SMALL GROUP REPERTOIRE
2023
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 as many local farmers and Culinary artisans as possible. 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 The Greenbrier has to offer. Our service teams and planning professionals look forward to partnering with you in 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
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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

Food allergies and intolerances such as gluten free, vegetarian, vegan, kosher, and pescatarian are becoming increasingly prevalent and can pose a serious health risk. It’s very important to us to be made aware of any special dietary restrictions and requirements your guests may be experiencing during their visit at The Greenbrier. To be successful with this endeavor, we ask that all dietary needs be given to your dedicated event planner 5 days prior to your event. Should a dietary allergy or intolerance occur while your event is in progress, the guest may experience a wait time so we can properly prepare the special order. **Special Orders not declared on the guaranteed BEO will be served on a first come, first serve 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. Pre-guaranteed split entrée choices are priced at the highest menu item with the Chef’s choice of accompaniments. Pre-guaranteed split entrée in excess of two entrée selections is available for an additional $22+++ per guest.*

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., five 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 3% over the final guarantee. A minimum guarantee policy of 80% of the original expected number applies. Over sets above 3% of the guarantee are allowed at $10.00 per setting. For any events with preset food for more than the 3% 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 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.
General Information

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, 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.

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.

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Continental Breakfast

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 Eight Guests; Priced Per Person for Two Hour Service)*

**Greenbrier Continental**
- 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

Cost: $38

**Lighter Fare Start Up**
- 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

Cost: $42

**Southern Style**
- 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

Cost: $45

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
### 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 ............................ $7 per person
- Canadian Bacon ............................................. $7 per person
- Sausage Links ................................................ $7 per person
- Turkey Bacon ................................................ $7 per person

**Eggs and More**
- Country Scrambled Eggs ............................... $7 per person
- Hard Boiled Eggs ........................................... $6 per person
- Crab, Asparagus and Tomato Frittata ............. $9 per person
- Quiche du Jour ............................................... $9 per person
- Corned Beef Hash .......................................... $9 per person
- Fried Potatoes & Caramelized Onions .............. $7 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 .......... $72 per dozen
- Croissant filled with Farm Fresh Pan Fried Egg
  - Aged Cheddar and Maple Ham ..................... $72 per dozen
- Breakfast Burritos with Scrambled Eggs
  - Cheddar, Sausage and Fresh Tomato Salsa ....... $72 per dozen

**Country Gravies**
- Chipped Beef Gravy with Toast Points ............ $510 per person
- Southern Sausage Gravy with Buttermilk Biscuits ............................................................... $510 per person
- Chipped Virginia Ham and Red Eye Gravy with Cornbread .................................................. $510 per person

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Plated Breakfast

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 Eight Guests; Priced per Person)**

**Accompaniments and Chilled Juice**

<table>
<thead>
<tr>
<th>Choose one:</th>
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<tbody>
<tr>
<td>Parisienne of Melon</td>
<td>Freshly Squeezed Orange Juice</td>
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<tr>
<td>Half Grapefruit</td>
<td>Tomato Juice</td>
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<tr>
<td>Sliced Pineapple</td>
<td>Fresh Grapefruit Juice</td>
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<tr>
<td>Smoked Salmon Plate</td>
<td>V-8 Juice</td>
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<tr>
<td>Yogurt Parfait, Granola</td>
<td>Cranberry Juice</td>
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**Main Selections**

**The Breakfast Toast** .......................................................... $40
Vanilla Bean Brioche with Peach Compote, Seasonal Berries and West Virginia Maple Syrup

**Country Kitchen** ............................................................... $38
Farm Fresh Scrambled Eggs with Roasted Asparagus, Smoked Bacon, Country Link Sausage and Fried Potatoes

**Breakfast Frittata** ............................................................. $42
Filled with Vidalia Onions, Sweet Shrimp, Green Onions, Tomato Compote, Virginia Ham

**The Greenbrier** ............................................................... $40
Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Grilled Asparagus and Fried Potatoes

**Lorraine** ....................................................................... $40
Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay

**Corned Beef Hash Benedict** ............................................. $45
Grilled Asparagus and Roasted Tomato Gratin

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Strolling Breakfast

All Breakfasts 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 .................................................................................................................................................. $50
- 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 ........................................................................................................................................................................... $52
- 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 ................................................................................................................................................................. $55
- 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

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Belgian Waffle Station........................................................................................................................24 per person
WV Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Sauce
Berry Compote, Chocolate Chips, Fresh Fruit
($125 per culinarian fee additional)

Pancake Station........................................................................................................................................24 per person
Strawberry Syrup, Maple Syrup, Blueberry Syrup, Sweet Cream Butter
Whipped Cream, Macerated Berries, Chocolate Chips, Fresh Fruit
($125 per culinarian fee additional)

Omelet Station..........................................................................................................................................24 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
($125 per culinarian fee additional)

Eggs Benedict Station.............................................................................................................................24 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
($125 per culinarian fee additional)

The Greenbrier Southern Grits Station....................................................................................................20 per person
Creamy Grits with Butter, Cheddar Cheese, Scallions, Andouille Sausage, Tomatoes and Diced Truffles

Hot Cereal Station.....................................................................................................................................18 per person
Hot Steel Cut Oatmeal and 10 Grain Cereals, Assortment of Boxed Cold Cereals
Whole and Skim Milk, Honey, Brown Sugar, Dried Fruit, Strawberries
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, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks $22

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.

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 ................................................................. $7 each
Bottled Water: Spring or Sparkling................................................................. $7 each
Fruit Juices: Orange, Grapefruit, Cranberry Blend ................................................. $7 each
Powerade.................................................................................................. $3 each
Red Bull, Sugar Free Red Bull .................................................................. $10 each
Domestic Beer .................................................................................. $8 each
Imported Beer ............................................................................ $9 each
Craft Beer .................................................................................... $10 each
Non-alcoholic beer...................................................................... $9 each

Group Beverages
Fruit Punch (16 servings)........................................................................ $64 per gallon
Iced Tea (16 servings)........................................................................... $74 per gallon
Lemonade (16 servings)......................................................................... $74 per gallon
Coffee, Decaffeinated Coffee, Tea Selections (16 servings)...................... $96 per gallon
Hot Cider or Hot Chocolate (16 servings) ........................................... $87 per gallon
Freshly Squeezed Orange or Grapefruit Juice (10 servings)....................... $58 per 1/2 gallon
**Individual Break Selections**

### Morning Snacks
- Assorted Mini Muffins .................................................................................................................. $36 per dozen
- Assorted Breakfast Pastries ........................................................................................................... $25 per dozen
- Whole Fresh Fruit .......................................................................................................................... $36 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
- Mini Fruit Smoothies (12 minimum) ............................................................................................. $6 each
- Fruit Kabobs (12 minimum) ........................................................................................................... $7 each

### Afternoon Snacks
- Fancy Tea Cookies ........................................................................................................................... $16 per dozen
- Assorted French Macarons ............................................................................................................... $37 per dozen
- Greenbrier Brownies ....................................................................................................................... $37 per dozen
- Assorted Greenbrier Cookies ......................................................................................................... $48 per dozen
- Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Chocolate Dipped Strawberries ..................................................................................................... $47 per dozen
- Deluxe Open Face Finger Sandwiches ............................................................................................ $52 per dozen
- Choice of 3: Smoked Salmon, Chicken Salad, Cucumber, Caviar and Deviled Egg
- Whole Fresh Fruit ........................................................................................................................... $36 per dozen
- Apples, Pears, Oranges, Bananas
- Assorted Candy Bars ....................................................................................................................... $3 each
- Individual Bags of Chips .................................................................................................................. $4 each
- Individual Crudité and Hummus ...................................................................................................... $36 per dozen
- Healthy Grains Bars ....................................................................................................................... $4.50 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

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All Themed Break Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections and Bottled Spring Water
(Minimum Eight Guests; Priced per Person for 30-Minute Service.)
($5pp+++ per 15-minute increments after 30-Minute Service.)

