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 & PRIVATE EVENT REPETTOIRE

2019
On behalf of the culinary team, I want to thank you for selecting The Greenbrier for your upcoming event. Our iconic history runs not just through the grounds of this great hotel but also through its culinary cuisine. Our tradition of service excellence blends perfectly with our world renowned cuisine to provide memories that will last a lifetime for both you and your attendees.

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

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

We look forward to having you as our guest.

Bryan Skelding
Executive Chef
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.
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GENERAL INFORMATION

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

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

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

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

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

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

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

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

Outdoor Functions
For all outdoor event locations, we ask for inclement weather relocation to be decided upon at least 8 hours prior to the event start. Breakfast events must be decided the night prior. Decisions must be communicated to your Event Services Manager. If a decision has not been made by 11:00 am for an evening event, then your Event Services Manager will confer with the Food and Beverage Department to make a decision that is best for a successful event. Additional charges will apply for last minute set up and venue changes.
Production and Buy-out Fees
Rental fees apply to premium venues around the property. Your Event Services Manager will be able to inform you of settings and areas that require these tariffs. For events that require the exclusive use of a restaurant, “Buy-out” charges will be incurred. These charges fluctuate per the restaurant involved.

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

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

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

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

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

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

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

### AMENITIES 2019

**Veggie & Dips $28**
Crisp Garden Vegetables and Sesame Seed Lavosh
Dips that include Roasted Red Pepper and Feta Cheese, Greenbrier Valley Ranch and Roasted Garlic Hummus

**Cheese and Fruit Board (Cutting Board Not Included $45) (Cutting Board Included $75)**
Selection of six Domestic and Imported Cheeses laid out on a cutting board with Almonds, Carr Crackers, Grapes and Dried Fruits

**Movie Time!**

**Junk Food Lovers $45**
A Greenbrier Bag of Potato Chips, Three Flavors of Vosges Bars, Caramel Popcorn, Kettle Popcorn, Two bags of 6-8 ounce candy such as Sour Patch Kids and Jelly Beans, Four RJ’s Licorice Sticks, Two Sodas

**Healthier Food Lovers $39**
Two Bags of Sun Chips, Six Assorted Kind Bars, Trail Mix, Roasted Peanuts, Two Bags of Olive Oil Popcorn
Two Natural Spring Waters

**Kid’s Cake & Cookie Decorating $38**
Kids can decorate their own Cupcakes & Cookies with a variety of toppings & icing.
Includes Two Chocolate Cupcakes, Two Vanilla Cupcakes, Six Sugar Cookies, Butter Cream Icing, Assorted Sprinkles, Maraschino Cherries, Chocolate Ganache and Vanilla Glaze

**Fresh Whole Fruit Platter $42**
Two Golden Delicious Apples, Two Red Delicious Apples, Two Oranges, Red Grapes, White Grapes, Four Bananas
Strawberries to Garnish

**Chips and Dips with Margarita Pitcher $58**
Tortilla Chips with Fresh Salsa, Cilantro Lime Sour Cream, Guacamole paired with Lime Margaritas

**Flat Bread & Dips $25**
Flat Bread Crisp with Pepper and Feta Cheese, Pesto Hummus
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.

Greenbrier Snack Mix $40
Dried Fruit and three types of Assorted Snacks, Choice of Four Chilled Domestic Beers

Charcuterie Board (Cutting Board Not Included $49) (Cutting Board Included $75)
Assorted Cured Meats with Foie Gras Torchon, Pickled Vegetables, Chutney and Flat Bread

Romantic Night with Sparkling Gruet and Strawberries $98
Sparkling Wine, Chocolate Sauce, Strawberries and Falling Lush Rose Petals

Assorted Chocolate Strawberries $25
Chocolate Dipped Strawberries in white, milk, and dark chocolate

Cookies and Milk $25
Large Chocolate Chip, Oatmeal and Peanut Butter Cookies nested in linen with Ice Cold Milk and Mr. Justice’s Favorite Chocolate Chip Cookie recipe

West Virginia Basket $52
Two Natural Spring Waters, Granny Smith Apple, Red Delicious Apple, Bosc Pear, Grapes, Pretzels
Honey Mustard Dip, Spiced Pecans, Peanuts

Greenbrier Signature Basket $69
Au Contraire Chardonnay, Granny Smith Apple, Red Delicious Apple, Grapes, Spiced Pecans, Peanuts
Greenbrier Chocolate Bar, and Carr’s Crackers

Specialty Chocolate Sculpture and Bonbons $85
Custom or Themed Chocolate Sculpture Showpiece, along with one and a half dozen Assorted Handcrafted Bonbon Chocolates

Specialty Chocolate Sculpture and Macaroons $80
Themed Chocolate Sculpture Showpiece, along with one and a half dozen Assorted Handcrafted Macarons
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.

CONTINENTAL BREAKFASTS

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

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

Greenbrier Continental ................................................................. $27
Freshly Squeezed Orange Juice
Fresh Tropical Fruit Kabobs
Granola with Assorted Individual Fruit Yogurts
Variety of Dry Cereals with Assorted Milks
Assorted Mini Muffins and Pastries
Creamery Butter, Greenbrier Jams and Honey
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

Lighter Fare Start Up ........................................................................... $29
Freshly Squeezed Orange and Grapefruit Juice
Array of Fresh Fruit with Premium Yogurt
Sliced Hardwood Smoked Atlantic Salmon Display to include:
  Capers, Red Onion, Lemon and Hard Boiled Egg
Selection of Bagels with Creamery Butter and Cream Cheese
Bran, Strawberry & Blueberry Muffins and Assorted Pastries from The Greenbrier Bakeshop
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

Southern Style .......................................................................................... $32
Freshly Squeezed Orange and Grapefruit Juice
Array of Sliced Watermelon, Honeydew, Cantaloupe and Fresh Berries
Granola with Assorted Individual Fruit Yogurts
Buttermilk Biscuits Filled with Shaved Ham, Pan Fried Egg and Cheddar
Selection of Bagels with Greenbrier Jams, Preserves, Creamery Butter and Cream Cheese
Assorted Danish Pastries, Muffins and Croissants from The Greenbrier Bakeshop
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections
## Continental Breakfast Enhancements

### From The Bakeshop

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Muffins</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Bagels, Toasted with Creamery Butter and Cream Cheese</td>
<td>$37 per dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$37 per dozen</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$37 per dozen</td>
</tr>
<tr>
<td>Fresh Doughnuts</td>
<td>$37 per dozen</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Scones served with Devonshire Cream</td>
<td>$37 per dozen</td>
</tr>
<tr>
<td>Large Chocolate Chip Muffins</td>
<td>$35 per dozen</td>
</tr>
<tr>
<td>Coffee Cake: Banana, Blueberry, Strawberry (18 servings)</td>
<td>$25 each</td>
</tr>
</tbody>
</table>

### From the Griddle (Minimum 12 guests)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Blintzes with Strawberry Sauce</td>
<td>$5 per person</td>
</tr>
<tr>
<td>French Toast with West Virginia Maple Syrup</td>
<td>$5 per person</td>
</tr>
</tbody>
</table>

### Meat (Minimum 12 guests)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked Bacon</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Sausage Links</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Turkey Bacon</td>
<td>$5 per person</td>
</tr>
</tbody>
</table>

### Eggs and More

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country Scrambled Eggs</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Hard Boiled Eggs</td>
<td>$4 per person</td>
</tr>
<tr>
<td>Crab, Asparagus and Tomato Frittata</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Quiche du Jour</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Corned Beef Hash</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Fried Potatoes &amp; Caramelized Onions</td>
<td>$5 per person</td>
</tr>
</tbody>
</table>

### Fruit, Oats and Granola

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Whole Fresh Fruit</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Assorted Dry Cereals with Whole and Skim Milk</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Selection of Individual Fruit Yogurts with Bowl of Granola</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>KIND Healthy Grains Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Hot Oatmeal or Cream of Wheat, Golden Raisins and Brown Sugar</td>
<td>$5 per person</td>
</tr>
</tbody>
</table>

### Breakfast Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk Biscuit, Farm Fresh Pan Fried Egg, Country Sausage and American Cheese</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Croissant filled with Farm Fresh Pan Fried Egg, Aged Cheddar and Maple Ham</td>
<td>$62 per dozen</td>
</tr>
<tr>
<td>Breakfast Burritos with Scrambled Eggs, Cheddar, Sausage and Fresh Tomato Salsa</td>
<td>$62 per dozen</td>
</tr>
</tbody>
</table>

### Country Gravies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chipped Beef Gravy with Toast Points</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Southern Sausage Gravy with Buttermilk Biscuits</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Chipped Virginia Ham and Red Eye Gravy with Cornbread</td>
<td>$10 per person</td>
</tr>
</tbody>
</table>
Let our Greenbrier Chefs plate your meal while you relax the morning away. Choose from some of our favorite plated options, served in the location of your choice.

All Plated Breakfasts Selections are Served with:
- Assorted Breakfast Pastries, Muffins and Biscuits from The Greenbrier Bakeshop
- Greenbrier Jams, Preserves and Creamery Butter
- Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections

(Minimum Twelve Guests; Priced per Person)

Accompaniments and Chilled Juice

Choose one:
- Parisienne of Melon
- Half Grapefruit
- Sliced Pineapple
- Smoked Salmon Plate
- Yogurt Parfait, Granola

Choose one:
- Freshly Squeezed Orange Juice
- Tomato Juice
- Fresh Grapefruit Juice
- V-8 Juice
- Cranberry Juice

Main Selections

**The Breakfast Toast**..........................................................$30
Vanilla Bean Brioche with Peach Compote, Seasonal Berries and West Virginia Maple Syrup

**Country Kitchen**..............................................................$28
Farm Fresh Scrambled Eggs with Roasted Asparagus, Smoked Bacon, Country Link Sausage and Fried Potatoes

**Breakfast Frittata**.............................................................$32
Filled with Vidalia Onions, Sweet Shrimp, Green Onions, Tomato Compote, Virginia Ham

**The Greenbrier**...............................................................$30
Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Grilled Asparagus and Fried Potatoes

**Lorraine**..............................................................................$30
Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay

**Corned Beef Hash Benedict**..................................................$35
Grilled Asparagus and Roasted Tomato Gratin
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 BUFFETS**

**All Breakfast Buffets are Served with:**
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections
For meetings or events where a coffee station is preferred, please add $5.00 per person.
*(Minimum Twelve Guests; Priced per Person for Two Hour Service.)*

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**Sunrise Lighter Fare Breakfast**
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

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**Morning Delight Buffet**
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

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**The Greenbrier Breakfast**
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

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**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
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 BUFFET ENHANCEMENTS**

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

**Belgian Waffle Station**

- WV Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Sauce
- Berry Compote, Chocolate Chips, Fresh Fruit

(Includes Culinarian)

$15 per person

**Pancake Station**

- Strawberry Syrup, Maple Syrup, Blueberry Syrup, Sweet Cream Butter, Whipped Cream
- Macerated Berries, Chocolate Chips, Fresh Fruit

(Includes Culinarian)

$17 per person

**Omelet Station**

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

(Includes Culinarian)

$16 per person

**Eggs Benedict Station**

- Eggs Benedict prepared in front of your guests.
  - English Muffin, White Toast, Rye Toast, Canadian Bacon, Smoked Salmon, Poached Egg and Sauce Hollandaise

(Includes Culinarian)

$18 per person

**The Greenbrier Southern Grits Station**

- Creamy Grits with Butter, Cheddar Cheese, Scallions, Andouille Sausage, Tomatoes and
  - Diced Truffles

(Includes Culinarian)

$16 per person

**Carved Glazed Virginia Ham**

- Honey Mustard Glazed Virginia Ham with Southern Biscuits, Sweet Mustard and Onion Relish

(Includes Culinarian)

$26 per person
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.

