




BANQUET & PRIVATE EVENT REPERTOIRE
JULY 1ST, 2025

A close-up photograph of a white, long-sleeved button-down shirt. The shirt is laid flat, showing the collar area on the right with a white button. A green embroidered logo is centered on the chest. The logo consists of the word "The" in a small, black, serif font, positioned above the word "Greenbrier" in a large, green, cursive script font. A registered trademark symbol (®) is located at the end of "Greenbrier".

The
Greenbrier®

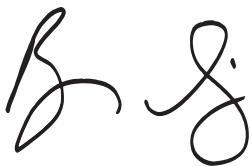
Greetings from The Greenbrier

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 business days prior to your event. Should The Greenbrier team be made aware of an allergy or intolerance while your event is in progress, we will do our best to accommodate the request but the guest may experience a delay while we properly prepare their 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.

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

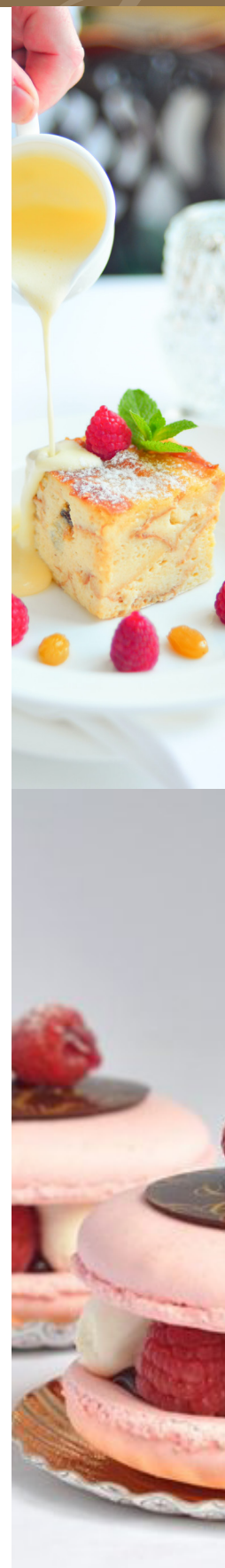
Guarantees

In order to properly communicate the needs for your event, your Event Service Manager will prepare Banquet Event Orders (BEOs) in advance of your event. These BEOs are very important and require a signature by the group to ensure that the details included are accurate. The original BEOs will include an Anticipated Attendance number but an updated Guaranteed number is required by 11:00am, five business days prior to each event. In the event the group does not supply a guaranteed number, 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 is pleased to prepare food for 3% over the final guarantee. A minimum guarantee policy of 80% of the original Anticipated Attendance 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 new food and beverage events added or Guaranteed Numbers increased within three business days of the event, The Greenbrier will make every attempt to accommodate these requests and these additional events or covers will be charged at 1.5 times the menu pricing.

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 access to a wide range of entertainers. Your Event Services Manager will gladly assist you with making arrangements.

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.

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

Continental Breakfast

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

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

Greenbrier Continental..... \$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..... \$47

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.....	\$27 per dozen
Bagels, Toasted with Creamery Butter and Cream Cheese	\$40 per dozen
Cinnamon Rolls.....	\$40 per dozen
Chocolate Croissants	\$40 per dozen
Fresh Doughnuts.....	\$40 per dozen
Assorted Mini Muffins	\$40 per dozen
Assorted Breakfast Pastries.....	\$40 per dozen
Scones served with Devonshire Cream	\$40 per dozen
Large Chocolate Chip Muffins.....	\$40 per dozen
Coffee Cake: Banana, Blueberry, Strawberry (18 servings).....	\$25 each

From the Griddle (Minimum 12 guests)

Apple Stuffed Dumplings.....	\$6 per person
French Toast with West Virginia Maple Syrup.....	\$6 per person

Meat (Minimum 12 guests)

Applewood Smoked Bacon	\$8 per person
Honey Ham.....	\$8 per person
Sausage Links	\$8 per person
Turkey Bacon.....	\$8 per person

Eggs and More

Country Scrambled Eggs	\$8 per person
Hard Boiled Eggs	\$7 per person
Quiche du Jour	\$10 per person
Corned Beef Hash	\$10 per person
Fried Potatoes & Caramelized Onions	\$8 per person

Fruit, Oats and Granola

Assorted Whole Fresh Fruit.....	\$36 per dozen
Assorted Dry Cereals with Whole and Skim Milk	\$5 each
Selection of Individual Fruit Yogurts with Bowl of Granola.....	\$5 each
Granola Bars	\$5 each
KIND Healthy Grains Bars	\$5 each
Hot Oatmeal, Golden Raisins, and Brown Sugar.....	\$6 per person

Breakfast Sandwiches

Buttermilk Biscuit, Farm Fresh Pan Fried Egg	
Country Sausage and American Cheese.....	\$78 per dozen
Breakfast Burritos with Scrambled Eggs	
Cheddar, Sausage and Fresh Tomato Salsa.....	\$78 per dozen
English Muffin, Beef Cutlet, Plain Omelet	
Caramelized Onions, American Cheese with Dijonnaise Dressing.....	\$107 per dozen

Country Gravies

Chipped Beef Gravy with Toast Points	\$12 per person
Southern Sausage Gravy with Buttermilk Biscuits	\$12 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 Twelve Guests; Priced per Person)

Accompaniments and Chilled Juice

Choose one:

Mix Melon Plate

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 \$39

Challah Bread with Seasonal Berries, Sides of Peach Compote and West Virginia Maple Syrup

Country Kitchen \$39

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

FGT Egg Benedict \$42

Fried Green Tomato, Shaved Virginia Ham, Poached Egg, Hollandaise Sauce, Fines Herbes Roasted Potatoes and Green Asparagus

The Greenbrier \$42

Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Green Asparagus and Fried Potatoes

Lorraine \$42

Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay

Biscuits and Gravy \$42

Sausage Gravy, Grilled Buttered Biscuits and Scrambled Eggs

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 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..... \$53

Tomato and Freshly Squeezed Orange and Grapefruit Juices

Assorted Melons and Fruit with 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..... \$55

Freshly Squeezed Orange and Grapefruit Juices

Assorted Melons and Fruit with 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..... \$60

Freshly Squeezed Orange and Grapefruit Juices

Assorted Melons and Fruit with Fresh Berries

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

Choose Additional Two Items:

Corned Beef Hash

Apple Dumplings

Country Sausage Gravy with Buttermilk Biscuits

Strawberry Crepes with Maple Syrup

Breakfast Quiche Lorraine

Smoked Salmon with Condiments and Bagels

Creamed Chipped Beef with Biscuits

Bread Pudding with Maple Syrup

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Strolling Breakfast Enhancements

Belgian Waffle Station.....\$22 per person

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

Pancake Station.....\$22 per person

*Maple Syrup, Sweet Cream Butter, Whipped Cream, Macerated Berries
Chocolate Chips, Fresh Fruit, Honey*

Omelet Station\$22 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*

Build Your Own Breakfast Burrito.....\$22 per person

*Flour Tortilla, Scrambled Eggs, Fried Potatoes, Refried Beans, Ground Sausage
Crumbled Bacon, Diced Turkey, American Cheese, Cheddar, Mozzarella, Pico de Gallo and Salsa*

Breakfast Panini.....\$22 per person

*Breakfast Sandwich made in front of your Guest with the following accompaniments:
Ciabatta Bread, English Muffin, Pan Fried Eggs, Virginia Ham, Bacon, Smoked Turkey, Sausage
Patties, American Cheese, Cheddar Cheese, Caramelized Onions, Red Onions, and Tomatoes*

Crepe Station.....\$22 per person

*French Crepe, Nutella, Peanut Butter, Maple Butter, Cream Cheese, Macerated Berries
Whipped Cream, Maple Syrup and Hot Fudge*

\$150 per culinarian fee additional

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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.)

