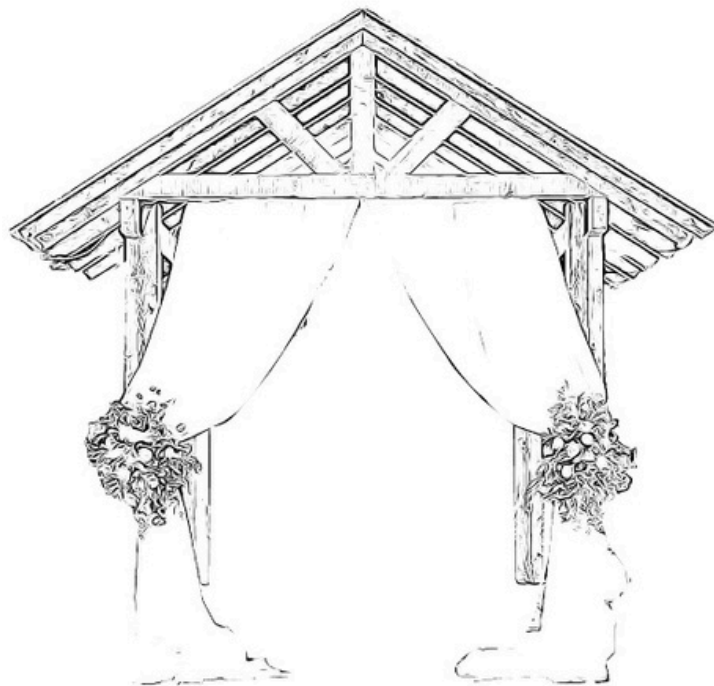


The Greystone

2025 WEDDING PACKET

The Greystone is the Northshore's Premier Venue located on 6 beautiful grounds with a 5,000 square-foot Grand Ballroom. The Grand Ballroom includes 8 stunning chandeliers, hardwood floors, and an impressive bar. With professional planning services and a magnificent event venue, The Greystone ensures your event is a memorable one.



DECOR & AMENITIES

- Complimentary facility use of beautiful Grand Ballroom
- Private sweetheart dinner for Bride & Groom
- Choice of linen color (black, white, or ivory)
- Use of our immaculate grounds and gardens for photoshoots (up to 1 hour)
- Porte Cochere for weather free arrival & departure
- Personal attendants for parents, bride & groom
- Tealight candles on all tables
- Complimentary cake cutting for your wedding cakes and served
- Complimentary Champagne for toasts for wedding party
- Complimentary Coffee, Tea, & Water service
- Complimentary Sodas and juices at bar
- No corkage or pour fee for outside alcohol brought in

The Greystone

CATERING MENU

PASSED HORS D'OEUVRES

- Creamed spinach phyllo shell
- Thin fried catfish served with tartar & cocktail sauce
- Cocktail Meatballs served in a bread boat
- Seafood stuffed mushrooms
- Fried oysters served with cocktail sauce
- Bacon wrapped shrimp
- Chicken Ramaki
- Shrimp Remoulade
- Chicken Salad scoops in a phyllo shell
- Grilled Ahi Tuna Nachos

SOUP & SALAD STATION [CHOOSE 2]

- | | |
|---------------------------------|---|
| _____ Seafood Bisque | _____ Caesar Salad |
| _____ Seafood Gumbo | _____ House Salad with cherry tomatoes, onions, & cucumbers |
| _____ Tomato Basil | _____ Wedge Salad with bacon, crumbled bleu cheese & onions |
| _____ Chicken Tortilla | _____ Spinach Salad with walnuts, strawberries, & feta |
| _____ Chicken & Andouille Gumbo | |
| _____ Crawfish Étouffée | |

ENTRÉE STATION [CHOOSE 1]

- _____ Classic Burger Sliders served with cheddar cheese, pickles, & house Aioli Sauce
- _____ Pulled Pork Sliders tossed in Sweet Baby Ray's BBQ sauce with coleslaw & pickles
- _____ Fried Chicken Sliders served with pickles & Jalepeno infused Aioli Sauce
- _____ Shredded Chicken Tacos served with lettuce, cheese, & tomatoes
- _____ Shredded Pork Tacos served with pickled red onion, cabbage, topped with queso fresco
- _____ Grilled Mahi Mahi Tacos served with pickled red onions, cabbage slaw, & chipotle sauce

