

Graystone

Wine Cellar

2024



**The Brewery District
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History of the Graystone Cellars

Imagine a rumble, a crash, a cloud of dust, and before you a flight of rubble strewn stone steps, leading down into a dark and unknown place. This is what the re-discoverers of the vaults below the historic Schlee Bavarian Brewery faced in 1989 when they unexpectedly caused a cave in during renovation work in the building above.

Built in 1875 by Nicholas Schlee to produce the new lager style of beer which was rapidly gaining popularity, the imposing, deep cellared brick structure of the new Bavarian Brewery was described as “grand” and “splendid” in news accounts of the time. Below the building a series of cavernous, hand-hewn limestone cellars were built to “lager” the beer in cooler temperatures. 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 and ushering in a period of modernization and consolidation in the Columbus brewing industry. By the end of the 1870s, five breweries operated in the Brewery 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 Westerville, 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 brewery had closed.

The building and the surrounding area fell into disrepair, and at some point a subsequent owner sealed off the vaults below and built a floor over the old stairwell. In 1980 the Edwards family began to restore the buildings in the area as part of a movement toward urban renewal and historical preservation, and work on the Schlee brewery building began in 1989. During this reconstruction of the interior of the building an unexpected cave-in occurred and the hidden vaults below the building, forgotten for over 70 years, were rediscovered. Restoration of the space now occupied by Graystone began in 1990. At that time our space was just a series of dark, 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 hundreds of wedding ceremonies, receptions, rehearsal dinners, birthday parties, anniversary parties, meetings, corporate events, and college organization banquets.

In 2004, Graystone Winery became Graystone Wine Cellar and ceased the on-premise production of wine, although we continue to feature wine from our friends at Wyandotte Winery, as well as a variety of specially selected fine wines from around the world. We also feature locally produced beer from some of Columbus’ finest craft brewers. 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.

Our Commitment to You

High quality menus, attentive service, and fair and transparent pricing in the most unique venue in Columbus.

Pricing

All prices include all gratuities and service charges. There are no rental fees when we are providing the food and the appropriate minimums are met, other than in special circumstances, or when an event goes over the allotted time. Prices are per person except for appetizers. No additional gratuity is expected, other than in cash bar situations. Any gratuity given is split among all staff. Waitstaff are not permitted to accept individual gratuities. State sales tax of 7.5% is not included in prices and will be added to all bills except for exempt organizations.

Room set-up, silverware, china, basic linens, and access to our sound systems are all included in events we cater. Silverware and china are **not** included in facility rental only events. A projector, screen, and wireless microphone are also available at no charge.

Reservations & Deposits

Reservations must be confirmed with a signed contract and a **non-refundable deposit**. To reserve a single room our deposit requirement is **\$400**. To reserve the entire facility our deposit requirement is **\$600**. This deposit is usually not transferable to another date, although we have in the past made rare exceptions for special circumstances, such as unforeseen deployment changes. All deposits are applied toward the final balance, with that balance due at the time of your event. Also, we reserve the right to request a **\$600** deposit for use of our larger dining room, the Vineyard Room, on a Saturday night in December.

We are a small, family owned facility and must require a deposit as your intention to use our space, and in turn guarantee that we will hold our limited space exclusively for you. Please be certain that you wish to proceed with booking before placing a deposit.

Payment

Payment may be by cash, check, debit card or major credit card. Final payment is due at the time of your event, although in certain cases special arrangements can be made with our corporate or social clients.

Food & Beverage Minimums

Our minimum purchase requirements vary by day of the week and season, as well as whether you are reserving the entire facility or only one level. Minimums are clearly specified when booking and will be listed on your Client Agreement. Generally, minimums for Tuesday, Wednesday, and Thursday are \$1000. Minimums for one room on a Friday evening are \$1200 for our smaller room and \$2000 for our larger room.

