

The
Greenbrier[®]
AMERICA'S RESORT



**BANQUET & PRIVATE EVENT
REPERTOIRE
2021**



GREETINGS FROM THE GREENBRIER

On behalf of the culinary team, I want to thank you for selecting The Greenbrier for your upcoming event. Our iconic history runs not just through the grounds of this great hotel but also through its culinary cuisine. Our tradition of service excellence blends perfectly with our world renowned cuisine to provide memories that will last a lifetime for both you and your attendees.

We hope you will appreciate our timeless culinary creations that are available in every dining experience. We are proud to feature fresh produce from our own Greenbrier Chef's Garden as well as many other regional farmers and culinary artisans. We want to bring you not just the best of The Greenbrier but also the best of our region.

We will strive to exceed your expectations and want to provide you with a seamless planning experience so you can enjoy all that The Greenbrier has to offer. Our service teams and planning professionals look forward to partnering with you, personalizing the resort's offerings to make your meeting and event extraordinary.

We look forward to having you as our guest.

Bryan Skelding
Executive Chef



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GENERAL INFORMATION

General Information

Since its inception, The Greenbrier has earned a reputation built on excellence. Our historic legacy is alive and well today as we strive to continually set the benchmark. Please allow our Event Services team to assist you in customizing options that work specifically for your meeting and dining needs. We look forward to serving you.

Special Dietary Information

We can accommodate most dietary needs and restrictions including gluten free, vegetarian or vegan dishes with advanced notice. Any advanced information pertaining to dietary needs of your attendees, please share with your Event Service Manager to ensure a safe and enjoyable time at The Greenbrier. **Special Orders that are not declared on the guaranteed BEO will be served on a first come, first served basis as they are prepared.**

Menu Selections

To ensure the best execution of your event, we kindly request that all menu selections be made 45 days prior to the scheduled functions. Please note that The Greenbrier reserves the right to select a menu for your group should your selections not be made within 15 days of the scheduled functions.

**As per the FDA Food Codes and West Virginia State Law, all food and alcoholic beverages consumed on property must be purchased through The Greenbrier.*

**There is a one time \$500 fee for our Chefs to write custom menus. Simple menu changes that include our normal offerings will not be part of this fee. You will be responsible for this charge upon the booking of your event.*

Guarantees

In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 11:00 a.m., three business days prior to each specific event. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. The Greenbrier will prepare food for 5% over the final guarantee. A minimum guarantee policy of 80% of the original expected number applies. Over sets above 5% of the guarantee are allowed at \$10.00 per setting. For any events with preset food for more than the 5% overset, additional charges will apply. For any food and beverage events added within three business days of the event, The Greenbrier will make every attempt to accommodate these requests and additional charges may apply.

***Catered food events, requested within the 72 hours prior to your event, will be charged at 1.5 times the menu pricing and will be based on availability.**

Minimums

Food and Beverage menus require a minimum number of guests. In the event that the number in your party does not meet the minimum, a charge equal to the difference will be made at the menu price plus 6% state tax. No service charge will apply to this minimum charge.

Outdoor Functions

For all outdoor event locations, we ask for inclement weather relocation to be decided upon **at least 8 hours** prior to the event start. Breakfast events must be decided the night prior. Decisions must be communicated to your Event Services Manager. If a decision has not been made by 11:00 am for an evening event, then your Event Services Manager will confer with the Food and Beverage Department to make a decision that is best for a successful event. Additional charges will apply for last minute set up and venue changes.



GENERAL INFORMATION

Production and Buy-out Fees

Rental fees apply to premium venues around the property. Your Event Services Manager will be able to inform you of settings and areas that require these tariffs. For events that require the exclusive use of a restaurant, "Buy-out" charges will be incurred. These charges fluctuate per the restaurant involved.

Receptions and Cocktail Parties

Greenbrier service personnel are required for all receptions and hospitality functions scheduled in public areas throughout the resort property. For all receptions or functions scheduled in private suites where 30 or more guests are in attendance, Greenbrier service personnel are required. For functions without service in private suites, we offer a variety of Custom Bar Stockings that can be arranged at a la carte pricing. Contact your Event Services Manager for more information regarding hospitality offerings.

Culinary Demonstrations and Wine Tastings

Members of The Greenbrier culinary staff and sommelier team are available to conduct food and wine demonstrations. Presentations include various areas of home entertaining, wine and food tastings, and hors d'oeuvres. For further information and applicable rates, contact your Event Services Manager.

Photography

The Greenbrier Photography Studio is staffed by professionals with the most up-to date equipment to assure that your gathering is preserved in photographs. A complete tariff schedule is available upon request.

Music

The Greenbrier has its own entertainment consultant who will assist you with all music and entertainment requirements. Please contact your Event Services Manager for further information.

Floral Décor and Theme Events

Since 1923, Gillespie's Flowers & Productions has been The Greenbrier's florist and party decorator. For your special event, Gillespie's Flowers & Productions can create beautiful and memorable decors. Examples of the services offered are: custom floral design, theme decors, tent and equipment rentals, specialty linen, trees and plants, exhibit and trade shows, custom signs and graphics. You may plan floral decorations through your Event Services Manager or directly with Gillespie's Flowers & Productions. A 30 day notice is requested to guarantee availability.

Ice Carvings

The Greenbrier has long produced ice carvings in-house for buffets, receptions, and special events. Listed below are frequently requested ice sculptures and the fees associated with each. Custom sculptures can be arranged with prior notice. Ice carving requests require a 14 day advanced notice to allow us to carve and produce the sculpture.

Letters/Numbers	\$250 each
Vase	\$400 each
Snow-filled Logo/Text	\$400 each
Swan.....	\$425 each



AMENITIES 2021

Veggie & Dips \$28

Crisp Garden Vegetables and Sesame Seed Lavosh

Dips that include Roasted Red Pepper and Feta Cheese, Greenbrier Valley Ranch and Roasted Garlic Hummus

Cheese and Fruit Board (Cutting Board Not Included \$45) (Cutting Board Included \$75)

Selection of six Domestic and Imported Cheeses laid out on a cutting board with Almonds, Carr Crackers, Grapes and Dried Fruits

Movie Time!

Junk Food Lovers \$45

A Greenbrier Bag of Potato Chips, Three Flavors of Vosges Bars, Caramel Popcorn, Kettle Popcorn, Two bags of 6-8 ounce candy such as Sour Patch Kids and Jelly Beans, Four RJ's Licorice Sticks, Two Sodas

Healthier Food Lovers \$39

Two Bags of Sun Chips, Six Assorted Kind Bars, Trail Mix, Roasted Peanuts, Two Bags of Olive Oil Popcorn
Two Natural Spring Waters

Kid's Cake & Cookie Decorating \$38

Kids can decorate their own Cupcakes & Cookies with a variety of toppings & icing.

Includes Two Chocolate Cupcakes, Two Vanilla Cupcakes, Six Sugar Cookies, Butter Cream Icing, Assorted Sprinkles
Maraschino Cherries, Chocolate Ganache and Vanilla Glaze

Fresh Whole Fruit Platter \$42

Two Golden Delicious Apples, Two Red Delicious Apples, Two Oranges, Red Grapes, White Grapes, Four Bananas
Strawberries to Garnish

Chips and Dips with Margarita Pitcher \$58

Tortilla Chips with Fresh Salsa, Cilantro Lime Sour Cream, Guacamole paired with Lime Margaritas

Flat Bread & Dips \$25

Flat Bread Crisp with Pepper and Feta Cheese, Pesto Hummus



AMENITIES 2021

Greenbrier Snack Mix \$40

Dried Fruit and three types of Assorted Snacks, Choice of Four Chilled Domestic Beers

Charcuterie Board (Cutting Board Not Included \$49) (Cutting Board Included \$75)

Assorted Cured Meats with Foie Gras Torchon, Pickled Vegetables, Chutney and Flat Bread

Romantic Night with Sparkling Gruet and Strawberries \$98

Sparkling Wine, Chocolate Sauce, Strawberries and Falling Lush Rose Petals

Assorted Chocolate Strawberries \$25

Chocolate Dipped Strawberries in white, milk, and dark chocolate

Cookies and Milk \$25

Large Chocolate Chip, Oatmeal and Peanut Butter Cookies nested in linen with Ice Cold Milk and Mr. Justice's Favorite Chocolate Chip Cookie recipe

West Virginia Basket \$52

Two Natural Spring Waters, Granny Smith Apple, Red Delicious Apple, Bosc Pear, Grapes, Pretzels
Honey Mustard Dip, Spiced Pecans, Peanuts

Greenbrier Signature Basket \$69

Au Contraire Chardonnay, Granny Smith Apple, Red Delicious Apple, Grapes, Spiced Pecans, Peanuts
Greenbrier Chocolate Bar, and Carr's Crackers

Specialty Chocolate Sculpture and Bonbons \$85

Custom or Themed Chocolate Sculpture Showpiece, along with one and a half dozen Assorted Handcrafted Bonbon Chocolates

Specialty Chocolate Sculpture and Macaroons \$80

Themed Chocolate Sculpture Showpiece, along with one and a half dozen Assorted Handcrafted Macarons



CONTINENTAL BREAKFASTS

When you have an early morning meeting, save time with a self-service continental breakfast. For those meetings where continued coffee service is requested, please add \$2.50 per person, per hour for a maximum of three additional hours.

(Minimum Twelve Guests; Priced Per Person for Two Hour Service)



Greenbrier Continental \$27

- Freshly Squeezed Orange Juice
- Fresh Tropical Fruit Kabobs
- Granola with Assorted Individual Fruit Yogurts
- Variety of Dry Cereals with Assorted Milks
- Assorted Mini Muffins and Pastries
- Creamery Butter, Greenbrier Jams and Honey
- Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

Lighter Fare Start Up \$29

- Freshly Squeezed Orange and Grapefruit Juice
- Array of Fresh Fruit with Premium Yogurt
- Sliced Hardwood Smoked Atlantic Salmon Display to include:
 - Capers, Red Onion, Lemon and Hard Boiled Egg
- Selection of Bagels with Creamery Butter and Cream Cheese
- Bran, Strawberry & Blueberry Muffins and Assorted Pastries from The Greenbrier Bakeshop
- Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

Southern Style \$32

- Freshly Squeezed Orange and Grapefruit Juice
- Array of Sliced Watermelon, Honeydew, Cantaloupe and Fresh Berries
- Granola with Assorted Individual Fruit Yogurts
- Buttermilk Biscuits Filled with Shaved Ham, Pan Fried Egg and Cheddar
- Selection of Bagels with Greenbrier Jams, Preserves, Creamery Butter and Cream Cheese
- Assorted Danish Pastries, Muffins and Croissants from The Greenbrier Bakeshop
- Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections



CONTINENTAL BREAKFAST ENHANCEMENTS

From The Bakeshop

English Muffins	\$25 per dozen
Bagels, Toasted with Creamery Butter and Cream Cheese	\$37 per dozen
Cinnamon Rolls	\$37 per dozen
Chocolate Croissants	\$37 per dozen
Fresh Doughnuts	\$37 per dozen
Assorted Mini Muffins	\$25 per dozen
Assorted Breakfast Pastries	\$25 per dozen
Scones served with Devonshire Cream	\$37 per dozen
Large Chocolate Chip Muffins	\$35 per dozen
Coffee Cake: Banana, Blueberry, Strawberry (18 servings)	\$25 each

From the Griddle (Minimum 12 guests)

Cheese Blintzes with Strawberry Sauce	\$5 per person
French Toast with West Virginia Maple Syrup	\$5 per person

Meat (Minimum 12 guests)

Applewood Smoked Bacon	\$5 per person
Canadian Bacon	\$5 per person
Sausage Links	\$5 per person
Turkey Bacon	\$5 per person

Eggs and More

Country Scrambled Eggs	\$5 per person
Hard Boiled Eggs	\$4 per person
Crab, Asparagus and Tomato Frittata	\$7 per person
Quiche du Jour	\$7 per person
Corned Beef Hash	\$7 per person
Fried Potatoes & Caramelized Onions	\$5 per person

Fruit, Oats and Granola

Assorted Whole Fresh Fruit	\$25 per dozen
Assorted Dry Cereals with Whole and Skim Milk	\$3.25 each
Selection of Individual Fruit Yogurts with Bowl of Granola	\$4 each
Granola Bars	\$3.50 each
KIND Healthy Grains Bars	\$3.50 each
Hot Oatmeal or Cream of Wheat, Golden Raisins and Brown Sugar	\$5 per person

Breakfast Sandwiches

Buttermilk Biscuit, Farm Fresh Pan Fried Egg, Country Sausage and American Cheese	\$62 per dozen
Croissant filled with Farm Fresh Pan Fried Egg, Aged Cheddar and Maple Ham	\$62 per dozen
Breakfast Burritos with Scrambled Eggs, Cheddar, Sausage and Fresh Tomato Salsa	\$62 per dozen

Country Gravies

Chipped Beef Gravy with Toast Points	\$10 per person
Southern Sausage Gravy with Buttermilk Biscuits	\$10 per person
Chipped Virginia Ham and Red Eye Gravy with Cornbread	\$10 per person



PLATED BREAKFASTS

Let our Greenbrier Chefs plate your meal while you relax the morning away. Choose from some of our favorite plated options, served in the location of your choice.

All Plated Breakfasts Selections are Served with:

Assorted Breakfast Pastries, Muffins and Biscuits from The Greenbrier Bakeshop

Greenbrier Jams, Preserves and Creamery Butter

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

(Minimum Twelve Guests; Priced per Person)

Accompaniments and Chilled Juice

Choose one:

Parisenne of Melon

Half Grapefruit

Sliced Pineapple

Smoked Salmon Plate

Yogurt Parfait, Granola

Choose one:

Freshly Squeezed Orange Juice

Tomato Juice

Fresh Grapefruit Juice

V-8 Juice

Cranberry Juice

Main Selections

The Breakfast Toast\$30

Vanilla Bean Brioche with Peach Compote, Seasonal Berries and West Virginia Maple Syrup

Country Kitchen\$28

Farm Fresh Scrambled Eggs with Roasted Asparagus, Smoked Bacon, Country Link Sausage and Fried Potatoes

Breakfast Frittata\$32

Filled with Vidalia Onions, Sweet Shrimp, Green Onions, Tomato Compote, Virginia Ham

The Greenbrier\$30

Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Grilled Asparagus and Fried Potatoes

Lorraine\$30

Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay

Corned Beef Hash Benedict\$35

Grilled Asparagus and Roasted Tomato Gratin



BREAKFAST BUFFETS

All Breakfast Buffets are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

For meetings or events where a coffee station is preferred, please add \$5.00 per person.

(Minimum Twelve Guests; Priced per Person for Two Hour Service.)

Sunrise Lighter Fare Breakfast..... \$36

Tomato and Freshly Squeezed Orange and Grapefruit Juices

Chilled Sliced Melons, Assorted Fruit and Fresh Berries

Fresh Fruit Smoothies

Individual Yogurt Parfaits with Honey Granola

Mountain Apple and Cinnamon Crepes with West Virginia Maple Syrup

Scrambled Farm Eggs with Cotija, Pico de Gallo and Fried Tortilla

Hot Oatmeal with Golden Raisins and Brown Sugar

Bran Muffins and Lemon Poppy Seed Bread

Strawberry and Banana Coffee Cake

Morning Delight Buffet..... \$37

Freshly Squeezed Orange and Grapefruit Juices

Array of Sliced Melon and Fresh Berries

Variety of Individual Fruit and Berry Yogurts

Farm Fresh Scrambled Eggs

Country Fried Potatoes

Crisp Apple Smoked Bacon and Country Sausage

Selection of Bagels with Greenbrier Jams, Preserves, Creamery Butter and Cream Cheese

Freshly Baked Danish Pastries, Croissants and Muffins from The Greenbrier Bakeshop

The Greenbrier Breakfast..... \$45

Freshly Squeezed Orange and Grapefruit Juices

Seasonal Fruit Display with Fresh Berries, Yogurt and Granola

Farm Fresh Scrambled Eggs and Country Potatoes

Smoked Bacon, Sugar Cured Ham, Country Sausage Links and Patties

Greenbrier Jams, Preserves and Creamery Butter

Freshly Baked Danish Pastries, Coffee Cake, Muffins, Buttermilk Biscuits and Croissants

from The Greenbrier Bakeshop

Choose Additional Two Items:

Corned Beef Hash

Cheese Blintz with Strawberry Sauce

Country Sausage Gravy with Buttermilk Biscuits

Strawberry Crepes

with West Virginia Maple Syrup

Breakfast Quiche Lorraine

Smoked Salmon with Condiments and Bagels

Creamed Chipped Beef with Biscuits

French Toast Bread Pudding

with West Virginia Maple Syrup



BREAKFAST BUFFET ENHANCEMENTS

Chef Accompanied Stations (minimum of twelve guests, two hour maximum)

- Belgian Waffle Station** \$15 per person
*WV Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Sauce
Berry Compote, Chocolate Chips, Fresh Fruit
(Includes Culinarian)*
- Pancake Station** \$17 per person
*Strawberry Syrup, Maple Syrup, Blueberry Syrup, Sweet Cream Butter, Whipped Cream
Macerated Berries, Chocolate Chips, Fresh Fruit
(Includes Culinarian)*
- Omelet Station** \$16 per person
*Farm Fresh Eggs, Egg Whites and Egg Beaters cooked to order with the following accompaniments:
Ham, Turkey, Bacon, Tomatoes, Mushrooms, Scallions, Red Onions
Spinach, Salsa, Crème Fraiche, Swiss, Cheddar, Gruyere
(Includes Culinarian)*
- Eggs Benedict Station** \$18 per person
*Eggs Benedict prepared in front of your guests.
English Muffin, White Toast, Rye Toast, Canadian Bacon, Smoked Salmon, Poached Egg and Sauce
Hollandaise
(Includes Culinarian)*
- The Greenbrier Southern Grits Station** \$16 per person
*Creamy Grits with Butter, Cheddar Cheese, Scallions, Andouille Sausage, Tomatoes and
Diced Truffles
(Includes Culinarian)*
- Carved Glazed Virginia Ham** \$26 per person
*Honey Mustard Glazed Virginia Ham with Southern Biscuits, Sweet Mustard and Onion Relish
(Includes Culinarian)*



BRUNCH BUFFET

Whether it's Sunday or just the right time for a mid-day treat, enjoy a mix of our favorite breakfast fare and lighter lunch selections.

Brunch Buffet is Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
For meetings or events where a coffee station is preferred, please add \$5.00 per person.
(Minimum of Forty People, Priced per Person for Two Hour Service.)

The Greenbrier Brunch \$70

Breakfast Selections

- Hot Oatmeal with Kiln Dried Cherries
- Crispy Smoked Bacon and Sausage Links
- Home Fried Potatoes
- Scrambled Eggs
- Selection of Fruits and Berries
- Danish Pastries, Assorted Muffins, Sticky Buns, Buttermilk Biscuits
- Assorted Jams, Honey and Creamery Butter

Omelet Station with Culinarian

Farm Fresh Eggs, Egg Whites and Egg Beaters cooked to order with the following accompaniments:
Ham, Turkey, Bacon, Tomatoes, Mushrooms, Scallions, Red Onions, Spinach, Salsa, Crème Fraiche
Swiss, Cheddar, Gruyere Cheeses

Carving Station with Culinarian

Glazed York Ham with Greenbrier Peach Chutney

Chilled Selections

- Smoked Trout, Scallops, Shrimp and Oysters with Horseradish Cream and Lemons
- Chilled Shrimp Cocktail
- Romaine Caesar Salad with Parmesan, Grape Tomatoes and Garlic Dressing
- Marinated Coleslaw
- German Potato Salad
- Individual Chicken Salad Sandwiches on Mini Soft Rolls

Hot Lunch Choices

- Braised Collard Greens with Smoked Bacon
- Roasted Garlic Whipped Potatoes
- Maryland Crab Cakes with Spicy Remoulade
- Rosemary Roasted Pork Loin with Choucroute, Mustard Jus

Sweets

Carrot Cake with Cream Cheese Mousse, Chocolate Fudge Cake, New York Style Cheese Cake
Greenbrier Peach Tart, Strawberry Panna Cotta, Grand Marnier Choux, Jack Daniel's Pecan Pie



REFRESHMENT SERVICES

When your group needs a lift between meetings and meals, a coffee service or break fits right in. It's the best way to rejuvenate minds and refresh bodies.

Coffee Service

If your meeting schedule requires refreshment service for the duration of your morning or afternoon meeting, we recommend one of the following options.

(Minimum of Five Guests; Priced per Person for Four Hour Service.)

- RS-S1: Coffee, Decaffeinated Coffee, Tea \$10
- RS-S2: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks..... \$13
- RS-S3: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks and Fruit Juices \$14

For those meetings where continued coffee service is requested beyond the 4-hour period, please add \$2.50 per person, per hour for a maximum of an additional 2-hour period. Each coffee service will be checked regularly and refreshed.

Coffee Break

(Minimum of Five Guests; Priced per Person for Thirty Minute Service.)

Staff will provide service through the duration of the break.

- RS-B1: Coffee, Decaffeinated Coffee, Tea Selections \$8
- RS-B2: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks..... \$9
- RS-B3: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks and Fruit Juices \$11

A La Carte Refreshment Selections

You may wish to consider additional food and beverage items for your Coffee Service or Coffee Break.

Individual Beverages

- Assorted Sodas: Coke, Diet Coke, Sprite..... \$4 each
- Bottled Water: Spring or Sparkling \$4 each
- Fruit Juices: Orange, Grapefruit, Cranberry Blend \$5 each
- Powerade \$5 each
- Red Bull, Sugar Free Red Bull \$7 each
- Domestic Beer \$6 each
- Imported/Craft Beer \$7 each
- Buckler (non-alcoholic beer)..... \$7 each

Group Beverages

- Fruit Punch (16 servings)..... \$45 per gallon
- Iced Tea (16 servings)..... \$50 per gallon
- Lemonade (16 servings) \$50 per gallon
- Coffee, Decaffeinated Coffee, Tea Selections (16 servings) \$78 per gallon
- Hot Cider or Hot Chocolate (16 servings)..... \$60 per gallon
- Freshly Squeezed Orange or Grapefruit Juice (10 servings)..... \$40.00 per 1/2 gallon



INDIVIDUAL BREAK SELECTIONS



Morning Snacks

Assorted Mini Muffins.....	\$25 per dozen
Assorted Breakfast Pastries.....	\$25 per dozen
Scones served with Devonshire Cream.....	\$37 per dozen
Bagels, Toasted with Creamery Butter and Cream Cheese.....	\$37 per dozen
Selection of Individual Fruit Yogurts with Bowl of Granola.....	\$4 each
Coffee Cake: Banana, Blueberry, Strawberry (18 servings).....	\$25 each

Afternoon Snacks

Fancy Tea Cookies.....	\$16 per dozen
Assorted French Macarons.....	\$37 per dozen
Greenbrier Brownies.....	\$37 per dozen
Assorted Greenbrier Cookies.....	\$37 per dozen
<i>Chocolate Chip, Oatmeal Raisin, Peanut Butter</i>	
Chocolate Dipped Strawberries.....	\$47 per dozen
Deluxe Open Face Finger Sandwiches.....	\$52 per dozen
<i>Choice of 3: Smoked Salmon, Chicken Salad, Cucumber, Caviar and Deviled Egg</i>	
Whole Fresh Fruit.....	\$25 per dozen
<i>Apples, Pears, Oranges, Bananas</i>	
Assorted Candy Bars.....	\$3 each
Individual Bags of Chips.....	\$3 each
Granola Bars.....	\$3.50 each
KIND Healthy Grains Bars.....	\$3.50 each
Potato Chips, Pretzels or Mixed Nuts (1 bowl per 25 people).....	\$10 per bowl
Potato Chips and Onion Dip (1 bowl per 25 people).....	\$15 per bowl
Assorted Greenbrier Chocolates (35 pieces per pound).....	\$75 per pound



THEMED BREAK SELECTIONS

All Themed Break Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections Bottled Spring Water
(Minimum Twelve Guests; Priced per Person for Thirty Minute Service.)

MORNING REFRESHERS

The Tee Off \$23
Seasonal Fruit and Melon
Assorted Greenbrier Cookies:
Chocolate Chip, Peanut Butter, Oatmeal Raisin

The Health Spa \$26
Whole Fresh Fruit
Chilled Yogurts
Assorted Roasted Nuts
Granola and KIND Healthy Grains Bars

Smoothies and Fresh Fruit Kabobs \$30
Assorted Melons and Seasonal Fruit Skewers
Tropical Fruit Smoothie
Berry and White Peach Smoothies

The Doughnut Shop \$26
Assorted Fresh Baked Doughnuts
Cinnamon Buns
Pecan Sticky Buns

The Sweet Tooth \$28
Assorted Greenbrier Cookies:
Chocolate Chip, Peanut Butter, Oatmeal Raisin
Greenbrier Brownies
Assortment of Candy Bars
Reese's Peanut Butter Cups
Plain and Peanut M&M's
SNICKERS Bars
HERSHEY'S Chocolate Bars

AFTERNOON REJUVINATORS

The After School Special \$26
Peanut Butter Cookies
Sugar Dusted Lemon Squares
SNICKERS Bars and M&M's

Sam Snead's Break \$34
Nachos
Buffalo Chicken Wings
Salt and Vinegar Chips
Banana Cream Pie
Greenbrier Brownies

Spa Afternoon \$26
Vegetable Crudités with
Greenbrier Ranch Dipping Sauce, Hummus
Veggie Chips
Jim Justice's Oatmeal Raisin Cookies

South of the Border \$27
Yellow, Red and Blue Tortilla Chips
House Made Guacamole and Salsa
Chili con Queso
Cheese Quesadillas
Jalapeño Corn Muffins

Draper's Break \$29
Lemon Meringue Tart, Jack Daniel's Pecan Pie
Mr. Rusch's German Chocolate Cake
Red Velvet Cupcake
Apple Pie
Jim Justice's Favorite Chocolate Chip Cookies



THEMED BREAK SELECTIONS

All Themed Break Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections Bottled Spring Water
(Minimum Twelve Guests; Priced per Person for Thirty Minute Service.)

PARTY ENHANCEMENTS

Note: These Enhancements are in addition to already existing buffet orders, prices will vary if ordered as stand-alone buffets.

Sport Package..... \$34
Brats and Dogs - Sauerkraut and assorted mustards
Salt and Vinegar Chips
Assorted Greenbrier Cookies

Tailgater's Package \$57
Nacho Bar
Tortilla Chips, Scallion, Sour Cream, Chili con Queso
Pico de Gallo, Salsa Rojo, Salsa Verde, Jalapenos
Guacamole
Buffalo Wings
Celery, Blue Cheese and Ranch
Sliders (choice of two)
BBQ Chicken Slider
Grouper Slider
Burger Slider
Pulled Pork Slider
Crab Cake Slider
Lemon Bars and Brownies



TRAVELERS BOXES

Wondering where you're going to eat today? Whether your golfing, fishing, or out for a drive, we want you to customize a box lunch to make your day a little easier to enjoy. Lunches are designed for on the go, if seating is required additional charges apply.

All Custom Meal "To Go" Selections are Served with:

Whole Fresh Fruit

Bottled Spring Water

*Gluten free bread is available upon request.

(Minimum of Ten Boxed Lunches per Selection; Priced per Person)

Custom Meal "To Go"^{\$32}

Please select one item from each bold category

SANDWICHES:

Breakfast

Bacon, Egg and Cheese Biscuit

Breakfast Burrito with Scrambled Eggs, Cotija, Peppers and Onions

Deli Style

Italian Meats (Ham, Salami, Mortadella) on a Hoagie

Beef Tenderloin and Havarti on Mustard-Brushed French Roll

Peppered Pastrami and Gruyere Cheese on Rye Bread

Sugared Ham and Swiss Cheese on Sourdough Bread

Chicken and Turkey

Country Fried Chicken Breast

Greenbrier Chicken Salad on Soft Roll

Grilled Chicken Caesar Style in a Tortilla Wrap

Smoked Turkey, Bacon, Pepper Jack Cheese in an Avocado Wrap

Vegetarian

Spicy Hummus Spread on Flat Bread with Roasted Peppers, Tomatoes, Onion and Eggplant

Grilled Portabella, Zucchini, Yellow Squash, Tomato, Basil Pesto on Focaccia

SALAD:

Cous Cous Salad with Tomatoes and Herbs

Red Bliss, Dill and Red Onion Potato Salad

Fresh Seasonal Fruit Salad

Creamy Coleslaw

SNACK:

Bagged Snacks: (Select One)

Sea Salt Chips, Barbeque Chips or Sun Chips

Granola Bar or Trail Mix

Virginia Peanuts or Pretzels

DESSERT:

Greenbrier Brownie

Lemon Bar

Assorted Cookie: (Select One)

Chocolate Chip, Peanut Butter or

Oatmeal Raisin

Candy Bar: (Select One)

SNICKERS, M&M, Milky Way or

HERSHEY's Chocolate Bar



TRAVELERS BOXES

Designed for your sporting activities or departure, select from some of our most popular meals to go.
(Minimum of five boxes per order; multiple orders may be placed to allow for variety; Priced per Person)

SIGNATURE MORNING SELECTION

- Mountain Sunrise**.....\$32
Scrambled Eggs, Ham and Cheese on English Muffin
- | | |
|-------------------------|----------------------|
| Muesli | Granola Bar |
| Fresh Seasonal Berries | Cinnamon Bun |
| Individual Orange Juice | Bottled Spring Water |

SIGNATURE AFTERNOON SELECTIONS

- The Greenbrier Spa**.....\$25
Sliced Turkey on Six Grain Bread with Assorted Condiments
- | | |
|----------------------|----------------------|
| Dried Apricots | Mixed Nuts |
| Whole Fruit | Granola Bar |
| Bottled Spring Water | Blueberries & Yogurt |

- The Meadows**\$27
Duo of Sandwiches with Assorted Condiments to include:
Chicken Salad on a Soft Roll
Half Shaved Ham and Swiss on Marble Rye
- | | |
|----------------------------|---|
| Assorted Crudités with Dip | Cheddar Cheese and Crackers |
| Whole Fresh Fruit | Chocolate Chip and Peanut Butter Cookie |
| Bottled Spring Water | |

- The Windsor Club Wrap**.....\$29
Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese
- | | |
|---------------------------|-----------------------------------|
| Mixed Nuts | Greenbrier Chocolate Chip Cookies |
| Ms. Vickie's Kettle Chips | Bottled Spring Water |

- The Deluxe**\$36
Duo of Sandwiches with Assorted Condiments to include:
Half Turkey on Six Grain Bread
Half Shaved Ham and Swiss on Marble Rye
- | | |
|---|----------------------------|
| Country Fried Chicken | Marinated Cole Slaw |
| Potato Salad | Assorted Crudités with Dip |
| Chocolate Chip and Oatmeal Raisin Cookies | Spiced Pecans |
| Whole Fresh Fruit | Bottled Spring Water |



PLATED LUNCHEONS



All Plated Luncheon Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twelve Guests; Minimum Two Courses; Priced per Person)

- Soup**.....\$7
 - Wisconsin Cheddar and Ale with Chopped Bacon and Herbs
 - Shrimp Bisque with Sherry and Chive Chantilly
 - Cream of Wild Mushroom
 - Draper’s Signature Black Bean, Red Pepper Cream, Cornbread Muffin
 - Snead’s Signature Chicken and Tortilla, Sour Cream, Monterey Jack Cheese
 - The Forum’s Vegetable Minestrone
 - Chilled Greenbrier Peach with Almond Macaroons
 - Soup du Jour Inspired Daily by the Chef
 - Smoked Peach Tea Chicken, Peaches, Scallions
 - Chilled Strawberry with Mint Chantilly

