

The
Greenbrier[®]
AMERICA'S RESORT

WEDDING PACKAGES





Table of Contents

The Greenbrier Experience	1
General Information	2-4
Plated Dinner Packages	5
Canapés	6
Salad & Soup	7
Main Course	8
Cocktail Hour Enhancements	9
Strolling Reception Packages	10
Strolling Reception Stations.....	11
Moonshiners	12
Dessert Bar	13
The Greenbrier's Famous Wedding Cake Flavors	14
Greenbrier Bar Packages	15-17

cover photo credit: Christian Oth Studio

The Greenbrier Experience

Nestled within the Allegheny Mountains, the white columns and boding presence of The Greenbrier has welcomed guests from around the world since 1778. The classic architecture, exquisite interior design, and southern charm are just a few of many special qualities that our National Historic Landmark has to offer! With over 55 activities and unparalleled service, The Greenbrier is a resort where family and friends of all ages can enjoy unique experiences and create memories that will last a lifetime! With our unique spaces such as the intimate North Parlor, the elegant Cameo Ballroom, and the rustic Howard's Creek, America's Resort is the perfect destination for your dream wedding!

When you host your wedding at The Greenbrier, you will have the undivided attention of our dedicated Wedding Team members that will guide you through this exciting time and make the wedding planning process as seamless as possible. From sampling our delicious cuisine to planning your departure by horse and carriage, The Greenbrier Wedding Team offers a full service planning experience.

The Greenbrier is "where experiences are timeless and memories last forever." You can rest assured that this tradition will hold true on your special day. When you choose The Greenbrier, you are not just hosting your wedding at America's Resort; you are becoming a part of America's history!





General Information

FUNCTION SPACE

A variety of charming wedding venues are available at The Greenbrier. Ceremony function space is provided with a production fee of \$5,000 and reception function space starts at a production fee of \$3,000.

WEATHER CALLS/OUTDOOR EVENTS

All entertainment performing at an outdoor venue must conclude no later than 10 p.m. This is in accordance with local ordinances and out of respect for other resort guests. For the safety of your guests and to ensure a successful event, The Greenbrier reserves the right to relocate any scheduled outdoor event indoors due to inclement weather or undesirable weather conditions. This will be determined based on the most up to date local weather forecast.

Decisions to move events inside will be made by the following deadlines:

- Breakfast: Evening Prior
- Lunch: Evening Prior
- Dinner: 12:00 Noon Day of Event

FOOD AND BEVERAGE

The Greenbrier requests that you select menus and confirm details of all food and beverage (including wedding cake décor and flavor) no less than 45 days prior to your program dates in order to ensure the availability of your menu options. For budget purposes, please consider a 22% service charge, 6.5% Historic Preservation Fund and 6% West Virginia State Sales Tax.

FOOD AND BEVERAGE ATTRITION POLICY

We agree to allow for a 10% reduction in the anticipated Food and Beverage minimum outside of 45 days prior to the arrival. In the event that the Food and Beverage revenue falls below the minimum guarantee, liquidated damages will apply.

ALCOHOLIC BEVERAGES

The Greenbrier is the only licensed authority to sell or serve wines, liquors, and other beverages for consumption in our function spaces.

GUARANTEES

The final guarantee for event attendance and/or order quantity for all line items listed on the banquet event order forms must be specified and confirmed 72 hours in advance. Specialty equipment/decor items listed above may have a separate guarantee timeline based on separate contracts agreed upon with the individual vendor(s). Reductions and/or cancellations requested within the 72 hour timeframe will be subject to a charge at full price. The Greenbrier will by request set functions for up to 5% above the guaranteed attendance. There will be an additional charge for events with preset food for the overset. In addition, any attendees or food quantity amounts above the guarantee and overset will be charged at 1.5 times the menu price.



DEPOSIT

Once a request is made to protect space and guest rooms, the resort will, in good faith, tentatively secure function space and guest rooms for up to 5 days with no deposit. At the end of 5 days, we will either release the space or move to contract. At time of contract, a 25% deposit of the expected wedding package revenue will be required. The Greenbrier will collect your remaining deposits on a 30, 60, 90 pay period with 100% of your expected Food and Beverage revenue paid 30 days prior to your event.