BRUNCH BUFFET

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

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

The Greenbrier Brunch .................................................................................................................................................. $70

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

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

Carving Station with Culinarian
- Glazed York Ham with Greenbrier Peach Chutney

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

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

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

### Refreshment Services

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

#### Coffee Service

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

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

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

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

#### Coffee Break

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

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

#### A La Carte Refreshment Selections

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

##### Individual Beverages

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

##### Group Beverages

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

**INDIVIDUAL BREAK SELECTIONS**

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

**Afternoon Snacks**
- Fancy Tea Cookies ............................................................................................................................................................... $16 per dozen
- Assorted French Macarons ..................................................................................................................................................... $37 per dozen
- Greenbrier Brownies ............................................................................................................................................................... $37 per dozen
- Assorted Greenbrier Cookies ................................................................................................................................................... $37 per dozen
  - 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 ........................................................................................................................................................................ $25 per dozen
  - Apples, Pears, Oranges, Bananas
- Assorted Candy Bars ................................................................................................................................................................. $3 each
- Individual Bags of Chips ............................................................................................................................................................... $3 each
- Granola Bars .................................................................................................................................................................................. $3.50 each
- KIND Healthy Grains Bars ......................................................................................................................................................... $3.50 each
- Potato Chips, Pretzels or Mixed Nuts (1 bowl per 25 people) ................................................................................................. $10 per bowl
- Potato Chips and Onion Dip (1 bowl per 25 people) .................................................................................................................... $15 per bowl
- Assorted Greenbrier Chocolates (35 pieces per pound) ........................................................................................................ $75 per pound
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.

THEMED BREAK SELECTIONS

All Themed Break Selections are Served with:

Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections Bottled Spring Water

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

MORNING REFRESHERS

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

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

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

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

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

AFTEERNON REJUVINATORS

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

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

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

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

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

**THEMED BREAK SELECTIONS**

All Themed Break Selections are Served with:

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

**PARTY ENHANCEMENTS**

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

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

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

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

All Custom Meal “To Go” Selections are Served with:
Whole Fresh Fruit
Bottled Spring Water
*Gluten free bread is available upon request.
(Minimum of Ten Boxed Lunches per Selection; Priced per Person)

Custom Meal “To Go” ................................................................. $32

Please select one item from each bold category

SANDWICHES:

Breakfast
Bacon, Egg and Cheese Biscuit
Breakfast Burrito with Scrambled Eggs, Cotija, Peppers and Onions

Deli Style
Italian Meats (Ham, Salami, Mortadella) on a Hoagie
Beef Tenderloin and Havarti on Mustard-Brushed French Roll
Peppered Pastrami and Gruyere Cheese on Rye Bread
Sugared Ham and Swiss Cheese on Sourdough Bread

Chicken and Turkey
Country Fried Chicken Breast
Greenbrier Chicken Salad on Soft Roll
Grilled Chicken Caesar Style in a Tortilla Wrap
Smoked Turkey, Bacon, Pepper Jack Cheese in an Avocado Wrap

Vegetarian
Spicy Hummus Spread on Flat Bread with Roasted Peppers, Tomatoes, Onion and Eggplant
Grilled Portabella, Zucchini, Yellow Squash, Tomato, Basil Pesto on Focaccia

SALAD:
Cous Cous Salad with Tomatoes and Herbs
Red Bliss, Dill and Red Onion Potato Salad
Fresh Seasonal Fruit Salad
Creamy Coleslaw

SNACK:
Bagged Snacks: (Select One)
Sea Salt Chips, Barbeque Chips or Sun Chips
Granola Bar or Trail Mix
Virginia Peanuts or Pretzels

DESSERT:
Greenbrier Brownie
Lemon Bar
Assorted Cookie: (Select One)
Chocolate Chip, Peanut Butter or Oatmeal Raisin
Candy Bar: (Select One)
SNICKERS, MBM, Milky Way or HERSHEY’s Chocolate Bar
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.

**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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs, Ham and Cheese on English Muffin</td>
<td>$32</td>
</tr>
<tr>
<td>Muesli</td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td>Individual Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Granola Bar</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Bun</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td></td>
</tr>
</tbody>
</table>

### SIGNATURE AFTERNOON SELECTIONS

**The Greenbrier Spa**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Turkey on Six Grain Bread with Assorted Condiments</td>
<td>$25</td>
</tr>
<tr>
<td>Dried Apricots</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Granola Bar</td>
<td></td>
</tr>
<tr>
<td>Blueberries &amp; Yogurt</td>
<td></td>
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</tbody>
</table>

**The Meadows**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duo of Sandwiches with Assorted Condiments to include:</td>
<td>$27</td>
</tr>
<tr>
<td>Chicken Salad on a Soft Roll</td>
<td></td>
</tr>
<tr>
<td>Half Shaved Ham and Swiss on Marble Rye</td>
<td></td>
</tr>
<tr>
<td>Assorted Crudités with Dip</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese and Crackers</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip and Peanut Butter Cookie</td>
<td></td>
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</tbody>
</table>

**The Windsor Club Wrap**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese</td>
<td>$29</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Ms. Vickie’s Kettle Chips</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td></td>
</tr>
<tr>
<td>Greenbrier Chocolate Chip Cookies</td>
<td></td>
</tr>
</tbody>
</table>

**The Deluxe**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duo of Sandwiches with Assorted Condiments to include:</td>
<td>$36</td>
</tr>
<tr>
<td>Half Turkey on Six Grain Bread</td>
<td></td>
</tr>
<tr>
<td>Half Shaved Ham and Swiss on Marble Rye</td>
<td></td>
</tr>
<tr>
<td>Country Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip and Oatmeal Raisin Cookies</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Marinated Cole Slaw</td>
<td></td>
</tr>
<tr>
<td>Assorted Crudités with Dip</td>
<td></td>
</tr>
<tr>
<td>Spiced Pecans</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td></td>
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</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.

PLATED LUNCHEONS

All Plated Luncheon Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twelve Guests; Minimum Two Courses; Priced per Person)

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

$7

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
Spinach and Arugula Salad with Marinated Artichokes, Pine Nuts and Lemon Honey Dressing

$9

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

$16
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.

### Plated Luncheons

#### Salad Entrée:

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

#### Hot Entrée:

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

#### Dessert:

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

BUFFET LUNCHEONS

All Buffet Luncheon Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
For meetings or events where a coffee station is preferred, please add $5.00 per person.
(Minimum Twelve Guests; Priced per Person for Two Hour Service.)

Café Carleton Lunch Buffet
Soup du Jour Inspired Daily by the Chef
Arugula and Frisee Salad
  Plumped Apricots, Golden Raisins, Blue Cheese and Orange-Hazelnut Vinaigrette
Tender Butter Lettuce
  Fresh Herbs, Lemon, Grapes, Spiced Brioche Crouton and Pernod Dressing
Greenbrier Muffalatta
  Sliced Salami, Capicola, Prosciutto and Sopressata pressed between Focaccia with Olive Tapenade
Roasted Red Peppers and Provolone Cheese
Smokehouse Turkey on Sea Salt Focaccia
  Marinated Bell Peppers, Basil, Iceberg, Tomato, Mayo and Fresh Mozzarella
Roast Beef and Blue Cheese on Rye Roll
  Shaved House Smoked Roast Beef with Shaved Onions, Blue Cheese, Horseradish Spread, Fresh Arugula
Roasted Asparagus and Portabella Wrap, Truffle Aioli, Brie Cheese, Spinach and Shaved Red Onions
  Inside a Sundried Tomato Tortilla
Chicken Parmesan Sandwich on Italian Hoagie
  Spicy Marinara, Parmesan and Mozzarella

Assorted Ms. Vickie Kettle Chips
Cookies: Peanut Butter, Chocolate Chip
New York Style Cheesecake, Brownies

Springhouse Sandwich Lunch Buffet
Soup du Jour Inspired Daily by the Chef
Classic Caesar Salad, Romaine, Croutons, Grape Tomatoes, Parmesan, Caesar Dressing
Toasted Israeli Couscous, Tomatoes, Kalamata Olives, Pickled Red Onions, White Balsamic Vinaigrette
Marinated Coleslaw, Creamy Potato Salad
Grilled Portabella and Spinach Salad, Red Onions, Shaved Smoked Gouda and Balsamic Vinaigrette

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

Sliced Deli Meat and Cheese Platter to include:
  Roast Beef, Smoked Turkey, Glazed Corned Beef, Shaved Ham
  Swiss Cheese and Cheddar Cheese

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

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

### Buffet Luncheons

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Draper's Lunch Buffet</strong></td>
<td>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</td>
</tr>
<tr>
<td><strong>Down South Dixie Lunch Buffet</strong></td>
<td>Soft Roll, Biscuits, Sweet Cream Butter, Creamy Shrimp Bisque, Sherry Chantilly, Sliced Vine Ripened Tomatoes, Old Fashioned Potato Salad, Deviled Eggs, Sliced Watermelon, Country Fried Chicken, Country Shrimp and Grits, Tasso Gravy, Grape Tomatoes and Scallions, Slow Smoked Brisket of Beef with Barbeque Sauce, Maple Glazed Smoked Virginia Ham, Pineapple Chutney, Country Style Green Beans, Spoon Bread with Jalapeños, Fried Green Tomatoes, Jack Daniel’s Pecan Pie, Greenbrier Peaches and Cream, Fresh Strawberry Tart, Chocolate Fudge Cake</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.

BUFFET LUNCHEONS

The Forum Lunch Buffet

Soft Rolls and Focaccia
Sweet Cream Butter

Tuscan Minestrone Soup

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

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

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

American Picnic Lunch Buffet

Cornbread and Biscuits
Sweet Cream Butter

Soup du Jour Inspired Daily by the Chef

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

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

Baked Beans
House-made Vinegar Chips

Warm Peach Cobbler
Peanut Butter Cookies
Fresh Blueberry Pie
Greenbrier Brownies
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.

