



PRIVATE DINING



619-232-0225
658 5TH AVE. SAN DIEGO, CA

WWW.GREYSTONESTEAKHOUSE.COM
EVENTS@SANDIEGODININGGROUP.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 every day anytime between 11AM-6PM. For more information regarding receptions please contact our event coordinator.

WINE & LIBATIONS:

Beverages are billed on consumption. As our winelist 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.



\$75 PER PERSON

FIRST COURSE

choice of:

GREYSTONE CLASSIC CAESAR SALAD

Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, Croutons, White Anchovies, House Dressing

POTATO LEEK SOUP

Poached Egg and Truffle Caviar

ENTRÉE

choice of:

FENNEL POLLEN ORGANIC CHICKEN

Caramelized Onion, Wilted Spinach, Yukon Mashed Potatoes, Sherry Jus

RICOTTA STUFFED GNOCCHI (Veg)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

COLOSSAL PRAWN SCAMPI LINGUINE

Wild Mushrooms, Roasted Tomatoes, and Citrus

FAROE ISLAND SUGAR SPICED SALMON

Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Romesco Sauce

IRRESISTIBLE ENTRÉE UPGRADES

GREATER OMAHA FARMS 35 DAY DRY- AGED PRIME 16 OZ. NEW YORK STRIP LOIN **+\$10**

ENTRÉE ENHANCEMENTS

A LA CARTE- OPTIONAL

AUSTRALIAN LOBSTER TAIL	\$49
PRAWN SCAMPI	\$28

SAUCES FOR THE STEAKS

A LA CARTE- OPTIONAL

GREYSTONE STEAK SAUCE	+\$5
ARGENTINIAN CHIMICHURRI	+\$5
PORT WINE DEMI-GLACE	+\$5
ARMAGNAC AU POIVRE SAUCE	+\$5
BONE MARROW BUTTER	+\$8

ENTRÉE COMPLEMENTS

A LA CARTE- OPTIONAL

TRUFFLE YUKON POTATO PUREE	\$14
SAUTÉED SPINACH Garlic Confit Cream Sauce	\$13
BLISTERED BRUSSELS SPROUTS Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta	\$13
TRUFFLE PARMESAN HAND-CUT FRIES Avocado Ranch	\$14

SAUTÉED MAGIC MUSHROOMS MEDLEY	\$14
MACARONI & CHEESE	\$19
GRILLED BROCCOLINI Black Garlic	\$14
JUMBO ASPARAGUS Parmesan Reggiano	\$14

\$89 PER PERSON

FIRST COURSE

choice of:

GREYSTONE CLASSIC CAESAR SALAD

Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, Croutons,
White Anchovies, House Dressing

POTATO LEEK SOUP

Poached Egg and Truffle Caviar

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD

Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans,
House Blue Cheese Dressing

ENTRÉE

choice of:

MISO CHILEAN SEA BASS

Sauteed Asian Greens, Mushrooms, Char Sui Sauce

FENNEL POLLEN ORGANIC CHICKEN

Caramelized Onion, Wilted Spinach, Yukon Mashed Potatoes, Sherry Jus

CREEKSTONE FARMS 8OZ. FILET MIGNON

Asparagus, Yukon Mashed Potatoes, Port Wine Demi-Glace

COLOSSAL PRAWN SCAMPI LINGUINE

Wild Mushrooms, Roasted Tomatoes, Citrus

FAROE ISLAND SUGAR SPICED SALMON

Roasted Fingerlings, Brussels Sprouts, Romesco Sauce

RICOTTA STUFFED GNOCCHI (Vegetarian)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

ENTRÉE ENHANCEMENTS

A LA CARTE- OPTIONAL

AUSTRALIAN LOBSTER TAIL	\$49
PRAWN SCAMPI	\$28

SAUCES FOR THE STEAKS

A LA CARTE- OPTIONAL

GREYSTONE STEAK SAUCE	+\$5
ARGENTINIAN CHIMICHURRI	+\$5
PORT WINE DEMI-GLACE	+\$5
ARMAGNAC AU POIVRE SAUCE	+\$5
BONE MARROW BUTTER	+\$8

ENTRÉE COMPLEMENTS

A LA CARTE- OPTIONAL

TRUFFLE YUKON POTATO PUREE	\$14	SAUTÉED MAGIC MUSHROOMS MEDLEY	\$14
SAUTÉED SPINACH Garlic Confit Cream Sauce	\$13	MACARONI & CHEESE	\$19
BLISTERED BRUSSELS SPROUTS Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta	\$13	GRILLED BROCCOLINI Black Garlic	\$14
TRUFFLE PARMESAN HAND-CUT FRIES Avocado Ranch	\$14	JUMBO ASPARAGUS Parmesan Reggiano	\$14