Saturdays are unique because we host so many weddings and corporate clients who wish to reserve the entire facility. Usually the entire facility must be reserved on a Saturday, and food and beverage minimums will be between \$3000-4000, although we do occasionally make exceptions based on availability.

Menu Selection

Final menu selections and minimum guaranteed guest numbers are due no later than one week before your event. After this date you may increase your guaranteed guest number but you may not reduce it

Capacities

Our Vineyard Room will accommodate up to 96 guests, and our Windows Room will accommodate up to 40 guests with a plated dinner, up to 32 with a buffet, or up to 96 for ceremony only seating. Our overall venue capacity is also limited to 96 guests.

Graystone Buffet Options

Prices are per person. Prices include all gratuities and fees, but not sales tax.

We ask that you have a minimum of 30 guests for the buffet option.

- ***Buffets: \$49** - Choose two entrees and two sides and provide us those choices one week before your event. (Add **\$2** per guest for carved beef tenderloin)
- Additional buffet entrees are **\$5** each.
- Additional sides are **\$2** each.
- Add Dessert: **\$7**
- Special request meals, like vegetarian, will be plated and served separately.
- All dinners include salad served to the table, rolls and butter, and sodas and coffee.
- Children's meals (12 and under), ask about selections: **\$15**

++Whole Beef Tenderloin - Chef carved to order at manned station, served with Blackberry Horseradish Sauce

Roasted Turkey Breast - Chef carved, served with Orange-Cranberry Relish

Roasted Pork Loin - Chef carved, wrapped in Prosciutto, and served with Apple Bourbon Barbecue Sauce

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

++Pecan Chicken - Pan seared, then finished in the oven and topped with an Apple Cherry Cinnamon Sauce.

Brie Sautéed Chicken - Sautéed and topped with a creamy brie sauce and garnished with sliced almonds.

Balsamic Glazed Chicken - Chicken breasts glazed with balsamic vinegar and dijon mustard.

++Steelhead Trout - baked with olive oil, lemon, rosemary and garlic seasoning. Served with a creamy dill sauce.

***Yellowfin Tuna Steak** - Marinated in soy sauce, orange juice, and fresh herbs and then grilled to medium rare.* Please ask if you would like it prepared to a greater degree of doneness.

Traditional Italian Lasagna - Spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our own special recipe marinara sauce. Requires 8 order minimum.

Vegetable Lasagna - Italian vegetables with mozzarella, provolone and ricotta cheeses served with our own special marinara sauce and shredded parmesan. Requires 8 order minimum.

Side Selections

- Cider Roasted Vegetables - Zucchini, Carrots, Peppers, Onions, and Mushrooms
- Fresh Asparagus and Baby Carrots
- Steamed Fresh Broccoli, Cauliflower, and Carrots
- Fresh Green Beans Amantine - French Beans garnished with Almonds
- Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Long Grain and Wild Rice Blend

++Graystone Specialties

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Graystone Plated Dinner Options

Prices are per person. Prices include all gratuities and fees, but not sales tax

- **Plated dinners: \$49** - Add **\$3** for NY Strip or Tenderloin Medallions. Choose three entrees and provide us the number of each one week before your event. Choose two sides to accompany your dinners.
- Add Dessert: \$7
- All dinners include salad served to the table, rolls and butter, and sodas and coffee.
- Children's meals (12 and under), ask about selections: \$15

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

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

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

++Pecan Chicken - Pan seared, finished in the oven and topped with an Apple Cherry Cinnamon Sauce.

Brie Sautéed Chicken - Sautéed and topped with a creamy brie sauce and garnished with sliced almonds.

Balsamic Glazed Chicken - Chicken cutlets glazed with balsamic vinegar and dijon mustard.

++Steelhead Trout - baked with olive oil, lemon, rosemary and garlic. Served with a creamy dill sauce.

***Yellowfin Tuna Steak** - Marinated in soy sauce, orange juice, and fresh herbs and then grilled to medium rare. Please ask if you would like it prepared to a greater degree of doneness.

