



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

\$79 PER PERSON



CHOICE OF STARTER

CAESAR SHAVED BRUSSEL SPROUTS
Classic Romaine Caesar/ Shaved Brussels Sprouts

WEDGE SALAD
Organic Iceberg / Maytag Farms Blue Cheese / Cherry Tomatoes / Applewood Bacon / Blue Cheese Dressing

SOUP DU JOUR

CHOICE OF ENTRÉE

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

ZESTY HERBED CHICKEN
roasted shallots / pancetta fingerling potatoes /
rosemary /champagne herb a jus

RIGATONI WAGYU RAGU'
large tube pastas, with wagyu ragu' sauce,
bolognese style

TRUFFLE PAPPARDELLE
wild mushrooms, butter, parmesan, shaved
black truffles

USDA PRIME FILET MIGNON
8oz. 21 Days Wet-Aged /Herb Garlic Mashed Potatoes

USDA PRIME BONE-IN RIB EYE
20oz. 21 Days Dry-Aged Midwestern Beef / Highly
Marbled with Intense Flavors /Herb Garlic Mashed
Potatoes

ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16

JUMBO SHRIMP SCAMPI \$16

SHAVES OF ITALIAN TRUFFLE \$12

WILD AUSTRALIAN LOBSTER TAIL \$29

SAUCES FOR THE STEAKS

SIX PEPPERCORN SAUCE \$4

BEEF BONE BORDELAISE SAUCE \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

WILD MUSHROOMS
HERBED CORN & BACON

SPECIALTY MACARONI & CHEESE
Add Truffle or Pancetta +\$18 Add Lobster \$29
PANCETTA FINGERLING POTATOES

BROCCOLINI
MACARONI & CHEESE
SEASONAL VEGETABLES

IRRESISTIBLE ENTRÉE UPGRADES

CHILEAN SEA BASS +\$10 per order
sauteed spinach / shitake / spring
peas / yuzu hanakatzu glaze

CHOICE OF DESSERT

(Pre-select one of the following)

CHOCOLATE MOUSSE • LIMONCELLO SPONGE CAKE • N.Y CHEESECAKE



STONE PREMIUM

\$89 PER PERSON



FAMILY STYLE APPETIZER STARTER

+ \$5 SELECT TWO

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

CRISPY CALAMARI
TEMPURA JUMBO SHRIMP

STEAK LOLLIPOP
Cognac Peppercorn Sauce
VEGETARIAN POT
STICKER with Soy Sauce
CRAB CAKE
Whole Grain Mustard Aioli

FILET TARTARE
STUFFED MUSHROOM CAP
Artichoke Gorgonzola Stuffed /
Capers / Parmesan Cheese /
Truffle Oil on Brioche

CHOICE OF FIRST COURSE

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

ORGANIC GREYSTONE
Encinitas's Living Lettuce / Caramelized Walnuts /
Bosc Pear / Maytag Farms Blue Cheese /
Stone Ground Lemon Vinaigrette / Truffle Croutons

SOUP DU JOUR

CHOICE OF ENTRÉE

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

RIGATONI WAGYU RAGU'
large tube pastas, with wagyu ragu' sauce,
bolognese style

BISON TENDERLOIN
10oz. Filet / Poached Pear / Dry Fig Port /
Reduction / crispy risotto cake

ZESTY HERBED CHICKEN
roasted shallots / pancetta fingerling
potatoes / rosemary / champagne herb a jus

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

USDA PRIME FILET MIGNON
8oz. 21 Days Wet-Aged / Herb Garlic Mashed Potatoes

USDA PRIME NEW YORK
16oz. 21 Days Dry-Aged Corn-Fed / Herb Garlic
Mashed Potatoes

USDA PRIME BONE-IN RIB EYE
20oz. 21 Days Dry-Aged Midwestern Beef /Highly Marbled
with Intense Flavors / Herb Garlic Mashed Potatoes

ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16

JUMBO SHRIMP SCAMPI \$16

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

SHAVES OF ITALIAN TRUFFLE \$12

SAUCES FOR THE STEAKS

BEEF BONE BORDELAISE SAUCE \$4

SIX PEPPERCORN SAUCE \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

HERBED CORN & BACON
SEASONAL VEGETABLES

ROASTED PANCETTA FINGERLING POTATOES
SPECIALTY MACARONI & CHEESE
Add Truffle or Pancetta +\$18 Add Lobster \$29

MACARONI & CHEESE
BROCCOLINI
WILD MUSHROOMS

CHOICE OF DESSERT

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

CHOCOLATE MOUSSE • LIMONCELLO SPONGE CAKE • N.Y. CHEESECAKE



STONE GOLD

\$99 PER PERSON



FAMILY STYLE APPETIZER STARTER

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

CRISPY CALAMARI TEMPURA
JUMBO SHRIMP

FILET TARTARE
STUFFED MUSHROOM CAP
Artichoke Gorgonzola Stuffed /
Capers / Parmesan Cheese /
Truffle Oil on Brioche

