

The
Greenbrier[®]
AMERICA'S RESORT



SMALL GROUP REPERTOIRE
2024

The
Greenbrier®

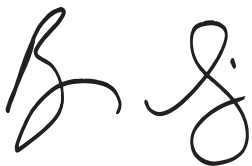
Greetings from The Greenbrier

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



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



General Information

General Information

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

Special Dietary Information

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

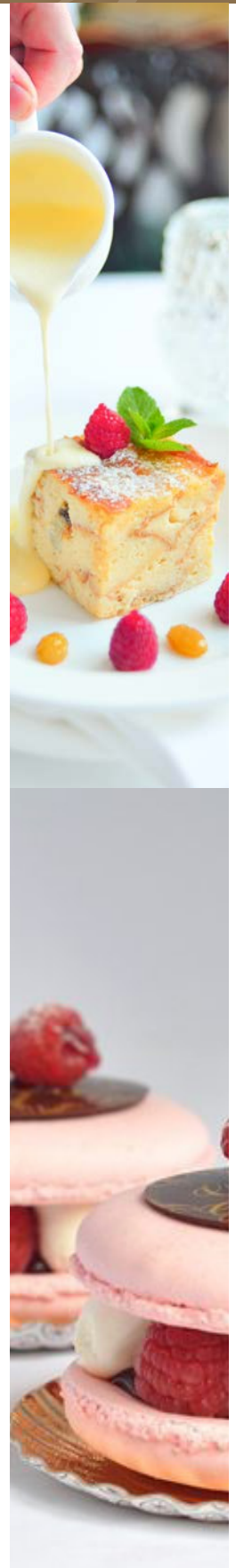
In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 11:00 a.m., five business days prior to each specific event. In the event this update is not received as scheduled, the anticipated 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.

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General Information

Outdoor Functions

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

Production and Buy-out Fees

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

Receptions and Cocktail Parties

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

Photography

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

Music

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

Floral Décor and Theme Events

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

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

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Continental Breakfast

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

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

Greenbrier Continental..... \$38

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

Lighter Fare Start Up..... \$42

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

Southern Style..... \$45

- 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



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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

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Plated Breakfast

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

All Plated Breakfasts Selections are Served with:

Assorted Breakfast Pastries, Muffins and Biscuits from The Greenbrier Bakeshop

Greenbrier Jams, Preserves and Creamery Butter

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

(Minimum Eight Guests; Priced per Person)

Accompaniments and Chilled Juice

Choose one:

Parisienne of Melon

Half Grapefruit

Sliced Pineapple

Smoked Salmon Plate

Yogurt Parfait, Granola

Choose one:

Freshly Squeezed Orange Juice

Tomato Juice

Fresh Grapefruit Juice

V-8 Juice

Cranberry Juice

Main Selections

The Breakfast Toast	\$40
Vanilla Bean Brioche with Peach Compote, Seasonal Berries and West Virginia Maple Syrup	
Country Kitchen	\$38
Farm Fresh Scrambled Eggs with Roasted Asparagus, Smoked Bacon, Country Link Sausage and Fried Potatoes	
Breakfast Frittata	\$42
Filled with Vidalia Onions, Sweet Shrimp, Green Onions, Tomato Compote, Virginia Ham	
The Greenbrier	\$40
Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Grilled Asparagus and Fried Potatoes	
Lorraine	\$40
Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay	
Corned Beef Hash Benedict	\$45
Grilled Asparagus and Roasted Tomato Gratin	

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Strolling Breakfast



All Breakfasts are Served with:

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

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

Sunrise Lighter Fare Breakfast \$50

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

Morning Delight \$52

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

The Greenbrier Breakfast \$55

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

Choose Additional Two Items:

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

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Strolling Breakfast Enhancements

Belgian Waffle Station.....\$24 per person

*WV Maple Syrup, Sweet Cream Butter, Whipped Cream, Chocolate Sauce
Berry Compote, Chocolate Chips, Fresh Fruit
(\$125 per culinarian fee additional)*

Pancake Station.....\$24 per person

*Strawberry Syrup, Maple Syrup, Blueberry Syrup, Sweet Cream Butter
Whipped Cream, Macerated Berries, Chocolate Chips, Fresh Fruit
(\$125 per culinarian fee additional)*

Omelet Station.....\$24 per person

*Farm Fresh Eggs, Egg Whites and Egg Beaters cooked to order with the following
accompaniments:
Ham, Turkey, Bacon, Tomatoes, Mushrooms, Scallions, Red Onions
Spinach, Salsa, Crème Fraiche, Swiss, Cheddar, Gruyere
(\$125 per culinarian fee additional)*

Eggs Benedict Station.....\$24 per person

*Eggs Benedict prepared in front of your guests.
English Muffin, White Toast, Rye Toast, Canadian Bacon, Smoked Salmon
Poached Egg and Sauce Hollandaise
(\$125 per culinarian fee additional)*

The Greenbrier Southern Grits Station.....\$20 per person

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

Hot Cereal Station.....\$18 per person

*Hot Steel Cut Oatmeal and 10 Grain Cereals, Assortment of Boxed Cold Cereals
Whole and Skim Milk, Honey, Brown Sugar, Dried Fruit, Strawberries*



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Refreshment Services

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

Coffee Service

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

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

RS-S1: Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks..... \$22

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

A La Carte Refreshment Selections

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

Individual Beverages

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

Group Beverages

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

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



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Themed Break Selections

All Themed Break Selections are Served with:

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

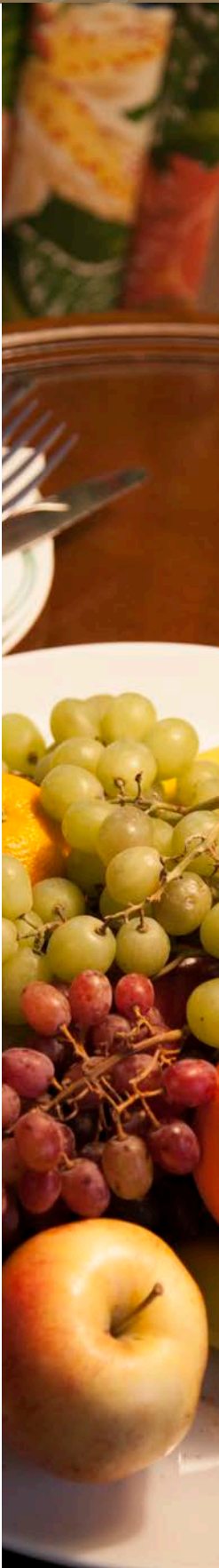
MORNING REFRESHERS

- | | |
|--|--|
| <p>The Tee Off \$25
 Seasonal Fruit and Melon
 Assorted Greenbrier Cookies:
 Chocolate Chip
 Peanut Butter
 Oatmeal Raisin</p> <p>The Health Spa \$28
 Whole Fresh Fruit
 Chilled Yogurts
 Assorted Roasted Nuts
 Granola and KIND Healthy Grains Bars</p> <p>Smoothies and Fresh Fruit Kabobs \$32
 Assorted Melons and Seasonal Fruit Skewers
 Tropical Fruit Smoothie
 Berry and White Peach Smoothies</p> | <p>The Doughnut Shop \$28
 Assorted Fresh Baked Doughnuts
 Cinnamon Buns
 Pecan Sticky Buns</p> <p>The Sweet Tooth \$30
 Assorted Greenbrier Cookies:
 Chocolate Chip
 Peanut Butter
 Oatmeal Raisin
 Greenbrier Brownies
 Assortment of Candy Bars
 Reese's Peanut Butter Cups
 Plain and Peanut M&M's
 SNICKERS Bars
 HERSHEY'S Chocolate Bars</p> |
|--|--|

AFTERNOON REJUVINATORS

- | | |
|---|---|
| <p>The After School Special \$28
 Peanut Butter Cookies
 Sugar Dusted Lemon Squares
 SNICKERS Bars and M&M's</p> <p>Sam Snead's Break \$36
 Nachos
 Buffalo Chicken Wings
 Salt and Vinegar Chips
 Banana Cream Pie
 Greenbrier Brownies</p> <p>Spa Afternoon \$28
 Vegetable Crudités with
 Greenbrier Ranch Dipping Sauce,
 Hummus
 Veggie Chips
 Jim Justice's Oatmeal Raisin Cookies</p> | <p>South of the Border \$29
 Yellow, Red and Blue Tortilla Chips
 House Made Guacamole and Salsa
 Chili con Queso
 Cheese Quesadillas
 Jalapeño Corn Muffins</p> <p>Draper's Break \$30
 Lemon Meringue Tart
 Jack Daniel's Pecan Pie
 Mr. Rusch's German Chocolate Cake
 Red Velvet Cupcake
 Apple Pie
 Jim Justice's Favorite Chocolate
 Chip Cookies</p> |
|---|---|

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Themed Break Selections

All Themed Break Selections are Served with:

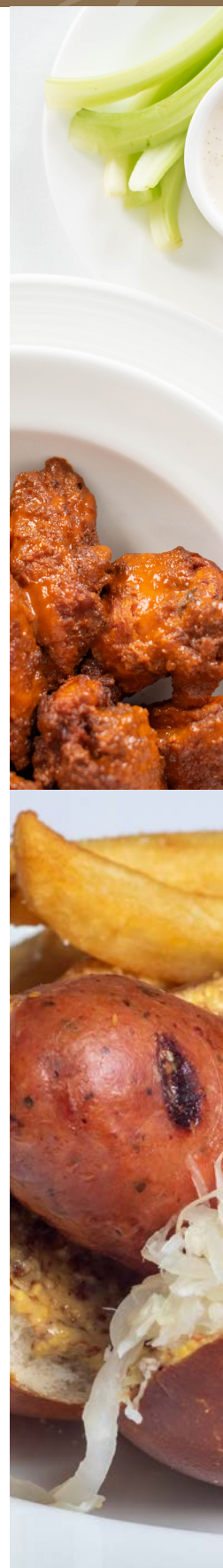
Freshly Brewed Greenbrier Resort Coffee Blend, Decaffeinated Coffee and Tea Selections and Bottled Spring Water
(Minimum Eight Guests; Priced per Person for 30-Minute Service.)

Sport Package \$42

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

Tailgater's Package \$48

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



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Travelers Boxes

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

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" \$37

Please select one item from each bold category

SANDWICHES:

Breakfast

Bacon, Egg and Cheese Biscuit

Breakfast Burrito with Scrambled Eggs, Cotija, Peppers and Onions

Deli Style

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

Beef Tenderloin and Havarti on Mustard-Brushed French Roll

Peppered Pastrami and Gruyere Cheese on Rye Bread

Sugared Ham and Swiss Cheese on Sourdough Bread

Chicken and Turkey

Country Fried Chicken Breast

Greenbrier Chicken Salad on Soft Roll

Grilled Chicken Caesar Style in a Tortilla Wrap

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

Vegetarian

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

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

SALAD:

Cous Cous Salad with Tomatoes and Herbs

Red Bliss, Dill and Red Onion Potato Salad

Fresh Seasonal Fruit Salad

Creamy Coleslaw

SNACK:

Bagged Snacks: (Select One)

Sea Salt Chips, Barbeque

Chips or Sun Chips

Granola Bar or Trail Mix

Virginia Peanuts or Pretzels

DESSERT:

Greenbrier Brownie

Lemon Bar

Assorted Cookie: (Select One)

Chocolate Chip, Peanut Butter or

Oatmeal Raisin

Candy Bar: (Select One)

SNICKERS, M&M's, MILKY WAY or

HERSHEY's Chocolate Bar

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Travelers Boxes

Designed for your sporting activities or departure, select from some of our most popular meals to go.

