



## STONE STANDARD



## Choice of Starter

*(Pre-select two of the following)*

### WEDGE SALAD

Organic Iceberg / Maytag Farms Blue Cheese / Cherry Tomatoes  
Applewood Bacon / Blue Cheese Dressing

### CAESAR SALAD

Shaves of Brussels Sprouts / Whole Leaf Romaine  
Ciabatta Crostini/Shaved Parmesano Romano

### SOUP DU JOUR

## Choice of Entrée

*(Pre-select three of the following)*

### APPLEWOOD SMOKED CHINOOK SALMON

Served Medium / Broccolini /  
Organic Carrots / Champagne Unagi Sauce

### ZESTY HERBED CHICKEN

Roasted / Pancetta Fingerling Potatoes /  
Rosemary / Lemon / Natural Brassica Sauce

### PENNE CAMARON PESTO

Zucchini / Cherry Tomatoes /  
White Gulf Shrimp / Shallot / Pesto

### PAPPADELLE TRUFFLE SHORT RIB

Pecorino Romano / Truffle / Spinach

### USDA PRIME FILET MIGNON

8oz. 21 Days Wet-Aged /  
Herb Garlic Mashed Potatoes

### USDA PRIME BONE-IN RIB EYE

20oz. 21 Days Dry-Aged Midwestern Beef /  
Highly Marbled with Intense Flavors /  
Herb Garlic Mashed Potatoes

## Entrée Enhancements

LOBSTER TAIL  
BLEU CHEESE CRUST

OSCAR STYLE  
AU POIVRE

SIX LARGE SHRIMP  
SHAVES OF ITALIAN TRUFFLE

## Entrée Complements

PANCETTA-FIG BRUSSELS SPROUTS  
GRILLED ASPARAGUS  
HERBED CORN & BACON  
SEASONAL VEGETABLES

MACARONI & CHEESE  
BROCCOLINI  
WILD MUSHROOMS  
ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE  
Add Truffle, Shrimp, or Pancetta

## Choice of Dessert

*(Pre-select one of the following)*

CHOCOLATE MOUSSE · N.Y. CHEESECAKE · TIRAMISU



All menus include fresh hot bread and butter, tea, and coffee service



## STONE PREMIUM



# Family Style Appetizer Starter

*(Pre-select three of the following)*

CRISPY CALAMARI

AHI TUNA TARTARE

TEMPURA JUMBO SHRIMP

ASPARAGUS ASIAGO PHYLLO

Caprese Salad / Pesto Dressing

STEAK LOLLIPOP

Cognac Peppercorn Sauce

VEGETARIAN POT STICKER  
with Soy Sauce

MINI CRAB CAKE

Whole Grain Mustard Aioli

WILD BOAR SAUSAGE

Cabbage / Bell Peppers

STEAK TARTARE

STUFFED MUSHROOM CAP  
Artichoke Gorgonzola Stuffed /  
Capers / Parmesan Cheese /  
Truffle Oil on Brioche

