



# PRIVATE DINING

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(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

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## STONE STANDARD

\$89 PER PERSON



### CHOICE OF STARTER

#### CEASAR SALAD

local lettuce, lemon Caesar dressing, grilled ciabatta, shaved asiago

#### GREYSTONE SALAD

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber wrap

#### SOUP DU JOUR

### CHOICE OF ENTRÉE

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

#### ZESTY HERBED CHICKEN

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

#### PENNE PORTOBELLO

portobello mushrooms, peas spicy vodka pink sauce

#### USDA PRIME FILET MIGNON

8oz. 21 Days Wet-Aged, Herb Garlic Mashed Potatoes

#### USDA PRIME NEW YORK

14oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

#### BUTTERNUT SQUASH RISOTTO

mint-cilantro salsa Verde, feta, golden raisins

### ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16

JUMBO SHRIMP SCAMPI \$16

CARAMELIZED ONIONS \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

### SAUCES FOR THE STEAKS

BRANDY COGNAC \$4

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

### ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS

CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

CREAM OF LOCAL STREET CORN

PARMESAN TRUFFLE FRENCH FRIES

### IRRESISTIBLE ENTRÉE UPGRADES

Wild Isle's King Salmon +\$10

wasabi mashed potatoes, sautéed spinach, mirin, ginger, soy glaze, topped with mango chutney

### CHOICE OF DESSERT

(Pre-select one of the following)

CHOCOLATE HAZELNUT MOUSSE CAKE  
candied pecans, chocolate leaf

YUZU CHEESECAKE  
Matcha powder, lime, whipped cream,  
LIMONCELLO CAKE



# STONE PREMIUM

\$99 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

WAGYU TARTARE  
Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice

TEMPURA JUMBO SHRIMP

SIGNATURE CRAB CAKES  
blue crab, chives, celery remoulade, mango chutney

STUFFED MUSHROOM CAP  
Artichoke, Gorgonzola, Capers, Parmesan, Truffle Oil

## - CHOICE OF FIRST COURSE

(Pre-select ONE of the following)

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

SOUP DU JOUR

## CHOICE OF ENTRÉE

(Pre-select THREE from the following)

STUFFED GNOCCHI  
filled with ricotta cheese cream parmesano reggiano sauce shave black truffle

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

ZESTY HERBED CHICKEN  
pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a ju

WILD ISLE'S KING SALMON  
wasabi mashed potatoes, sautéed spinach, mirin, ginger, soy glaze, topped with mango chutney

VEGAN GOODNESS  
Penne, mushroom, asparagus, carrots, corn, homemade pomodoro sauce

USDA PRIME BONELESS RIB EYE  
20oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

## - ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16  
JUMBO SHRIMP SCAMPI \$16  
CARAMELIZED ONIONS \$6  
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

## SAUCES FOR THE STEAKS

BRANDY COGNAC \$4  
CREAM HORSERADISH \$4  
CHIMICHURRI \$4  
BEEF BONE BORDELAISE SAUCE \$4  
BERNAISE \$4  
TRUFFLE BUTTER \$4

## ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS  
CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE  
MACARONI & CHEESE  
CREAM OF LOCAL STREET CORN  
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

\$109 PER PERSON



### FAMILY STYLE APPETIZER STARTER

*(Pre-select THREE of the following)*

CRISPY CALAMARI & SHISHITO PEPPERS  
housemade marinara, chipotle aioli

TEMPURA JUMBO SHRIMP

WAGYU TARTARE  
Japanese Wagyu, pickled  
mustard seed, capers shallots,  
truffle, over crispy rice

STUFFED MUSHROOM CAP  
Artichoke, Gorgonzola, Capers,  
Parmesan, Truffle Oil

STEAK LOLLIPOP  
Cognac Peppercorn Sauce

SIGNATURE 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 lettuce, lemon Caesar dressing,  
grilled ciabatta, shaved asiago

SOUP DU JOUR

### CHOICE OF ENTRÉE

*(Pre-select FOUR from the following)*

ZESTY HERBED CHICKEN

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

PRIME COLORADO LAMB CHOP

pistachio crusted, local mint risotto, whole  
grain mustard, Barolo wine reduction

CHILEAN SEABASS

pan seared, grilled celery, root baby bok choy,  
passion emulsion

USDA PRIME NEW YORK

16oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

USDA PRIME FILET MIGNON

10oz. 21 Days Wet-Aged, Herb Garlic Mashed Potatoes

USDA PRIME BONELESS RIB EYE

20oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

ELK CHOP

Porcini crusted, coriander blackberry jam, barolo wine  
reduction whipped rutabaga and swiss chard

