



# PRIVATE DINING

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(619) 232-0225

658 5TH AVENUE | SAN DIEGO, CA 92101

EVENTS@GREYSTONESTEAKHOUSE.COM

WWW.GREYSTONESTEAKHOUSE.COM



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.

### **RESTAURANT HOURS**

DAILY HAPPY HOUR  
4pm - 6:30pm

SUNDAY - THURSDAY:  
4pm - 10:30pm

FRIDAY - SATURDAY:  
4pm - 11:30pm



### **PRIVATE DINING**

The Savoy // 40-50 Guests

The Cellar // 18 Guests

The Roxy // 55 Guests

The Diana // 65 Guests

Full Venue Buyout // 170 Guests



### **CONTACT**

(619) 232-0225

658 5th avenue san diego, ca 92101

events@greystonesteakhouse.com

www.greystonesteakhouse.com

# DINNER BANQUET MENUS

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# STONE STANDARD

\$89 PER PERSON



## CHOICE OF STARTER

**CEASAR SALAD**  
local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

**SOUP DU JOUR**

## CHOICE OF ENTRÉE

**ROASTED BONE-IN CHICKEN BREAST**  
pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

**PENNE PORTOBELLO**  
portobello mushrooms, peas, spicy vodka sauce

**USDA PRIME NEW YORK**  
this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes

## ENTRÉE ENHANCEMENTS

JUMBO SHRIMP SCAMPI \$25  
CARAMELIZED ONIONS \$6  
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

## SAUCES FOR THE STEAKS

CREAM HORSERADISH \$4  
CHIMICHURRI \$4  
BEEF BONE BORDELAISE SAUCE \$4  
BEARNAISE \$4  
TRUFFLE BUTTER \$4

## ENTRÉE COMPLEMENTS

*(\$20 each • serves 4-5 guests)*

WILD MUSHROOMS  
CREAM OF SPINACH  
SAUTEED SPINACH

GRILLED ASPARAGUS  
BRUSSELS SPROUTS

YUKON GOLD POTATO PUREE  
MACARONI & CHEESE  
ELOTE  
PARMESAN TRUFFLE FRENCH FRIES

## IRRESISTIBLE ENTRÉE UPGRADES

WILD ISLES KING SALMON +\$10  
honey dijon glaze, garlic mashed potatoes, spring vegetables

## DESSERT

LIMONCELLO CAKE



## STONE PREMIUM

\$100 PER PERSON



### FAMILY STYLE APPETIZER STARTER

(Pre-select ONE of the following)

CRISPY CALAMARI & SHISHITO PEPPERS  
housemade marinara, chipotle aioli

STEAK LOLLIPOP Cognac  
Peppercorn Sauce

CRAB CAKES  
blue crab, chives, celery  
remoulade, mango chutney

ARTICHOKE & GORGONZOLA  
MUSHROOM CAP

### - FIRST COURSE

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

### CHOICE OF ENTRÉE

(Pre-select **THREE** from the following)

TRUFFLE GNOCCHI  
ricotta cheese cream parmesan Reggiano  
sauce, black truffle

ROASTED BONE-IN CHICKEN BREAST  
pancetta fingerling potatoes, roasted shallots,  
tomato coulis rosemary, champagne herb a jus

PENNE PORTOBELLO  
portobello mushrooms, peas, spicy vodka  
sauce

USDA PRIME FILET MIGNON  
this tender filet is wet-aged for 21 days, Herb Garlic Mashed  
Potatoes

WILD ISLE'S KING SALMON  
honey dijon glaze, garlic mashed potatoes,  
spring vegetables

### - ENTRÉE ENHANCEMENTS

JUMBO SHRIMP SCAMPI \$25  
CARAMELIZED ONIONS \$6  
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

### SAUCES FOR THE STEAKS

CREAM HORSERADISH \$4  
CHIMICHURRI \$4  
BEEF BONE BORDELAISE SAUCE \$4  
BEARNAISE \$4  
TRUFFLE BUTTER \$4

### ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS  
CREAM OF SPINACH  
SAUTEED SPINACH

GRILLED ASPARAGUS  
BRUSSELS SPROUTS

YUKON GOLD POTATO PUREE  
MACARONI & CHEESE  
ELOTE  
PARMESAN TRUFFLE FRENCH FRIES

### CHOICE OF DESSERT

(Pre-select **TWO** of the following)