MORNING REFRESHERS

The Tee Off .............................. $25
Seasonal Fruit and Melon
Assorted Greenbrier Cookies:
  Chocolate Chip
  Peanut Butter
  Oatmeal Raisin

The Health Spa .......................... $28
Whole Fresh Fruit
Chilled Yogurts
Assorted Roasted Nuts
Granola and KIND Healthy Grains Bars

Smoothies and Fresh Fruit Kabobs ....... $32
Assorted Melons and Seasonal Fruit
Skewers
Tropical Fruit Smoothie
Berry and White Peach Smoothies

The Doughnut Shop ........................ $28
Assorted Fresh Baked Doughnuts
Cinnamon Buns
Pecan Sticky Buns

The Sweet Tooth .......................... $30
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 ............... $28
Peanut Butter Cookies
Sugar Dusted Lemon Squares
SNICKERS Bars and M&M’s

Sam Snead’s Break ........................ $36
Nachos
Buffalo Chicken Wings
Salt and Vinegar Chips
Banana Cream Pie
Greenbrier Brownies

Spa Afternoon ........................... $28
Vegetable Crudité with
  Greenbrier Ranch Dipping Sauce,
  Hummus
Veggie Chips
Jim Justice’s Oatmeal Raisin Cookies

South of the Border ........................ $29
Yellow, Red and Blue Tortilla Chips
  House Made Guacamole and Salsa
  Chili con Queso
  Cheese Quesadillas
  Jalapeño Corn Muffins

Draper’s Break .......................... $30
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

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Themed Break Selections

All Themed Break Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee
and Tea Selections and Bottled Spring Water
(Minimum Eight Guests; Priced per Person for 30-Minute Service.)

Sport Package
Brats and Dogs - Sauerkraut and assorted mustards
Salt and Vinegar Chips
Assorted Greenbrier Cookies

Tailgater’s Package
Nacho Bar
Tortilla Chips, Scallion, Sour Cream, Chili con Queso
Pico de Gallo, Salsa Rojo, Jalapeños, 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

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Travelers Boxes

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

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

All Custom Meal “To Go” Selections are Served with:
Whole Fresh Fruit
*Gluten free bread is available upon request.

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

Custom Meal “To Go”...

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’s, MILKY WAY or HERSHEY’s Chocolate Bar

Please select one item from each bold category

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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
Scrambled Eggs, Ham and Cheese on English Muffin
Muesli
Fresh Seasonal Berries
Individual Orange Juice

SIGNATURE AFTERNOON SELECTIONS

The Greenbrier Spa
Sliced Turkey on Six Grain Bread with Assorted Condiments
Dried Apricots
Whole Fruit
Blueberries & Yogurt

The Meadows
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
Whole Fresh Fruit

The Windsor Club Wrap
Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese
Mixed Nuts
Ms. Vickie’s Kettle Chips

The Deluxe
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
Potato Salad
Chocolate Chip and Oatmeal Raisin Cookies
Whole Fresh Fruit

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All Plated Luncheon Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections

(Minimum Eight Guests; Minimum Three Courses; Priced per Person)

Soup

- Shrimp Bisque with Sherry and Chive Chantilly
- Draper’s Signature Black Bean, Red Pepper Cream, Cornbread Muffin
- Snead’s Signature Chicken and Tortilla, Sour Cream, Monterey Jack Cheese
- Chilled Greenbrier Peach with Almond Macaroons
- Soup du Jour Inspired Daily by the Chef

$14

Side Salad

- 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
- Mixed Greens, Peaches, Sunflower Seeds, and Coconut Dressing

$16

Hot Entrée:

- Vegetables and Ravioli Arrabiata, Ricotta Spinach Stuffed Ravioli, Arrabiata Sauce and Parmesan Cheese, Grilled Vegetables and Parmesan Gratin

$26

- Country Fried Chicken, Braised Collards, Creamy Grits, Coleslaw
  - Skillet Gravy

$28

- Bacon Wrapped Meatloaf, Herb Roasted Red Bliss Potatoes and Broccolini

$30

- Blackened Jumbo Shrimp, Roasted Corn Grits
  - Tasso Gravy

$30

- 12oz New York Strip
  - Boursin Whipped Potatoes, Grilled Vegetables, Béarnaise

$40

- Pan Fried Maryland Style Crab Cakes
  - Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce

$30

- Vegan Lasagna, Quinoa Bolognese, Marinara and Basil
  - Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto
  - Onion–Sweet Potato Soubise and Sage Oil

$26

Dessert:

- Vanilla Crème Brûlée, 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

$14

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
Strolling Luncheon

All 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 Eight Guests: Priced per Person for Two Hour Service.)

Café Carleton Lunch

Soup du Jour Inspired Daily by the Chef

- Arugula and Frisée Salad
  - Plumped Apricots, Golden Raisins, Blue Cheese and Orange-Hazelnut Vinaigrette
- Tender Butter Lettuce
  - Fresh Herbs, Lemon, Grapes, Spiced Brioche Crouton and Pernod Dressing
- Caprese Sandwich
  - Fresh Mozzarella, Marinated Tomatoes, Basil Pesto and Balsamic Reduction on Ciabatta Bread
- 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 Kettle Chips

Cookies: Peanut Butter, Chocolate Chip
New York Style Cheesecake, Brownies

Springhouse Sandwich Lunch

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
- Sliced Deli Meat and Cheese Platter
  - Roast Beef, Smoked Turkey, Shaved Ham
  - Swiss cheese and Cheddar Cheese

Baker’s Basket of Assorted Breads: Marble Rye, Seeded Rolls, White, Six Grain and Croissants

Choose One:
- Meatball Sub Station
  - Mozzarella, Marinara, Parmesan, Diced Pepperoni, Banana Peppers, Pepperoncini
  - Caramelized Red Onions, Sautéed Bell Peppers
- Philly Steak Sandwich
  - Shaved Beef, Sautéed Bell Peppers, Caramelized Onion, Jalapeños, Mushrooms
  - Cheese Sauce, Havarti Cheese

Cookies: Peanut Butter, Chocolate Chip
New York Style Cheesecake, Brownies

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
Strolling Luncheon

Draper’s Lunch ....................................................................................................................................................$60
  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

The Greenbrier ......................................................................................................................................................$69
  Hard rolls, Cornbread
  Sweet Cream Butter
  Spanish Gazpacho
  Deviled Eggs
  Russian Potato Salad
  Sliced Melons
  Greek Pasta Salad
  Cornish Pasties
  Gravlax Platter with Dill and Mustard Dressing, Bagels
  Platter of Sliced Roast Beef Tenderloin with Mushroom Salad, Sauce Gribiche
  Falafel Station
  Crispy Falafel, Roasted Vegetables Cauliflower, Eggplant, Zucchini
  Sliced Onion and Cucumbers
  Marinated Grape Tomatoes, Olive Oil, Pita
  Jack Daniel’s Pecan Pie
  Greenbrier Peaches and Cream
  Fresh Strawberry Tart
  Chocolate Fudge Cake

