

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.

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 6% PA Sales Tax & 23% Service Charge. 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.

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.

The Range End Pavilion is included with all Golf Outings.

If you would like to host your Event inside in our Ballroom, a \$500 Room Fee will be charged for Events being held Monday - Thursday. For Events on Friday, Saturday, & Sunday, a \$800 Room Fee will be charged.

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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.

PAYMENT

A \$600 Deposit is due upon booking in order to reserve the space. 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. Deposits can not be refunded, however, they can be transferred to a new rescheduled Event date only if the original Event date is canceled ten business days prior.

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

Morning groups will have access to the space from 8 AM - 3 PM. All Evening groups will have access to the space from 4 PM - 11 PM. If the event exceeds the proposed timeframe, the Client needs to contact the Event Coordinator about time changes, additional fees may apply.

RENTALS

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

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Linen Tablecloths are not provided for Events being held outside under The Range End Pavilion. If you would like to have Linen Tablecloths on the Tables under The Pavilion, these may be rented or brought in by the Host of the Event. Rental pricing is listed under the "Rental Options and Fees" section of the Policies Pages.

BEVERAGE CART

Beverage Cart service is available for your Golfer's convenience during their round! Several Menu & Beverage Options are listed in our Golf Outing A La Carte Menu, as well as in our Rental Options.

RENTAL OPTIONS AND FEES

BEVERAGE CART | \$200.00 Rental Fee

*Plus Beverage Sales

SCREEN | \$35.00 Rental Fee

LCD PROJECTOR | \$50.00 Rental Fee

PODIUM | \$35.00 each

Inside Events Only

MICROPHONE WITH SPEAKERS | \$50.00 each

Portable

ADDITIONAL LINEN FEE | \$22.00 per Linen

COLORED LINEN FEE | \$22.00 per Linen

COLORED NAPKINS | \$0.70 each

OUTSIDE DESSERT FEE | \$2.00 per person

6FT TABLE RENTAL | \$8.00 per table

8FT TABLE RENTAL | \$10.00 per table

FOLDING CHAIRS | \$2.00 per chair

20LBS OF ICE | \$4.00 each

*All Golf Outings that include the purchase of a meal package, will be provided with: 4 chairs and 1- 8ft table for registration at no additional fee.

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

A LA CARTE

BOTTLED WATER | \$2.50 each

BOTTLED SODA | \$3.00 each

POWERADE | \$3.00 each

ORANGE JUICE | \$3.00 each

CRANBERRY JUICE | \$3.00 each

COFFEE STATION | \$38.00 per gallon
Choose from Regular or Decaf

JUICE STATION | \$28.00 per gallon
Choose from Orange, Apple, or Cranberry

CRAFT AND IMPORTED BEERS | \$6.00 each

DOMESTIC CANS | \$4.00 each

HOT DOG | \$3.00 each

BAG OF CHIPS | \$2.00 each

KEGS ON THE COURSE

All Alcoholic Beverage Products and Services must be purchased, provided & serviced by Greystone Brew House. Alcoholic beverages are not permitted to leave the premises after the conclusion of your event or outing, due to PA Liquor Control Board policies. This includes any leftover beer from the purchase of a

KEG OPTIONS:

YUENGLING LAGER | \$375 per keg

MILLER LITE | \$350 per keg

COORS LIGHT | \$350 per keg

TROEGS | \$475 per keg

**Selections will vary seasonally.*

GOLF OUTING OPTIONS



BREAKFAST SELECTIONS

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 & 23% Service Charge. | **\$8.00 each**

BREAKFAST SANDWICHES:

FIRST NINE

Smoked Bacon, Fried or Scrambled Egg, American Cheese, English Muffin

BLUE MOUNTAIN

Weavers Smoked Ham, Fried or Scrambled Egg, Swiss, Flaky Croissant

THE SCRAMBLE

Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Warm Flour Tortilla

OTHER BREAKFAST OPTIONS

BAGELS & CREAM CHEESE | **\$24.00 per dozen**
Assorted Bagels, Cream Cheeses, Jams, & Jellies

FRESH DONUTS | **\$28.00 per dozen**
Assorted Donuts

COFFEE STATION | **\$38.00 per gallon**
Choose from Regular or Decaf

JUICE STATION | **\$28.00 per gallon**
Choose from Orange, Apple, or Cranberry

BOXED LUNCH

Minimum of 25 guests. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge. | **\$18.00 per person**