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

**Cold Canapés**
*(Priced per Dozen)*

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

**RECEPTIONS (cont.)**

**Hot Canapés**

*(Priced per Dozen)*

Fried Greenbrier Chicken Sausage, Appalachian White BBQ ............................................................................................................................ $50

Cajun Fried Oysters and Horseradish Sauce ...................................................................................................................................................... $52

Spicy Fried Green Tomato with Sesame Aioli ............................................................................................................................................... $50

Wild Mushroom Risotto Croquette with Lemon Aioli ................................................................................................................................. $50

Ham and Spinach Quiche .................................................................................................................................................................................... $50

Asian Beef Satay and Sweet Plum Glaze ....................................................................................................................................................... $50

Maryland Style Mini Crab Cakes with Sauce Remoulade ........................................................................................................................... $64

Lamb and Feta Cheese Stuffed Artichoke Hearts ........................................................................................................................................ $60

Lamb Chops, Mint Glaze .................................................................................................................................................................................... $64

Mini Meatball Lollipop, Truffle and Grain Mustard Aioli ........................................................................................................................ $60

Lobster Sliders with Truffle Aioli ........................................................................................................................................................................ $64

Barbeque Basted Bacon Wrapped Shrimp ................................................................................................................................................ $60

Beef Tenderloin, Fig Jam, Blue Cheese, Fondue and Red Onion Marmalade, on a Crostini ........................................................................ $60

Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli ............................................................................................................................... $60

Warm Brie and Apple Tartlet .............................................................................................................................................................................. $50

Boundin Blanc Skewer, Spicy Mustard ....................................................................................................................................................... $52

New Twice Baked Potatoes, Scallions, Cheddar, Horseradish ......................................................................................................................... $52

Short Rib Tartlet, Parsnip Puree with Natural Jus ....................................................................................................................................... $56

Greenbrier Braised Oxtail, Coleslaw, Tartlet ................................................................................................................................................ $54

Grilled Halloumi Sliders .................................................................................................................................................................................. $60

Mini Southwest Egg Rolls .............................................................................................................................................................................. $56

Crab Stuffed Mushrooms ............................................................................................................................................................................... $62

Duxelle Tartlet with Port Onion Jam ......................................................................................................................................................... $60

Duck Confit Quesadilla, Caramelized Onions, BBQ Sauce ....................................................................................................................... $60
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.

ELABORATE DISPLAYS

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

Display of Seasonal Fruits, Melons and Berries.......................................................................................................................... $16
Honey Yogurt Sauce

Garden Display of Crisp and Roasted Vegetables.......................................................................................................................... $17
Hummus, Ranch Dip

Greenbrier Wheel of Brie with Praline Caramel.......................................................................................................................... $19
Warm Brie Covered in Caramel Sauce topped with Spiced Pecans
Sliced Apples and Pears, Crusty French Bread

Domestic Cheese Display.................................................................................................................................................................. $21
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Imported Cheese Display.................................................................................................................................................................. $31
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Salumi Display.................................................................................................................................................................................... $23
Assorted Cured and Dried Meats
Featuring Berkshire Pork
Crusty French Bread and Black Mustard

Sushi and Sashimi (Special Selections Available Upon Request).................................................................................................. $35
Tuna, Salmon, Hamachi, Sashimi and Nigiri
California, Spicy Tuna, Eel and Avocado Rolls
Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce

House Smoked Seafood Display.................................................................................................................................................... $33
House Smoked Salmon, Scallops, Oysters, Shrimp and Trout
Horseradish Cream, Capers, Red Onion, Lemon
Baskets of Bremner Wafers and Melba Toast

Chilled Seafood Display................................................................................................................................................................. $33
Jumbo Shrimp with Cocktail and Sauce Louis
Fresh Shucked Oysters on the Half Shell, Crab Claws, Mussels
Crackers, Lemons, Mignonette and Tabasco

Caviar Station.................................................................................................................................................................................... Market
Egg White, Egg Yolk, Buttered Toast Points, Blinis, Chives, Red Onion, Crème Fraîche
Enhance your reception with a Greenbrier Culinarian and add an action station so your guest can view the food being prepared right in front of their eyes.

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

**Stone Ground Grits Station**
- Creamy Grits with Choices of:
  - Smoked Cheddar, Scallions, Roasted Corn, Stewed Tomatoes with Okra
  - Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy
- $24

**Pasta Station**
- Trio of Pastas: Ricotta Tortellini, Rigatoni and Bucatini
- Tomato-Vodka Sauce, Sunday Sauce, Alfredo and Pesto
- Diced Shrimp, Chicken, Goat Cheese, Parmesan Cheese, Bacon Lardons
- Mushrooms, Peppers and Onions, Diced Tomatoes, Sundried Tomatoes
- $28

**Risotto Station**
- Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms
- Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions
- $28

**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
- $48

**Foie Gras Station**
- Melba Toast, Assorted Jams and Chutneys, Seasonal Greens
- $90 per lobe (10 people per lobe)

**Burger Station**
- Prime 8oz Burgers with Choice of Toppings:
  - Jalapeños, Guacamole, Tomatoes, Bacon, Lettuce, Cheddar Cheese, Swiss Cheese
  - American Cheese, Pepper Jack, Mushrooms, Peppers, Grilled Onions, Assorted Sauces
- $35

**Carving Stations**
- Glazed Berkshire Pork Steamship Round, Apple and Cinnamon Chutney, Honey Dijon Mayo
- $15
- Kate’s Mountain Smoked Beef Brisket, Mustard BBQ, Coleslaw and Soft Roll
- $15
- Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard
- $14
- Rosemary Roasted Rack of Domestic Lamb, Coconut-Mint Pesto and Dijon Mustard
- $17
- Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls
- $18
- Slow Roasted Prime Rib of Beef, Yorkshire Pudding, Au Jus
- $19
- Roast Leg of Lamb, Jalapeno Mint Jelly, Tzatziki Sauce
- $16
- Pastrami Salmon, Tartar Sauce, Tamarind Chutney
- $17

**Whole Roasted Pig**
- Kate’s BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft Rolls and Cornbread
- $17

*Culinary included in pricing for these stations.
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.

COFFEE & DESSERT RECEIPTIONS

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

All Coffee & Dessert Receptions are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twenty-Five Guests, Priced per Person for Two Hour Service.)

Molten Chocolate Cake Station
Warm Chocolate Cake served with Raspberry Coulis
Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries
Culinarin included.

$16

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

$23

Soft Serve Ice Cream Bar
Vanilla & Chocolate Soft Serve Ice Cream
Toppings to Include:
Caramel Sauce, Chocolate Sauce, Raspberry Coulis, Vanilla Streusel, Maraschino Cherries
Rainbow Sprinkles, Whipped Cream
Culinarin included. Maximum 150 People

$25

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
Culinarin included.

$26

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.

$22
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.

**HISTORICAL MENUS**

**MENU SERVED TO THE MEMBERS OF THE VIRGINIA BAR ASSOCIATION**

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

**JULY 25TH, 1889**

$195 ~ PER PERSON

*(Minimum 16 Guests)*

**Soup:**

- Sea Turtle a l’Anglaise
- Plain Celery
  
  *(Turtle Soup)*

**Fish:**

- Broiled Blue, a la Maître d’Hôtel
- Sliced Cucumbers, Pommes Parisienne

  *(Blue Fish, Cucumber, Potato)*

**Hors d’Oeuvre:**

- Fried Soft Crabs, a la Tartare (in season)

  *(Crab Tartare)*

**Relevé:**

- Tenderloin of Beef larded with Mushrooms
- Pommes Chateau, Stuffed Tomatoes

  *(Beef Tenderloin, Mushrooms, Potato, Tomato)*
- Asparagus a la Vinaigrette

**Entrée:**

- Calf Sweetbreads Braised with Small Peas

**Pâtisserie:**

- Vanilla Ice Cream with Fancy Cake

**Dessert:**

- Assorted Fruit, Mixed Nuts
- Coffee, Decaf, Tea
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.

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

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

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

Key West Green Turtle Soup
Cheddar Cheese Straws

Everglades Frog Legs and Maine Lobster American
Carolina Rice

Tenderloin of Black Angus Beef Jefferson
The Garden Specialty Platter

Philadelphia Brie Cheese
Kentucky Bibb Lettuce

Baked Alaska
Brandied Georgian Peaches, Chocolate Leaves

Coffee
IN HONOR OF SAMUEL JACKSON SNEAD
TWENTIETH ANNIVERSARY
AT THE GREENBRIER

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

MAY 17TH, 1957
$170 ~ PER PERSON
(Dinner buffet; Minimum 16 Guests)

Hawaiian Pineapple Supreme Curacao
Celery, Radishes, Olives
(Pineapple, Celery, Radish, Olive “Crudite”)

Tasmanian Langoustine Bisque à la Fine Champagne
(Langoustine Bisque)

Florida Gulf Coast Pompano Amandine
Whole Maine Lobster Boiled in Court Bouillon, Drawn Butter
Roast Sirloin of Blue Ribbon Shorthorn Steer “Troubadour”
Tomato Clamart, Mousseline Potatoes
(Pompano Fish, Almonds, Lobster, Butter, Beef, Tomato Stuffed with Potato)

Hearts of Belgian Endives, Key West Palms and Pear
Roquefort Dressing
(Endive, Palm, Pear, and Blue Cheese)

Brandied Black Bing Cherries over Kanawha Walnut Ice Cream Jubilee

The Champions Anniversary Cake

Coffee
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.

HISTORICAL MENUS

PRINCESS GRACE AND PRINCE RAINIER

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

APRIL 27TH, 1963
$350 ~ PER PERSON
(Minimum 16 Guests)

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

Les Aperitifs
(Cocktails)

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

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

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

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

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

Le Café Mocca
Chocolates et Menthes
(Chocolate Infused Coffee, Chocolate and Mint Truffles)
Mr. and Mrs. Paul Harvey
On the Occasion of their Silver Anniversary

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

AUGUST 5TH, 1965
$225 ~ PER PERSON
(Minimum 16 Guests)

The Gourmandises Epicure

Cocktails

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

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

Saddle of Kentucky Lamb au Romarin
Bouguetiere Orientale, Mint Sauce

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

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

Café Brulot
Mignardises
(Spiced Coffee, Nougat, Chocolate BonBon)
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 GALA DINNER EXTENDED BY MR. AND MRS. E. TRUMAN WRIGHT HONORING THE GUESTS OF THE GREENBRIER CULINARY APPRENTICE AND TRAINING PROGRAMS FOURTH GRADUATION EXERCISES

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

AUGUST 6TH, 1966
$300 ~ PER PERSON
(Minimum 16 Guests)

Avant L’Oeuvre
(Amuse Bouche)
Le Caviar de Osetra Supreme Sur Pain Grille
(Caviar and Crostini)
Le Saumon Fume de la Nouvelle Ecosse
(New Scottish Smoked Salmon)
Le Foie Gras de Strasbourg en Gelee
(Foie Gras Torchon with Sauternes Gelee)
Le Jambon de la Virginie Occidentale
(Shaved Virginia Ham)

Les Aperitifs (Cocktails)

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

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

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

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

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

Le Café des Maitres
(The Greenbrier Coffee Blend)
Les Arts du Patissier Escortes de Mignardises en Parade
(Parade of Fancy Cookies and Mignardises)
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
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.