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
Strolling Luncheon

The Forum Lunch................................................................................................................................................................. $60
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.................................................................................................................................................. $55
Cornbread and Biscuits
Sweet Cream Butter
Brunswick Stew
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

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 guests with a variety of canapés and 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 .................................................. $54
- Antipasto Skewer .................................................................................................................. $54
- Mini “BLT” with Sugar Bacon, Truffle Aioli .................................................................. $53
- Candied Smoked Bacon with Dark Chocolate .................................................................. $52
- Vegetable Spring Roll with Sweet Chili Sauce .................................................................. $54
- Roasted Portabella Mushroom, Spinach, Goat Cheese and Sundried Tomatoes ....... $54
- Lobster and Mango Summer Roll, Lime Cream ................................................................. $58
- Compressed Melon and Prosciutto Skewer ....................................................................... $56
- Shaved Beef on Crostini with Red Onion Marmalade ....................................................... $54
- Crab Salad in Phyllo Basket ............................................................................................... $60
- House Smoked Salmon with Horseradish Cream ............................................................... $60
- Classic Shrimp Cocktail ........................................................................................................ $67
- Torchon of Foie Gras, Grated Fresh Truffle, Sauternes Gelee, Brioche ......................... $67
- Goat Cheese Truffles, Red Grapes, Chives, Chopped Pecans and Paprika ..................... $54
- Beet Macaron with Pistachio Cream Cheese ..................................................................... $56
- Salmon Tartar, Cucumber, Sriracha, Bagel Spice ................................................................. $56
- Ahi Tuna Spoons, Crisp Rice, Soy Caramel, Scallion ......................................................... $64
- Cucumber Cups, Smoked Salmon Mousse, Crème Fraiche and Capers ....................... $58

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 guests with a variety of canapés and 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.

**Hot Canapés**

**(Priced per Dozen)**

- Fried Greenbrier Chicken Sausage, Appalachian White BBQ .......................................................... $54
- Cajun Fried Oysters and Horseradish Sauce ......................................................................................... $56
- Spicy Fried Green Tomato with Sesame Aioli ....................................................................................... $54
- Ham and Spinach Quiche .................................................................................................................. $54
- Asian Beef Satay and Sweet Plum Glaze ............................................................................................. $54
- Maryland Style Mini Crab Cakes with Sauce Remoulade .................................................................... $68
- Lamb and Feta Cheese Stuffed Artichoke Hearts .................................................................................. $64
- Lamb Chops, Mint Glaze ................................................................................................................... $68
- Mini Meatball Lollipop, Truffle and Grain Mustard Aioli .................................................................. $64
- Lobster Sliders with Truffle Aioli ........................................................................................................ $68
- Barbeque Basted Bacon Wrapped Shrimp ............................................................................................ $64
- Beef Tenderloin, Fig Jam, Blue Cheese Fondue and Red Onion Marmalade, on a Crostini .......... $64
- Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli ................................................................. $64
- Warm Brie and Apple Tartlet ............................................................................................................ $54
- Short Rib Tartlet, Parsnip Puree with Natural Jus ............................................................................... $60
- Mini Southwest Egg Rolls .................................................................................................................. $60
- Vol-au-vent of Chipotle Chicken Pot Pie ............................................................................................ $54
- Caribbean Style Breaded Shrimp .......................................................................................................... $63
- Corn, Cheese and Spinach Fried Wonton ............................................................................................ $56
- Paneer Pakora ....................................................................................................................................... $54
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

Elaborate Displays

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

Garden Display of Crisp and Roasted Vegetables .............................................................. $22
Hummus, Ranch Dip

Greenbrier Wheel of Brie with Praline Caramel ............................................................... $25
Warm Brie Covered in Caramel Sauce topped with Spiced Pecans
Sliced Apples and Pears, Crusty French Bread

Domestic Cheese Display .................................................................................................. $26
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Imported Cheese Display ................................................................................................ $37
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Salumi Display ................................................................................................................... $37
Assorted Cured and Dried Meats
Crusty French Bread, Assorted Mustards, Pickled Vegetables

Sushi and Sashimi (Special Selections Available Upon Request) .................................. $47
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 ..................................................................................... $47
House Smoked Salmon, Scallops, Oysters, Shrimp and Trout
Horseradish Cream, Capers, Red Onion, Lemon
Baskets of Bremner Wafers and Melba Toast

Chilled Seafood Display .................................................................................................... $47
Jumbo Shrimp with Cocktail and Sauce Louis
Fresh Shucked Oysters on the Half Shell, Crab Claws, Mussels
Crackers, Lemons, Mignonette and Tabasco
Action Stations

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

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

**Stone Ground Grits Station**
Creamy Grits with Choices of:
- Smoked Cheddar, Scallions, Roasted Corn, Stewed Tomatoes with Okra
- Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy

$28

**Pasta Station**
Trio of Pastas: Spinach & Ricotta Agnolotti, Tri Color Bowtie, Linguine
Sauces: Ragù alla Bolognese, Marinara, Carbonara, Basil Pesto
Grilled Chicken, Shaved Prosciutto, Shrimp, Bacon Lardons
Sautéed Bell Peppers, Mushrooms, Tomatoes, Parmesan Cheese

$38

**Risotto Station**
Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms
Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions

$38

**The Low Country Boil**
Cooked to Order as a Personal Serving:
Steamed Clams, Mussels, Corn, Potatoes, Spicy Sausage, Lobster Tail and Shrimp
Cocktail Sauce and Drawn Butter

$55

**Carving Stations**
- Kate’s Mountain Smoked Beef Brisket, Mustard BBQ, Coleslaw and Soft Roll
- Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard
- Rosemary Roasted Rack of Domestic Lamb, Coconut-Mint Pesto and Dijon Mustard
- Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls
- Slow Roasted Prime Rib of Beef, Yorkshire Pudding, Au Jus
- Roast Leg of Lamb, Jalapeño Mint Jelly, Tzatziki Sauce
- Pastrami Salmon, Tartar Sauce, Tamarind Chutney

$20 to $30

**Whole Roasted Pig**
Kate’s BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft Rolls and Cornbread

$25

($125 per culinarian fee additional)
Allow our candy shop to open after hours 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 Eight Guests, Priced per Person for Two Hour Service.)*

**Molten Chocolate Cake Station**
Warm Chocolate Cake served with Raspberry Coulis
Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries
($125 per culinarian fee additional) ............................................................ $22

**Greenbrier Classic**
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 ........................................ $29

**Create Your Own Ice Cream Sundae**
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
($125 per culinarian fee additional) ............................................................ $32

**Create your Own Hot Chocolate Bar**
Toppings to Include:
Whipped Cream, Chocolate Chip Cookies, Marshmallows, Crushed Peppermint
Chocolate Shavings, Cinnamon Powder, Rainbow Sprinkles, Graham Crackers
Maraschino Cherries, White Chocolate Chips ........................................ $26
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 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
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, 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  
(Strolling Dinner; 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

A 22% service charge, .75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 Dinner

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 Eight Guests; Priced per Person)