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

SIGNATURE MORNING SELECTION

Mountain Sunrise \$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 \$30

Sliced Turkey on Six Grain Bread with Assorted Condiments

Dried Apricots	Mixed Nuts
Whole Fruit	Granola Bar
Blueberries & Yogurt	

The Meadows \$30

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 \$32

Roasted and Marinated Squash, Mushrooms, Peppers, Spinach and Brie Cheese

Mixed Nuts	Greenbrier Chocolate Chip Cookies
Ms. Vickie's Kettle Chips	

The Deluxe \$40

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	



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Plated Luncheon



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

Soup	\$14	
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	\$16	
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.....		\$26
Country Fried Chicken, Braised Collards, Creamy Grits, Coleslaw Skillet Gravy		\$28
Bacon Wrapped Meatloaf, Herb Roasted Red Bliss Potatoes and Broccolini		\$30
Blackened Jumbo Shrimp, Roasted Corn Grits Tasso Gravy		\$30
12oz New York Strip Boursin Whipped Potatoes, Grilled Vegetables, Béarnaise		\$40
Pan Fried Maryland Style Crab Cakes Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce		\$30
Vegan Lasagna, Quinoa Bolognese, Marinara and Basil Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto Onion-Sweet Potato Soubise and Sage Oil.....		\$26
Dessert:	\$14	
Vanilla Crème Brulee, Fresh Mixed Berries		
Greenbrier Bread Pudding, Vanilla Sauce		
Chocolate Fudge Cake with Suzette Sauce		
Seasonal Fruit Tart, Mango Coulis		
New York Cheesecake, Strawberry Coulis, Chantilly Cream		
Peach Cobbler with Milk Crumb		
Brownie, Chantilly Cream and Fresh Berries		

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

Strolling Luncheon

All Luncheon Selections are Served with:

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

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

Café Carleton Lunch \$48

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 \$50

Soup du Jour Inspired Daily by the Chef

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

Toasted Israeli Couscous, Tomatoes, Kalamata Olives, Pickled Red Onions

White Balsamic Vinaigrette

Marinated Coleslaw, Creamy Potato Salad

Grilled Portabella and Spinach Salad, Red Onions, Shaved Smoked

Gouda and Balsamic Vinaigrette

Sliced Deli Meat and Cheese Platter

Roast Beef, Smoked Turkey, Shaved Ham

Swiss cheese and Cheddar Cheese

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

Choose One:

Meatball Sub Station

Mozzarella, Marinara, Parmesan, Diced Pepperoni, Banana Peppers, Pepperoncini

Caramelized Red Onions, Sautéed Bell Peppers

Philly Steak Sandwich

Shaved Beef, Sautéed Bell Peppers, Caramelized Onion, Jalapeños, Mushrooms

Cheese Sauce, Havarti Cheese

Cookies: Peanut Butter, Chocolate Chip

New York Style Cheesecake, Brownies

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



Strolling Luncheon



Draper's Lunch\$60

Country Rolls, Cornbread
Sweet Cream Butter

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

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

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

The Greenbrier\$69

Hard rolls, Cornbread
Sweet Cream Butter

Spanish Gazpacho

Deviled Eggs
Russian Potato Salad
Sliced Melons
Greek Pasta Salad

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

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

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

Strolling Luncheon

The Forum Lunch..... \$60

Soft Rolls and Focaccia
Sweet Cream Butter

Tuscan Minestrone Soup

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

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

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

American Picnic Lunch..... \$55

Cornbread and Biscuits
Sweet Cream Butter

Brunswick Stew

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

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

Baked Beans
House-made Vinegar Chips

Warm Peach Cobbler
Peanut Butter Cookies
Fresh Blueberry Pie
Greenbrier Brownies



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

Receptions

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

Cold Canapés (Priced per Dozen)

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

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Receptions

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Hot Canapés (Priced per Dozen)

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



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

Elaborate Displays

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

- Garden Display of Crisp and Roasted Vegetables** \$22
Hummus, Ranch Dip
- Greenbrier Wheel of Brie with Praline Caramel** \$25
Warm Brie Covered in Caramel Sauce topped with Spiced Pecans
Sliced Apples and Pears, Crusty French Bread
- Domestic Cheese Display**..... \$26
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers
- Imported Cheese Display**..... \$37
Selection of our Favorites
Served with Fresh Chutneys, Crusty French Bread and Water Crackers
- Salumi Display** \$37
Assorted Cured and Dried Meats
Crusty French Bread, Assorted Mustards, Pickled Vegetables
- Sushi and Sashimi (Special Selections Available Upon Request)** \$47
Tuna, Salmon, Hamachi, Sashimi and Nigiri
California, Spicy Tuna, Eel and Avocado Rolls
Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce
- House Smoked Seafood Display**..... \$47
House Smoked Salmon, Scallops, Oysters, Shrimp and Trout
Horseradish Cream, Capers, Red Onion, Lemon
Baskets of Bremner Wafers and Melba Toast
- Chilled Seafood Display** \$47
Jumbo Shrimp with Cocktail and Sauce Louis
Fresh Shucked Oysters on the Half Shell, Crab Claws, Mussels
Crackers, Lemons, Mignonette and Tabasco

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



Action Stations

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

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

Stone Ground Grits Station	\$28
Creamy Grits with Choices of:	
Smoked Cheddar, Scallions, Roasted Corn, Stewed Tomatoes with Okra	
Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy	
Pasta Station	\$38
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	\$38
Saffron Risotto with Ham, Asparagus Tips, Black Truffle, Diced Tomato, Mushrooms	
Parmesan Risotto with Shrimp and Crabmeat, Lemon, Green Onions	
The Low Country Boil	\$55
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	
Kate's Mountain Smoked Beef Brisket, Mustard BBQ, Coleslaw and Soft Roll.....	\$20
Pepper Smoked Turkey Breast, Soft Rolls, Spicy Mustard.....	\$18
Rosemary Roasted Rack of Domestic Lamb, Coconut-Mint Pesto and Dijon Mustard.....	\$28
Roasted Beef Tenderloin, Creamy Horseradish, Pommery Mustard and Soft Rolls.....	\$30
Slow Roasted Prime Rib of Beef, Yorkshire Pudding, Au Jus.....	\$30
Roast Leg of Lamb, Jalapeño Mint Jelly, Tzatziki Sauce.....	\$20
Pastrami Salmon, Tartar Sauce, Tamarind Chutney	\$22
Whole Roasted Pig	\$25
Kate's BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft Rolls and Cornbread	

