



GREYSTONE

GOLF & COUNTRY CLUB

Corporate Catering and Events

Meeting Fundamentals



All business meetings require a basic package and then food and beverage options are added to fit your needs.

Services Include:

- Room set up with skirted tables
- Linens
- Copies (based on availability)
- Outgoing & incoming faxes
- Conference call set up and coordination
- Video conferencing
- Wireless internet access

\$300 per meeting of up to eight hours for up to twenty people.

There is an additional fee of \$300 for every twenty people added.

Services Available for an additional cost:

- Bottled Water
- Snacks
- Custom Two Pocket Folder with note paper and pens
- Flip Chart
- Easels (up to 6)
- Overhead Projector
- Projector Screen
- Valet Parking
- Coat Check Attendant

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Breakfast Buffet

(Choose 1)



Early Riser _____ \$ 22 Fresh Start _____ \$ 18

Fresh Sliced Seasonal Fruit

Yogurt

Cream Cheese, & Apple Cinnamon Danish

Applewood Smoked Bacon

Smoked Sausage Link

Scrambled Eggs

Crispy Hash Browns

French Toast

Orange & Cranberry Juice

Freshly Brewed Regular & Decaffeinated Coffee

Specialty Tea

Fresh Sliced Seasonal Fruit

Cream Cheese, & Apple Cinnamon Danish

Assorted Bagels

Plain & Flavored Cream Cheese

Muffins

Fruit Preserves & Jelly

Orange & Cranberry Juice

Freshly Brewed Regular & Decaffeinated Coffee

Specialty Tea

The Executive _____ \$ 25

Fresh Sliced Seasonal Fruit

Yogurt

Homemade Cinnamon Rolls

Applewood Smoked Bacon

Smoked Sausage Links

Omelettes Made to Order

Belgian Waffle Station

Fresh Fruit, Whipped Cream

Lyonnais Potatoes

Orange & Cranberry Juice

Freshly Brewed Regular & Decaffeinated Coffee

Specialty Tea

Enhancements

(call for pricing)

Oatmeal with Brown Sugar, Raisins, Nuts & Honey

Swedish Pancakes with Berries

Biscuits

Smoked Norwegian Salmon

Breakfast Burritos

Yogurt and Granola Parfaits

Homemade Quiche

French Toast Sticks

Espresso Station

Orange Juice Fresh Squeezed

Pancake Station made to order

Breakfast Sandwiches

Shrimp & Grits Station

Morning Breaks

(Choose 1)



Health Nut _____ \$ 15

Fresh Fruit Strawberry, Banana,
& Blackberry Smoothies
Assorted Nuts
Granola Bars
Trail Mix
Yogurt with Granola Topping
Bottled Water
Orange & Cranberry Juice
Freshly Brewed Regular &
Decaf Coffee
Specialty Tea

Power Pack _____ \$ 15

Fresh Sliced Seasonal Fruit
Energy Bars
Granola Bars
Dried Fruit
Yogurt Covered Raisins
Assorted Soft Drinks
Bottled Water
Red Bull Energy Drinks
Freshly Brewed Regular &
Decaf Coffee
Specialty Tea

Sweet Tooth _____ \$ 22

Fresh Sliced Seasonal Fruit
Dried Fruit
Coffee Cake
Warm Homemade Cookies
Double Fudge Brownies
Raspberry, Lemon &
Strawberry Bars
Chocolate Dipped
Strawberries
Assorted Soft Drinks
Bottled Water
Orange & Cranberry Juice
Freshly Brewed Regular &
Decaf Coffee
Specialty Tea

Greystone Coffee House _____ \$ 12

Freshly Brewed Regular Coffee
Decaf Coffee
Tea Selection
Assortment of Coffee Syrups
Sugar in the Raw
Orange Zest
Scones
A Variety of Biscotti

Beverage Station

Assorted Soft Drinks _____ \$4
Bottled Water _____ \$3
Orange & Cranberry Juice _____ \$4
Freshly Brewed Regular
& Decaf Coffee _____ \$12 per gallon
Specialty Tea _____ \$4

Afternoon Breaks

(Choose 1)



ABC's _____ \$ 10 Cookies & Cream _____ \$ 15

Assorted Soft Drinks
Minute Maid Lemonade
Ice Tea

Freshly Brewed Regular & Decaf Coffee
Specialty Tea

Ice Cream Novelties
Warm Homemade Cookies
Assorted Soft Drinks
Power/Energy Drinks
Milk

Freshly Brewed Regular & Decaf Coffee
Specialty Tea

Sweet Tooth _____ \$ 15

Warm Homemade Cookies
Chocolate Covered Pretzels
Raspberry, Lemon & Strawberry Bars
Apple Slices with Caramel Sauce
Double Fudge Brownies
Rice Crispy Treats
Assorted Soft Drinks

