



# PRIVATE DINING

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619-232-0225

658 5TH AVE. SAN DIEGO, CA

[WWW.GREYSTONESTEAKHOUSE.COM](http://WWW.GREYSTONESTEAKHOUSE.COM)  
[EVENTS@SANDIEGODININGGROUP.COM](mailto: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](http://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 PORTOBELLO

portobello mushrooms, peas, spicy vodka sauce

#### TRUFFLE GNOCCHI

ricotta, cream, parmesan reggiano, 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 BRUSSELS SPROUTS

#### YUKON GOLD POTATO PUREE

#### MACARONI & CHEESE

#### ELOTE

#### PARMESAN TRUFFLE FRENCH FRIES



# 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 PORTOBELLO

portobello mushrooms, peas, spicy vodka sauce

#### TRUFFLE GNOCCHI

ricotta, cream, parmesan reggiano, 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 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 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

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**

ricotta cheese cream parmesan Reggiano sauce, black truffle

**ROASTED BONE-IN CHICKEN BREAST**

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

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 BRUSSELS SPROUTS**

**YUKON GOLD POTATO PUREE**

**MACARONI & CHEESE**

**ELOTE**

**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

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

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 BRUSSELS SPROUTS

#### YUKON GOLD POTATO PUREE

#### MACARONI & CHEESE

#### 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 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

lyonasse potatoes, organic grilled asparagus, six peppercorn 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

pan seared, blackberry demi-glacé, butternut squash purée

### 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 BRUSSELS SPROUTS

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

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

ricotta cheese cream 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, 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 BRUSSELS SPROUTS

#### YUKON GOLD POTATO PUREE

#### MACARONI & CHEESE

#### 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

ricotta cheese cream Parmesan Reggiano sauce, black truffle

#### ELK CHOP

pan seared, blackberry demi-glacé, butternut squash purée

### IRRESISTIBLE ENTRÉE UPGRADES

#### BONE-IN FILET MIGNON +30

A luxurious cut of filet mignon that retains the bone from the beef tenderloin, 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 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:

#### **CAESAR 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**

ricotta cheese cream Parmesan Reggiano sauce, black truffle

#### **ELK CHOP**

pan seared, blackberry demi-glacé, butternut squash purée

### 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, 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 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**



# 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

