



PRIVATE DINING

(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





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 HORSE RADISH \$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

SHRIMP COCKTAIL
horseradish cocktail sauce

TUNA TARTARE
avocado, soy ginger, radish,
wonton chip

ARTICHOKE & GORGONZOLA
MUSHROOM CAP

STEAK LOLLIPOP
Cognac Peppercorn Sauce

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

PRIME COLORADO LAMB CHOP
lyonasse potatoes, organic grilled
asparagus, six peppercorn sauce

WILD ISLES KING SALMON
honey dijon glaze, garlic mashed potatoes,
spring vegetables

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

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

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



STONE LUXE

\$120 PER PERSON



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

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



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 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 // 55-65 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.



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.



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





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 —

SKYY VODKA
BOMBAY GIN
JACBANIELS WHISKEY
DEWARS SCOTCH
JOSE TRADITIONAL TEQUILA
MOUSTAY 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 Person
2 Hour Package: 54 Per Person
3 Hour Package: 80 Per Person
4 Hour Package: 100 Per Person

— CORDIALS —

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