INCLUSIONS

Selection of One Sandwich, Bag of Chips, House Made Chocolate Chip Cookie, Water, Iced Tea, Lemonade

SANDWICH SELECTIONS:

SLICED SMOKED TURKEY BREAST

Cooper Cheese, Lettuce, Tomato, Pretzel Roll, Side Mayonnaise

SLICED HONEY BAKED HAM

Swiss Cheese, Lettuce, Tomato, Pretzel Roll, Side Mustard

ADD ON ENHANCEMENTS:

Side Choices \$3.00 per person surcharge, per side:

CREAMY COLE SLAW

MACARONI SALAD

POTATO SALAD

GOLF OUTING OPTIONS



COOKOUT BUFFET

BBQ 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 & 23% Service Charge. | **\$22.00 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 & 23% Service Charge. | **\$28.00 per person***

INCLUSIONS

Grilled Hamburgers, Hot Dogs, Sausage with Peppers & Onions, Potato Rolls, Lettuce, Tomatoes, Onions, American Cheese, BBQ Sauce, Ketchup, Mayo, Mustard, Choice of Two Sides*, Water, Iced Tea, Lemonade

INCLUSIONS

Smoked Pulled Pork, Bone-In Chicken Thighs, Chef's Signature BBQ Sauces: Sweet-n-Bold, Carolina Style, Spicy Chipotle, Relish Tray: Dill Pickles, Sweet Pickles, Sliced Onions, Potato Rolls, Choice of Two Sides*, Water, Iced Tea, Lemonade

SIDE CHOICES:

POTATO SALAD

BBQ BAKED BEANS

CREAMY COLE SLAW

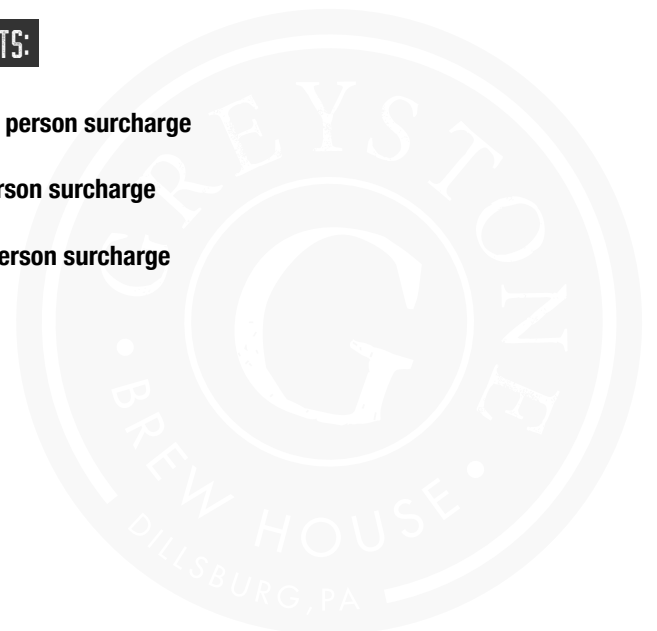
MAC & CHEESE

ADD ON ENHANCEMENTS:

GRILLED CHICKEN BREAST | **\$8.00 per person surcharge**

SMOKED PIT BEEF | **\$12.00 per person surcharge**

COOKIES & BROWNIES | **\$4.00 per person surcharge**





GOLF OUTING OPTIONS

STEAKHOUSE 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 & 23% Service Charge. | **\$38.00 per person**

INCLUSIONS

10oz New York Strip Steak, Assorted Rolls with Whipped Butter, Garden Salad: Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, & Buttermilk Ranch Dressing, Mashed Potatoes, Seasonal Vegetable, Water, Iced Tea, Lemonade

One steak per person.

Chef recommended temperature: Medium Rare, unless otherwise requested.

FARMERS DELIGHT 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 & 23% Service Charge. | **\$30.00 per person**

INCLUSIONS

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf, Whipped Potatoes, Pan Gravy, Green Beans, Cheddar Biscuits, Garden Salad: Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, & Buttermilk Ranch Dressing, Mashed Potatoes, Water, Iced Tea, Lemonade

ADD ON ENHANCEMENTS:

GRILLED CHICKEN BREAST | \$8.00 per person surcharge

COOKIES & BROWNIES | \$4.00 per person surcharge

CHEESECAKE, FRESH BERRIES, & WHIPPED CREAM | \$8.00 per person surcharge