THE PLANNING PROCESS

Your Wedding Planning Process consists of two meetings with your Wedding Manager. The first planning meeting traditionally takes place within 6-8 months of your wedding date. At this meeting, you will meet with your Wedding Planner, Design Team, and Culinary Department to begin planning your special day! At three months prior to your wedding date, a complimentary Menu Tasting will be provided for the couple and wedding hosts. Planning Meetings and Tastings must be scheduled on Mondays-Fridays, between the hours of 10:00am and 4:00pm. These meetings are to be scheduled no less than one month prior to the wedding date.

VENDOR RELATIONS

The use of any outside vendors including but not limited to photographers, videographers, entertainers, and event designers must be approved by your Wedding Manager. Should you contract an outside vendor, the vendor must adhere to The Greenbrier's rules and guidelines. Applicable fees may apply.

Should you wish to hire an outside wedding planner, your Wedding Manager is required to speak with them before the wedding process begins. Your Wedding Manager will outline each individual planner's roles, the items and services that are allowed to be brought into The Greenbrier, and what items and services The Greenbrier must handle. All food and beverage must be prepared and supplied by The Greenbrier. Should the outside planner require additional storage space, this must be added to the function space contract for your wedding events.

PSAV has highly trained audio-visual staff that can provide the latest in technical equipment. The Greenbrier offers in-house service with competitive prices. The use of any outside or personal equipment must be approved in advance by The Greenbrier. Applicable fees may apply.

MUSIC

The Greenbrier is proud to offer the services of our own entertainment professionals. Our team will assist you with selecting the entertainment for your wedding events from a variety of talented musicians.

FLORAL AND DÉCOR

Since 1923, Gillespie's Flowers & Productions has been The Greenbrier's florist and event decorator. For your special event, Gillespie's Flowers & Productions will create beautiful and memorable custom designs reflective of your personal style. Should you wish to bring in any outside floral or design teams, there will be a \$5,000 vendor walk fee.

SPA

The Greenbrier's world-renowned mineral spa is a luxury spa that offers a variety of services to treat and pamper your closest friends and family. We invite you to soak up the healing properties of the native Sulphur waters or simply indulge in all the spa treatments you so richly deserve during your Greenbrier Wedding Planning visits.

SHOPPING

The Greenbrier offers 39 retail outlets featuring gifts, favors, and keepsakes from luxurious bags, embroidered robes, and matching slippers to martini glasses, shakers, and signature cuff links.

VENUES

Outdoor Locations

Capacity

Kate's Mountain.....	400
Founder's Park.....	250
Howard's Creek.....	100
Presidential Suite Lawn.....	250
Colonial Terrace.....	200
Chesapeake Bay Terrace.....	150
Springhouse.....	150
North Garden.....	80
Chesapeake Lawn.....	300

Indoor Locations

Capacity

Colonial Hall.....	600
Colonial Lounge.....	60
Chesapeake Room.....	300
Chesapeake Bay.....	60
Crystal Room.....	110
Cameo Ballroom.....	180
Kate's Mountain Lodge.....	80
Howard's Creek Lodge.....	90
North Parlor.....	40
Spring Room and Terrace.....	40

Plated Dinner Packages

THE TARA

Cocktail Hour:

(5) Assorted canapes

Formal Reception:

Three-Course Meal Including Greenbrier Wedding Cake

4) Hour Select Bar Package

\$220+++ Per Person

THE MONACO

Cocktail Hour:

(5) Assorted Canapés

(1) Cocktail Hour Enhancement Station

Formal Reception:

Three-Course Meal Including Greenbrier Wedding Cake

(2) Moonshines

(4) Hour Premium Bar Package

\$289+++ Per Person

THE WINDSOR

Cocktail Hour:

(6) Assorted Canapés

(1) Cocktail Hour Enhancement

His & Her Specialty Drinks

Formal Reception:

Chef's Choice Amuse-Bouche

Three-Course Meal Including Greenbrier Wedding Cake

(2) Moonshines

(2) Elaborate Dessert Bar

(4) Hour Greenbrier Bar Package

\$379+++ Per Person

Canapés

COLD

Foie Gras Panna Cotta, Port Gelee
Fresh Mozzarella, Roasted Tomatoes and Basil Bruchetta
Compressed Melon and Prosciutto Skewer
Crab Salad in Phyllo Basket
Vegetable Spring Roll with Sweet Chili Sauce
Lobster and Mango Summer Roll, Lime Cream
Roasted Portabella Mushroom, Spinach, Goat Cheese and Sundried Tomatoes
Torchon of Foie Gras, Grated Fresh Truffle, Sauternes Gelee, Brioche
Classic Shrimp Cocktail
American Caviar, Croustade, House Crème Fraiche
Goat Cheese Truffles, Red Grapes, Chives, Chopped Pecans and Paprika
Shaved Beef on Crostini with Red Onion Marmalade
House Smoked Salmon with Horseradish Cream