(\$125 per culinarian fee additional)



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Coffee & Dessert Reception

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

All Coffee & Dessert Receptions are Served with:

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

Molten Chocolate Cake Station..... \$22

Warm Chocolate Cake served with Raspberry Coulis
 Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries
 (\$125 per culinarian fee additional)

Greenbrier Classic..... \$29

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

Create Your Own Ice Cream Sundae..... \$32

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..... \$26

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

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

President Dwight D. Eisenhower remarked that he “was having a couple of neighbors over for dinner” when he convened the North American Summit Conference in March 1956. This relaxed and informal meeting was held in The Presidential Suite at The Greenbrier and 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, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.



Historic Menu



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

RYDER CUP WELCOMING DINNER....1979

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

\$165 ~ PER PERSON

(Minimum 16 Guests)

Shrimpette and Crabmeat Louis

(Seafood Louis)

Essence of Chicken and Clam Bellevue

Cheese Twists

(Soup of Chicken and Clam)

Broiled Filet of Shorthorn Steer

Julienne of Fresh Vegetables, Duchess Potato

(Beef, Vegetables, Potato)

Belgian Endive and Boston Lettuce

Lemon and Olive Oil Dressing

Cold Ryder Cup Soufflé

Sauce Vanilla

Mignardises

Coffee-Tea

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



Plated Dinner

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

All Plated Dinner Selections are served with:

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

THREE COURSE PLATED DINNER OPTIONS

The Forum Dinner

- Dinner One.....\$110
 Vegetarian Wedding Soup - Vegan Meatballs, Vegetables, Pasta, Shaved Parmesan
 Seared Salmon - Parmesan Risotto, Sautéed Spinach, Tomato-Basil Relish
 Dessert: Tiramisu - Hazelnut Praline Crunch and Vanilla Anglaise
- Dinner Two.....\$120
 Tomato Caprese - Marinated Tomatoes, Burrata, Pine-nut Pesto, Basil
 Balsamic Glaze, and Crostini
 Braised Short Rib - Mascarpone Polenta, Sautéed Escarole, Citrus
 Gremolata and Natural Jus
 Dessert: Italian Cream Cake - Cream Cheese Icing and Poached Pineapple

Springhouse Dinner

- Dinner One.....\$85
 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.....\$95
 Spinach and Frisee Salad - Port Poached Pears, Stilton Blue Cheese, Spiced Pecans, Bacon
 Lardons, Plumped Apricots and Orange-Hazelnut Vinaigrette
 Grilled Pork Chop - Bourbon Mashed Sweet Potatoes, Garlic and Chili Broccolini, Cider Jus
 Dessert: Lemon Meringue Tart - Strawberry Compote and Mint Infusion

"Sam Snead's" Dinner

- Dinner One.....\$120
 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.....\$120
 Traditional Caesar Salad
 Chilean Sea Bass, Beluga Lentils, Parsnip, Grapefruit Beurre Blanc
 Dessert - Strawberry Cake - Chantilly Cream with Strawberry Coulis

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



Plated Dinner

FOUR COURSE PLATED DINNER OPTIONS

The Greenbrier\$140

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

Prime 44 West Dinner\$140

Fresh Baked Bread From our Bakeshop

Lobster Bisque

Lobster Fritter, Tarragon Marshmallow

The "Jerry West" Salad

Chopped Iceberg, 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

The Main Dining Room\$140

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



White Glove Dinner

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

(Minimum Eight Guests; Priced Per Person)

White Glove Dinner One\$150

- Maryland Crab Louis
Cucumber, Saffron Pudding, Louis and Cocktail Sauce
- Intermezzo
Raspberry Sorbet
- Herb Mousse Stuffed Chicken Breast, Duchess Potatoes
Seasonal Vegetables and Garlic Velouté
- Chocolate Flourless Cake
Coconut Almond Ice Cream, Coconut Anglaise, Vanilla Streusel
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Two\$165

- Smoked Duck and Arugula Salad
Crumbled Blue Cheese, Pickled Beets and Sherry Vinaigrette
- Intermezzo
Green Apple Sorbet
- Grilled 8oz Filet of Beef
Pommes Anna, Roasted Asparagus, Citrus Braised Endive, Provencal, Sauce Foyot
- Tiramisu
Coffee Ice Cream, Brandy Infusion, Mascarpone Cream
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

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White Glove Dinner

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(Minimum Twelve Guests; Priced Per Person)

White Glove Dinner Three \$170

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

Intermezzo
Limoncello Sorbet

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

Fresh Peach Tart
Raspberry Sorbet, Mint Infusion, Raspberry Foam

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Four \$175

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

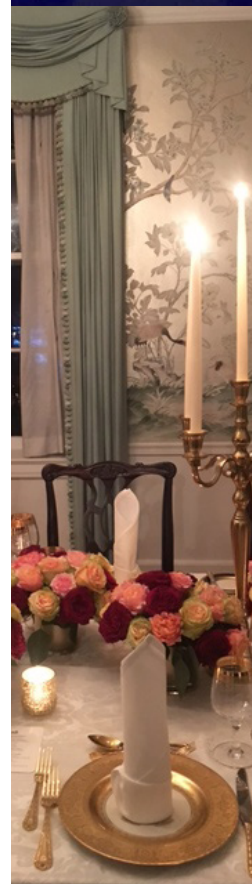
Grape and Goat Cheese Terrine
Petite Lettuce and Herbs, Passion Fruit Gel, White Balsamic Vinaigrette

Intermezzo
Mandarin Sorbet

Braised Veal Osso Bucco, Potatoes Aligot, Rosemary Carrots
Pearl Onion Confit, Squash, Sauce Perigueux

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

Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies



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White Glove Dinner



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(Minimum Twelve Guests; Priced Per Person)