Lemonade & Ice Specialty Tea
Freshly Brewed Regular & Decaf Coffee
Specialty Tea

Hot Hot Hot _____ \$ 22

Mini-Reubens
Mini-Egg Rolls with Asian Dipping Sauce
Mini Pepperoni, Sausage and Cheese Pizzas
Asian Dumplings with a Hoisin Dipping Sauce
Crudit 

Assorted Soft Drinks
Lemonade & Ice Tea
Freshly Brewed Regular and Decaf Coffee
Specialty Tea

Greystone Coffee House _____ \$ 12 La Fiesta _____ \$ 20

Freshly Brewed Regular & Decaf Coffee
Tea Selection
Assortment of Coffee Syrups
Sugar in the Raw
Fresh Lemon Wedges
Scones
A Variety of Biscotti

Corn Tortilla Chips
Guacamole
Salsa & Pico de Gallo
Chili con Queso
Cheese & Mushroom Flour Quesadillas
Miniature Tacos
Churros
Virgin Margaritas

Afternoon Breaks



Cheese to Please _____ \$ 24 Health Nut _____ \$ 18

International and Domestic Cheese & Crackers	Fresh Banana, Strawberry & Blackberry Smoothies
Fresh Seasonal Fruit	Assorted Nuts
Crudit�	Granola Bars
House Wine	Trail Mix
Assorted Soft Drinks	Fresh Fruit
Lemonade & Ice Tea	Orange & Cranberry Juice
Freshly Brewed Regular & Decaf Coffee	Freshly Brewed Regular & Decaf Coffee
Specialty Tea	Specialty Tea

At the Movies _____ \$ 18 Sports Fan _____ \$ 18

Assorted Candy Bars	Soft Pretzels with Warm Cheese or Honey Mustard Dipping Sauce
Snow Caps & Sour Patch Kids	Fresh Buttered Popcorn
Soft Pretzels with	Peanuts in the Shell
Warm Cheese or Honey Mustard Dipping Sauce	Cracker Jacks
Fresh Buttered Popcorn	Mini Hot Dogs with all the toppings
Nacho Chips with Jalape�os and Warm Cheese	Cheese Fries
Assorted Soft Drinks	Assorted Soft Drinks
Lemonade & Ice Tea	Lemonade & Ice Tea

Chocolate Decadence _____ \$ 24 Ice Cream Shop _____ \$ 18

Mini-Chocolate Lava Cakes	Assorted Flavors of Ice Cream
Double Fudge Chocolate Brownies	Chocolate, Caramel & Strawberry Sauces
Chocolate dipped Homemade Cookies	Oreo Cookie Crumbles, M & M's, Crushed Butterfingers Chopped Nuts, Cherries & Whipped Cream Toppings
Chocolate Mousse in a chocolate tulip shell	Warm Homemade Cookies
Chocolate Ice Cream	Root Beer Floats
Pretzels	
Oreo dusted Marshmallows & Fruit Milk	

Lunch

LUNCH BUFFET

Package includes coffee and ice tea.

The price is determined by entrée pricing based on 30 or more guests.
(Select 1 package)

Package 1 _____ \$ 29

Fresh Seasonal Fruit Display
Field Greens with Choice of Dressing
Mini Baked Ham, Genoa Salami & Roast
Turkey Sandwiches with Pickle Spears
Balsamic Glazed Chicken Breast
Beef Tenderloin Stir Fry with Vegetables
Basil Cole Slaw Salad
Red Bliss Potato Salad
Ice Cream Sundae Bar with a variety of
toppings and sauces
Assorted Cookies & Bars

Package 2 _____ \$ 28

Fresh Seasonal Fruit Display
Classic Caesar Salad
Tortellini Salad with Pesto Chicken
Roast Turkey Breast with Natural Jus
Applewood Smoked Flank Steak with a
Honey BBQ Sauce
Grilled Marinated Vegetables
Mashed Potato Bar
Oreo dusted Marshmallows & Fruit

Package 3 _____ \$ 34

Fresh Seasonal Fruit Display
Field Greens with Choice of Dressing
Deli display of Roast Turkey, Baked Ham
Genoa Salami, Roast Beef, Cheddar,
American & Swiss Cheese with Pickle Spears
Chicken Crepes with a Shiitake Mushroom
Cream Sauce
Oven Roasted Atlantic Salmon with a
Provencal Sauce
Grilled Marinated Vegetables
Ice Cream Sundae Bar with a variety of
toppings and sauces
Assorted Cookies & Bars

Package 4 _____ \$ 27

Asian Chicken Salad with Napa Cabbage,
Fine Cut Vegetables, &
Tangy Mustard Dressing
Reuben Sandwich thinly sliced Corned Beef
with Sauerkraut, Swiss Cheese &
1000 Island Dressing on Grilled Rye
Classic Crab Cake Salad with Mesclun
Greens & Pommery Mustard Vinaigrette
Homemade Onion Rings
Grilled Marinated Vegetables
Raspberry, Lemon & Strawberry Bars
Apple Slices with Caramel Sauce
Double Fudge Brownies



PLATED LUNCHEONS

Package includes coffee and tea.