- Side Salad**.....\$9
 - Petite Iceberg, Crispy Smoked Bacon with Maytag Blue Cheese Dressing
 - Greek Salad, Feta Cheese, Olives, Cucumbers, Tomato, Olive Crouton and Greek Dressing
 - Classic Caesar with Cracked Black Pepper and Parmesan Dressing
 - Vine Ripe Tomato and House Made Mozzarella Salad, Crostini and Basil Oil
 - Spinach and Arugula Salad with Marinated Artichokes, Pine Nuts and Lemon Honey Dressing

- Sandwich (served with Kettle Chips and Pickle Spear)**.....\$16
 - Pulled Bacon, Sauerkraut, Cider Aioli, Manchego on French Baguette
 - Greenbrier Chicken Salad on Soft Bun
 - Barbeque Beef Brisket Sandwich on Soft Roll, Coleslaw
 - Smoked Salmon BLT on Ciabatta
 - Grilled Chicken, Mozzarella, Avocado in a Basil Pesto Wrap
 - Pastrami Reuben, Thousand Island Dressing on Rye
 - Fried Green Tomato Sandwich with Chèvre and Bacon on Soft Roll (gluten-free bread available)



PLATED LUNCHEONS

Salad Entrée:

Fresh Seasonal Greens, Smoked Breast of Duck, Apples, Walnuts, Dried Cranberries Orange-Cranberry Vinaigrette	\$14
Greenbrier Chicken Salad, Fresh Fruit, Bibb Lettuce Grilled Asparagus	\$18
Kate's Mountain Cobb Salad, Fried Chicken, Bacon, Chopped Egg Blue Cheese Dressing.....	\$18
Arugula, Watercress and Frisee Candied Bacon, Pimento Cheese, Pickled Shrimp, Deviled Egg, Bloody Mary Vinaigrette	\$18
Chilled Seafood Salad Shrimp and Lump Crab in a Herb Dressing, Grilled Farm Vegetables on Boston Lettuce.....	\$20

Hot Entrée:

Greenbrier Farm Vegetables and Cavatappi Pasta, Tomato-Basil Coulis Grilled Vegetables and Parmesan Gratin.....	\$20
Country Fried Chicken, Braised Collards, Creamy Grits, Coleslaw Skillet Gravy	\$25
Scaloppine of Veal with Rosemary Butter Whole Grain Mustard Spaetzle, Sautéed Mushrooms and Cognac Cream	\$28
Blackened Jumbo Shrimp, Roasted Corn Grits Tasso Gravy	\$26
12oz New York Strip Boursin Whipped Potatoes, Grilled Vegetables, Béarnaise.....	\$34
Pan Fried Maryland Style Crab Cakes, Roasted Asparagus, Grape Tomatoes, Warm Potato Salad Old Bay Tartar Sauce	\$24
Roasted Root Vegetable Risotto Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto Onion-Sweet Potato Soubise and Sage Oil.....	\$24
Red Wine Braised Beef Short Ribs Mascarpone Polenta, Shallot Confit, Red Wine Jus	\$39

Dessert:..... \$13

Vanilla Crème Brulee, Fresh Mixed Berries
Greenbrier Bread Pudding, Vanilla Sauce
Chocolate Fudge Cake with Suzette Sauce
Seasonal Fruit Tart, Mango Coulis
New York Cheesecake, Strawberry Coulis, Chantilly Cream
Peach Cobbler with Milk Crumb
Brownie, Chantilly Cream and Fresh Berries



BUFFET LUNCHEONS

All Buffet Luncheon Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
For meetings or events where a coffee station is preferred, please add \$5.00 per person.

(Minimum Twelve Guests; Priced per Person for Two Hour Service.)

Café Carleton Lunch Buffet \$34

Soup du Jour Inspired Daily by the Chef

Arugula and Frisee Salad

Plumped Apricots, Golden Raisins, Blue Cheese and Orange-Hazelnut Vinaigrette

Tender Butter Lettuce

Fresh Herbs, Lemon, Grapes, Spiced Brioche Crouton and Pernod Dressing

Greenbrier Muffalatta

Sliced Salami, Capicola, Prosciutto and Sopressata pressed between Focaccia with Olive Tapenade

Roasted Red Peppers and Provolone Cheese

Smokehouse Turkey on Sea Salt Focaccia

Marinated Bell Peppers, Basil, Iceberg, Tomato, Mayo and Fresh Mozzarella

Roast Beef and Blue Cheese on Rye Roll

Shaved House Smoked Roast Beef with Shaved Onions, Blue Cheese, Horseradish Spread, Fresh Arugula

Roasted Asparagus and Portabella Wrap, Truffle Aioli, Brie Cheese, Spinach and Shaved Red Onions

Inside a Sundried Tomato Tortilla

Chicken Parmesan Sandwich on Italian Hoagie

Spicy Marinara, Parmesan and Mozzarella

Assorted Ms. Vickie Kettle Chips

Cookies: Peanut Butter, Chocolate Chip

New York Style Cheesecake, Brownies

Springhouse Sandwich Lunch Buffet \$38

Soup du Jour Inspired Daily by the Chef

Classic Caesar Salad, Romaine, Croutons, Grape Tomatoes, Parmesan, Caesar Dressing

Toasted Israeli Couscous, Tomatoes, Kalamata Olives, Pickled Red Onions, White Balsamic Vinaigrette

Marinated Coleslaw, Creamy Potato Salad

Grilled Portabella and Spinach Salad, Red Onions, Shaved Smoked Gouda and Balsamic Vinaigrette

Meatball Sub Station

Mozzarella, Marinara, Parmesan, Diced Pepperoni, Banana Peppers, Pepperoncini, Caramelized Red Onions
Sautéed Bell Peppers

Sliced Deli Meat and Cheese Platter to include:

Roast Beef, Smoked Turkey, Glazed Corned Beef, Shaved Ham

Swiss Cheese and Cheddar Cheese

Baker's Basket of Assorted Breads:

Marble Rye, Seeded Rolls, White, Six Grain and Croissants

Cookies: Peanut Butter, Chocolate Chip

New York Style Cheesecake, Brownies



BUFFET LUNCHEONS

Draper's Lunch Buffet \$46

Country Rolls, Cornbread
Sweet Cream Butter

Black Bean Soup, Red Pepper Rouille, Shaved Green Onions
Draper's Chicken Salad
Assorted Fresh Fruit
Alabama Row Cobb Salad, Iceberg Lettuce, Farm Fresh Eggs, Turkey, Bacon, Avocado, Blue Cheese
Creamy Blue Cheese Dressing

Draper's Chicken Pot Pie
Country Shrimp and Grits with Tasso Gravy
Blackened Rainbow Trout, Creamed Spinach and Crayfish Butter Sauce
BBQ Pork Ribs, Sweet BBQ Sauce and Tobacco Onions

Red Velvet Cup Cake
Mr. Rusch's German Chocolate Cake
Jim Justice's Favorite Chocolate Chip Cookies

Down South Dixie Lunch Buffet \$48

Soft Roll, Biscuits
Sweet Cream Butter

Creamy Shrimp Bisque, Sherry Chantilly

Sliced Vine Ripened Tomatoes
Old Fashioned Potato Salad
Deviled Eggs
Sliced Watermelon

Country Fried Chicken
Country Shrimp and Grits, Tasso Gravy, Grape Tomatoes and Scallions
Slow Smoked Brisket of Beef with Barbeque Sauce
Maple Glazed Smoked Virginia Ham, Pineapple Chutney
Country Style Green Beans
Spoon Bread with Jalapeños
Fried Green Tomatoes

Jack Daniel's Pecan Pie
Greenbrier Peaches and Cream
Fresh Strawberry Tart
Chocolate Fudge Cake



BUFFET LUNCHEONS

The Forum Lunch Buffet..... \$47

Soft Rolls and Focaccia
Sweet Cream Butter

Tuscan Minestrone Soup

Antipasto Display to Include: Marinated Vegetables, Cured Meats and Cheeses
Marinated Tomatoes, Fresh Mozzarella, Basil Oil
Caesar Salad, Garlic Croutons, Parmesan, Grape Tomato with Caesar Dressing

Lasagna, Sunday Sauce, Fresh Basil, Mozzarella and Mascarpone Cheeses
Chicken Piccata, Capers, Lemon with White Wine Cream Sauce
Linguini and Clams, Roasted Garlic, Olive Oil, White Wine
Eggplant Parmesan, Marinara, Spaghetti Pasta

Lemon Ricotta Pie
Tiramisu with Mascarpone Mousse
House Made Almond Biscotti
Strawberry Panna Cotta

American Picnic Lunch Buffet..... \$45

Cornbread and Biscuits
Sweet Cream Butter

Soup du Jour Inspired Daily by the Chef

Iceberg Wedges with Buttermilk Ranch Dressing, Tomatoes and Cucumbers
Creamy Coleslaw
Old Fashioned Potato Salad
Macaroni Salad
Sliced Watermelon

Grilled Hot Dogs
Country Fried Chicken
Angus Beef Hamburgers with all the Fixin's

Baked Beans
House-made Vinegar Chips

Warm Peach Cobbler
Peanut Butter Cookies
Fresh Blueberry Pie
Greenbrier Brownies



RECEPTIONS

If you wish to entertain in the evening, we encourage you to reserve a suite or one of the many private settings The Greenbrier has to offer. In order to provide your guest with a variety of canapés and to ensure an elaborate display, The Greenbrier recommends a minimum combination of three cold canapés and two hot canapés for an average of five pieces per person.

Cold Canapés (Priced per Dozen)

Fresh Mozzarella, Roasted Tomatoes and Basil Bruschetta	\$50
Antipasto Skewer	\$50
Mini "BLT" with Sugar Bacon, Truffle Aioli.....	\$49
Candied Smoked Bacon with Dark Chocolate	\$48
Vegetable Spring Roll with Sweet Chili Sauce	\$50
Roasted Portabella Mushroom, Spinach, Goat Cheese and Sundried Tomatoes	\$50
Lobster and Mango Summer Roll, Lime Cream.....	\$54
Compressed Melon and Prosciutto Skewer.....	\$52
Shaved Beef on Crostini with Red Onion Marmalade.....	\$50
Crab Salad in Phyllo Basket.....	\$56
House Smoked Salmon with Horseradish Cream	\$56
Classic Shrimp Cocktail.....	\$63
American Caviar, Croustade, House Crème Fraiche.....	\$60
Torchon of Foie Gras, Grated Fresh Truffle, Sauternes Gelee, Brioche.....	\$63
Goat Cheese Truffles, Red Grapes, Chives, Chopped Pecans and Paprika	\$50
Beet Macaron with Pistachio Cream Cheese.....	\$52
Belgian Endive with Spiced Cream Cheese, Olive Oil, Grapes, Maldon Sea Salt	\$50
Salmon Tartar, Cucumber, Sriracha, Bagel Spice	\$52
Tomato Shooters, Cucumber, Cholula.....	\$52
Ahi Tuna Spoons, Crisp Rice, Soy Caramel, Scallion	\$60
Cucumber Cups, Smoked Salmon Mousse, Crème Fraiche and Capers.....	\$54



RECEPTIONS (cont.)

Hot Canapés (Priced per Dozen)

Fried Greenbrier Chicken Sausage, Appalachian White BBQ	\$50
Cajun Fried Oysters and Horseradish Sauce.....	\$52
Spicy Fried Green Tomato with Sesame Aioli.....	\$50
Wild Mushroom Risotto Croquette with Lemon Aioli.....	\$50
Ham and Spinach Quiche.....	\$50
Asian Beef Satay and Sweet Plum Glaze.....	\$50
Maryland Style Mini Crab Cakes with Sauce Remoulade.....	\$64
Lamb and Feta Cheese Stuffed Artichoke Hearts.....	\$60
Lamb Chops, Mint Glaze.....	\$64
Mini Meatball Lollipop, Truffle and Grain Mustard Aioli	\$60
Lobster Sliders with Truffle Aioli.....	\$64
Barbeque Basted Bacon Wrapped Shrimp.....	\$60
Beef Tenderloin, Fig Jam, Blue Cheese, Fondue and Red Onion Marmalade, on a Crostini.....	\$60
Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli	\$60
Warm Brie and Apple Tartlet.....	\$50
Boundin Blanc Skewer, Spicy Mustard.....	\$52
New Twice Baked Potatoes, Scallions, Cheddar, Horseradish.....	\$52
Short Rib Tartlet, Parsnip Puree with Natural Jus.....	\$56
Greenbrier Braised Oxtail, Coleslaw, Tartlet.....	\$54
Grilled Halloumi Sliders.....	\$60
Mini Southwest Egg Rolls.....	\$56
Crab Stuffed Mushrooms	\$62
Duxelle Tartlet with Port Onion Jam.....	\$60
Duck Confit Quesadilla, Caramelized Onions, BBQ Sauce.....	\$60



ELABORATE DISPLAYS

(Minimum Twenty Guests; Priced per Person for One Hour Service.)

Display of Seasonal Fruits, Melons and Berries	\$16
Honey Yogurt Sauce	
Garden Display of Crisp and Roasted Vegetables	\$17
Hummus, Ranch Dip	
Greenbrier Wheel of Brie with Praline Caramel	\$19
Warm Brie Covered in Caramel Sauce topped with Spiced Pecans Sliced Apples and Pears, Crusty French Bread	
Domestic Cheese Display	\$21
Selection of our Favorites Served with Fresh Chutneys, Crusty French Bread and Water Crackers	
Imported Cheese Display	\$31
Selection of our Favorites Served with Fresh Chutneys, Crusty French Bread and Water Crackers	
Salumi Display	\$23
Assorted Cured and Dried Meats Featuring Berkshire Pork Crusty French Bread and Black Mustard	
Sushi and Sashimi (Special Selections Available Upon Request)	\$35
Tuna, Salmon, Hamachi, Sashimi and Nigiri California, Spicy Tuna, Eel and Avocado Rolls Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce	
House Smoked Seafood Display	\$33
House Smoked Salmon, Scallops, Oysters, Shrimp and Trout Horseradish Cream, Capers, Red Onion, Lemon Baskets of Bremner Wafers and Melba Toast	
Chilled Seafood Display	\$33
Jumbo Shrimp with Cocktail and Sauce Louis Fresh Shucked Oysters on the Half Shell, Crab Claws, Mussels Crackers, Lemons, Mignonette and Tabasco	
Caviar Station	Market
Egg White, Egg Yolk, Buttered Toast Points, Blinis, Chives, Red Onion, Crème Fraîche	



ACTION STATIONS

Enhance your reception with a Greenbrier Culinarian and add an action station so your guest can view the food being prepared right in front of their eyes.

(Minimum Twenty-five Guests; Priced per Person for Two Hour Service.)

Stone Ground Grits Station	\$24
Creamy Grits with Choices of: Smoked Cheddar, Scallions, Roasted Corn, Stewed Tomatoes with Okra Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy	
Pasta Station	\$28
Trio of Pastas: Ricotta Tortellini, Rigatoni and Buccatini Tomato-Vodka Sauce, Sunday Sauce, Alfredo and Pesto Diced Shrimp, Chicken, Goat Cheese, Parmesan Cheese, Bacon Lardons Mushrooms, Peppers and Onions, Diced Tomatoes, Sundried Tomatoes	
Risotto Station	\$28
Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions	
The Low Country Boil	\$48
Cooked to Order as a Personal Serving: Steamed Clams, Mussels, Corn, Potatoes, Spicy Sausage, Lobster Tail and Shrimp Cocktail Sauce and Drawn Butter	
Foie Gras Station	\$90 per lobe (10 people per lobe)
Melba Toast, Assorted Jams and Chutneys, Seasonal Greens	
Burger Station	\$35
Prime 8oz Burgers with Choice of Toppings: Jalapeños, Guacamole, Tomatoes, Bacon, Lettuce, Cheddar Cheese, Swiss Cheese American Cheese, Pepper Jack, Mushrooms, Peppers, Grilled Onions, Assorted Sauces	
Carving Stations	
Glazed Berkshire Pork Steamship Round, Apple and Cinnamon Chutney, Honey Dijon Mayo	\$15
Kate's Mountain Smoked Beef Brisket, Mustard BBQ, Coleslaw and Soft Roll	\$15
Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard	\$14
Rosemary Roasted Rack of Domestic Lamb, Coconut-Mint Pesto and Dijon Mustard	\$17
Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls.....	\$18
Slow Roasted Prime Rib of Beef, Yorkshire Pudding, Au Jus.....	\$19
Roast Leg of Lamb, Jalapeno Mint Jelly, Tzatziki Sauce	\$16
Pastrami Salmon, Tartar Sauce, Tamarind Chutney.....	\$17
Whole Roasted Pig	\$17
Kate's BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft Rolls and Cornbread	

*Culinarian included in pricing for these stations.



COFFEE & DESSERT RECEPTIONS

Allow our candy shop to open up after hours to come and service your guests after their dinner. We can create a special after dinner experience that you cannot find any where else.

All Coffee & Dessert Receptions are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twenty-Five Guests, Priced per Person for Two Hour Service.)

- Molten Chocolate Cake Station** \$16
Warm Chocolate Cake served with Raspberry Coulis
Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries
Culinarian included.
- Greenbrier Classic** \$23
Assortment of Miniature French Pastries to include:
Dark Chocolate Tart, Grand-Marnier Puff, Coffee Éclair, Caramel Choux
Lemon Macarons, Raspberry Financier, Blueberry Tart
Chocolate Raspberry Terrine, Strawberry Tart, Rum Baba
Chocolate Pot de Crème, Assorted Fancy Cookies
- Soft Serve Ice Cream Bar** \$25
Vanilla & Chocolate Soft Serve Ice Cream
Toppings to Include:
Caramel Sauce, Chocolate Sauce, Raspberry Coulis, Vanilla Streusel, Maraschino Cherries
Rainbow Sprinkles, Whipped Cream
Culinarian included. Maximum 150 People
- Create Your Own Ice Cream Sundae** \$26
Homemade Ice Cream Flavors: (Select Three)
Vanilla, Chocolate, Strawberry, Coffee, Peach, Cookie Dough, Mint Chocolate Chip

Toppings to Include:
Rainbow Sprinkles, Chocolate Sprinkles, Marshmallow, M&Ms, Heath Bar, Streusel, Fresh Berries
Maraschino Cherries, Crushed Oreos, Shredded Coconut, Chantilly Cream, Chocolate Sauce
Raspberry Coulis, Caramel Sauce
Culinarian included.
- Create your Own Hot Chocolate Bar** \$22
Toppings to Include:
Whipped Cream, Chocolate Chip Cookies, Marshmallows, Crushed Peppermint
Chocolate Shavings, Cinnamon Powder, Rainbow Sprinkles, Graham Crackers
Maraschino Cherries, White Chocolate Chips.



HISTORICAL MENUS

MENU SERVED TO THE MEMBERS OF THE VIRGINIA BAR ASSOCIATION

This is the menu from the first annual meeting of the Virginia Bar Association, a voluntary organization of the most prominent lawyers in the Commonwealth of Virginia. This banquet would have been served in the Dining Room of the Old White Hotel, the predecessor to The Greenbrier. This menu was reprinted in the organization's 1931 banquet at The Greenbrier. The Virginia Bar Association remains one of the longest running professional groups still meeting at the resort.

JULY 25TH, 1889

\$195 ~ PER PERSON

(Minimum 16 Guests)

Soup:	Sea Turtle a l'Anglaise Plain Celery <i>(Turtle Soup)</i>
Fish:	Broiled Blue, a la Maître d'Hôtel Sliced Cucumbers, Pommes Parisienne <i>(Blue Fish, Cucumber, Potato)</i>
Hors d'Oeuvre:	Fried Soft Crabs, a la Tartare (in season) <i>(Crab Tartare)</i>
Relevé:	Tenderloin of Beef larded with Mushrooms Pommes Chateau, Stuffed Tomatoes <i>(Beef Tenderloin, Mushrooms, Potato, Tomato)</i> Asparagus a la Vinaigrette
Entrée:	Calf Sweetbreads Braised with Small Peas
Pâtisserie:	Vanilla Ice Cream with Fancy Cake
Dessert:	Assorted Fruit, Mixed Nuts Coffee, Decaf, Tea



HISTORICAL MENUS

DINNER GIVEN BY THE PRESIDENT OF THE UNITED STATES IN HONOR OF THE PRESIDENT OF MEXICO AND THE PRIME MINISTER OF CANADA

President Dwight D. Eisenhower remarked that he “was having a couple of neighbors over for dinner” when he convened the North American Summit Conference in March 1956. This relaxed and informal meeting was held in The Presidential Suite at The Greenbrier and this dinner was served in the Suite’s private dining room. The President had arrived earlier that day in order to get in a round of golf with The Greenbrier’s famous golf professional, Sam Snead.

MARCH 26TH, 1956
\$165 ~ PER PERSON
(Minimum 16 Guests)

Key West Green Turtle Soup
Cheddar Cheese Straws

Everglades Frog Legs and Maine Lobster American
Carolina Rice

Tenderloin of Black Angus Beef Jefferson
The Garden Specialty Platter

Philadelphia Brie Cheese
Kentucky Bibb Lettuce

Baked Alaska
Brandied Georgian Peaches, Chocolate Leaves

Coffee



HISTORICAL MENUS

IN HONOR OF SAMUEL JACKSON SNEAD TWENTIETH ANNIVERSARY AT THE GREENBRIER

The legendary Sam Snead was at the peak of his considerable powers when this Gala Dinner was held in his honor just a few days after his 45th birthday. The Greenbrier had taken something of a chance in the late 1930s hiring a young unknown as the Assistant Golf Professional for \$45 per month. By 1957 he had won three Masters, the PGA Championship and the British Open and dozens of PGA tournaments. This dinner was held in conjunction with the annual Sam Snead Festival where the best golfers in the world, including Sam's great rival Ben Hogan, gathered each year to compete on Sam's home turf.

MAY 17TH, 1957

\$170 ~ PER PERSON

(Dinner buffet; Minimum 16 Guests)

Hawaiian Pineapple Supreme Curacao

Celery, Radishes, Olives

(Pineapple, Celery, Radish, Olive "Crudite")

Tasmanian Langoustine Bisque à la Fine Champagne

(Langoustine Bisque)

Florida Gulf Coast Pompano Amandine

Whole Maine Lobster Boiled in Court Bouillon, Drawn Butter

Roast Sirloin of Blue Ribbon Shorthorn Steer "Troubadour"

Tomato Clamart, Mousseline Potatoes

(Pompano Fish, Almonds, Lobster, Butter, Beef, Tomato Stuffed with Potato)

Hearts of Belgian Endives, Key West Palms and Pear

Roquefort Dressing

(Endive, Palm, Pear, and Blue Cheese)

Brandied Black Bing Cherries over Kanawha Walnut Ice Cream Jubilee

The Champions Anniversary Cake

Coffee



HISTORICAL MENUS

PRINCESS GRACE AND PRINCE RAINIER

The royal family of Monaco, including children Albert and Caroline, spent a week at The Greenbrier as a stopover on a trip from Princess Grace's hometown of Philadelphia to the Kentucky Derby. They traveled on the private railroad car of Walter Tuohy, the President of the C&O Railway (which owned the resort at the time), and were one of the first parties to stay in the newly-opened State Suite. This dinner menu was specially written by The Greenbrier's legendary Swiss Executive Chef Hermann Rusch and the meal was served in the Presidential Suite on The Greenbrier ultimate dinnerware, typically used for Gold Service.

APRIL 27TH, 1963

\$350 ~ PER PERSON

(Minimum 16 Guests)

Le Caviar Osetra Supreme
Et Les Gourmandises Maison
(House Goodies)

Les Aperitifs
(Cocktails)

L'essence de Nids D'Hirondelles Perigourdine
(Essence of Birds Nest Soup with Truffle)

Le Homard et les Nymphes des Ruisseaux a l'Americaine
(Lobster and Crawfish a la American)

Le Coeur de Filet de Boeuf Roti
Celery Braise a la Moelle, Pommes Soufflee, Morilles à la Crème
*(Chateaubriand of Roast Beef Tenderloin, Braised Celery with Bone Marrow
Soufflé Potatoes, Creamed Morels)*

Le Fromage de Brie de Normandie
La Laitue du Kentucky a l'Huile Vierge
(French Brie, Bibb Lettuce, Virgin Olive Oil)

La Mousse Glacee Aida
Les Fraises au Kirsch, Feuilletes Croustillantes
(Frozen Vanilla Mousse, Strawberries with Kirsch, Crispy Puff Pastry)

Le Café Mocca
Chocolates et Menthes
(Chocolate Infused Coffee, Chocolate and Mint Truffles)



HISTORICAL MENUS

MR. AND MRS. PAUL HARVEY ON THE OCCASION OF THEIR SILVER ANNIVERSARY

No one who ever heard Paul Harvey's distinctive voice and phrasing on the radio would ever mistake his delivery for anyone else's. His commentaries were broadcast on ABC Radio for fifty years. Paul Harvey and his wife Angel loved The Greenbrier and were frequent guests for many years so it was only appropriate that they celebrated their 25th anniversary with this dinner in the Presidential Suite. A regular visitor to The Greenbrier Clinic he usually combined medical check-ups with golf, often with his good friend the Reverend Billy Graham. Paul Harvey's last visit to The Greenbrier was in 2006 to help celebrate Billy Graham's 90th birthday.

AUGUST 5TH, 1965

\$225 ~ PER PERSON

(Minimum 16 Guests)

The Gourmandises Epicure

Cocktails

L'Elixir de Nids d' Hirondelles Perigourdine
(Essence of Birds Nest Soup with Truffle)

Supremes of Dover Sole Véronique
(Dover Sole with Red Grapes, Beurre Blanc)

Saddle of Kentucky Lamb au Romarin
Bouquetiere Orientale, Mint Sauce

American Cheese Delight with Bibb Lettuce
Olive Oil and Lemon, Fine Herbs

Mousse au Kirsch Suissesse with Hawaiian Pineapple
Flambe aux Liqueurs
(Swiss Kirsch Mousse with Hawaiian Pineapple, Flambéed with Kirsch)

Café Brulot
Mignardises
(Spiced Coffee, Nougat, Chocolate BonBon)



HISTORICAL MENUS

A GALA DINNER EXTENDED BY MR. AND MRS. E. TRUMAN WRIGHT HONORING THE GUESTS OF THE GREENBRIER CULINARY APPRENTICE AND TRAINING PROGRAMS FOURTH GRADUATION EXERCISES

Long time Greenbrier President Truman Wright hosted this dinner for the young chefs who had just completed three years of training in the resort's kitchens. The guest of honor would have been Hermann Rusch, The Greenbrier's Executive Chef who had created the Apprentice Program, and he was entertaining some of the best chefs in the country at this event. By 1966, Mr. Rusch was something of a celebrity chef after working in the finest hotels and restaurants in Europe and New York for thirty years before coming to The Greenbrier.

The Culinary Apprentice Program continues to this day.

AUGUST 6TH, 1966

\$300 ~ PER PERSON

(Minimum 16 Guests)

Avant L'Oeuvre
(Amuse Bouche)

Le Caviar de Osetra Supreme Sur Pain Grille
(Caviar and Crostini)

Le Saumon Fume de la Nouvelle Ecosse
(New Scottish Smoked Salmon)

Le Foie Gras de Strasbourg en Gelee
(Foie Gras Torchon with Sauternes Gelee)

Le Jambon de la Virginie Occidentale
(Shaved Virginia Ham)

Les Aperitifs *(Cocktails)*

La Tortue Claire Amontillado
(Consommé of Turtle Scented with Sherry)

Le Roi des Crustaces et Les Nymphes des Ruisseaux a l'Americaine
Sur Le Riz Pilaff
(Lobster and Crawfish a la American with Rice Pilaff)

La Selle d'Agneau au Romarin, La Garniture Orientale
(Saddle of Kentucky Lamb with Rosemary, Oriental Vegetables, Mint Sauce)

Le Veritable Fromage de Brie avec la Salade des Cavernes du Kentucky
Al'Huile d'Olives et Citron Fines Herbes
(Bibb Lettuce Salad, True French Brie, Olive Oil, Lemon Herbs)

La Pompadour Entouree des Fruits de Saison Illuminee sur
La Barque Royale de Glace
(Flourless Chocolate Cake with Seasonal Fruits, Royal Boat of Ice Cream)

Le Café des Maitres

(The Greenbrier Coffee Blend)

Les Arts du Pâtissier Escortes de Mignardises en Parade
(Parade of Fancy Cookies and Mignardises)



HISTORICAL MENUS

RYDER CUP WELCOMING DINNER....1979

On September 13, 1979, the American and European Ryder Cup teams gathered in Colonial Hall to share this meal before competition began the next day on The Greenbrier Course. Captained by Billy Casper, the American team featured Tom Watson, Lee Trevino, Hale Irwin, Fuzzy Zoeller and Tom Kite. For the first time since Ryder Cup began in 1927, European players joined the British golfers on a team captained by John Jacobs boasting Seve Ballesteros, Nick Faldo, Tony Jacklin, Sandy Lyle and Peter Oosterhuis. Also, this was the beginning of The Greenbrier's long relationship with Tom Watson who from 2005-2015 followed Sam Snead as the resort's Golf Professional Emeritus.

\$165 ~ PER PERSON

(Minimum 16 Guests)

Shrimpette and Crabmeat Louis

(Seafood Louis)

Essence of Chicken and Clam Bellevue

Cheese Twists

(Soup of Chicken and Clam)

Broiled Filet of Shorthorn Steer

Julienne of Fresh Vegetables, Duchess Potato

(Beef, Vegetables, Potato)

Belgian Endive and Boston Lettuce

Lemon and Olive Oil Dressing

Cold Ryder Cup Soufflé

Sauce Vanilla

Mignardises

Coffee-Tea



PLATED DINNERS

The Greenbrier has created dinner menus featuring our dining outlets which beautifully complement one another to simplify your menu selection. Variation from set dinner menus will be charged at a la carte pricing.