THREE COURSE PLATED DINNER OPTIONS

The Forum Dinner

Dinner One..........................................................................................................................................................................
Vegetarian Wedding Soup – Vegan Meatballs, Vegetables, Pasta, Shaved Parmesan
Seared Salmon – Parmesan Risotto, Sautéed Spinach, Tomato-Basil Relish
Dessert: Tiramisu – Hazelnut Praline Crunch and Vanilla Anglaise

Dinner Two..........................................................................................................................................................................
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..........................................................................................................................................................................
Smoked Tomato Orzo Soup, Sweet Basil Cream
Half Roasted Chicken, Potato Marquis, Asparagus, Chicken Jus
Dessert: Greenbrier Peach Mousse Tart – Almond Cream and Raspberry Coulis

Dinner Two..........................................................................................................................................................................
Spinach and Frisée 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..........................................................................................................................................................................
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..........................................................................................................................................................................
Traditional Caesar Salad
Chilean Sea Bass, Beluga Lentils, Parsnip, Grapefruit Beurre Blanc
Dessert – Strawberry Cake – Chantilly Cream with Strawberry Coulis
Plated Dinner

**FOUR COURSE PLATED DINNER OPTIONS**

**The Greenbrier**

Fresh Baked Bread from Our Bakeshop

House Smoked Maple Infused Atlantic Salmon
   Warm Fingerling Potato 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

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**Prime 44 West Dinner**

Fresh Baked Bread From our Bakeshop

Lobster Bisque
   Lobster Fritter, Tarragon Marshmallow

The ‘Jerry West’ Salad
   Chopped Iceburg, Tomatoes, Bacon, Diced Cucumbers, Pickled Red Onions
   Blue Cheese Dressing

Grilled 14 oz New York Strip Steak
   Boursin Whipped Potatoes, Asparagus, Shallot Confit
   Sauce Au Poivre

Karen West Italian Cream Cake, Poached Pineapple, Mango Coulis

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**The Main Dining Room**

Fresh Baked Bread From our Bakeshop

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

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A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 Eight Guests; Priced Per Person)

White Glove Dinner One..............................................................................................................................................$150

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

Intermezzo
- Raspberry Sorbet

Herb Mousse Stuffed Chicken Breast, Duchess Potatoes
- Seasonal Vegetables and Garlic Velouté

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..............................................................................................................................................$165

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

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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)

<table>
<thead>
<tr>
<th>White Glove Dinner Three</th>
<th>$170</th>
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<tbody>
<tr>
<td>Roasted Pear and Arugula Salad</td>
<td></td>
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<tr>
<td>Radicchio, Frisee, Gorgonzola Blue Cheese and Shallot - Thyme Vinaigrette</td>
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<tr>
<td>Intermezzo</td>
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<tr>
<td>Limoncello Sorbet</td>
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<tr>
<td>Grilled Veal Chop, 14oz</td>
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<tr>
<td>Truffle Potato Puree, Roasted Petite Carrots, Morel Mushrooms</td>
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<tr>
<td>Tomato Provencal, Cognac Cream</td>
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<tr>
<td>Fresh Peach Tart</td>
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<tr>
<td>Raspberry Sorbet, Mint Infusion, Raspberry Foam</td>
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<tr>
<td>Mignardises</td>
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<tr>
<td>Selection of Truffles, Mint Candy and Fancy Gourmet Cookies</td>
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</tbody>
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<table>
<thead>
<tr>
<th>White Glove Dinner Four</th>
<th>$175</th>
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<tbody>
<tr>
<td>Velvety Cream of Mushroom Soup</td>
<td></td>
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<tr>
<td>Leek Custard, Crispy Maitake Mushrooms, Pickled Shallots, Onion Fritter</td>
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<tr>
<td>Grape and Goat Cheese Terrine</td>
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<tr>
<td>Petite Lettuce and Herbs, Passion Fruit Gel, White Balsamic Vinaigrette</td>
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<tr>
<td>Intermezzo</td>
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<tr>
<td>Mandarin Sorbet</td>
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<tr>
<td>Braised Veal Osso Bucco, Potatoes Aligot, Rosemary Carrots</td>
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<tr>
<td>Pearl Onion Confit, Squash, Sauce Perigueux</td>
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<tr>
<td>Carrot Cake</td>
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<tr>
<td>Cream Cheese Mousse, Grand Mariner Ice Cream and Crumble</td>
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<tr>
<td>Mignardises</td>
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<tr>
<td>Selection of Truffles, Mint Candy and Fancy Gourmet Cookies</td>
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</tbody>
</table>

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 Five

Arugula and Frisee Salad
  Crispy Prosciutto, Celery, Carrot Curls, Apple Cider Vinaigrette

Provencal Clam Bisque
  Blistered Tomatoes, Yukon Gold Potatoes

Intermezzo
  Green Apple Sorbet

Mustard Crusted Rack of Lamb
  Seared Polenta Cake, Broccolini, Ratatouille, Romesco Sauce

White Chocolate Mousse Dome
  Mandarin Sorbet, Praline Crunch, Grand Marnier Sauce

Mignardises
  Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

$185
Vegetarian Plated Dinner

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
Vegetarian Lasagna, Quinoa Ragout a la Bolognese
Tomato Sauce, Mozzarella Cheese
Sumac Roasted Cauliflower, Velvety Carrot Puree
Charred Artichoke Hearts, Grape Tomatoes
Pomodoro Gnocchi, Asparagus, Roasted Carrots, Yellow Squash
Kalamata Olives and Parmesan
Chickpea Falafel
Roasted Mediterranean Vegetables, Hummus and Baba Ghanoush

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

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Strolling Dinner

All Dinner Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twelve Guests; Priced per Person for Two Hour Service.)

All American Dinner ................................................................................................................................................. $110
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
Southern Evening Dinner
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 Daniel’s Pecan Pie, Fresh Peaches and Cream, Warm Wild Berry Cobbler
Greenbrier Bread Pudding with Vanilla Sauce

The Forum Dinner
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
Caesar 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
Linguini Carbonara, Bacon Lardon, Creamy Sauce and Fine Herbs
Sauteed Broccolini, Red Pepper Flakes, Garlic, Olive Oil

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

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
Strolling Dinner

**Sam Snead**
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**
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, Blue Cheese Crumbles
- 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

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
All Howard’s Creek Lodge Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twelve Guests; Production Fee Required; Priced per Person for Two Hour Service.)

Family Style Dinner ........................................................................................................................................... $165
Cornbread, Country Rolls
    Apple Butter and Creamery Butter

Salad of Boston Bibb with Roasted Pears, Pepper Crusted Chèvre Cheese
    Spiced Pecans, Sherry Vinaigrette

Peach Tea Barbecued Chicken, Peach Tea Aioli
Grilled Jumbo Shrimp with Lemon, Garlic, and Herbs
Sautéed Beef Medallions, Sauce Diane

Buttermilk Whipped Potatoes
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)
Howard’s Creek Lodge Dinner

Cornbread, Country Rolls
Apple Butter and Creamery 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
Seared Beef Medallions with Sauce Diane
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)

Howard’s Creek Lodge
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 Twenty-Four Guests; Priced per Person for Two Hour Service.)