Coffee, Decaf, Tea, Spring and Sparkling Water, Assorted Soft Drinks \$25

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	\$8 each
Bottled Water: Spring or Sparkling.....	\$8 each
Fruit Juices: Orange, Grapefruit, Cranberry Blend	\$8 each
Powerade.....	\$10 each
Red Bull, Sugar Free Red Bull	\$11 each
Domestic Beer	\$8 each
Imported Beer.....	\$9 each
Craft Beer	\$10 each
Non-alcoholic beer.....	\$9 each

Group Beverages

Fruit Punch (16 servings)	\$70 per gallon
Iced Tea (16 servings).....	\$82 per gallon
Lemonade (16 servings).....	\$82 per gallon
Coffee, Decaffeinated Coffee, Tea Selections (16 servings).....	\$105 per gallon
Hot Cider or Hot Chocolate (16 servings)	\$95 per gallon
Freshly Squeezed Orange or Grapefruit Juice (10 servings)	\$64 per 1/2 gallon

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Individual Break Selections

Morning Snacks

Assorted Mini Muffins	\$40 per dozen
Assorted Breakfast Pastries.....	\$40 per dozen
Assorted Melons and Fruit with Fresh Berries (12 Minimum).....	\$12 per person
Whole Fresh Fruit	\$36 per dozen
Scones served with Devonshire Cream	\$40 per dozen
Bagels, Toasted with Creamery Butter and Cream Cheese	\$40 per dozen
Selection of Individual Fruit Yogurts with Bowl of Granola.....	\$5 each
Coffee Cake: Banana, Blueberry, Strawberry (18 servings).....	\$27 each
Mini Fruit Smoothies (12 minimum).....	\$7 each
Fruit Kabobs (12 minimum).....	\$8 each

Afternoon Snacks

Fancy Tea Cookies	\$18 per dozen
Assorted French Macarons.....	\$40 per dozen
Greenbrier Brownies	\$40 per dozen
Assorted Greenbrier Cookies.....	\$52 per dozen
<i>Chocolate Chip, Oatmeal Raisin, Peanut Butter</i>	
Chocolate Dipped Strawberries.....	\$55 per dozen
Deluxe Open Face Finger Sandwiches.....	\$58 per dozen
<i>Choice of 3: Smoked Salmon, Chicken Salad, Cucumber, Caviar, or Deviled Egg</i>	
Whole Fresh Fruit.....	\$36 per dozen
<i>Apples, Pears, Oranges, Bananas</i>	
Assorted Melons and Fruit with Fresh Berries (12 Minimum).....	\$12 per person
Assorted Candy Bars.....	\$4 each
Individual Bags of Chips.....	\$5 each
Healthy Grains Bars.....	\$5 each
Potato Chips, Pretzels or Mixed Nuts (1 bowl per 25 people).....	\$12 per bowl
Potato Chips and Onion Dip (1 bowl per 25 people).....	\$20 per bowl
Assorted Greenbrier Chocolates (35 pieces per pound).....	\$85 per pound

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.



Themed Break Selections

All Themed Break Selections are Served with:

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

MORNING REFRESHERS

The Tee Off \$25

Seasonal Fruit and Melon
Assorted Greenbrier Cookies:
Chocolate Chip
Peanut Butter
Oatmeal Raisin

The Health Spa \$29

Whole Fresh Fruit
Chilled Yogurts
Assorted Roasted Nuts
Granola and KIND Healthy Grains Bars

Smoothies and Fresh Fruit Kabobs \$33

Assorted Melons and Seasonal Fruit
Skewers
Tropical Fruit Smoothie
Berries Smoothie

The Doughnut Shop \$29

Assorted Fresh Baked Doughnuts
Cinnamon Buns
Pecan Sticky Buns

The Sweet Tooth \$32

Assorted Greenbrier Cookies:
Chocolate Chip
Peanut Butter
Oatmeal Raisin
Greenbrier Brownies
Assortment of Candy Bars
Reese's Peanut Butter Cups
Plain and Peanut M&M's
SNICKERS Bars
HERSHEY'S Chocolate Bars

AFTERNOON REJUVINATORS

The After School Special \$29

Peanut Butter Cookies
Sugar Dusted Lemon Squares
SNICKERS Bars and M&M's

Sam Snead's Break \$38

Nachos
Buffalo Chicken Wings
Salt and Vinegar Chips
Banana Cream Pie
Greenbrier Brownies

Spa Afternoon \$29

Vegetable Crudit  Platter with
Greenbrier Ranch Dipping Sauce and
Hummus
Baked Chips
Jim Justice's Oatmeal Raisin Cookies

South of the Border \$30

Yellow, Red and Blue Tortilla Chips
House Made Guacamole and Salsa
Chili con Queso
Cheese Quesadillas
Jalape o Corn Muffins

Draper's Break \$33

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

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Themed Break Selections

All Themed Break Selections are Served with:

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

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

Sport Package \$42

Brats and Dogs - Sauerkraut and Assorted Mustards
Kettle Chips
Assorted Greenbrier Cookies

Tailgater's Package \$50

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
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"\$42

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

Corned Beef and Gruyere on Rye Bread

Sugared Ham and Swiss Cheese on White 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 Spinach 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 \$35

Ham, Scrambled Eggs and American Cheese on Brioche Bun

Muesli

Fresh Seasonal Berries

Individual Orange Juice

Granola Bar

Cinnamon Bun

SIGNATURE AFTERNOON SELECTIONS

The Greenbrier Spa \$33

Sliced Turkey on Wheat Bread with Assorted Condiments

Dried Apricots

Whole Fruit

Blueberries & Yogurt

Mixed Nuts

Granola Bar

The Meadows \$35

Duo of Sandwiches with Assorted Condiments to include:

Chicken Salad on a Soft Roll

Half Shaved Ham and Swiss on Marble Rye

Assorted Crudités with Dip

Whole Fresh Fruit

Cheddar Cheese and Crackers

Chocolate Chip & Peanut Butter Cookie

The Windsor Club Wrap \$35

Whole Wheat Wrap, Grilled Vegetables and Mushrooms, Provolone Cheese, Lettuce and Tomato

Mixed Nuts

Ms. Vickie's Kettle Chips

Greenbrier Chocolate Chip Cookies

The Deluxe \$45

Duo of Sandwiches with Assorted Condiments to include:

Half Turkey on Wheat Bread

Half Shaved Ham and Swiss on Marble Rye

Country Fried Chicken

Potato Salad

Chocolate Chip and Oatmeal Raisin Cookies

Whole Fresh Fruit

Cole Slaw

Assorted Crudités with Dip

Spiced Pecans

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Plated Luncheon



All Plated Luncheon Selections are Served with:

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

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

Soup\$14
 Cream of Truffled Corn
 Black Bean, Red Pepper Cream, Cornbread Muffin
 Chicken and Tortilla, Sour Cream, Monterey Jack Cheese
 Chilled Greenbrier Peach with Almond Macaroons
 Soup du Jour Inspired Daily by the Chef

Side Salad\$15
 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
 Strawberries and Manchego

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\$34
 Bacon Wrapped Meatloaf, Herb Roasted Red Bliss Potatoes and Broccolini\$36
 Blackened Jumbo Shrimp, Roasted Corn Grits
 Tasso Gravy\$36
 12oz New York Strip
 Boursin Whipped Potatoes, Grilled Vegetables, Béarnaise.....\$47
 Pan Fried Maryland Style Crab Cakes.....\$49
 Roasted Asparagus, Grape Tomatoes, Warm Potato Salad, Old Bay Tartar Sauce
 Vegan Lasagna, Quinoa Bolognese, Marinara and Basil
 Sweet Potato, Turnips, Rutabaga, Parsnips, Cinnamon Scented Risotto
 Onion-Sweet Potato Soubise and Sage Oil.....\$32

Dessert:.....\$15

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

A 22% service charge, 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 Twelve Guests; Priced per Person for Two Hour Service.)