All Plated Dinner Selections are served with:
 Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Fifteen Guests; Priced per Person)

THREE COURSE PLATED DINNER OPTIONS

The Forum Dinner

Dinner One \$75
 Minestrone Soup – Tomatoes, Garbanzo Beans, Zucchini and Squash
 Seared Salmon – Parmesan Risotto, Sautéed Spinach and Tomato-Basil Relish
 Dessert: Tiramisu – Hazelnut Praline Crunch and Vanilla Anglaise

Dinner Two..... \$85
 Tomato Caprese – Marinated Tomatoes, Burrata, Pine-nut Pesto, Basil, Balsamic Glaze, and Crostini
 Braised Short Rib – Mascarpone Polenta, Sautéed Escarole, Citrus Gremolata and Natural Jus
 Dessert: Italian Cream Cake – Cream Cheese Icing and Poached Pineapple

Springhouse Dinner

Dinner One \$70
 Smoked Tomato Orzo Soup, Sweet Basil Cream
 Smoked Chicken Breast - Bacon and Chive Polenta Cake, Grilled Asparagus and Roasted Chicken Jus
 Dessert: Greenbrier Peach Mousse Tart – Almond Cream and Raspberry Coulis

Dinner Two..... \$80
 Spinach and Frisee Salad – Port Poached Pears, Stilton Blue Cheese, Spiced Pecans, Bacon Lardons, Plumped Apricots and Orange-Hazelnut Vinaigrette
 Grilled Pork Chop – Bourbon Mashed Sweet Potatoes, Garlic and Chili Broccolini, Cider Jus
 Dessert: Lemon Meringue Tart – Strawberry Compote and Mint Infusion

“Sam Snead’s” Dinner

Dinner One \$95
 Cream of Mushroom Soup
 New York Strip – Boursin Whipped Potatoes, Grilled Asparagus and Au Poivre Sauce
 Dessert – Banana Cream Pie- Caramel Sauce and Whipped Cream

Dinner Two..... \$90
 Traditional Caesar Salad
 Seared Sea Bass – Roasted Apple Barley, Sautéed Kale and Lemon Beurre Blanc
 Dessert – Strawberry Cake – Chantilly Cream with Strawberry Coulis



PLATED DINNERS

FOUR COURSE PLATED DINNER OPTIONS

The Greenbrier \$105

- Fresh Baked Bread from Our Bake Shop
- House Smoked Maple Infused Atlantic Salmon
Warm Fingerling Salad, Pancetta Crisp, Spicy Mustard Vinaigrette
- Boston Bibb Lettuce
Marinated Mushrooms, Shaved Bresaola, Pecorino Toscano, Roasted Asparagus
Seasonal Tomatoes and Balsamic Vinaigrette
- 6oz Filet of Beef Tenderloin
Whipped Potatoes, Seasonal Farm Vegetables, Shallot Confit and Chasseur Sauce
- Lemon Meringue Tart
Strawberry Compote, Mint Infusion

Prime 44 West Dinner \$120

- Fresh Baked Bread From our Bake Shop
- Lobster Bisque
Lobster Fritter, Tarragon Marshmallow
- The "Jerry West" Salad
Chopped Iceberg, Tomatoes, Bacon, Diced Cucumbers, Pickled Red Onions
Blue Cheese Dressing
- Grilled 14oz Rib-eye
Boursin Whipped Potatoes, Asparagus, Shallot Confit
Sauce Au Poivre
- Karen West Italian Cream Cake, Poached Pineapple, Mango Coulis

The Main Dining Room \$105

- Fresh Baked Bread From our Bake Shop
- Cream of Five Onion Soup
Crispy Shallots and Chives
- Red Oak Salad
Roasted Pear Tart, Spiced Pecans, Blue Cheese, Gingerbread Croutons
Maple-Balsamic Vinaigrette
- Braised Beef Shortrib
Truffled Potato Puree, Roasted Baby Carrots, Foraged Mushrooms
Natural Jus
- Greenbrier Bread Pudding
Vanilla Anglaise



WHITE GLOVE DINNERS

The Greenbrier is proud to present meals in the classical style with formal White Glove Service. Included in the menu pricing are printed menus along with course embellishments to include intermezzo and mignardises. Also included are assorted dinner rolls from The Greenbrier Bakeshop and Creamery Butter. Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections

(Minimum Twelve Guests; Priced Per Person)

White Glove Dinner One \$122

Maryland Crab Louis
Cucumber, Saffron Pudding, Louis and Cocktail Sauce

Intermezzo
Raspberry Sorbet

Pan Seared Chicken Breast and Thigh
Roasted Fingerling Potatoes, Greenbrier Seasonal Vegetables, Bacon-Onion Hash
Natural Jus

Chocolate Flourless Cake
Coconut Almond Ice Cream, Coconut Anglaise, Vanilla Streusel

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Two \$132

Smoked Duck and Arugula Salad
Crumbled Blue Cheese, Pickled Beets and Sherry Vinaigrette

Intermezzo
Green Apple Sorbet

Grilled 8oz Filet of Beef
Pommes Anna, Roasted Asparagus, Citrus Braised Endive, Provencal, Sauce Foyot

Tiramisu
Coffee Ice Cream, Brandy Infusion, Mascarpone Cream

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies



WHITE GLOVE DINNERS

White Glove Dinner Three \$138

Roasted Pear and Arugula Salad
Radicchio, Frisee, Gorgonzola Blue Cheese and Shallot -Thyme Vinaigrette

Intermezzo
Limoncello Sorbet

Grilled Veal Chop, 14oz
Truffle Potato Puree, Roasted Petite Carrots, Morel Mushrooms, Tomato Provencal, Cognac Cream

Fresh Peach Tart
Raspberry Sorbet, Mint Infusion, Raspberry Foam

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Four \$144

Velvety Cream of Mushroom Soup
Leek Custard, Crispy Maitake Mushrooms, Pickled Shallots, Onion Fritter

Grape and Goat Cheese Terrine
Petite Lettuce and Herbs, Passion Fruit Gel, White Balsamic Vinaigrette

Intermezzo
Mandarin Sorbet

35-Day Wet Aged Sirloin, Braised Beef Cheek and Oxtail Epigram
Fondant Potato, Parsnip Purée, Pearl Onion Confit and Broccolini, Sauce Perigeaux

Carrot Cake
Cream Cheese Mousse, Grand Mariner Ice Cream and Crumble

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies



WHITE GLOVE DINNERS

White Glove Dinner Five \$155

- Arugula and Frisee Salad
Crispy Prosciutto, Celery, Carrot Curls, Apple Cider Vinaigrette
- Roasted Quail Consommé en Croute
Quail Crepinette, Chef's Vegetable Medley
- Intermezzo
Limoncello Sorbet
- Pepper Crusted 35-Day Wet Aged Ribeye
Peruvian Potato Purée, Mushroom and Shallot Confit
Buttered Carrots and Spinach Purée, Natural Jus
- Granny Smith Apple Tart
Vanilla Ice Cream, Salted Caramel Sauce, Chantilly Cream
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Six \$155

- Provençal Clam Bisque
Blistered Tomatoes, Tarragon, Yukon Gold Potatoes
- Cambozola Cheese and Red Wine Poached Pear Terrine
Artisanal Greens, Virginia Peanut Brittle, Sherry Vinaigrette
- Intermezzo
Green Apple Sorbet
- Black Mustard Crusted Rack of Lamb
Seared Polenta Cake, Sautéed Broccolini, Greenbrier Chef's Garden Ratatouille, Lamb Jus
- White Chocolate Mousse Dome
Mandarin Sorbet, Praline Crunch, Grand Marnier Suzette Sauce
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies



VEGETARIAN PLATED DINNERS

Soup

Creamy Carrot, Ginger with Lime and Sea Salt

Celeriac and Green Apple with Black Truffles

Five Onion Soup

Crispy Shallots, Onion Fritter

Salad / Appetizers

Roasted Pear and Arugula Salad

Radicchio, Frisee, Blue Cheese and Shallot Thyme Vinaigrette

Romaine Hearts

Grape Tomatoes, Parmesan Croutons, Caesar Dressing

Boston Bibb Lettuce

Marinated Mushrooms, Pecorino Toscano, Roasted Asparagus, Seasonal Tomatoes

Balsamic Vinaigrette

Entrées

Roasted Root Vegetable Risotto

Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto, Onion-Sweet Potato Soubise and Sage Oil

Basil Pesto Gnocchi, Asparagus, Roasted Carrots, Peas, Shaved Walnuts

Creamy Pesto Sauce

Sautéed Quinoa, Broccoli, Cauliflower, Caramelized Onion Puree, Chickpea Tart

Balsamic Glaze

Portabella Mushroom Tower

Marinated Portabella Caps, Garlic and Fennel Sautéed Spinach

Sliced Beefsteak Tomato, and Fresh Homemade Mozzarella

Dessert Options

Coconut Panna Cotta

Mango Coulis, Coconut Cream, Pineapple Chip

Orange Marmalade Cake

Grand Marnier Glaze, Chocolate Sorbet

Dark Chocolate Pot de Crème

Fresh Raspberries, Vanilla Streusel, Raspberry Jam

*Pricing based on the Group Menu Pricing



GOLD SERVICE



When you sit down at The Greenbrier and see a Gold Service place setting gleaming in front of you, you will know that you are beginning an unforgettable experience. It is more than a fine dinner, it is a visit into a world of palaces and potentates, castles and kings.

The opulent place setting consists of a 24-carat gold vermeil plate, centered with an overlay of The Greenbrier Spring House on a white bone china background, a row of rich gold ware, and a collection of gold-banded crystal goblets, all resting upon luxurious linens.

Beyond your goblets we recommend an arrangement of fresh flowers studded with glowing candles by which you may read the specially printed menus.

There are only a few places left in the world where this type of dinner can be held, most of which are private homes or hotels in a small number of foreign capitals. The price of gold and the lack of trained staff have made it almost a thing of the past.

One of The Greenbrier's most precious secrets, however, is the ability to retain the best of the past for the pleasure of the present. The Greenbrier is proud to serve the Gold Service Dinner to those guests who treasure the finest.

Included in the Gold Service Dinner Selection Pricing are the following items:

- Ivory Damask Linens
- Gold Chivari Chairs
- White Bone China with Gold Accents
- Gold Flatware
- Gold Banded Crystal Goblets
- Custom Printed Menus

**Prices for gold service dinners do not include suggested wines or cordials, flowers or special décor.*



GOLD SERVICE BREAKFAST



(Minimum Twenty Four Guests; Maximum One Hundred and Twenty Guests; Priced per Person)

Gold Service Breakfast.....\$85

Coffee and Doughnut
Cappuccino Custard, Pastry Cream Filled Doughnut

House made Berkshire Scrapple
Smoked Tomato-Grape Ketchup, Caramelized Apple, Horseradish Chantilly

Hudson Valley Foie Gras Torchon- French Toast
Pine Nut Butter, Blood Oranges

Bloody Mary Sorbet
Pickled Ramps, Chorizo Powder

Quail Egg Benedict
Fried Green Tomato, Jamon Iberico Bellota, Holland-oink

Le Canele' de Bordeaux
Black Truffle Ice Cream, Olive Oil Pate de Fruit, Port Poached Pear



GOLD SERVICE DINNERS

(Minimum Twenty Four Guests; Maximum One Hundred and Twenty Guests; Priced per Person)

Gold Service Dinner One.....\$190

Artisan Breads with Sweet Cream Butter

Roast Duck Consommé

Duck Roulade, Foie Gras Profiteroles

Hudson Valley Foie Gras Torchon

Petite Mâche, Strawberry Terrine, Webby Bread Crisp, Aged Balsamic

Intermezzo

Mandarin Sorbet

Veal Tenderloin Baked in a Salt Crust

Red Beet Risotto, Roasted Mushrooms, Mix of Petite Vegetables

Bittersweet Chocolate Jus

Chèvre and Thyme Soufflé

Petite Lettuces and Herbs

Roasted Beets, Orange-Pomegranate Vinaigrette

Warm Dark Chocolate Cake

Vanilla Ice Cream, Raspberry Coulis, Chantilly Cream

Mignardises

Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse



GOLD SERVICE DINNERS

(Minimum Twenty Four Guests; Maximum One Hundred and Twenty Guests; Priced per Person)

Gold Service Dinner Two.....\$190

Artisan Breads with Sweet Cream Butter

Lobster Consommé

White Asparagus Custard, Tarragon, Scented with Cognac

Almond Crusted Filet of Dover Sole

Caramelized Endive, Golden Raisin and Onion Marmalade, Orange Beurre Blanc

Intermezzo

Green Apple Sorbet

Chateaubriand

Roasted Prime Beef Tenderloin

Honey Glazed Cipollini Onions, Confit Fingerling Potatoes

Sauce Béarnaise

Salad of Radicchio, Pears and Hazelnuts

Garden Herbs, English Stilton Dressing

Chocolate Gianduja Mousse

Mandarin Sorbet, Candied Hazelnuts, Mandarin Suzette Sauce

Mignardises

Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse



GOLD SERVICE DINNERS

(Minimum Twenty Four Guests; Maximum One Hundred and Twenty Guests; Priced per Person)

Gold Service Dinner Three.....\$190

Artisan Breads with Sweet Cream Butter

Oyster Chowder

Fried Oyster, Yukon Potato, Caviar

Wagyu Beef Tartare

Cured Egg Yolks, Anchovy Aioli, Spiced Breadcrumbs

Intermezzo

Raspberry Sorbet

Maine Lobster Newburg

Jasmine Rice, Petite Fennel, Lemon

Petite Greens and Herb Salad

Goat Cheese Mousse, Blueberry Gelee, Toasted Hazelnut

Blueberry-Lemon Vinaigrette

Brown Sugar Cake

Pina Colada Ice Cream, Passion Fruit Curd, Milk Chocolate Cream

Mignardises

Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse



BUFFET DINNERS



All Buffet Dinner Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twenty-Five Guests; Priced per Person for Two Hour Service.)

All American Dinner Buffet \$88

Cornbread, Greenbrier Hard Rolls
Sweet Cream Butter

Petite Iceberg Wedges with Red Onion, Shredded Carrots, Chopped Bacon
Blue Cheese Dressing and Peppercorn Ranch
Marinated Vine Ripe Tomatoes and House Made Mozzarella Cheese
Old Fashioned Potato Salad
Albacore Tuna Pasta Salad

Baskets of Country Fried Chicken
Grilled Hamburgers and Hot Dogs
Lettuce, Tomato, Onions, Cheddar and Swiss Cheeses, Ketchup, Mustard, Mayonnaise and Relish
Greenbrier Pulled Pork BBQ, Soft Rolls, Creamy Coleslaw
Corn on the Cob, Whipped Butter
Mac n' Cheese
Kate's Mountain Baked Beans

Apple Pie, Warm Berry Cobbler, Greenbrier Peaches and Cream



BUFFET DINNERS

Southern Evening Dinner Buffet \$110

Cornbread, Country Rolls
Sweet Cream Butter and Pimento Cheese Spread

Jumbo Shrimp Cocktail
Creamy Potato Salad
Pickled Cucumbers and Tomatoes
Sweet and Sour Coleslaw
Deviled Eggs
Field Greens, Tomatoes, Crimini Mushrooms, Cider Vinaigrette

Baskets of Country Fried Chicken with Red Eye Gravy
Barbecued Pork Baby Back Ribs
Smoked Beef Brisket with Mustard BBQ Sauce
Black Eyed Pea and Okra Stew with Andouille Sausage
Braised Collard Greens with Bacon
Creamy Stone Ground Grits
Fried Green Tomatoes with Cracked Black Pepper Aioli

Jack Daniels Pecan Pie, Fresh Peaches and Cream, Warm Wild Berry Cobbler
Greenbrier Bread Pudding with Vanilla Sauce

The Forum Dinner Buffet \$110

Olive Bread, Italian Baguette
Sweet Cream Butter and Caponata

Tuscan White Bean Soup

Shaved Prosciutto Ham with Melons and Arugula
Tomato Bruschetta, Grilled Crostini, Fresh Basil
Tuscan Bread Salad, Roasted Peppers, Tomatoes, Olives, Red Wine Vinegar
Ceasar Salad, Tomatoes, Parmesan, Croutons, Parmesan Dressing

Red Wine Braised Beef Short Ribs with Creamy Mascarpone Polenta
Herb Roasted Chicken, Orecchiette Pasta, Marsala Sauce, Mushrooms
Eggplant Lasagna with Marinara and Mozzarella Cheese
Spaghetti and Meatballs, Marinara, Mozzarella, Fine Herbs
Angel Hair, Shrimp, Crab, Arugula, Asparagus, Garlic-Lemon Butter Sauce
Sweet Peppers Stuffed with Spicy Italian Sausage, Tomato Sauce
Sauteed Broccolini, Red Pepper Flakes, Garlic, Olive Oil

Tiramisu with Mascarpone Mousse, Anise Biscotti
Dark Chocolate Tart, Strawberry Panna Cotta



BUFFET DINNERS

Sam Snead Buffet.....\$130

Greenbrier Hard Rolls, Cornbread, Sweet Cream Butter, Avocado Basil Dip

Chicken Tortilla Soup

Jumbo Shrimp Cocktail, Horseradish Aioli, Lemon, Cocktail Sauce
Caesar Salad, White Anchovy, Chipped Parmesan, Oven Roasted Tomato
Bibb Lettuce Salad, Lump Crabmeat, Mandarin Orange, Haricot Vert, Green Goddess Dressing
House Made Mozzarella and Vine Ripe Tomatoes, Pickled Red Onions, Basil Pesto

Pan Roasted Atlantic Swordfish, Charred Scallions, Tri-Color Potato Hash
Roasted Red Pepper Beurre Blanc
Snead's Roasted Free Range Chicken, Root Vegetables, Natural Jus
Grilled New York Strip Steaks, Maitre d' Hotel Butter
Grilled Colorado Lamb Chops, Oyster Mushrooms, Mint Lemon Pesto Sauce

Sweet Corn Pudding, Brown Sugar Crust
Country Style Green Bean Casserole

Banana Passion Fruit Trifle, Chocolate Flourless Cake
Peanut Butter Pie, Jim Justice Chocolate Chip Cookies

