

The
Greenbrier[®]
AMERICA'S RESORT



SMALL GROUP REPERTOIRE

APRIL 1ST, 2026



Greetings from The Greenbrier

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

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

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

We look forward to having you as our guest.

Bryan Skelding
Executive Chef



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

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General Information

General Information

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

Special Dietary Information

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.*

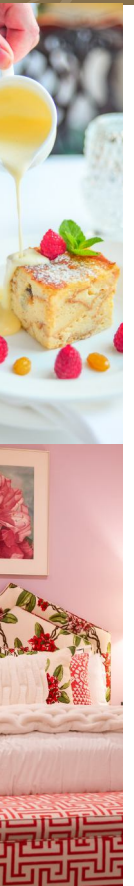
Guarantees

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 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.

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Continental Breakfast

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

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

Greenbrier Continental	\$40
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	\$44
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 Eight Guests: Priced per Person)**

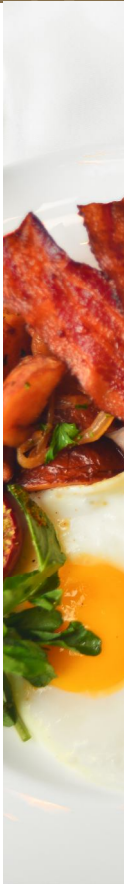
Accompaniments and Chilled Juice

Choose one:	Choose one:
Mix Melon Plate	Freshly Squeezed Orange Juice
Half Grapefruit	Tomato Juice
Sliced Pineapple	Fresh Grapefruit Juice
Smoked Salmon Plate	V-8 Juice
Yogurt Parfait, Granola	Cranberry Juice

Main Selections

The Breakfast Toast	\$44
Challah Bread with Seasonal Berries, Sides of Peach Compote and West Virginia Maple Syrup	
Country Kitchen	\$42
Farm Fresh Scrambled Eggs with Roasted Asparagus, Smoked Bacon, Country Link Sausage and Fried Potatoes	
FGT Egg Benedict	\$46
Fried Green Tomato, Shaved Virginia Ham, Poached Egg, Hollandaise Sauce, Fines Herbes Roasted Potatoes and Green Asparagus	
The Greenbrier	\$46
Classic Shirred Eggs, served en Cocotte, Roasted Tomatoes, Green Asparagus and Fried Potatoes	
Lorraine	\$46
Hash Browns, Poached Eggs, Creamed Spinach, Sauce Mornay	
Biscuits and Gravy	\$46
Sausage Gravy, Grilled Buttered Biscuits and Scrambled Eggs	

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Strolling Breakfast

All Breakfasts are Served with:

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

Sunrise Lighter Fare Breakfast	\$55
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	\$57
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

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Themed Break Selections

All Themed Break Selections are Served with:

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

MORNING REFRESHERS

The Tee Off	\$28
Seasonal Fruit and Melon	
Assorted Greenbrier Cookies:	
Chocolate Chip	
Peanut Butter	
Oatmeal Raisin	
The Health Spa	\$32
Whole Fresh Fruit	
Chilled Yogurts	
Assorted Roasted Nuts	
Granola and KIND Healthy Grains Bars	
Smoothies and Fresh Fruit Kabobs	\$35
Assorted Melons and Seasonal Fruit	
Skewers	
Tropical Fruit Smoothie	
Berries Smoothie	

AFTERNOON REJUVINATORS

The After School Special	\$32
Peanut Butter Cookies	
Sugar Dusted Lemon Squares	
SNICKERS Bars and M&M's	
Sam Snead's Break	\$40
Nachos	
Buffalo Chicken Wings	
Salt and Vinegar Chips	
Banana Cream Pie	
Greenbrier Brownies	
Spa Afternoon	\$32
Vegetable Crudité Platter with	
Greenbrier Ranch Dipping Sauce and	
Hummus	
Baked Chips	
Jim Justice's Oatmeal Raisin 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 Eight Guests; Priced per Person for 30-Minute Service.)

