A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
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. The Ladies and Gentlemen of The Greenbrier are committed to providing guests with an exceptional dining experience while adhering to social distancing practices.

Under the guidance of state leadership, The Greenbrier will be making the following adjustments to the service of events while social distancing orders are in place. Please also refer to The Greenbrier’s COVID-19 Response Plan for additional guidelines. These guidelines are subject to change based on revised guidance.

**Staff Appearance and Training**
- All Banquet and Culinary Team Members have received training in proper food handling practices.
- Banquet and Setup Team Members will wear face masks and gloves during the service of the event.

**General Guidelines per Executive Order of the Governor**
- All individuals must wear face coverings while indoors unless the individual is actively eating, drinking or in a room alone.
- All indoor live music performances are prohibited. This includes DJ, singer, karaoke, band, musician, etc.
- Outdoor live performance must adhere to a number of guidelines, to be provided upon request from your Event Services Manager. Patrons must be dining and once patrons have completed their dining the patrons must leave the outdoor dining area. Patrons may not linger or congregate in order to listen to the live music.
- Dance floor and dancing is not permitted by patrons as social distancing cannot be maintained.

**Setup of Event**
- Events are to have no more than 50% occupancy for the event space in which the event is taking place.
- Meeting and event spaces will be setup based on social distancing standards. Guests will be seated with a minimum of six-feet apart. For banquet events there will be a maximum of four guests per round table.
- For meeting sets where tables are provided. One pre-chilled individual bottle of water will be placed at each place setting. The bottles will be replaced every four hours the meeting is in session. Additional bottles of water can be purchased through coffee services.
- Pads and pencils will be provided for meeting room setups where tables are provided. These items will be sanitized each day at the conclusion of the event.
- Hand sanitizing stations will be setup throughout the public areas of the resort’s event space. Should you wish to have hand sanitizer specifically at your event the group is to provide for their guests.
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

BANQUET EVENTS AND MEETINGS

Service of Event

Coffee Service
• All Coffee Services will be setup one sided with Greenbrier Banquet Team Members serving your guests.
• To-go style rolled silverware will be available to guests.
• Condiments (creamer, sugar, etc) will be provided upon request of the guest.
• Greenbrier Banquet Team Members will stay throughout the length of the event to service the guests.
• If privacy is requested for the meeting, the coffee service can be placed in the foyer and remain staffed. It cannot be left in the event space for self service of the guests.

Receptions and Bars
• All canapes and displays must be stationed and served by Greenbrier Banquet Team Member.
• There will be no dry snacks offered during receptions.

Banquet Events
• Tables will be set with rolled silverware.
• Guests will receive covered iced water glasses. Hot beverages and iced tea will be available upon request.
• Under state guidelines self-service style of meals are not permitted. All meals must be served directly to the guest which will be consuming the meal.
• Menus that are labeled “Grab n Go” will be served in sealed to-go style boxes. If it is requested by the group to have their meal served in to go containers ample trash receptacles will be placed throughout the event space.
• Our culinary team has prepared the following supplemental repertoire while social distancing guidelines are in affect. Please note this is not an inclusive list. We can customize the perfect meal for you from our 2021 Banquet Repertoire. To do so please reach out to your Event Services Manager.

The Ladies and Gentlemen of The Greenbrier look forward to serving you.
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

---

**BREAKFAST**

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

<table>
<thead>
<tr>
<th>Breakfast Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grab n Go Boxed Continental</strong></td>
<td>$25</td>
</tr>
<tr>
<td>Individual Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>KIND Bar</td>
<td></td>
</tr>
<tr>
<td>Slice of Blueberry Coffee Cake</td>
<td></td>
</tr>
<tr>
<td>Select One in Advance of:</td>
<td></td>
</tr>
<tr>
<td>Bagel with Greenbrier Jam, Creamery Butter and Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Roll</td>
<td></td>
</tr>
<tr>
<td>Fresh Doughnut</td>
<td></td>
</tr>
<tr>
<td>Stationed</td>
<td>Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Grab n Go Boxed Breakfast</strong></th>
<th>$32</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td>Granola Bar</td>
<td></td>
</tr>
<tr>
<td>Muesli</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Bun</td>
<td></td>
</tr>
<tr>
<td>Select One in Advance of:</td>
<td></td>
</tr>
<tr>
<td>English Muffin, Scrambled Eggs, Ham and Cheese</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Biscuit, Farm Fresh Pan-Fried Egg, Applewood Bacon and American Cheese</td>
<td></td>
</tr>
<tr>
<td>Stationed</td>
<td>Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Tableside Choice of Breakfast</strong></th>
<th>$37</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>Served</td>
</tr>
<tr>
<td>Muffins and Breakfast Pastries</td>
<td>French Served</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>Plated</td>
</tr>
<tr>
<td>Choice of Tableside:</td>
<td></td>
</tr>
<tr>
<td>Farm Fresh Scrambled Eggs, Smoked Bacon, Country Link Sausage and Fried Potatoes</td>
<td></td>
</tr>
<tr>
<td>Or</td>
<td></td>
</tr>
<tr>
<td>French Toast with West Virginia Maple Syrup, Applewood Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>Served</td>
<td>Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections</td>
</tr>
</tbody>
</table>
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