DESSERT

choice of:

CHOCOLATE LAVA CAKE

LIMONCELLO SPONGE CAKE

\$109 PER PERSON

FAMILY STYLE APPETIZER STARTER

PRETZEL BREAD SERVICE | HERB MUSTARD DIJON BUTTER

FIRST COURSE

choice of:

GREYSTONE CLASSIC CAESAR SALAD

Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, Croutons, White Anchovies, House Dressing

YELLOWFIN TUNA TARTARE

Avocado, Tobiko, Sesame, Rice Crackers, Wasabi Ginger Sauce

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD

Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue Cheese Dressing

ENTRÉE

choice of:

MISO CHILEAN SEA BASS

Sauteed Asian Greens, Mushrooms, Char Sui Sauce

FENNEL POLLEN ORGANIC CHICKEN

Caramelized Onion, Wilted Spinach, Yukon Mashed Potatoes, Sherry Jus

CREEKSTONE FARMS 8OZ. FILET MIGNON

Asparagus, Yukon Mashed Potatoes, Port Wine Demi-Glace

COLOSSAL PRAWN SCAMPI LINGUINE

Wild Mushrooms, Roasted Tomatoes, Citrus

FAROE ISLAND SUGAR SPICED SALMON

Roasted Fingerlings, Brussels Sprouts, Romesco Sauce

RICOTTA STUFFED GNOCCHI (Vegetarian)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

BLACK OPAL RANCH AUSTRALIAN LAMB CHOPS AND CHIMICHURRI

ENTRÉE ENHANCEMENTS

A LA CARTE- OPTIONAL

AUSTRALIAN LOBSTER TAIL \$49

PRAWN SCAMPI \$28

SAUCES FOR THE STEAKS

A LA CARTE- OPTIONAL

GREYSTONE STEAK SAUCE +\$5

ARGENTINIAN CHIMICHURRI +\$5

PORT WINE DEMI-GLACE +\$5

ARMAGNAC AU POIVRE SAUCE +\$5

BONE MARROW BUTTER +\$8

ENTRÉE COMPLEMENTS

A LA CARTE- OPTIONAL

TRUFFLE YUKON POTATO PUREE \$14

SAUTÉED SPINACH \$13
Garlic Confit Cream Sauce

BLISTERED BRUSSELS SPROUTS \$13
Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta

TRUFFLE PARMESAN HAND-CUT FRIES \$14
Avocado Ranch

SAUTÉED MAGIC MUSHROOMS MEDLEY \$14

MACARONI & CHEESE \$19

GRILLED BROCCOLINI \$14
Black Garlic

JUMBO ASPARAGUS \$14
Parmesan Reggiano

DESSERT

choice of:

CHOCOLATE LAVA CAKE

LIMONCELLO SPONGE CAKE

\$125 PER PERSON

FAMILY STYLE APPETIZER STARTER

PRETZEL BREAD SERVICE | HERB MUSTARD DIJON BUTTER

FIRST COURSE

choice of:

COLOSSAL PRAWN COCKTAIL

Cocktail sauce, Atomic Horseradish, Mustard Grain Sauce

YELLOWFIN TUNA TARTARE

Avocado, Tobiko, Sesame, Rice Crackers, Wasabi Ginger Sauce

HEIRLOOM TOMATOES ARTICHOKE, FIG, AND BURRATA SALAD

Fennel Roasted Tomato, Herb White Balsamic Vinaigrette

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD

Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue

ENTRÉE

choice of:

MISO CHILEAN SEA BASS

Sauteed Asian Greens, Mushrooms, Char Sui Sauce

GREATER OMAHA FARMS 35 DAY DRY-AGED PRIME NEW YORK STRIP LOIN

16oz, Asparagus, Yukon Mashed Potatoes, Au Poivre Sauce

FAROE ISLAND SUGAR SPICED SALMON

Roasted Fingerlings, Brussels Sprouts, Romesco Sauce

FENNEL POLLEN ORGANIC CHICKEN

Caramelized Onion, Wilted Spinach, Yukon Mashed Potatoes, Sherry Jus

COLOSSAL PRAWN SCAMPI LINGUINE

Wild Mushrooms, Roasted Tomatoes, Citrus

RICOTTA STUFFED GNOCCHI (Vegetarian)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