Sport Package	\$47
Brats and Dogs - Sauerkraut and Assorted Mustards	
Kettle Chips	
Assorted Greenbrier Cookies	
Tailgater's Package	\$53
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"\$40

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 | Granola Bar |
| Fresh Seasonal Berries | Cinnamon Bun |
| Individual Orange Juice | |

SIGNATURE AFTERNOON SELECTIONS

The Greenbrier Spa\$33

Sliced Turkey on Wheat Bread with Assorted Condiments

- | | |
|----------------------|-------------|
| Dried Apricots | Mixed Nuts |
| Whole Fruit | Granola Bar |
| Blueberries & Yogurt | |

The Meadows\$33

Duo of Sandwiches with Assorted Condiments to include:
Chicken Salad on a Soft Roll
Half Shaved Ham and Swiss on Marble Rye

- | | |
|----------------------------|---------------------------------------|
| Assorted Crudites with Dip | Cheddar Cheese and Crackers |
| Whole Fresh Fruit | Chocolate Chip & Peanut Butter Cookie |

The Windsor Club Wrap\$35

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

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

The Deluxe\$44

Duo of Sandwiches with Assorted Condiments to include:
Half Turkey on Wheat Bread
Half Shaved Ham and Swiss on Marble Rye

- | | |
|---|----------------------------|
| Country Fried Chicken | Cole Slaw |
| Potato Salad | Assorted Crudites with Dip |
| Chocolate Chip and Oatmeal Raisin Cookies | Spiced Pecans |
| Whole Fresh Fruit | |

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Plated Luncheon



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

Soup	\$15	
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	\$18	
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.....		\$28
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	\$52
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 Pomod 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	\$55
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\$65

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\$75

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\$60

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

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

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Hot Canapés (Priced per Dozen)

Fried Greenbrier Chicken Sausage, Appalachian White BBO.....	\$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 Eight Guests; Priced per Person for One Hour Service.)

Garden Display of Crisp and Roasted Vegetables	\$22
Hummus, Ranch Dip	
Greenbrier Wheel of Brie with Praline Caramel	\$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	

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Action Stations

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

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

Stone Ground Grits Station	\$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

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Coffee & Dessert Reception

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

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

Molten Chocolate Cake Station	\$27
Warm Chocolate Cake served with Raspberry Coulis Vanilla Ice Cream, Chantilly Cream and Fresh Raspberries <i>(\$150 per culinarian fee additional)</i>	
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 <i>(\$150 per culinarian fee additional)</i>	
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	

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Plated Dinner

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

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

THREE COURSE PLATED DINNER OPTIONS

The Forum Dinner	\$110
Dinner One..... Minestrina 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	\$120
Tomato Caprese - Marinated Tomatoes, Burrata, Pine-nut Pesto, Basil Balsamic Glaze, and Crostini Braised Short Rib - Mascarpone Polenta, Sautéed Savoy Cabbage, Citrus Gremolata and Natural Jus Dessert: Italian Cream Cake - Cream Cheese Icing and Poached Pineapple	
Springhouse Dinner	\$105
Dinner One..... 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	\$115
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	\$125
Dinner One..... Cream of Mushroom Soup New York Strip - Boursin Whipped Potatoes, Grilled Asparagus and Au Poivre Sauce Dessert: Banana Cream Pie - Caramel Sauce and Whipped Cream	
Dinner Two	\$120
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	\$154
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	\$154
Fresh Baked Bread From our Bakeshop	
Seafood Chowder Crab, Lobster, Shrimp, Potato	
The "Jerry West" Salad Chopped Iceberg, Tomatoes, Bacon, Diced Cucumbers, Pickled Red Onions Blue Cheese Dressing	
Grilled 14 oz New York Strip Steak Boursin Whipped Potatoes, Asparagus, Shallot Confit, Sauce Au Poivre	
Karen West Italian Cream Cake Poached Pineapple, Mango Coulis	
The Main Dining Room	\$154
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 Eight Guests; Priced Per Person)

White Glove Dinner One	\$165
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	\$170
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, Provençal, Sauce Foyot	
Tiramisu Coffee Ice Cream, Brandy Infusion, Mascarpone Cream	
Mignardises Selection of Truffles, Mint Candy and Fancy Gourmet Cookies	

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(Minimum Eight Guests; Priced Per Person)

