

GREYSTONE  
INN  
BREW HOUSE  
DILLSBURG, PA

# WEDDING PACKAGES

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## CONTACT

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717-433-6406

# WEDDING 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. All price quotes are good for 90 days after given quote. 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.

All Daytime parties will have access to the space between the hours of 10:00 AM until 4:00PM. All Dinner parties will have access to the space after 5:00 PM. Should you require the space outside of these hours, you will be subject to a \$500.00 room fee. 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.

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## TERMS AND CONDITIONS

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A \$1,000 deposit is due upon booking in order to reserve the space. If the Food & Beverage Minimum is not met, you will be assessed a Room Fee for the remainder.

### PAYMENT

All deposits are due upon booking your event. All deposits will be applied to the final total. For all Social Events, 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.

### 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.



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### 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. Standard Linens will be provided by Greystone for all Tables. Other Linens may be supplied at a fee.

## RENTAL OPTIONS AND FEES

**GOLF CART** | \$100.00 per Golf Cart

Can't be used after dark.

**DANCE FLOOR** | \$500.00 Rental Fee

**SCREEN** | \$35.00 Rental Fee

**LCD PROJECTOR** | \$50.00 Rental Fee

**COAT CHECK** | \$250.00 per event (5 hour maximum)

**PODIUM** | \$35.00 each

**MICROPHONE WITH SPEAKERS** | \$50.00 each

**COLORED LINEN FEE** | \$22.00 each linen

**OUTSIDE DESSERT FEE** | \$2.00 per person

**COLORED NAPKINS** | \$0.70 each



# WEDDING PACKAGES



All Plated Dinners are required to provide all meal selections 7 days prior to your event.  
All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

## CEREMONY PACKAGE

### Total Price: \$800.00

Our Ceremony Package offers the ability to hold your Wedding Ceremony outside overlooking our scenic Golf Course.

### INCLUSIONS

- Setup & Tear Down
- Brown Bench Seating
- Electric
- Up to Two 8ft. Tables with White Linen
- Up to Two Golf Cart Rentals
- Brown Arbor

## SILVER PACKAGE

### \$48.00 per person

### INCLUSIONS

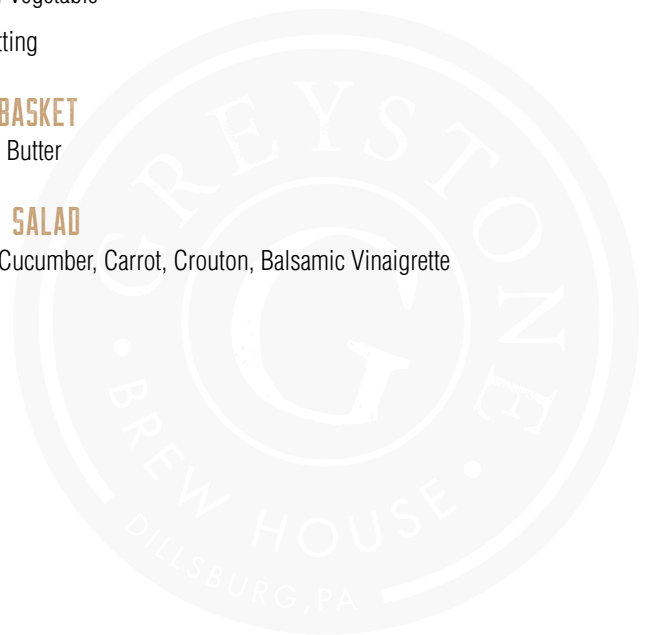
- Plated Dinner
- White Linens
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Iced Tea
- Water
- One Hour Reception with Cheese & Vegetable Display
- Selection of Two Entrées
- Selection of One Starch
- Seasonal Vegetable
- Cake Cutting

### BREAD BASKET

- Whipped Butter

### GARDEN SALAD

- Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette



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## GOLD PACKAGE

**\$52.00 per person**

### INCLUSIONS

- Plated Dinner
- White Linens
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Iced Tea
- Water
- One Hour Reception with Cheese & Vegetable Display
- Selection of Two Passed Appetizers
- Selection of Two Entrées
- Selection of One Starch
- Seasonal Vegetable
- Cake Cutting