**PLATED DINNERS**

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

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

**THREE COURSE PLATED DINNER OPTIONS**

**The Forum Dinner**

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

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

**Springhouse Dinner**

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

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

**“Sam Snead’s” Dinner**

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

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

PLATED DINNERS

FOUR COURSE PLATED DINNER OPTIONS

The Greenbrier...................................................................................................................................................................................................$105

Fresh Baked Bread from Our Bake Shop

House Smoked Maple Infused Atlantic Salmon
  Warm Fingerling Salad, Pancetta Crisp, Spicy Mustard Vinaigrette

Boston Bibb Lettuce
  Marinated Mushrooms, Shaved Bresaola, Pecorino Toscano, Roasted Asparagus
  Seasonal Tomatoes and Balsamic Vinaigrette

6oz Filet of Beef Tenderloin
  Whipped Potatoes, Seasonal Farm Vegetables, Shallot Confit and Chasseur Sauce

Lemon Meringue Tart
  Strawberry Compote, Mint Infusion

Prime 44 West Dinner ....................................................................................................................................................................................$120

Fresh Baked Bread From our Bake Shop

Lobster Bisque
  Lobster Fritter, Tarragon Marshmallow

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

Grilled 14oz Rib-eye
  Boursin Whipped Potatoes, Asparagus, Shallot Confit
  Sauce Au Poivre

Karen West Italian Cream Cake, Poached Pineapple, Mango Coulis

The Main Dining Room....................................................................................................................................................................................$105

Fresh Baked Bread From our Bake Shop

Cream of Five Onion Soup
  Crispy Shallots and Chives

Red Oak Salad
  Roasted Pear Tart, Spiced Pecans, Blue Cheese, Gingerbread Croutons
  Maple-Balsamic Vinaigrette

Braised Beef Shortrib
  Truffled Potato Puree, Roasted Baby Carrots, Foraged Mushrooms
  Natural Jus

Greenbrier Bread Pudding
  Vanilla Anglaise
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.

**WHITE GLOVE DINNERS**

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

**(Minimum Twelve Guests; Priced Per Person)**

**White Glove Dinner One**

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

- Intermezzo
  - Raspberry Sorbet

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

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

- Mignardises
  - Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

**White Glove Dinner One** $122

**White Glove Dinner Two**

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

- Intermezzo
  - Green Apple Sorbet

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

- Tiramisu
  - Coffee Ice Cream, Brandy Infusion, Mascarpone Cream

- Mignardises
  - Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

**White Glove Dinner Two** $132
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.

WHITE GLOVE DINNERS

White Glove Dinner Three .......................................................................................................................................................... $138

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

Intermezzo
  Limoncello Sorbet

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

Fresh Peach Tart
  Raspberry Sorbet, Mint Infusion, Raspberry Foam

Mignardises
  Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Four ............................................................................................................................................................ $144

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

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

Intermezzo
  Mandarin Sorbet

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

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

Mignardises
  Selection of Truffles, Mint Candy and Fancy Gourmet Cookies
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.

**WHITE GLOVE DINNERS**

**White Glove Dinner Five** ................................................................. $155

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

- Roasted Quail Consommé en Croute
  - Quail Crepinette, Chef’s Vegetable Medley

- Intermezzo
  - Limoncello Sorbet

- Pepper Crusted 35-Day Wet Aged Ribeye
  - Peruvian Potato Purée, Mushroom and Shallot Confit
  - Buttered Carrots and Spinach Purée, Natural Jus

- Granny Smith Apple Tart
  - Vanilla Ice Cream, Salted Caramel Sauce, Chantilly Cream

- Mignardises
  - Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

**White Glove Dinner Six** ................................................................. $155

- Provencal Clam Bisque
  - Blistered Tomatoes, Tarragon, Yukon Gold Potatoes

- Cambozola Cheese and Red Wine Poached Pear Terrine
  - Artisanal Greens, Virginia Peanut Brittle, Sherry Vinaigrette

- Intermezzo
  - Green Apple Sorbet

- Black Mustard Crusted Rack of Lamb
  - Seared Polenta Cake, Sautéed Broccolini, Greenbrier Chef’s Garden Ratatouille, Lamb Jus

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

- Mignardises
  - Selection of Truffles, Mint Candy and Fancy Gourmet Cookies
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.

**VEGETARIAN PLATED DINNERS**

**Soup**
Creamy Carrot, Ginger with Lime and Sea Salt
Celeriac and Green Apple with Black Truffles

**Five Onion Soup**
Crispy Shallots, Onion Fritter

**Salad / Appetizers**
Roasted Pear and Arugula Salad
Radicchio, Frisee, Blue Cheese and Shallot Thyme Vinaigrette

**Romaine Hearts**
Grape Tomatoes, Parmesan Croutons, Caesar Dressing

**Boston Bibb Lettuce**
Marinated Mushrooms, Pecorino Toscano, Roasted Asparagus, Seasonal Tomatoes
Balsamic Vinaigrette

**Entrées**
Roasted Root Vegetable Risotto
Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto, Onion-Sweet Potato Soubise and Sage Oil

**Basil Pesto Gnocchi**
Asparagus, Roasted Carrots, Peas, Shaved Walnuts
Creamy Pesto Sauce

**Sautéed Quinoa**
Broccoli, Cauliflower, Caramelized Onion Puree, Chickpea Tart
Balsamic Glaze

**Portabella Mushroom Tower**
Marinated Portabella Caps, Garlic and Fennel Sautéed Spinach
Sliced Beefsteak Tomato, and Fresh Homemade Mozzarella

**Dessert Options**
Coconut Panna Cotta
Mango Coulis, Coconut Cream, Pineapple Chip

Orange Marmalade Cake
Grand Marnier Glaze, Chocolate Sorbet

Dark Chocolate Pot de Crème
Fresh Raspberries, Vanilla Streusel, Raspberry Jam

*Pricing based on the Group Menu Pricing*
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.

GOLD SERVICE

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

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

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

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

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

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

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

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

GOLD SERVICE BREAKFAST

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

Gold Service Breakfast .....................................................................................................................................................$85

Coffee and Doughnut
  Cappuccino Custard, Pastry Cream Filled Doughnut

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

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

Bloody Mary Sorbet
  Pickled Ramps, Chorizo Powder

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

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

GOLD SERVICE DINNERS

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

Gold Service Dinner One

Artisan Breads with Sweet Cream Butter

Roast Duck Consommé
  Duck Roulade, Foie Gras Profiteroles

Hudson Valley Foie Gras Torchon
  Petite Mâche, Strawberry Terrine, Webby Bread Crisp, Aged Balsamic

Intermezzo
  Mandarin Sorbet

Veal Tenderloin Baked in a Salt Crust
  Red Beet Risotto, Roasted Mushrooms, Mix of Petite Vegetables
  Bittersweet Chocolate Jus

Chèvre and Thyme Soufflé
  Petite Lettuces and Herbs
  Roasted Beets, Orange-Pomegranate Vinaigrette

Warm Dark Chocolate Cake
  Vanilla Ice Cream, Raspberry Coulis, Chantilly Cream

Mignardises
  Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse
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.

GOLD SERVICE DINNERS

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

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

Artisan Breads with Sweet Cream Butter

Lobster Consommé
  White Asparagus Custard, Tarragon, Scented with Cognac

Almond Crusted Filet of Dover Sole
  Caramelized Endive, Golden Raisin and Onion Marmalade, Orange Beurre Blanc

Intermezzo
  Green Apple Sorbet

Chateaubriand
  Roasted Prime Beef Tenderloin
  Honey Glazed Cipollini Onions, Confit Fingerling Potatoes
  Sauce Béarnaise

Salad of Radicchio, Pears and Hazelnuts
  Garden Herbs, English Stilton Dressing

Chocolate Gianduja Mousse
  Mandarin Sorbet, Candied Hazelnuts, Mandarin Suzette Sauce

Mignardises
  Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse
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.

GOLD SERVICE DINNERS

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

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

Artisan Breads with Sweet Cream Butter

Oyster Chowder
  Fried Oyster, Yukon Potato, Caviar

Wagyu Beef Tartare
  Cured Egg Yolks, Anchovy Aioli, Spiced Breadcrumbs

Intermezzo
  Raspberry Sorbet

Maine Lobster Newburg
  Jasmine Rice, Petite Fennel, Lemon

Petite Greens and Herb Salad
  Goat Cheese Mousse, Blueberry Gelee, Toasted Hazelnut
  Blueberry–Lemon Vinaigrette

Brown Sugar Cake
  Pina Colada Ice Cream, Passion Fruit Curd, Milk Chocolate Cream

Mignardises
  Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse
BUFFET DINNERS

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

All American Dinner Buffet ........................................... $88
Cornbread, Greenbrier Hard Rolls
Sweet Cream Butter

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

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

Apple Pie, Warm Berry Cobbler, Greenbrier Peaches and Cream
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.

### Southern Evening Dinner Buffet

- Cornbread, Country Rolls
- Sweet Cream Butter and Pimento Cheese Spread
- Jumbo Shrimp Cocktail
- Creamy Potato Salad
- Pickled Cucumbers and Tomatoes
- Sweet and Sour Coleslaw
- Deviled Eggs
- Field Greens, Tomatoes, Crimini Mushrooms, Cider Vinaigrette
- Baskets of Country Fried Chicken with Red Eye Gravy
- Barbecued Pork Baby Back Ribs
- Smoked Beef Brisket with Mustard BBQ Sauce
- Black Eyed Pea and Okra Stew with Andouille Sausage
- Braised Collard Greens with Bacon
- Creamy Stone Ground Grits
- Fried Green Tomatoes with Cracked Black Pepper Aioli
- Jack Daniels Pecan Pie, Fresh Peaches and Cream, Warm Wild Berry Cobbler
- Greenbrier Bread Pudding with Vanilla Sauce

### The Forum Dinner Buffet

- Olive Bread, Italian Baguette
- Sweet Cream Butter and Caponata
- Tuscan White Bean Soup
- Shaved Prosciutto Ham with Melons and Arugula
- Tomato Bruschetta, Grilled Crostini, Fresh Basil
- Tuscan Bread Salad, Roasted Peppers, Tomatoes, Olives, Red Wine Vinegar
- Ceasar Salad, Tomatoes, Parmesan, Croutons, Parmesan Dressing
- Red Wine Braised Beef Short Ribs with Creamy Mascarpone Polenta
- Herb Roasted Chicken, Orecchiette Pasta, Marsala Sauce, Mushrooms
- Eggplant Lasagna with Marinara and Mozzarella Cheese
- Spaghetti and Meatballs, Marinara, Mozzarella, Fine Herbs
- Angel Hair, Shrimp, Crab, Arugula, Asparagus, Garlic-Lemon Butter Sauce
- Sweet Peppers Stuffed with Spicy Italian Sausage, Tomato Sauce
- Sauteed Broccolini, Red Pepper Flakes, Garlic, Olive Oil
- Tiramisu with Mascarpone Mousse, Anise Biscotti
- Dark Chocolate Tart, Strawberry Panna Cotta

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**$110**
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.