White Glove Dinner Three \$175

- Roasted Pear and Arugula Salad
Radicchio, Frisee, Gorgonzola Blue Cheese and Shallot -Thyme Vinaigrette
- Intermezzo
Limonello Sorbet
- Lamb Ribeye Crepinette
Truffle Potato Puree, Petite Glazed Vegetables, Tomato Provençal, 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..... \$180

- 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 Alligot, Rosemary Carrots
Pearl Onion Confit, Squash, Sauce Perigueux
- Carrot Cake
Cream Cheese Mousse, Grand Mariner Ice Cream and Crumble
- Mignardises
Selection of Truffles, Mint Candy and Fancy Gourmet Cookies

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White Glove Dinner

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(Minimum Eight Guests; Priced Per Person)

White Glove Dinner Five..... \$190

- Arugula and Frisee Salad
Crispy Prosciutto, Celery, Carrot Curls, Apple Cider Vinaigrette
- Provençal 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 Mariner 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
 - Melan 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.

Strolling Dinner

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

- All American Dinner**\$120
- 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\$160

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\$165

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
Caesar 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
Sautéed 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\$170

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\$180

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.

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

4089	Prosecco, Santa Margherita Superior	\$72
0009	Sparkling Wine, J Vineyards, "Cuvee 20", Brut, Russian River, California	\$98
4108	Champagne, Brut, Devaux, France	\$106
0329	Champagne, Moët & Chandon, Imperial Brut, Epernay, France	\$144
0022	Champagne, Veuve Clicquot "Ponsardin," Yellow Label, Brut, Reims, France	\$148
0392	Moscato d'Asti, Vietti, "Cascinetta," Piedmont, Italy	\$62

Champagne & Sparkling Rosé

0373	Sparkling Brut Rosé, Chandon, California	\$90
0036	Champagne Brut Rosé, Veuve Clicquot, Reims, France	\$164

Chardonnay

0466	Sonoma Cutrer, Sonoma Coast California	\$83
0495	Frank Family Vineyards, Carneros, California	\$88
0426	Rombauer Vineyards, Carneros, California	\$113
0502	Duckhorn Vineyards, Napa Valley, California	\$98
0492	Stag's Leap Wine Cellars, Napa Valley, California	\$80
0058	Far Niente, Napa Valley, California	\$182
0834	Chablis, Louis Jadot, Burgundy, France	\$88

Sauvignon Blanc

0600	Honig Vineyard, Napa Valley, California	\$75
0633	The Crossings, Marlborough, New Zealand	\$66
0601	St. Suprey, California	\$68
0611	Merry Edward, Russian River, California	\$130

Pinot Grigio & Other White Wines

0952	Pinot Grigio, Maso Canali, Trentino Alto Adige, Italy	\$58
0923	Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$80
0750	White Blend, Conundrum, California	\$58
4096	Vidal Blanc, Crosskeys, "Joy White," Shenandoah Valley, Virginia	\$56
0702	Viognier, Barbourville Winery, "Reserve" Barbourville, Virginia	\$69
4110	Riesling, Raimund Prum, Essence, Mosel, Germany	\$52

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Wine List

Rosé		
0098	Sofia by Fancis Coppola, Monterey, California.....	\$58
0095	Fleur de Mer, Cotes de Provence, France.....	\$66
0898	Whispering Angel, Caves D'Esclans, Cotes de Provence, France.....	\$106
Pinot Noir		
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
4094	Louis Jadot, Burgundy, France.....	\$80
Cabernet Sauvignon & Bordeaux Blends		
1050	Kendall Jackson, Grand Reserve, Sonoma, California.....	\$64
1010	The Calling, Alexander Valley, California.....	\$88
1076	Jordan Vineyard, Alexander Valley, California.....	\$172
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
2660	Segla by Chateau Rauzan-Segla, Margaux, Bordeaux, France.....	\$220
4101	Meritage, CrossKeys, Shenandoah Valley, Virginia.....	\$82
Merlot		
1801	Barboursville Vineyards, Barboursville, Virginia.....	\$66
0473	Duckhorn Vineyards, Napa Valley, California.....	\$97