Café Carleton Lunch \$49

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, Pesto Aioli and

Balsamic Reduction on Ciabatta Bread

Smokehouse Turkey on Sea Salt Focaccia

Marinated Bell Peppers, Basil, Tomato, Mayo and 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 \$52

Soup du Jour Inspired Daily by the Chef

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

Israeli Couscous, Tomatoes, Kalamata Olives, Pickled Red Onions

Dressed with 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, Wheat 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
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 \$77

Hard rolls, Cornbread
Sweet Cream Butter

Spanish Gazpacho

Deviled Eggs
Russian Potato Salad
Sliced Melons
Greek Pasta Salad

Gravlax Platter with Dill and Mustard Dressing, Bagels
Sugar Glazed Ham with Petite Carrots
Sample of Cold Sliders
Tuna Salad, Chicken Salad, Mortadella and Havarti Cheese

Falafel Station
Crispy Falafel, Roasted Cauliflower, Eggplant, Zucchini
Sliced Onion and Cucumbers, Marinated Grape Tomatoes, Olive Oil, Pita Bread

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..... \$65

Soft Rolls and Focaccia
Sweet Cream Butter

Tuscan Minestrone Soup

Antipasto Display to Include: Marinated Vegetables, Cured Meats and Cheeses
Marinated Tomatoes, Fresh Mozzarella, and Olive 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
Vegetarian Spaghetti a la Putanesca

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

American Picnic Lunch..... \$57

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.....	\$59
Mini "BLT" with Sugar Bacon, Truffle Aioli.....	\$58
Candied Smoked Bacon with Dark Chocolate.....	\$57
Vegetable Spring Roll with Sweet Chili Sauce	\$59
Lobster and Mango Summer Roll, Lime Cream.....	\$62
Compressed Melon and Prosciutto Skewer	\$60
Shaved Beef on Crostini with Red Onion Marmalade	\$59
Crab Salad in Phyllo Basket.....	\$65
House Smoked Salmon with Horseradish Cream.....	\$65
Classic Shrimp Cocktail	\$72
Torchon of Foie Gras, Grated Fresh Truffle, Sauternes Gelee, Brioche	\$72
Goat Cheese Truffles, Red Grapes, Chives, Chopped Pecans and Paprika.....	\$59
Beet Macaron with Pistachio Cream Cheese	\$60
Salmon Tartar, Cucumber, Sriracha, Bagel Spice.....	\$60
Ahi Tuna Spoons, Crisp Rice, Soy Caramel, Scallion.....	\$70
Cucumber Cups, Smoked Salmon Mousse, Crème Fraiche and Capers	\$62

**Canapes may be passed - a \$95 per server fee will apply.*

Receptions

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Hot Canapés (Priced per Dozen)

Fried Greenbrier Chicken Sausage, Appalachian White BBQ.....	\$59
Cajun Fried Oysters and Horseradish Sauce	\$60
Spicy Fried Green Tomato with Sesame Aioli	\$59
Ham and Spinach Quiche	\$59
Asian Beef Satay and Sweet Plum Glaze	\$59
Maryland Style Mini Crab Cakes with Sauce Remoulade	\$72
Lamb and Feta Cheese Stuffed Artichoke Hearts	\$70
Lamb Chops, Mint Glaze.....	\$75
Mini Meatball Lollipop, Truffle and Grain Mustard Aioli.....	\$70
Lobster Sliders with Truffle Aioli	\$75
Barbeque Basted Bacon Wrapped Shrimp	\$70
Beef Tenderloin Slider, Fig Jam, Blue Cheese Fondue and Red Onion Marmalade.....	\$70
Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli.....	\$70
Warm Brie and Apple Tartlet.....	\$59
Fried Crab Rangoon Wonton.....	\$65
Mini Southwest Egg Rolls	\$65
Vol-au-vent of Chipotle Chicken Pot Pie	\$59
Caribbean Style Breaded Shrimp	\$70
Wild Mushroom Tartlet	\$60

**Canapés may be passed - a \$95 per server fee will apply*

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



Elaborate Displays

(Minimum Twenty 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 \$27

Warm Brie Covered in Caramel Sauce topped with Spiced Pecans
Sliced Apples and Pears, Crusty French Bread

Domestic and Imported Cheese Display \$35

Selection of our Favorites
Served with Fresh Fruit, Chutney, Nuts, and Melba Toast

Salumi Display \$40

Assorted Cured and Dried Meats
Crusty French Bread, Assorted Mustards, Pickled Vegetables

Sushi (Special Selections Available Upon Request)..... \$55

Tuna, Salmon, Hamachi, and Nigiri
California, Spicy Tuna, Eel and Avocado Rolls
Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce

Chilled Seafood Display \$55

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

Stone Ground Grits Station \$26

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, Bowtie, Linguine
Sauces: Ragù alla Bolognese, Marinara, Carbonara, Basil Pesto
Grilled Chicken, Shaved Prosciutto, Shrimp, Bacon Lardons
Sautéed Bell Peppers, Mushrooms, Tomatoes, Parmesan Cheese

Pizza Station \$40

Pizza Baked in Front of Your Guest with Choices of:
Pizza Sauce, Italian Sausage, Pepperoni, Ham, Prosciutto, Grilled Chicken
Black Olives, Tomatoes, Banana Peppers, Bell Peppers, Mushrooms, Basil
Provolone and Fresh Mozzarella Cheese

The Low Country Boil..... \$52

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 \$17

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 \$24

Salmon Wellington, Maltese Sauce \$20

Whole Roasted Pig \$25

Kate's BBQ, Mustard BBQ, and Carolina BBQ Sauces, Creamy and Vinegar Coleslaw, Soft
Rolls and Cornbread

Fresh Mozzarella Cheese Station..... \$30

Seasonal Tomatoes, Balsamic Reduction, Fresh Basil, Olive Oil, Pesto, Prosciutto, Olives
Toasted Baguette, Grilled Ciabatta

**\$150 per culinarian fee additional*

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.



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 Twenty-Five Guests, Priced per Person for Two Hour Service.)



Molten Chocolate Cake Station.....\$27

Warm Chocolate Cake served with Raspberry Coulis
Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries
(*\$150 per culinarian fee additional*)

Greenbrier Classic.....\$28

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, 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
(*\$150 per culinarian fee additional*)

Create your Own Hot Chocolate Bar.....\$28

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
\$180 ~ 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
Raspberry Coulis, Maraschino Cherry

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

\$190 ~ 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)

Served Family Style

Hearts of Belgian Endives, Key West Palms and Pear

Roquefort Dressing

(Endive, Palm, Pear, and Blue Cheese)

1950's Pineapple Upside Down Cake

Coconut Chantilly, Rum Caramel Sauce

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.

