



GREYSTONE
BREW HOUSE
DILLSBURG, PA

GOLF OUTINGS

CONTACT

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GOLF OUTING POLICIES



TERMS AND CONDITIONS

MENUS

Menus should be submitted to Greystone Brew House at least 3 weeks prior to your event. Our staff is happy to plan a custom menu for your event. Please let us know if you have any special requests for menu items. Menu Items and Prices are subject to availability and are subject to change. To maintain quality control over the food being served, we require all food being served be prepared by our kitchen and that no food be taken from the venue at the conclusion of your event.

GUEST COUNT

Guaranteed minimum guest count, meal choices, and seating chart are due by 12 (noon) one week prior to the event. You may add to your guest count 3 business days prior to your event. If the deadline passes, and no guarantee has been given, we will consider the original number given to be the correct and guaranteed number of guests.

TAXES & FEES

All Food & Beverage are subject to 21% Gratuity and 6% PA Sales Tax. Any Additional Staff Required by the client will be charged at a negotiable rate. Tax Exempt Organizations which would like their sales tax waived, must furnish an authorized original letter prior to their event.

Greystone Brew House will allow outside desserts to be brought in with a \$2.00 per person fee. No outside Beverages are permitted onsite.

Morning groups will have access to the space until 4:00PM. All afternoon groups will have access to the space after 5:00 PM. Greystone Brew House allows rental spaces to be decorated for your event. You must coordinate with the Event Coordinator prior to the event for times in which you would like to be onsite. Any and all decorations must have approval from Greystone Brew House Management.

All personal property brought to the venue will be at the sole risk of the guest and the venue will not be liable for any loss or damage to this property for any reason. Greystone Brew House will not assume any responsibility for property left on the premises more than two weeks after the conclusion of your event.

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Packages may be delivered two business days prior to your event date. The Name of the Group, Group's Contact, and Date of Event must be included on all boxes.

A \$600 Deposit is due upon booking in order to reserve the space.

PAYMENT

All deposits are due upon booking your event. All deposits will be applied to the final total. If remitting final payment via check, the final amount is due one week prior to your event. Any additional charges will be due at the end of your event.

CANCELLATION POLICY

If circumstances require you to cancel your event, please advise us immediately. Your deposit can be refunded if the event is canceled ten business days prior to your event date.

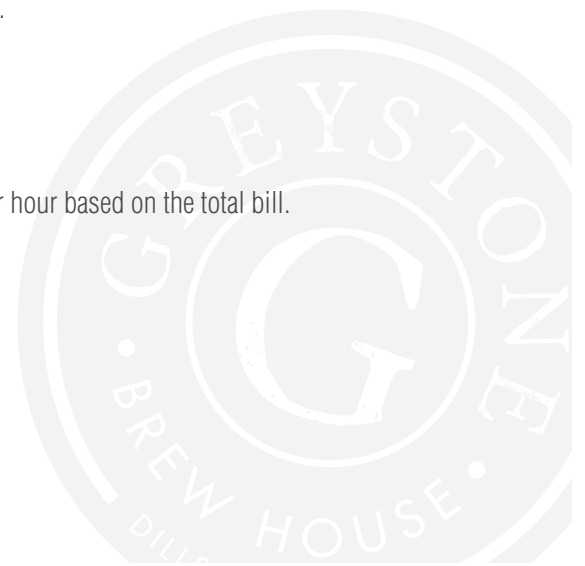
Inclement Weather Clause: In the event of a weather emergency; if your event is rescheduled to another date, there will be no penalties. If the event is not rescheduled, there will be no refund.

RENTALS

Greystone Brew House will provide banquet tables, white or ivory linen, chairs, and appropriate tableware. All other tables, chairs and linen are to be contracted at the responsibility of the client.

TIMING OF EVENT

If the event exceeds the proposed timeframe, the client will incur a 15% surcharge per hour based on the total bill.



