



Graystone Wine Cellar

In the Historic Brewery District

**The Brewery District
544 South Front Street
Columbus, Ohio 43215
614-228-2332**

**Brian Johnson - Proprietor
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Your Key to Columbus' Finest Hospitality

Dear Patron,

You are about to discover one of the most beautiful places in Columbus—

Graystone Wine Cellar, nestled in the hand-hewn limestone vaults of the 1875 Schlee Bavarian Brewery in the heart of the historic Brewery District. Our family wine cellar and banquet facility rekindles the spirit of the hardy German immigrants who settled in Columbus and established a thriving brewery industry in the 1800s.

Over a century later, we are delighted to invite you to host your guests and business associates in this charming and rediscovered space.

Here at Graystone, we have built our reputation by focusing on our customers. We do not require final menu decisions and guest numbers until at most one week before the event. We accommodate vegetarian guests and children with special meals. We provide many small services which are either not provided by other facilities or provided at additional cost. In short, we provide the finest in Columbus hospitality.

Creative and talented, our culinary team presents the highest quality menus in the most unique atmosphere in Columbus. We invite you to come experience the Graystone.

Brian Johnson - Proprietor

Pricing and Payment:

Our pricing, besides being extremely competitive in the market, is entirely straightforward, with no rental fees or any other fees, other than sales tax. All prices are per person. In most cases, *there are no other fees*. **GRATUITY IS INCLUDED in all prices**. Nothing further is required or expected. *Special note: Any tips given to the bartender or any waitstaff, by you the host or any of your guests, are split among all the waitstaff.*

Items such as room set-ups, table linens, station attendants, and wedding cake service are included. We also are happy to provide audio-visual equipment at no additional charge, including an LED projector, screen, wireless microphone, and music system. We do not normally assess room rental fees except in cases of unusual space, set-up, or time requirements. **We are required to add 7.50% state sales tax to all items.**

Payment can be made by personal or business check, cash, or major credit card. Final payment is due the day of your event.

Menu Selection:

Detailed menus are included in this publication; however, we are happy to work with you to customize your package. Children's meals (age 12 and under) are \$13.

One week before your event, you will need to provide us with your final menu selections and your guaranteed number of guests. This information will be used to purchase fresh ingredients for our kitchen production and arrange for the proper number of event staff. We will do our best to accommodate additions to your guest list. You will be invoiced for the guaranteed number of guests or the actual number served, whichever is greater.

Reservations & Deposits:

We are fortunate to be a very well respected and popular banquet facility; consequently, reservations must be confirmed with a **signed contract and a non-refundable, non-transferable deposit**. This deposit assures us of your intention to use our space and it's *your guarantee* that we will hold space exclusively for you. Your deposit is used toward the payment of your total invoice. In most cases, our required deposit is \$300.

History of the Graystone Cellars

The Graystone Wine Cellar occupies the hand-hewn limestone vaults of the 1875 Bavarian Brewery in the heart of the historic Brewery District. The roots of the Bavarian Brewery, which is listed on the National Registry of Historic Places, can be traced to two German immigrants who arrived here in the 1830s: John Blenkner and his son-in-law George Schlegel. They founded the original Bavarian Brewery in the block just north of our current location. The brewery prospered for several years until 1856, when George Schlegel bought out his father-in-law and expanded the brewery. Then, with prosperity on the horizon, George Schlegel promptly contracted typhoid fever and died in December of 1856, leaving the business to his wife, Margaret, and their four children, all under the age of six.

Margaret and her father soon realized their need for a professional *Braumeister* to take charge of the family business. They wrote to their relatives in Bavaria, asking for help. Their prayers were answered in the form of twenty-four year old Nicholas Schlee, who arrived here in January of 1860, having just completed his training in the Bavarian Steigerwald as a master brewer. Young Nicholas, the nephew of George Schlegel, was apparently a man of great personal resources who pursued his goals with single-minded intent. By April of 1860 he had won the heart of his Aunt (by marriage) Margaret, and they were married on April 19, barely three months after his arrival. Margaret gave birth to their son, Theodore, the following year.