\$180 ~ 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 Fifteen Guests; Priced per Person)

THREE COURSE PLATED DINNER OPTIONS

The Forum Dinner

Dinner One.....\$94

Minestra di Ceci- Tomato, Parmesan Cheese, Chickpea, Spinach and Ditalini Pasta
Seared Salmon – Parmesan Risotto, Sautéed Spinach, Tomato-Basil Relish
Dessert: Tiramisu – Hazelnut Praline Crunch and Vanilla Anglaise

Dinner Two.....\$105

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

Springhouse Dinner

Dinner One.....\$88

Cream of Green Peas, Tomato Crostini
Chicken Cordon Bleu – Breaded Chicken Breast, Ham, Swiss Cheese
Garlic Mashed Potatoes, Haricots Vert, Mornay Sauce
Dessert: Greenbrier Peach Mousse Tart – Almond Cream and Raspberry Coulis

Dinner Two.....\$99

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.....\$115

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.....\$110

Traditional Caesar Salad
Roasted Bay of Fundy Salmon, White Cheddar Grits, Roasted Brussels Sprouts
Onion 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\$149

Fresh Baked Bread from Our Bakeshop

Maryland Style Crab Cake

Jumbo Crab Lump, Sautéed Peppers, Crisps of Leeks, Remoulade Sauce

Boston Bibb Lettuce

Marinated Mushrooms, Shaved Bresaola, Pecorino Toscano, Roasted Asparagus

Seasonal Tomatoes and Balsamic Vinaigrette

6 oz 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\$149

Fresh Baked Bread From our Bakeshop

Seafood Chowder

Crab, Lobster, Shrimp, Potato

The "Jerry West" Salad

Chopped Iceburg, Tomatoes, Bacon, Diced Cucumbers, Pickled Red Onions

Blue Cheese Dressing

Grilled 14 oz New York Strip Steak

Boursin Whipped Potatoes, Asparagus, Shallot Confit, Sauce Au Poivre

Karen West Italian Cream Cake

Poached Pineapple, Mango Coulis

The Main Dining Room\$149

Fresh Baked Bread From our Bakeshop

Cream of Five Onion Soup

Crispy Shallots and Chives

The Farm Salad

Asparagus, Mixed Greens, Pickled Strawberries, Chèvre, Pickled Shallots, Sunflower Seeds

Lemon-Poppy Seed Dressing

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 Twelve Guests; Priced Per Person)

White Glove Dinner One \$154

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 8 oz Spinalis Steak

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

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

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Included in the menu pricing are printed menus along

with course embellishments to include intermezzo and mignardises.

Also included are assorted dinner rolls from The Greenbrier Bakeshop and Creamery Butter.

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

(Minimum Twelve Guests; Priced Per Person)

White Glove Dinner Three\$165

Roasted Pear and Arugula Salad

Radicchio, Frisee, Gorgonzola Blue Cheese and Shallot -Thyme Vinaigrette

Intermezzo

Limoncello Sorbet

Lamb Ribeye Crepinette

Truffle Potato Puree, Petite Glazed Vegetables, Tomato Provencal, and Lamb Jus

Fresh Peach Tart

Raspberry Sorbet, Mint Infusion, Raspberry Foam

Mignardises

Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

White Glove Dinner Four\$170

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

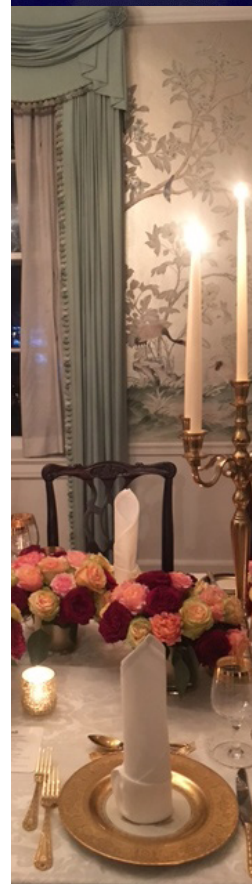
Carrot Cake

Cream Cheese Mousse, Grand Mariner Ice Cream and Crumble

Mignardises

Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

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 Twelve Guests; Priced Per Person)

White Glove Dinner Five	\$170
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

Beet Gazpacho with Cherries, Fried Garlic, Horseradish Cheese

Vegetarian French Onion Soup

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

Mushroom Steak
Garlic Potato Puree with Mushroom Bordelaise

Pomodoro Gnocchi, Asparagus, Roasted Carrots, Yellow Squash
Kalamata Olives and Parmesan

Melon and Coconut Milk Curry
Shallot, Jalapeño, and Coconut Cream

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.



Gold Service

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

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

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

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

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

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

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

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

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

Gold Service Dinner

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

Gold Service Dinner One (Japanese Inspired)\$210

Artisan Breads with Sweet Cream Butter

Shoyu Consommé

Braised Pork, Poached Egg, Green Onion, Chili Oil, Nori

Jaunt of Sushi

Purple Radish O' Nigiri, Amani Shiitake Temarizushi, Sashimi of Salmon and Hamachi

Intermezzo

Passion Fruit Sorbet

Soy Marinated Sea Bass

Bok Choy, Mushroom, Edamame Puree

Soba Salad with Foraged Mushrooms

Walnuts, Hazelnuts, Peanut Butter and Cilantro

Yuzu Steamed Meringue

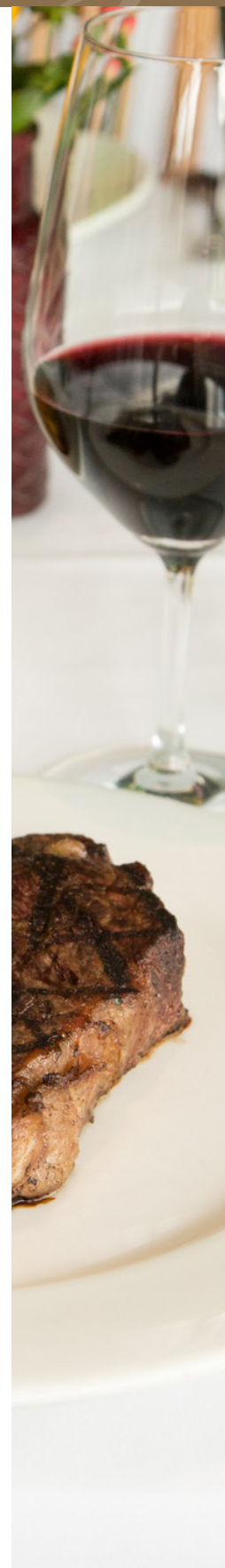
Whipped Coconut Panna Cotta, Sesame Crumble, Miso Caramel

Mignardises

Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse

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.



Gold Service Dinner

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

Gold Service Dinner Two.....\$210

Artisan Breads with Sweet Cream Butter

Greenbrier Cream of Five Onion "Cappuccino"
Carmelized Onions, Chives

Salmon Carpaccio
Hon Shimeji Mushroom Salad, Parsley Pesto

Intermezzo
Green-Apple Sorbet

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

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

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

Mignardises
Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse

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

Gold Service Dinner

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

Gold Service Dinner Three.....\$210

Artisan Breads with Sweet Cream Butter

Oyster Chowder

Fried Oyster, Yukon Potato, Caviar

Wagyu Beef Tartare

Cured Egg Yolks, Anchovy Aioli, Spiced Breadcrumbs

Intermezzo

Raspberry Sorbet

Maine Lobster Newburg

Jasmine Rice, Petite Fennel, Lemon

Petite Greens and Herb Salad

Goat Cheese Mousse, Blueberry Gelee, Toasted Hazelnut

Blueberry-Lemon Vinaigrette

Brown Sugar Cake

Pina Colada Ice Cream, Passion Fruit Curd, Milk Chocolate Cream

Mignardises

Parade of Fancy Cookies and Greenbrier Chocolates

Demi Tasse

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 Twenty-Five Guests; Priced per Person for Two Hour Service.)