BUFFET DINNERS

Sam Snead Buffet............................................................................................................................................................................................$130
Greenbrier Hard Rolls, Cornbread, Sweet Cream Butter, Avocado Basil Dip

Chicken Tortilla Soup

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

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

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

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

Prime 44 West Dinner Buffet......................................................................................................................................................................$140
Sourdough Rolls, Bacon Rolls
Sweet Cream Butter

Lobster Bisque

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

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

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

**VEGETARIAN BUFFET MENU**

**Soup**
- Creamy Carrot, Ginger with Lime and Sea Salt
- Celeriac and Green Apple with Black Truffles
  - Five Onion Soup
  - Crispy Shallots, Onion Fritter

**Salad / Appetizers**
- Roasted Pear and Arugula Salad
  - Radicchio, Frisée, Blue Cheese and Shallot Thyme Vinaigrette
- Romaine Hearts
  - Grape Tomatoes, Pecorino Croutons, Caesar Dressing
- Boston Bibb Lettuce
  - Marinated Mushrooms, Pecorino Toscano, Roasted Asparagus, Seasonal Tomatoes
  - Balsamic Vinaigrette

**Entrées**
- Roasted Root Vegetable Risotto
  - Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto, Onion-Sweet Potato Soubise and Sage Oil
  - Basil Pesto Gnocchi, Asparagus, Roasted Carrots, Peas, Shaved Walnuts
  - Creamy Pesto Sauce
- Sautéed Quinoa, Broccoli, Cauliflower, Caramelized Onion Puree, Chickpea Tart
  - Balsamic Glaze
- Portabella Mushroom Tower
  - Marinated Portabella Caps, Garlic and Fennel Sautéed Spinach
  - Sliced Beefsteak Tomato, and Fresh Homemade Mozzarella

**Dessert Options**
- Coconut Panna Cotta
  - Mango Coulis, Coconut Cream, Pineapple Chip
- Orange Marmalade Cake
  - Grand Marnier Glaze, Chocolate Sorbet
- Dark Chocolate Pot de Crème
  - Fresh Raspberries, Vanilla Streusel, Raspberry Jam

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

All Kate’s Mountain Lodge Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Forty Guests; Production Fee Required; Priced per Person for Two Hour Service.)

$135

Kate’s Mountain Family Style Dinner
“Bakers Bread Basket”
Cornbread, Country Rolls
Apple Butter and Creamery Butter
Romaine Hearts, Smoked Shrimp, Marinated Grape Tomatoes
Caesar Dressing, Parmesan Croutons
Slow Smoked Beef Brisket with Mustard Barbecue Sauce
Kate’s Mountain Cast Iron Fried Chicken
Oven Broiled West Virginia Brook Trout with Crayfish Mousse
Fried Green Tomatoes with Cracked Black Pepper Aioli
Grilled Asparagus, Red Pepper, Red Onion, Mushrooms and Squash
Creamy Stone Ground Grits
Greenbrier Bread Pudding, Vanilla Sauce
Kate’s Mountain Barbeque Dinner Buffet ................................................................. $140

Cornbread, Country Rolls
Apple Butter and Creamery Butter

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

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

Dinner Accompaniments (Choose Four)
Creamy Stone Ground Grits with White Cheddar
Country Style Green Beans
Spoon Bread
Sweet Corn Pudding
Kate’s Mountain Baked Beans
Baked Cheddar Scallop Potatoes
Braised Collard Greens with Smoked Bacon
Greenbrier Seasonal Vegetables with Butter and Herbs
Whipped Potato Gratin
“UBER” Mac and Cheese – Bacon, Broccoli, Truffle

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

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.

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

All Howard’s Creek Lodge Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twenty-Five Guests; Lodge Production Fee Required; Priced per Person for Two Hour Service.)

Howard’s Creek Lodge Family Style Dinner ................................................................. $130
Greenbrier Hard Rolls, Cornbread and Crisp Garden Vegetables
Avocado Basil Dip, Apple Butter and Creamery Butter

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

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

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

Warm Berry Cobbler
Vanilla Chantilly Cream
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.

Howard’s Creek Lodge Dinner Buffet

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

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

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

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

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## INTERNATIONALLY THEMED BUFFETS

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

### The Big Easy

<table>
<thead>
<tr>
<th>Soups (Choose One)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Country Oyster Stew</td>
<td></td>
</tr>
<tr>
<td>Shrimp Creole Soup– with Bacon Cornmeal Dumplings</td>
<td></td>
</tr>
<tr>
<td>Chicken and Corn Chowder</td>
<td></td>
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</tbody>
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| Salad Station (Choose Three)                                                     |                        |
| Greenbrier House Salad                                                            |                        |
| Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles                         |                        |
| Balsamic, Blue Cheese, Ranch Dressing                                            |                        |
| Coleslaw                                                                         |                        |
| Potato and Egg Salad                                                              |                        |
| Fingering, Hard Boiled Egg, Celery, Onion, Creamy Dijon Dressing                  |                        |
| Creamy Marinated Cucumber Salad                                                   |                        |
| Cucumber, Red Onion, Creamy Dill Dressing                                         |                        |
| Cajun Chicken Salad                                                              |                        |
| Heirloom Tomatoes, Cucumber, Avocado, Red Onion, Creamy Cajun Dressing           |                        |
| Pickled Okra Salad                                                               |                        |
| Onion, Cucumber, Tomato, Bacon Lardons                                           |                        |

| Entrée Vegetable (Choose Two)                                                    |                        |
| Chayote Squash                                                                  |                        |
| Root Beer Glazed Carrots                                                        |                        |
| Roasted Asparagus                                                               |                        |

| Entrée Starch (Choose One)                                                       |                        |
| Low Down Dirty Rice                                                             |                        |
| Chicken Liver, Trinity, Cajun Spices                                            |                        |
| Red Beans and Rice                                                              |                        |
| Whipped Potato Gratin                                                           |                        |

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

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

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

### Dessert

- Bourbon Pecan Pie
- Sticky Toffee Pudding
- Banana Bread
- King Cake
INTERNATIONALLY THEMED BUFFETS

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

A Taste of Athens ........................................................................................................................................................................$145

Soups (Choose One)
- Lemon-Chicken Orzo Soup
- Lamb Stew - Margiritsa

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

Entrée Vegetable (Choose Two)
- Funghetto with Olive Oil Baguettes
- Deep Fried Eggplant and Spicy Marinara
- Assorted Hummus and Toasted Pita
- Grilled Asparagus
- Spanakopitia
  - Spinach, Scallions, Feta, Phyllo
- Saganaki
  - Deep Fried Halloumi, Dried Cherry Metaxa Sauce

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

Optional Action Station – add $35 per person (choose one)
- Lamb Gyro
- Carved Striploin
- Rack of Lamb
- Leg of Lamb
- Kabob Station - Lamb Chicken, Beef (add $5 per person)

Dessert
- Orange Pound Cake
- Honey Cinnamon Cheesecake
- Baklava
- Pistachio Cake
INTERNATIONALLY THEMED BUFFETS

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

Indian Cuisine

Soft Rolls, Traditional and Garlic Naan

Soups (Choose One)
- Mulligatawny Soup
- Red Lentil and Chicken Soup
- Spiced Cauliflower Soup

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

Entrée Vegetable (Choose Two)
- Tandoori Carrots
- Roasted Curried Cauliflower
- Spiced Eggplant
- Roasted Asparagus

Entrée Starch (Choose One)
- Cabbage Pakora
- Sweet Potato Samosas
- Mango Chutney
- Aromatic Curried Basmati
- Spicy Bombay Potatoes

Entrée Protein (Choose Four)
- Indian Butter Chicken
- Chili and Yogurt Marinated Roasted Chicken
- Lamb Madras
- Spicy Marinated Lamb Chops
- Lamb Karahi
- Tamarind Glazed Pork Ribs
- Southern Indian Seafood Curry

Optional Action Station – add $35 per person (choose one)
- Curry Action Station – Regional Curries
  - Massaman, Korma, Vindaloo, Madras
  - Sweet Potato, Onion, Mushroom, Bell Pepper, Broccoli, Cauliflower
  - White Fish, Chicken, Spiced Pork, Shrimp
  - Red Chili Flakes, Tamarind Chutney, Cilantro, Mint
- Carved Nut Crusted Leg of Lamb

Dessert
- Kulfi
- Cashew Cake
- Safran Rice Pudding
- Coconut Burfi
INTERNATIONALLY THEMED BUFFETS

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

Pacific Rim .............................................. $145

Wonton Crisps, Edamame, Wasabi Peas, Steamed Buns

Starters (Choose Two)
- Pork Egg Rolls
- Vegetarian Egg Rolls
- Gyoza with Dipping Sauce

Soups (Choose One)
- Miso Soup
- Hot and Sour Soup
- Egg Drop Soup
- Seafood Kombu Soup

Salad Station (Choose Three)
- Greenbrier Classic Salad Station - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
- Tamago Salad - Arugula, Silken Tofu, Scallions, Sake-Soy Vinaigrette
- Seaweed Salad - Wakame, Green Onions, Toasted Sesame Seeds
- Cucumber Carrot Salad - Red Pepper Flakes, Cilantro, Sesame Lime Vinaigrette
- Pickled Asian Slaw - Carrots, Cucumber, Bell Pepper, Jalapeno, Red Onion, Radish
- Lomi Lomi Salmon - Roma Tomato, Jalapeno, Scallions, Cilantro, Macadamia Nuts
- Tako Poke - Octopus, Wakame, Cucumber
- Tuna Poke

Entrée Vegetable (Choose Two)
- Kimchi - Korean Spicy Pickled Cabbage
- Vegetable Lo Mein - Bell Pepper, Snow Peas, Red Onion, Carrot
- Broccolini with Garlic and Chili Peppers
- Vegetable Stir Fry - Bell Pepper, Shiitake and Oyster Mushrooms, Snow Peas, Red Onion, Carrot

Entrée Starch (Choose One)
- Traditional Fried Rice - Peas, Onion, Carrot, Egg
- Ginger Steamed Rice
- Assorted Sushi Rolls - California, Avocado, Spicy Tuna, Eel

Entrée Protein (Choose Four)
- Pad Thai (Chicken or Shrimp) - Bell Pepper, Red Onion, Egg, Lime, Peanuts
- Teriyaki Glazed Salmon
- General Tso Chicken - Steamed Broccoli, Orange, Sesame Seed
- Soy Caramel Glazed Sea Bass - Baby Bak Choy, Scallions
- Korean Short Ribs
- Pork Rib Sinigang - Tomato, Mixed Vegetables, Steamed White Rice