Schlee promptly began a series of expansions and improvements at the brewery, including switching production to the new lager style of beer which was rapidly gaining popularity. In 1866 Schlee purchased three empty lots on Front Street with money he had saved from his salary as Brewmaster. For nine long years he marshaled his resources, until in 1875 he built the new Bavarian Brewery at our current location. Described as "grand" and "splendid" in news accounts of the time, the imposing, deep cellared brick structure of the new Bavarian was the last of the great German breweries to be built in Columbus, ending the period of expansion begun during the Civil War. The new Bavarian ushered in a period of modernization and consolidation in the Columbus brewing industry. By the end of the 1870s, five breweries operated in the district, down from a height of thirteen, even though total production had actually increased.

The 1890s saw the heyday of the brewing industry in Columbus, as well as continued consolidation due to modernization. The three remaining breweries, Hoster, Capitol, and the Bavarian, had total production which was thirteen times that of 1870, with beer shipped to most of the surrounding states. However, storm clouds were on the horizon.

By the turn of the century the market had begun to deteriorate due to competition from Cincinnati and other area breweries, as well as the increasing success of the Temperance Movement, which began in Worthington, Ohio in 1827. In response to these challenges the remaining breweries merged into the Hoster-Columbus Associated Breweries Company in 1904. The new combined company proved unable, however, to weather the storm. In 1908 an Ohio county option law went into effect which resulted in fifty-seven Ohio counties being dry by the end of the year. In 1914 state prohibition went into effect in West Virginia, where fully half of the beer produced in Columbus was being distributed. Nicholas Schlee, by then a director in the new company, died in 1914, and by the end of the year the company was in receivership. The combined breweries struggled on for a few more years, but in 1918, as a "war conservation measure", the production of beer was entirely prohibited and the proud era of German brewing in Columbus came to a conclusive end. The company struggled on for some time, producing ice and soft drinks, but finally dissolved in 1924 and the remaining real estate was disposed of.

The building and the surrounding area fell into disrepair, until 1980 when the Edwards family began to restore the buildings in the area. Restoration of the space now occupied by Graystone began in 1990. At that time our space was just a series of empty, dark, dirty, cavernous cellars with no solid floors, no doors, and no electricity. But there was an energy here that inspired us to give the space a rebirth. Graystone Winery opened in November of 1990. For the next fourteen years Graystone produced small amounts of wine, in conjunction with our sister winery, Wyandotte Winery, on the northeast side of Columbus. Our primary mission, though, has always been to play host to some of Columbus' most elegant, and intimate, private events. Over the years Graystone has hosted literally hundreds of wedding ceremonies, receptions, rehearsal dinners, birthday parties, anniversary parties, meetings, and corporate events.

In 2004, Graystone Winery became Graystone Wine Cellar and ceased the on-premise production of wine, although we continue to feature our private label wine specially produced for us by Wyandotte Winery, as well as a variety of specially selected fine wines from Ohio and around the world. All of the wine we carry is available for sale at state minimum prices. Graystone continues to provide the perfect intimate setting for your special event, presenting the highest quality menus in the most unique atmosphere in Columbus. Come join us for the finest in Columbus hospitality.

Graystone Gourmet Buffet - \$44

As always, prices include all gratuities and fees

*All buffets include our house salad served to the table, rolls and herb butter, soft beverages, and
Choice of one: Dessert Display or one appetizer.*

*Please choose two entrees and two side selections. We will be happy to prepare vegetarian or other
special request meals separately.*

Additional entrees are \$4 per guest. Additional sides are \$2 per guest.

Entrée Selections

Carved Whole Beef Tenderloin with Blackberry Horseradish Sauce

Carved Roasted Turkey Breast with Orange-Cranberry Chutney

Carved Roasted Pork Loin wrapped in Prosciutto, drizzled with honey, and served with Apple Bourbon Barbecue Sauce

Pecan Chicken - Tender boneless chicken breast rolled in pecans, pan seared, then finished in the oven and topped with a Cherry Cinnamon Sauce

Brie Sautéed Chicken - Tender boneless breast sautéed and topped with a creamy brie sauce and garnished with sliced almonds

Chicken Parmesan - Seasoned bread crumbs and our own marinara sauce highlight this dish

Chicken Marsala - Sautéed and baked chicken cutlets wrapped in sage and prosciutto and topped with Marsala Sauce.