All American Dinner	\$115
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\$149

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
Maple Glazed Root Vegetables
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\$155

Olive Bread, Italian Baguette
Sweet Cream Butter and Caponata

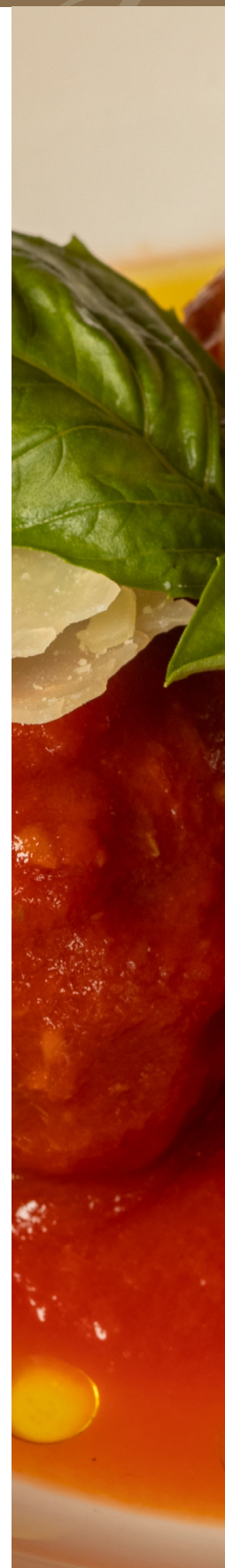
Chickpea and Pasta Soup

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
Mushroom and Spinach Lasagna
Spaghetti and Meatballs, Marinara, Mozzarella, Fines Herbes
Linguini Carbonara, Bacon Lardon, Creamy Sauce and Fines Herbes
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 \$160

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, Sun Dried Tomato, Croutons

Bibb Lettuce Salad, Crabmeat, Mandarin Orange, Haricots 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 \$170

Sourdough Rolls, Bacon Rolls

Sweet Cream Butter

Lobster Chowder

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

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.

Kate's Mountain Lodge

All Kate's Mountain Lodge Selections are Served with:

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

Family Style Dinner\$165

Cornbread, Country Rolls

Apple Butter and Creamery Butter

Romaine Hearts, Smoked Shrimp, Marinated Grape Tomatoes

Caesar Dressing, Parmesan Croutons

Slow Smoked Beef Brisket with Mustard Barbecue Sauce

Kate's Mountain Cast Iron Fried Chicken

Cedar Roasted Salmon

Fried Green Tomatoes with Cracked Black Pepper Aioli

Grilled Asparagus, Red Pepper, Red Onion, Mushrooms and Squash

Creamy Stone Ground Grits

Greenbrier Bread Pudding, Vanilla Sauce

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



Kate's Mountain Lodge

Kate's Mountain Barbeque Dinner \$170

Cornbread, Country Rolls
Apple Butter and Creamery Butter

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

Dinner Entrees (*Choose Four*)

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

Dinner Accompaniments (*Choose Four*)

Creamy Stone Ground Grits with White Cheddar
Country Style Green Beans
Spoon Bread
Sweet Corn Pudding
Kate's Mountain Baked Beans
Baked Cheddar Scallop Potatoes
Braised Collard Greens with Smoked Bacon
Greenbrier Seasonal Vegetables with Butter and Herbs
Whipped Potato Gratin
Mac and Cheese

Dessert

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

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 Forty Guests; Production Fee Required; Priced per Person for Two Hour Service.)

Family Style Dinner \$170

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

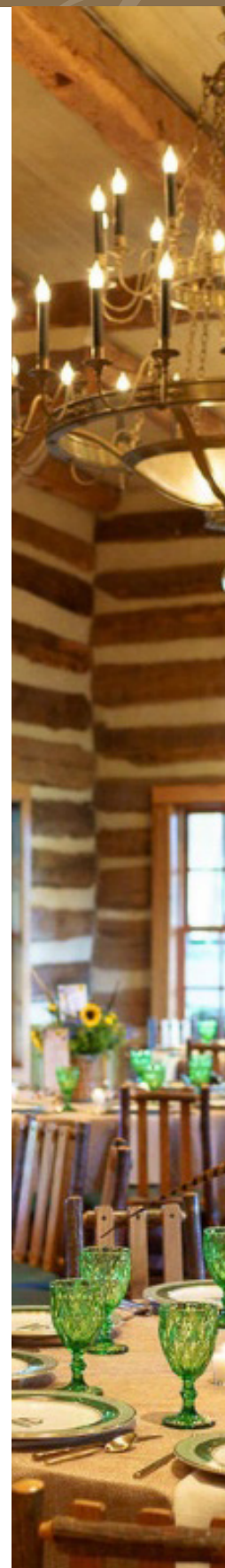
Apple Cobbler

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	\$170
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 Purée 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 (<i>Weather permitting</i>)	

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 International Themed Dinner Options

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

The Big Easy \$175

Soups (Choose One)

- Brunswick Stew
- Creole Shrimp Bisque with Bacon-Cornmeal Dumplings
- Chicken and Corn Chowder

Salad Station (Choose Three)

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

Entrée Vegetable (Choose Two)

- Chayote Squash
- Root Beer Glazed Carrots
- Roasted Asparagus

Entrée Starch (Choose One)

- Low Down Dirty Rice
 - Chicken Liver, Trinity, Cajun Spices
- Red Beans and Rice
- Whipped Potato Gratin

Entrée Protein (Choose Four)

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

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

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

Dessert

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

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



Strolling International Themed Dinner Options

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

Caribbean Cuisine \$175

Bread

Puerto Rican Coconut Rolls, Coco Bread, Corn Bread

Soups (Choose One)

Buche' Perico (Corn Soup)

Caldosa Cubana (Chicken Soup)

Caribbean Conch Chowder

Salad Station (Choose Three)

Greenbrier Classic Salad Station

Ensalada Verde

Grilled Pineapple Salad

Creamy Caribbean Salad

Jamaican Cabbage Salad

Entrée Vegetable (Choose Two)

Jerk Roasted Vegetables

Sautéed Broccoli

Sweet Carrots

Steam Seasonal Vegetables

Entrée Starch (Choose One)

Moros y Cristianos (Rice and Beans)

Pastelon de Yuca (Cassava Casserole)

Plantain Tostones

Habichuelas Guisadas

Entrée Protein (Choose Four)

Jerk chicken

Ropa Vieja (Shredded Beef)

Vaca frita

Spicy Patty

Caribbean Shrimp

Bahamas Casserole

Action Station -add \$35 per person

Cuban Sandwich

Virginia Ham, Roast Pork, Pickles, Mustard, Swiss Cheese

Dessert

Flan Cubano

Coconut Rice Pudding

Pineapple Upside Down

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 International Themed Dinner Options

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

Mexican Cuisine\$175

Bread

Traditional Telera and Pambazo

Soups (Choose One)

Pozole Rojo

Poblano Pepper Soup

Caldo Tlalpeño (Mexican Chicken Soup)

Salad Station (Choose Three)

Greenbrier Classic Salad Station; Romaine, Tomatoes, Cucumber, Onion

Blue Cheese Crumbles, Balsamic, Blue Cheese and Ranch Dressing

Jicama Salad

Street Corn Salad

Mexican Macaroni Salad

Nopales Salad

Entrée Vegetable (Choose Two)

