



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.

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.

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TERMS AND CONDITIONS

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.

TIMING OF EVENT

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

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.

RENTALS

Greystone Brew House will provide banquet tables, chairs, and appropriate tableware. All other tables and chairs are to be contracted at the responsibility of the client. Linen will be provided by Greystone for buffet tables. All other linen will be supplied at a fee.

RENTAL OPTIONS AND FEES

BEVERAGE CART | \$200.00 fee plus beverage sales

SCREEN | \$25.00 Rental Fee

LCD PROJECTOR | \$50.00 Rental Fee

COAT CHECK | \$100.00 per event (5 hour maximum)

PODIUM | \$35.00 each

MICROPHONE | \$25.00 each

SPEAKERS | \$25.00 per pair

LINEN FEE | \$22.00 each table

OUTSIDE DESSERT FEE | \$2.00 per person

GOLF OUTING OPTIONS



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 | \$2.00 each

BOTTLED SODA | \$2.00 each

POWERADE | \$3.00 each

ORANGE JUICE | \$3.00 each

CRANBERRY JUICE | \$3.00 each

COFFEE & HOT TEA STATION | \$3.00 each

COFFEE | \$45.00 per gallon

DOMESTIC CANS | \$2.00 each

DOMESTIC KEG | \$240.00 per keg

HOT DOG | \$3.00 each

BAG OF CHIPS | \$2.00 each

BOXED LUNCH

For Registration Only | **\$12.00 per person**

INCLUSIONS

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

SANDWICH SELECTIONS

SLICED SMOKED TURKEY BREAST

Cooper Cheese, Lettuce, Tomato, Baguette Bread, Side Mayonnaise

SLICED HAM

Swiss Cheese, Lettuce, Tomato, Baguette Bread, Side Mustard





GOLF OUTING OPTIONS

THE COOK OUT BUFFET

*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 | **\$16.00 per person***

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, Hot Dog, Grilled Hamburger, Potato Salad, Pasta Salad, Seasonal Fruit Display, House Made Assorted Cookies & Brownies

QUARTER ROASTED CHICKEN | \$5.00 per person surcharge

SMOKEHOUSE DINNER BUFFET

*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 | **\$24.00 per person***

INCLUSIONS

Lemonade, Iced Tea, Water, Assorted Rolls

SMOKED PIT BEEF

Mac & Cheese, Seasonal Vegetables

GARDEN SALAD

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

CHEESECAKE

Fresh Berries, Whipped Cream

PIG ROAST BUFFET

*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 | **\$20.00 per person***

INCLUSIONS

Disposable Plates, Napkins, Forks &, Knives, Lemonade, Iced Tea, Water, Potato Rolls, Pulled Pork, Pulled Chicken, 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