Herb Roasted Pork Chop - A tender center cut chop, served with Apple Bourbon BBQ Sauce

Steelhead Trout - baked with olive oil, lemon, fresh dill, rosemary and garlic seasoning, and served with a creamy dill sauce

Yellowfin Tuna Steak - This tuna steak is marinated in soy sauce, orange juice, and fresh herbs and then grilled.

Traditional Italian Lasagna - Spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our own special recipe marinara sauce

Vegetable Lasagna - Italian vegetables with mozzarella, provolone and ricotta cheeses served with our own special marinara sauce and shredded parmesan

Side Selections

Cider Roasted Vegetables - Zucchini, carrots, peppers, onions, mushrooms, and grape tomatoes

Blanched Fresh Asparagus and Baby Carrots

Steamed fresh Broccoli, Cauliflower, and Carrots, in Herb Butter Sauce

Fresh Green Beans Amandine

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Long Grain and Wild Rice Blend

Graystone Dinners

As always, prices include all gratuities and fees

All dinners include our house salad, rolls and herb butter, soft beverages, and

Choice of one: Dessert Display or one appetizer.

You may make three entree choices available to your guests, then provide us with the number of each entree at least one week in advance. Combination dinners will count as two entree choices. Please choose two side selections to accompany your dinners.

Beef Tenderloin Medallions \$45 - Two 4 to 5 oz. medallions served with our blackberry-horseradish sauce.

N.Y. Strip Steak \$43 - An American favorite, with blackberry-horseradish sauce on the side.

Herb Roasted Pork Chop \$40- A tender center cut chop, served with Apple Bourbon Barbecue Sauce

Pecan Chicken \$40 - Tender boneless chicken breast rolled in pecans, pan seared, then finished in the oven and topped with a Cherry Cinnamon Sauce

Brie Sautéed Chicken \$40 - Tender boneless breast sautéed and topped with a creamy brie sauce and garnished with sliced almonds

Chicken Marsala \$40 - chicken breast wrapped in fresh sage leaves and prosciutto and topped with marsala wine sauce

Chicken Parmesan \$40 - Seasoned bread crumbs and our own marinara sauce highlight this dish.

Yellowfin Tuna Steak \$40 - This tuna steak is marinated in soy sauce, orange juice, and fresh herbs and then grilled.

Steelhead Trout Filet \$40 – seasoned with olive oil, lemon, and rosemary and garlic seasoning; served with White Wine Dill Sauce

Shrimp Penne \$40 - succulent shrimp with fresh mushrooms, red onions, garlic and capers in a butter sauce made with white wine and garnished with shredded Parmesan cheese.

Traditional Italian Lasagna \$40 - spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our special marinara sauce. *(Minimum order of 12, please)*

Vegetable Lasagna \$40 – fresh Italian vegetables with mozzarella, provolone and ricotta cheeses served with our marinara sauce and shredded parmesan. *(Minimum order of 12, please)*

Pasta Primavera \$40 – a selection of fresh seasonal vegetables, mushrooms, and garlic tossed with penne pasta and a cream sauce and garnished with grated Parmesan cheese. May be made as a vegan dish with our homemade marinara sauce upon request.

Spinach and Cheese Ravioli \$40– stuffed with romano, parmesan, and ricotta cheeses and topped with our homemade marinara sauce.

Risotto \$40 - Rich and creamy mushroom and asparagus risotto.

Combination Dinners

Surf & Turf \$45 – a petite beef tenderloin filet with fresh jumbo shrimp broiled in garlic and butter.

Petite Filet and Pecan Chicken \$45 - a petite beef tenderloin filet served with our tender pecan chicken.

Side Selections

Cider Roasted Vegetables - Zucchini, carrots, peppers, onions, mushrooms, and grape tomatoes

Blanched Fresh Asparagus and Baby Carrots

Steamed Fresh Broccoli, Cauliflower, and Carrots, in Herb Butter Sauce

Fresh Green Beans Amandine

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Vintage Graystone Dinner Packages

**As always, prices include all gratuities and fees
Packages discounted 10% on Tuesday, Wednesday, and Thursday**

***The Statehouse* \$62**

Antipasto Display - an assortment of cheeses, marinated vegetables, and gourmet spreads, served with crackers and bread

Graystone Garden Salad

Choice of Dinner

Dessert Decadence Display or two additional hours of bar service

Two Hour Wine and Beer Package featuring a selection of fine wines, domestic and imported beer, coffee and soda