Calabacitas (Mexican succotash)

Ejotes a la Mexicana (green beans cooked in salsa)

Steam Chayote and Carrots

Roasted Asparagus

Entrée Starch (Choose One)

Frijoles Charros (Pinto Bean Stew)

Potatoes and Chipotle Onions

Mexican Rice

Aztec Rice

Entrée Protein (Choose Four)

Short Rib in Salsa Verde

Halibut Ceviche

Pork Carnitas with Pico and Salsa Roja

Lamb Adobo

Chicken Poblano Style

Beef Tinga

Cochinita Pibil

Optional Station -add \$35 per person

Tostada Station

Shredded Beef, Chicken Tinga, Chorizo

Refried Beans, Potatoes, Sour Cream, Queso Fresco, Lettuce, Tomatoes

Salsa Verde and Roja

Dessert

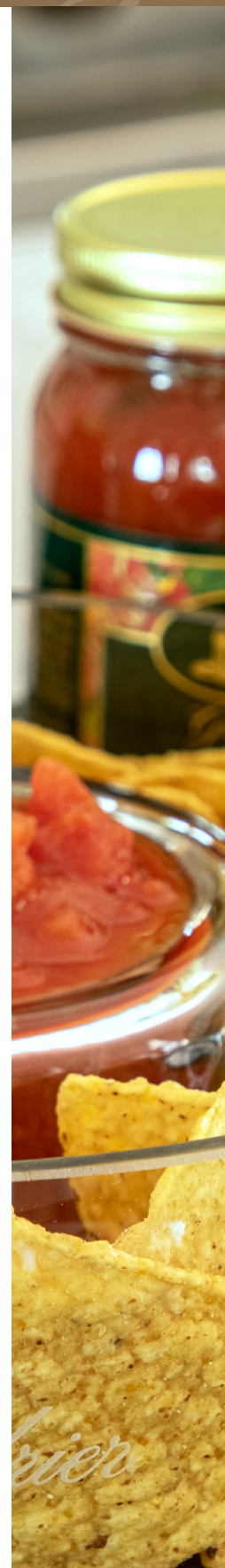
Capirotada

Tres Leches Cake

Conchas

Cinnamon Arroz Con Leche

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 International Themed Dinner Options

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

European \$175

Bread
Sourdough Roll

Soups (*Choose One*)
French Onion Soup
Sourdough Crouton, Gruyere Cheese
Kapustnica Soup
Smoked Sausage, Sauerkraut, Potato Dumplings
Irish Seafood Chowder
Salmon, Crab, Shrimp, Green Onions

Salad Station (*Choose Three*)
Quinoa Tabbouleh Salad
Tomato, Red Onion, Cucumber, Mint, Red Wine Vinegar
Panzanella Salad
Croutons, Tomatoes, Cucumber, Red Onions, Fresh Basil
Ensalada Malagena
Cod, Egg, Potato, Onion, Black Olives
Caprese Salad
Tomatoes, Fresh Mozzarella, Basil Oil

Entrée Vegetable (*Choose Two*)
Patatas Bravas
Spicy Roasted Potatoes
Ratatouille
Eggplant, Zucchini, Squash, Tomato
Briam Vegetable Medley
Tomato, Peppers, Onions, Mint, Parsley, Eggplant
Mediterranean Butternut Squash Casserole
Squash, Olives, Tomatoes

Entrée Starch (*Choose One*)
Tagliatelle a la Bolognese
Pancetta, Beef Ragu, Garlic, Parmesan
Alentejana Potatoes
Braised Pork, Clams, Peppers
Paella a la Valenciana
Chicken Thighs, Snow Peas, Saffron, Lima Beans
Colcannon Potatoes
Sautéed Kale, Scallion, Garlic, Guinness Gravy

Entrée Protein (*Choose Four*)
Zwiebelrostbraten
Braised Beef Filet, Caramelized Onion, Roasted Potatoes
Beef Braciola
Stuffed Flank Steak with Spinach, Mushrooms, Pomodoro Sauce
Porchetta di Arricia
Stuffed Pork with Apple Cider Jus
Chicken Fricassee
Creamy Chicken Stew with Sautéed Mushrooms and Roasted Carrots
Mediterranean Sea Bass
Tomato Sauce, Olives, Basil, Fennel

Action Station -add \$35 per person (choose one)
Gyro Bar
Pita Bread, Hummus, Cucumber, Pickled Onions, Shredded Lettuce, Tomato, Feta Cheese
Mini Pizza Bar
Mushroom, Onion, Tomato, Bacon Lardon, Sautéed Peppers, Marinara, Pesto, Mozzarella Cheese

Dessert
Chocolate Éclair
Lemon Trifle
Baklava
Tiramisu

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.

Dine Around Stations

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

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

Taste of The Greenbrier.....\$215

Prime 44 West

Seafood Chowder

Crab, Lobster, Shrimp, Potato

Caesar Salad, White Anchovies, Garlic, Croutons, Tomatoes, Parmesan

Roast Beef Tenderloin, Soft Rolls, Horseradish Cream

Creamed Spinach

Cathy Justice Blue Ribbon Cornbread

The Forum

Trio of Pastas: Spinach & Ricotta Agnolotti, Bowtie, Linguine

Sauces: Ragù alla Bolognese, Marinara, Carbonara, Basil Pesto

Grilled Chicken, Shaved Prosciutto, Shrimp, Bacon Lardons

Sautéed Bell Peppers, Mushrooms, Tomatoes, Parmesan Cheese

Veal Parmesan with Spaghetti and Marinara

Tuscan Bread Salad, Olives, Tomatoes, Celery, Parmesan, Red Wine Vinaigrette

International Cheese Display

Charcuterie Display

Selection of our Favorites

Served with Fresh Fruit, Chutney, Nuts, and Melba Toast

Fresh Mozzarella, Marinated Artichokes, Roasted Bell Peppers

Sam Snead's

Lavosh and Focaccia Breads, Sweet Butter and Avocado Basil Dip

Petite Iceburg Wedges, Blue Cheese Dressing, Tomatoes, Red Onions

Jumbo Shrimp Cocktail, Garlic Aioli, Lemon

Country Fried Chicken

Whipped Potatoes

Braised Collard Greens

Draper's

Sugar Glazed Ham and French Brie on Pretzel Bread

Fried Green Tomatoes with Black Pepper Mayo

Maryland Lump Crabcakes with Remoulade Sauce

Dorothy's Chicken Pot Pie

Turkey Cobb Salad with Buttermilk Blue Cheese Dressing, Bacon, Tomato, and Avocado

Desserts

Tiramisu

Strawberry Cake

Chocolate Fudge Cake

Karen West's Italian Cream Cake

Bread Pudding with Vanilla Sauce

Greenbrier Peaches and Sweet Whipped Cream

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



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	\$58
046	Prosecco, La Marca, Veneto, Italy	\$60
4089	Prosecco, Santa Margherita, DOCG Superiore, Veneto, Italy	\$72
003	Sparkling Wine, Sparkling Blanc de Noirs, Gruet Winery, Brut, New Mexico	\$64
009	Sparkling Wine, J Vineyards, "Cuvee 20", Brut, Russian River, California	\$98
336	Champagne, Beau Joie, Brut, Épernay, France	\$124
329	Champagne, Moët & Chandon, Imperial Brut, Épernay, France	\$144
022	Champagne, Veuve Clicquot "Ponsardin," Yellow Label, Brut, Reims, France	\$148