**ALL DAY BOX LUNCHES**

(Minimum of five boxes per order; multiple orders may be placed to allow for variety; Priced per Person)

**The Greenbrier Spa**

- Sliced Turkey on Six Grain Bread with Assorted Condiments
- Dried Apricots Mixed Nuts
- Whole Fruit Granola Bar
- Blueberries & Yogurt
- Bottled Spring Water

---

---

**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 Cheddar Cheese and Crackers
  - Whole Fresh Fruit
  - Chocolate Chip and Peanut Butter Cookie
  - Bottled Spring Water

---

---

**The Windsor Club Wrap**

- Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese
- Mixed Nuts Greenbrier Chocolate Chip Cookies
- Ms. Vickie’s Kettle Chips
- Bottled Spring Water

---

---

**The Deluxe**

- Duo of Sandwiches with Assorted Condiments to include:
  - Half Turkey on Six Grain Bread
  - Half Shaved Ham and Swiss on Marble Rye
  - Country Fried Chicken
  - Marinated Cole Slaw
  - Potato Salad
  - Assorted Crudités with Dip
  - Chocolate Chip and Oatmeal Raisin Cookies
  - Spiced Pecans
  - Whole Fresh Fruit Bottled Spring Water
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

**LUNCH: TABLESIDE CHOICE**

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

All Luncheon Selections are Served:

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

---

**Soup and Sandwich or Salad Lunch**

Soap du Jour Inspired Daily by the Chef

Tablesider Choice of:
(Sandwiches served with Kettle Chips and Pickle Spear)

- Greenbrier Chicken Salad
- Fresh Fruit, Bibb Lettuce, Grilled Asparagus
- or
- Smoked Turkey, Bacon, Pepper Jack Cheese in an Avocado Wrap
- or
- Roast Beef and Blue Cheese on Rye Roll
  Shaved House Smoked Roast Beef with Shaved Onions, Blue Cheese, Horseradish Spread, Fresh Arugula

Chocolate Fudge Cake with Suzette Sauce

---

**Hot Entrée Lunch**

Hard Roll | Sweet Butter

Traditional Caesar Salad | Romaine, Croutons, Grape Tomatoes, Parmesan, Caesar Dressing

Tablesider Choice of:
Pan Fried Maryland Style Crab Cakes
Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce
or
Country Fried Chicken
Braised Collards, Creamy Grits, Coleslaw Skillet Gravy

New York Cheesecake, Strawberry Coulis, Chantilly Cream
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

LUNCH: A LA CARTE | PLATED OR GRAB N GO

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

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

Please select from the following options to create your perfect luncheon.

Soup.......................................................................................................................................................................................................................... $7

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

Side Salad................................................................................................................................................................................................................ $9

(Dressings will be on the side.)
- Petite Iceberg, Crispy Smoked Bacon with Maytag Blue Cheese Dressing
- Greek Salad, Feta Cheese, Olives, Cucumbers, Tomato, Olive Crouton and Greek Dressing
- Classic Caesar with Cracked Black Pepper and Parmesan Dressing
- Vine Ripe Tomato and House Made Mozzarella Salad, Crostini and Basil Oil
- Spinach and Arugula Salad with Marinated Artichokes, Pine Nuts and Lemon Honey Dressing

Sandwich (served with Kettle Chips)............................................................................................................................................................................. $16

- Pulled Bacon, Sauerkraut, Cider Aioli, Manchego on French Baguette
- Greenbrier Chicken Salad on Soft Bun
- Barbeque Beef Brisket Sandwich on Soft Roll, Coleslaw served on side
- Smoked Salmon BLT on Ciabatta
- Grilled Chicken, Mozzarella, Avocado in a Basil Pesto Wrap
- Pastrami Reuben, Thousand Island Dressing on Rye
- Fried Green Tomato Sandwich with Chèvre and Bacon on Soft Roll (Gluten Free Bread Available)
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

Lunch: a la carte | plated or grab n go

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

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

Please select from the following options to create your perfect luncheon.