Taste of The Greenbrier .............................................................. $225

Prime 44 West
Lobster Bisque Scented with Cognac Cream
Caesar Salad, White Anchovies, Garlic, Croutons, Tomatoes, Parmesan
Roast Beef Tenderloin, Soft Rolls, Horseradish Cream
Creamed Spinach
Cathy Justice Blue Ribbon Cornbread

The Forum
Risotto Action Station
  Prosciutto, Parmesan, Capers, Mushrooms, and Garden Basil
Veal Parmesan with Spaghetti and Marinara
Tuscan Bread Salad, Olives, Tomatoes, Celery, Parmesan, Red Wine Vinaigrette
International Cheese and Charcuterie Display with Seasonal Accompaniments
Fresh Mozzarella, Marinated Artichokes, Roasted Bell Peppers

Sam Snead’s
Lavosh and Foccacia Breads, Sweet Butter and Avocado Basil Dip
Petite Iceburg Wedges, Blue Cheese Dressing, Tomatoes, Red Onions
Jumbo Shrimp Cocktail, Garlic Aioli, Lemon
Country Fried Chicken
Whipped Potatoes
Braised Collard Greens

Draper’s
Sugar Glazed Ham and French Brie on Pretzel Bread
Fried Green Tomatoes with Black Pepper Mayo
Maryland Lump Crabcakes with Remoulade Sauce
Dorothy’s Chicken Pot Pie
Turkey Cobb Salad with Buttermilk Blue Cheese Dressing, Bacon, Tomato, and Avocado

Desserts
Tiramisu
Strawberry Cake
Chocolate Fudge Cake
Karen West’s Italian Cream Cake
Bread Pudding with Vanilla Sauce
Greenbrier Peaches and Sweet Whipped Cream

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
Welcome to The Greenbrier. We are honored and humbled you have chosen us to host your special events, and our top priority is to help you create timeless memories that will last a lifetime.

The Greenbrier is a historic American treasure that is truly a one-of-one destination. Our service, facilities, amenities, shops, food and especially hospitality were all designed with one thing in mind – the best interests of every guest who steps through our iconic entrance. 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 satisfy every guest’s unique palate.

On behalf of The Greenbrier, we would like to extend our hospitality and expertise to you during every step of your event. If we can be of assistance in any way with your beverage selections and preferences, please let us know. 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 make us aware if we can be of service in selecting the perfect champagne, wine or spirit for your special occasion. We can also assist 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. We are happy to 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!

The Greenbrier Beverage Team
## Wine List

### Champagne & Sparkling Wine

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>389</td>
<td>Cava, Brut, Poema, Penedes, Spain</td>
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<tr>
<td>046</td>
<td>Prosecco, La Marca, Veneto, Italy</td>
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<tr>
<td>362</td>
<td>Prosecco, Mionetto, Veneto, Italy</td>
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<td>4089</td>
<td>Prosecco, Santa Margherita, DOCG Superiore, Veneto, Italy</td>
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<td>378</td>
<td>Sparkling Wine, Steorra, Brut, Russian River Valley</td>
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<td>003</td>
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<td>Sparkling Wine, Mumm, Brut Prestige, Napa Valley, California</td>
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<td>Sparkling Wine, J Vineyards, “Cuvee 20”, Brut, Russian River, California</td>
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<td>Sparkling Wine, Iron Horse, “Wedding Cuvee,” Sonoma, California</td>
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<td>Champagne, Nicolas Feuillatte, Blue Label Brut, Champagne, Chouilly, France</td>
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<td>Champagne, Veuve Clicquot “Ponsardin,” Yellow Label, Brut, Reims, France</td>
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<td>Champagne, Bollinger “Special Cuvee” Brut, Ay Marne, France</td>
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<td>332</td>
<td>Champagne, Nicolas Feuillatte “Palms d’Or” Brut, Chouilly, France</td>
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<td>Champagne, Ace of Spades, Armand de Brignac, Brut, Gold, France</td>
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### Sparkling Rosé

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>396</td>
<td>Sparkling Rosé, Cava, Brut, Naveran, Penedes, Spain</td>
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<td>4054</td>
<td>Sparkling Brut Rosé, La Crema Winery, Russian River Valley, California</td>
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<td>4053</td>
<td>Sparkling Rosé, Gran Moraine, Brut, Yamhill-Carlton, Oregon</td>
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<td>010</td>
<td>Sparkling Brut Rosé, J Vineyards, Russian River Valley, California</td>
<td>$102</td>
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<td>348</td>
<td>Champagne Rosé, Moët &amp; Chandon, Imperial, Epernay, France</td>
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<tr>
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<td>Champagne Rosé, Veuve Clicquot, Brut, Epernay, France</td>
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<td>Champagne Brut Rosé, Nominé Renard, Champagne, France</td>
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### Chardonnay

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<th>Code</th>
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<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>408</td>
<td>Au Contraire Wines, Russian River Valley, California</td>
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<td>495</td>
<td>Frank Family Vineyards, Carneros, California</td>
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<td>426</td>
<td>Rombauer Vineyards, Carneros, California</td>
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<td>505</td>
<td>Beringer Private Reserve, Napa Valley, California</td>
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<td>502</td>
<td>Duckhorn Vineyards, Napa Valley, California</td>
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<td>446</td>
<td>Stag’s Leap Wine Cellars, “Karia”, Napa Valley, California</td>
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<td>500</td>
<td>Cakebread Cellars, Napa Valley, California</td>
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<td>451</td>
<td>Miner Family Vineyards Napa Valley, California</td>
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<td>058</td>
<td>Far Niente, Napa Valley, California</td>
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<td>475</td>
<td>Talbott Vineyards, “Kali Hart,” Monterey/Santa Lucia Highlands, California</td>
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<tr>
<td>4065</td>
<td>Mer Soleil, Reserve, Monterey/Santa Lucia Highlands, California</td>
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<tr>
<td>476</td>
<td>Jackson Estate, Santa Maria Valley, California</td>
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<td>596</td>
<td>Catena Alta, “Historic Rows”, Mendoza, Argentina</td>
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<tr>
<td>585</td>
<td>Capensis Wines, Western Cape, South Africa</td>
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<td>834</td>
<td>Chablis, Louis Jadot, Burgundy, France</td>
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<td>837</td>
<td>Domaine Pernot Belcard, Puligny Montrachet, Burgundy, France</td>
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### Sauvignon Blanc

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<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>616</td>
<td>Matanzas Creek Winery, Sonoma County, California</td>
<td>$52</td>
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<tr>
<td>600</td>
<td>Honig Vineyard, Napa Valley, California</td>
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<td>607</td>
<td>Silverado Vineyards, Napa Valley, California</td>
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<td>677</td>
<td>Kim Crawford, Marlborough, New Zealand</td>
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<td>625</td>
<td>Whitehaven, Marlborough, New Zealand</td>
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<td>675</td>
<td>Craggy Range, Martinborough, New Zealand</td>
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<tr>
<td>626</td>
<td>Cloudy Bay, Marlborough, New Zealand</td>
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</table>

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Wine List

Pinot Grigio & Pinot Gris
952  Pinot Grigio, Maso Canali, Trentino Alto Adige, Italy .................................................. $52
909  Pinot Grigio, Tramin Trentino-Alto Adige, Italy ................................................................. $64
923  Pinot Grigio, Santa Margherita, Alto Adige, Italy ............................................................... $64
682  Pinot Gris, Eola Hills, Willamette Valley, Oregon ................................................................. $52
657  Pinot Gris, La Crema Winery, Monterey, California .............................................................. $56
866  Pinot Gris, Trimbach, “Reserve”, Alsace, France ................................................................. $96