White Glove Dinner Five \$185

- Arugula and Frisee Salad
Crispy Prosciutto, Celery, Carrot Curls, Apple Cider Vinaigrette
- Provencal Clam Bisque
Blistered Tomatoes, Yukon Gold Potatoes
- Intermezzo
Green Apple Sorbet
- Mustard Crusted Rack of Lamb
Seared Polenta Cake, Broccolini, Ratatouille, Romesco Sauce
- White Chocolate Mousse Dome
Mandarin Sorbet, Praline Crunch, Grand Marnier Sauce
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

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

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

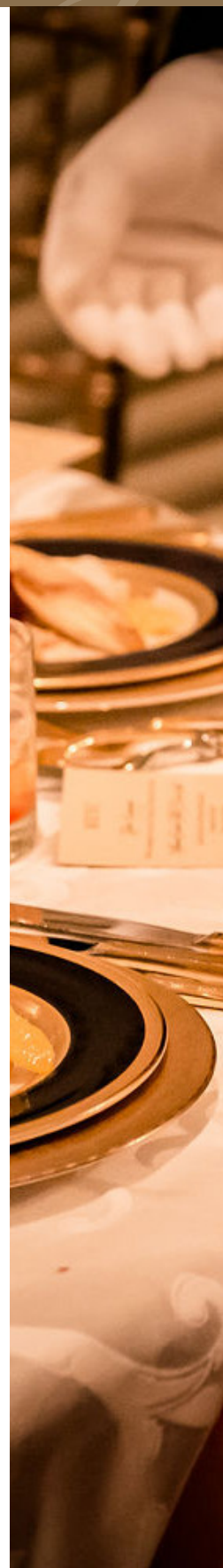
Grand Marnier Glaze, Chocolate Sorbet

Dark Chocolate Pot de Crème

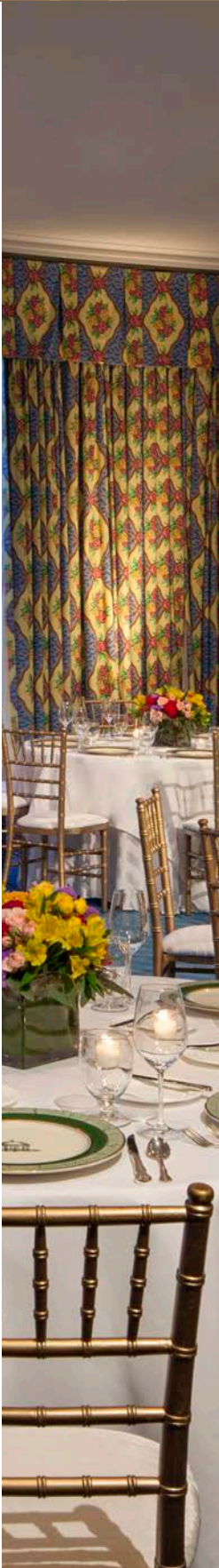
Fresh Raspberries, Vanilla Streusel, Raspberry Jam

*Pricing based on the Group Menu Pricing

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



Strolling Dinner



All Dinner Selections are Served with:

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

All American Dinner \$110

Cornbread, Greenbrier Hard Rolls
Sweet Cream Butter

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

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

Apple Pie, Warm Berry Cobbler, Greenbrier Peaches and Cream

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

Strolling Dinner

Southern Evening Dinner\$145

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\$150

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



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

Strolling Dinner

Sam Snead \$155

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

Chicken Tortilla Soup

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

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

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

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

Prime 44 West Dinner \$165

Sourdough Rolls, Bacon Rolls
 Sweet Cream Butter

Lobster Bisque

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

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

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

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



Howard's Creek Lodge

All Howard's Creek Lodge Selections are Served with:

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

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

Family Style Dinner\$165

Cornbread, Country Rolls

Apple Butter and Creamery Butter

Salad of Boston Bibb with Roasted Pears, Pepper Crusted Chèvre Cheese

Spiced Pecans, Sherry Vinaigrette

Peach Tea Barbecued Chicken, Peach Tea Aioli

Grilled Jumbo Shrimp with Lemon, Garlic, and Herbs

Sautéed Beef Medallions, Sauce Diane

Buttermilk Whipped Potatoes

Garden Vegetables Tossed in Butter and Herbs

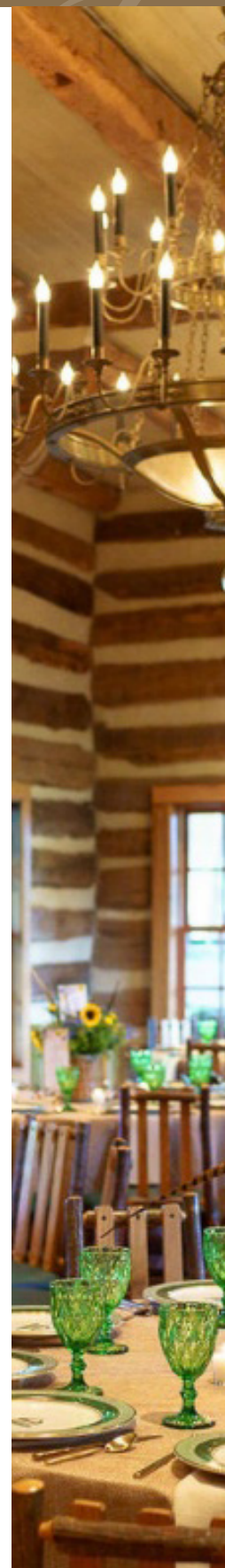
Baked Pasta with Smoked Tomato Cream, Portabella Mushrooms

Apple Cobbler

Jack Daniel's Pecan Pie

Carrot Cake with Cream Cheese Mousse

S'mores at the Fire Pit (Weather Permitting)