## Choice of First Course

*(Pre-select two of the following)*

ORGANIC GREYSTONE

Encinitas's Living Lettuce / Caramelized Walnuts / Bosc Pear

Maytag Farms Blue Cheese / Stone Ground Lemon Vinaigrette / Truffle Croutons

CAESAR SALAD

Shaves of Brussels Sprouts / Whole Leaf Romaine

Ciabatta Crostini/Shaved Parmesano Romano

SOUP DU JOUR

## Choice of Entrée

*(Pre-select three of the following)*

COLORADO LAMB CHOPS

Pear Infused Cabernet Reduction /

Gorgonzola / Wild Rice

BISON TENDERLOIN

10oz. Filet / Poached Pear / Dry Fig /

Port Reduction / Crispy Truffle / Risotto Cake

ZESTY HERBED CHICKEN

Roasted / Pancetta Fingerling Potatoes /

Rosemary / Lemon / Natural Brassica Sauce

CHILEAN SEA BASS

Basil Lime Cilantro / Edamame Risotto /

Roasted Peppers

PRIME FILET MIGNON

8oz. 21 Days Wet-Aged /

Herb Garlic Mashed Potatoes

USDA PRIME NEW YORK

16oz. 21 Days Dry-Aged Corn-Fed /

Shrimp Scampi / Julienne Vegetables /

Mashed Potatoes

USDA PRIME BONE-IN RIB EYE

20oz. 21 Days Dry-Aged Midwestern Beef /

Highly Marbled with Intense Flavors /

Shrimp Scampi / Julienne Vegetables /

Mashed Potatoes

## Entrée Enhancements

LOBSTER TAIL

BLEU CHEESE CRUST

OSCAR STYLE

AU POIVRE

SIX LARGE SHRIMP

SHAVES OF ITALIAN TRUFFLE

## Entrée Complements

*(Serves 4-5 guests)*

PANCETTA-FIG BRUSSELS SPROUTS

GRILLED ASPARAGUS

HERBED CORN & BACON

SEASONAL VEGETABLES

MACARONI & CHEESE

BROCCOLINI

WILD MUSHROOMS

ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE

Add Truffle, Shrimp, or Pancetta

## Choice of Dessert

*(Pre-select two of the following)*

CHOCOLATE MOUSSE • N.Y. CHEESECAKE • TIRAMISU

All menus include fresh hot bread and butter, tea, and coffee service



## STONE LUXE



## Family Style Appetizer Starter (Pre-select three of the following)

CRISPY CALAMARI  
 AHI TUNA TARTARE  
 TEMPURA JUMBO SHRIMP  
 ASPARAGUS ASIAGO PHYLLO  
 Caprese Salad / Pesto Dressing

STEAK LOLLIPOP  
 Cognac Peppercorn Sauce  
 VEGETARIAN POT STICKER  
 with Soy Sauce  
 MINI CRAB CAKE  
 Whole Grain Mustard Aioli

WILD BOAR SAUSAGE  
 Cabbage / Bell Peppers  
 STEAK TARTARE  
 STUFFED MUSHROOM CAP  
 Artichoke Gorgonzola Stuffed /  
 Capers / Parmesan Cheese /  
 Truffle Oil on Brioche

## Choice of First Course (Pre-select two of the following)

ORGANIC GREYSTONE  
 Encinitas's Living Lettuce / Caramelized Walnuts /  
 Bosc Pear / Maytag Farms Blue Cheese /  
 Stone Ground Lemon Vinaigrette / Truffle Croutons

CAESAR SALAD  
 Shaves of Brussels Sprouts / Whole Leaf Romaine  
 Ciabatta Crostini/Shaved Parmesano Romano

SOUP DU JOUR

## Choice of Entrée (Pre-select three of the following)

ROASTED ELK CHOP  
 Porcini Rubbed Coriander-Blackberry /  
 Broccoli / Herbed Potato Puree

USDA PRIME NEW YORK  
 16oz. 21 Days Dry-Aged Corn-Fed /  
 Shrimp Scampi / Julienne Vegetables /  
 Mashed Potatoes

SURF & TURF  
 10oz. Prime Filet / Australian Lobster Tail /  
 Garlic Potato Puree

USDA PRIME FILET MIGNON  
 10oz. 21 Days Wet-Aged /  
 Shrimp Scampi / Julienne Vegetables /  
 Mashed Potatoes

CHILEAN SEA BASS  
 Basil Lime Cilantro / Edamame Risotto /  
 Roasted Peppers

USDA PRIME BONE-IN RIB EYE  
 20oz. 21 Days Dry-Aged Midwestern Beef /  
 Highly Marbled with Intense Flavors /  
 Shrimp Scampi / Julienne Vegetables /  
 Mashed Potatoes

LAMB CHOPS & JUMBO DOVER SCALLOPS  
 Saffron Arborio Risotto / Pear Infused Cabernet Reduction

## Entrée Enhancements

LOBSTER TAIL  
 BLEU CHEESE CRUST

OSCAR STYLE  
 AU POIVRE

SIX LARGE SHRIMP  
 SHAVES OF ITALIAN TRUFFLE

## Entrée Complements (Serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS  
 GRILLED ASPARAGUS  
 HERBED CORN & BACON  
 SEASONAL VEGETABLES