Optional Action Station - add $55 per person (choose one)
- Sashimi Action Station - Fresh Salmon, Ahi, Hamachi, Octopus Sliced to Order, Wasabi, Pickled Ginger
- Vietnamese Bahn Pho Station
- Oxtail, Shaved Beef, Chicken, Shrimp, Bean Sprout, Cabbage, Onion, Jalapeno, Lime, Radish, Cilantro
- Mint, Rice Noodle, Low Mein Noodle, Steamed White Rice

Dessert
- Tapioca Mango Pudding
- Matcha Cake
- Chocolate Steam Buns
- Japanese Cheesecake
INTERNATIONALLY THEMED BUFFETS

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

British Isles ........................................... $145

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

Soups (Choose One)
- Welsh Rarebit Soup – Toasted Rye Bread
- Split Pea and Smoked Ham

Salad Station (Choose Three)
- Greenbrier Classic Salad Station
  - Romaine, Tomatoes, Cucumber, Onion, Blue Cheese Crumbles
  - Balsamic, Blue Cheese, Ranch Dressing
- Piccalilli – Pickled Vegetable Salad
- Green Tomato, Bell Pepper, Cucumber, Celery
- English Garden Salad
  - Fingerling Potato, Cucumber, Green Beans, Sundried Tomato
  - Cheddar, Dijon, Mayonnaise
- Ploughman’s Salad
  - Romaine, Cherry Tomatoes, Pickled Red Onion, Green Apple
  - Apple Cider Vinaigrette
- Whisky Beet and Baby Carrot Salad
  - Artisan Greens, Stilton Blue Cheese, Toasted Walnuts, Whiskey-Thyme Vinaigrette

Entrée Vegetable (Choose Two)
- Braised Red Cabbage – Apple, Bacon
- Peas and Carrots
- Roasted Asparagus
- Baked Veggies
  - Baby Carrots, Parsnips, Red Bliss Potatoes, Onion, Celery, Fresh Herbs

Entrée (Choose Four)
- Bangor and Mash
  - Caramelized Onion, Pan Gravy
- Guinness Sheppard’s Pie
  - Ground Beef and Ale Casserole with White Cheddar Whipped Potato Gratin
- Chicken Tikka Masala
  - Marinated Chicken, Indian Spiced Yogurt Sauce, Steamed Basmati Rice
- Fish and Chips
  - Beer-Battered Cod and Homemade Fries
  - Scotch Eggs with Curry Mayo
- Soft Boiled Egg Encased in Country Sausage
- Corned Beef and Cabbage
- Deviled Beef Bones (Curried short ribs)
  - Red Curry, Coconut Milk, Steamed Basmati Rice
- Lancashire Hot Pot
  - Lamb Stew with Scalloped Potatoes
- Curried Finnann Haddie
  - Smoked Haddock, Egg, Steamed Basmati Rice

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

Dessert
- Shortbread Cookie
- English Trifle
- Apple Crumble
- Bread Pudding
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.

DINE AROUND STATIONS

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

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

**Out to the Ball Game** ............................................................... $118

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

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

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

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

**A Night in Tuscany** ............................................................... $148

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

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

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

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

**Coffee and Dessert Bar**
- Individual Tiramisu
- Almond Biscotti
- Amaretto Panna Cotta
- Lemon Ricotta Tart
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.

# Dine Around Stations

**Taste of The Greenbrier** .......................................................... $155
- Saffron Risotto Station
  - Choices of: Chicken, Shrimp, Scallops, Tomato, Basil, Asparagus, Virginia Ham, Peas, Corn
  - Forum’s Spaghetti with Sunday Sauce
  - Culinary included

- Prime 44 West
  - Salt and Pepper Crusted Prime Rib
  - Creamed Spinach
  - Porcini Roasted Cauliflower
  - Lobster Mashed Potatoes
  - Caesar Salad
  - Culinary included

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

- Sam Snead’s
  - Tortilla Soup, Monterey Jack Cheese
  - Iceberg Salad, Blue Cheese
  - Roasted Chicken with Garlic Butter
  - Lavosh and Artisanal Bread Display

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

- Main Dining Room
  - Viennese Cup Cake
  - Lemon Meringue Pie
  - Coconut Macaron
  - Peaches & Cream Trifle

**5 Kitchens-5 Tastings** ............................................................ $300
Enjoy a five-course tasting menu while seeing what goes on behind-the-scenes in The Greenbrier’s kitchens. Visit five of our dining venues, where each course will be served and paired with wine. This truly memorable evening will give guests an exclusive tour of a part of the hotel that most guests never have the opportunity to see!

- *Minimum 6 guests
- *Maximum 8 guests
Welcome to The Greenbrier and thank you for choosing us to host your special events. It is our goal to help you create timeless memories. The Greenbrier is an historic American treasure with an individuality and uniqueness all its own. As a resort, our service, facilities, amenities, shops, food and more are designed with one thing in mind—you, our guests. The wine and beverage department is no different. We offer a great variety of beverages from all over the world: beers, wines, liquors, juices, soft drinks, coffee and tea. We believe individual tastes are what drive the world of hospitality. If everyone had the same tastes, it would be a very boring world indeed.

Therefore, we would like to extend to you our hospitality and expertise to be of assistance in any way we can with your beverage selections and preferences. The world of food and wine can be very intimidating, if you allow it to be. We would prefer it to be joyous and fun with a touch of non-pretentious humility. Please let us know if we can be of service in selecting the perfect champagne or sparkler for that special occasion. If there’s a particular wine or beer you’re interested in, we would be only too happy to help. We can also assist you in creating specialized cocktails for your bars or in planning the perfect pairings with your dinners and receptions.

In the following pages, we have recommended many wines and other beverages to enhance your experience here at America’s Resort. I’m happy to personally answer any questions, make recommendations, and help individualize any dinner, tasting or event to your preferences. Finally, if you already know what you prefer, our selections 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. Cheers!

Ronald Magliochetti
Director of Beverage
### Champagne & Sparkling Wine

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>90</td>
<td>Codorniu, “Anna” Reserva Blanc de Blanc, Cava Brut, Penedes, Spain</td>
<td>$36</td>
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<tr>
<td>392</td>
<td>Vietti, Moscato d’Asti “Cascinetta”, Piedmont, Italy</td>
<td>$40</td>
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<tr>
<td>355</td>
<td>Bouvet-Ladubay, Brut Rosé Cremant, Loire Valley, France</td>
<td>$48</td>
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<tr>
<td>1</td>
<td>Roederer Estate, Brut, Anderson Valley, California</td>
<td>$60</td>
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<tr>
<td>324</td>
<td>Nicolas Feuillatte, Blue Label Brut, Champagne, France</td>
<td>$75</td>
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<tr>
<td>6</td>
<td>Iron Horse, “Wedding Cuvée,” Sonoma, California</td>
<td>$85</td>
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<tr>
<td>329</td>
<td>Moët &amp; Chandon, Imperial Brut, Champagne, France</td>
<td>$96</td>
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<tr>
<td>305</td>
<td>Piper-Heidsieck, Cuvée Brut, Champagne, France</td>
<td>$105</td>
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<tr>
<td>22</td>
<td>Veuve Clicquot, “Yellow Label,” Champagne, France</td>
<td>$120</td>
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<tr>
<td>13</td>
<td>Bollinger “Special Cuvée” Brut, Champagne, France</td>
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### Chardonnay

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Details</th>
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<tbody>
<tr>
<td>40</td>
<td>Rutherford Ranch, Napa Valley, California</td>
<td>$36</td>
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<tr>
<td>805</td>
<td>Joseph Drouhin, Macon-Villages, Burgundy, France</td>
<td>$44</td>
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<tr>
<td>439</td>
<td>Robert Mondavi Winery, Napa Valley, California</td>
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<tr>
<td>404</td>
<td>Rutherford Ranch Reserve, Carneros, Napa Valley, California</td>
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<tr>
<td>596</td>
<td>Catena Alta, “Historic Rows”, Mendoza, Argentina</td>
<td>$60</td>
</tr>
<tr>
<td>806</td>
<td>Maison Shaps, Bourgogne Blanc, Burgundy, France</td>
<td>$62</td>
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<tr>
<td>472</td>
<td>Melville, Santa Rita Hills, California</td>
<td>$72</td>
</tr>
<tr>
<td>446</td>
<td>Stag’s Leap Wine Cellars, “Karia”, Napa Valley, California</td>
<td>$85</td>
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<tr>
<td>426</td>
<td>Rombauer Vineyards, Carneros, California</td>
<td>$95</td>
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<tr>
<td>58</td>
<td>Far Niente, Napa Valley, California</td>
<td>$105</td>
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<tr>
<td>818</td>
<td>Maison Joseph Drouhin, Meursault, Burgundy, France</td>
<td>$119</td>
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<tr>
<td>456</td>
<td>O’Shaughnessy, Oakville, Napa Valley, California</td>
<td>$120</td>
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<tr>
<td>585</td>
<td>Capensis Wines, Western Cape, South Africa</td>
<td>$150</td>
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<tr>
<td>844</td>
<td>Domaine Bachelet-Monnot, Puligny-Montrachet, Burgundy, France</td>
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### Sauvignon Blanc

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<tr>
<th>Code</th>
<th>Wine Details</th>
<th>Price</th>
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<tbody>
<tr>
<td>616</td>
<td>Matanzas Creek Winery, Sonoma County, California</td>
<td>$42</td>
</tr>
<tr>
<td>600</td>
<td>Honig Vineyard, Napa Valley, California</td>
<td>$48</td>
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<tr>
<td>862</td>
<td>Brochard, Sancerre, Loire, France</td>
<td>$56</td>
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<tr>
<td>852</td>
<td>Maison Laporte, Sancerre “Le Rochey”, Loire, France</td>
<td>$69</td>
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<tr>
<td>626</td>
<td>Cloudy Bay, Marlborough, New Zealand</td>
<td>$75</td>
</tr>
<tr>
<td>602</td>
<td>Cakebread Cellars, Napa Valley, California</td>
<td>$75</td>
</tr>
<tr>
<td>611</td>
<td>Merry Edwards Winery, Russian River Valley, California</td>
<td>$95</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.

### WINE LIST

#### Pinot Grigio & Pinot Gris

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>912</td>
<td>Gran Sasso, Pinot Grigio “La Bella Addormentata”, Terra Degli Osci, Italy</td>
<td>$38</td>
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<tr>
<td>866</td>
<td>Trimbach, Pinot Gris “Reserve”, Alsace, France</td>
<td>$52</td>
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<tr>
<td>674</td>
<td>St. Innocent Winery, “Vitae Springs Vineyard”, Willamette Valley, Oregon</td>
<td>$65</td>
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#### Wild and Wonderful Whites

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>789</td>
<td>Ken Forrester Wines, Chenin Blanc Reserve, Stellenbosch, South Africa</td>
<td>$40</td>
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<tr>
<td>921</td>
<td>Richard Böcking, “Devon” Riesling, Mosel, Germany</td>
<td>$52</td>
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<tr>
<td>702</td>
<td>Barboursville, “Reserve” Viognier, Barboursville, Virginia</td>
<td>$54</td>
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<tr>
<td>770</td>
<td>DeLille Cellars, “Chaleur Blanc” Blend, Columbia Valley, Washington</td>
<td>$60</td>
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<tr>
<td>750</td>
<td>Conundrum by Caymus, Rutherford, Napa Valley, California</td>
<td>$60</td>
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<tr>
<td>715</td>
<td>Tablas Creek, “Côtes de Tablas” Blanc, Paso Robles, California</td>
<td>$72</td>
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#### Rosé

<table>
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<tr>
<th>Code</th>
<th>Wine Name</th>
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<tbody>
<tr>
<td>895</td>
<td>Fleur de Praire, Cotes de Provence, France</td>
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<td>899</td>
<td>Domaines Ott, “By. Ott”, Cotes de Provence, France</td>
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#### Pinot Noir

<table>
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<th>Wine Name</th>
<th>Region</th>
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<tbody>
<tr>
<td>2227</td>
<td>Jackson Estate by Kendall-Jackson, Anderson Valley, California</td>
<td>$50</td>
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<tr>
<td>2207</td>
<td>Hartford Court, Russian River Valley, California</td>
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<tr>
<td>2310</td>
<td>Cloudline Cellars, Willamette Valley, Oregon</td>
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<tr>
<td>2204</td>
<td>Au Contraire Wines, Russian River Valley, California</td>
<td>$60</td>
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<tr>
<td>2290</td>
<td>Bonneau Winery, “Sangiacomo Vineyard”, Sonoma Coast, California</td>
<td>$72</td>
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<tr>
<td>2281</td>
<td>Talbott Vineyards, Sleepy Hollow Vineyard, Santa Lucia Highlands, California</td>
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<tr>
<td>2265</td>
<td>Melville Vineyards, Estate, Santa Rita Hills, California</td>
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<tr>
<td>2255</td>
<td>Domaine Drouhin, Dundee Hills, Willamette Valley, Oregon</td>
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<tr>
<td>2216</td>
<td>Merry Edwards Winery, Russian River Valley, California</td>
<td>$115</td>
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<tr>
<td>2221</td>
<td>Duckhorn “Goldeneye”, Anderson Valley, California</td>
<td>$125</td>
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<tr>
<td>2915</td>
<td>Maison Joseph Drouhin, Gevrey-Chambertin, Burgundy, France</td>
<td>$145</td>
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### Cabernet Sauvignon & Bordeaux Blends

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Location</th>
<th>Price</th>
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<tbody>
<tr>
<td>1920</td>
<td>Josh Cellars by Joseph Carr, North Coast, CA</td>
<td>$36</td>
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<tr>
<td>4010</td>
<td>Hess Select, North Coast, CA</td>
<td>$48</td>
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</tr>
<tr>
<td>1050</td>
<td>Kendall Jackson, Grand Reserve, Sonoma County, CA</td>
<td>$56</td>
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<tr>
<td>1107</td>
<td>St. Supery Estate Cabernet, Napa Valley, CA</td>
<td>$64</td>
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<tr>
<td>2750</td>
<td>Chateau Lassegue, “Les Cadrans”, St. Emilion Grand Cru, France</td>
<td>$72</td>
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<tr>
<td>1312</td>
<td>Terra Valentine, Spring Mountain District, Napa Valley, CA</td>
<td>$76</td>
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<tr>
<td>1126</td>
<td>Faust Wine, Napa Valley, CA</td>
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<tr>
<td>1069</td>
<td>Clos Pegase, Napa Valley, CA</td>
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<tr>
<td>1096</td>
<td>Trefethen, Oak Knoll District, Napa Valley, CA</td>
<td>$100</td>
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<tr>
<td>1270</td>
<td>Provenance Vineyards, Rutherford, Napa Valley, CA</td>
<td>$103</td>
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<tr>
<td>2660</td>
<td>Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France</td>
<td>$105</td>
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<tr>
<td>1076</td>
<td>Jordan Vineyard, Alexander Valley, CA</td>
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<tr>
<td>1460</td>
<td>Flora Springs “Trilogy”, Napa Valley, CA</td>
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<tr>
<td>1040</td>
<td>Grgich Hills, Napa Valley, CA</td>
<td>$155</td>
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<tr>
<td>1074</td>
<td>Mt. Brave Wines, Mt. Veeder, Napa Valley, CA</td>
<td>$160</td>
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<tr>
<td>1047</td>
<td>Caymus Vineyards, Napa Valley, CA</td>
<td>$165</td>
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<tr>
<td>1062</td>
<td>Chimney Rock, Stag’s Leap District, Napa Valley, CA</td>
<td>$180</td>
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</tbody>
</table>

### Merlot

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1801</td>
<td>Barboursville Vineyards, Barboursville, VA</td>
<td>$48</td>
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<tr>
<td>1818</td>
<td>Kendall Jackson, Grand Reserve, Sonoma County, CA</td>
<td>$55</td>
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<tr>
<td>473</td>
<td>Duckhorn Vineyards, Napa Valley, CA</td>
<td>$68</td>
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<tr>
<td>1817</td>
<td>Frog’s Leap Winery, Napa Valley, CA</td>
<td>$95</td>
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### Other Classic Reds

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Location</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2103</td>
<td>La Posta, “Fazzio” Malbec Uco Valley, Mendoza, Argentina</td>
<td>$42</td>
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<tr>
<td>2129</td>
<td>Durigutti Reserva, Malbec, Mendoza, Argentina</td>
<td>$50</td>
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<tr>
<td>1845</td>
<td>El Enemigo Wines, Malbec, Mendoza, Argentina</td>
<td>$60</td>
<td></td>
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<tr>
<td>2098</td>
<td>Yangarra Estate, Shiraz, McLaren Vale, Australia</td>
<td>$57</td>
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<tr>
<td>1956</td>
<td>L’Ecole Winery N°41, Syrah, Columbia Valley, WA</td>
<td>$64</td>
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<tr>
<td>2112</td>
<td>The Federalist, Zinfandel, Dry Creek Valley, CA</td>
<td>$52</td>
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<tr>
<td>2116</td>
<td>Frog’s Leap Winery, Zinfandel, Napa Valley, CA</td>
<td>$80</td>
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<tr>
<td>3621</td>
<td>Gran Sasso, Montepulciano d’Abruzzo, Italy</td>
<td>$48</td>
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<tr>
<td>3600</td>
<td>Castello di Bossi, Chianti Classico, Tuscany, IT</td>
<td>$52</td>
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<tr>
<td>3534</td>
<td>Damilano, Barolo “Lecinquevigne”, Piedmont, IT</td>
<td>$100</td>
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<tr>
<td>3163</td>
<td>Perrin, “Coudoulet de Beaucastel”, Côtes du Rhône, Rhône Valley, France</td>
<td>$68</td>
<td></td>
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</tbody>
</table>
Beverage Packages

(Minimum Twenty Five Guests; Priced per Person)

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

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

Select Full Beverage Package:
- One Hour ................................................................................................................................................................................................................. $35
- Two Hour ................................................................................................................................................................................................................. $60
- Three Hour ............................................................................................................................................................................................................. $80
- Four Hour ................................................................................................................................................................................................................ $95

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

- Domestic Beer:
  - Michelob Ultra, Miller Light, Bud Light

- Imported Beer:
  - Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

- Wine:
  - Sparkling Wine – Pere Ventura, “Tresor” Brut, Cava, Spain
  - White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California
  - Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy
  - Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California
  - Cabernet Sauvignon – Paso Creek, Paso Robles, California

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

*Not included on Pre-Dinner Bars
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.

**BEVERAGE PACKAGES**

**Premium Full Beverage Package:**

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

**Premium Full Beverage Package:**

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

- Domestic Beer:
  - Michelob Ultra, Miller Light, Bud Light

- Imported Beer:
  - Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

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

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

  *Not included on Pre-Dinner Bars
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.

**Beverage Packages**

**Greenbrier Full Bar Package:**
- One Hour ........................................................................................................................................................................................................... $45
- Two Hour ......................................................................................................................................................................................................... $75
- Three Hour .................................................................................................................................................................................................. $100
- Four Hour ................................................................................................................................................................................................. $125

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

*Not included on Pre-Dinner Bars*
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.

**Host Bars**

A $125.00 Bartender Charge per bar will apply for each two-hour period.  
A $425.00 minimum sales per bar, per two-hour period will apply.  

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

### Select Host Bar:

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

Price: $12

**Domestic Beer**
- Michelob Ultra, Miller Light, Bud Light

Price: $6

**Imported Beer**
- Stella Artois, Corona, Heineken, Amstel Light
- Buckler Non-Alcoholic

Price: $7

**Wine**
- Sparkling Wine – Pere Ventura, “Tresor” Brut, Cava, Spain
- White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California
- Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy
- Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California
- Pinot Noir – Carmel Road Winery, Monterey, California
- Cabernet Sauvignon – Paso Creek, Paso Robles, California

Price: $11

**Soft Drinks**

Price: $4

**Bottled Water**

Price: $4

**Fruit Juices**

Price: $5

**After Dinner Cordials**

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

Price: $10

*Not included on Pre-Dinner Bars*
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.

**Premium Host Bar**:

<table>
<thead>
<tr>
<th>Mixed Drinks</th>
<th>$14</th>
</tr>
</thead>
<tbody>
<tr>
<td>Titos Vodka</td>
<td></td>
</tr>
<tr>
<td>Bombay Gin</td>
<td></td>
</tr>
<tr>
<td>Bacardi Superior Light Rum</td>
<td></td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum</td>
<td></td>
</tr>
<tr>
<td>1800 Silver Tequila</td>
<td></td>
</tr>
<tr>
<td>Jack Daniels Tennessee</td>
<td></td>
</tr>
<tr>
<td>Maker’s Mark Bourbon</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Whisky</td>
<td></td>
</tr>
<tr>
<td>Chivas Regal Scotch</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer</th>
<th>$7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>$13</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine – Avissi, Prosecco, Veneto, Italy</td>
<td></td>
</tr>
<tr>
<td>Rosé – Fleur de Mer, Cotes de Provence, France</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio – Altanuta, Valdadige, Italy</td>
<td></td>
</tr>
<tr>
<td>Chardonnay – Jackson Estate, Santa Maria Valley, California</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon – Silver Palm Wines, North Coast, California</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>$4</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Bottled Water</th>
<th>$4</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Fruit Juices</th>
<th>$5</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>After Dinner Cordials</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico</td>
<td></td>
</tr>
</tbody>
</table>

*Not included on Pre-Dinner Bars*
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.

### Host Bars

**Greenbrier Host Bar:**

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>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</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>Michelob Ultra, Miller Light, Bud Light</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
</tr>
<tr>
<td>Fruit Juices</td>
<td></td>
</tr>
<tr>
<td>After Dinner Cordials</td>
<td>Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico</td>
</tr>
</tbody>
</table>

*Not included on Pre-Dinner Bars*
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.

**BEER & WINE HOST BARS**

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

All Host Bar Selections are Served with Dry Snacks.

**Select Beer & Wine Host Bar:**

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>Michelob Ultra, Miller Light, Bud Light</td>
<td>$6</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
<td>$7</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td></td>
<td>$5</td>
</tr>
<tr>
<td>Sparkling Wine</td>
<td>Pere Ventura, “Tresor” Brut, Cava, Spain</td>
<td>$11</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>Montevina Winery, Summit Ridge, Amador County, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Ruffino “Lumina”, Venezia Giulia, Italy</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Carmel Road Winery, Monterey, California</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Paso Creek, Paso Robles, California</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.

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**BEER & WINE HOST BARS**

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

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

<table>
<thead>
<tr>
<th><strong>Premium Beer &amp; Wine Host Bar:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
</tr>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
</tr>
<tr>
<td>Imported Beer</td>
</tr>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
</tr>
<tr>
<td>Soft Drinks</td>
</tr>
<tr>
<td>Bottled Water</td>
</tr>
<tr>
<td>Fruit Juices</td>
</tr>
<tr>
<td>Wine</td>
</tr>
<tr>
<td>Sparkling Wine – Avissi, Prosecco, Veneto, Italy</td>
</tr>
<tr>
<td>Rosé – Fleur de Mer, Cotes de Provence, France</td>
</tr>
<tr>
<td>Pinot Grigio – Altranuta, Valdadige, Italy</td>
</tr>
<tr>
<td>Chardonnay – Jackson Estate, Santa Maria Valley, California</td>
</tr>
<tr>
<td>Pinot Noir – MacMurray Ranch, Russian River Valley, California</td>
</tr>
<tr>
<td>Cabernet Sauvignon – Silver Palm Wines, North Coast, California</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.

**BEER & WINE HOST BARS**

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

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

**Greenbrier Beer & Wine Host Bar:**

Domestic Beer .............................................................................................................................................................................. $6
  Michelob Ultra, Miller Light, Bud Light

Imported Beer.............................................................................................................................................................................. $7
  Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic

Soft Drinks ......................................................................................................................................................................................... $4

Bottled Water .................................................................................................................................................................................. $4

Fruit Juices ..................................................................................................................................................................................... $5

Wine ............................................................................................................................................................................................... $15
  Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico
  Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France
  Pinot Grigio – Elena Walch, “Castel Ringberg”, Alto Adige, Italy
  Chardonnay – Freemark Abbey Winery, Napa Valley, California
  Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California
  Cabernet Sauvignon – Daou Vineyards, Paso Robles, California
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.

### Cash Bars

A $125.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period. A $425.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account.

**All Cash Bar Selections are Served with Dry Snacks.**

#### Select Cash Bar:

<table>
<thead>
<tr>
<th>Mixed Drinks</th>
<th>$15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finlandia Vodka</td>
<td></td>
</tr>
<tr>
<td>Beefeaters Gin</td>
<td></td>
</tr>
<tr>
<td>Cruzan Aged Light Rum</td>
<td></td>
</tr>
<tr>
<td>Sauza Extra Gold Tequila</td>
<td></td>
</tr>
<tr>
<td>Jack Daniels Tennessee Whiskey</td>
<td></td>
</tr>
<tr>
<td>Jim Beam Bourbon</td>
<td></td>
</tr>
<tr>
<td>Canadian Club Whisky</td>
<td></td>
</tr>
<tr>
<td>J&amp;B Rare Scotch</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>$8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer</th>
<th>$9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>$15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine – Pere Ventura, “Tresor” Brut, Cava, Spain</td>
<td></td>
</tr>
<tr>
<td>White Zinfandel – Montevina Winery, Summit Ridge, Amador County, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy</td>
<td></td>
</tr>
<tr>
<td>Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir – Carmel Road Winery, Monterey, California</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon – Paso Creek, Paso Robles, California</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>$5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$5</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td>$7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>After Dinner Cordials</th>
<th>$13</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico</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.

A $125.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period. A $425.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account.

**All Cash Bar Selections are Served with Dry Snacks.**

### Premium Cash Bar:

#### Mixed Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Titos Vodka</td>
<td>$18</td>
</tr>
<tr>
<td>Bombay Gin</td>
<td></td>
</tr>
<tr>
<td>Bacardi Superior Light Rum</td>
<td></td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum</td>
<td></td>
</tr>
<tr>
<td>1800 Silver Tequila</td>
<td></td>
</tr>
<tr>
<td>Jack Daniels Tennessee</td>
<td></td>
</tr>
<tr>
<td>Maker’s Mark Bourbon</td>
<td></td>
</tr>
<tr>
<td>Crown Royal Whisky</td>
<td></td>
</tr>
<tr>
<td>Chivas Regal Scotch</td>
<td></td>
</tr>
</tbody>
</table>

#### Domestic Beer

- Michelob Ultra, Miller Light, Bud Light

#### Imported Beer

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

#### Wine

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

#### Soft Drinks

- $5

#### Bottled Water

- $5

#### Fruit Juices

- $7

#### After Dinner Cordials

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

- $13
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.

### Greenbrier Cash Bar:

<table>
<thead>
<tr>
<th>Mixed Drinks</th>
<th>$21</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td></td>
</tr>
<tr>
<td>Bacardi Superior Light Rum</td>
<td></td>
</tr>
<tr>
<td>Ron Abuelo Anejo 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>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>$8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelob Ultra, Miller Light, Bud Light</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer</th>
<th>$9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois, Corona, Heineken, Amstel Light, Buckler Non-Alcoholic</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>$20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico</td>
<td></td>
</tr>
<tr>
<td>Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio – Elena Walch, “Castel Ringberg”, Alto Adige, Italy</td>
<td></td>
</tr>
<tr>
<td>Chardonnay – Freemark Abbey Winery, Napa Valley, California</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir – Cambria Estate Winery, “Clone 4”, Santa Maria Valley, California</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon – Daou Vineyards, Paso Robles, California</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Q Mixers</th>
<th>$4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tonic, Soda, Ginger Ale, Ginger Beer</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>$5</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Bottled Water</th>
<th>$5</th>
</tr>
</thead>
</table>

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

<table>
<thead>
<tr>
<th>After Dinner Cordials</th>
<th>$13</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico</td>
<td></td>
</tr>
</tbody>
</table>

*Not included on Pre-Dinner Bars*
Design your own specialty cocktail to accentuate your event, or we suggest one of our favorites listed below. A $250.00 minimum sales per specialty drink will apply.

**The Greenbrier Signature Bloody Mary**
House Blend of three types of Tomato Juice
Herbs, Citrus and Pepper, Vodka

$14 per drink

**Bellini Martini**
Peach Vodka, Sparkling Wine and Greenbrier Peach Puree

$14 per drink

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

$14 per drink

**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

$14 per drink

*Wine or Specialty Beer Bar*
Customized List of Wines or Beers from around the world with a private Sommelier

*varies per selection*

*Cognac, Scotch or Whiskey Tastings*
Customized Selection of International Specialty Spirits with a private Liquor Aficionado

*varies per selection*

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

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

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

WINE TASTINGS

(Minimum Ten Guests, Priced per Person)

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

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

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

Held in a fun, comfortable classroom setting. Tasting includes six wines with mat, water and crackers. This event can also be paired with food components for an additional fee.

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

Tastings last 60 to 90 minutes in length

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

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

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

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

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

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

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

Select Hospitality Offering Package:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finlandia Vodka (1L)</td>
<td>$135</td>
</tr>
<tr>
<td>Beefeaters Gin (1L)</td>
<td>$135</td>
</tr>
<tr>
<td>Cruzan Aged Light Rum (750ml)</td>
<td>$135</td>
</tr>
<tr>
<td>Sauza Extra Gold Tequila (750ml)</td>
<td>$125</td>
</tr>
<tr>
<td>Jack Daniels Tennessee Whiskey (1L)</td>
<td>$155</td>
</tr>
<tr>
<td>Jim Beam Bourbon (1L)</td>
<td>$135</td>
</tr>
<tr>
<td>Canadian Club Whisky (750ml)</td>
<td>$105</td>
</tr>
<tr>
<td>J&amp;B Rare Scotch (750ml)</td>
<td>$105</td>
</tr>
<tr>
<td>Sparkling Wine – Avissi, Prosecco, Veneto, Italy</td>
<td>$34</td>
</tr>
<tr>
<td>Chardonnay – Rutherford Ranch,</td>
<td></td>
</tr>
<tr>
<td>Napa Valley, California</td>
<td>$36</td>
</tr>
<tr>
<td>Pinot Noir – MacMurray Ranch, Russian River Valley</td>
<td></td>
</tr>
<tr>
<td>Sonoma, California</td>
<td>$42</td>
</tr>
<tr>
<td>Cabernet Sauvignon – Silver Palm Wines</td>
<td></td>
</tr>
<tr>
<td>North Coast, California</td>
<td>$44</td>
</tr>
</tbody>
</table>

Premium Hospitality Offering Package:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Titos Vodka (1L)</td>
<td>$205</td>
</tr>
<tr>
<td>Bombay Gin (1L)</td>
<td>$155</td>
</tr>
<tr>
<td>Bacardi Superior Light Rum (1L)</td>
<td>$135</td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum (1L)</td>
<td>$135</td>
</tr>
<tr>
<td>1800 Silver Tequila (750ml)</td>
<td>$135</td>
</tr>
<tr>
<td>Jack Daniels Tennessee Whiskey (1L)</td>
<td>$155</td>
</tr>
<tr>
<td>Maker’s Mark Bourbon (1L)</td>
<td>$155</td>
</tr>
<tr>
<td>Crown Royal Whisky (1L)</td>
<td>$190</td>
</tr>
<tr>
<td>Chivas Regal Scotch (750ml)</td>
<td>$135</td>
</tr>
<tr>
<td>Sparkling Wine – Gruet Winery, Blanc de Noirs Brut New Mexico</td>
<td>$46</td>
</tr>
<tr>
<td>Chardonnay – Freemark Abbey Winery</td>
<td></td>
</tr>
<tr>
<td>Napa Valley, California</td>
<td>$56</td>
</tr>
<tr>
<td>Pinot Noir – Au Contraire Wines</td>
<td></td>
</tr>
<tr>
<td>Russian River Valley, California</td>
<td>$60</td>
</tr>
<tr>
<td>Cabernet Sauvignon – Mercer Estates</td>
<td></td>
</tr>
<tr>
<td>Columbia Valley, Washington</td>
<td>$56</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.

### Greenbrier Hospitality Offering Package:

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

### Additional A La Carte Offerings:

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