Whites
750  White Blend, Conundrum, California .................................................................................... $52
761  Chenin Blanc/Viognier, Pine Ridge Vineyards, Napa Valley, California ............................... $52
702  Viognier, Barboursville Winery, “Reserve” Barboursville, Virginia ....................................... $62
4092  Riesling, Kestner Paulinsberg, “Bastgen,” Mosel, Germany ................................................. $60
990  Gruner Veltliner, “Hugl,” Ketzelsdorf-Paysdorff, Austria; 1 Liter .......................................... $56

Rosé
097  La Crema Winery, Monterey, California .............................................................................. $52
098  Sofia by Francis Coppola, Monterey, California ................................................................. $52
892  Chateau Ste Michelle, Columbia Valley, Washington ......................................................... $52
4067  The Palm by Whispering Angel, Cotes de Provence, France ............................................ $52
095  Fleur de Mer, Cotes de Provence, France ........................................................................... $60
898  Whispering Angel, Caves D’Esclans, Cotes de Provence, France ....................................... $96

Pinot Noir
2227  Jackson Estate by Kendall-Jackson, Anderson Valley, California ..................................... $60
2204  Au Contraire Wines, Russian River Valley, California ...................................................... $68
2200  MacMurray Ranch, Russian River Valley, California .......................................................... $78
2284  Belle Glos, Clark & Telephone, Santa Maria Valley, California ......................................... $80
2281  Talbott Vineyards, Sleepy Hollow, Santa Lucia Highlands, California ............................ $104
0211  Belle Glos, Taylor Lane, Pinot Noir, Sonoma Coast, California; Magnum ......................... $265
2310  Cloudine Cellars, Willamette Valley, Oregon ...................................................................... $60
2350  Sass Winery, Willamette Valley, Oregon ........................................................................... $75
2315  Gran Moraine, Yamhill-Carlton District, Willamette Valley, Oregon ............................. $80
2234  Willakenzie Willamette Valley, Oregon ............................................................................. $88
4094  Louis Jadot, Burgundy, France .......................................................................................... $72

Cabernet Sauvignon & Bordeaux Blends
4101  Meritage, Crosskeys, Shenandoah Valley, Virginia ............................................................ $82
076  Silver Palm Wines, North Coast, California .......................................................................... $52
1050  Kendall Jackson, Grand Reserve, Sonoma, California ...................................................... $58
1010  The Calling, Alexander Valley, California ......................................................................... $80
1076  Jordan Vineyard, Alexander Valley, California ................................................................. $156
1107  St. Supéry Estate Vineyards and Winery, Napa Valley, California ...................................... $112
1033  Jackson Estate, Hawkeye Mountain, California ................................................................. $120
1069  Clos Pegase, Napa Valley, California .................................................................................. $120
1070  The Prisoner, Cabernet Sauvignon, Napa Valley .................................................................. $120
1100  Freemark Abbey Winery, Napa Valley California ............................................................... $128
1234  Honig Winery, Napa Valley, California ............................................................................... $160
1135  Stag’s Leap Wine Cellars “Artemis” Napa Valley, California .............................................. $192
1096  Trefethen, Oak Knoll District, Napa Valley, California ...................................................... $190
1074  Mt. Brave Wines, Mt. Veeder, Napa Valley, California ...................................................... $200
1027  Caymus Vineyards, Napa Valley, California; 1-Liter ........................................................... $210
1062  Chimney Rock, Stag’s Leap District, Napa Valley, California ............................................ $275
1032  Cardinale Winery, Napa Valley, California ......................................................................... $630
2750  Chateau Lassagne, “Les Cadrans,” Grand Cru, St. Emilion, Bordeaux, France ................ $100
2660  Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France ........................................... $200

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A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

The Greenbrier prides itself on meeting the requests of every guest. Should you prefer a wine not listed above, please let us know and we will make every effort to have it available.

---

**Wine List**

**Merlot**
- 1801 Barboursville Vineyards, Barboursville, Virginia .......................................................... $60
- 1818 Kendall Jackson, Grand Reserve, Sonoma-Napa Counties, California .................................. $60
- 4090 Emmolo, Napa Valley, California ....................................................................................... $80
- 1817 Frog’s Leap Winery, Napa Valley, California .................................................................... $112
- 0473 Duckhorn Vineyards, Napa Valley, California ..................................................................... $145
- 1823 Duckhorn Vineyards, “Three Palms Vineyard,” Napa Valley, California ..................... $245

**Red Blends & Other Red Varietals**
- 1455 Zinfandel Blend, Conundrum, California ........................................................................ $52
- 2112 Zinfandel, The Federalist, Dry Creek Valley, California .................................................. $64
- 2116 Zinfandel, Frog’s Leap Winery, Napa Valley, California .................................................. $98
- 1555 Zinfandel Blend, The Prisoner, Napa Valley, California .................................................. $115
- 2135 Zinfandel Blend, 8 Years in the Desert by Orin Swift, California ........................................ $119
- 2101 Malbec, Chakana Wines, Mendoza, Argentina ................................................................ $64
- 1845 Malbec, El Enemigo Wines, Mendoza, Argentina ............................................................. $72
- 4098 Chambourcin, CrossKeys, Joy Red, Shenandoah Valley, Virginia .................................... $56
- 4051 Petite Sirah, Caymus-Suisun, “Grand Durif,” Suisun Valley, California ............................... $88
- 3600 Chianti Classico, Castello di Bossi, Tuscany, Italy ............................................................. $60
- 3534 Damilano, Barolo “Lecinquevigne”, Piedmont, Italy .......................................................... $125
- 3518 Amarone della Valpolicella Classico, Allegrini, Veneto, Italy ............................................ $215
- 4077 Côtes du Rhône, Château de Saint Cosme, Rhône Valley, France ...................................... $72
- 3101 Châteauneuf-du-Pape, Domaine de la Mordorée, Rhone Valley, France ....................... $260

**Dessert Wine**
- 392 Moscato d’Asti, Vietti, “Cascinetta,” Piedmont, Italy ............................................................... $52
- 3914 Ruby Port, Graham’s, “Six Grapes,” Reserve, Douro, Portugal ........................................... $55
- 3907 Sauternes, Emotions de La Tour Blanche, Bordeaux, France ............................................. $120
- 345 Moët & Chandon, Imperial Nectar, Épernay, France .............................................................. $138
- 994 1998 Château d’Yquem, Sauternes, Bordeaux, France Magnum ....................................... $3500

**Non-Alcoholic Wine**
- 4102 Champagne, Fre by Sutter Home, California Vineyards .................................................... $38
- 4103 Chardonnay, Fre by Sutter Home, California Vineyards ................................................... $38
- 4104 Merlot, Fre by Sutter Home, California Vineyards ............................................................. $38
- 4068 Red Blend, Fre by Sutter Home, California Vineyards ......................................................... $38
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 $150 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 .......................................................... .......................................................... .......................................................... $40
Two Hour .......................................................... .......................................................... .......................................................... $65
Three Hour .......................................................... .......................................................... .......................................................... $85
Four Hour .......................................................... .......................................................... .......................................................... $100
Fifth Hour .......................................................... .......................................................... .......................................................... $115

Select Full Beverage Package:
Mixed Drink:
- Skyy Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Silver Tequila
- Jack Daniel’s 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, Heineken 0.0

Wine:
- Sparkling Wine, William Wycliff, Brut, California
- Rosé, Chateau Ste Michelle, Columbia Valley, Washington
- Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California
- Chardonnay, Jackson Estate, Santa Maria Valley, California
- Pinot Noir, Carmel Road Winery, Monterey, California
- Cabernet Sauvignon, Bonanza, California

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Soft Drinks
Bottled Water
Fruit Juices
After Dinner Cordials
- Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata
*Not included on Pre-Dinner Bars

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

(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 $150 will apply per two hour period.

