



WEDDING PACKAGES

CONTACT

Event Staff

717-678-0236

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.

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TERMS AND CONDITIONS

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.

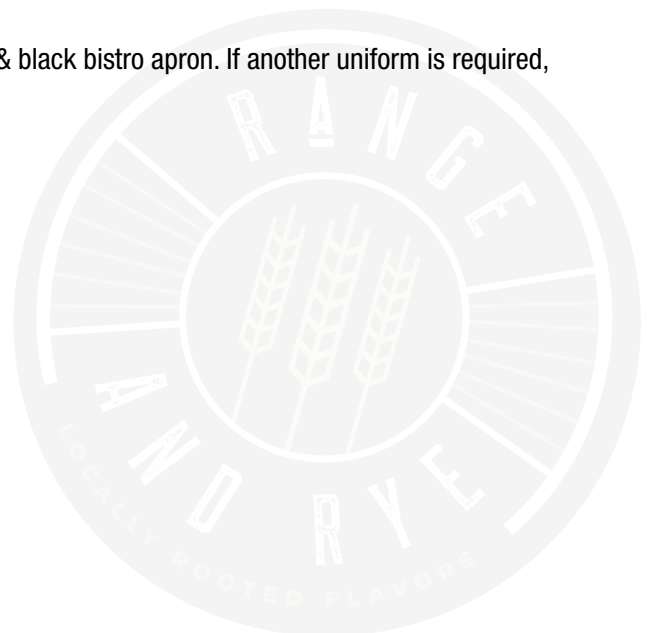
Inclement Weather Clause: In the event of a weather emergency; if your event is rescheduled to another date, there will be no penalties. If the event is not rescheduled, there will be no refund.

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

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)

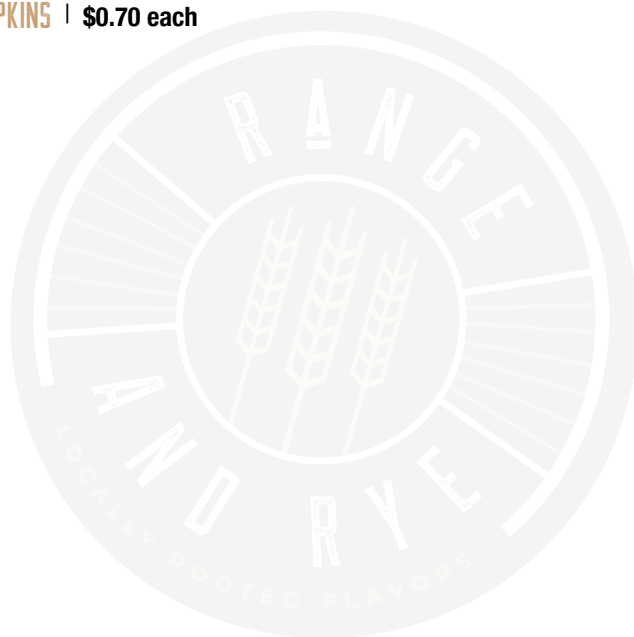
PODIUM | \$35.00 each

MICROPHONE WITH SPEAKERS | \$50.00 each

COLORLED LINEN FEE | \$22.00 each linen

OUTSIDE DESSERT FEE | \$2.00 per person

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

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



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.

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

MASHED POTATOES

AU GRATIN POTATOES

RICE PILAF

CREAMY MAC & CHEESE

PASTA PRIMAVERA

PASTA ALFREDO

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

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.

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