STEAK LOLLIPOP
Cognac Peppercorn Sauce
VEGETARIAN POT
STICKER with Soy Sauce
CRAB CAKE
Whole Grain Mustard Aioli

CHOICE OF FIRST COURSE

ORGANIC GREYSTONE
Encinitas's Living Lettuce / Caramelized Walnuts/
Bosc Pear / Maytag Farms Blue Cheese /
Stone Ground Lemon Vinaigrette / Truffle Croutons

CAESAR SHAVED BRUSSEL SPROUTS
Classic Romaine Caesar/ Shaved Brussels Sprouts

SOUP DU JOUR

CHOICE OF ENTRÉE

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

ZESTY HERBED CHICKEN
Pancetta fingerling potatoes, roasted shallots/
Rosemary / champagne a jus

BISON TENDERLOIN
10oz. Filet / Poached Pear / Dry Fig
Port /Reduction / Crispy truffle risotto cake

MISO CHILEAN SEA BASS
sautéed spinach/shiitake mushrooms/ spring peas/
yuzu hanakatsu glaze

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

USDA PRIME NEW YORK
16oz. 21 Days Dry-Aged Corn-Fed /
Herb Garlic Mashed Potatoes

USDA PRIME FILET MIGNON
10oz. 21 Days Wet-Aged / Herb garlic /
Herb Garlic Mashed Potatoes

USDA PRIME BONE-IN RIB EYE
20oz. 21 Days Dry-Aged Midwestern Beef /
Highly Marbled with Intense Flavors / Herb
Garlic Mashed Potatoes

ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16

8 OZ WILD AUSTRALIAN LOBSTER \$29

JUMBO SHRIMP SCAMPI \$16

SHAVES OF ITALIAN TRUFFLE \$12

Sauces For The Steaks

BEEF BONE BORDELAISE SAUCE \$3

SIX PEPPERCORN SAUCE \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS
HERBED CORN & BACON
SEASONAL VEGETABLES

ROASTED PANCETTA FINGERLING POTATOES
SPECIALTY MACARONI & CHEESE
Add Truffle or Pancetta +\$18 Add Lobster \$29

MACARONI & CHEESE
BROCCOLINI
WILD MUSHROOMS

CHOICE OF DESSERT

CHOCOLATE MOUSSE • LIMONCELLO SPONGE CAKE • N.Y. CHEESECAKE



STONE LUXE \$115 PER PERSON



FAMILY STYLE APPETIZER STARTER

CHILLED SEAFOOD EXTREME (1 PER 4 GUESTS)
white gulf shrimp / fresh oysters / australian lobster tail / alaskan king crab legs

CHOICE OF FIRST COURSE

ORGANIC GREYSTONE
Encinitas's Living Lettuce / Caramelized
Walnuts /Bosc Pear / Maytag Farms Blue
Cheese / Stone Ground Lemon Vinaigrette /
Truffle Croutons

CAESAR SHAVED BRUSSEL SPROUTS
Classic Romaine Caesar/ Shaved Brussels
Sprouts

SOUP DU JOUR

CHOICE OF ENTRÉE

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

ROASTED ELK CHOP
porcini rubbed/coriander-blackberry/pancetta,
fingerling potatoes/shiitake

MISO CHILEAN SEA BASS
sauteed spinach / shitake / spring peas / yuzo
hanakatzu glaze

RIGATONI WAGYU RAGU'
large tube pastas, with wagyu ragu' sauce,
bolognese style

ZESTY HERBED CHICKEN
Pancetta fingerling potatoes, roasted
shallots, rosemary, champagne her a jus

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

USDA PRIME NEW YORK
16oz. 21 Days Dry-Aged Corn-Fed /
Herb Garlic Mashed Potatoes

USDA PRIME FILET MIGNON
10oz. 21 Days Wet-Aged /
Herb Garlic Mashed Potatoes

USDA PRIME BONE-IN RIB EYE
20oz. 21 Days Dry-Aged Midwestern Beef /
Highly Marbled with Intense Flavors /Herb
Garlic Mashed Potatoes

ENTRÉE ENHANCEMENTS

- 2 JUMBO SCALLOPS \$16
- 8 oz WILD AUSTRALIAN LOBSTER \$29
- JUMBO SHRIMP SCAMPI \$16
- SHAVES OF ITALIAN TRUFFLE \$12

SAUCES FOR THE STEAKS

- BEEF BONE BORDELAISE SAUCE \$4
- SIX PEPPERCORN SAUCE \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS
HERBED CORN & BACON
SEASONAL VEGETABLES

ROASTED PANCETTA FINGERLING POTATOES
SPECIALTY MACARONI & CHEESE
Add Truffle or Pancetta +\$18 Add Lobster Tail \$29

MACARONI & CHEESE
BROCCOLINI
WILD MUSHROOMS

CHOICE OF DESSERT

CHOCOLATE MOUSSE • LIMONCELLO SPONGE CAKE • N.Y CHEESECAKE



All menus include fresh hot bread and butter, tea, and coffee service

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. A sales tax of 8% and 20% gratuity (15% service charge + 5% banquet fee) will be applied to the final bill.

