



PRIVATE DINING

619-232-0225

658 5TH AVE. SAN DIEGO, CA

WWW.GREYSTONESTEAKHOUSE.COM
EVENTS@SANDIEGODININGGROUP.COM



Discover the ultimate private dining experience in San Diego at Greystone Steakhouse, where we specialize in customized private events for every occasion. Our exclusive private dining room seats 18 guests perfectly for intimate business dinners, anniversary celebrations, and special occasions, while our full restaurant buyout option accommodates up to 200 for wedding receptions, corporate events, and grand celebrations.

Enjoy flexible beverage packages, including premium wine selections and custom cocktail menus, or elevate your event with a champagne toast presentation featuring our award-winning sparkling wines. Indulge in our signature USDA prime-aged steaks, Miyazaki Wagyu beef, and chef-curated seasonal dishes, all customizable for dietary restrictions and preferences.

As San Diego's top-rated steakhouse, we combine world-class cuisine, impeccable service, and elegant ambiance to create unforgettable private dining experiences. Whether you're hosting a business luncheon, rehearsal dinner, birthday party, or holiday gathering, our expert event team ensures flawless execution from start to finish.

RESTAURANT HOURS

DAILY HAPPY HOUR
4pm - 6:30pm

SUNDAY - THURSDAY:
4pm - 10:30pm

FRIDAY - SATURDAY:
4pm - 11:30pm



PRIVATE DINING

The Savoy // up to 35 Guests

The Cellar // 18 Guests

The Roxy // up to 60 Guests

The Diana // up to 80 Guests

Full Venue Buyout // 250 Guests

Patio // 20 Guests



CONTACT

(619) 232-0225

658 5th avenue san diego, ca 92101

www.greystonesteakhouse.com

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. Greystone does very well at accommodating guests with special dietary needs or food preparation; 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.

STANDING RECEPTIONS:

Standing Receptions are available everyday anytime between 11AM-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.



STONE STANDARD

\$75 PER PERSON

FIRST COURSE

CHOICE OF:

CEASAR SALAD

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

SOUP DU JOUR

CHOICE OF ENTRÉE

CHOICE OF:

ROASTED BONE-IN CHICKEN BREAST

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

PENNE MARINARA

mushrooms, homemade marinara sauce

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

IRRESISTIBLE ENTRÉE UPGRADES

USDA PRIME NEW YORK +\$10

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

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

BRUSSELS SPROUTS



STONE SELECT

\$89 PER PERSON

STARTER

CHOICE OF:

CEASAR SALAD

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

SOUP DU JOUR

ENTRÉE

CHOICE OF:

ROASTED BONE-IN CHICKEN BREAST

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

PENNE MARINARA

mushrooms, homemade marinara sauce

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

USDA PRIME NEW YORK

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

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSE RADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

BRUSSELS SPROUTS

PARMESAN TRUFFLE FRENCH FRIES

IRRESISTIBLE ENTRÉE UPGRADES

WILD ISLES KING SALMON +\$10

pancetta potato puree, sauteed spinach, delicate beurre blanc

DESSERT

ALL GUESTS RECEIVE:

LIMONCELLO CAKE



STONE RESERVE

\$100 PER PERSON

FAMILY STYLE APPETIZER STARTER

(Pre-select ONE of the following)

ARTICHOKE & GORGONZOLA MUSHROOM CAP

CRISPY CALAMARI & SHISHITO PEPPERS

housemade marinara, chipotle aioli

STEAK LOLLIPOP

Cognac Peppercorn Sauce

CRAB CAKES

blue crab, chives, celery remoulade, mango chutney

FIRST COURSE

ALL GUESTS RECEIVE:

BLT WEDGE

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

ENTRÉE

(Pre-select THREE from the following)