CHOCOLATE HAZELNUT MOUSSE CAKE  
candied pecans, chocolate leaf

YUZU CHEESECAKE  
Matcha powder, lime, whipped cream

LIMONCELLO CAKE



# STONE GOLD

\$110 PER PERSON



## FAMILY STYLE APPETIZER STARTER

(Pre-select **THREE** of the following)

CRISPY CALAMARI & SHISHITO PEPPERS housemade marinara, chipotle aioli	TUNA TARTARE avocado, soy ginger, radish, wonton chip	STEAK LOLLIPOP Cognac Peppercorn Sauce
SHRIMP COCKTAIL horseradish cocktail sauce	ARTICHOKE & GORGONZOLA MUSHROOM CAP	CRAB CAKES blue crab, chives, celery remoulade, mango chutney

## CHOICE OF FIRST COURSE

BLT WEDGE local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, blue cheese dressing.	CEASAR SALAD local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons
SOUP DU JOUR	

## CHOICE OF ENTRÉE

(Pre-select **FOUR** from the following)

ROASTED BONE-IN CHICKEN BREAST pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus	USDA PRIME NEW YORK this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes
PRIME COLORADO LAMB CHOP lyonasse potatoes, organic grilled asparagus, six peppercorn sauce	USDA PRIME FILET MIGNON this tender filet is wet-aged for 21 days, Herb Garlic Mashed Potatoes
WILD ISLES KING SALMON honey dijon glaze, garlic mashed potatoes, spring vegetables	TRUFFLE GNOCCHI ricotta cheese cream Parmesan Reggiano sauce, black truffle

## ENTRÉE ENHANCEMENTS

JUMBO SHRIMP SCAMPI \$25
CARAMELIZED ONIONS \$6
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

## SAUCES FOR THE STEAKS

CREAM HORSERADISH \$4
CHIMICHURRI \$4
BEEF BONE BORDELAISE SAUCE \$4
BERNAISE \$4
TRUFFLE BUTTER \$4

## ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS	GRILLED ASPARAGUS	YUKON GOLD POTATO PUREE
CREAM OF SPINACH	BRUSSELS SPROUTS	MACARONI & CHEESE
SAUTEED SPINACH		ELOTE
		PARMESAN TRUFFLE FRENCH FRIES

## CHOICE OF DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE candied pecans, chocolate leaf	YUZU CHEESECAKE Matcha powder, lime, whipped cream, LIMONCELLO CAKE
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## FAMILY STYLE APPETIZER STARTER

### CHILLED SEAFOOD EXTREME (1 PER 4 GUESTS)

Maine lobster, jumbo shrimp, oysters, alaskan king crab, tuna tartare horseradish, cocktail sauce, mustard aioli

## CHOICE OF FIRST COURSE

### CEASAR SALAD

local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

### SOUP DU JOUR

### BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, bleu cheese dressing

### GREYSTONE SALAD

encinitas living lettuce, caramelized walnuts, bosc pear, maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber



## CHOICE OF ENTRÉE

(Pre-select **FOUR** from the following)

### PRIME COLORADO LAMB CHOP

lyonasse potatoes, organic grilled asparagus, six peppercorn sauce

### ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

### LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

### CHILEAN SEABASS

pan seared, porcini crusted, mushroom risotto, sauteed vegetables, truffle cream reduction sauce

### USDA PRIME NEW YORK

this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes

### USDA PRIME FILET MIGNON

this tender filet is wet-aged for 21 days, Herb Garlic Mashed Potatoes

### USDA PRIME BONE-IN RIB EYE

this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes

# STONE LUXE

\$120 PER PERSON



## ENTRÉE ENHANCEMENTS

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

CARAMELIZED ONIONS \$6

JUMBO SHRIMP SCAMPI \$25

## SAUCES FOR THE STEAKS

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

## ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS  
BRUSSELS SPROUTS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

