GREYSTONE PRIME STEAKHOUSE & SEAFOOD

HISTORY OF GREYSTONE:

Greystone is part of the Old City Hall historic building located at 664 Fifth Avenue in the heart of the Gaslamp Quarter centered, at the corner of 'G' Street and 5th Avenue, and was built in 1874. This building is listed as a historic building number [46] on the Gaslamp Quarter Historic Buildings registry. Greystone was the first theater in the city hall building in early 1900s. The Savoy Theater at 658 Fifth Avenue first opened its doors as the Rivoli Theatre in 1923. The 327-seat house survived numerous management changes throughout the years.

It has been known as the The Diana, The Roxy, The Savoy, Bijou Theatre, Cinema XXX, and Pussycat. The building was restored as part of the Gaslamp Quarter preservation and in 1999 became Greystone the Steakhouse.





MAIN LEVEL DINING SPACES



VENUES & CAPACITIES:

Greystone has a total seated dining capacity of 150 people. The restaurant and each of its different seating sections are available for either private or semi-private events.



THE SAVOY // 30-40 GUESTS

Our spacious and vibrant cocktail lounge has an upscale and modern atmosphere sure to impress your guests and get the evening started right.



THE CELLAR // 18 GUESTS

Our completely private dining space features a fully functioning fireplace and is adorned with wall to wall wine cases, creating an elegant environment for your next intimate dinner. Guests are seated at one large rectangular table.



MAIN LEVEL DINING SPACES



THE ROXY // 55 GUESTS

Greystone's Semi-private lower dining room space comes with an exclusive view of our culinary open kitchen with eight plush booths with the capacity of 6 to 14 guests. The Roxy can be arranged in to large format tables or individual. Chefs table available for party up to 12 guests by request. Open plan kitchen and dry-aging meat cabinet are some of the features of this space.



THE DIANA // 65 GUESTS

Greystone's balcony overlooking the entire restaurant also has it's own fire-place, the single largest section of floor space and has a seating capacity of 65 persons. Floor to ceiling glass wine cases and ambient lighting align The Diana level. This space can be used for a reception style event or sit down dinner.



FULL VENUE BUYOUT // 200 GUESTS

Two story seating. The Diana level seats up to 65 guests along with 18 guests in The Cellar and The Roxy seats up to 55 guests along with 32 guests in The Savoy.



TRAY PASSED CANAPÉS

All canapés ar epresented at a Per Piece price. Minimum Or der of one (1) Do zen per selection.



ADDITIONAL OPTIONS & RECEPTIONS



CANAPÉ SELECTIONS · · ·

VEGETARIAN

Goat Cheese and Caramelized Onion Toast \$5 Per Piece

Vegetarian Pot Sticker, Soy Sauce \$6 Per Piece

Caprese Salad, Pesto Dressing \$5 Per Piece

Bruschetta \$5 Per Piece

Artichoke & Gorgonzola Stuffed Mushroom Cap \$5 Per Piece

SEAFOOD & MEATS

Crispy Calamari \$5 Per Person

Wild Boar Sausage/Onion Bell Peppers \$7 Per Piece

Shrimp Cocktail \$6 Per Piece

Crispy Wonton Ahi Tuna Taco \$10 Per Piece

Filet Mignon Tartare, Capers, Muster, Potato Crisp \$10 Per Piece

Oyster Shooters in a Spicy Bloody Mary Sauce \$7 Per Piece

Mini Crab Cake, Spicy Citrus Aioli \$7 Per Piece

Tempura Shrimp, Tomato-Pesto Dip \$8 Per Piece

Teriyaki Glazed Marinated Beef Skewer \$7 Per Piece

Chimichurri Beef Skewer \$7 Per Piece





ACTION STATIONS

Based on Two-Hour Continuous Service. Each Station Will be Prepared for the Entire Guest Count Guarantee

DOMESTIC CHEESES

Selection of Domestic Deli Cheeses Cheddar, Havarti / Jack / Swiss / Grapes / Strawberries Assorted Crackers / Baguette 20 Per Person

ARTISAN CHEESES & CURED MEATS

Variety of Local and European Artisan Cheeses Salami / Prosciutto / Fruit Marmalade / Beer Jams / Assorted Crackers and Baguette 30 Per Person

SEAFOOD EXTREME

Maine Lobster / Jumbo Shrimp / Stone Crab / Oysters on the Half Shell / Tuna Tartare Horseradish Cocktail Sauce / Spicy Aioli Sauce / Mignonette / Lemon and Lime Wedges ~Serves 6 Pieces Per Person~ 40 Per Person

ADDITIONAL OPTIONS & RECEPTIONS



Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof.