MACARONI & CHEESE  
 BROCCOLINI  
 WILD MUSHROOMS  
 ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE  
 Add Truffle, Shrimp, or Pancetta +\$18

## Choice of Dessert

CHOCOLATE MOUSSE · N.Y. CHEESECAKE · TIRAMISU

All menus include fresh hot bread and butter, tea, and coffee service



## STONE GOLD



# Family Style Seafood Extreme

Chilled Lobster Medallion / Prawn / Scallop / Crab Claws / and Oysters on the Half Shell  
Horseradish Cocktail Sauce / Spicy Aioli Sauce / Mignonette / Lemon / Lime Wedges

## Choice of First Course (Pre-select two of the following)

LOBSTER SALAD  
Lump Lobster Claw / Tomato / Butter Lettuce /  
Jicama / Pineapple / Mango /  
Tarragon / Citrus Vinaigrette

CAESAR SALAD  
Shaves of Brussels Sprouts / Whole Leaf Romaine  
Ciabatta Crostini/Shaved Parmesano Romano

SOUP DU JOUR

## Choice of Entrée (Pre-select three of the following)

CHILEAN SEA BASS  
Basil Lime Cilantro / Edamame Risotto / Roasted Peppers

LAMB CHOPS & JUMBO DOVER SCALLOPS  
Saffron Arborio Risotto / Pear Infused Cabernet Reduction

6oz. AUSTRALIAN OR AMERICAN WAGU

3 ½ LBS. LOBSTER (STEAMED OR BROILED)

USDA PRIME BONE-IN RIB EYE  
20oz. 21 Days Dry-Aged Midwestern Beef / Highly Marbled with Intense Flavors /  
Shrimp Scampi / Julienne Vegetables / Mashed Potatoes

## Entrée Enhancements

LOBSTER TAIL  
BLEU CHEESE CRUST

OSCAR STYLE  
AU POIVRE

SIX LARGE SHRIMP  
SHAVES OF ITALIAN TRUFFLE

## Entrée Complements (Serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS  
GRILLED ASPARAGUS  
HERBED CORN & BACON  
SEASONAL VEGETABLES

MACARONI & CHEESE  
BROCCOLINI  
WILD MUSHROOMS  
ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE  
Add Truffle, Shrimp, or Pancetta +\$18

## Choice of Dessert

FLOURLESS 7 LAYER CHOCOLATE DECADENCE

NY CHEESECAKE

FRESH FRUIT  
with homemade whipped cream



All menus include fresh hot bread and butter, tea, and coffee service

## About Greystone:

Greystone, a modern and sophisticated steakhouse located in the heart of San Diego's Downtown historic Gaslamp Quarter; enthrall yourself in a memorable dining experience. With our wide variety of steaks including Waygu beef and exotic game like Buffalo and Elk. We Provide many private dining rooms with multi-level floor plans for any special occasion. For 16 consecutive years Greystone's wine list has been recognized the Award of Excellence from Wine Spectator. A Certified Sommelier along with craft cocktails from our uncompromised mixologist makes your dining experience at Greystone unparalleled. This is the most exclusive Steakhouse in the Gaslamp.

We do not require a dress code.

## 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 1461 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.

## Banquet Menus:

To provide the best possible service for your group reservation, Greystone offers a number of custom menus for private events. We may require that parties with 20 guests or more order from a limited pre-set menu. A minimum of 8 guests is required in order to select from one of our custom menus or the ala-carte menu. Greystone does very well accommodating guests with special dietary needs or food preparation; we take pride in providing a 80% gluten free menu. Either you order from our regular dinner menu or our custom menu; our staff will be sure that you have a successful and fun-filled group dinner. Our personalized touch to your event comes through your specialized menus with your company logo, title or picture. Greystone partners with a number of local florists, bakeries, photographers and we can always make arrangements for you.

## Standing Receptions:

Standing Receptions are available everyday anytime between 11AM-6PM. Receptions can be held after 6PM. For more information regarding receptions please contact our event coordinator.