### ENTRÉE ENHANCEMENTS

2 JUMBO SCALLOPS \$16

JUMBO SHRIMP SCAMPI \$16

CARAMELIZED ONIONS \$12

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

### Sauces For The Steaks

BRANDY COGNAC \$4

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

### ENTRÉE COMPLEMENTS

*(\$20 each • serves 4-5 guests)*

SAUTEED WILD MUSHROOMS

CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

CREAM OF LOCAL STREET CORN

PARMESAN TRUFFLE FRENCH FRIES

### CHOICE OF DESSERT

CHOCOLATE HAZELNUT MOUSSE CAKE  
candied pecans, chocolate leaf

YUZU CHEESECAKE  
Matcha powder, lime, whipped cream,  
LIMONCELLO CAKE

## FAMILY STYLE APPETIZER STARTER

### CHILLED SEAFOOD EXTREME (1 PER 4 GUESTS)

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



## CHOICE OF FIRST COURSE

### CEASAR SALAD

local lettuce, homemade Caesar dressing, Parmesan Reggiano, herb croutons

### STRAWBERRY CAPRESE G.F

buffalo burrata, organic cherry tomato, strawberry gazpacho, purple basil, black olives, local herbs E.V.O.O

### SOUP DU JOUR

## CHOICE OF ENTRÉE

*(Pre-select FOUR from the following)*

### PRIME COLORADO LAMB CHOP

pistachio crusted, local mint risotto, whole grain mustard, Barolo wine reduction

### USDA PRIME NEW YORK

16oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

### USDA PRIME FILET MIGNON

21 Days Dry-Aged, Herb Garlic Mashed Potatoes

### CHILEAN SEABASS

pan seared, grilled celery, root baby bok choy, passion emulsion

### USDA PRIME BONELESS RIB EYE

20oz. 21 Days Dry-Aged, Herb Garlic Mashed Potatoes

### ELK CHOP

Porcini crusted, coriander blackberry jam, Barolo wine reduction whipped rutabaga and Swiss chard

### ALASKAN KING CRAB SPAGHETTI

organic cherry tomatoes, green onion, lemon zest, brandy light cream

### ZESTY HERBED CHICKEN

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

## STONE LUXE

\$120 PER PERSON



## ENTRÉE ENHANCEMENTS

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

CARAMELIZED ONIONS \$6

JUMBO SHRIMP SCAMPI \$16

2 JUMBO SCALLOPS \$16

## SAUCES FOR THE STEAKS

BRANDY COGNAC \$4

CREAM HORSERADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BERNAISE \$4

TRUFFLE BUTTER \$4

## ENTRÉE COMPLEMENTS

*(\$20 each • serves 4-5 guests)*

SAUTEED WILD MUSHROOMS

CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

CREAM OF LOCAL STREET CORN

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

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## 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.

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## 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

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## **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.

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## **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.

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## **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

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## 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  
DEWAR'S 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 and Caramelized Onion Toast \$5 Per Piece

Vegetarian Pot Sticker, Soy Sauce \$6 Per Piece

Caprese Salad, Pesto Dressing \$5 Per Piece

Bruschetta \$5 Per Piece

Artichoke & Gorgonzola Stuffed Mushroom Cap \$5 Per Piece

### **SEAFOOD & MEATS**

Crispy Calamari \$5 Per Person

Wild Boar Sausage/ Onion Bell Peppers \$7 Per Piece

Shrimp Cocktail \$6 Per Piece

Crispy Wonton Ahi Tuna Taco \$10 Per Piece

Filet Mignon Tartare, Capers, Mustard, Potato Crisp \$10 Per Piece

Oyster Shooters in a Spicy Bloody Mary Sauce \$7 Per Piece

Mini Crab Cake, Spicy Citrus Aioli \$7 Per Piece

Tempura Shrimp, Tomato-Pesto Dip \$8 Per Piece

Teriyaki Glazed Marinated Beef Skewer \$7 Per Piece

Chimichurri Beef Skewer \$7 Per Piece



## 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 / Strawberries Assorted  
Crackers / Baguette  
20 Per Person

### SEAFOOD EXTREME

Maine Lobster / Jumbo Shrimp /  
Stone Crab / Oysters on the Half Shell / Tuna Tartare  
Horseradish Cocktail Sauce / Spicy Aioli Sauce /Mignonette /  
Lemon and Lime Wedges  
~Serves 6 Pieces Per Person~  
40 Per Person

### ARTISAN CHEESES & CURED MEATS

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

#### CHOICE OF:

#### CEASAR SALAD

local lettuce, lemon Caesar dressing, breadcrumbs, shaved parmesan,

#### BLT WEDGE

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

#### LOCAL HERILOOM TOMATOES

strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta.

### PASTAS \$25 Per Person:

#### CHOICE OF:

#### STUFFED GNOCCHI

ricotta cheese cream parmesano reggiano sauce, shaved black truffle

#### MAFALDE

Wild boar, fennel, peas, organic cherry tomato emulsion

### PROTEIN \$40/PERSON

#### CHOICE OF:

FILET MIGNON BITES

WILD ISLES KING SALMON

JIDORI CHICKEN BREAST

BISON TENDERLOIN

\* SAUCES AVAILABLE