Champagne & Sparkling Rosé

373	Sparkling Brut Rosé, Chandon, California	\$80
010	Sparkling Brut Rosé, J Vineyards, Russian River Valley, California	\$112
348	Champagne Rosé, Moët & Chandon, Imperial, Épernay, France	\$150
036	Champagne Rosé, Veuve Clicquot, Brut, Épernay, France	\$164
4112	Sparkling Rosé, Mirabeau La Folie, Provence	\$62

Chardonnay

466	Sonoma Cutrer, Sonoma Coast California.....	\$83
495	Frank Family Vineyards, Carneros, California.....	\$88
426	Rombauer Vineyards, Carneros, California	\$113
505	Beringer Private Reserve, Napa Valley, California.....	\$98
502	Duckhorn Vineyards, Napa Valley, California.....	\$98
446	Stag's Leap Wine Cellars, "Karia", Napa Valley, California	\$102
500	Cakebread Cellars, Napa Valley, California	\$124
058	Far Niente, Napa Valley, California.....	\$182
4065	Mer Soleil, Reserve, Monterey/Santa Lucia Highlands, California.....	\$66
476	Jackson Estate, Santa Maria Valley, California	\$66
596	Catena Alta, "Historic Rows", Mendoza, Argentina.....	\$98
834	Chablis, Louis Jadot, Burgundy, France.....	\$88
503	Chardonnay, Trefethen Estate, Napa Valley, California	\$118

Sauvignon Blanc

616	Matanzas Creek Winery, Sonoma County, California.....	\$58
600	Honig Vineyard, Napa Valley, California.....	\$75
677	Kim Crawford, Marlborough, New Zealand.....	\$60
625	Whitehaven, Marlborough, New Zealand	\$66
633	The Crossings, Marlborough, New Zealand	\$66
626	Cloudy Bay, Marlborough, New Zealand.....	\$95
4111	Ponga, Sauvignon Blanc, New Zealand.....	\$58

Pinot Grigio & Pinot Gris

952	Pinot Grigio, Maso Canali, Trentino Alto Adige, Italy	\$58
909	Pinot Grigio, Tramin Trentino-Alto Adige, Italy	\$71
923	Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$80
682	Pinot Gris, Eola Hills, Willamette Valley, Oregon.....	\$58
866	Pinot Gris, Trimbach, "Reserve", Alsace, France	\$106

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

Other White Wines & Blends

750	White Blend, Conundrum, California	\$58
761	Chenin Blanc/Viognier, Pine Ridge Vineyards, Napa Valley, California	\$58
702	Viognier, Barboursville Winery, "Reserve" Barboursville, Virginia.....	\$69
4092	Riesling, Kestener Paulinsberg, "Bastgen," Mosel, Germany.....	\$66

Rosé

097	La Crema Winery, Monterey, California.....	\$58
098	Sofia by Francis Coppola, Monterey, California	\$58
4067	The Beach by Whispering Angel, Cotes de Provence, France	\$58
095	Fleur de Mer, Cotes de Provence, France	\$66
898	Whispering Angel, Caves D'Esclans, Cotes de Provence, France	\$106

Pinot Noir

2200	MacMurray Ranch, Russian River Valley, California	\$86
2284	Belle Glos, Clark & Telephone, Santa Maria Valley, California.....	\$88
2281	Talbott Vineyards, Sleepy Hollow, Santa Lucia Highlands, California	\$115
2310	Cloudline Cellars, Willamette Valley, Oregon	\$80
2350	Sass Winery, Willamette Valley, Oregon.....	\$83
4094	Louis Jadot, Burgundy, France	\$80

Cabernet Sauvignon & Bordeaux Blends

076	Silver Palm Wines, North Coast, California.....	\$58
1050	Kendall Jackson, Grand Reserve, Sonoma, California	\$64
1010	The Calling, Alexander Valley, California	\$88
1076	Jordan Vineyard, Alexander Valley, California	\$172
1107	St. Supéry Estate Vineyards and Winery, Napa Valley, California	\$124
1070	The Prisoner, Cabernet Sauvignon, Napa Valley.....	\$132
1234	Honig Winery, Napa Valley, California.....	\$176
1135	Stag's Leap Wine Cellars "Artemis" Napa Valley, California.....	\$212
1074	Mt. Brave Wines, Mt. Veeder, Napa Valley, California	\$220
1027	Caymus Vineyards, Napa Valley, California.....1-Liter.....	\$235
2750	Chateau Lassegue, "Les Cadrans," Grand Cru, St. Emilion, Bordeaux, France	\$110
2660	Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France	\$220

Merlot

1801	Barboursville Vineyards, Barboursville, Virginia	\$66
4090	Emmolo, Napa Valley, California	\$88
0473	Duckhorn Vineyards, Napa Valley, California	\$97

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

Red Blends & Other Red Varietals

1455	Zinfandel Blend, Conundrum, California	\$58
1492	Tapestry, Paso Robles, California.....	\$80
1555	Zinfandel Blend, The Prisoner, Napa Valley, California	\$127
2135	Zinfandel Blend, 8 Years in the Desert by Orin Swift, California.....	\$131
2101	Malbec, Chakana Wines, Mendoza, Argentina	\$71
4051	Petite Sirah, Caymus-Suisun, "Grand Durif," Suisun Valley, California.....	\$97
3600	Chianti Classico, Castello di Bossi, Tuscany, Italy.....	\$66
3534	Damilano, Barolo "Lecinquevigne", Piedmont, Italy.....	\$138
3518	Amarone della Valpolicella Classico, Allegrini, Veneto, Italy.....	\$237
4077	Côtes du Rhône, Château de Saint Cosme, Rhône Valley, France	\$80
3101	Châteauneuf-du-Pape, Domaine de la Mordorée, Rhone Valley, France.....	\$288

Dessert Wine

392	Moscato d'Asti, Vietti, "Cascinetta," Piedmont, Italy	\$62
3914	Ruby Port, Graham's, "Six Grapes," Reserve, Douro, Portugal.....	\$61
3907	Sauternes, Emotions de La Tour Blanche, Bordeaux, France	\$132
345	Moët & Chandon, Imperial Nectar, Épernay, France	\$152
994	1998 Château d'Yquem, Sauternes, Bordeaux, France.....Magnum.....	\$3850

Alcohol Removed Wine by Fre

Fre produces alcohol-removed wine using traditional wine-making methods with premium California grapes. They utilize advanced technology to eliminate alcohol while preserving the wine's rich flavors and aromas, resulting in a robust, flavorful option without the alcohol.

4102	Champagne, Fre by Sutter Home, California Vineyards	\$42
4103	Chardonnay, Fre by Sutter Home, California Vineyards	\$42
4104	Merlot, Fre by Sutter Home, California Vineyards	\$42
4068	Red Blend, Fre by Sutter Home, California Vineyards	\$42

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 \$200 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	\$45
Two Hour	\$75
Three Hour	\$95
Four Hour	\$110
Fifth Hour	\$125

Select Full Beverage Package:

Mixed Drink:

Sky 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, Coors 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, Sea Sun, California
Pinot Noir, Carmel Road Winery, Monterey, California
Cabernet Sauvignon, Bonanza, California

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 \$200 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	\$50
Two Hour, per person.....	\$85
Three Hour, per person	\$110
Four Hour, per person.....	\$125
Fifth Hour, per person.....	\$140

Premium Full Beverage Package :

Mixed Drinks:

Wheatley 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, Coors 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
William Hill, Chardonnay, North Coast
Pinot Noir, Decoy, Sonoma Coast, California
Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

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 \$200 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	\$65
Two Hour	\$100
Three Hour	\$125
Four Hour	\$150
Fifth Hour	\$170

Greenbrier Full Beverage Package:

Mixed Drinks:

Tito's Vodka
Bombay Sapphire Gin
Bacardi Superior Light Rum
Appleton Estate
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, Coors 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 Prairie, Cotes de Provence, France
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California
Pinot Noir, Copper Cane, Elouan, Oregon
Cabernet Sauvignon, Daou Vineyards, Paso Robles, California

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.