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

ROASTED BONE-IN CHICKEN BREAST

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

PENNE MARINARA

mushrooms, homemade marinara sauce

USDA PRIME FILET MIGNON

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

WILD ISLE'S KING SALMON

pancetta potato puree, sauteed spinach, delicate beurre blanc

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

BRUSSELS SPROUTS

PARMESAN TRUFFLE FRENCH FRIES

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 PRIME

\$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

ARTICHOKE & GORGONZOLA MUSHROOM CAP

DECONSTRUCTED WAGYU TARTARE

quail egg, chives, mustard, shallots, pickles, capers, toast points

CRAB CAKES

blue crab, chives, celery remoulade, mango chutney

FIRST COURSE

CHOICE OF:

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

ENTRÉE

(Pre-select FOUR from the following)

ROASTED BONE-IN CHICKEN BREAST

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

PRIME COLORADO LAMB CHOP

oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

WILD ISLES KING SALMON

pancetta potato puree, sauteed spinach, delicate beurre blanc

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

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

BRUSSELS SPROUTS

PARMESAN TRUFFLE FRENCH FRIES

DESSERT

CHOICE OF:

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

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

*1 Tower per 4 Guests

FIRST COURSE

CHOICE OF:

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

ENTRÉE

(Pre-select FOUR from the following)

PRIME COLORADO LAMB CHOP

oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

ROASTED BONE-IN CHICKEN BREAST

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

LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

USDA PRIME NEW YORK

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

CHILEAN SEABASS

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

USDA PRIME FILET MIGNON

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

USDA PRIME BONELESS RIBEYE

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

ELK CHOP

garlic confit potatoe pureé, port wine reduction poached pear, carrots, cabernet demi-glace

ENTRÉE ENHANCEMENTS

OPTIONAL:

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

CARAMELIZED ONIONS \$6

JUMBO SHRIMP SCAMPI \$25

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

BRUSSELS SPROUTS

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

DESSERT

CHOICE OF:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

YUZU CHEESECAKE

Matcha powder, lime, whipped cream,

LIMONCELLO CAKE



STONE BLACK LABEL

\$135 PER PERSON

FIRST COURSE

CHOICE OF:

CEASAR SALAD

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

SOUP DU JOUR

GREYSTONE SALAD

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

SECOND COURSE

All Guests Receive:

AUSTRALIAN WAGYU 1oz

CHOICE OF ENTRÉE

(Pre-select FIVE from the following)

ROASTED BONE-IN CHICKEN BREAST

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

LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

CHILEAN SEABASS

pan seared, porcini crusted, mushroom risotto, sautéed 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

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

IRRESISTIBLE ENTRÉE UPGRADES

BONE-IN FILET MIGNON +30

A luxurious cut of filet mignon that retains the bone from the beef tenderloin, garlic confit potatoe pureé

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

BRUSSELS SPROUTS

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

DESSERT

CHOICE OF:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

YUZU CHEESECAKE

Matcha powder, lime, whipped cream

LIMONCELLO CAKE



STONE IMPERIAL

\$155 PER PERSON

APPETIZER STARTER

All Guests Receive:

GREYSTONE MENAGE TRIO

1 oz Japanese Wagyu, Mini Crab Cake, Tempura Prawns

FIRST COURSE

CHOICE OF:

CEASAR SALAD

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

SOUP DU JOUR

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 FIVE from the following)

ROASTED BONE-IN CHICKEN BREAST

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

LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

CHILEAN SEABASS

pan seared, porcini crusted, mushroom risotto, sautéed 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

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

ELK CHOP

garlic confit potatoe pureé, port wine reduction poached pear, carrots, cabernet demi-glace

IRRESISTIBLE ENTRÉE UPGRADES

BONE-IN FILET MIGNON +30

A luxurious cut of filet mignon that retains the bone from the beef tenderloin, garlic confit potatoe pureé

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

CREAM OF SPINACH

BRUSSELS SPROUTS

SAUTEED SPINACH

GRILLED ASPARAGUS BRUSSELS SPROUTS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

YUZU CHEESECAKE

Matcha powder, lime, whipped cream

LIMONCELLO CAKE



STONE OPUS

\$189 PER PERSON

WELCOME CHAMPAGNE

APPETIZER STARTER

All Guests Receive:

SURF AND TURF

Domestic Caviar, Wagyu Sampler: 1 Oz Japanese 1 OZ Australian

FIRST COURSE

CHOICE OF:

CEASAR SALAD

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

SOUP DU JOUR

ENTRÉE

(Pre-select FIVE from the following)

ROASTED BONE-IN CHICKEN BREAST

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

LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

CHILEAN SEABASS

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

USDA PRIME NEW YORK

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

SURF N' TURF

6oz wild australian lobster tail, 8oz filet mignon, homemade potato puree, grilled asparagus

USDA PRIME BONE-IN RIB EYE

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

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

ELK CHOP

garlic confit potatoe puree, port wine reduction poached pear, carrots, cabernet demi-glace

IRRESISTIBLE ENTRÉE UPGRADES

Osetra Caviar +20

BONE-IN FILET MIGNON +30

A luxurious cut of filet mignon that retains the bone from the beef tenderloin, garlic confit potatoe puree

ENTRÉE ENHANCEMENTS

OPTIONAL:

JUMBO SHRIMP SCAMPI \$25

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

BONE MARROW \$20

SAUCES FOR THE STEAKS

OPTIONAL:

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

FAMILY STYLE:

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS

BRUSSELS SPROUTS

CREAM OF SPINACH

SAUTEED SPINACH

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

ELOTE

PARMESAN TRUFFLE FRENCH FRIES

DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

YUZU CHEESECAKE

Matcha powder, lime, whipped cream

LIMONCELLO CAKE



DINING SPACES



VENUES & CAPACITIES:

Greystone has a total seated dining capacity of 250 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 // UP TO 35 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 // 55-65 GUESTS

Greystone's Semi-private lower dining room space comes with an exclusive view of our culinary open kitchen. 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 its own fire-place, the single largest section of floor space. 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 // 250 GUESTS

Two story seating.

BAR & COCKTAIL RECEPTION MENUS



BEVERAGES

ENHANCED SELECTIONS

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

1 Hour Package: 60 Per Person
2 Hour Package: 103 Per Person
3 Hour Package: 145 Per Person
4 Hour Package: 180 Per Person

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

DISTINCTIVE SELECTIONS

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

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

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



BEVERAGES

EXPECTED SELECTIONS

YSKYY VOAODKA
BOMBGAINY NGI
JAKCDKA DNIELS WHISKEY
DWEWARS SCOTHCH
JOSE RTRADITIONAL ETEQAQUILA
MOURGNUATMA YGM RUM

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

CANADIAN CLUB WHISKEY
HARDY'S VS COGNAC
PACIFIC BAY CABERNET SAUVIGNON
PACIFIC BAY CHARDONNAY
ST. REGIS LABEL SPARKLING WINE

SOFT BAR

VARIETY OF DOMESTIC AND
IMPORTED BEERS
PACIFIC BAY CABERNET SAUVIGNON

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

PACIFIC BAY CHARDONNAY
SOFT DRINKS
ASSORTED JUICES

CORDIALS

AMARETTO DIS ARONNO
BAILEYS
FRANGELICO
GODIVA CHOCOLATE

GRAND MARNIER
KAHLUA
TAYLOR FLADGATE VINTAGE PORT



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



ACTION STATIONS

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

DOMESTIC CHEESES

Selection of Domestic Deli Cheeses Cheddar, Havarti / Jack / Swiss / Grapes / Bread

20 Per Person

ARTISAN CHEESES & CURED MEATS

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

30 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

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 Per Person:

Choose One:

FILET MIGNON BITES

WILD ISLES KING SALMON

ROASTED CHICKEN BREAST

NEW YORK STEAK BITES

LAMB CHOPS

* SAUCES AVAILABLE