Traditional Italian Lasagna - Spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our own special recipe marinara sauce. Requires 8 order minimum.

Vegetable Lasagna - Italian vegetables with mozzarella, provolone and ricotta cheeses served with our own special marinara sauce and shredded parmesan. Requires 8 order minimum.

Pasta Primavera – A selection of fresh seasonal vegetables, mushrooms, and garlic tossed with penne pasta and our own marinara and shredded parmesan. May be made vegan upon request.

Spinach and Cheese Ravioli – Topped with our homemade marinara sauce.

Roasted Broccoli, Walnut, and Bell Pepper Rigatoni** - May be made vegan upon request.

Side Selections

- Cider Roasted Vegetables - Zucchini, Carrots, Peppers, Onions, and Mushrooms
- Fresh Asparagus and Baby Carrots
- Steamed Fresh Broccoli, Cauliflower, and Carrots
- Fresh Green Beans Amandine - French Beans garnished with Almonds
- Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Long Grain and Wild Rice Blend

++Graystone Specialties

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Vintage Graystone Dinner Packages

Prices are per person. Prices include all gratuities and fees, but not sales tax

The Statehouse \$77

Dinner Package with hosted wine and beer

- Choice of Two Appetizers
- House Salad
- Choice of either Buffet Dinner or Served Dinner
- Two Hour Wine and Beer Package featuring a selection of fine wines, domestic and craft beer, coffee and soda
- Dessert Display or two additional hours of bar service

Graystone Signature \$87

Dinner Package with hosted premium bar

- Choice of Three Appetizers (May substitute dessert for one appetizer)
- House Salad
- Choice of either Buffet* Dinner or Served Dinner
- Champagne Toast
- 4-Hour Premium Bar Package featuring a selection of fine wines, premium liquors, domestic and Ohio craft beer, coffee and soda

Additions

- Additional bar hours added to any bar package - \$4 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 - \$7 per guest
- Chair covers - \$2 per chair

Vintage Graystone Appetizer Packages

Prices are per person. Prices include all gratuities and fees, but not sales tax

***The Winery Reception \$50**

Appetizer Package with hosted bar

- Choice of five appetizers
- Two Hour Wine and Beer Package featuring fine wines and domestic and Ohio craft beers

***The Ultimate Hors d'oeuvre Reception \$56**

Appetizer Package with hosted bar

- Choice of three 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 featuring fine wines and domestic and Ohio craft beers

*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 \$33**

Appetizer Package, bar hosted per consumption, or a cash bar available

- Choice of five appetizers.
- Sodas and coffee are also included.

Additions

- Additional bar hours added to any bar package - \$4 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 - \$7 per guest
- Add Carving Station to appetizer package. Roast Turkey Breast or Whole Pork Loin - \$12; Beef Tenderloin \$16
Carving stations include rolls and condiments
- * Chair Covers - \$2 per chair

A la carte Appetizers

Prices listed are for minimum orders, except where indicated *, which are per guest.

For large groups please consider double orders.

Prices include all gratuities and fees, but not sales tax

Brie in Puff Pastry – Brie wheel garnished with caramel sauce and sliced almonds or raspberry sauce and fresh fruit - **\$60 per Wheel**

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 - **\$60 per Salmon**

Scallops - Plump sea scallops wrapped in smoked bacon and marinated in Teriyaki sauce - **60 pieces, \$135**

Maryland Crab Cakes - Crabmeat, peppers, spices, and seasoned breadcrumbs - **50 pieces, \$115**

Savannah Kabob - Shrimp, andouille sausage, roasted potato, and onion, brushed with Old Bay Butter - **50 pieces, \$160**

Shrimp Cocktail - Jumbo shrimp served with our homemade cocktail sauce and fresh lemon - **100 pieces, \$120**