Host Bars

A \$200.00 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	\$18
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, Coors Light	
Imported Beer.....	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Wine	\$17
Sparkling Wine, William Wycliff, Brut, California	
Rosé, Chateau Ste Michelle, Columbia Valley, Washington	
Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California	
Chardonnay, Sea Sun, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Bonanza, California	
Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Bailey's, Amaretto, Kahlua, Rumchata	\$17
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 \$200.00 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: \$19

Wheatley 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, Coors Light

Imported Beer: \$9

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

Wine: \$18

Sparkling Wine, Avidis, Prosecco, Veneto, Italy

Rosé, La Crema Winery, Monterey, California

Sauvignon Blanc, The Crossings, Marlborough, New Zealand

William Hill, Chardonnay, North Coast

Pinot Noir, Decoy, Sonoma Coast, California

Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Bailey's, Amaretto, Kahlua, Rumchata.....\$17

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 \$200.00 Bartender Charge per bar will apply for each two-hour period.

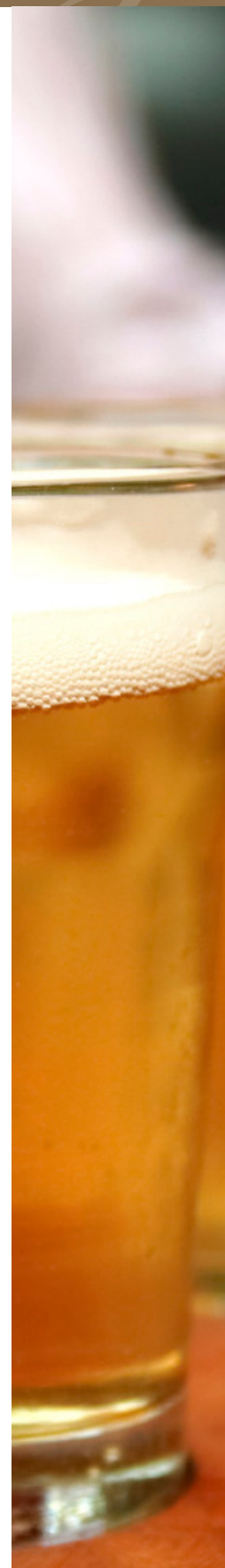
A \$500.00 minimum sales per bar, per two-hour period will apply.

All Host Bar Selections are Served with Dry Snacks

Greenbrier Host Bar :

Mixed Drinks:	\$20
Tito's Vodka	
Bombay Sapphire Gin	
Bacardi Superior Light Rum	
Appleton Estate	
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, Coors Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Select Craft Beer:	\$10
Selection based on current availability	
Wine:	\$19
Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé, Fleur de Prairie, Cotes de Provence, France	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California	
Pinot Noir, Copper Cane, Elouan, Oregon	
Cabernet Sauvignon, Daou Vineyards, Paso Robles, California	
Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Bailey's, Amaretto, Kahlua, Rumchata.....	\$17
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 \$150.00 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, Coors Light

Imported Beer: \$9

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

Wine: \$17

Sparkling Wine, William Wycliff, Brut, California

Rosé, Chateau Ste Michelle, Columbia Valley, Washington

Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California

Chardonnay, Sea Sun, 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 \$150.00 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, Coors Light

Imported Beer: \$9

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

Wine: \$18

Sparkling Wine, Avissi, Prosecco, Veneto, Italy

Rosé, La Crema Winery, Monterey, California

Sauvignon Blanc, The Crossings, Marlborough, New Zealand

William Hill, Chardonnay, North Coast

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 \$150.00 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, Coors Light	
Imported Beer:	\$9
Stella Artois, Corona, Heineken, Amstel Light, Heineken 0.0	
Select Craft Beer:	\$10
Selection based on current availability	
Wine:	\$19
Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico	
Rosé, Fleur de Prairie, Cotes de Provence, France	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, 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 \$200.00 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: \$25

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

Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Amaretto, Bailey's Irish Cream, Kahlua, Rumchata..... \$24

Domestic Beer: \$10

Michelob Ultra, Miller Light, Bud Light, Coors Light

Imported Beer: \$11

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

Wine: \$24

Sparkling Wine, William Wycliff, Brut, California

Rosé, Chateau Ste Michelle, Columbia Valley, Washington

Sauvignon Blanc, Matanzas Creek Winery, Sonoma County, California

Chardonnay, Sea Sun, 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 \$200.00 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: \$27

Wheatley 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

Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Amaretto, Bailey's Irish Cream, Kahlua, Rumchata..... \$24

Domestic Beer: \$10

Michelob Ultra, Miller Light, Bud Light, Coors Light

Imported Beer: \$11

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

Wine: \$25

Sparkling Wine, Avissi, Prosecco, Veneto, Italy
Rosé, La Crema Winery, Monterey, California
Sauvignon Blanc, The Crossings, Marlborough, New Zealand
William Hill, Chardonnay, North Coast
Pinot Noir, Decoy, Sonoma Coast, California
Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California

Soft Drinks \$9

Bottled Water..... \$9

Fruit Juices..... \$9

A 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 \$200.00 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: \$28

Tito's Vodka

Bombay Sapphire Gin

Bacardi Superior Light Rum

Appleton Estate

Patron Silver Tequila

Gentleman Jack Tennessee Whiskey

Woodford Reserve Bourbon

Crown Royal Special Reserve Whisky

Johnnie Walker Black Scotch

Mixers: Tonic, Soda, Ginger Ale, Ginger beer

Amaretto, Bailey's Irish Cream, Kahlua, Rumchata..... \$24

Domestic Beer: \$10

Michelob Ultra, Miller Light, Bud Light, Coors Light

Imported Beer: \$11

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

Select Craft Beer: \$13

Selection based on current availability

Wine: \$27

Sparkling Wine, Gruet Winery, Blancs de Noirs Brut, New Mexico

Rosé, Fleur de Prairie, Cotes de Provence, France

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand

Chardonnay, Mer Soleil Reserve, Santa Lucia/Monterey County, California

Pinot Noir, Copper Cane, Elouan, Oregon

Cabernet Sauvignon, Daou Vineyards, Paso Robles, 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.



Specialty Drinks

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

A \$400.00 minimum sales per specialty drink batch will apply.

Specialty Event Cocktail.....\$23 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\$16 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.....\$58

J Vineyards, "Cuvee 20", Brut, Russian River Valley, California.....\$98

Nicolas Feuillatte, Blue Label Brut, Champagne, France.....\$128

Moët & Chandon, Imperial Brut, Champagne, France\$144

Veuve Clicquot "Yellow Label," Champagne, France\$148

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 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 \$80
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.

***\$350 Sommelier Fee; Priced for One-Hour Period**

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.



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 \$18 per drink. A \$200 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, Maker's Mark, Jack Daniel's Single Barrel Rye, Whistlepig and more. 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 \$80+++ per person, as well as a \$350 sommelier fee. For groups larger than 30 guests The Greenbrier offers a Private Select Whiskey Bar at \$22 per drink and a \$200 bartender fee per bar for every two hour period.

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.