***Vintner's Reserve* \$72**

Antipasto Display - an assortment of cheeses, marinated vegetables, and gourmet spreads, served with crackers and bread

Choice of Dessert Decadence or One Additional Appetizer

Choice of One Additional Appetizer

Graystone Garden Salad

Choice of Dinner

Champagne Toast

4-Hour Premium Bar Package featuring a selection of fine wines, premium liquors, domestic and imported beer, coffee and soda

***Graystone Signature* \$87**

Antipasto Display - an assortment of cheeses, marinated vegetables, and gourmet spreads, served with crackers and bread

Choice of Dessert Decadence or One Additional Appetizer

Choice of One Additional Appetizer

Graystone Garden Salad

Choice of Dinner

Two Bottles of Wine per Table Served with Dinner

Champagne Toast

4-hour Premium Bar Package featuring a selection of fine wines, premium liquors, domestic and imported beer, coffee and soda

One bottle of our Columbus Classics label wine as a favor for each adult guest

Graystone Appetizer Packages

As always, prices include all gratuities and fees

***Packages discounted 10% on Tuesday, Wednesday, and Thursday
(Front Street Package not included)***

The Winery Reception \$42

Antipasto Display - an assortment of cheeses, marinated vegetables, and gourmet spreads, served with crackers and bread

Choice of four additional appetizers

Two Hour Wine and Beer Package

Soda, tea and Colombian Coffee

The Ultimate Hors d'oeuvre Reception \$47

Antipasto Display - an assortment of cheeses, marinated vegetables, and gourmet spreads, served with crackers and bread

Choice of two additional appetizers

Carving Station* with choice of Beef Tenderloin, Roast Pork, or Turkey Breast served with cut sandwich rolls and condiments

Two Hour Wine and Beer Package

Soda, tea and Colombian Coffee

*May substitute Lasagna Station for Carving Station
Choose either Traditional or Vegetarian Lasagna
served with choice of our House made Marinara or Alfredo Sauces

The Front Street Package \$25

Choice of five different appetizers. Sodas and coffee are also included. A cash bar is made available at no cost to the host.

Additions

Additional bar hours added to any bar package - \$3 per guest per hour

Add Premium Bar Service to Wine and Beer Package for \$3 per guest for the length of the package. (Premium bar service adds premium liquor to the wine and beer choices.)

Champagne Toast - \$2 per guest

Dessert Station - \$6 per guest

A la carte Appetizers

\$6 per person per item

As always, prices include all gratuities and fees

Antipasto Display - An assortment of cheeses, vegetables, olives, salami, peppers, and gourmet spreads served with crackers and bread

Fresh Fruit Skewers - Served with Vanilla-Honey Yogurt Dip - 3 pieces per person

Shrimp Cocktail - Fresh jumbo shrimp served with our homemade cocktail sauce and fresh lemon - 4 pieces per guest

Stuffed Mushrooms - Filled with spinach, Feta, and walnuts - 2 pieces per guest

Caprese Skewers - Fresh mozzarella, grape tomatoes, and basil, drizzled with Balsamic glaze - 2 pieces per guest

Brie in Phyllo Pastry – Brie cheese and raspberry sauce wrapped in a phyllo pastry - 3 pieces per guest

Smoked Salmon Cucumber Bites - With capers, black pepper, and dill sauce - 3 pieces per guest

Scallops - Plump sea scallops wrapped in smoked bacon and marinated in Teriyaki sauce - 2 pieces per guest

Maryland Crab Cakes - Crabmeat, peppers, spices, and seasoned breadcrumbs - 2 pieces per guest

Savannah Kabob - Shrimp, andouille sausage, roasted new potato, and onion, brushed with Old Bay Butter - 2 pieces per guest

Spanakopita - Spinach and Feta cheese in puff pastry - 2 pieces per guest

Feta Fillo Roll - Sundried tomatoes and Feta in a flaky pastry roll - 2 pieces per guest

Traditional Meatballs - either BBQ or Italian style - 6 pieces per guest

Mini Beef Wellington – Beef tenderloin with mushroom duxelle in puff pastry - 2 per guest

Smoked Chicken Quesadilla - Mildly spicy chicken with Mexican cheese, salsa and cilantro - 2 pieces per guest