## CHOICE OF DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE  
candied pecans, chocolate leaf

YUZU CHEESECAKE  
Matcha powder, lime, whipped cream,

LIMONCELLO CAKE

# 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.

## 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.

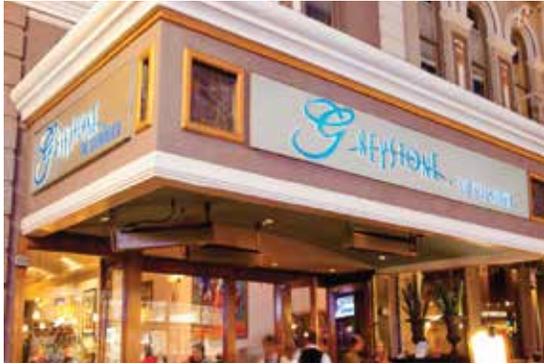
## BILLING/PAYMENT:

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.



# MAIN LEVEL DINING SPACES

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## 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.

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## THE SAVOY // 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

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### **THE ROXY // 55-65 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.

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### **THE DIANA // 65-80 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.

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### **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.

# BAR & COCKTAIL RECEPTION MENUS

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## 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

1 Hour Package: 60 Per Person  
2 Hour Package: 103 Per Person  
3 Hour Package: 145 Per Person  
4 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 SAUVIGNON  
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



## BEVERAGES



### — EXPECTED SELECTIONS —

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SKYY VODKA  
BOMBAY GIN  
JACBANIELS WHISKEY  
DEWARS SCOTCH  
JOSE TRADITIONAL TEQUILA  
MOUSTY 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 —

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Variety of Domestic and  
Imported beers  
Pacific Bay Cabernet Sauvignon

PACIFIC BAY CHARDONNAY  
SOFT DRINKS  
ASSORTED JUICES

1 Hour Package: 35 Per Person  
2 Hour Package: 54 Per Person  
3 Hour Package: 80 Per Person  
4 Hour Package: 100 Per Person

### — CORDIALS —

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

Hosted: 14 Per Drink



## ADDITIONAL OPTIONS & RECEPTIONS



## — TRAY PASSED CANAPÉS —

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

### CANAPÉ SELECTIONS

#### **VEGETARIAN**

Caprese Salad, Pesto Dressing \$5 Per Piece

Bruschetta \$5 Per Piece

Artichoke & Gorgonzola Stuffed Mushroom Cap \$5 Per Piece

#### **SEAFOOD & MEATS**

Crispy Calamari \$8 Per Piece

Shrimp Cocktail \$9 Per Piece

Deconstructed Steak Tartare \$15 Per Piece  
quail egg, chives, mustard, shallots, pickles, capers, toast points

Tuna Tartare \$12 per piece  
avocado, soy ginger, radish, wonton chip

Oyster Shooters \$10 Per Piece  
Spicy Bloody Mary Sauce

Mini Crab Cake \$7 Per Piece

Steak Lollipop \$10 Per Piece  
chimichurri sauce



## ADDITIONAL OPTIONS & RECEPTIONS



## 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 / Bread  
20 Per Person

### SEAFOOD EXTREME

Maine Lobster / Jumbo Shrimp / Alaskan King Crab / Oysters /  
Tuna Tartare / Horseradish / Cocktail Sauce / mustard aioli  
~Serves 6 Pieces Per Person~  
40 Per Person

### ARTISAN CHEESES & CURED MEATS

Variety of Artisan Cheeses and Cured Meats/  
Fruit Marmalade / Assorted Crackers and  
Bread

30 Per Person

## RECEPTION DISPLAY

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

#### Choose One:

#### CEASAR SALAD

local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

#### BLT WEDGE

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

#### GREYSTONE SALAD

encinitas living lettuce, caramelized walnuts, bosc pear, maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber

### PASTAS \$25 Per Person:

#### Choose One:

#### STUFFED GNOCCHI

ricotta cheese cream parmesano reggiano sauce, black truffle

#### PENNE PORTOBELLO

portobello mushrooms, peas, spicy vodka sauce

### PROTEIN \$40/PERSON Choose One:

FILET MIGNON BITES

WILD ISLES KING SALMON

ROASTED CHICKEN BREAST

NEW YORK STEAK BITES

LAMB CHOPS

\* SAUCES AVAILABLE