HOT

Jerk Chicken and Sweet Potato Tartlet, Pineapple Relish
Maryland Style Mini Crab Cakes with Sauce Remoulade
Fried Greenbrier Chicken Sausage, Appalachian White BBQ
Cajun Fried Oysters and Horseradish Sauce
Mini Meatball Lollipop, Truffle and Grain Mustard Aioli
Blackened Green Tomato, Creamy Pimento Cheese
Lamb and Feta Cheese Stuffed Artichoke Hearts
Wild Mushroom Risotto Croquette with Lemon Aioli
Barbeque Basted Bacon Wrapped Shrimp
Beef Tenderloin Sliders, Fig Jam, Blue Cheese, Fondue and Red Onion Marmalade
Grilled Cheese and Tomato Soup Shooters
Lump Crab and Red Pepper Hushpuppy, Old Bay Aioli
Spicy Fried Green Tomato with Sesame Aioli
Horseradish Stuffed Red Bliss Potatoes
Asian Beef Satay and Sweet Plum Glaze
Lobster Sliders with Truffle Aioli
Lobster Pops, Creole Glaze
Ham and Spinach Quiche
Lamb Chops, Mustard Glaze
Warm Brie and Apple Tartlet





Salads

Insalata Mediterranea

Mixed House Greens, Cucumbers, Tomatoes, Red Onions, Artichokes, Olives
Ricotta, Salata, Red Wine Vinaigrette

Baby Spinach and Frisee Salad

Port Poached Pears, Stilton Blue Cheese, Spiced Pecans, Bacon Lardons
Plumped Apricots, Orange-Hazelnut Vinaigrette

The “Jerry West” Salad

Chopped Iceburg, Tomatoes, Bacon, Diced Cucumbers
Pickled Red Onions, Blue Cheese Dressing

Red Oak Salad

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

Roasted Pear and Arugula Salad

Radicchio, Frisee, Blue Cheese, Shallot Thyme Vinaigrette

Romaine Hearts

Grape Tomatoes, Parmesan Croutons, Caesar Dressing

Boston Bibb Lettuce

Marinated Mushrooms, Pecorino Toscano, Roasted Asparagus
Seasonal Tomatoes, Balsamic Vinaigrette

Soups

Lobster Bisque

Oyster Chowder

Cream of Five Onion Soup

Mussel and Saffron Bisque

Chilled Celeriac and Green Apple

Smoked Tomato and Orzo Bisque

Velvety Cream of Mushroom Soup

Main Course

FARM

Braised Beef Shortribs, Natural Jus
Herb Crusted Rack of Lamb, Sauce Romesco
Veal Tenderloin, Madeira Scented Natural Jus
Grilled New York Strip Steak, Sauce Béarnaise
Seared Filet of Beef Tenderloin, Sauce Chasseur
Grilled Veal Chop, Morel Mushroom Cream Sauce
Mustard Glazed Pork Tenderloin, Apple-Bacon Jus

SEA

Seared Alaskan Halibut, Sauce Vierge
Broiled Lobster Tail, Lemon Beurre Fondue
Seared Chilean Seabass, Sauce Beurre Blanc
Seared Atlantic Salmon, Sauce Beurre Rouge
Sugarcane Skewered Shrimp, Maitre d' Hotel Butter

GARDEN

Garbanzo Bean Tart, Spinach-Leek Puree
Roasted Vegetable Strudel, Tomato Coulis
Wild Mushroom Crepes, Roasted Red Pepper Beurre Blanc



Cocktail Hour Enhancements

Garden Roasted Vegetables with Cheese Display

Crisp and Roasted Vegetables
Served with Hummus and Ranch Dip
Selection of Our Favorite International and Domestic Cheeses
Served with Fresh Chutneys, Crusty French Bread, and Water Crackers