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

Howard's Creek Lodge



Howard's Creek Lodge Dinner\$165

Cornbread, Country Rolls

Apple Butter and Creamery Butter

Salad of Boston Bibb with Roasted Pears, Pepper Crusted Chèvre Cheese

Spiced Pecans, Sherry Vinaigrette

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

Taste of The Greenbrier



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

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

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

Prime 44 West

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

The Forum

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

Sam Snead's

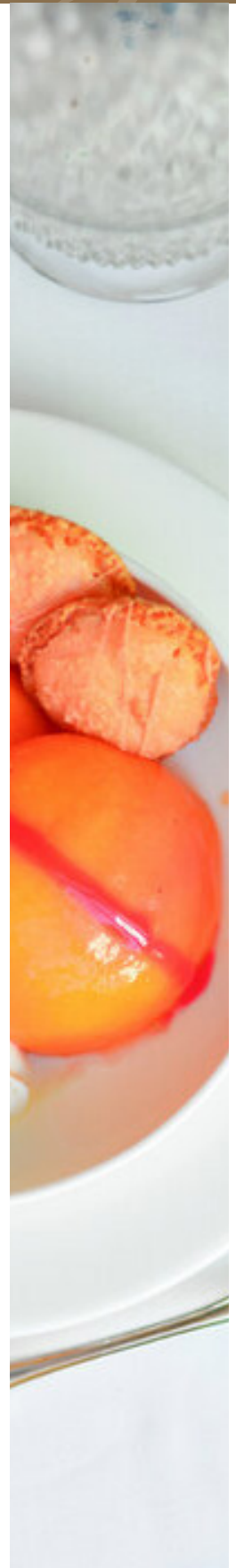
Lavosh and Focaccia Breads, Sweet Butter and Avocado Basil Dip
Petite Iceberg Wedges, Blue Cheese Dressing, Tomatoes, Red Onions
Jumbo Shrimp Cocktail, Garlic Aioli, Lemon
Country Fried Chicken
Whipped Potatoes
Braised Collard Greens

Draper's

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

Desserts

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



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

Wine List

Welcome to The Greenbrier. We are honored and humbled you have chosen us to host your special events, and our top priority is to help you create timeless memories that will last a lifetime.

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

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

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

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

Cheers!

The Greenbrier Beverage Team

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

Wine List

Champagne & Sparkling Wine

389	Cava, Brut, Poema, Penedes, Spain	\$52
046	Prosecco, La Marca, Veneto, Italy	\$52
362	Prosecco, Mionetto, Veneto, Italy	\$52
4089	Prosecco, Santa Margherita, DOCG Superiore, Veneto, Italy	\$60
378	Sparkling Wine, Steorra, Brut, Russian River Valley	\$54
003	Sparkling Wine, Sparkling Blanc de Noirs, Gruet Winery, Brut, New Mexico	\$56
325	Sparkling Wine, Mumm, Brut Prestige, Napa Valley, California.....	\$64
009	Sparkling Wine, J Vineyards, "Cuvee 20", Brut, Russian River, California.....	\$88
356	Sparkling Wine, Iron Horse, "Wedding Cuvée," Sonoma, California.....	\$110
324	Champagne, Nicolas Feuillatte, Blue Label Brut, Champagne, Chouilly, France	\$95
329	Champagne, Moët & Chandon, Imperial Brut, Épernay, France	\$130
022	Champagne, Veuve Clicquot "Ponsardin," Yellow Label, Brut, Reims, France.....	\$135
013	Champagne, Bollinger "Special Cuvée" Brut, Aÿ Marne, France	\$248
332	Champagne, Nicolas Feuillatte "Palmes d' Or" Brut, Chouilly, France	\$328
300	Champagne, Ace of Spades, Armand de Brignac, Brut, Gold, France	\$700

Sparkling Rosé

396	Sparkling Rosé, Cava, Brut, Naveran, Penedes, Spain	\$52
4054	Sparkling Brut Rosé, La Crema Winery, Russian River Valley, California	\$72
4053	Sparkling Rosé, Gran Moraine, Brut, Yamhill-Carlton, Oregon	\$88
010	Sparkling Brut Rosé, J Vineyards, Russian River Valley, California.....	\$102
348	Champagne Rosé, Moët & Chandon, Imperial, Épernay, France	\$136
036	Champagne Rosé, Veuve Clicquot, Brut, Épernay, France	\$148
333	Champagne Brut Rosé, Nominé Renard, Champagne, France.....Magnum.....	\$225

Chardonnay

408	Au Contraire Wines, Russian River Valley, California	\$52
495	Frank Family Vineyards, Carneros, California	\$80
426	Rombauer Vineyards, Carneros, California	\$120
505	Beringer Private Reserve, Napa Valley, California	\$88
502	Duckhorn Vineyards, Napa Valley, California	\$88
446	Stag's Leap Wine Cellars, "Karia", Napa Valley, California.....	\$92
500	Cakebread Cellars, Napa Valley, California	\$100
451	Miner Family Vineyards Napa Valley, California	\$105
058	Far Niente, Napa Valley, California.....	\$165
475	Talbot Vineyards, "Kali Hart," Monterey/Santa Lucia Highlands, California.....	\$52
4065	Mer Soleil, Reserve, Monterey/Santa Lucia Highlands, California.....	\$60
476	Jackson Estate, Santa Maria Valley, California	\$60
596	Catena Alta, "Historic Rows", Mendoza, Argentina	\$88
585	Capensis Wines, Western Cape, South Africa	\$150
834	Chablis, Louis Jadot, Burgundy, France	\$75
837	Domaine Pernot Belicard, Puligny Montrachet, Burgundy, France.....	\$238

Sauvignon Blanc

616	Matanzas Creek Winery, Sonoma County, California	\$52
600	Honig Vineyard, Napa Valley, California.....	\$68
607	Silverado Vineyards, Napa Valley, California.....1 liters	\$75
677	Kim Crawford, Marlborough, New Zealand	\$54
625	Whitehaven, Marlborough, New Zealand	\$60
675	Craggy Range, Martinborough, New Zealand.....	\$65
626	Cloudy Bay, Marlborough, New Zealand.....	\$86