The price is determined by entrée pricing based on 30 or more guests.

(Select 1 package & 2 sides)

Package 1 _____ \$ 26

Cream of Broccoli Soup

Grilled Salmon Filet with a
Lemon Caper Sauce

Ice Cream Coupé

Package 2 _____ \$ 24

Caesar Salad

Chef André's Specialty Spaghetti &
Meatballs

Greystone Coconut Cake

Package 3 _____ \$ 26

Potato Leek Soup

Crab Cake Salad with Mesclun Greens and
Pommery Mustard Vinaigrette

Berry Cobbler a la Mode

Package 4 _____ \$ 28

Salad with Romaine Lettuce, Cucumbers,
Shredded Carrots, Cherry
Tomatoes & Croutons

Chicken Boursin Oven Roasted, Stuffed
Chicken Breast with Roast Red Peppers &
Boursin Cheese

Chocolate Cake with Raspberry Filling,
Fresh Raspberries & Raspberry Sauce

Sides (Choose 2)

Sautéed Alabama Vegetables

Seasoned Waffle Fries

Tortilla Chips & Salsa

Ranch Seasoned Potato Chips

Sweet Potato Fries

Cole Slaw

Dinner

DINNER BUFFET

Package Includes coffee and ice tea.

The price is determined by entrée pricing based on 30 or more guests.
(Select 1 package)

Package 1 _____ **\$ 36** **Package 2** _____ **\$ 44**

Black Bean Soup
Grilled Chicken Caesar Salad
Assorted Rolls and Butter, and Flatbread
Sliced Tenderloin of Beef
Grilled Salmon with Saffron and Thyme
Roasted Garlic Mashed Potatoes
Assorted Seasonal Vegetables
Individual Tiramisu

Chicken Noodle Soup
Duck Confit Salad with Mixed Greens &
Orange Spice Vinaigrette
Assorted Rolls with Butter
Carved Beef Tenderloin with Onion Ragout
Seared Halibut with Wild Mushroom Sauce
Apple Tart

Package 3 _____ **\$ 38** **Package 4** _____ **\$ 56**

Tomato Mozzarella Salad with Basil
Mixed Green Salad with Toppings &
Dressing
Assorted Rolls
Carved Flank Steak stuffed with Sopressata,
Herbs & Fontina Cheese
Grilled Mahi Mahi with Mango Sauce
Asparagus with Herb-Butter
Twice Baked Potato
Lemon Cheesecake Topped
with Fresh Berries

Grilled Chicken Caesar Salad
Assorted Rolls
Carved Roasted Tenderloin
with Red Wine Sauce
Lobster Tail and Drawn Butte
Green Beans Almondine
Wild Mushroom Risotto
Individual Baked Apple Dumplings
a la mode



PLATED DINNER

Package includes coffee and ice tea.
The price is determined by entrée pricing based on 30 or more guests.
(Select 1 package & 2 sides)

Package 1 _____ **\$ 48** **Package 2** _____ **\$ 46**

Cheddar Ale Soup with Summer Sausage
Roast Pork Loin With Dried Cherries & Cognac
Almond Tuile with Fresh Berries & Ice Cream

Caesar Salad
Grilled Filet of Salmon with Wild Mushroom
Ragout and Red Wine Syrup
Homemade Kit Kat Bars with Raspberry Puree

Package 3 _____ **\$ 42** **Package 4** _____ **\$ 48**

Salad with Romaine Lettuce, Cucumbers,
Shredded Carrots, Cherry Tomatoes &
Croutons with a Balsamic Vinaigrette

Chicken Boursin: Oven Roasted, Stuffed
Chicken Breast with Roast Red Peppers &
Boursin Cheese

White and Dark Chocolate Mousse
with Creme Anglaise & Chocolate Sauce

Chicken Tortilla Soup
Applewood Smoked Flank Steak
with a Honey Barbecue Sauce
Coconut Cake

Sides (Choose 2)