Prime 44 West Dinner Buffet.....\$140

Sourdough Rolls, Bacon Rolls
Sweet Cream Butter

Lobster Bisque

Chilled Shrimp with Cocktail and Louis Sauces
Spinach and Arugula Salad with Bacon, Pickled Onions, Tomato, Crumbled Blue
Creamy Blue Cheese Dressing
Caesar Salad with Marinated Grape Tomatoes, Parmesan, Croutons with Parmesan Dressing

Grilled Petite Filet with Truffle Butter
Broiled Lobster Tails with Drawn Butter
Peach Tea Smoked Chicken
Horseradish Crusted Atlantic Salmon
Lobster Mashed Potatoes
Porcini Roasted Cauliflower
Sautéed Wild Mushrooms with Madeira
Garden Vegetables with Butter and Herbs

Karen West Italian Cream Cake, Sticky Toffee Pudding
Chocolate Fudge Cake, Sour Cherry Trifle



VEGETARIAN BUFFET MENU

Soup

Creamy Carrot, Ginger with Lime and Sea Salt

Celeriac and Green Apple with Black Truffles

Five Onion Soup

Crispy Shallots, Onion Fritter

Salad / Appetizers

Roasted Pear and Arugula Salad

Radicchio, Frisee, Blue Cheese and Shallot Thyme Vinaigrette

Romaine Hearts

Grape Tomatoes, Parmesan Croutons, Caesar Dressing

Boston Bibb Lettuce

Marinated Mushrooms, Pecorino Toscano, Roasted Asparagus, Seasonal Tomatoes

Balsamic Vinaigrette

Entrées

Roasted Root Vegetable Risotto

Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto, Onion-Sweet Potato Soubise and Sage Oil

Basil Pesto Gnocchi, Asparagus, Roasted Carrots, Peas, Shaved Walnuts

Creamy Pesto Sauce

Sautéed Quinoa, Broccoli, Cauliflower, Caramelized Onion Puree, Chickpea Tart

Balsamic Glaze

Portabella Mushroom Tower

Marinated Portabella Caps, Garlic and Fennel Sautéed Spinach

Sliced Beefsteak Tomato, and Fresh Homemade Mozzarella

Dessert Options

Coconut Panna Cotta

Mango Coulis, Coconut Cream, Pineapple Chip

Orange Marmalade Cake

Grand Marnier Glaze, Chocolate Sorbet

Dark Chocolate Pot de Crème

Fresh Raspberries, Vanilla Streusel, Raspberry Jam

*Pricing based on the Group Menu Pricing



KATE'S MOUNTAIN LODGE

Kate's Mountain is a rustic lodge specializing in Appalachian cuisine served family style or on a buffet. Named after the mountain on which it is nestled, the lodge offers both indoor and outdoor seating. Kate's Mountain provides the ideal setting to relax and unwind in while enjoying local culinary favorites and listening to a blue grass band. Speak with your Events Services Manager about booking a band to complete the experience.



All Kate's Mountain Lodge Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Forty Guests; Production Fee Required; Priced per Person for Two Hour Service.)

Kate's Mountain Family Style Dinner\$135

"Bakers Bread Basket"

Cornbread, Country Rolls

Apple Butter and Creamery Butter

Romaine Hearts, Smoked Shrimp, Marinated Grape Tomatoes
Caesar Dressing, Parmesan Croutons

Slow Smoked Beef Brisket with Mustard Barbecue Sauce
Kate's Mountain Cast Iron Fried Chicken
Oven Broiled West Virginia Brook Trout with Crayfish Mousse
Fried Green Tomatoes with Cracked Black Pepper Aioli

Grilled Asparagus, Red Pepper, Red Onion, Mushrooms and Squash
Creamy Stone Ground Grits

Greenbrier Bread Pudding, Vanilla Sauce



KATE'S MOUNTAIN LODGE

Kate's Mountain Barbeque Dinner Buffet.....\$140

Cornbread, Country Rolls
Apple Butter and Creamery Butter

Kate's Mountain Caesar Salad with Garlic Croutons and Asiago Cheese
Green Bean and Mushroom Salad with Sherry Vinaigrette
Marinated Cucumber and Tomato Salad
Grilled Vegetable Platter with Basil Pesto
Creamy Coleslaw
Old Fashioned Potato Salad

Dinner Entrees (*Choose Four*)

Country Fried Chicken
Kate's Mountain Barbecued Pulled Pig
Corn Crusted Brook Trout
Peach Tea Barbecued Chicken
Barbecued Baby Back Ribs
Grilled Mountain Quail
Pan Fried Crab Cakes with Spicy Remoulade Sauce
Roast Striploin of Beef with Horseradish Cream
Slow Smoked Beef Brisket with Mustard Barbecue Sauce

Dinner Accompaniments (*Choose Four*)

Creamy Stone Ground Grits with White Cheddar
Country Style Green Beans
Spoon Bread
Sweet Corn Pudding
Kate's Mountain Baked Beans
Baked Cheddar Scallop Potatoes
Braised Collard Greens with Smoked Bacon
Greenbrier Seasonal Vegetables with Butter and Herbs
Whipped Potato Gratin
"UBER" Mac and Cheese - Bacon, Broccoli, Truffle

Dessert

Greenbrier Peaches and Cream
Warm Berry Cobbler
New York Style Cheesecake
Dark Chocolate Tart
Jack Daniel's Pecan Pie



HOWARD'S CREEK LODGE

Howard's Creek Lodge features a white oak log structure that was originally a double-pen barn. The barn was built in 1840 in nearby Monroe County. The structure also uses pinewood from the old railroad freight station in White Sulphur Springs and chandeliers from The Greenbrier's former auditorium. The chandeliers date to 1930 and were taken down in 1953 during an expansion of The Greenbrier's conference facilities.



All Howard's Creek Lodge Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections

(Minimum Twenty-Five Guests; Lodge Production Fee Required; Priced per Person for Two Hour Service.)

Howard's Creek Lodge Family Style Dinner.....\$130

Greenbrier Hard Rolls, Cornbread and Crisp Garden Vegetables
Avocado Basil Dip, Apple Butter and Creamery Butter

Arugula, Frisee and Radicchio Salad
Smoked Quail, Golden Raisins, Spiced Pecans, Roasted Shallot Vinaigrette

Peach Tea Barbecued Chicken
Slow Smoked Beef Brisket with Mustard Barbecue Sauce
Pan Fried Crab Cakes with Spicy Remoulade Sauce

Braised Collard Greens with Smoked Bacon
Creamy Stone Ground Grits with White Cheddar Cheese

Warm Berry Cobbler
Vanilla Chantilly Cream



HOWARD'S CREEK LODGE

Howard's Creek Lodge Dinner Buffet.....\$135

Greenbrier Hard Rolls, Cornbread and Crisp Garden Vegetables
Avocado Basil Dip, Apple Butter, Sweet Cream Butter

Salad of Boston Bibb with Roasted Pears, Pepper Crusted Chèvre Cheese
Spiced Pecans, Sherry Vinaigrette
Platter of Roasted Fennel with Shaved Parmesan Cheese
Orange Basil Vinaigrette
Sides of House Smoked Peppered Salmon and Horseradish Cream

Peach Tea Barbecued Chicken
Grilled Jumbo Shrimp with Lemon, Garlic, Herbs
Sautéed Beef Medallions with Creamy Truffle Grits
Potato Puree with Shallot Confit
Garden Vegetables Tossed in Butter and Herbs
Baked Pasta with Smoked Tomato Cream, Portabella Mushrooms

Apple Cobbler
Jack Daniel's Pecan Pie
Carrot Cake with Cream Cheese Mousse
S'mores at the Fire Pit (*Weather permitting*)



INTERNATIONALLY THEMED BUFFETS

(Minimum Twenty-Five Guests; Production Fee Required; Priced per Person for Two Hour Service.)

The Big Easy.....\$145

Soups (*Choose One*)

- Low Country Oyster Stew
- Shrimp Creole Soup- with Bacon Cornmeal Dumplings
- Chicken and Corn Chowder

Salad Station (*Choose Three*)

- Greenbrier House Salad
 - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
 - Balsamic, Blue Cheese, Ranch Dressing
- Coleslaw
- Potato and Egg Salad
 - Fingerling, Hard Boiled Egg, Celery, Onion, Creamy Dijon Dressing
- Creamy Marinated Cucumber Salad
 - Cucumber, Red Onion, Creamy Dill Dressing
- Cajun Chicken Salad
 - Heirloom Tomatoes, Cucumber, Avocado, Red Onion, Creamy Cajun Dressing
- Pickled Okra Salad
 - Onion, Cucumber, Tomato, Bacon Lardons

Entrée Vegetable (*Choose Two*)

- Chayote Squash
- Root Beer Glazed Carrots
- Roasted Asparagus

Entrée Starch (*Choose One*)

- Low Down Dirty Rice
 - Chicken Liver, Trinity, Cajun Spices
- Red Beans and Rice
- Whipped Potato Gratin

Entrée Protein (*Choose Four*)

- Seafood Jambalaya
 - Mussels, Clams, Shrimp Calamari, Steamed White Rice
- Crawfish Ettouffe
 - Trinity, Grape Tomatoes
- Jumbo Shrimp Monica
 - Cavatappi Pasta, Garlic, Scallions, Creamy Creole Sauce
- Pork Grillades and Stone Ground Grits
 - Creole Braised Pork Shoulder, Bell Peppers, Herb de Provence, Natural Braising Reduction
- Shrimp and Cheddar Grits
- Boudin and Onions
- Blackened Catfish
 - Fresh Herbs and Beurre Fondue
- Chicken and Andouille Gumbo

Optional Action Station -add \$35 per person (choose one)

- Cajun Roasted Pork Loin
- Whole Roasted Fish (market pricing)

Dessert

- Bourbon Pecan Pie
- Sticky Toffee Pudding
- Banana Bread
- King Cake



INTERNATIONALLY THEMED BUFFETS

(Minimum Twenty-Five Guests; Production Fee Required; Priced per Person for Two Hour Service.)

A Taste of Athens\$145

Soups (Choose One)

- Lemon- Chicken Orzo Soup
- Lamb Stew - Margiritsa

Salad Station (Choose Three)

- Greenbrier Classic Salad Station
 - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
 - Balsamic, Blue Cheese, Ranch Dressing
- Greenbrier Mediterranean Salad
 - Artisan Greens, Romaine, Cucumber, Tomatoes, Pickled Red Onion, Olives
 - Feta, Oregano Vinaigrette
- Three Bean Salad
 - Garbanzo, Red Beans, Green Beans, Italian Vinaigrette
- Greek Village Salad
 - Marinated Cucumber, Roma Tomatoes, Bell Pepper, Oregano, Red Wine Vinegar
- Grilled Octopus Salad
 - Roasted Fingerling Potatoes, Smoked Paprika, Lime, Fresh Herbs

Entrée Vegetable (Choose Two)

- Funghetto with Olive Oil Baguettes
 - Deep Fried Eggplant and Spicy Marinara
- Assorted Hummuses and Toasted Pita
- Grilled Asparagus
- Spanakoptia
 - Spinach, Scallions, Feta, Phyllo
- Saganaki
 - Deep Fried Halloumi, Dried Cherry Metaxa Sauce

Entrée Protein (Choose Four)

- Dolmas
 - Beef, Lamb, and Rice Stuffed Grape Leaves
- Moussaka
 - Spiced Ground Beef and Pork, Eggplant, Potato, Parmesan Bechamel
- Seafood and Shrimp Santorini
 - Mussels, Clams, Calamari, Shrimp, Tomato, Feta, Lemon
 - White Wine and Basmati Rice Pilaf
- Chicken Souvlaki
 - Marinated and Grilled, Creamy Yogurt Sauce, Cucumber Relish

Optional Action Station -add \$35 per person (choose one)

- Lamb Gyro
- Carved Striploin
- Rack of Lamb
- Leg of Lamb
- Kabob Station -Lamb Chicken, Beef (add \$5 per person)

Dessert

- Orange Pound Cake
- Honey Cinnamon Cheesecake
- Baklava
- Pistachio Cake



INTERNATIONALLY THEMED BUFFETS

(Minimum Twenty-Five Guests; Production Fee Required; Priced per Person for Two Hour Service.)

Indian Cuisine\$145

Soft Rolls, Traditional and Garlic Naan

Soups (*Choose One*)

- Mulligatawny Soup
- Red Lentil and Chicken Soup
- Spiced Cauliflower Soup

Salad Station (*Choose Three*)

- Greenbrier Classic Salad Station
 - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
 - Balsamic, Blue Cheese, Ranch Dressing
- Paleek Paneer and Spinach Salad
- Sweet Corn Salad
- Behl Puri - Street food with Puffed Rice
- Spicy Chick Pea Salad
- Brown Rice Salad

Entrée Vegetable (*Choose Two*)

- Tandoori Carrots
- Roasted Curried Cauliflower
- Spiced Eggplant
- Roasted Asparagus

Entrée Starch (*Choose One*)

- Cabbage Pakora
- Sweet Potato Samosas
 - Mango Chutney
- Aromatic Curried Basmati
- Spicy Bombay Potatoes

Entrée Protein (*Choose Four*)

- Indian Butter Chicken
- Chili and Yogurt Marinated Roasted Chicken
- Lamb Madras
- Spicy Marinated Lamb Chops
- Lamb Karahi
- Tamarind Glazed Pork Ribs
- Southern Indian Seafood Curry

Optional Action Station -add \$35 per person (*choose one*)

- Curry Action Station - Regional Curries
 - Massaman, Korma, Vindaloo, Madras
 - Sweet Potato, Onion, Mushroom, Bell Pepper, Broccoli, Cauliflower
 - White Fish, Chicken, Spiced Pork, Shrimp
 - Red Chili Flakes, Tamarind Chutney, Cilantro, Mint
- Carved Nut Crusted Leg of Lamb

Dessert

- Kulfi
- Cashew Cake
- Safran Rice Pudding
- Coconut Burfi



INTERNATIONALLY THEMED BUFFETS

(Minimum Twenty-Five Guests; Production Fee Required; Priced per Person for Two Hour Service.)

Pacific Rim\$145

Wonton Crisps, Edamame, Wasabi Peas, Steamed Buns

Starters (Choose Two)

Pork Egg Rolls

Vegetarian Egg Rolls

Gyoza with Dipping Sauce

Soups (Choose One)

Miso Soup

Hot and Sour Soup

Egg Drop Soup

Seafood Kombu Soup

Salad Station (Choose Three)

Greenbrier Classic Salad Station - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles

Tamago Salad - Arugula, Silken Tofu, Scallions, Sake-Soy Vinaigrette

Seaweed Salad - Wakame, Green Onions, Toasted Sesame Seeds

Cucumber Carrot Salad - Red Pepper Flakes, Cilantro, Sesame Lime Vinaigrette

Pickled Asian Slaw - Carrots, Cucumber, Bell Pepper, Jalapeno, Red Onion, Radish

Lomi Lomi Salmon - Roma Tomato, Jalapeno, Scallions, Cilantro, Macadamia Nuts

Tako Poke - Octopus, Wakame, Cucumber

Tuna Poke

Entrée Vegetable (Choose Two)

Kimchi - Korean Spicy Pickled Cabbage

Vegetable Lo Mein - Bell Pepper, Snow Peas, Red Onion, Carrot

Broccolini with Garlic and Chili Peppers

Vegetable Stir Fry - Bell Pepper, Shitake and Oyster Mushrooms, Snow Peas, Red Onion, Carrot

Entrée Starch (Choose One)

Traditional Fried Rice - Peas, Onion, Carrot, Egg

Ginger Steamed Rice

Assorted Sushi Rolls - California, Avocado, Spicy Tuna, Eel

Entrée Protein (Choose Four)

Pad Thai (Chicken or Shrimp) - Bell Pepper, Red Onion, Egg, Lime, Peanuts

Teriyaki Glazed Salmon

General Tso Chicken - Steamed Broccoli, Orange, Sesame Seed

Soy Caramel Glazed Sea Bass - Baby Bok Choy, Scallions

Korean Short Ribs

Pork Rib Sinigang - Tomato, Mixed Vegetables, Steamed White Rice

Optional Action Station - add \$55 per person (choose one)

Sashimi Action Station - Fresh Salmon, Ahi, Hamachi, Octopus Sliced to Order, Wasabi, Pickled Ginger

Vietnamese Bahn Pho Station

Oxtail, Shaved Beef, Chicken, Shrimp, Bean Sprout, Cabbage, Onion, Jalapeno, Lime, Radish, Cilantro

Mint, Rice Noodle, Low Mein Noodle, Steamed White Rice

Dessert

Tapioca Mango Pudding

Matcha Cake

Chocolate Steam Buns

Japanese Cheesecake



INTERNATIONALLY THEMED BUFFETS

(Minimum Twenty-Five Guests; Production Fee Required; Priced per Person for Two Hour Service.)