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Wine List

Pinot Grigio & Pinot Gris

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

Whites

750	White Blend, Conundrum, California.....	\$52
761	Chenin Blanc/Viognier, Pine Ridge Vineyards, Napa Valley, California.....	\$52
4096	Vidal Blanc, Crosskeys, "Joy White," Shenandoah Valley, Virginia.....	\$56
702	Viognier, Barboursville Winery, "Reserve" Barboursville, Virginia.....	\$62
4092	Riesling, Kestener Paulinsberg, "Bastgen," Mosel, Gemany.....	\$60
990	Gruner Veltliner, "Hugl," Ketzelsdorf-Poysdorf, Austria.....1 Liter.....	\$56

Rosé

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

Pinot Noir

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

Cabernet Sauvignon & Bordeaux Blends

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

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Wine List

Merlot

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

Red Blends & Other Red Varietals

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

Dessert Wine

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

Non-Alcoholic Wine

4102	Champagne, Fre by Sutter Home, California Vineyards.....	\$38
4103	Chardonnay, Fre by Sutter Home, California Vineyards.....	\$38
4104	Merlot, Fre by Sutter Home, California Vineyards.....	\$38
4068	Red Blend, Fre by Sutter Home, California Vineyards.....	\$38

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



Beverage Packages

(Minimum Twenty Five Guests; Priced per Person)

The following per person package options are available and include complimentary bartenders. For groups under 25 guests, a bartender fee of \$150 will apply per two hour period.

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

Select Full Beverage Package:

One Hour	\$40
Two Hour	\$65
Three Hour	\$85
Four Hour	\$100
Fifth Hour	\$115

Select Full Beverage Package:

Mixed Drink:

- Skyy Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Silver Tequila
- Jack Daniel's Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

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

Wine:

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

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

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

- Amaretto, Bailey's Irish Cream, Kahlua, Rumchata

*Not included on Pre-Dinner Bars

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



Beverage Packages

(Minimum Twenty Five Guests; Priced per Person)

The following per person package options are available and include complimentary bartenders.
For groups under 25 guests, a bartender fee of \$150 will apply per two hour period.

All Beverage Package Selections are Served with:

Soft Drinks, Juice, Bottled Waters, Dry Snacks

Premium Full Beverage Package:

One Hour, per person	\$45
Two Hour, per person.....	\$75
Three Hour, per person.....	\$100
Four Hour, per person.....	\$115
Fifth Hour, per person.....	\$130

Premium Full Beverage Package :

Mixed Drinks:

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

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

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

Wine:

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

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

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

- Amaretto, Bailey's Irish Cream, Kahlua, Rumchata

*Not included on Pre-Dinner Bars

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



Beverage Packages

(Minimum Twenty Five Guests; Priced per Person)

The following per person package options are available and include complimentary bartenders. For groups under 25 guests, a bartender fee of \$150 will apply per two hour period.

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

Greenbrier Full Beverage Package:

One Hour	\$55
Two Hour	\$85
Three Hour	\$110
Four Hour	\$135
Fifth Hour	\$150

Greenbrier Full Beverage Package:

Mixed Drinks:

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

Domestic Beer:

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:

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

Select Craft Beer

- Selection based on current availability

Wine:

- Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico
- Rosé, Fleur de Mer, Cotes de Provence, France
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
- Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California
- Pinot Noir, Copper Cane, Elouan, Oregon
- Cabernet Sauvignon, Daou Vineyards, Paso Robles, California

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

Soft Drinks

Bottled Water

Fruit Juices

After Dinner Cordials

- Amaretto, Bailey's Irish Cream, Kahlua, Rumchata

*Not included on Pre-Dinner Bars

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



Beverage Packages

A \$150.00 Bartender Charge per bar will apply for each two-hour period.

A \$500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Select Host Bar:

Mixed Drinks	\$16
Skyy Vodka	
Beefeaters Gin	
Cruzan Aged Light Rum	
Sauza Silver Tequila	
Jack Daniel's Tennessee Whiskey	
Jim Beam Bourbon	
Canadian Club Whisky	
J&B Rare Scotch	
Domestic Beer	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Wine	\$15
Sparkling Wine, William Wycliff, Brut, California	
Rosé, Chateau Ste Michelle, Columbia Valley, Washington	
Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California	
Chardonnay, Jackson Estate, Santa Maria Valley, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Bonanza, California	
Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Amaretto, Bailey's Irish Cream, Kahlua, Rumchata	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7



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

Host Bars

A \$150.00 Bartender Charge per bar will apply for each two-hour period.

A \$500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Premium Host Bar :

Mixed Drinks:	\$17
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:	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Wine:	\$16
Sparkling Wine, Avissi, Prosecco, Veneto, Italy	
Rosé, La Crema Winery, Monterey, California	
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	
Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California	
Pinot Noir, Decoy, Sonoma Coast, California	
Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California	
Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Amaretto, Bailey's Irish Cream, Kahlua, Rumchata	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7

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

Host Bars

A \$150.00 Bartender Charge per bar will apply for each two-hour period.

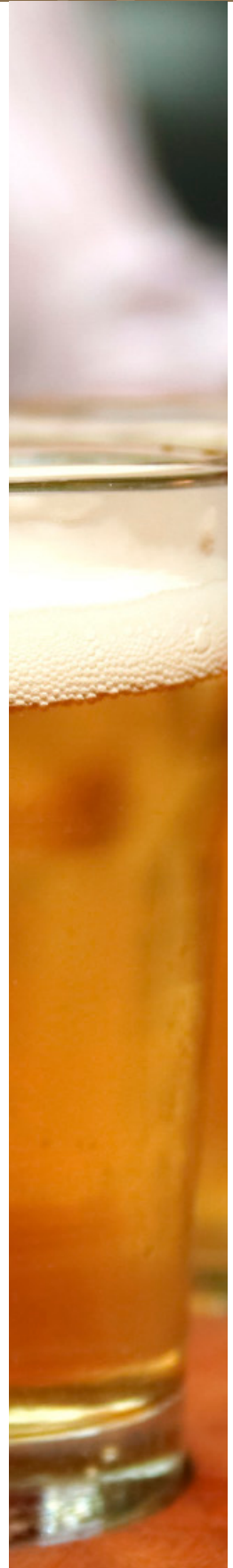
A \$500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Greenbrier Host Bar :