**All Beverage Package Selections are Served with:** Soft Drinks, Juice, Bottled Waters, Dry Snacks

**Premium Full Beverage Package:**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost</th>
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</thead>
<tbody>
<tr>
<td>One Hour, per person</td>
<td>$45</td>
</tr>
<tr>
<td>Two Hour, per person</td>
<td>$75</td>
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<td>Three Hour, per person</td>
<td>$100</td>
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<tr>
<td>Four Hour, per person</td>
<td>$115</td>
</tr>
<tr>
<td>Fifth Hour, per person</td>
<td>$130</td>
</tr>
</tbody>
</table>

**Premium Full Beverage Package:** Mixed Drinks:
- Titos Vodka
- Bombay Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniel’s 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, Heineken 0.0

Wine:
- Sparkling Wine, Avissi, Prosecco, Veneto, Italy
- Rosé, La Crema Winery, Monterey, California
- Sauvignon Blanc, The Crossings, Marlborough, New Zealand
- Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California
- Pinot Noir, Decoy, Sonoma Coast, California
- Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Soft Drinks
Bottled Water
Fruit Juices
After Dinner Cordials
- Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

*Not included on Pre-Dinner Bars

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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 $150 will apply per two hour period.

All Beverage Package Selections are Served with:
Soft Drinks, Juice, Bottled Waters, Dry Snacks

Greenbrier Full Beverage Package:
One Hour.............................................................. $55
Two Hour ........................................................... $85
Three Hour........................................................ $110
Four Hour ......................................................... $135
Fifth Hour ......................................................... $150

Greenbrier Full Beverage 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, Heineken 0.0

Select Craft Beer
Selection based on current availability

Wine:
Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico
Rosé, Fleur de Mer, Cotes de Provence, France
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California
Pinot Noir, Copper Cane, Elouan, Oregon
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, Rumchata
*Not included on Pre-Dinner Bars

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

A $150.00 Bartender Charge per bar will apply for each two-hour period.
A $500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Select Host Bar:

Mixed Drinks........................................................................................................................................................................... $16
  Skyy Vodka
  Beefeaters Gin
  Cruzan Aged Light Rum
  Sauza Silver Tequila
  Jack Daniel’s 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, Heineken 0.0
Wine ................................................................................................................................................................................................ $15
  Sparkling Wine, William Wycliff, Brut, California
  Rosé, Chateau Ste Michelle, Columbia Valley, Washington
  Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California
  Chardonnay, Jackson Estate, Santa Maria Valley, California
  Pinot Noir, Carmel Road Winery, Monterey, California
  Cabernet Sauvignon, Bonanza, California

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer
  Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

Soft Drinks................................................................................................................................................................................ $7
Bottled Water................................................................................................................................................................................. $7
Fruit Juices.................................................................................................................................................................................. $7
A $150.00 Bartender Charge per bar will apply for each two-hour period. A $500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

**Premium Host Bar**

**Mixed Drinks:**
- Titos Vodka ................................................................. $17
- Bombay Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniel’s 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, Heineken 0.0

**Wine:** ................................................................................. $16
- Sparkling Wine, Ávissi, Prosecco, Veneto, Italy
- Rosé, La Crema Winery, Monterey, California
- Sauvignon Blanc, The Crossings, Marlborough, New Zealand
- Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California
- Pinot Noir, Decoy, Sonoma Coast, California
- Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

**Q Mixers:** Tonic, Soda, Ginger Ale, Ginger beer
- Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

**Soft Drinks** ........................................................................ $7

**Bottled Water** ..................................................................... $7

**Fruit Juices** ........................................................................ $7
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

Greenbrier Host Bar:
Mixed Drinks: ......................................................................................................................................................... $18
  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, Heineken 0.0
Select Craft Beer .......................................................................................................................................................... $10
  Selection based on current availability
Wine: ............................................................................................................................................................................. $17
  Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico
  Rosé, Fleur de Mer, Cotes de Provence, France
  Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
  Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California
  Pinot Noir, Copper Cane, Elouan, Oregon
  Cabernet Sauvignon, Daou Vineyards, Paso Robles, California

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer
  Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata
Soft Drinks ................................................................................................................................................................. $7
Bottled Water ............................................................................................................................................................... $7
Fruit Juices ................................................................................................................................................................. $7

A $150.00 Bartender Charge per bar will apply for each two-hour period.
A $500.00 minimum sales per bar, per two-hour period will apply.
All Host Bar Selections are Served with Dry Snacks
Beer & Wine Host Bars

A $125.00 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: .......................................................... $8
   Michelob Ultra, Miller Light, Bud Light

Imported Beer: .......................................................... $9
   Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine: ........................................................................ $15
   Sparkling Wine, William Wycliff, Brut, California
   Rosé, Chateau Ste Michelle, Columbia Valley, Washington
   Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California
   Chardonnay, Jackson Estate, Santa Maria Valley, California
   Pinot Noir, Carmel Road Winery, Monterey, California
   Cabernet Sauvignon, Bonanza, California

Soft Drinks ......................................................................................................................... $7

Bottled Water ..................................................................................................................... $7

Fruit Juices ......................................................................................................................... $7
A $125.00 Server Fee per bar will apply for each two-hour period.  
A $400.00 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:** 
- Michelob Ultra, Miller Light, Bud Light

**Imported Beer:** 
- Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

**Wine:** 
- Sparkling Wine, Avissi, Prosecco, Veneto, Italy
- Rosé, La Crema Winery, Monterey, California
- Sauvignon Blanc, The Crossings, Marlborough, New Zealand
- Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California
- Pinot Noir, Decoy, Sonoma Coast, California
- Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

**Soft Drinks**

**Bottled Water**

**Fruit Juices**

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

**Beer & Wine Host Bars**

A $125.00 Server Fee per bar will apply for each two-hour period. A $450.00 minimum sales per bar, per two-hour period will apply.