British Isles \$145

Irish Soda Bread, Yorkshire Puddings, Crumpets, Scones, Sweet Cream Butter

Soups (*Choose One*)

Welsh Rarebit Soup – Toasted Rye Bread
Split Pea and Smoked Ham

Salad Station (*Choose Three*)

Greenbrier Classic Salad Station
Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
Balsamic, Blue Cheese, Ranch Dressing

Piccalilli – Pickled Vegetable Salad
Green Tomato, Bell Pepper, Cucumber, Celery

English Garden Salad
Fingerling Potato, Cucumber, Green Beans, Sundried Tomato
Cheddar, Dijon, Mayonnaise

Ploughman's Salad
Romaine, Cherry Tomatoes, Pickled Red Onion, Green Apple
Apple Cider Vinaigrette

Whisky Beet and Baby Carrot Salad
Artisan Greens, Stilton Blue Cheese, Toasted Walnuts, Whiskey-Thyme Vinaigrette

Entrée Vegetable (*Choose Two*)

Braised Red Cabbage – Apple, Bacon
Peas and Carrots
Roasted Asparagus
Baked Veggies
Baby Carrots, Parsnips, Red Bliss Potatoes, Onion, Celery, Fresh Herbs

Entrée (*Choose Four*)

Bangor and Mash
Caramelized Onion, Pan Gravy
Guinness Sheppard's Pie
Ground Beef and Ale Casserole with White Cheddar Whipped Potato Gratin

Chicken Tikka Masala
Marinated Chicken, Indian Spiced Yogurt Sauce, Steamed Basmati Rice

Fish and Chips
Beer-Battered Cod and Homemade Fries

Scotch Eggs with Curry Mayo
Soft Boiled Egg Encased in Country Sausage

Corned Beef and Cabbage
Deviled Beef Bones (Curried short ribs)
Red Curry, Coconut Milk, Steamed Basmati Rice

Lancashire Hot Pot
Lamb Stew with Scalloped Potatoes

Curried Finnan Haddie
Smoked Haddock, Egg, Steamed Basmati Rice

Optional Action Station –add \$35 per person
Tenderloin of Beef Wellington

Dessert

Shortbread Cookie
English Trifle
Apple Crumble
Bread Pudding



DINE AROUND STATIONS

For an unforgettable evening, have our chefs prepare action stations around your location and give your guests a truly unique experience that they will never forget.

(Minimum Forty Guests; Priced per Person for Two Hour Service.)

Out to the Ball Game\$118

- Canapé Station
- Pork BBQ Sliders
- Vinegar Chips with Blue Cheese
- Virginia Salted Peanuts
- Cheddar Popcorn

Sausages

- Bratwurst
- Knockwurst
- Nathan's Famous Hot Dogs
- 'Kraut, Stadium Mustard, Brown Mustard
- Ketchup, Relish, Chili and Onions
- Soft Pretzels

Entrée Station

- Carved Beef Tenderloin with Silver Dollar Rolls
- Lobster Sliders
- Grilled All Beef Hamburgers
- Philly Cheese Steak
- Culinarian included*

Dessert

- Assorted Cup Cakes
- Assorted Cookies
- Lemon Bars
- Ice Cream Bars

A Night in Tuscany\$148

- Antipasto Station
- Cured Italian Charcuterie, Regional Italian Cheeses
- Fig Preserves, Marinated Artichokes, Olives
- Fire Roasted Peppers

Soup and Artisan Bread

- Italian Wedding Soup, Veal Meatballs with Escarole
- Seafood Minestrone with Cannellini Beans
- Ciabatta, Onion Focaccia, Grissini

Pasta Station

- Ricotta Tortellini, Rigatoni and Gnocchi
- Sauces to include: Basil Pesto, Marinara and Alfredo Sauce
- To garnish your Pasta: Shrimp, Chicken and Oven Roasted Vegetables
- Culinarian included*

Italiana Cuisina

- Lemon and Garlic Roasted Chicken
- Barolo Wine Braised Veal Osso Buco
- Pancetta Bacon and Rosemary Bliss Potatoes
- Eggplant Canneloni, Ricotta, Spinach, Pine Nut

Coffee and Dessert Bar

- Individual Tiramisu
- Almond Biscotti
- Amaretto Panna Cotta
- Lemon Ricotta Tart



DINE AROUND STATIONS

Taste of The Greenbrier\$155

Saffron Risotto Station
Choices of: Chicken, Shrimp, Scallops, Tomato,
Basil, Asparagus, Virginia Ham, Peas, Corn
Forum's Spaghetti with Sunday Sauce
Culinarian included

Prime 44 West

Salt and Pepper Crusted Prime Rib
Creamed Spinach
Porcini Roasted Cauliflower
Lobster Mashed Potatoes
Caesar Salad
Culinarian included

Draper's

Jumbo Lump Crab Cakes
Remoulade Sauce
Ham and Brie Sandwiches
on Pretzel Rolls
Black Bean Soup

Sam Snead's

Tortilla Soup, Monterey Jack Cheese
Iceberg Salad, Blue Cheese
Roasted Chicken with Garlic Butter
Lavosh and Artisanal Bread Display

In-Fusion

Assorted Sushi Rolls
Wasabi, Soy, Seaweed Salad
Assorted Hand Rolled Sushi and Nigiri
Thai Shrimp Salad

Main Dining Room

Viennese Cup Cake
Lemon Meringue Pie
Coconut Macaron
Peaches & Cream Trifle

5 Kitchens-5 Tastings\$300

Enjoy a five-course tasting menu while seeing what goes on behind-the-scenes in The Greenbrier's kitchens. Visit five of our dining venues, where each course will be served and paired with wine. This truly memorable evening will give guests an exclusive tour of a part of the hotel that most guests never have the opportunity to see!

*Minimum 6 guests

*Maximum 8 guests



BEVERAGES

Welcome to The Greenbrier. We are honored and humbled you have chosen us to host your special events, making it our goal to help you create timeless memories that will last a lifetime. The Greenbrier is a historic American Treasure with an individuality and uniqueness all its own. As a resort, our service, facilities, amenities, shops, food, and more are designed with one thing in mind – you, our guests. The wine and beverage department is no different. We offer a great variety of beverages from all over the world; beers, wines, liquors, juices, soft drinks, coffee and tea. We understand individual tastes are what drive the world of hospitality and strive to fascinate everyone's unique palate.

On behalf of The Greenbrier, we would like to extend to you our hospitality and expertise and be of assistance in any way we can with your beverage selections and preferences. The world of food and wine can be very intimidating and ever evolving with endless options. We would prefer it to be joyous and fun with a touch of non-pretentious humility. Please let us know if we can be of service in selecting the perfect champagne, wine, or spirit for that special occasion. We can also assist you in creating specialized cocktails for your bars or in planning the perfect pairings with your dinners and receptions.

In the following pages, we have recommended many wines and other beverages to enhance your experience here at America's Resort. I am happy to personally answer any questions, make recommendations and help individualize any dinner, tasting or event to your preference. Finally, if you already know what you prefer, our selections of wine, beer and spirits are designed to be as diverse as possible to satisfy the widest range of palates.

In the end, we are not successful unless you are completely thrilled with your selections. As always, a warm welcome and a delicious beverage awaits you at The Greenbrier.

Cheers!

Michael Deskins
Director of Spirits and Bars



WINE LIST

Champagne & Sparkling Wine

395	Cava Brut Nature, Naveran, Penedes	\$40
392	Vietti, Moscato d'Asti "Cascinetta", Piedmont, Italy	\$40
396	Cava Brut Rose, Naveran, Penedes	\$42
1	Roederer Estate, Brut, Anderson Valley, California	\$60
324	Nicolas Feuillatte, Blue Label Brut, Champagne, France	\$75
6	Iron Horse, "Wedding Cuvée," Sonoma, California	\$85
329	Moët & Chandon, Imperial Brut, Champagne, France	\$96
22	Veuve Clicquot, "Yellow Label," Champagne, France	\$120
13	Bollinger "Special Cuvée" Brut, Champagne, France	\$132

Chardonnay

40	Rutherford Ranch, Napa Valley, California	\$36
805	Joseph Drouhin, Macon-Villages, Burgundy, France	\$44
439	Robert Mondavi Winery, Napa Valley, California	\$46
434	Chardonnay, Sean Minor, Sonoma Coast, California	\$52
596	Catena Alta, "Historic Rows", Mendoza, Argentina	\$60
806	Maison Shaps, Bourgogne Blanc, Burgundy, France	\$62
472	Melville, Santa Rita Hills, California	\$72
446	Stag's Leap Wine Cellars, "Karia", Napa Valley, California	\$85
426	Rombauer Vineyards, Carneros, California	\$95
58	Far Niente, Napa Valley, California	\$105
818	Maison Joseph Drouhin, Meursault, Burgundy, France	\$119
456	O'Shaughnessy, Oakville, Napa Valley, California	\$120
585	Capensis Wines, Western Cape, South Africa	\$150
844	Domaine Bachelet-Monnot, Puligny-Montrachet, Burgundy, France	\$154

Sauvignon Blanc

616	Matanzas Creek Winery, Sonoma County, California	\$42
600	Honig Vineyard, Napa Valley, California	\$48
862	Brochard, Sancerre, Loire, France	\$56
852	Maison Laporte, Sancerre "Le Rochoy", Loire, France	\$69
626	Cloudy Bay, Marlborough, New Zealand	\$75
611	Merry Edwards Winery, Russian River Valley, California	\$95



WINE LIST

Pinot Grigio & Pinot Gris

952	Pinot Grigio, Maso Canali, Trentino Alto Adige, Italy	\$44
866	Trimbach, Pinot Gris "Reserve", Alsace, France.....	\$52
676	Pinot Gris, Willakenzie Estate, Willamette Valley, Oregon	\$49

Wild and Wonderful Whites

789	Ken Forrester Wines, Chenin Blanc Reserve, Stellenbosch, South Africa	\$40
915	Riesling, Schloss Vollrads Estate, Rheingau, Germany.....	\$52
702	Barboursville, "Reserve" Viognier, Barboursville, Virginia.....	\$54
750	Conundrum by Caymus, Rutherford, Napa Valley, California	\$60
715	Tablas Creek, "Côtes de Tablas" Blanc, Paso Robles, California	\$72

Rosé

97	La Pinot Noir Rose, La Crema Winery, Monterey, California.....	\$48
899	Domaines Ott, "By. Ott", Cotes de Provence, France.....	\$60

Pinot Noir

2227	Jackson Estate by Kendall-Jackson, Anderson Valley, California	\$50
2207	Hartford Court, Russian River Valley, California	\$56
2310	Cloudline Cellars, Willamette Valley, Oregon	\$56
2204	Au Contraire Wines, Russian River Valley, California.....	\$60
2320	Pinot Noir, Ken Wright Cellars, Willamette Valley, Oregon.....	\$72
2281	Talbott Vineyards, Sleepy Hollow Vineyard, Santa Lucia Highlands, California	\$81
2265	Melville Vineyards, Estate, Santa Rita Hills, California.....	\$90
2255	Domaine Drouhin, Dundee Hills, Willamette Valley, Oregon.....	\$100
2216	Merry Edwards Winery, Russian River Valley, California.....	\$115
2221	Duckhorn "Goldeneye", Anderson Valley, California	\$125
2915	Maison Joseph Drouhin, Gevrey-Chambertin, Burgundy, France	\$145



WINE LIST

Cabernet Sauvignon & Bordeaux Blends

1920	Josh Cellars by Joseph Carr, North Coast, California	\$36
1022	Hess Family Collection, Shirtale Ranches, North Coast	\$48
1050	Kendall Jackson, Grand Reserve, Sonoma County, California	\$56
1107	St. Supery Estate Cabernet, Napa Valley, California	\$64
2750	Chateau Lassegue, "Les Cadrans", St. Emilion Grand Cru, France	\$72
1244	Flora Springs, Napa Valley, California	\$79
1069	Clos Pegase, Napa Valley, California	\$93
1096	Trefethen, Oak Knoll District, Napa Valley, California	\$100
1270	Provenance Vineyards, Rutherford, Napa Valley, California	\$103
2660	Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France	\$105
1076	Jordan Vineyard, Alexander Valley, California	\$120
1460	Flora Springs "Trilogy", Napa Valley, California	\$135
1040	Grgich Hills, Napa Valley, California	\$155
1074	Mt. Brave Wines, Mt. Veeder, Napa Valley, California	\$160
1047	Caymus Vineyards, Napa Valley, California	\$165
1062	Chimney Rock, Stag's Leap District, Napa Valley, California	\$180

Merlot

1801	Barboursville Vineyards, Barboursville, Virginia	\$48
1818	Kendall Jackson, Grand Reserve, Sonoma County, California	\$55
473	Duckhorn Vineyards, Napa Valley, California	\$68
1817	Frog's Leap Winery, Napa Valley, California	\$95

Other Classic Reds

2103	La Posta, "Fazzio" Malbec Uco Valley, Mendoza, Argentina	\$42
2129	Durigutti Reserva, Malbec, Mendoza, Argentina	\$50
1845	El Enemigo Wines, Malbec, Mendoza, Argentina	\$60
2098	Yangarra Estate, Shiraz, McLaren Vale, Australia	\$57
1956	L'Ecole Winery N*41, Syrah, Columbia Valley, Washington	\$64
2112	The Federalist, Zinfandel, Dry Creek Valley, California	\$52
2116	Frog's Leap Winery, Zinfandel, Napa Valley, California	\$80
3621	Gran Sasso, Montepulciano d'Abruzzo, Italy	\$48
3600	Castello di Bossi, Chianti Classico, Tuscany, Italy	\$52
3534	Damilano, Barolo "Lecinevigne", Piedmont, Italy	\$100
3163	Perrin, "Coudoulet de Beaucastel", Côtes du Rhône, Rhône Valley, France	\$68



BEVERAGE PACKAGES

(Minimum Twenty Five Guests; Priced per Person)

The following per person package options are available and include complimentary bartenders.
For groups under 25 guests, a bartender fee of \$125 will apply per two hour period.

All Beverage Package Selections are Served with:

Soft Drinks, Juice, Bottled Waters
Dry Snacks

Select Full Beverage Package:

One Hour.....	\$35
Two Hour.....	\$60
Three Hour.....	\$80
Four Hour.....	\$95

Select Full Beverage Package:

Mixed Drink:

- Finlandia Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Extra Gold Tequila
- Jack Daniels Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

- Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

Wine:

- Sparkling Wine – William Wycliff, Brut, California
- White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California
- Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy
- Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California
- Pinot Noir – Carmel Road Winery, Monterey, California
- Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

- Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico

*Not included on Pre-Dinner Bars



BEVERAGE PACKAGES

Premium Full Beverage Package:

One Hour, per person	\$40
Two Hour, per person	\$70
Three Hour, per person.....	\$95
Four Hour, per person.....	\$110

Premium Full Beverage Package :

Mixed Drinks:

- Titos Vodka
- Bombay Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniels Tennessee Whiskey
- Maker's Mark Bourbon
- Crown Royal Whisky
- Chivas Regal Scotch

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

- Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

Wine:

- Sparkling Wine – Avissi, Prosecco, Veneto, Italy
- Rosé – Fleur de Mer, Cotes de Provence, France
- Pinot Grigio – Altanuta, Valdadige, Italy
- Chardonnay – Jackson Estate, Santa Maria Valley, California
- Pinot Noir – MacMurray Ranch, Russian River Valley, California
- Cabernet Sauvignon – Silver Palm Wines, North Coast, California

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico

*Not included on Pre-Dinner Bars



BEVERAGE PACKAGES

Greenbrier Full Bar Package:

One Hour.....	\$45
Two Hour.....	\$75
Three Hour.....	\$100
Four Hour.....	\$125

Greenbrier Full Bar Package:

Mixed Drinks:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Superior Light Rum
- Ron Abuelo Anejo 12 Year Rum
- Patron Silver Tequila
- Gentleman Jack Tennessee Whiskey
- Woodford Reserve Bourbon
- Crown Royal Special Reserve Whisky
- Johnnie Walker Black Scotch

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

- Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

Wine:

- Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico
- Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France
- Pinot Grigio – Tramin, Trentino Alto-Adige, Italy
- Chardonnay – Stags’ Leap Winery, Napa Valley, California
- Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California
- Cabernet Sauvignon – Daou Vineyards, Paso Robles, California

Q Mixers”

- Tonic, Soda, Ginger Ale, Ginger beer

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

- Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico

*Not included on Pre-Dinner Bars



HOST BARS

A \$125.00 Bartender Charge per bar will apply for each two-hour period.