SALADS \$15 Per Person

CHOICE OF:

CEASAR SALAD

local lettuce, lemon Caesar dressing, breadcrumbs, shaved parmesan,

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, blue cheese dressing.

LOCAL HERILOOM TOMATOES

strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta.

PASTAS \$25 Per Person:

CHOICE OF:

STUFFED GNOCCHI

ricotta cheese cream parmesano reggiano sauce, shaved black truffle

MAFALDE

Wild boar, fennel, peas, organic cherry tomato emulsion

PROTEIN \$40 Per Person:

CHOICE OF:

FILET MIGNON BITES

WILD ISLES KING SALMON

JIDORI CHICKEN BREAST

BISON TENDERLOIN

* SAUCES AVAILABLE



BAR & COCKTAIL RECEPTION MENUS



















ENHANCED SELECTIONS

GREY GOOSE VODKA BOMBAY SAPPHIRE GIN MACALLAN 12 YEAR SINGLE MALT SCOTCH PATRON SILVER HENNESSY VSOP

WOODFORD SMALL BATCH BOURBON GLENFIDDICH SINGLE MALT SONOMA COAST CHARDONNAY NAPA VALLEY CABERNET SAUVIGNON CHAMPAGNE/SPARKLING WINE

1 Hour Package: 60 Per Person2 Hour Package: 103Per Person3 Hour Package: 145 Per Person4 Hour Package: 180 Per Person



DISTINCTIVE SELECTIONS

KETEL ONE VODKA TANQUERAY GIN MAKERS MARK WHISKEY JOHNNIE WALKER BLACK LABEL JOSE CUERVO 1800 TEQUILA

BACARDI RUM
CROWN ROYAL CANADIAN WHISKEY
NAPA VALLEY CABERNET S AUVIGNON
CALIFORNIA CHARDONNAY
CHAMPAGNE/SPARKLING WINE

1 Hour Package: 48 Per Person 2 Hour Package: 72 Per Person 3 Hour Package: 90 Per Person 4 Hour Package: 106 Per Person



ADDITIONAL SELECTIONS INCLUDED ON BAR

DOMESTIC & IMPORTED BEER

Includes Corona Extra, Heineken, Coors Light & Bud Light

1 Hour Package: 35 Per Person 2 Hour Package: 50 Per Person

SOFT DRINKS & MINERAL WATER

Includes Coca-Cola product

Panna or Pellegrino mineral water \$6/\$7 per bottle

Soft Drink \$3.5





EXPECTED SELECTIONS ...

SKYY VODKA
BOMBAY GIN
JACK DANIELS WHISKEY
DWEWARS SCOTCH
JOSE TRADITIONAL TEQUILA
MOUNT GAY RUM
CANADIAN CLUB WHISKEY HARDY'S
VS COGNAC
PACIFIC BAY CABERNET SAUVIGNON
PACIFIC BAY CHARDONNAY
ST. REGIS LABEL SPARKLING WINE

1 Hour Package: 40 Per Person 2 Hour Package: 58 Per Person 3 Hour Package: 72 Per Person 4 Hour Package: 120 Per Person



SOFT BAR · · · · · · ·

Variety of Domestic and Imported beers Pacific Bay Cabernet Sauvignon

PACIFIC BAY CHARDONNAY SOFT DRINKS ASSORTED JUICES

1 Hour Package: 35 Per Person2 Hour Package: 54 Per Person3 Hour Package: 80 Per Person4 Hour Package: 100 Per Person



CORDIALS...

AMARETTO DIS ARONNO
BAILEYS
FRANGELICO
GODIVA CHOC OLATE
GRAND MARNIER
KAHLUA
TAYLOR FLADGATE VINTAGE PORT

Hosted: 14 Per Drink