## Wine & libations:

Beverages are billed on consumption. As our wine list is constantly evolving, we recommend that wines be pre-selected the week preceding the event to ensure that we have sufficient quantities for your event. Our in-house certified sommelier is always available to suggest wines with your menu or arrange for a wine-pairing dinner. If a specific type of wine or beverage requested is not normally stocked by Greystone, we may require the selection be pre-purchased. Hosted bar packages are available in per person/hourly.

## Food and Beverage Minimum Requirements:

Greystone reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If the total food and beverage charges do not reach the specified requirement, then the difference will be billed as a room charge. A sales tax of 8% and 20% gratuity (15% service charge + 5% banquet fee) will be applied to the final bill.

## Billing/Payment:

Greystone reserves the right to require an advance deposit to confirm group reservations. Reservations will not be considered confirmed until a completed credit card authorization form has been received. No charges will be made to the credit card on file until the end of the event. Unless a deposit is required and agreed upon, the account balance is due upon conclusion of the event. We do not offer wire transfers, however we accept company checks to be mailed within 10 days prior to the event's date. The following credit cards are accepted: Visa, MasterCard, Discover, American Express.



# 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. Audio visual requests are accommodated through-out the floor.

## The Savoy (40-50 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.

## 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 into 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 (170 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.



Private Room



Mezzanine



Cocktail Lounge



Main Dining Room



Layout





## BEVERAGES



## 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

Consumption Hosted: 12-16 Per Drink  
1 Hour Package: 36 Per Person  
2 Hour Package: 69 Per Person  
3 Hour Package: 80 Per Person  
4 Hour Package: 98 Per Person  
5 Hour Package: 116 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 SAUVIGNON  
CALIFORNIA CHARDONNAY  
CHAMPAGNE/SPARKLING WINE

Consumption Hosted: 15 Per Drink  
Consumption Cash: 17 Per Drink  
1 Hour Package: 30 Per Person  
2 Hour Package: 52 Per Person  
3 Hour Package: 68 Per Person  
4 Hour Package: 84 Per Person  
5 Hour Package: 100 Per Person

## Additional Selections Included on Bar

DOMESTIC & IMPORTED BEER  
Includes Corona Extra, Heineken, Coors Light & Bud Light  
Consumption Hosted: 7 Per Drink  
1 Hour Package: 18 Per Person  
2 Hour Package: 32 Per Person

SOFT DRINKS & MINERAL WATER  
Includes Coca-Cola product

Panna or Pellegrino mineral water

Soft Drink



All menus include fresh hot bread and butter, tea, and coffee service



## BEVERAGES



## Expected Selections

SKYY VODKA  
BOMBAY GIN  
JACK DANIELS WHISKEY  
DEWAR'S 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

Consumption Hosted: 14 Per Drink  
Consumption Cash: 16 Per Drink  
1 Hour Package: 26 Per Person  
2 Hour Package: 44 Per Person  
3 Hour Package: 58 Per Person  
4 Hour Package: 72 Per Person  
5 Hour Package: 86 Per Person

## Soft Bar

VARIETY OF DOMESTIC  
IMPORT BEERS  
MICRO-BREW BEERS  
PACIFIC BAY CABERNET SAUVIGNON

PACIFIC BAY CHARDONNAY  
SOFT DRINKS  
BOTTLED WATER  
ASSORTED JUICES

1 Hour Package: 16 Per Person  
2 Hour Package: 28 Per Person  
3 Hour Package: 36 Per Person  
4 Hour Package: 44 Per Person  
5 Hour Package: 52 Per Person

## Cordials

AMARETTO DISARONNO  
BAILEYS  
FRANGELICO  
GODIVA CHOCOLATE  
GRAND MARNIER  
KAHLUA  
TAYLOR FLADGATE VINTAGE PORT

Hosted: 14 Per Drink

## Non-Alcoholic Package

SOFT DRINKS  
BOTTLED & SPARKLING WATERS  
ASSORTED JUICES  
1 Hour Package: 16 Per Person  
2 Hour Package: 22 Per Person  
3 Hour Package: 28 Per Person  
4 Hour Package: 34 Per Person  
5 Hour Package: 40 Per Person





## ADDITIONAL OPTIONS & RECEPTIONS



# Tray Passed Canapés

All canapés are presented at a Per Piece price. Minimum Order of one (1) Dozen per selection.