Stuffed Mushrooms - Filled with spinach, Feta, and walnuts - **50 pieces, \$85**

Caprese Skewers - Fresh mozzarella, grape tomatoes, and basil, drizzled with Balsamic glaze - **50 pieces, \$110**

Brie in Phyllo Pastry – Brie cheese and raspberry sauce wrapped in a phyllo pastry - **50 pieces, \$135**

Spanakopita - Spinach and Feta cheese in puff pastry - **70 pieces, \$135**

Tomato Bruschetta - Country bread layered with olive oil, red tomatoes, and a blend of basil and Parmesan cheese - **60 pieces, \$120**

Traditional Meatballs - either BBQ or Italian style - **130 pieces, \$110**

Smoked Chicken Quesadilla - Mildly spicy chicken with Mexican cheese, salsa and cilantro - **60 pieces, \$135**

* **Carving Station** - Served with rolls and condiments.

* Beef tenderloin - **\$16 per guest**

* Pork loin or roast turkey breast - **\$12 per guest**

* **Dessert Display** - An assortment of cakes and pies, including cheesecake and chocolate cake! - **\$7 per guest**

Beverage Service at Graystone

**Pricing Note: *Hosted bars include gratuity, but not sales tax.*
*Cash bars include sales tax, but not gratuity.***

We are proud to serve a variety of finely crafted wines and beers, along with a selection of premium liquors. Our wine and beer packages feature 10-12 wines, including several local selections from Wyandotte and/or Rockside Wineries, and 5-6 beers featuring Ohio craft beers. Liquor selections include Tito's Vodka, Tanqueray, Jack Daniels, Crown Royal, Buffalo Trace, Bacardi, and Di Saronno Amaretto, along with other choices. Comparable substitutions are occasionally made depending on availability. Hosted bars include soft drinks and coffee at no additional charge.

Hosted Bar

Consumption is tracked per drink

Wine	\$9 per glass
Domestic Beer	\$6 per bottle
Craft Beer	\$7 per bottle
Premium Liquors	\$9 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.

Bar Packages

Two hour wine and beer package:	\$24
Two hour full bar package with premium liquors:	\$27
Add additional bar hour, per hour:	\$4

Cash Bar

We are happy to provide a cash bar upon request. There is no cost to the host for this.

Rental Rates

Rates do not include sales tax

***Special Note:** Information on this page applies ONLY to facility rentals when Graystone is NOT providing the catering. When Graystone provides the catering all china and flatware are included, and all rental fees are waived.

Although Graystone generally does not charge rental fees when we are providing the food, we are happy to provide the facility on a rental only basis. All rentals have a 4 hour minimum rental period.

Rental Rates:

Vineyard Room	\$150 per hour
Windows room	\$125 per hour

Rental Terms and Conditions

Rentals include tables, chairs, and house linens. We provide basic set up of tables and chairs and basic clean up of the venue. Clients are responsible for any personal decorations, so please factor this into your start and end time.

Graystone will provide any bar services, whether cash or hosted. Outside alcohol may not be brought into the venue due to liquor license restrictions.

Outside catering is allowed, although all arrangements must be approved by Graystone in order to coordinate times and kitchen access.

Rental period must end no later than 11 pm.

China and flatware are not included in facility rental and must be provided by the client or outside caterer.

A deposit equal to 50% of the expected rental fee is due at the time of booking. Final payment is due at the time of the event. Deposits are nonrefundable and nontransferable.

Additions

White fitted chair covers are available to rent for \$2 per chair.

A non alcoholic beverage package is \$3 per guest and includes sodas and coffee.

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 take exit 2A to merge onto SR-315 South. Exit left to merge onto I-70 East toward I-71 North, Wheeling. Take Exit 100A toward US-23 South, Front Street. Turn right onto South Front Street. Go 700 feet and Graystone is 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 \$5 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.



VINEYARD ROOM - MAXIMUM CAPACITY 96



WINDOWS ROOM - MAXIMUM CAPACITY 40