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CATERING MENU CONTINUED

SIDES STATION [CHOOSE 2]

- _____ Loaded Mashed Potatoes whipped with cheddar cheese, bacon, and chives
- _____ Loaded Sweet Potatoes whipped with butter, cinnamon, & brown sugar
- _____ Creamed Spinach
- _____ Herb Roasted Potatoes
- _____ Roasted Brussels Sprouts
- _____ Grilled Asparagus
- _____ Sautéed Green Beans

PASTA STATION [CHOOSE 2]

- _____ Creamy Alfredo served with grilled chicken topped with fresh green onions
- _____ Shrimp Aglio e Olio tricolor rotini pasta served in a olive oil, garlic, and chili flakes
- _____ Elbow Macaroni & Cheese served with your choice of chicken or crawfish
- _____ Crawfish Monica

CARVING STATION

- _____ Roasted Chicken Breast, Pork Loin, and Beef Tenderloin served with rolls and horseradish cream sauce. \$10/pp

LATE NIGHT SNACKS

- _____ Grilled Cheese Bar \$5/pp (American or Swiss Cheese and/or bacon on Texas Toast)
- _____ Flatbread Pizza Bar \$5/pp (Choose cheese, pepperoni, bbq chicken, margherita, or veggie)
- _____ Chicken Tenders & Waffle Fries \$5/pp
- _____ Bavarian Pretzel Bar \$5/pp (Salted & Sugared with beer cheese, honey mustard, and icing)
- _____ Mini Chicken & Waffles \$5/pp

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BAR PACKAGES

PREMIUM BAR INCLUDES:

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Jim Bean Bourbon
- Jack Daniels Whiskey
- Dewar's Scotch
- Jose Cuervo Tequila
- Amaretto
- Cabernet
- Pinot Grigio
- Prosecco
- Champagne
- Michelob Ultra
- Stella Artois
- IPA
- High Noon

TOP SHELF BAR INCLUDES: ADD \$5/PP

- Grey Goose Vodka
- Bombay Sapphire
- Ron Zacapa Rum
- Crown Royal Reserve
- Maker's Mark Bourbon
- Glenlivet Scotch
- Don Julio Tequila
- Disaronno Amaretto

MIXERS INCLUDED:

- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Grapefruit Juice
- Ginger Beer
- Gingerale
- Coke
- Diet Coke
- Sprite

*IF YOU PREFER SOMETHING OTHER THAN THESE OPTIONS THEN YOU MAY PROVIDE YOUR OWN AND WE WILL KINDLY SERVE.

SIGNATURE

SATELLITE BAR WITH WINE, BEER, & CHAMPAGNE CAN BE ADDED AT NO ADDITIONAL CHARGE FOR RECEPTIONS OF 250 OR MORE GUESTS.

The Greystone

ADDITIONAL AMENITIES

OPTIONAL ADD ONS:

_____ On-Site Ceremony **\$1250** (Inside or Outside, 200 white padded chairs included)

_____ Private Bridal Suite **\$1000** served with brunch (mini chicken & waffles, mini egg, cheese, & bacon quiche, assorted finger sandwiches, fruit & veggie platter, 3 bottles of Champagne, Orange Juice, & Cranberry Juice.) **Earliest Check-in Time is 9:00 AM**

*Over 12 ladies is an additional \$25/pp

_____ Private Groom's Cabin **\$750** with restroom, games, barber chair, courtyard. (Brunch includes assorted finger sandwiches, chips, chicken tenders & ranch, assorted beer)

*Over 12 men is an additional \$25/pp. **All personal items must be removed 15 minutes prior to ceremony.**

_____ Additional 30 minutes **\$1000** (Time & bar only)

_____ Additional 60 minutes **\$2000** (Time & bar only)

**ANY ADDITIONAL ADD ONS AFTER BOOKING
MAY BE SUBJECT TO PRICE CHANGE.**

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PRICING 2025

SATURDAY:

150 **\$20,000**
175 **\$22,275**
200 **\$24,000**
225 **\$25,800**
250 **\$27,750**
275 **\$29,100**
300 **\$30,000**
325 **\$31,350**
350 **\$33,000**
375 **\$34,500**
400 **\$35,900**

FRIDAY:

\$17,500
\$19,525
\$20,750
\$22,550
\$24,250
\$25,600
\$26,500
\$27,850
\$29,750
\$31,250
\$31,950

MINIMUM GUEST COUNT: _____

ADDITIONAL OPTIONS: _____

EVENT NAME: _____

TAX 9.75%: _____

EVENT DATE: _____

REFUNDABLE DAMAGE DEPOSIT: \$500

CONTACT E-MAIL:

SECURITY: \$320

GRAND TOTAL: _____

(RESPONSIBLE PARTY)

SIGNATURES: _____
(THE GREYSTONE)

DATE: _____

DATE: _____

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FREQUENTLY ASKED QUESTIONS:

• **WHAT IS YOUR PAYMENT PLAN?**

OUR PAYMENT PLAN IS AS FOLLOWS: \$1,500 DEPOSIT AT CONTRACT SIGNING, 60 DAYS AFTER SIGNING, \$5,000 IS DUE, 6 MONTHS BEFORE YOUR WEDDING DAY, 50% OF YOUR REMAINING BALANCE IS DUE, AND 21 DAYS BEFORE YOUR WEDDING DAY, THE FINAL PAYMENT IS DUE.

• **IS THE REHEARSAL INCLUDED? HOW LONG DOES IT TAKE?**

REHEARSALS ARE INCLUDED AND TAKE PLACE ON WEDNESDAYS & THURSDAYS FROM 4:00 TO 6:00 PM. THEY USUALLY TAKE 30-45 MINUTES. PLEASE REACH OUT TO SCHEDULE WHEN YOU ARE READY.

• **DO YOU HAVE ANY SERVICE CHARGES OR FEES?**

WE DO NOT HAVE ANY SERVICE CHARGE OR FEES LIKE CAKE CUTTING, CORKAGE FEES, ETC.

• **CAN I BRING IN MY OWN ALCOHOL?**

IF WE DO NOT HAVE WHAT YOU WOULD LIKE TO DRINK, YOU ARE MORE THAN WELCOME TO BRING IT IN YOURSELF IN ADDITION TO WHAT WE SERVE.

• **DO YOU HAVE DECORATIONS OR CAN I BRING MY OWN?**

YES, YOU CAN BRING IN YOUR OWN DECOR. EVERYTHING DOES NEED TO LEAVE WITH YOU AT THE END OF THE EVENT OR YOU RISK A CLEAN UP FEE. ASK ABOUT OUR IN HOUSE VENDOR DECOR PACKAGES OR THE SETUP/BREAKDOWN PACKAGE TO RELIEVE STRESS FROM YOUR SPECIAL DAY!

• **WHAT CAN BE USED FOR MY SEND-OFF?**

SEND-OFF ITEMS INCLUDE REAL FLOWER PETALS, RIBBON WANDS, POM POMS, BUBBLES, STREAMERS, AND GLOW STICKS. SPARKLERS AND CONFETTI ARE NOT ALLOWED. IF YOU ARE CHOOSING SOMETHING ELSE, PLEASE REACH OUT AND ASK BEFORE.

• **DO YOU OFFER ON-SITE COORDINATION?**

WE PROVIDE DAY OF ATTENDANTS THAT WILL FOLLOW YOUR TIMELINE AND FACILITATE THE DAY OF EVENTS WITH YOUR VENDOR TEAM! IF INTERESTED IN A MORE EXTENSIVE HANDS ON EXPERIENCE WE HAVE IN HOUSE COORDINATION/PLANNING/DESIGN PACKAGES WITH MINT EVENTS. YOU CAN REACH THEM AT MINTEVENTSNOLA@GMAIL.COM