## Cold Canapé selections

### VEGETARIAN

Caprese Salad, Pesto Dressing 4 Per Piece  
Port Wine Pear, Gorgonzola and Candied Walnut 4 Per Piece  
Bruschetta 4 Per Piece  
Artichoke & Gorgonzola Stuffed Mushroom Cap 4 Per Piece  
Asparagus Asiago Phyllo

### SEAFOOD & MEATS

Crispy Calamari 4 Per Person  
Wild Boar Sausage/ Cabbage/ Bell Peppers  
Shrimp Cocktail 5 Per Piece  
Crispy Wonton Togarashi Ahi Tuna Tartare 7 Per Piece  
Filet Mignon Tartare, Capers, Mustard, Potato Crisp 7 Per Piece  
Oyster Shooters in a Spicy Bloody Mary Sauce 6 Per Piece  
Goat Cheese, Tomato and Caramelized Onion Toast Point 4 Per Piece  
Vegetarian Pot Sticker, Soy Sauce 5 Per Piece  
Mini Crab Cake, Spicy Citrus Aioli 6 Per Piece  
Tempura Shrimp Satay Skewer, Soy-Ginger Sauce 7 Per Piece  
Crispy Pancetta Wrapped Shrimp, Tomato-Pesto Dip 7 Per Piece  
Teriyaki Glazed Marinated Beef Skewer 6 Per Piece  
Chimichurri Beef Skewer 5 Per Piece  
Grilled Colorado Lamb Chop Lollipop, Roasted Garlic Jus 12 Per Piece



All menus include fresh hot bread and butter, tea, and coffee service



## Action Stations

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.  
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof

### DOMESTIC CHEESES

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

### SEAFOOD EXTREME

Chilled Lobster Medallion / Prawn, Scallop /  
Crab Claws / Oysters on the Half Shell /  
Horseradish Cocktail Sauce / Spicy Aioli Sauce /  
Mignonette / Lemon and Lime Wedges  
~Serves 6 Pieces Per Person~  
52 Per Person

### ARTISAN CHEESES & CURED MEATS

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

### SHRIMP, CRAB CLAWS AND CEVICHE

Spicy Shrimp Ceviche / Tomato / Cilantro /  
Snapper Ceviche / Mango / Bell Peppers / Cucumber /  
Spicy Sauce / Horseradish Cocktail Sauce / Spicy Aioli /  
Lemon and Lime Wedges  
~Serves 4 Pieces Per Person~  
35 Per Person

## ADDITIONAL OPTIONS & RECEPTIONS



## Reception Display

### Action Stations

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.  
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and Not for a Portion Thereof.

### CEASAR SALAD THREE WAYS\*

CLASSIC: Homemade Croutons, Parmesan Cheese,  
Anchovy- Mustard Dressing  
SOUTH AMERICAN: Toasted Pumpkin Seeds,  
Cilantro, Chili Dressing  
ASIAN: Sesame Seeds, Tamarind-Ginger Dressing,  
Grilled Chicken and Chilled Shrimp  
34 Per Person

### RISOTTO\*

Organic Italian Aquarello Rice  
Wild Mushrooms, Porcini Cream Sauce  
Garden Grilled Vegetables, Tomato Basil Sauce  
Mixed Seafood, Lobster Cream Sauce  
34 Per Person

### PENNE PASTA, FUSILLI PASTA AND CHEESE GNOCCHI

Chefs Selection of Season Ravioli  
Wild boar sausage rigatoni  
Clam-Garlic Cream Sauce  
Vegetable Medly Pesto Sauce  
Three Meat Tomato Sauce  
Garlic Bread  
30 Per Person

### MAC & CHEESE\*

CLASSIC AMERICAN: Cheddar Cheese  
SWISS: Comte Cheese, Truffle Oil  
ITALIAN: Spinach, Sausage, Parmesan Cheese  
DE MER: Lobster, Scallop, Shrimp, Cheese Sauce  
34 Per Person