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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
2101	Malbec, Chakana Wines, Mendoza, Argentina.....	\$71
4098	Chambourcin, CrossKeys, Joy Red, Shenandoah Valley, Virginia.....	\$56
3600	Chianti Classico, Castello di Bossi, Tuscany, Italy.....	\$66
3534	Damiano, Barolo "Lecinquevigne", Piedmont, Italy.....	\$158
3101	Châteauneuf-du-Pape, Domaine de la Mordorée, Rhone Valley, France.....	\$288
Dessert Wine		
3907	Sauternes, Emotions de La Tour Blanche, Bordeaux, France.....	\$132
3903	Ruby Port, Grahams, "Six Grapes", Douro, Portugal.....	\$105
3960	10 Year Tawny Port, Grahams, Douro, Portugal.....	\$120
3935	Orange Muscat, Quady Winery, "Essensia", California.....	\$75
Alcohol Removed Wine by Fre		
<i>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.</i>		
4102	Sparkling, 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 .02% service charge, 0.75% 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, Daou Family Estates, Paso Robles, California
Sauvignon Blanc, Threadcount, Quilt, California
Chardonnay, William Hill, California
Pinot Noir, Carmel Road Winery, Monterey, California
Cabernet Sauvignon, Threadcount, Quilt, 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, Avisi, Prosecco, Veneto, Italy
Rosé, Chateau Ste Michelle, Columbia Valley, Washington
Sauvignon Blanc, The Crossings, Marlborough, New Zealand
Chardonnay, Bonanza, California...
Pinot Noir, Decoy, Sonoma Coast, California
Cabernet Sauvignon, Franciscan Select, 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
Johannie 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, Threadcount, Quilt, California
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
Chardonnay, Boen Tri App, California
Pinot Noir, Boen Tri App, California
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, Daou Family Estates, Paso Robles, California	
Sauvignon Blanc, Threadcount, Quilt, California	
Chardonnay, William Hill, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Threadcount, Quilt, California	
Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Bailey's, Amaretto, Kahlua, Rumchata	\$17
Soft Drinks	\$7
Bottled Water	\$7
Fruit Juices	\$7

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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, Avissi, Prosecco, Veneto, Italy	
Rosé, Chateau Ste Michelle, Columbia Valley, Washington...BIN#892	
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	
Chardonnay, Bonanza, California...	
Pinot Noir, Decoy, Sonoma Coast, California	
Cabernet Sauvignon, Franciscan Select, California	
Mixers: Tonic, Soda, Ginger Ale, Ginger beer	
Bailey's, Amaretto, Kahlua, Rumchata.....	\$17
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7

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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, Threadcount, Quilt, California	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Boen Tri App, California	
Pinot Noir, Boen Tri App, California	
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

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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, Daou Family Estates, Paso Robles, California	
Sauvignon Blanc, Threadcount, QUILT, California	
Chardonnay, William Hill, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Threadcount, QUILT, 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, Chateau Ste Michelle, Columbia Valley, Washington...BIN#892	
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	
Chardonnay, Bonanza, California...	
Pinot Noir, Decoy, Sonoma Coast, California	
Cabernet Sauvignon, Franciscan Select, California	
Soft Drinks	\$7
Bottled Water.....	\$7
Fruit Juices.....	\$7

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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, Threadcount, Quilt, California	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Boen Tri App, California	
Pinot Noir, Boen Tri App, California	
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, Daou Family Estates, Paso Robles, California	
Sauvignon Blanc, Threadcount, Quilt, California	
Chardonnay, William Hill, California	
Pinot Noir, Carmel Road Winery, Monterey, California	
Cabernet Sauvignon, Threadcount, Quilt, California	
Soft Drinks	\$9
Bottled Water.....	\$9
Fruit Juices.....	\$9

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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, Chateau Ste Michelle, Columbia Valley, Washington...BIN#892	
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	
Chardonnay, Bonanza, California...	
Pinot Noir, Decoy, Sonoma Coast, California	
Cabernet Sauvignon, Franciscan Select, California	
Soft Drinks	\$9
Bottled Water.....	\$9
Fruit Juices.....	\$9