CREEKSTONE FARMS 35 DAY DRY-AGED PRIME BONE-IN RIB CHOP

ENTRÉE ENHANCEMENTS

A LA CARTE- OPTIONAL

AUSTRALIAN LOBSTER TAIL \$49
PRAWN SCAMPI \$28

SAUCES FOR THE STEAKS

A LA CARTE- OPTIONAL

GREYSTONE STEAK SAUCE +\$5
ARGENTINIAN CHIMICHURRI +\$5
PORT WINE DEMI-GLACE +\$5
ARMAGNAC AU POIVRE SAUCE +\$5
BONE MARROW BUTTER +\$8

ENTRÉE COMPLEMENTS

A LA CARTE- OPTIONAL

TRUFFLE YUKON POTATO PUREE \$14
SAUTÉED SPINACH \$13
Garlic Confit Cream Sauce
BLISTERED BRUSSELS SPROUTS \$13
Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta
TRUFFLE PARMESAN HAND-CUT FRIES \$14
Avocado Ranch

SAUTÉED MAGIC MUSHROOMS MEDLEY \$14
MACARONI & CHEESE \$19
GRILLED BROCCOLINI \$14
Black Garlic
JUMBO ASPARAGUS \$14
Parmesan Reggiano

DESSERT

choice of:

CHOCOLATE TRUFFLE

LIMONCELLO SPONGE CAKE

YUZU CHEESECAKE

FAMILY STYLE \$125 PER PERSON

FAMILY STYLE APPETIZER STARTER

PRETZEL BREAD SERVICE | HERB MUSTARD DIJON BUTTER

STARTERS

PRECHOOSE 2

BACON WRAPPED SCALLOPS

AHI POKE BITES

WAGYU POTSTICKERS
Mushroom Sake Sauce

BEEF SATAYS

Armagnac Sauce

LOBSTER CORNDOGS

Crème Fraiche, Mustard Grain Sauce

FIRST COURSE

PRECHOOSE 1

HEIRLOOM TOMATOES, ARTICHOKE FIG, AND BURRATA SALAD
Fennel Roasted Tomato and Herb White Balsamic Vinaigrette

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD
Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans,
House Blue Cheese Dressing

MAIN COURSE

choice of:

BLACK OPAL RANCH AUSTRALIAN LAMB CHOPS & CHIMICHURRI

GREATER OMAHA FARMS PRIME NEW YORK STRIP LOIN 16 OZ.

FENNEL POLLEN ORGANIC CHICKEN

FAROE ISLAND SUGAR SPICED SALMON

RICOTTA STUFFED GNOCCHI (Vegetarian)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

IRRESISTIBLE MAIN COURSE UPGRADES

USA * SNAKE RIVER FARMS 8 OZ. FLAT IRON **+\$15PP**
Pastrami Spiced Wagyu Smoked under glass with two Sauces.

AUSTRALIA * A8. JACK CREEK'S FARMS 16 OZ. RIBEYE **MP**
JAPAN * A5 MIYAZAKI PREFECTURE NEW YORK STRIP LOIN **MP**

CREEKSTONE FARMS PRIME 22 OZ. BONE-IN RIB CHOP **+\$20PP**

ENTRÉE ENHANCEMENTS

A LA CARTE- OPTIONAL

AUSTRALIAN LOBSTER TAIL **\$49**

PRAWN SCAMPI **\$28**

SAUCES FOR THE STEAKS

PRECHOOSE 2

GREYSTONE STEAK SAUCE **+\$5**

ARGENTINIAN CHIMICHURRI **+\$5**

PORT WINE DEMI-GLACE **+\$5**

ARMAGNAC AU POIVRE SAUCE **+\$5**

BONE MARROW BUTTER **+\$8**

ENTRÉE COMPLEMENTS

A LA CARTE- OPTIONAL

TRUFFLE YUKON POTATO PUREE **\$14**

SAUTÉED SPINACH **\$13**
Garlic Confit Cream Sauce

BLISTERED BRUSSELS SPROUTS **\$13**
Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta

TRUFFLE PARMESAN HAND-CUT FRIES **\$14**
Avocado Ranch

SAUTÉED MAGIC MUSHROOMS MEDLEY **\$14**

MACARONI & CHEESE **\$19**

GRILLED BROCCOLINI **\$14**
Black Garlic

JUMBO ASPARAGUS **\$14**
Parmesan Reggiano

DESSERT

choice of:

CHOCOLATE TRUFFON

LIMONCELLO SPONGE CAKE

YUZU CHEESECAKE

TAHITIAN CRÈME BRÛLÉE

COCKTAIL RECEPTIONS AND BITES

Host your next cocktail reception in the heart of Downtown San Diego at our elegant Gaslamp Quarter restaurant.