Mixed Drinks:	\$18
Grey Goose Vodka	
Bombay Sapphire Gin	
Bacardi Superior Light Rum	
Ron Abuelo Anejo 12 Year Rum	
Patron Silver Tequila	
Gentleman Jack Tennessee Whiskey	
Woodford Reserve Bourbon	
Crown Royal Special Reserve Whisky	
Johnnie Walker Black Scotch	
Domestic Beer:	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Select Craft Beer.....	\$10
Selection based on current availability	
Wine:	\$17
Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé, Fleur de Mer, Cotes de Provence, France	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California	
Pinot Noir, Copper Cane, Elouan, Oregon	
Cabernet Sauvignon, Daou Vineyards, Paso Robles, California	
Q Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Amaretto, Bailey's Irish Cream, Kahlua, Rumchata	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7

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



Beer & Wine Host Bars

A \$125.00 Server Fee per bar will apply for each two-hour period.

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

All Host Bar Selections are Served with Dry Snacks.

Select Beer & Wine Host Bar:

Domestic Beer:	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Wine:	\$15
Sparkling Wine, William Wycliff, Brut, California	
Rosé, Chateau Ste Michelle, Columbia Valley, Washington	
Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California	
Chardonnay, Jackson Estate, Santa Maria Valley, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Bonanza, California	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7



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

Beer & Wine Host Bars

A \$125.00 Server Fee per bar will apply for each two-hour period.

A \$400.00 minimum sales per bar per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks.

Premium Beer & Wine Host Bar:

Domestic Beer:	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Wine:	\$16
Sparkling Wine, Avissi, Prosecco, Veneto, Italy	
Rosé, La Crema Winery, Monterey, California	
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	
Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California	
Pinot Noir, Decoy, Sonoma Coast, California	
Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7



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

Beer & Wine Host Bars

A \$125.00 Server Fee per bar will apply for each two-hour period.

A \$450.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Greenbrier Beer & Wine Host Bar:

Domestic Beer:	\$8
Michelob Ultra, Miller Light, Bud Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Select Craft Beer.....	\$10
Selection based on current availability	
Wine:	\$17
Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé, Fleur de Mer, Cotes de Provence, France	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California	
Pinot Noir, Copper Cane, Elouan, Oregon	
Cabernet Sauvignon, Daou Vineyards, Paso Robles, California	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7

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



Cash Bars

A \$150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$500.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account. **All Cash Bar Selections are Served with Dry Snacks.**

Select Cash Bar:

Mixed Drinks: \$22

- Skyy Vodka
- Beefeaters Gin
- Cruzan Aged Light Rum
- Sauza Silver Tequila
- Jack Daniel's Tennessee Whiskey
- Jim Beam Bourbon
- Canadian Club Whisky
- J&B Rare Scotch

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

Domestic Beer: \$10

- Michelob Ultra, Miller Light, Bud Light

Imported Beer: \$11

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

Wine: \$21

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

Soft Drinks \$9

Bottled Water..... \$9

Fruit Juices..... \$9



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

Cash Bars

A \$150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$500.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account. **All Cash Bar Selections are Served with Dry Snacks.**

Premium Cash Bar:

Mixed Drinks:	\$23
Titos Vodka	
Bombay Gin	
Bacardi Superior Light Rum	
Captain Morgan Spiced Rum	
1800 Silver Tequila	
Jack Daniel's Tennessee	
Maker's Mark Bourbon	
Crown Royal Whisky	
Chivas Regal Scotch	

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

Domestic Beer:	\$10
Michelob Ultra, Miller Light, Bud Light	

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

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

Soft Drinks	\$9
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Bottled Water.....	\$9
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Fruit Juices.....	\$9
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A 22% service charge, 9.75% Historic Preservation Fund and 6% West Virginia state sales tax will be added to all food and beverage charges.

Cash Bars

A \$150.00 Bartender Charge per bar will be applied to the Master Account for each two-hour period.

A \$500.00 minimum sales per bar, per two-hour period will apply. If the minimum is not met, the difference will be applied to the Master Account. **All Cash Bar Selections are Served with Dry Snacks.**

Greenbrier Cash Bar:

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

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

Domestic Beer:\$10

- Michelob Ultra, Miller Light, Bud Light

Imported Beer:\$11

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

Select Craft Beer.....\$13

Selection based on current availability

Wine:\$23

- Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico
- Rosé, Fleur de Mer, Cotes de Provence, France
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
- Chardonnay, Rutherford Ranch Reserve, Carneros/Napa Valley, California
- Pinot Noir, Copper Cane, Elouan, Oregon
- Cabernet Sauvignon, Daou Vineyards, Paso Robles, California

Soft Drinks\$9

Bottled Water.....\$9

Fruit Juices.....\$9



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Specialty Drinks

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

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

Specialty Event Cocktail.....\$18 per drink
 Let one of The Greenbrier’s experienced mixologists design a specialty cocktail exclusively for your event. The cocktail will pair perfectly with the season, as well as the theme of your event.

Sparkling Bar \$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

Champagne Toast

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

Tiziano, Prosecco, Veneto, Italy.....	\$52
J Vineyards, "Cuvee 20", Brut, Russian River Valley, California.....	\$80
Nicolas Feuillatte, Blue Label Brut, Champagne, France.....	\$95
Moët & Chandon, Imperial Brut, Champagne, France	\$130
Veuve Clicquot "Yellow Label," Champagne, France	\$135



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Wine Tastings

(Minimum Ten Guests, Priced per Person)

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

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

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

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

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

Tastings last 60 minutes.

***\$250 Sommelier Fee; Priced for One-Hour Period**



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Hospitality Offerings

Greenbrier Moonshine Bar:

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

Private Select Bourbon Package:

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

Spirits of the Two Virginias Package:

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



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