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 // 40-50 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 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 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 // 170 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

— ADDITIONAL SELECTIONS INCLUDED ON BAR —

DOMESTIC & IMPORTED BEER
Includes Corona Extra, Heineken, Coors Light & Bud
Light

1 Hour Package: 35 Per Person
2 Hour Package: 50 Per Person

SOFT DRINKS & MINERAL WATER
Includes Coca-Cola product

Panna or Pellegrino mineral water \$6/\$7 per bottle

Soft Drink \$3.5



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

Goat Cheese, Tomato and Caramelized Onion Toast Point 4 Per Piece
 Vegetarian Pot Sticker, Soy Sauce 5 Per Piece
 Caprese Salad, Pesto Dressing 4 Per Piece
 Port Wine Pear, Gorgonzola and Candied Walnut 4 Per Piece
 Bruschetta 4 Per Piece
 Artichoke & Gorgonzola Stuffed Mushroom Cap 4 Per Piece
 Asparagus Asiago Phyllo

SEAFOOD & MEATS

Crispy Calamari 4 Per Person
 Wild Boar Sausage/ Cabbage/ Bell Peppers
 Shrimp Cocktail 5 Per Piece
 Crispy Wonton Togarashi Ahi Tuna Tartare 7 Per Piece
 Filet Mignon Tartare, Capers, Mustard, Potato Crisp 7 Per Piece
 Oyster Shooters in a Spicy Bloody Mary Sauce 6 Per Piece
 Mini Crab Cake, Spicy Citrus Aioli 6 Per Piece
 Tempura Shrimp Satay Skewer, Soy-Ginger Sauce 7 Per Piece
 Crispy Pancetta Wrapped Shrimp, Tomato-Pesto Dip 7 Per Piece
 Teriyaki Glazed Marinated Beef Skewer 6 Per Piece
 Chimichurri Beef Skewer 5 Per Piece
 Grilled Colorado Lamb Chop Lollipop, Roasted Garlic Jus 12 Per Piece



ADDITIONAL OPTIONS & RECEPTIONS



ACTION STATIONS

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and
Not for a Portion Thereof

DOMESTIC CHEESES

Selection of Domestic Deli Cheeses
Cheddar, Havarti / Jack / Swiss / Grapes / Strawberries
Assorted Crackers / Baguette
19 Per Person

SEAFOOD EXTREME

Chilled Lobster Medallion / Prawn, Scallop /
Crab Claws / Oysters on the Half Shell /
Horseradish Cocktail Sauce / Spicy Aioli Sauce /
Mignonette / Lemon and Lime Wedges
~Serves 6 Pieces Per Person~
38 Per Person

ARTISAN CHEESES & CURED MEATS

Variety of Local and European Artisan Cheeses
Salami / Prosciutto / Pates /
Fruit Marmalade / Beer Jams /
Assorted Crackers and Baguette
26 Per Person

SHRIMP, CRAB CLAWS AND CEVICHE

Spicy Shrimp Ceviche / Tomato / Cilantro /
Snapper Ceviche / Mango / Bell Peppers / Cucumber /
Spicy Sauce / Horseradish Cocktail Sauce / Spicy Aioli /
Lemon and Lime Wedges
~Serves 4 Pieces Per Person~
35 Per Person

RECEPTION DISPLAY

Action Stations

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the
Entire Guarantee and Not for a Portion Thereof.

CEASAR SALAD THREE WAYS*

CLASSIC: Homemade Croutons, Parmesan Cheese,
Anchovy- Mustard Dressing
SOUTH AMERICAN: Toasted Pumpkin Seeds,
Cilantro, Chili Dressing
ASIAN: Sesame Seeds, Tamarind-Ginger Dressing,
Grilled Chicken and Chilled Shrimp
27 Per Person

RISOTTO*

Organic Italian Aquarello Rice
Wild Mushrooms, Porcini Cream Sauce
Garden Grilled Vegetables, Tomato Basil Sauce
Mixed Seafood, Lobster Cream Sauce
34 Per Person

PENNE PASTA, FUSILLI PASTA AND CHEESE GNOCCHI

Chefs Selection of Season Ravioli
Wild boar sausage rigatoni
Clam-Garlic Cream Sauce
Vegetable Medly Pesto Sauce
Three Meat Tomato Sauce
Garlic Bread
30 Per Person

MAC & CHEESE*

CLASSIC AMERICAN: Cheddar Cheese
SWISS: Comte Cheese, Truffle Oil
ITALIAN: Spinach, Sausage, Parmesan Cheese
DE MER: Lobster, Scallop, Shrimp, Cheese Sauce
34 Per Person