Crispy Asparagus - Asparagus and Asiago cheese wrapped in a crispy pastry - 2 pieces per guest

Tomato Bruschetta - Country bread layered with olive oil, red tomatoes, and a blend of basil and Parmesan cheese - 2 pieces per guest

Mashed Potato Bar - Redskin mashed potatoes served with shredded cheddar cheese, sour cream, butter, bacon bits, and fresh chives

Brie in Puff Pastry – Brie wheel garnished with caramel sauce and sliced almonds or raspberry sauce and fresh fruit - one wheel per 15-20 guests

Smoked Salmon – for that special touch, served on a shimmering mirror lake and garnished with capers, red onions, and minced egg yolks and egg whites - one salmon per 15-20 guests

Beverage Service at Graystone

As always, prices include all gratuities and fees

We are proud to serve a variety of finely crafted wines and beers, along with a selection of premium liquors, including Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Rum, Jack Daniels Whiskey, Knob Creek Bourbon, Dewars Scotch, Seagram's Crown Royal Canadian Whiskey, Jose Cuervo Tradicional Tequila, Kahlua and Di Saronno Amaretto.

Graystone Wine & Beer Package

Served with complimentary soft beverages and coffee.

2 Hours	\$19 per guest
3 Hours	\$22 per guest
4 Hours	\$25 per guest

Deluxe Bar Package

This premium hospitality package includes a selection of fine wines, assorted imported and domestic beers, and premium liquors, soft beverages and coffee.

2 Hours	\$22 per guest
3 Hours	\$25 per guest
4 Hours	\$28 per guest

Hosted Bar

Wine	\$7 per glass
Domestic Beer	\$4 per bottle
Import and Craft Beer	\$5 per bottle
Premium Liquors	\$7 per cocktail



Champagne Service

An elegant Champagne toast may be added to any party for only \$2 per guest. We offer Saint-Hilaire Blanquette de Limoux, France's oldest sparkler and a personal favorite of Thomas Jefferson. When he died his cellar inventory listed 49 bottles.

Cash Bar

We are happy to provide a cash bar upon request. There is no cost to the host for this. Drink prices will be reduced by \$1 to reflect the fact that gratuity is not automatically included.

DIRECTIONS

From the North: Take I – 71 South into downtown and get off at the Spring Street exit. Take Spring Street west into downtown and turn left on High Street. Take High Street south through downtown and across I – 70, then turn right onto Blenkner Street. Go one full block to Front Street and turn left. Graystone is two buildings to the south on the left side of the street at 544 South Front Street.

From the South: Take I-71 North to I-70 East. Take the Front Street exit and turn right at the top of the ramp. Our building is one block south on the left side of the street, at 544 South Front Street.

From the West: Take I – 70 East into the city and get off at the Front Street exit. Turn right at the top of the exit ramp. Our building is one block south on the left side of the street at 544 South Front Street.

From the East: Take I – 70 West into downtown and get off at the Fourth Street Exit. At the top of the ramp go straight on Fulton Street two blocks and turn left on High Street. Take High Street across I – 71 and turn right on Blenkner Street. Go one block to Front Street and turn left. Graystone is two buildings to the south on the left side of the street at 544 South Front Street.

From Port Columbus: Take I-670 into downtown and get off at the Downtown/Convention Center exit, which turns into Third Street. Go through the downtown to Fulton Street, turn right, and go one block to High Street. Turn left on High Street, cross over I – 70 and turn right on Blenkner Street. Go one full block to Front Street and turn left. Graystone is two buildings to the south on the left side of the street at 544 South Front Street.

PARKING

On Street Parking: Metered parking is enforced from 8:00 a.m. to 10:00 p.m. Monday thru Saturday. 3-hour meters are 75 cents per hour. Meters are free after 10:00 p.m.

Brewery District Parking Garage: Located on Blenkner Street between South High Street and South Front Street. One block north of Graystone.

Parking Company of America: Located **behind** the Krogers on South Front Street. Entrance is through the Krogers lot, across the street from Graystone. Lot is unattended. Cost is \$2 for all day (or evening) parking .

Grange Insurance Garage: Located at Sycamore and Front Streets, one block south of Graystone on the east side of the street. Available days only.