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SERVICE STAFF

Greystone Brew House staff will be dressed in a black shirt, black jeans & black bistro apron. If another uniform is required, the client will be responsible to provide.

EQUIPMENT

Beverage Cart

Screen

LCD Projector

Coat Check

Center Pieces

Podium

Microphone

Speakers

Outside Dessert Fee



GOLF OUTINGS



Greystone Brew House encourages safe and responsible alcohol consumption. Bartenders are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who, in the restaurant's judgment, appears intoxicated. Greystone Brew House is the only licensed authority to serve and sell alcoholic beverages on the premises. Therefore, alcohol is not permitted to be brought on property. All service of alcoholic beverages must be attended by a bartender. All Food and Beverage are subject to 6% PA Sales Tax and 21% Service Charge.

A LA CARTE

- Bottled Water
- Bottled Soda
- Gatorade
- Orange Juice
- Cranberry Juice
- Coffee & Hot Tea Station
- Coffee
- Domestic Cans
- Hot Dog
- Bag of Chips

BOXED LUNCH

Pricing Based Per Person
***For Registration Only**

INCLUSIONS

- Bottled Water
- Selection of One Sandwich
- Chips
- House Made Chocolate Chip Cookie

SANDWICH SELECTIONS

- Sliced Smoked Turkey Breast
Provolone Cheese, Lettuce, Tomato, Baguette Bread, Side Mayonnaise
- Sliced Ham
Swiss Cheese, Lettuce, Tomato, Baguette Bread, Side Mustard



GOLF OUTINGS



THE COOK OUT BUFFET

Pricing Based Per Person

Based on a maximum of 1 ½ hours of consumption with a minimum of 25 guests. All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

INCLUSIONS

Disposable Plates, Napkins, Forks & Knives

Lemonade

Iced Tea

Water

Potato Rolls

Lettuce, Tomatoes, Onions, American Cheese,
Chef's Signature BBQ Sauce, Ketchup, Mayonnaise,
Mustard Marinated

Grilled Chicken Breast | **per person surcharge**

Hot Dog

Grilled Hamburger

Potato Salad

Pasta Salad

Seasonal Fruit Display

House Made Assorted Cookies & Brownies

PIG ROAST BUFFET

Pricing Based Per Person

Based on a maximum of 1 ½ hours of consumption with a minimum of 75 guests. All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

INCLUSIONS

Disposable Plates, Napkins, Forks & Knives

Lemonade

Iced Tea

Water

Potato Rolls

Pulled Pork

Grilled Marinated Chicken Breasts | **per person surcharge**

Chef's Signature BBQ Sauces: Sweet-n-Bold,
Carolina Style, Spicy Chipotle

Relish Tray: Dill & Sweet Pickles & Green Olives

Red Skin Potato Salad

Creamy Mac & Cheese

Creamy Coleslaw

House Made Assorted Cookies & Brownies



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STEAK DINNER BUFFET

Pricing Based Per Person

Based on a maximum of 1 ½ hours of consumption with a minimum of 50 guests. All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

INCLUSIONS

Lemonade

Iced Tea

Water

Assorted Rolls

Garden Salad

*Tomato, Cucumber, Carrot, Crouton,
Balsamic Vinaigrette and Buttermilk Ranch*

Grilled 10oz New York Strip

*Sautéed Mushroom, Caramelized Onions, Steak
Sauce, Horseradish Sauce*

Priced at One Per Guest

Mashed Potatoes

Seasonal Vegetables

Cheesecake

Fresh Berries, Whipped Cream

CLAM BAKE BUFFET

Pricing Based Per Person

Based on a maximum of 1 ½ hours of consumption with a minimum of 50 guests. All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

INCLUSIONS

Lemonade

Iced Tea

Water

House Baked Corn Bread

Creamy Coleslaw

New England Clam Chowder

Steamed Clams and Mussels with Drawn Butter

Priced at One Dozen Per Person

Baked Chicken

Lobster Mac & Cheese

Sweet Corn on The Cob

Blueberry Cobbler

Whipped Cream