**Salad Entrée**
(Dressings will be on the side.)

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Seasonal Greens</td>
<td>$14</td>
</tr>
<tr>
<td>Smoked Breast of Duck, Apples, Walnuts, Dried Cranberries, Orange-Cranberry Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Greenbrier Chicken Salad</td>
<td>$18</td>
</tr>
<tr>
<td>Fresh Fruit, Bibb Lettuce, Grilled Asparagus</td>
<td></td>
</tr>
<tr>
<td>Kate's Mountain Cobb Salad</td>
<td>$18</td>
</tr>
<tr>
<td>Fried Chicken, Bacon, Chopped Egg, Blue Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td>Arugula, Watercress and Frisee</td>
<td>$18</td>
</tr>
<tr>
<td>Candied Bacon, Pimento Cheese, Pickled Shrimp, Deviled Egg, Bloody Mary Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chilled Seafood Salad</td>
<td>$20</td>
</tr>
<tr>
<td>Shrimp and Lump Crab in a Herb Dressing, Grilled Farm Vegetables on Boston Lettuce</td>
<td></td>
</tr>
</tbody>
</table>
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

**LUNCH: A LA CARTE | PLATED OR GRAB N GO**

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

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

Please select from the following options to create your perfect luncheon.

**Hot Entrée**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenbrier Farm Vegetables and Cavatappi Pasta</td>
<td>$20</td>
</tr>
<tr>
<td>Tomato-Basil Coulis, Grilled Vegetables and Parmesan Gratin</td>
<td></td>
</tr>
<tr>
<td>Country Fried Chicken</td>
<td>$25</td>
</tr>
<tr>
<td>Braised Collards, Creamy Grits, Coleslaw, Skillet Gravy</td>
<td></td>
</tr>
<tr>
<td>Scaloppine of Veal with Rosemary Butter</td>
<td>$28</td>
</tr>
<tr>
<td>Whole Grain Mustard Spaetzle, Sautéed Mushrooms and Cognac Cream</td>
<td></td>
</tr>
<tr>
<td>Blackened Jumbo Shrimp</td>
<td>$26</td>
</tr>
<tr>
<td>Roasted Corn Grits, Tasso Gravy</td>
<td></td>
</tr>
<tr>
<td>Pan Fried Maryland Style Crab Cakes</td>
<td>$24</td>
</tr>
<tr>
<td>Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Dessert**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Chip Cookie</td>
<td>$4</td>
</tr>
<tr>
<td>Peanut Butter Cookie</td>
<td>$4</td>
</tr>
<tr>
<td>Oatmeal Cookie</td>
<td>$4</td>
</tr>
<tr>
<td>Brownie</td>
<td>$4</td>
</tr>
</tbody>
</table>

**Stationed Beverages**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selection</td>
<td>$5 per guest</td>
</tr>
</tbody>
</table>
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

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

All Dinner Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

Dual Entrée Plated Dinner ................................................................. $100

Hard Rolls | Sweet Cream Butter

The “Jerry West” Salad
Chopped Iceberg, Tomatoes, Bacon, Diced Cucumbers, Pickled Red Onions Blue Cheese Dressing

Petite Filet and Seared Sea Bass
Truffled Potato Puree, Roasted Baby Carrots

Strawberry Cake
Chantilly Cream with Strawberry Coulis

Tablesaside Choice Plated Dinner ................................................... $110

Hard Rolls | Sweet Cream Butter

Cream of Five Onion Soup
Crispy Shallots and Chives

Spinach and Frisee Salad
Port Poached Pears, Stilton Blue Cheese, Spiced Pecans, Bacon Lardons, Plumped Apricots
Orange-Hazelnut Vinaigrette

Tablesaside Choice of:
Smoked Chicken Breast
or
Seared Salmon
or
New York Strip

All entrees served with Whipped Potatoes, Seasonal Farm Vegetables

Greenbrier Peach Mousse Tart
Almond Cream and Raspberry Coulis
DINNER

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

Dine Around Stationed Dinner ..........................................................$92

Plated Salad Station

Salads will be pre-plated with dressing added prior to service to guest.
Caesar Salad, Romaine, Tomatoes, Parmesan, Garlic Croutons, Parmesan Dressing
Wedge Salad, Iceburg, Cucumbers, Carrots, Bacon, Blue Cheese Crumble, Blue Cheese Dressing

Carving Station

Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard
Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls.

Risotto Station

Items below will be prepared by culinarian and served with no self-service toppings.
Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms
Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions

Molten Chocolate Cake Station

Warm Chocolate Cake served with Raspberry Coulis Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries

A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

**GRAB N GO CONTAINERS**

Our Culinary Team will select the perfect to-go style container based on your Grab n Go menu selection.

Here is a sample of our inventory: