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.
Greetings from The Greenbrier

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

We hope you will appreciate our timeless culinary creations that are available in every dining experience. We are proud to feature as many local farmers and Culinary artisans as possible. We want to bring you not just the best of The Greenbrier, but also the best of our region.

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

We look forward to having you as our guest.

Bryan Skelding
Executive Chef
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
General Information
Since its inception, The Greenbrier has earned a reputation built on excellence. Our historic legacy is alive and well today as we strive to continually set the benchmark. Please allow our Event Services team to assist you in customizing options that work specifically for your meeting and dining needs. We look forward to serving you.

Special Dietary Information
Food allergies and intolerances such as gluten free, vegetarian, vegan, kosher, and pescatarian are becoming increasingly prevalent and can pose a serious health risk. It’s very important to us to be made aware of any special dietary restrictions and requirements your guests may be experiencing during their visit at The Greenbrier. To be successful with this endeavor, we ask that all dietary needs be given to your dedicated event planner 5 days prior to your event. Should a dietary allergy or intolerance occur while your event is in progress, the guest may experience a wait time so we can properly prepare the special order. Special Orders not declared on the guaranteed BEO will be served on a first come, first serve basis as they are prepared.

Menu Selections
To ensure the best execution of your event, we kindly request that all menu selections be made 45 days prior to the scheduled functions. Please note that The Greenbrier reserves the right to select a menu for your group should your selections not be made within 15 days of the scheduled functions.
*As per the FDA Food Codes and West Virginia State Law, all food and alcoholic beverages consumed on property must be purchased through The Greenbrier. Pre-guaranteed split entrée choices are priced at the highest menu item with the Chef’s choice of accompaniments. Pre-guaranteed split entrée in excess of two entrée selections is available for an additional $22+++ per guest.

Guarantees
In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 11:00 a.m., five business days prior to each specific event. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. The Greenbrier will prepare food for 3% over the final guarantee. A minimum guarantee policy of 80% of the original expected number applies. Over sets above 3% of the guarantee are allowed at $10.00 per setting. For any events with preset food for more than the 3% overset, additional charges will apply. For any food and beverage events added within three business days of the event, The Greenbrier will make every attempt to accommodate these requests and additional charges may apply.
*Catered food events, requested within the 72 hours prior to your event, will be charged at 1.5 times the menu pricing and will be based on availability.

Minimums
Food and Beverage menus require a minimum number of guests. In the event the number in your party does not meet the minimum, a charge equal to the difference will be made at the menu price plus 6% state tax. No service charge will apply to this minimum charge.
Outdoor Functions
For all outdoor event locations, we ask for inclement weather relocation to be decided upon at least 8 hours prior to the event start. Breakfast events must be decided the night prior. Decisions must be communicated to your Event Services Manager. If a decision has not been made by 11:00 am for an evening event, your Event Services Manager will confer with the Food and Beverage Department to make a decision that is best for a successful event. Additional charges will apply for last-minute set up and venue changes.

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

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

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

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

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

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

**Continental Breakfast**

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

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

**Greenbrier Continental**

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

  Coffee and Tea Selections

$30

**Lighter Fare Start Up**

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

  and Tea Selections

$34

**Southern Style**

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

  Coffee and Tea Selections

$37

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 Breakfast Enhancements

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

**From the Griddle (Minimum 12 guests)**
- Cheese Blintzes with Strawberry Sauce .............................................................................................. $5 per person
- French Toast with West Virginia Maple Syrup .................................................................................... $5 per person

**Meat (Minimum 12 guests)**
- Applewood Smoked Bacon .................................................................................................................. $7 per person
- Canadian Bacon ...................................................................................................................................... $7 per person
- Sausage Links ........................................................................................................................................ $7 per person
- Turkey Bacon .......................................................................................................................................... $7 per person

**Eggs and More**
- Country Scrambled Eggs ....................................................................................................................... $7 per person
- Hard Boiled Eggs .................................................................................................................................. $6 per person
- Crab, Asparagus and Tomato Frittata .................................................................................................... $9 per person
- Quiche du Jour .......................................................................................................................................... $9 per person
- Corned Beef Hash .................................................................................................................................. $9 per person
- Fried Potatoes & Caramelized Onions .................................................................................................... $7 per person

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

**Breakfast Sandwiches**
- Buttermilk Biscuit, Farm Fresh Pan Fried Egg
  - Country Sausage and American Cheese .......................................................................................... $72 per dozen
- Croissant filled with Farm Fresh Pan Fried Egg
  - Aged Cheddar and Maple Ham ........................................................................................................ $72 per dozen
- Breakfast Burritos with Scrambled Eggs
  - Cheddar, Sausage and Fresh Tomato Salsa ..................................................................................... $72 per dozen

**Country Gravies**
- Chipped Beef Gravy with Toast Points .............................................................................................. $10 per person
- Southern Sausage Gravy with Buttermilk Biscuits ......................................................................... $10 per person
- Chipped Virginia Ham and Red Eye Gravy with Cornbread .......................................................... $10 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.
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**

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

**Main Selections**

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

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

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

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

**Lorraine**
Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay

**Corned Beef Hash Benedict**
Grilled Asparagus and Roasted Tomato Gratin

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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.
Strolling Breakfast

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

Sunrise Lighter Fare Breakfast ........................................................................................................... $42
Tomato and Freshly Squeezed Orange and Grapefruit Juices
Chilled Sliced Melons, Assorted Fruit and Fresh Berries
Fresh Fruit Smoothies
Individual Yogurt Parfaits with Honey Granola
Mountain Apple and Cinnamon Crepes with West Virginia Maple Syrup
Scrambled Farm Eggs with Cotija, Pico de Gallo and Fried Tortilla
Hot Oatmeal with Golden Raisins and Brown Sugar
Bran Muffins and Lemon Poppy Seed Bread
Strawberry and Banana Coffee Cake

Morning Delight ................................................................................................................................. $44
Freshly Squeezed Orange and Grapefruit Juices
Array of Sliced Melon and Fresh Berries
Variety of Individual Fruit and Berry Yogurts
Farm Fresh Scrambled Eggs
Country Fried Potatoes
Crisp Apple Smoked Bacon and Country Sausage
Selection of Bagels with Greenbrier Jams, Preserves, Creamery Butter and Cream Cheese
Freshly Baked Danish Pastries, Croissants and Muffins from The Greenbrier Bakeshop

The Greenbrier Breakfast ................................................................................................................... $47
Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fruit Display with Fresh Berries, Yogurt and Granola
Farm Fresh Scrambled Eggs and Country Potatoes
Smoked Bacon, Sugar Cured Ham, Country Sausage Links and Patties
Greenbrier Jams, Preserves and Creamery Butter
Freshly Baked Danish Pastries, Coffee Cake, Muffins, Buttermilk Biscuits and Croissants from The Greenbrier Bakeshop

Choose Additional Two Items:
Corned Beef Hash
Cheese Blintz with Strawberry Sauce
Country Sausage Gravy with Buttermilk Biscuits
Strawberry Crepes
  with West Virginia Maple Syrup
Breakfast Quiche Lorraine
Smoked Salmon with Condiments and Bagels
Creamed Chipped Beef with Biscuits
French Toast Bread Pudding
  with West Virginia Maple Syrup

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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.

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Belgian Waffle Station</strong></td>
<td>$18</td>
<td>WV Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Sauce, Berry Compote, Chocolate Chips, Fresh Fruit. ($125 per culinarian fee additional)</td>
</tr>
<tr>
<td><strong>Pancake Station</strong></td>
<td>$18</td>
<td>Strawberry Syrup, Maple Syrup, Blueberry Syrup, Sweet Cream Butter, Whipped Cream, Macerated Berries, Chocolate Chips, Fresh Fruit. ($125 per culinarian fee additional)</td>
</tr>
<tr>
<td><strong>Omelet Station</strong></td>
<td>$18</td>
<td>Farm Fresh Eggs, Egg Whites and Egg Beaters cooked to order with the following accompaniments: Ham, Turkey, Bacon, Tomatoes, Mushrooms, Scallions, Red Onions, Spinach, Salsa, Crème Fraiche, Swiss, Cheddar, Gruyere. ($125 per culinarian fee additional)</td>
</tr>
<tr>
<td><strong>Eggs Benedict Station</strong></td>
<td>$18</td>
<td>Eggs Benedict prepared in front of your guests. English Muffin, White Toast, Rye Toast, Canadian Bacon, Smoked Salmon, Poached Egg and Sauce Hollandaise. ($125 per culinarian fee additional)</td>
</tr>
<tr>
<td><strong>The Greenbrier Southern Grits Station</strong></td>
<td>$16</td>
<td>Creamy Grits with Butter, Cheddar Cheese, Scallions, Andouille Sausage, Tomatoes and Diced Truffles</td>
</tr>
<tr>
<td><strong>Hot Cereal Station</strong></td>
<td>$14</td>
<td>Hot Steel Cut Oatmeal and 10 Grain Cereals, Assortment of Boxed Cold Cereals, Whole and Skim Milk, Honey, Brown Sugar, Dried Fruit, Strawberries</td>
</tr>
</tbody>
</table>
Refreshment Services

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

Coffee Service

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

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

RS-S1: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks................................................. $19

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

A La Carte Refreshment Selections

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

Individual Beverages

Assorted Sodas: Coke, Diet Coke, Sprite ............................................................................................................... $6 each
Bottled Water: Spring or Sparkling ......................................................................................................................... $6 each
Fruit Juices: Orange, Grapefruit, Cranberry Blend ............................................................................................... $6 each
Powerade.............................................................................................................................................................. $8 each
Red Bull, Sugar Free Red Bull ............................................................................................................................. $10 each
Domestic Beer ....................................................................................................................................................... $7 each
Imported Beer ....................................................................................................................................................... $8 each
Craft Beer ............................................................................................................................................................. $9 each
Non-alcoholic beer................................................................................................................................................ $7 each

Group Beverages

Fruit Punch (16 servings)................................................................................................................................. $55 per gallon
Iced Tea (16 servings)........................................................................................................................................... $60 per gallon
Lemonade (16 servings)........................................................................................................................................ $60 per gallon
Coffee, Decaffeinated Coffee, Tea Selections (16 servings). ............................................................................. $90 per gallon
Hot Cider or Hot Chocolate (16 servings) ........................................................................................................... $75 per gallon
Freshly Squeezed Orange or Grapefruit Juice (10 servings) ................................................................. $50 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 ................................................................. $36 per dozen
- Assorted Breakfast Pastries ....................................................... $25 per dozen
- Whole Fresh Fruit ......................................................................... $36 per dozen
- Scones served with Devonshire Cream ........................................ $37 per dozen
- Bagels, Toasted with Creamery Butter and Cream Cheese .......... $37 per dozen
- Selection of Individual Fruit Yogurts with Bowl of Granola ........... $4 each
- Coffee Cake: Banana, Blueberry, Strawberry (18 servings) ......... $25 each
- Mini Fruit Smoothies (12 minimum) ........................................... $6 each
- Fruit Kabobs (12 minimum) ...................................................... $7 each

**Afternoon Snacks**
- Fancy Tea Cookies ......................................................................... $16 per dozen
- Assorted French Macarons .......................................................... $37 per dozen
- Greenbrier Brownies ..................................................................... $37 per dozen
- Assorted Greenbrier Cookies ..................................................... $48 per dozen
  - Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Chocolate Dipped Strawberries .................................................. $47 per dozen
- Deluxe Open Face Finger Sandwiches ........................................ $52 per dozen
  - Choice of 3: Smoked Salmon, Chicken Salad, Cucumber, Caviar and Deviled Egg
- Whole Fresh Fruit ......................................................................... $36 per dozen
  - Apples, Pears, Oranges, Bananas
- Assorted Candy Bars ..................................................................... $3 each
- Individual Bags of Chips .............................................................. $4 each
- Individual Crudité and Hummus ................................................... $36 per dozen
- Healthy Grains Bars ..................................................................... $4.50 each
- Potato Chips, Pretzels or Mixed Nuts (1 bowl per 25 people) ...... $10 per bowl
- Potato Chips and Onion Dip (1 bowl per 25 people) ................. $15 per bowl
- Assorted Greenbrier Chocolates (35 pieces per pound) .......... $75 per pound

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 and Bottled Spring Water

(Minimum Twelve Guests; Priced per Person for 30-Minute Service.)

($5pp+++ per 15-minute increments after 30-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

AFTERNOON REJUVINATORS

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

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

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

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

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
All Themed Break Selections are Served with:

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

(Minimum Twelve Guests; Priced per Person for 30-Minute Service.)

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

Tailgater’s Package ........................................................................................................................................................  $40
Nacho Bar
  Tortilla Chips, Scallion, Sour Cream, Chili con Queso
  Pico de Gallo, Salsa Rojo, Jalapeños, Guacamole
Buffalo Wings
  Celery, Blue Cheese and Ranch
Sliders (choice of two)
  BBQ Chicken Slider
  Grouper Slider
  Burger Slider
  Pulled Pork Slider
  Crab Cake Slider
Lemon Bars and Brownies
Travelers Boxes

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

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

Custom Meal “To Go”.......................................................................................................................................................$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
Sugar Ham and Swiss Cheese on Sourdough Bread

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

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

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

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

DESSERT:
Greenbrier Brownie
Lemon Bar
Assorted Cookie: (Select One)
Chocolate Chip, Peanut Butter or Oatmeal Raisin
Candy Bar: (Select One)
SNICKERS, M&M’s, MILKY WAY or HERSHEY’s Chocolate Bar

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 .......................................................................................................................................................... $32
Scrambled Eggs, Ham and Cheese on English Muffin
Muesli Granola Bar
Fresh Seasonal Berries Cinnamon Bun
Individual Orange Juice

SIGNATURE AFTERNOON SELECTIONS

The Greenbrier Spa ......................................................................................................................................................... $25
Sliced Turkey on Six Grain Bread with Assorted Condiments
Dried Apricots Mixed Nuts
Whole Fruit Granola Bar
Blueberries & Yogurt

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

The Windsor Club Wrap ............................................................................................................................................... $29
Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese
Mixed Nuts Greenbrier Chocolate Chip Cookies
Ms. Vickie’s Kettle Chips

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

A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
All Plated Luncheon Selections are Served with:
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections
(Minimum Twelve Guests; Minimum Three Courses; Priced per Person)

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

Side Salad
Petite Iceberg, Crispy Smoked Bacon with Maytag Blue Cheese Dressing
Greek Salad, Feta Cheese, Olives, Cucumbers, Tomato, Olive Crouton and Greek Dressing
Classic Caesar with Cracked Black Pepper and Parmesan Dressing
Vine Ripe Tomato and House Made Mozzarella Salad, Crostini and Basil Oil
Mixed Greens, Peaches, Sunflower Seeds, and Coconut Dressing

Hot Entrée:
Vegetables and Ravioli Arrabiata, Ricotta Spinach Stuffed Ravioli,
Arrabiata Sauce and Parmesan Cheese, Grilled Vegetables and Parmesan Gratin
Country Fried Chicken, Braised Collards, Creamy Grits, Coleslaw
Skillet Gravy
Bacon Wrapped Meatloaf, Herb Roasted Red Bliss Potatoes and Broccolini
Blackened Jumbo Shrimp, Roasted Corn Grits
Tasso Gravy
12oz New York Strip
Boursin Whipped Potatoes, Grilled Vegetables, Béarnaise
Pan Fried Maryland Style Crab Cakes
Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce
Vegan Lasagna, Quinoa Bolognese, Marinara and Basil
Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto
Onion–Sweet Potato Soubise and Sage Oil

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

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.
Strolling Luncheon

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

Café Carleton Lunch................................................................. $40
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
Caprese Sandwich
Fresh Mozzarella, Marinated Tomatoes, Basil Pesto and Balsamic Reduction on Ciabatta Bread
Smokehouse Turkey on Sea Salt Focaccia
Marinated Bell Peppers, Basil, Iceberg, Tomato, Mayo and Fresh Mozzarella
Roast Beef and Blue Cheese on Rye Roll
Shaved House Smoked Roast Beef with Shaved Onions, Blue Cheese
Horseradish Spread, Fresh Arugula
Roasted Asparagus and Portabella Wrap, Truffle Aioli, Brie Cheese
Spinach and Shaved Red Onions, Inside a Sundried Tomato Tortilla
Chicken Parmesan Sandwich on Italian Hoagie
Spicy Marinara, Parmesan and Mozzarella

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

Springhouse Sandwich Lunch.................................................. $42
Soup du Jour Inspired Daily by the Chef
Classic Caesar Salad, Romaine, Croutons, Grape Tomatoes, Parmesan, Caesar Dressing
Toasted Israeli Couscous, Tomatoes, Kalamata Olives, Pickled Red Onions
White Balsamic Vinaigrette
Marinated Coleslaw, Creamy Potato Salad
Grilled Portabella and Spinach Salad, Red Onions, Shaved Smoked Gouda and Balsamic Vinaigrette
Sliced Deli Meat and Cheese Platter
Roast Beef, Smoked Turkey, Shaved Ham
Swiss cheese and Cheddar Cheese

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

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

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

A 22% service charge, 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.

**Draper’s Lunch**

- Country Rolls, Cornbread
- Sweet Cream Butter
- Black Bean Soup, Red Pepper Rouille, Shaved Green Onions
- Draper’s Chicken Salad
- Assorted Fresh Fruit
- Alabama Row Cobb Salad, Iceberg Lettuce, Farm Fresh Eggs, Turkey
- Bacon, Avocado, Blue Cheese
- Creamy Blue Cheese Dressing

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

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

**The Greenbrier**

- Hard rolls, Cornbread
- Sweet Cream Butter
- Spanish Gazpacho

- Deviled Eggs
- Russian Potato Salad
- Sliced Melons
- Greek Pasta Salad

- Cornish Pasties
- Gravlax Platter with Dill and Mustard Dressing, Bagels
- Platter of Sliced Roast Beef Tenderloin with Mushroom Salad, Sauce Gribiche
- Falafel Station
- Crispy Falafel, Roasted Vegetables Cauliflower, Eggplant, Zucchini
- Sliced Onion and Cucumbers
- Marinated Grape Tomatoes, Olive Oil, Pita

- Jack Daniel’s Pecan Pie
- Greenbrier Peaches and Cream
- Fresh Strawberry Tart
- Chocolate Fudge Cake
Strolling Luncheon

The Forum Lunch

- 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

- Cornbread and Biscuits
- Sweet Cream Butter
- Brunswick Stew
- Iceberg Wedges with Buttermilk Ranch Dressing, Tomatoes and Cucumbers
- Creamy Coleslaw
- Old Fashioned Potato Salad
- Macaroni Salad
- Sliced Watermelon
- Grilled Hot Dogs
- Country Fried Chicken
- Angus Beef Hamburgers with all the Fixin’s
- Baked Beans
- House-made Vinegar Chips
- Warm Peach Cobbler
- Peanut Butter Cookies
- Fresh Blueberry Pie
- Greenbrier Brownies
A 22% service charge, 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 guests with a variety of canapés and ensure an elaborate display, The Greenbrier recommends a minimum combination of three cold canapés and two hot canapés for an average of five pieces per person.

## Cold Canapés
*(Priced per Dozen)*

<table>
<thead>
<tr>
<th>Canapé</th>
<th>Price (per Dozen)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Mozzarella, Roasted Tomatoes and Basil Bruschetta</td>
<td>$54</td>
</tr>
<tr>
<td>Antipasto Skewer</td>
<td>$54</td>
</tr>
<tr>
<td>Mini “BLT” with Sugar Bacon, Truffle Aioli</td>
<td>$53</td>
</tr>
<tr>
<td>Candied Smoked Bacon with Dark Chocolate</td>
<td>$52</td>
</tr>
<tr>
<td>Vegetable Spring Roll with Sweet Chili Sauce</td>
<td>$54</td>
</tr>
<tr>
<td>Roasted Portabella Mushroom, Spinach, Goat Cheese and Sundried Tomatoes</td>
<td>$54</td>
</tr>
<tr>
<td>Lobster and Mango Summer Roll, Lime Cream</td>
<td>$58</td>
</tr>
<tr>
<td>Compressed Melon and Prosciutto Skewer</td>
<td>$56</td>
</tr>
<tr>
<td>Shaved Beef on Crostini with Red Onion Marmalade</td>
<td>$54</td>
</tr>
<tr>
<td>Crab Salad in Phyllo Basket</td>
<td>$60</td>
</tr>
<tr>
<td>House Smoked Salmon with Horseradish Cream</td>
<td>$60</td>
</tr>
<tr>
<td>Classic Shrimp Cocktail</td>
<td>$67</td>
</tr>
<tr>
<td>Torchon of Foie Gras, Grated Fresh Truffle, Sauternes Gelee, Brioche</td>
<td>$67</td>
</tr>
<tr>
<td>Goat Cheese Truffles, Red Grapes, Chives, Chopped Pecans and Paprika</td>
<td>$54</td>
</tr>
<tr>
<td>Beet Macaron with Pistachio Cream Cheese</td>
<td>$56</td>
</tr>
<tr>
<td>Salmon Tartar, Cucumber, Sriracha, Bagel Spice</td>
<td>$56</td>
</tr>
<tr>
<td>Ahi Tuna Spoons, Crisp Rice, Soy Caramel, Scallion</td>
<td>$64</td>
</tr>
<tr>
<td>Cucumber Cups, Smoked Salmon Mousse, Crème Fraiche and Capers</td>
<td>$58</td>
</tr>
</tbody>
</table>

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

### Hot Canapés
**(Priced per Dozen)**

<table>
<thead>
<tr>
<th>Canapé Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Greenbrier Chicken Sausage, Appalachian White BBQ</td>
<td>$54</td>
</tr>
<tr>
<td>Cajun Fried Oysters and Horseradish Sauce</td>
<td>$56</td>
</tr>
<tr>
<td>Spicy Fried Green Tomato with Sesame Aioli</td>
<td>$54</td>
</tr>
<tr>
<td>Ham and Spinach Quiche</td>
<td>$54</td>
</tr>
<tr>
<td>Asian Beef Satay and Sweet Plum Glaze</td>
<td>$54</td>
</tr>
<tr>
<td>Maryland Style Mini Crab Cakes with Sauce Remoulade</td>
<td>$68</td>
</tr>
<tr>
<td>Lamb and Feta Cheese Stuffed Artichoke Hearts</td>
<td>$64</td>
</tr>
<tr>
<td>Lamb Chops, Mint Glaze</td>
<td>$68</td>
</tr>
<tr>
<td>Mini Meatball Lollipop, Truffle and Grain Mustard Aioli</td>
<td>$64</td>
</tr>
<tr>
<td>Lobster Sliders with Truffle Aioli</td>
<td>$68</td>
</tr>
<tr>
<td>Barbeque Basted Bacon Wrapped Shrimp</td>
<td>$64</td>
</tr>
<tr>
<td>Beef Tenderloin, Fig Jam, Blue Cheese Fondue and Red Onion Marmalade, on a Crostini</td>
<td>$64</td>
</tr>
<tr>
<td>Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli</td>
<td>$64</td>
</tr>
<tr>
<td>Warm Brie and Apple Tartlet</td>
<td>$54</td>
</tr>
<tr>
<td>Short Rib Tartlet, Parsnip Puree with Natural Jus</td>
<td>$60</td>
</tr>
<tr>
<td>Mini Southwest Egg Rolls</td>
<td>$60</td>
</tr>
<tr>
<td>Vol-au-vent of Chipotle Chicken Pot Pie</td>
<td>$54</td>
</tr>
<tr>
<td>Caribbean Style Breaded Shrimp</td>
<td>$63</td>
</tr>
<tr>
<td>Corn, Cheese and Spinach Fried Wonton</td>
<td>$56</td>
</tr>
<tr>
<td>Paneer Pakora</td>
<td>$54</td>
</tr>
</tbody>
</table>

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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.)

Garden Display of Crisp and Roasted Vegetables ........................................................... $19
Hummus, Ranch Dip

Greenbrier Wheel of Brie with Praline Caramel ............................................................... $21
Warm Brie Covered in Caramel Sauce topped with Spiced Pecans
Sliced Apples and Pears, Crusty French Bread

Domestic Cheese Display ................................................................................................. $23
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Imported Cheese Display ................................................................................................. $33
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers

Salumi Display ................................................................................................................. $25
Assorted Cured and Dried Meats
Crusty French Bread, Assorted Mustards, Pickled Vegetables

Sushi and Sashimi (Special Selections Available Upon Request) ................................. $37
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 ..................................................................................... $35
House Smoked Salmon, Scallops, Oysters, Shrimp and Trout
Horseradish Cream, Capers, Red Onion, Lemon
Baskets of Bremner Wafers and Melba Toast

Chilled Seafood Display .................................................................................................. $35
Jumbo Shrimp with Cocktail and Sauce Louis
Fresh Shucked Oysters on the Half Shell, Crab Claws, Mussels
Crackers, Lemons, Mignonette and Tabasco
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.

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

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

| Action Stations |
|-----------------|-----------------|-----------------|
| **Stone Ground Grits Station** | $24 | Creamy Grits with Choices of: Smoked Cheddar, Scallions, Roasted Corn, Stewed Tomatoes with Okra, Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy |
| **Pasta Station** | $28 | Trio of Pastas: Spinach & Ricotta Agnolotti, Tri Color Bowtie, Linguine, Sauces: Ragù alla Bolognese, Marinara, Carbonara, Basil Pesto, Grilled Chicken, Shaved Prosciutto, Shrimp, Bacon Lardons, Sautéed Bell Peppers, Mushrooms, Tomatoes, Parmesan Cheese |
| **Risotto Station** | $28 | Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms, Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions |
| **The Low Country Boil** | $48 | Cooked to Order as a Personal Serving: Steamed Clams, Mussels, Corn, Potatoes, Spicy Sausage, Lobster Tail and Shrimp, Cocktail Sauce and Drawn Butter |
| **Carving Stations** | $15 | Kate’s Mountain Smoked Beef Brisket, Mustard BBQ, Coleslaw and Soft Roll |
| | $14 | Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard |
| | $17 | Rosemary Roasted Rack of Domestic Lamb, Coconut-Mint Pesto and Dijon Mustard |
| | $18 | Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls |
| | $19 | Slow Roasted Prime Rib of Beef, Yorkshire Pudding, Au Jus |
| | $16 | Roast Leg of Lamb, Jalapeño Mint Jelly, Tzatziki Sauce |
| | $17 | Pastrami Salmon, Tartar Sauce, Tamarind Chutney |
| **Whole Roasted Pig** | $17 | Kate’s BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft Rolls and Cornbread |

($125 per culinarian fee additional)
Allow our candy shop to open after hours and service your guests after their dinner. We can create a special after dinner experience that you cannot find 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.)

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Molten Chocolate Cake Station</strong></td>
<td>$16</td>
</tr>
<tr>
<td>Warm Chocolate Cake served with Raspberry Coulis</td>
<td></td>
</tr>
<tr>
<td>Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries</td>
<td></td>
</tr>
<tr>
<td>($125 per culinarian fee additional)</td>
<td></td>
</tr>
</tbody>
</table>

| **Greenbrier Classic** | $23    |
| Assortment of Miniature French Pastries to include: |       |
| Dark Chocolate Tart, Grand-Marnier Puff, Coffee Éclair, Caramel Choux |       |
| Lemon Macarons, Raspberry Financier, Blueberry Tart |       |
| Chocolate Raspberry Terrine, Strawberry Tart, Rum Baba |       |
| Chocolate Pot de Crème, Assorted Fancy Cookies |       |

| **Soft Serve Ice Cream Bar** | $25    |
| Vanilla & Chocolate Soft Serve Ice Cream |       |
| Toppings to Include: |       |
| Caramel Sauce, Chocolate Sauce, Raspberry Coulis, Vanilla Streusel |       |
| Maraschino Cherries, Rainbow Sprinkles, Whipped Cream |       |
| ($125 per culinarian fee additional) Maximum 150 People |       |

| **Create Your Own Ice Cream Sundae** | $26    |
| Homemade Ice Cream Flavors: (Select Three) |       |
| Vanilla, Chocolate, Strawberry, Coffee, Peach, Cookie Dough, Mint Chocolate Chip |       |
| Toppings to Include: |       |
| Rainbow Sprinkles, Chocolate Sprinkles, Marshmallow, M&Ms |       |
| Heath Bar, Streusel, Fresh Berries |       |
| Maraschino Cherries, Crushed Oreos, Shredded Coconut |       |
| Chantilly Cream, Chocolate Sauce |       |
| Raspberry Coulis, Caramel Sauce |       |
| ($125 per culinarian fee additional) |       |

| **Create your Own Hot Chocolate Bar** | $22    |
| Toppings to Include: |       |
| Whipped Cream, Chocolate Chip Cookies, Marshmallows, Crushed Peppermint |       |
| Chocolate Shavings, Cinnamon Powder, Rainbow Sprinkles, Graham Crackers |       |
| Maraschino Cherries, White Chocolate Chips |       |

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

**March 26th, 1956**

**$165 ~ Per Person**

*(Minimum 16 Guests)*

Key West Green Turtle Soup

Cheddar Cheese Straws

Everglades Frog Legs and Maine Lobster American

Carolina Rice

Tenderloin of Black Angus Beef Jefferson

The Garden Specialty Platter

Philadelphia Brie Cheese

Kentucky Bibb Lettuce

Baked Alaska

Brandied Georgian Peaches, Chocolate Leaves

Coffee

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

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

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

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

Tasmanian Langoustine Bisque à la Fine Champagne
(Langoustine Bisque)

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

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

Brandied Black Bing Cherries over Kanawha Walnut Ice Cream Jubilee

The Champions Anniversary Cake

Coffee

A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
RYDER CUP WELCOMING DINNER....1979

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

$165 ~ PER PERSON  

(Minimum 16 Guests)

Shrimpette and Crabmeat Louis  
(Seafood Louis)

Essence of Chicken and Clam Bellevue  
Cheese Twists  
(Soup of Chicken and Clam)

Broiled Filet of Shorthorn Steer  
Julienne of Fresh Vegetables, Duchess Potato  
(Beef, Vegetables, Potato)

Belgian Endive and Boston Lettuce  
Lemon and Olive Oil Dressing

Cold Ryder Cup Soufflé  
Sauce Vanilla

Mignardises

Coffee-Tea
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**
-
Vegetarian Wedding Soup – Vegan Meatballs, Vegetables, Pasta, Shaved Parmesan
Seared Salmon – Parmesan Risotto, Sautééd Spinach, Tomato-Basil Relish
Dessert: Tiramisu – Hazelnut Praline Crunch and Vanilla Anglaise

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

### Springhouse Dinner

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

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

### “Sam Snead’s” Dinner

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

**Dinner Two**
-
Traditional Caesar Salad
Chilean Sea Bass, Beluga Lentils, Parsnip, Grapefruit Beurre Blanc
Dessert – Strawberry Cake – Chantilly Cream with Strawberry Coulis

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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.
FOUR COURSE PLATED DINNER OPTIONS

**The Greenbrier**

Fresh Baked Bread from Our Bakeshop

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

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

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

Lemon Meringue Tart
  Strawberry Compote, Mint Infusion

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**Prime 44 West Dinner**

Fresh Baked Bread From our Bakeshop

Lobster Bisque
  Lobster Fritter, Tarragon Marshmallow

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

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

Karen West Italian Cream Cake, Poached Pineapple, Mango Coulis

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**The Main Dining Room**

Fresh Baked Bread From our Bakeshop

Cream of Five Onion Soup
  Crispy Shallots and Chives

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

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

Greenbrier Bread Pudding
  Vanilla Anglaise

---

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.
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 .............................................................................................................................................. $ 125
Maryland Crab Louis
Cucumber, Saffron Pudding, Louis and Cocktail Sauce

Intermezzo
Raspberry Sorbet

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

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

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Two .............................................................................................................................................. $ 135
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
The Greenbrier is proud to present meals in the classical style with formal White Glove Service. Included in the menu pricing are printed menus along with course embellishments to include intermezzo and mignardises. Also included are assorted dinner rolls from The Greenbrier Bakeshop and Creamery Butter. Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee, Tea Selections

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

<table>
<thead>
<tr>
<th>White Glove Dinner Three</th>
<th>$140</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Pear and Arugula Salad</td>
<td>Radicchio, Frisee, Gorgonzola Blue Cheese and Shallot -Thyme Vinaigrette</td>
</tr>
<tr>
<td>Intermezzo</td>
<td>Limoncello Sorbet</td>
</tr>
<tr>
<td>Grilled Veal Chop, 14oz</td>
<td>Truffle Potato Puree, Roasted Petite Carrots, Morel Mushrooms Tomato Provençal, Cognac Cream</td>
</tr>
<tr>
<td>Fresh Peach Tart</td>
<td>Raspberry Sorbet, Mint Infusion, Raspberry Foam</td>
</tr>
<tr>
<td>Mignardises</td>
<td>Selection of Truffles, Mint Candy and Fancy Gourmet Cookies</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>White Glove Dinner Four</th>
<th>$145</th>
</tr>
</thead>
<tbody>
<tr>
<td>Velvety Cream of Mushroom Soup</td>
<td>Leek Custard, Crispy Maitake Mushrooms, Pickled Shallots, Onion Fritter</td>
</tr>
<tr>
<td>Grape and Goat Cheese Terrine</td>
<td>Petite Lettuce and Herbs, Passion Fruit Gel, White Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Intermezzo</td>
<td>Mandarin Sorbet</td>
</tr>
<tr>
<td>Braised Veal Osso Bucco, Potatoes Aligot, Rosemary Carrots</td>
<td>Pearl Onion Confit, Squash, Sauce Perigueux</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>Cream Cheese Mousse, Grand Mariner Ice Cream and Crumble</td>
</tr>
<tr>
<td>Mignardises</td>
<td>Selection of Truffles, Mint Candy and Fancy Gourmet Cookies</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.
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

(\textit{Minimum Twelve Guests; Priced Per Person})

\begin{tabular}{|l|}
\hline
\textbf{White Glove Dinner Five} & $155 \\
\hline
Arugula and Frisee Salad & \\
- Crispy Prosciutto, Celery, Carrot Curls, Apple Cider Vinaigrette & \\
\hline
Provencal Clam Bisque & \\
- Blistered Tomatoes, Yukon Gold Potatoes & \\
\hline
Intermezzo & \\
- Green Apple Sorbet & \\
\hline
Mustard Crusted Rack of Lamb & \\
- Seared Polenta Cake, Broccoli, Ratatouille, Romesco Sauce & \\
\hline
White Chocolate Mousse Dome & \\
- Mandarin Sorbet, Praline Crunch, Grand Marnier Sauce & \\
\hline
Mignardises & \\
- Selection of Truffles, Mint Candy and Fancy Gourmet Cookies & \\
\hline
\end{tabular}
Vegetarian Plated Dinner

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

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

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

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

*Pricing based on the Group Menu Pricing

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.
Gold Service Dinner

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

Gold Service Dinner One

- Artisan Breads with Sweet Cream Butter
- Poultry Consommé
  - Cornish Hen Roulade, Tourne Vegetables
- Hudson Valley Foie Gras Torchon
  - Toasted Brioche, Fig Chutney, Fresh Fig, Kumquat
- Intermezzo
  - Mandarin Sorbet
- Grilled Veal Tenderloin
  - Green Pea Puree, Mix of Buttered Petite Vegetables, Port Wine Jus
- Petite Kale, Butter and Frisee Salad
  - Marinated Tomatoes, Cucamelons, Manchego, Cashew, Raspberry Vinaigrette
- Warm Dark Chocolate Cake
  - Vanilla Ice Cream, Raspberry Coulis, Chantilly Cream
- Mignardises
  - Parade of Fancy Cookies and Greenbrier Chocolates
- Demi Tasse
Gold Service Dinner

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

Gold Service Dinner Two

Artisan Breads with Sweet Cream Butter

Oyster Chowder
  Fried Oyster, Yukon Potato, Caviar

Salmon Carpaccio
  Hon Shimeji Mushroom Salad, Parsley Pesto

Intermezzo
  Green-Apple Sorbet

Lamb Duo
  Roasted Lamb Rack, Braised Leg, Saffron-Parsnip Puree
  Potato Pave, Blistered Tomatoes, Natural Jus

Spinach and Arugula Salad
  Nerine Cheese, Strawberries, Candied Sunflower Seeds, Orange-Lemon Vinaigrette

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 Dinner

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

**Gold Service Dinner Three**

- **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**
Strolling Dinner

All 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
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** ........................................................................................................................................................................ $120
- Cornbread, Country Rolls
- Sweet Cream Butter and Pimento Cheese Spread
- Jumbo Shrimp Cocktail
- Creamy Potato Salad
- Pickled Cucumbers and Tomatoes
- Sweet and Sour Coleslaw
- Deviled Eggs
- Field Greens, Tomatoes, Crimini Mushrooms, Cider Vinaigrette
- Baskets of Country Fried Chicken with Red Eye Gravy
- Barbecued Pork Baby Back Ribs
- Smoked Beef Brisket with Mustard BBQ Sauce
- Black Eyed Pea and Okra Stew with Andouille Sausage
- Braised Collard Greens with Bacon
- Creamy Stone Ground Grits
- Fried Green Tomatoes with Cracked Black Pepper Aioli
- Jack Daniel’s Pecan Pie, Fresh Peaches and Cream, Warm Wild Berry Cobbler
- Greenbrier Bread Pudding with Vanilla Sauce

**The Forum Dinner** ............................................................................................................................................................................... $125
- 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
- Linguini Carbonara, Bacon Lardon, Creamy Sauce and Fine Herbs
- Sauteed Broccolini, Red Pepper Flakes, Garlic, Olive Oil
- Tiramisu with Mascarpone Mousse, Anise Biscotti
- Dark Chocolate Tart, Strawberry Panna Cotta
# Strolling Dinner

**Sam Snead**

| Greenbrier Hard Rolls, Cornbread, Sweet Cream Butter, Avocado Basil Dip | $130 |

*Chicken Tortilla Soup*


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

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

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

**Prime 44 West Dinner**

| Sourdough Rolls, Bacon Rolls | Sweet Cream Butter |

*Lobster Bisque*

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

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

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

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

**Family Style Dinner**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cornbread, Country Rolls</td>
<td></td>
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<tr>
<td>Apple Butter and Creamery Butter</td>
<td></td>
</tr>
</tbody>
</table>

- 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

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.
Kate’s Mountain Barbeque Dinner ................................................................................................................................. $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.
All Howard’s Creek 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.)

**Family Style Dinner**

- Cornbread, Country Rolls
- Apple Butter and Creamery Butter

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

**Platter of Roasted Fennel with Shaved Parmesan Cheese**

**Side of House Smoked Peppered Salmon with Horseradish Cream**

**Peach Tea Barbecued Chicken, Peach Tea Aioli**

**Grilled Jumbo Shrimp with Lemon, Garlic, and Herbs**

**Sautéed Beef Medallions, Sauce Diane**

**Buttermilk Whipped Potatoes**

**Garden Vegetables Tossed in Butter and Herbs**

**Baked Pasta with Smoked Tomato Cream, Portabella Mushrooms**

**Apple Cobbler**

**Jack Daniel’s Pecan Pie**

**Carrot Cake with Cream Cheese Mousse**

**S’mores at the Fire Pit (Weather Permitting)**

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

Howard’s Creek Lodge Dinner ........................................................................................................................................... $135
Cornbread, Country Rolls
Apple Butter and Creamery Butter

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

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

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

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.
Strolling International Themed Dinner Options

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

The Big Easy ..................................................................................................................................................................... $145

Soups (Choose One)
- Low Country Oyster Stew
- Creole Shrimp Bisque with Bacon-Cornmeal Dumplings
- Chicken and Corn Chowder

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

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

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

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

Optional Action Station – add $35 per person (choose one)
- Cajun Roasted Pork Loin
- Whole Roasted Fish (market pricing)

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

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.
Strolling International Themed Dinner Options

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

Caribbean Cuisine ......................................................................................................................................................... $145

Bread
Puerto Rican Pan Sobao, Coco Bread, Corn Bread

Soups (Choose One)
Buche’ Perico (Corn Soup)
Caldosa Cubana (Chicken Soup)
Caribbean Conch Chowder

Salad Station (Choose Three)
Greenbrier Classic Salad Station
Ensalada Verde
Grilled Pineapple Salad
Creamy Caribbean Salad
Jamaican Cabbage Salad

Entrée Vegetable (Choose Two)
Jerk Roasted Vegetables
Sautéed Broccoli
Sweet Carrots
Steam Seasonal Vegetables

Entrée Starch (Choose One)
Moros y Cristianos (Rice and Beans)
Pastelon de Yuca (Cassava acsserole)
Plantain Tostones
Habichuelas Guisadas

Entrée Protein (Choose Four)
Jerk chicken
Ropa Vieja (Shredded Beef)
Vaca frita
Spicy Patty
Caribbean Shrimp
Bahamas Casserole

Action Station –add $35 per person (choose one)
Cuban Sandwich
Virginia Ham, Roast Pork, Pickles, Mustard, Swiss Cheese

Dessert
Flan Cubano
Arroz con Leche
Churros
Apple Empanadas

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.
Mexican Cuisine

Bread
Soft Rolls, Traditional Telera and Pambazo

Soups (Choose One)
Pozole Rojo
Poblano Pepper Soup
Caldo Tlalpeño (Mexican Chicken Soup)

Salad Station (Choose Three)
Greenbrier Classic Salad Station; Romaine, Tomatoes, Cucumber, Onion
Blue Cheese Crumbles, Balsamic, Blue Cheese and Ranch Dressing
Jicama Salad
Street Corn Salad
Mexican Macaroni Salad
Nopales Salad

Entrée Vegetable (Choose Two)
Calabacitas (Mexican succotash)
Ejotes a la Mexicana (green beans cooked in salsa)
Steam Chayote and Carrots
Roasted Asparagus

Entrée Starch (Choose One)
Frijoles Charros (Pinto Bean Stew)
Potatoes and Chipotle Onions
Mexican Rice
Aztec Rice

Entrée Protein (Choose Four)
Short Rib in Salsa Verde
Halibut Ceviche
Pork Carnitas with Pico and Salsa Roja
Lamb Adobo
Chicken Poblano Style
Beef Tinga
Cochinita Pibil

Optional Station - add $35 per person (choose one)
Tostada Station
Shredded Beef, Chicken Tinga, Chorizo
Refried Beans, Potatoes, Sour Cream, Queso Fresco, Lettuce, Tomatoes
Salsa Verde and Roja

Dessert
Churros
Tres Leches Cake
Conchas
Sopaipillas

A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.
(Minimum 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
- Egg Drop 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, Jalapeño, Red Onion, Radish
- Lomi Lomi Salmon - Roma Tomato, Jalapeño, 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)
- Poke Bowl Station, Rice, Seaweed, Salmon, Hamachi, Tuna, Octopus
- Vietnamese Bahn Pho Station
- Oxtail, Shaved Beef, Chicken, Shrimp, Bean Sprout, Cabbage, Onion, Jalapeño, Lime
- Radish, Cilantro, Mint, Rice Noodle, Low Mein Noodle, Steamed White Rice

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

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.
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.)*

**Taste of The Greenbrier**

$175

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

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

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

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

**Desserts**
- Tiramisu
- Strawberry Cake
- Chocolate Fudge Cake
- Karen West’s Italian Cream Cake
- Bread Pudding with Vanilla Sauce
- Greenbrier Peaches and Sweet Whipped Cream
Welcome to The Greenbrier. We are honored and humbled you have chosen us to host your special events, and our top priority is to help you create timeless memories that will last a lifetime.

The Greenbrier is a historic American treasure that is truly a one-of-one destination. Our service, facilities, amenities, shops, food and especially hospitality were all designed with one thing in mind – the best interests of every guest who steps through our iconic entrance. The wine and beverage department is no different. We offer a great variety of beverages from all over the world – beers, wines, liquors, juices, soft drinks, coffee and tea. We understand individual tastes are what drive the world of hospitality, and strive to satisfy every guest’s unique palate.

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

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

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

Cheers!

The Greenbrier Beverage Team
**Champagne & Sparkling Wine**

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>001</td>
<td>Roederer Estate, Brut, Anderson Valley, California</td>
<td>California</td>
<td>$75</td>
</tr>
<tr>
<td>356</td>
<td>Iron Horse, “Wedding Cuvée,” Sonoma, California</td>
<td>California</td>
<td>$110</td>
</tr>
<tr>
<td>395</td>
<td>Cava Brut Nature, Naveran, Penedes</td>
<td>Spain</td>
<td>$52</td>
</tr>
<tr>
<td>392</td>
<td>Vietti, Moscato d’Asti “Cascinetta”, Piedmont, Italy</td>
<td>Italy</td>
<td>$52</td>
</tr>
<tr>
<td>324</td>
<td>Nicolas Feuillatte, Blue Label Brut, Champagne, France</td>
<td>France</td>
<td>$95</td>
</tr>
<tr>
<td>329</td>
<td>Moët &amp; Chandon, Imperial Brut, Champagne, France</td>
<td>France</td>
<td>$130</td>
</tr>
<tr>
<td>013</td>
<td>Bollinger “Special Cuvée” Brut, Champagne, France</td>
<td>France</td>
<td>$154</td>
</tr>
</tbody>
</table>

**Chardonnay**

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>434</td>
<td>Sean Minor, Sonoma Coast, California</td>
<td>California</td>
<td>$75</td>
</tr>
<tr>
<td>404</td>
<td>Rutherford Ranch, Napa Valley, California</td>
<td>California</td>
<td>$54</td>
</tr>
<tr>
<td>446</td>
<td>Stag’s Leap Wine Cellars, “Karia”, Napa Valley, California</td>
<td>California</td>
<td>$92</td>
</tr>
<tr>
<td>58</td>
<td>Far Niente, Napa Valley, California</td>
<td>California</td>
<td>$135</td>
</tr>
<tr>
<td>456</td>
<td>O’Shaughnessy, Oakville, Napa Valley, California</td>
<td>California</td>
<td>$180</td>
</tr>
<tr>
<td>426</td>
<td>Rombauer Vineyards, Carneros, California</td>
<td>California</td>
<td>$110</td>
</tr>
<tr>
<td>596</td>
<td>Catena Alta, “Historic Rows”, Mendoza, Argentina</td>
<td>Argentina</td>
<td>$88</td>
</tr>
<tr>
<td>585</td>
<td>Capensis Wines, Western Cape, South Africa</td>
<td>South Africa</td>
<td>$150</td>
</tr>
<tr>
<td>805</td>
<td>Joseph Drouhin, Macon-Villages, Burgundy, France</td>
<td>France</td>
<td>$55</td>
</tr>
<tr>
<td>806</td>
<td>Maison Shaps, Bourgogne Blanc, Burgundy, France</td>
<td>France</td>
<td>$65</td>
</tr>
<tr>
<td>818</td>
<td>Maison Joseph Drouhin, Meursault, Burgundy, France</td>
<td>France</td>
<td>$205</td>
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</table>

**Sauvignon Blanc**

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>616</td>
<td>Matanzas Creek Winery, Sonoma County, California</td>
<td>California</td>
<td>$52</td>
</tr>
<tr>
<td>611</td>
<td>Merry Edwards Winery, Russian River Valley, California</td>
<td>California</td>
<td>$130</td>
</tr>
<tr>
<td>600</td>
<td>Honig Vineyard, Napa Valley, California</td>
<td>California</td>
<td>$57</td>
</tr>
<tr>
<td>687</td>
<td>Twin Island, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>New Zealand</td>
<td>$40</td>
</tr>
<tr>
<td>852</td>
<td>Maison Laporte, Sancerre “Le Rochoy”, Loire, France</td>
<td>France</td>
<td>$88</td>
</tr>
<tr>
<td>862</td>
<td>Brochard, Sancerre, Loire, France</td>
<td>France</td>
<td>$68</td>
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</tbody>
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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.
### Pinot Grigio & Pinot Gris

<table>
<thead>
<tr>
<th>Code</th>
<th>Name &amp; Details</th>
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</thead>
<tbody>
<tr>
<td>952</td>
<td>Maso Canali, Pinot Grigio, Trentino Alto Adige, Italy</td>
</tr>
<tr>
<td>886</td>
<td>Trimbach, Pinot Gris “Reserve”, Alsace, France</td>
</tr>
<tr>
<td>682</td>
<td>Eola Hills, Pinot Gris, Willamette Valley, Oregon</td>
</tr>
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</table>

### Whites

<table>
<thead>
<tr>
<th>Code</th>
<th>Name &amp; Details</th>
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</thead>
<tbody>
<tr>
<td>750</td>
<td>Conundrum by Caymus, Rutherford, Napa Valley, California</td>
</tr>
<tr>
<td>702</td>
<td>Barboursville, “Reserve” Viognier, Barboursville, Virginia</td>
</tr>
<tr>
<td>915</td>
<td>Riesling, Schloss Vollrads Estate, Rheingau, Germany</td>
</tr>
</tbody>
</table>

### Rosé

<table>
<thead>
<tr>
<th>Code</th>
<th>Name &amp; Details</th>
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</thead>
<tbody>
<tr>
<td>97</td>
<td>Pinot Noir Rose, La Crema Winery, Monterey, California</td>
</tr>
<tr>
<td>95</td>
<td>Fleur de Mer, Rose, Cotes de Provence, France</td>
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</table>

### Pinot Noir

<table>
<thead>
<tr>
<th>Code</th>
<th>Name &amp; Details</th>
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</thead>
<tbody>
<tr>
<td>2227</td>
<td>Jackson Estate by Kendall-Jackson, Anderson Valley, California</td>
</tr>
<tr>
<td>2204</td>
<td>Au Contraire Wines, Russian River Valley, California</td>
</tr>
<tr>
<td>2281</td>
<td>Talbott Vineyards, Sleepy Hollow Vineyard, Santa Lucia Highlands, California</td>
</tr>
<tr>
<td>2284</td>
<td>Belle Glos, Clark &amp; Telephone, Santa Maria Valley, California</td>
</tr>
<tr>
<td>2310</td>
<td>Cloudline Cellars, Willamette Valley, Oregon</td>
</tr>
<tr>
<td>2255</td>
<td>Domaine Drouhin, Dundee Hills, Willamette Valley, Oregon</td>
</tr>
<tr>
<td>2315</td>
<td>Gran Moraine, Yamhill-Carlton District, Willamette Valley, Oregon</td>
</tr>
<tr>
<td>2350</td>
<td>Sass Winery, Willamette Valley, Oregon</td>
</tr>
</tbody>
</table>

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### Wine List

#### Cabernet Sauvignon & Bordeaux Blends

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1920</td>
<td>Josh Cellars by Joseph Carr, North Coast, CA</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>1022</td>
<td>Hess Family Collection, Shillate Ranches, NC</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>1050</td>
<td>Kendall Jackson, Grand Reserve, Sonoma CO, CA</td>
<td>$58</td>
<td></td>
</tr>
<tr>
<td>1076</td>
<td>Jordan Vineyard, Alexander Valley, CA</td>
<td>$148</td>
<td></td>
</tr>
<tr>
<td>1069</td>
<td>Clos Pegase, Napa Valley, CA</td>
<td>$120</td>
<td></td>
</tr>
<tr>
<td>1096</td>
<td>Trefethen, Oak Knoll District, Napa Valley, CA</td>
<td>$190</td>
<td></td>
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<tr>
<td>1460</td>
<td>Flora Springs “Trilogy”, Napa Valley, CA</td>
<td>$175</td>
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<tr>
<td>1047</td>
<td>Caymus Vineyards, Napa Valley, CA</td>
<td>$190</td>
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<tr>
<td>1062</td>
<td>Chimney Rock, Stag’s Leap District, Napa Valley, CA</td>
<td>$275</td>
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<tr>
<td>1135</td>
<td>Stag’s Leap Wine Cellars “Artemis” Napa Valley, CA</td>
<td>$152</td>
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</tr>
<tr>
<td>1234</td>
<td>Honig Winery, Napa Valley, CA</td>
<td>$120</td>
<td></td>
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<tr>
<td>2660</td>
<td>Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France</td>
<td>$200</td>
<td></td>
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<tr>
<td>2750</td>
<td>Chateau Lassegue, “Les Cadrans”, St. Emilion Grand Cru, France</td>
<td>$88</td>
<td></td>
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</table>

#### Merlot

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>473</td>
<td>Duckhorn Vineyards, Napa Valley, CA</td>
<td>$68</td>
<td></td>
</tr>
<tr>
<td>1817</td>
<td>Frog’s Leap Winery, Napa Valley, CA</td>
<td>$112</td>
<td></td>
</tr>
<tr>
<td>1801</td>
<td>Barboursville Vineyards, Barboursville, VA</td>
<td>$60</td>
<td></td>
</tr>
</tbody>
</table>

#### Reds

<table>
<thead>
<tr>
<th>Code</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2112</td>
<td>The Federalist, Zinfandel, Dry Creek Valley, CA</td>
<td>$64</td>
<td></td>
</tr>
<tr>
<td>2116</td>
<td>Frog’s Leap Winery, Zinfandel, Napa Valley, CA</td>
<td>$98</td>
<td></td>
</tr>
<tr>
<td>1956</td>
<td>L’Ecole Winery N°41, Syrah, Columbia Valley, WA</td>
<td>$72</td>
<td></td>
</tr>
<tr>
<td>1845</td>
<td>El Enemigo Wines, Malbec, Mendoza, AR</td>
<td>$80</td>
<td></td>
</tr>
<tr>
<td>3600</td>
<td>Castello di Bossi, Chianti Classico, Tuscany, IT</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>3534</td>
<td>Damilano, Barolo “Lecinquevigne”, Piedmont, IT</td>
<td>$125</td>
<td></td>
</tr>
<tr>
<td>4072</td>
<td>Gran Passione, Rosso, Veneto, IT</td>
<td>$72</td>
<td></td>
</tr>
</tbody>
</table>

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

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

(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 ............................................................................................................................................................................. $40
Two Hour ............................................................................................................................................................................. $65
Three Hour .......................................................................................................................................................................... $85
Four Hour ........................................................................................................................................................................... $100

Select Full Beverage Package:

Mixed Drink:
- Finlandia Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Extra Gold Tequila
- Jack Daniel's Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

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

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

Wine:
- Sparkling Wine – William Wycliff, Brut, California - 045
- Rosé – Chateau Ste Michelle, Columbia Valley, Washington - 892
- Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy - 016
- Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California - 455
- Pinot Noir – Carmel Road Winery, Monterey, California - 2206
- Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California - 1016

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

(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

Premium Full Beverage Package:
One Hour, per person ..................................................................................................................................................... $45
Two Hour, per person .................................................................................................................................................. $75
Three Hour, per person ........................................................................................................................................ $100
Four Hour, per person ........................................................................................................................................... $115

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

Domestic Beer:
Michelob Ultra, Miller Light, Bud Light

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

Wine:
Sparkling Wine – Tiziano, Prosecco, Veneto, Italy - 387
Rosé – Fleur de Mer, Cotes de Provence, France - 095
Pinot Grigio – Altanuta, Valdadige, Italy - 922
Chardonnay – Jackson Estate, Santa Maria Valley, California - 476
Pinot Noir – MacMurray Ranch, Russian River Valley, California - 2200
Cabernet Sauvignon – Silver Palm Wines, North Coast, California - 076

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

(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

Greenbrier Full Bar Package:
- One Hour ............................................................................................................................................................................ $55
- Two Hour ........................................................................................................................................................................... $85
- Three Hour ......................................................................................................................................................................... $110
- Four Hour .......................................................................................................................................................................... $135

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, Heineken 0.0

Select Craft Beer
Selection based on current availability

Wine:
- Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico – 003
- Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France – 898
- Pinot Grigio – Tramin, Trentino Alto-Adige, Italy – 909
- Chardonnay – Stags’ Leap Winery, Napa Valley, California – 492
- Pinot Noir – Willakenzie Estate, Willamette Valley, Oregon – 2234
- Cabernet Sauvignon – Daou Vineyards, Paso Robles, California – 1300

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.
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 ................................................................................................................................. $14
- Finlandia Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Extra Gold Tequila
- Jack Daniel’s Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

Domestic Beer ................................................................. $7
- Michelob Ultra, Miller Light, Bud Light

Imported Beer ............................................................................... $8
- Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine .............................................................................................. $13
- Sparkling Wine – William Wycliff, Brut, California - 045
- Rosé – Chateau Ste Michelle, Columbia Valley, Washington - B92
- Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy - 016
- Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California - 455
- Pinot Noir – Carmel Road Winery, Monterey, California - 2206
- Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California - 1016

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

Soft Drinks ................................................................................ $6
Bottled Water ............................................................................... $6
Fruit Juices ................................................................................ $6
After Dinner Cordials .................................................................. $12
- 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**

**Premium Host Bar:**

Mixed Drinks: .................................................................................................................................................................................. $16
- Titos Vodka
- Bombay Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniel’s Tennessee
- Maker’s Mark Bourbon
- Crown Royal Whisky
- Chivas Regal Scotch

Domestic Beer: ................................................................................................................................................................................ $7
- Michelob Ultra, Miller Light, Bud Light

Imported Beer: ................................................................................................................................................................................. $8
- Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine: ................................................................................................................................................................................................. $15
- Sparkling Wine – Tiziano, Prosecco, Veneto, Italy - 387
- Rosé – Fleur de Mer, Cotes de Provence, France - 095
- Pinot Grigio – Altanuta, Valdadige, Italy - 922
- Chardonnay – Jackson Estate, Santa Maria Valley, California - 476
- Pinot Noir – MacMurray Ranch, Russian River Valley, California - 2200
- Cabernet Sauvignon – Silver Palm Wines, North Coast, California - 076

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

Soft Drinks .......................................................................................................................................................................................... $6

Bottled Water...................................................................................................................................................................................... $6

Fruit Juices.......................................................................................................................................................................................... $6

After Dinner Cordials............................................................................................................................................................................. $12
- Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico

*Not included on Pre-Dinner Bars*
Host Bars

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

All Host Bar Selections are Served with Dry Snacks

Greenbrier Host Bar:
Mixed Drinks: ............................................................................................................................................................................. $18
  Grey Goose Vodka
  Bombay Sapphire Gin
  Bacardi Superior Light Rum
  Ron Abuelo Anejo 12 Year Rum
  Patron Silver Tequila
  Gentleman Jack Tennessee Whiskey
  Woodford Reserve Bourbon
  Crown Royal Special Reserve Whisky
  Johnnie Walker Black Scotch
Domestic Beer: ........................................................................................................................................................................ $7
  Michelob Ultra, Miller Light, Bud Light
Imported Beer: ........................................................................................................................................................................... $8
  Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0
Select Craft Beer: ................................................................................................................................................................. $9
  Selection based on current availability
Wine: ......................................................................................................................................................................................... $17
  Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico - 003
  Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France - 898
  Pinot Grigio – Tramin, Trentino Alto-Adige, Italy
  Chardonnay – Stags’ Leap Winery, Napa Valley, California - 492
  Pinot Noir – Willakenzie Estate, Willamette Valley, Oregon - 2234
  Cabernet Sauvignon – Daou Vineyards, Paso Robles, California - 1300

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

Soft Drinks .................................................................................................................................................................................. $6
Bottled Water ............................................................................................................................................................................... $6
Fruit Juices .................................................................................................................................................................................. $6
After Dinner Cordials................................................................................................................................................................. $12
  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.
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 $75.00 Server Fee per bar will apply for each two-hour period.
A $350.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks.

Select Beer & Wine Host Bar:

Domestic Beer: .......................................................... $7
  Michelob Ultra, Miller Light, Bud Light

Imported Beer: .......................................................... $8
  Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine: .......................................................... $13
  Sparkling Wine – William Wycliff, Brut, California - 045
  Rosé – Chateau Ste Michelle, Columbia Valley, Washington - 892
  Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy - 016
  Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California - 455
  Pinot Noir – Carmel Road Winery, Monterey, California - 2206
  Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California - 1016

Soft Drinks .......................................................... $6

Bottled Water .......................................................... $6

Fruit Juices .......................................................... $6
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.**

#### Premium Beer & Wine Host Bar:

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>Michelob Ultra, Miller Light, Bud Light</td>
<td>$7</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0</td>
<td>$8</td>
</tr>
<tr>
<td>Wine</td>
<td>Sparkling Wine – Tiziano, Prosecco, Veneto, Italy - 387</td>
<td>$13</td>
</tr>
<tr>
<td></td>
<td>Rosé – Fleur de Mer, Cotes de Provence, France - 095</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pinot Grigio – Altanuta, Valdadige, Italy - 922</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chardonnay – Jackson Estate, Santa Maria Valley, California - 476</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pinot Noir – MacMurray Ranch, Russian River Valley, California - 2200</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cabernet Sauvignon – Silver Palm Wines, North Coast, California - 076</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td></td>
<td>$6</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
<td>$6</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td></td>
<td>$6</td>
</tr>
</tbody>
</table>
A 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

All Host Bar Selections are Served with Dry Snacks

**Greenbrier Beer & Wine Host Bar:**

- **Domestic Beer:**
  - Michelob Ultra, Miller Light, Bud Light
  - $7

- **Imported Beer:**
  - Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0
  - $7

- **Select Craft Beer:**
  - Selection based on current availability
  - $9

- **Wine:**
  - Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico - 003
  - $17
  - Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France - 898
  - Pinot Grigio – Tramin, Trentino Alto-Adige, Italy - 909
  - Chardonnay – Stags’ Leap Winery, Napa Valley, California - 492
  - Pinot Noir – Willakenzie Estate, Willamette Valley, Oregon - 2234
  - Cabernet Sauvignon – Daou Vineyards, Paso Robles, California - 1300

- **Soft Drinks:**
  - $6

- **Bottled Water:**
  - $6

- **Fruit Juices:**
  - $6
A $25.00 bartender charge per bar will be applied to the Master Account for each two-hour period.

A $425.00 minimum sales per bar per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account. **All Cash Bar Selections are Served with Dry Snacks.**

**Greenbrier Beer & Wine Host Bar:**

Mixed Drinks: ...................................................................................................................................................................... $19
- Finlandia Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Extra Gold Tequila
- Jack Daniel’s Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

Domestic Beer: ........................................................................................................................................................................ $9
- Michelob Ultra, Miller Light, Bud Light

Imported Beer: ........................................................................................................................................................................ $10
- Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

Wine: ................................................................................................................................................................................. $18
- Sparkling Wine – William Wycliff, Brut, California - 045
- Rosé – Chateau Ste Michelle, Columbia Valley, Washington - 892
- Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy - 016
- Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California - 455
- Pinot Noir – Carmel Road Winery, Monterey, California - 2206
- Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California - 1016

Soft Drinks ........................................................................................................................................................................ $8

Bottled Water ......................................................................................................................................................................... $8

Fruit Juices ........................................................................................................................................................................ $8

After Dinner Cordials ....................................................................................................................................................... $16
- Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico

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

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

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

**Wine:**
- Sparkling Wine – Tiziano, Prosecco, Veneto, Italy - 387
- Rosé – Fleur de Mer, Cotes de Provence, France - 095
- Pinot Grigio – Altanuta, Valdadige, Italy - 922
- Chardonnay – Jackson Estate, Santa Maria Valley, California - 476
- Pinot Noir – MacMurray Ranch, Russian River Valley, California - 2200
- Cabernet Sauvignon – Silver Palm Wines, North Coast, California - 076

**Soft Drinks:**
- Bottled Water
- Fruit Juices

**After Dinner Cordials:**
- Amaretto, Bailey’s Irish Cream, Kahlua, Drambuie, Frangelico

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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.**

**Greenbrier Cash Bar:**

**Mixed Drinks:** ................................................................................................................................................................... $24

- 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:** ................................................................................................................................................................ $9

- Michelob Ultra, Miller Light, Bud Light

**Imported Beer:** ............................................................................................................................................................... $10

- Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0

**Select Craft Beer:** ............................................................................................................................................................. $12

Selection based on current availability

**Wine:** .................................................................................................................................................................................. $23

- Sparkling Wine – Gruet Winery, Blanc de Noirs Brut, New Mexico - 003
- Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France - 898
- Pinot Grigio – Tramin, Trentino Alto-Adige, Italy - 909
- Chardonnay – Stags’ Leap Winery, Napa Valley, California - 492
- Pinot Noir – Willakenzie Estate, Willamette Valley, Oregon - 2234
- Cabernet Sauvignon – Daou Vineyards, Paso Robles, California - 1300

**Q Mixers:** Tonic, Soda, Ginger Ale, Ginger beer ........................................................................................................ $8

**Soft Drinks** ......................................................................................................................................................................... $8

**Bottled Water** ................................................................................................................................................................. $8

**Fruit Juices** ........................................................................................................................................................................ $8

**After Dinner Cordials:** ....................................................................................................................................................... $16

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

*Not included on Pre-Dinner Bars*
Specialty Drinks

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

A $250.00 minimum sales per specialty drink will apply.

**The Greenbrier Signature Bloody Mary** ......................................................................................................... $14 per drink
House Blend of three types of Tomato Juice
Herbs, Citrus and Pepper, Vodka

**Bellini Martini** .................................................................................................................................................... $14 per drink
Peach Vodka, Sparkling Wine and Greenbrier Peach Puree

**Mint Julep** ........................................................................................................................................................ $16 per drink
Originated here at The Greenbrier
Makers Mark Bourbon with Fresh Mint and Sugar

**Sparkling Bar** .................................................................................................................................................. $14 per drink
Select one of the following:
Bellini ~ Prosecco with Peach Juice or Puree
Mimosa ~ Sparkling Wine with Orange Juice
Champagne Cocktail ~ Champagne with Sugar, Angostura Bitters and a Maraschino Cherry
Kir Royale ~ Champagne with Raspberry Liquor

*Wine or Specialty Beer Bar* .................................................................................................................... varies per selection
Customized List of Wines or Beers with sommelier or cicerone

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

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

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

Tiziano, Prosecco, Veneto, Italy – 387 ................................................................................................................ $52
Roederer Estate, Brut Sparkling Wine, Anderson Valley, California – 001 .............................................. $75
Nicolas Feuillatte, Blue Label Brut, Champagne, France – 324 .................................................................. $95
Moët & Chandon, Imperial Brut, Champagne, France – 329 ...................................................................... $130

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 afficionados, 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.

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

*Custom Wine Tasting .............................................................. Starting at $55
Held in a fun, comfortable classroom setting. Tasting includes your selected wines with mat, water and crackers.

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

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

Tastings last 60 minutes.

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

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 two-hour period.

Delivery Fees
$4 delivery fee charged per bottle of liquor
Greenbrier Moonshine Package:

The Appalachian Region of the United States is known for beautiful mountains, abundant natural resources and a unique blend of music. For centuries, it’s also been regarded for a high-proof liquor known as moonshine. Produced at night to avoid detection – the source of its name – moonshine was often made illegal, without government authorization. Moonshiners could be found everywhere, but production was centered in Appalachia, because the remote areas made it easier for moonshiners to avoid revenue officers. The conditions were also perfect for growing the corn needed for production. In recent years, legal moonshines have become extremely popular, building on the long tradition in the Appalachian Mountains. The Greenbrier, centered in the heart of Appalachia, is proud to offer a wide variety of flavors produced by distilleries across the region – including right here in West Virginia – for your enjoyment. Beverages are based on consumption at $14 per drink. A $125 bartender charge per bar will apply for each two-hour period.
## Hospitality Offerings

### Select Hospitality Offering Package:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finlandia Vodka (1L)</td>
<td>$150</td>
</tr>
<tr>
<td>Beefeaters Gin (1L)</td>
<td>$150</td>
</tr>
<tr>
<td>Cruzan Aged Light Rum (750ml)</td>
<td>$150</td>
</tr>
<tr>
<td>Jose Cuervo Gold Especial (700ml)</td>
<td>$150</td>
</tr>
<tr>
<td>Jack Daniel’s Tennessee Whiskey (1L)</td>
<td>$170</td>
</tr>
<tr>
<td>Jim Beam Bourbon (1L)</td>
<td>$150</td>
</tr>
<tr>
<td>Canadian Club Whisky (750ml)</td>
<td>$120</td>
</tr>
<tr>
<td>J&amp;B Rare Scotch (750ml)</td>
<td>$120</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine – William Wycliff, Brut, California - 045</td>
<td>$38</td>
</tr>
<tr>
<td>Rosé – Chateau Ste Michelle, Columbia Valley, Washington - 892</td>
<td>$52</td>
</tr>
<tr>
<td>Pinot Grigio – Ruffino “Lumina”, Venezia Giulia, Italy - 016</td>
<td>$38</td>
</tr>
<tr>
<td>Chardonnay – Kendall Jackson, Vintners Reserve, Monterey/Santa Barbara, California - 455</td>
<td>$42</td>
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<tr>
<td>Pinot Noir – Carmel Road Winery, Monterey, California - 2206</td>
<td>$48</td>
</tr>
<tr>
<td>Cabernet Sauvignon – William Hill Estate Winery, Central Coast, California - 1016</td>
<td>$52</td>
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### 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>$150</td>
</tr>
<tr>
<td>Bacardi Superior Light Rum (1L)</td>
<td>$150</td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum (1L)</td>
<td>$150</td>
</tr>
<tr>
<td>1800 Silver Tequila (750ml)</td>
<td>$150</td>
</tr>
<tr>
<td>Jack Daniel’s Tennessee Whiskey (1L)</td>
<td>$170</td>
</tr>
<tr>
<td>Maker’s Mark Bourbon (1L)</td>
<td>$170</td>
</tr>
<tr>
<td>Crown Royal Whisky (1L)</td>
<td>$170</td>
</tr>
<tr>
<td>Chivas Regal Scotch (750ml)</td>
<td>$200</td>
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</tbody>
</table>

<table>
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<tr>
<td>Sparkling Wine – Tiziano, Prosecco, Veneto, Italy - 387</td>
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<td>Rosé – Fleur de Mer, Cotes de Provence, France - 095</td>
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<tr>
<td>Pinot Grigio – Altanuta, Valdadige, Italy - 922</td>
<td>$52</td>
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<tr>
<td>Chardonnay – Jackson Estate, Santa Maria Valley, California - 476</td>
<td>$60</td>
</tr>
<tr>
<td>Pinot Noir – MacMurray Ranch, Russian River Valley, California - 2200</td>
<td>$78</td>
</tr>
<tr>
<td>Cabernet Sauvignon – Silver Palm Wines, North Coast, California - 076</td>
<td>$52</td>
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</tbody>
</table>

*Note: 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.*
Hospitality Offerings

Greenbrier Hospitality Offering Package:

Grey Goose Vodka (1L) ................................................................. $205
Bombay Sapphire Gin (1L) .............................................................. $150
Bacardi Superior Light Rum (1L) ...................................................... $150
Patron Silver Tequila (750ml) ............................................................. $170
Gentleman Jack Tennessee Whiskey (1L) ........................................ $230
Woodford Reserve Bourbon (1L) ...................................................... $250
Crown Royal Special Reserve Whisky (750ml) ................................ $205
Johnnie Walker Black Scotch (750ml) ................................................ $200

Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico - 003 ................................................................. $54
Rosé – Caves D’Esclans “Whispering Angel”, Cotes de Provence, France - 989 ............................................................... $96
Pinot Grigio – Tramin, Trentino Alto-Adige, Italy - 909 .......................................................... $56
Chardonnay – Stags’ Leap Winery, Napa Valley, California - 492 .......................................................... $68
Pinot Noir – Willakenzie Estate, Willamette Valley, Oregon - 2234 .......................................................... $60
Cabernet Sauvignon – Daou Vineyards, Paso Robles, California - 1300 .......................................................... $60

Additional A La Carte Offerings:

Domestic Beer: ........................................................................................... $7
  Michelob Ultra, Miller Light, Bud Light
Imported Beer: ........................................................................................... $8
  Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0
Select Craft Beer: ....................................................................................... $9
  Selection based on current availability
Soda: ................................................................................................................. $6
  Coke, Diet Coke, Sprite
Bottled Water: ............................................................................................. $6
  Spring or Sparkling
Q Mixers: .................................................................................................... $6
  Tonic, Soda Water, Ginger Ale, Ginger Beer
Bottled Juice: ............................................................................................. $6
  Orange, Grapefruit, Cranberry
Dry Snacks: ................................................................................................. $11
  Vegetable Chips, Mixed Nuts, Mustard Pretzel Mix

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.