### BREAD BASKET

Whipped Butter

### GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette

## PLATINUM PACKAGE

**\$56.00 per person**

### INCLUSIONS

- Plated Dinner
- White Linens
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Iced Tea
- Water
- One Hour Reception with Cheese & Vegetable Display
- Selection of Two Passed Appetizers
- One Display Station
- Selection of Two Entrées
- Selection of One Starch
- Seasonal Vegetable
- Cake Cutting

### BREAD BASKET

Whipped Butter

### GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette

# WEDDING PACKAGES



All Plated Dinners are required to provide all meal selections 7 days prior to your event.  
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## ADDITIONAL SELECTIONS

### ENTREE SELECTIONS

#### GRILLED CHICKEN BRUSCHETTA

Tomato Bruschetta, Basil Pesto

#### SAUTEED CHICKEN MARSALA

Mushroom Marsala Sauce

#### BRAISED BEEF SHORT RIBS

Red Wine Sauce

#### SEARED ATLANTIC SALMON

Lemon Caper Sauce

#### HERB ROASTED PORK LOIN

Whole Grain Mustard & Roasted Garlic Sauce

#### CRAB CAKES

Lemon Caper Sauce | **\$12.00 per person surcharge**

#### 7OZ BEEF TENDERLOIN

Red Wine Sauce | **\$14.00 per person surcharge**

#### BEEF TENDERLOIN MEDALLION & CRAB CAKE

Red Wine Sauce, Hollandaise | **\$14.00 per person surcharge**

#### 10OZ NEW YORK STRIP

Mushroom Shallot Sauce | **\$12.00 per person surcharge**

### STARCH SELECTIONS

#### ROASTED RED POTATOES

#### MASHED POTATOES

#### AU GRATIN POTATOES

#### RICE PILAF

#### PARMESAN RISOTTO



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## WEDDING DINNER BUFFET

**\$50.00 per person**

### INCLUSIONS

- White Linens
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Iced Tea
- Water
- One Hour Reception with Cheese & Vegetable Display
- Selection of Three Entrées
- Selection of Two Starches
- Cake Cutting

### BREAD BASKET

Whipped Butter

### GARDEN SALAD

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

### STARCH SELECTIONS

ROASTED RED POTATOES

CREAMY MAC & CHEESE

MASHED POTATOES

PASTA PRIMAVERA

AU GRATIN POTATOES

PASTA ALFREDO

RICE PILAF

### ENTREE SELECTIONS

#### GRILLED CHICKEN BRUSCHETTA

Tomato Bruschetta, Mozzarella, Basil Pesto

#### SAUTEED CHICKEN MARSALA

Mushroom Marsala Sauce

#### SAUTEED BEEF TENDERLOIN TIPS

Caramelized Onions, Mushrooms

#### MARINATED GRILLED BEEF TRI-TIP

Red Wine Sauce

#### SEARED ATLANTIC SALMON

Lemon Caper Sauce

#### HERB ROASTED PORK LOIN

Whole Grain Mustard, Roasted Garlic Sauce





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## ENHANCEMENTS

- ADDITIONAL ENTREE | \$6.00 per person
- ADDITIONAL SIDE | \$3.00 per person
- CHAMPAGNE TOAST AT EACH SETTING | \$5.00 per person
- COLORED LINEN | \$22.00 each linen
- COLORED NAPKIN | \$0.70 each
- CHEF'S SEASONAL SALAD | \$2.00 per person
- CAESAR SALAD | \$2.00 per person

## KIDS MEAL

**\$12.00 per person**  
(Children 12 Years and Under)  
All Kids Meals Served with French Fries and Seasonal Fruit

### SELECTION OF ONE

- GRILLED CHICKEN BREAST
- GRILLED CHEESE
- PULLED PORK
- CREAMY MAC & CHEESE
- CHICKEN FINGERS