Whether you're planning a corporate networking event, company happy hour, client appreciation reception, holiday party, birthday celebration, engagement party, rehearsal gathering, convention event, or private social mixer, our venue offers the perfect setting for memorable events. Guests can enjoy handcrafted cocktails, premium wines, chef-curated passed hors d'oeuvres, small bites, grazing stations, and customizable reception menus designed for mingling.

Located just minutes from the San Diego Convention Center and within walking distance of many downtown hotels, our private event space is ideal for both local businesses and out-of-town groups. With flexible indoor event spaces, personalized planning, audiovisual capabilities, and experienced event staff, we make hosting a seamless experience from start to finish.

If you're searching for the best cocktail reception venue in San Diego, a private event space in the Gaslamp Quarter, or a restaurant for networking events and corporate receptions, we'd love to help you create an unforgettable event.



COCKTAIL RECEPTIONS

TRAY PASSED BITES

All bites are presented at a Per Dozen price.
Minimum Order of one (2) Dozen per selection.

STEAK TARTARE AND EGGS Our version: Lemon Emulsion, Toasted Brioche, and Caviar	\$144
CRAB CAKES Lemon Aioli	\$132
COCKTAIL PRAWNS Atomic Horseradish Cocktail Sauce	\$132
AHI POKE BITES	\$144
BEEF SATAYS Armagnac Sauce	\$144
LOBSTER CORN DOGS Crème Fraiche, Mustard Grain Sauce	MP
WAGYU POTSTICKERS Mushroom Sake Sauce	\$144
TROPICAL HAMACHI CRUDO SPOONS	\$132
LOLLIPOP LAMB CHOPS Chimichurri	\$156
WILD MUSHROOM CROSTINIS	\$96
LOBSTER ROLLS Caviar	MP
SALMON TARTARE ON RICE CRACKER	\$108
BACON WRAPPED SCALLOPS	\$144
JERK CHICKEN SATAYS	\$96
GRILLED PRAWNS SATAYS	\$108
SMOKED SALMON AND POTATO CAKES Crème Fraiche	\$108
WATERMELON AND FETA CHEESE Balsamic Glaze	\$48
PISTACHIO BLUE CHEESE GRAPES	\$48
LOBSTER BISQUE SOUP SHOTS	\$48
ARANCINIS Romesco Sauce	\$84

RECEPTION STATIONS

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

ARTISAN CHEESES & CURED MEATS

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

SEAFOOD EXTREME

Maine Lobster, Colossal Prawns, Baja Oysters, Tuna Tartare, Crab Salad, Ginger Wasabi Ponzu, Horseradish Cocktail Sauce, and Mustard Grain Crème Fraiche
~Serves 6 Pieces Per Person~
40 Per Person

ACTION STATIONS

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

SALADS \$15 Per Person

Choose One:

CLASSIC CAESAR SALAD

Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano House Dressing

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD

Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue Cheese Dressing

PASTAS \$25 Per Person:

Choose One:

RICOTTA STUFFED GNOCCHI (Vegetarian)

Asparagus, Wild Mushrooms, Basil, Black Truffle, Parmesan Reggiano

BRAISED WAGYU SHORT RIB RAVIOLI

Wild Mushrooms, Roasted Tomatoes and Citrus

LINGUINE

Tender Wagyu Short Rib, Porcini Brandy Infused Cream Sauce

PROTEIN \$45 Per Person:

Choose One:

CREEKSTONE FARMS FILET MIGNON +\$10

FAROE ISLAND SUGAR SPICED SALMON

FENNEL POLLEN ORGANIC CHICKEN

GREATER OMAHA FARMS DRY AGED PRIME NEW YORK STRIP LOIN +\$5

BLACK OPAL RANCH AUSTRALIAN LAMB CHOPS +\$15

CREEKSTONE FARMS PRIME BONE-IN RIB CHOP +\$25



BEVERAGE PACKAGES

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

EXPECTED SELECTIONS

SKYY VODKA
BOMBAY GIN
JACK DANIELS WHISKEY
DWEWARS 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

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
HOUSE RED
HOUSE WHITE
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