**All Host Bar Selections are Served with Dry Snacks**

Greenbrier Beer & Wine Host Bar:

<table>
<thead>
<tr>
<th>Domestic Beer:</th>
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<tbody>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer:</th>
<th>$9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Select Craft Beer</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection based on current availability</td>
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</table>

<table>
<thead>
<tr>
<th>Wine:</th>
<th>$17</th>
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</thead>
<tbody>
<tr>
<td>Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico</td>
<td></td>
</tr>
<tr>
<td>Rosé, Fleur de Mer, Cotes de Provence, France</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Copper Cane, Elouan, Oregon</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon, Daou Vineyards, Paso Robles, California</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>$7</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Bottled Water</th>
<th>$7</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Fruit Juices</th>
<th>$7</th>
</tr>
</thead>
</table>

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
A $150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period. A $500.00 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: .......................................................................................................................................................... $22
  - Skyy Vodka
  - Beefeaters Gin
  - Cruzan Aged Light Rum
  - Sauza Silver Tequila
  - Jack Daniel’s Tennessee Whiskey
  - Jim Beam Bourbon
  - Canadian Club Whisky
  - J&B Rare Scotch

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer
Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

Domestic Beer: .................................................................................................................................................. $10
  - Michelob Ultra, Miller Light, Bud Light

Imported Beer: ................................................................................................................................................... $11
  - Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine: ................................................................................................................................................................. $21
  - Sparkling Wine, William Wyckiff, Brut, California
  - Rosé, Chateau Ste Michelle, Columbia Valley, Washington
  - Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California
  - Chardonnay, Jackson Estate, Santa Maria Valley, California
  - Pinot Noir, Carmel Road Winery, Monterey, California
  - Cabernet Sauvignon, Bonanza, California

Soft Drinks ............................................................................................................................................................ $9

Bottled Water ....................................................................................................................................................... $9

Fruit Juices ............................................................................................................................................................. $9
A $150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period. A $500.00 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: .......................................................................................................................................................................................... $23
  - Titos Vodka
  - Bombay Gin
  - Bacardi Superior Light Rum
  - Captain Morgan Spiced Rum
  - 1800 Silver Tequila
  - Jack Daniel’s Tennessee
  - Maker’s Mark Bourbon
  - Crown Royal Whisky
  - Chivas Regal Scotch
  - Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer
  - Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

**Domestic Beer:** .................................................................................................................................................................................. $10
  - Michelob Ultra, Miller Light, Bud Light

**Imported Beer:** .................................................................................................................................................................................. $11
  - Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

**Wine:** ........................................................................................................................................................................................... $22
  - Sparkling Wine, Avissi, Prosecco, Veneto, Italy
  - Rosé, La Crema Winery, Monterey, California
  - Sauvignon Blanc, The Crossings, Marlborough, New Zealand
  - Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California
  - Pinot Noir, Decoy, Sonoma Coast, California
  - Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

**Soft Drinks** ...................................................................................................................................................................................... $9

**Bottled Water** .................................................................................................................................................................................... $9

**Fruit Juices** ..................................................................................................................................................................................... $9
A $150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period. A $500.00 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:**

<table>
<thead>
<tr>
<th>Mixed Drinks:</th>
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</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
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<tr>
<td>Bombay Sapphire Gin</td>
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<tr>
<td>Bacardi Superior Light Rum</td>
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</tr>
<tr>
<td>Ron Abuelo Añejo 12 Year Rum</td>
<td></td>
</tr>
<tr>
<td>Patron Silver Tequila</td>
<td></td>
</tr>
<tr>
<td>Gentleman Jack Tennessee Whiskey</td>
<td></td>
</tr>
<tr>
<td>Woodford Reserve Bourbon</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Special Reserve Whisky</td>
<td></td>
</tr>
<tr>
<td>Johnnie Walker Black Scotch</td>
<td></td>
</tr>
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</table>

Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer
Amaretto, Bailey’s Irish Cream, Kahlua, Rumchata

<table>
<thead>
<tr>
<th>Domestic Beer:</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
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<table>
<thead>
<tr>
<th>Imported Beer:</th>
<th>$11</th>
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</thead>
<tbody>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0</td>
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<table>
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<tr>
<th>Select Craft Beer:</th>
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<tbody>
<tr>
<td>Selection based on current availability</td>
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<table>
<thead>
<tr>
<th>Wine:</th>
<th>$23</th>
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<tbody>
<tr>
<td>Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico</td>
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<tr>
<td>Rosé, Fleur de Mer, Cotes de Provence, France</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand</td>
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<tr>
<td>Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California</td>
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<tr>
<td>Pinot Noir, Copper Cane, Elouan, Oregon</td>
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<tr>
<td>Cabernet Sauvignon, Daou Vineyards, Paso Robles, California</td>
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<table>
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<tr>
<th>Soft Drinks</th>
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<table>
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<th>Bottled Water</th>
<th>$9</th>
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</table>

<table>
<thead>
<tr>
<th>Fruit Juices</th>
<th>$9</th>
</tr>
</thead>
</table>

A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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.

**Specialty Event Cocktail**

Let one of The Greenbrier’s experienced mixologists design a specialty cocktail exclusively for your event. The cocktail will pair perfectly with the season, as well as the theme of your event.

**Sparkling Bar**

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 Liquor

*Wine or Specialty Beer Bar*

Customized List of Wines or Beers with sommelier or cicerone

**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 ................................................................. $52
- J Vineyards, “Cuvee 20”, Brut, Russian River Valley, California ......................................................... $80
- Nicolas Feuillatte, Blue Label Brut, Champagne, France ................................................................. $95
- Moët & Chandon, Imperial Brut, Champagne, France ................................................................. $130
- 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 afficionados, allow our experienced cellar master or 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.

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 execute the rest.

*Custom Wine Tasting.................................................................................................................................................. Starting at $65
Held in a fun, comfortable classroom setting. Tasting includes your selected wines with mat, water and crackers.

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

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

Tastings last 60 minutes.

*$250 Sommelier Fee: Priced for One-Hour Period
Greenbrier Moonshine Bar:

The Appalachian Region of the United States is known for beautiful mountains, abundant natural resources and a unique blend of music. For centuries, it’s also been regarded for a high-proof liquor known as moonshine. Produced at night to avoid detection – the source of its name – moonshine was often made illegal, without government authorization. Moonshiners could be found everywhere, but production was centered in Appalachia, because the remote areas made it easier for moonshiners to avoid revenue officers. The conditions were also perfect for growing the corn needed for production. In recent years, legal moonshines have become extremely popular, building on the long tradition in the Appalachian Mountains. The Greenbrier, centered in the heart of Appalachia, is proud to offer a wide variety of flavors produced by distilleries across the region – including right here in West Virginia – for your enjoyment. Beverages are based on consumption at $15 per drink. A $150 bartender charge per bar will apply for each two-hour period.

Private Select Bourbon Package:

Bourbon lovers can sample an assortment of The Greenbrier’s private select options, found only at America’s Resort. The selections are based on availability from an assortment of well-known distilleries such as Woodford Reserve, Yellowstone from Limestone Branch Distillery, Knob Creek, Maker’s Mark, Old Elk, Jack Daniel’s Single Barrel Rye and Four Roses. There are also two from distilleries right here in the Mountain State, Smooth Ambler Spirits and Swilled Dog. The tasting includes five 1-ounce flights paired with a domestic charcuterie plate, as well as information from our experts on the flavor profiles and the backgrounds of the distilleries. These tastings will be charged at a rate of $65+++ per person, as well as a $250 sommelier fee. For groups larger than 30 guests The Greenbrier offers a Private Select Whiskey Bar at $20 per drink and a $150 bartender fee per bar for every two hour period.

Spirits of the Two Virginias Package:

Many incredible wines, craft beers and spirits are made in The Greenbrier’s back yard right here in West Virginia and across the border in Virginia. This package provides the opportunity to sample some of the best of those products at a cost of $18 per drink for wine and spirits and $10 per craft beer. A bartender fee of $150 per bar for every two hour period also applies. The selections will be based on availability but could include an assortment from Smooth Ambler Spirits, Swilled Dog, Big Draft Brewing, Weathered Ground Brewery, Devil’s Backbone Brewing and many others.