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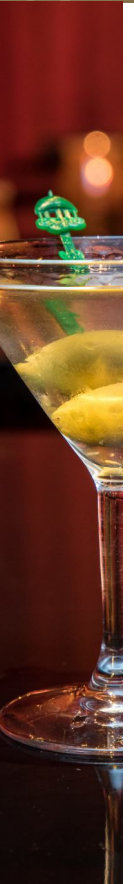
Cash Bars

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, Threadcount, Quilt, California	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	
Chardonnay, Boen Tri App, California	
Pinot Noir, Boen Tri App, California	
Cabernet Sauvignon, Daou Vineyards, Pasa Robles, California	
Soft Drinks	\$9
Bottled Water.....	\$9
Fruit Juices.....	\$9

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Specialty Drinks

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

A \$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

Risata, Veneto, Italy.....	\$52
J Vineyards, "Cuvee 20", Brut, Russian River Valley, California.....	\$98
Reserve Brut, Devaux, France.....	\$106
Moët & Chandon, Imperial Brut, Champagne, France.....	\$144
Veuve Clicquot "Yellow Label", Champagne, France.....	\$148

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Wine Tastings

(Minimum Ten Guests, Priced per Person)

Whether it's a group full of teetotalers or wine aficionados, allow our experienced Resort Wine Manager 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 \$90
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, wine tastings can be held in unique historical locations on the property, depending upon availability and weather. Maximum group size is 40 people.

Tastings last 60 minutes.

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

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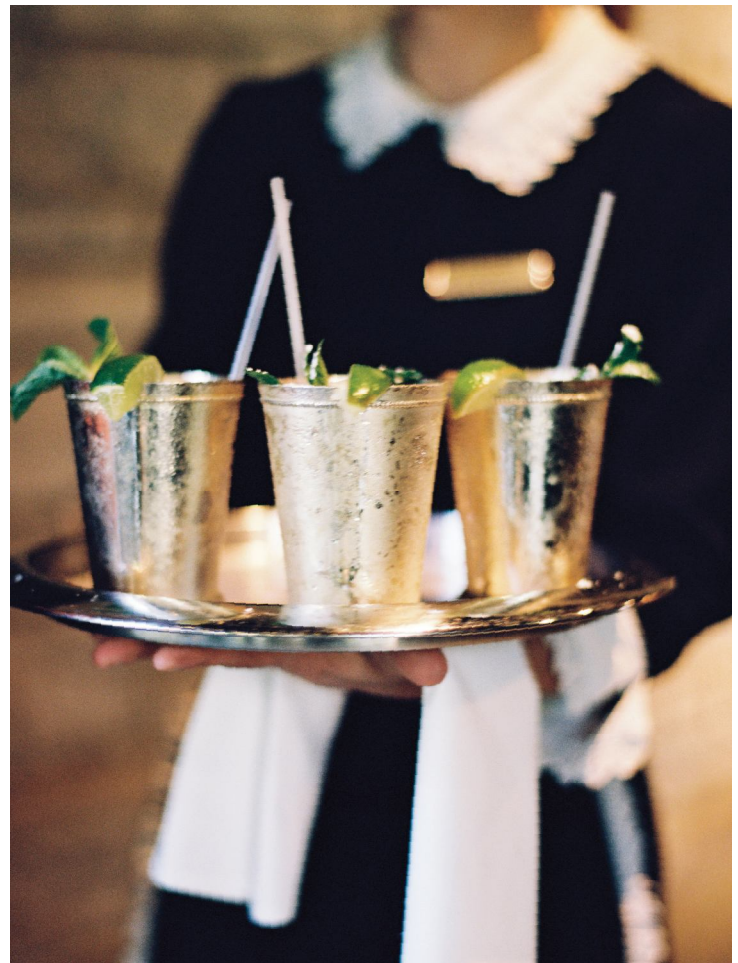
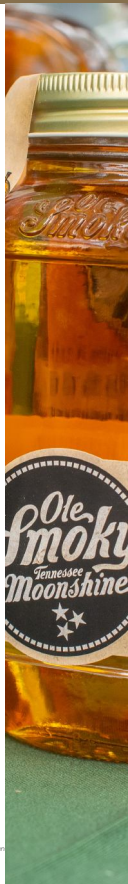
Hospitality Offerings

Greenbrier Moonshine Bar:

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