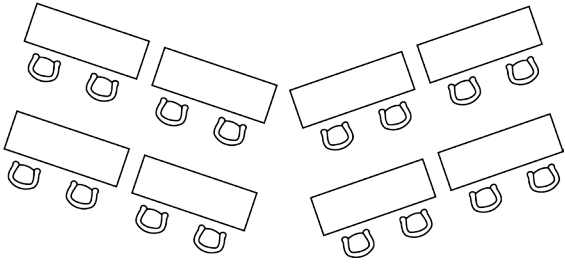
Sautéed Alabama Vegetables
Seasoned Waffle Fries
Tortilla Chips & Salsa

Ranch Seasoned Potato Chips
Sweet Potato Fries
Cole Slaw

Room Configurations

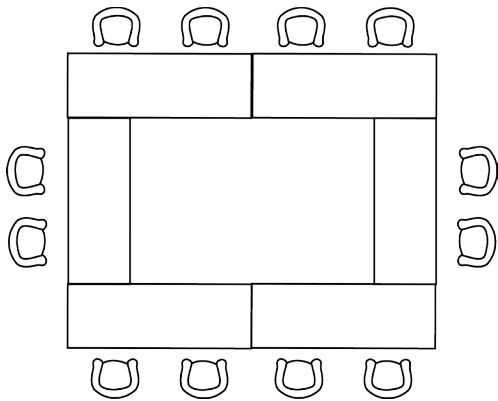
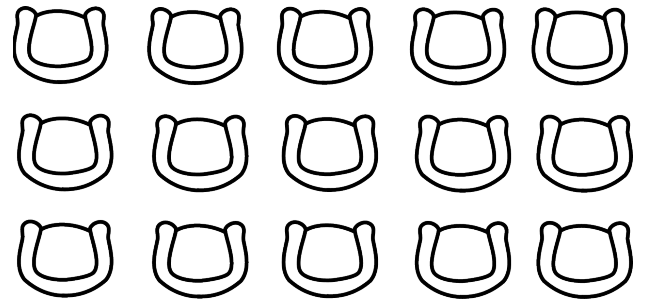
Classroom, Chevron:

These set-ups are appropriate when the conference is an informal presentation where the presenter is providing information, with some dialogue occurring between the presenter and audience. Chevrons create a more enclosed feel for the presenter and the audience, but it does require slightly more space than regular classroom style set-up.



Theatre:

This set-up maximizes meeting room space. Theatre works well when the audience needs to take minimal notes and/or the presentation is four hours or less in length. Theatre can also be made in Chevron shape if desired.

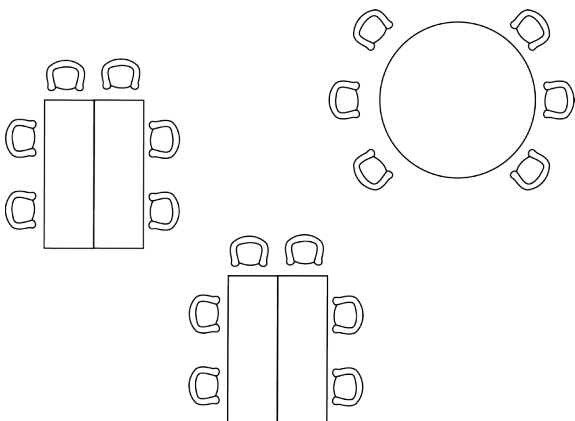
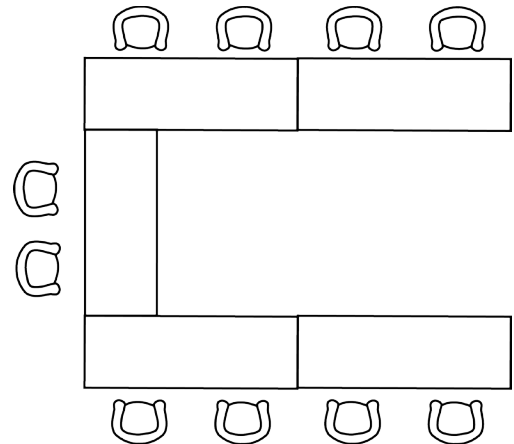


Conference, Hollow Square:

Both of these set-ups work well for board meetings and small “brainstorming” sessions when the group does not have a designated presenter/ leader. These set-ups provide plenty of workspace for each person as well as good communication/visual lines for each participant. Recommended size of the group for both set-up types is 24 people or less.

U-Shape:

This set-up work well with small groups that require discussions between the presenter and the audience as well as conversations among the participants. In this set-up, the presenter is able to move freely among the group for a more intimate feel. The U-shape does require more space than other set-ups and is recommended for groups of 24 people or less.



Cluster or Small Group Discussion:

This is the most versatile style of set-up for groups. It allows all participants to have ample desk space, interaction with the presenter and other participants and the ability for the group to break into smaller work units without leaving the room. Clusters may be round or square tables and can accommodate 6-10 people at each table.