The Greystone

2027 WEDDING PACKET

The Greystone is the Northshore's Premier Venue located on 6 beautiful acres with a 5,500 square-foot Grand Ballroom. The immaculate gardens with 2 water features including a charming bridge, outdoor covered pavilion, gazebo, and much more for picture perfection. The Grand Ballroom includes 9 elegant chandeliers, hardwood floors, grand fireplace and impressive bar. The Greystone is a secluded private property to make your special day feel like the perfect place to share the memories!



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 1 OF EACH]

_____ Seafood Bisque

_____ Seafood Gumbo

_____ Tomato Basil

_____ Chicken Tortilla

_____ Chicken & Andouille Gumbo

_____ Caesar Salad

_____ House Salad with cherry tomatoes, onions, & cucumbers

_____ Wedge Salad with bacon, crumbled bleu cheese & onions

_____ Spinach Salad with walnuts, strawberries, & feta

CRAWFISH ÉTOUFFÉE [INCLUDED]

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

the Greystone

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. $13/pp

SOMETHING EXTRA

_____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

_____Charbroiled Oysters with french bread in boat (2 per boat) $12.50/pp

_____Bacon Bar (Hot Honey, Dark Brown Sugar, Pepper Jelly) $5/pp

_____Mini Desserts (cake pops, chocolate mousse cups, key lime cups, straberry cheesecake cups $6/pp

the Greystone

BAR PACKAGES

PREMIUM BAR INCLUDED:

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

MIXERS INCLUDED:

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

2 BARTENDERS INCLUDED FOR EACH EVENT $150 CHARGE FOR EACH ADDITIONAL BARTENDER.

1 SIGNATURE DRINK INCLUDED PER EVENT / $150 FOR ADDITIONAL

*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 275 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 (Pasta salad, mini cheese, & bacon quiche, an assortment of chicken salad, roast beef, and ham croissants, mixed berries with honey yogurt dip, 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 an assortment of chicken salad, roast beef, and ham croissants, 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)

_____Wooden Cross for Altar **$150**

_____Vintage Dessert Cart **$200**

_____Stage Boxes **$95/each (8 total)**

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

the Greystone

PRICING 2027

	SATURDAY:	FRIDAY:
150	**$20,000**	**$17,500**
175	**$22,275**	**$19,525**
200	**$24,000**	**$20,750**
225	**$25,800**	**$22,550**
250	**$27,750**	**$24,250**
275	**$29,100**	**$25,600**
300	**$30,000**	**$26,500**
325	**$31,350**	**$27,850**
350	**$33,000**	**$29,750**
375	**$34,500**	**$31,250**
400	**$35,900**	**$31,950**

MINIMUM GUEST COUNT: _____

EVENT NAME: _____

EVENT DATE: _____

CONTACT E-MAIL:

_____

ADDITIONAL OPTIONS: _____

TAX 9.75%: _____

REFUNDABLE DAMAGE DEPOSIT:$500

SECURITY: $320

GRAND TOTAL: _____

_____ SIGNATURES: _____

(RESPONSIBLE PARTY) (THE GREYSTONE)

DATE: _____ DATE: _____

the Greystone

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. MUST CONCLUDE BY 6:30 PM. THEY USUALLY TAKE 30-45 MINUTES. PLEASE REACH OUT TO SCHEDULE 90 DAYS PRIOR TO EVENT DATE.

- ***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 WITH MINT EVENTS. **PLEASE NOTE THAT ALL CANDLES MUST BE LED CANDLES.**

- ***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.