A \$425.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Select Host Bar:

Mixed Drinks.....	\$12
Finlandia Vodka	
Beefeaters Gin	
Cruzan Aged Light Rum	
Sauza Extra Gold Tequila	
Jack Daniels Tennessee Whiskey	
Jim Beam Bourbon	
Canadian Club Whisky	
J&B Rare Scotch	
 Domestic Beer	 \$6
Michelob Ultra, Miller Light, Bud Light	
 Imported Beer	 \$7
Stella Artois, Corona, Heineken, Amstel Light	
Buckler Non-Alcoholic	
 Wine.....	 \$11
Sparkling Wine – William Wycliff, Brut, California	
White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California	
Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy	
Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California	
Pinot Noir – Carmel Road Winery, Monterey, California	
Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California	
 Soft Drinks.....	 \$4
Bottled Water	\$4
Fruit Juices	\$5
After Dinner Cordials.....	\$10
Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico	

*Not included on Pre-Dinner Bars



HOST BARS

A \$125.00 Bartender Charge per bar will apply for each two-hour period.

A \$425.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Premium Host Bar :

Mixed Drinks.....	\$14
Titos Vodka	
Bombay Gin	
Bacardi Superior Light Rum	
Captain Morgan Spiced Rum	
1800 Silver Tequila	
Jack Daniels Tennessee	
Maker's Mark Bourbon	
Crown Royal Whisky	
Chivas Regal Scotch	
Domestic Beer.....	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$7
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Wine	\$13
Sparkling Wine – Avissi, Prosecco, Veneto, Italy	
Rosé – Fleur de Mer, Cotes de Provence, France	
Pinot Grigio – Altanuta, Valdadige, Italy	
Chardonnay – Jackson Estate, Santa Maria Valley, California	
Pinot Noir – MacMurray Ranch, Russian River Valley, California	
Cabernet Sauvignon – Silver Palm Wines, North Coast, California	
Soft Drinks.....	\$4
Bottled Water	\$4
Fruit Juices	\$5
After Dinner Cordials.....	\$10
Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico	

*Not included on Pre-Dinner Bars



HOST BARS

Greenbrier Host Bar:

Mixed Drinks.....	\$16
Grey Goose Vodka	
Bombay Sapphire Gin	
Bacardi Superior Light Rum	
Ron Abuelo Anejo 12 Year Rum	
Patron Silver Tequila	
Gentleman Jack Tennessee Whiskey	
Woodford Reserve Bourbon	
Crown Royal Special Reserve Whisky	
Johnnie Walker Black Scotch	
Domestic Beer	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$7
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Wine	\$15
Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France	
Pinot Grigio – Tramin, Trentino Alto-Adige, Italy	
Chardonnay – Stags’ Leap Winery, Napa Valley, California	
Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California	
Cabernet Sauvignon – Daou Vineyards, Paso Robles, California	
Soft Drinks.....	\$4
Bottled Water.....	\$4
Fruit Juices	\$5
After Dinner Cordials.....	\$10
Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico	
*Not included on Pre-Dinner Bars	



BEER & WINE HOST BARS

A \$75.00 Server Fee per bar will apply for each two-hour period.
A \$350.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks.

Select Beer & Wine Host Bar:

Domestic Beer	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$7
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Soft Drinks.....	\$4
Bottled Water	\$4
Fruit Juices	\$5
Wine.....	\$11
Sparkling Wine – William Wycliff, Brut, California	
White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California	
Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy	
Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California	
Pinot Noir – Carmel Road Winery, Monterey, California	
Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California	



BEER & WINE HOST BARS

A \$75.00 Server Fee per bar will apply for each two-hour period.

A \$350.00 minimum sales per bar per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks.

Premium Beer & Wine Host Bar:

Domestic Beer	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer.....	\$7
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Soft Drinks.....	\$4
Bottled Water	\$4
Fruit Juices	\$5
Wine.....	\$13
Sparkling Wine – Avissi, Prosecco, Veneto, Italy	
Rosé – Fleur de Mer, Cotes de Provence, France	
Pinot Grigio – Altanuta, Valdadige, Italy	
Chardonnay – Jackson Estate, Santa Maria Valley, California	
Pinot Noir – MacMurray Ranch, Russian River Valley, California	
Cabernet Sauvignon – Silver Palm Wines, North Coast, California	



BEER & WINE HOST BARS

A \$75.00 Server Fee per bar will apply for each two-hour period.

A \$350.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Greenbrier Beer & Wine Host Bar:

Domestic Beer	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer.....	\$7
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Soft Drinks.....	\$4
Bottled Water.....	\$4
Fruit Juices	\$5
Wine.....	\$15
Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France	
Pinot Grigio – Tramin, Trentino Alto-Adige, Italy	
Chardonnay – Stags’ Leap Winery, Napa Valley, California	
Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California	
Cabernet Sauvignon – Daou Vineyards, Paso Robles, California	



CASH BARS

A \$125.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$425.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account.

All Cash Bar Selections are Served with Dry Snacks.

Select Cash Bar:

Mixed Drinks.....	\$15
Finlandia Vodka	
Beefeaters Gin	
Cruzan Aged Light Rum	
Sauza Extra Gold Tequila	
Jack Daniels Tennessee Whiskey	
Jim Beam Bourbon	
Canadian Club Whisky	
J&B Rare Scotch	
Domestic Beer	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$9
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Wine	\$15
Sparkling Wine – William Wycliff, Brut, California	
White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California	
Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy	
Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California	
Pinot Noir – Carmel Road Winery, Monterey, California	
Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California	
Soft Drinks.....	\$5
Bottled Water	\$5
Fruit Juices	\$7
After Dinner Cordials.....	\$13
Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico	



CASH BARS

A \$125.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$425.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account.

All Cash Bar Selections are Served with Dry Snacks.

Premium Cash Bar:

Mixed Drinks.....	\$18
Titos Vodka	
Bombay Gin	
Bacardi Superior Light Rum	
Captain Morgan Spiced Rum	
1800 Silver Tequila	
Jack Daniels Tennessee	
Maker's Mark Bourbon	
Crown Royal Whisky	
Chivas Regal Scotch	
Domestic Beer	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$9
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Wine	\$18
Sparkling Wine – Avissi, Prosecco, Veneto, Italy	
Rosé – Fleur de Mer, Cotes de Provence, France	
Pinot Grigio – Altanuta, Valdadige, Italy	
Chardonnay – Jackson Estate, Santa Maria Valley, California	
Pinot Noir – MacMurray Ranch, Russian River Valley, California	
Cabernet Sauvignon – Silver Palm Wines, North Coast, California	
Soft Drinks.....	\$5
Bottled Water	\$5
Fruit Juices	\$7
After Dinner Cordials.....	\$13
Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico	



CASH BARS

A \$125.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$425.00 minimum sales per bar per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account.

All Cash Bar Selections are Served with Dry Snacks

Greenbrier Cash Bar:

Mixed Drinks.....	\$21
Grey Goose Vodka	
Bombay Sapphire Gin	
Bacardi Superior Light Rum	
Ron Abuelo Anejo 12 Year Rum	
Patron Silver Tequila	
Gentleman Jack Tennessee Whiskey	
Woodford Reserve Bourbon	
Crown Royal Special Reserve Whisky	
Johnnie Walker Black Scotch	
Domestic Beer	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$9
Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic	
Wine	\$20
Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France	
Pinot Grigio – Tramin, Trentino Alto-Adige, Italy	
Chardonnay – Stags’ Leap Winery, Napa Valley, California	
Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California	
Cabernet Sauvignon – Daou Vineyards, Paso Robles, California	
Q Mixers	
Tonic, Soda, Ginger Ale, Ginger Beer.....	\$4
Soft Drinks.....	\$5
Bottled Water	\$5
Fruit Juices	\$7
After Dinner Cordials.....	\$13
Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico	

*Not included on Pre-Dinner Bars



SPECIALTY DRINKS

Design your own specialty cocktail to accentuate your event, or we suggest one of our favorites listed below.

A \$250.00 minimum sales per specialty drink will apply.

The Greenbrier Signature Bloody Mary \$14 per drink

House Blend of three types of Tomato Juice
Herbs, Citrus and Pepper, Vodka

Bellini Martini..... \$14 per drink

Peach Vodka, Sparkling Wine and Greenbrier Peach Puree

Mint Julep..... \$14 per drink

Originated here at The Greenbrier
Makers Mark Bourbon with Fresh Mint and Sugar

Sparkling Bar..... \$14 per drink

Select one of the following:

- Bellini ~ Prosecco with Peach Juice or Puree
- Mimosa ~ Sparkling Wine with Orange Juice
- Champagne Cocktail ~ Champagne with Sugar, Angostura Bitters and a Maraschino Cherry
- Kir Royale ~ Champagne with Raspberry Liqueur

***Wine or Specialty Beer Bar**varies per selection

Customized List of Wines or Beers from around the world with a private Sommelier

***Cognac, Scotch or Whiskey Tastings**.....varies per selection

Customized Selection of International Specialty Spirits with a private Liqueur Aficionado

***\$250 Sommelier Fee; Priced for Two Hour Period**

Champagne Toast

For your special occasions, upon request, we offer the option of a toast of Champagne or Sparkling wine of your choice to be poured tableside by our service staff. We recommend the following wines for such purposes

Tiziano, Prosecco, Veneto, Italy	\$34
Bouvet-Ladubay, Brut Rosé Cremant, Loire Valley, France	\$48
Roederer Estate, Brut Sparkling Wine, Anderson Valley, California.....	\$60
Nicolas Feuillatte, Blue Label Brut, Champagne, France	\$75
Moët & Chandon, Imperial Brut, Champagne, France.....	\$96
Veuve Clicquot, "Yellow Label," Champagne, France.....	\$135



WINE TASTINGS

(Minimum Ten Guests, Priced per Person)

Whether it's a group full of teetotalers or wine aficionados, allow our experienced group of sommeliers to customize a tasting for you. We have access to some of the world's finest wines and also wines that you will see nowhere else. We will guide your group through a fun, non-pretentious tasting of wines that will fit your palate and pocket.

Topics can range from European Wines tasted side by side with American Wines, Wines from the Pacific Northwest, Virginia Wines, Pinot Noirs from around the World, Eclectic Wines from countries you did not know produced wines, and on and on. Feel free to create your own topic and our professionals will do the rest.



***Custom Wine Tasting**.....Starting at \$35

Held in a fun, comfortable classroom setting. Tasting includes six wines with mat, water and crackers.

This event can also be paired with food components for an additional fee.

Tastings can also be held in unique historical locations on property upon request, depending on the size of your group and time of year.

Tastings last 60 to 90 minutes in length

***\$250 Sommelier Fee; Priced for Two Hour Period**



HOSPITALITY OFFERINGS

Bar Set-ups are available to assist you with your in-suite entertainment needs. You may create a custom set-up by ordering a la carte, or, you may prefer to request one of our package Bar Stockings below. Additional items of your choice may be requested to complement any package Bar Stocking, at the prevailing rate.

All Hospitality Offerings are Served with
Ice, Glassware, Napkins, Stirrers and Fresh Bar Fruit

Bar Replenishing

Dry Snacks, bar fruit and daily service provided at \$20 Includes:
Replenishment of Ice, Glassware, Napkins, Stirrers and Fresh Bar Fruit
Maintenance of Dry Snacks, Bar Fruit and Beverages Pars: If additional dry snacks and/or beverages are added to maintain the original par, this will result in an additional charge as listed.

Rebates

Unopened bottles of wine, beer and liquor left in appropriate condition to be returned to inventory will be credited to your account. No service charge or liquor delivery charges will be rebated.
A one time clerical fee of \$20.00 plus 6% WV state sales tax will apply.

Bartenders

When a bartender is requested (and required with 50 guests or more) the rate will be \$125 per 2 hour period.

Delivery Fees

There is a \$4 delivery fee charged per bottle of liquor.

Select Hospitality Offering Package:

Finlandia Vodka (1L)	\$135
Beefeaters Gin (1L)	\$135
Cruzan Aged Light Rum (750ml)	\$135
Sauza Extra Gold Tequila (750ml).....	\$125
Jack Daniels Tennessee Whiskey (1L)	\$155
Jim Beam Bourbon (1L).....	\$135
Canadian Club Whisky (750ml).....	\$105
J&B Rare Scotch (750ml).....	\$105

Sparkling Wine – Avissi, Prosecco, Veneto, Italy	\$34
Chardonnay – Rutherford Ranch, Napa Valley, California.....	\$36
Pinot Noir – MacMurray Ranch, Russian River Valley Sonoma, California	\$42
Cabernet Sauvignon – Silver Palm Wines North Coast, California	\$44

Premium Hospitality Offering Package:

Titos Vodka (1L)	\$205
Bombay Gin (1L).....	\$155
Bacardi Superior Light Rum (1L).....	\$135
Captain Morgan Spiced Rum (1L).....	\$135
1800 Silver Tequila (750ml)	\$135
Jack Daniels Tennessee Whiskey (1L)	\$155
Maker’s Mark Bourbon (1L).....	\$155
Crown Royal Whisky (1L)	\$190
Chivas Regal Scotch (750ml).....	\$135

Sparkling Wine – Gruet Winery, Blanc de Noirs Brut New Mexico	\$46
Chardonnay – Freemark Abbey Winery Napa Valley, California.....	\$56
Pinot Noir – Au Contraire Wines Russian River Valley, California	\$60
Cabernet Sauvignon – Mercer Estates Columbia Valley, Washington	\$56



HOSPITALITY OFFERINGS

Greenbrier Hospitality Offering Package:

Grey Goose Vodka (1L).....	\$205
Bombay Sapphire Gin (1L).....	\$170
Bacardi Superior Light Rum (1L).....	\$135
Patron Silver Tequila (750ml).....	\$195
Gentleman Jack Tennessee Whiskey (1L).....	\$155
Woodford Reserve Bourbon (1L).....	\$240
Crown Royal Special Reserve Whisky (750ml).....	\$190
Johnnie Walker Black Scotch (750ml).....	\$185
Sparkling - Nicolas Feuillatte, Blue Label Brut Champagne, France.....	\$75
Chardonnay - Cakebread Cellars Napa Valley, California.....	\$76
Pinot Noir - Ken Wright Cellars Willamette Valley, Oregon.....	\$72
Cabernet Sauvignon - Faust Wine Napa Valley, California.....	\$84

Additional A La Carte Offerings:

Domestic Beer.....	\$6
Michelob Ultra, Miller Light, Bud Light	
Imported Beer.....	\$7
Stella Artois, Corona, Heineken, Amstel Light Buckler Non-Alcoholic	
Craft Beer.....	\$8
Soda.....	\$4
Coke, Diet Coke, Sprite	
Bottled Water.....	\$4
Spring or Sparkling	
Q Mixers.....	\$4
10 oz. - Tonic, Soda Water, Ginger Ale, Ginger Beer	
Bottled Juice.....	\$5
Orange, Grapefruit, Cranberry	
Dry Snacks.....	\$11
Vegetable Chips, Mixed Nuts and Mustard Pretzel Mix	

