



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

\$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

MAFALDE

Wild boar, fennel, peas, organic cherry tomato emulsion

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 HORSE RADISH \$4

CHIMICHURRI \$4

BEEF BONE BORDELAISE SAUCE \$4

BEARNAISE \$4

TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS

KIMCHI BRUSSELS SPROUTS

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, peanut butter ice cream, chocolate leaf

YUZU CHEESECAKE
Matcha powder, lime, whipped cream, lemon sorbet

LIMONCELLO CHEESECAKE
Served with caravella limoncello liqueur



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
prime filet, quail egg, pickled
mustard seed, capers, shallots,
truffle, ciabatta

TEMPURA JUMBO SHRIMP

LUMP CRAB CAKE
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

MAFALDE
Wild boar, fennel, peas, organic cherry
tomato emulsion

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

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

USDA PRIME BONE-IN 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
BEARNAISE \$4
TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS
KIMCHI BRUSSELS SPROUTS
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, peanut butter ice cream, chocolate leaf

YUZU CHEESECAKE
Matcha powder, lime, whipped cream, lemon sorbet

LIMONCELLO CHEESECAKE
Served with caravella lemongello liqueur



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
prime filet, quail egg, pickled
mustard seed, capers, shallots,
truffle, ciabatta

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

STEAK LOLLIPOP
Cognac Peppercorn
Sauce

LUMP CRAB CAKE
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/
Rosemary / champagne a jus

LAMB SHANK

Australian, butternut squash risotto, mint cilantro
salsa verde, feta crumbles, golden raisins.

CHILEAN SEABASS

blackened, celery root puree,
roasted butternut squash chestnuts, yellow coulis

USDA PRIME NEW YORK

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

USDA PRIME FILET MIGNON

10oz. 21 Days Wet-Aged / grilled portobello, asparagus,
yukon potato flower

USDA PRIME BONE-IN 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

KIMCHI BRUSSELS SPROUTS

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, peanut butter ice cream, chocolate leaf

YUZU CHEESECAKE
Matcha powder, lime, whipped cream, lemon sorbet

LIMONCELLO CHEESECAKE
Served with caravella limoncello liqueur



STONE LUXE

\$120 PER PERSON



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, lemon Caesar dressing, breadcrumbs, shaved parmesan,

LOCAL HERILOOM TOMATOES
strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta

SOUP DU JOUR

CHOICE OF ENTRÉE

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

LAMB SHANK
butternut squash risotto, mint, cilantro, salsa verde, feta crumbles, golden raisins

CHILEAN SEABASS
served with celery root puree, red and green coulis sauce

BISON TENDERLOIN
pave potato, swiss chard porcini Cognac bordelaise sauce.

JIDORI CHICKEN BREAST
pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

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

USDA PRIME FILET MIGNON
grilled portobello, asparagus, yukon potato flower, bordelaise

USDA PRIME BONE-IN RIB EYE
20oz. 21 Days Dry-Aged/Herb Garlic Mashed Potatoes

MEDITERRANEAN BRANZINO
Boneless butterflied, sweet potato cubes, salsa verde

MAFALDE
Wild boar, fennel, peas, organic cherry tomato emulsion

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
- BEARNAISE \$4
- TRUFFLE BUTTER \$4

ENTRÉE COMPLEMENTS

(\$20 each • serves 4-5 guests)

- SAUTEED WILD MUSHROOMS
- KIMCHI BRUSSELS SPROUTS
- 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, peanut butter ice cream, chocolate leaf

- YUZU CHEESECAKE
Matcha powder, lime, whipped cream, lemon sorbet
- LIMONCELLO CHEESECAKE
Served with caravella lemons liqueur

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 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