Sushi Sashimi

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

House Salumi Display

Featuring Berkshire Pork
Assorted House Cured and Dried Meats
Crusty French Bread and Black Mustard



Strolling Reception Packages

THE TARA

Cocktail Hour:

(5) Assorted canapes

Formal Reception:

The Chilled Seafood Display

(1) Elaborate Display

(1) Carving Station

(1) Action Station

Greenbrier Wedding Cake

(4) Hour Select Bar Package

\$230+++ per person

THE MONACO

Cocktail Hour:

(5) Assorted Canapés

(1) Cocktail Hour Enhancement Station

Formal Reception:

The Chilled Seafood Display

(1) Elaborate Display

(1) Carving Station

(1) Action Station

Greenbrier Wedding Cake

(2) Moonshines

(4) Hour Premium Bar Package

\$299+++ per person

THE WINDSOR

Cocktail Hour:

(6) Assorted Canapés

(1) Cocktail Hour Enhancement

His & Her Specialty Cocktail

Formal Reception:

The Chilled Seafood Display

(1) Elaborate Display

(1) Carving Station

(1) Action Station

Greenbrier Wedding Cake

(2) Moonshines

(2) Elaborate Dessert Bar

(4) Hour Greenbrier Bar Package

\$399+++ per person

Strolling Reception Stations

CHILLED SEAFOOD DISPLAY

Jumbo Shrimp with Cocktail and Louis Sauce
Fresh Shucked Oysters on the Half Shell, Snow Crab Claws
Crackers, Lemons, Mignonette and Tabasco

ELABORATE DISPLAY

Seasonal Fruits, Melons, and Berries

Honey Yogurt Sauce

~or~

Salad Station

Mixed Greens, Chopped Romaine, Iceburg Wedges
Carrots, Cucumbers, Tomatoes, Red Onions, Sunflower Seeds, Bacon
Broccoli, Chopped Egg, Mushrooms, Croutons
Caesar, Ranch, Balsamic Vinaigrette

~or~

International Cheese Display

Selection of our Favorites

Served with Chutneys Crusty French Bread and Water Crackers

CARVING STATION

Includes Chef's Choice of Starch and Vegetable

House Smoked Breast of Turkey

Spicy Mustard, Soft Rolls

Kate's Mountain Smoked Beef Brisket

Mustard BBQ, Coleslaw and Soft Rolls

Glazed Berkshire Pork Steamship Round

Apple and Cinnamon Chutney, Honey Dijon Mayo

ACTION STATION

Stone Ground Grits

Creamy Grits with Smoked Cheddar, Scallions, Roasted Corn
Stewed Tomatoes with Okra, Blackened Shrimp, Andouille Sausage, Smoked Bacon, Tasso Gravy

~or~

Pasta Station

Trio of Pastas: Ricotta Tortellini, Rigatoni and Gnocchi
Tomato-Vodka Sauce, Sunday Sauce, Alfredo and Pesto
Diced Shrimp, Chicken, Goat Cheese, Parmesan Cheese, Bacon Lardons, Fresh Herbs
Mushrooms, Peppers and Onions, Diced Tomatoes, Sundried Tomatoes and Pine Nuts

Moonshine

CHOOSE ONE

Build Your Own Slider

Mini Grilled Cheese and Tomato Soup

Mini Corndogs and Tabasco-Honey Mustard

Fried Mac N Cheese with Franks Red Hot Aioli

BUILD YOUR OWN SLIDER

Meats:

Fried Chicken Breast, Pulled Pork BBQ

Beer Battered Grouper, Grilled Angus Beef Burgers

Condiments and Toppings:

Kate's Mountain BBQ Sauce, North Carolina BBQ Sauce, Remoulade Sauce, Bread and Butter Pickles

Creamy Cole Slaw, American Cheese, Swiss Cheese, ShaVe Onions, Lettuce, Tomato and Mayo

Breads:

Soft Rolls

Pretzel Rolls

CHOOSE ONE ACCOMPANIMENT

Fried Dill Pickles

White Truffle Popcorn

Shoe String French Fries

Cheddar Popcorn and Caramel Popcorn

Snead's Vinegar Chips and Blue Cheese Dip

Dessert Bar

CHOOSE TWO

Vanilla Shortbread

Fleur de Sel & Almonds

Hazelnut Financier

Fresh Raspberries & Jam

Marshmallows

Passion Fruit & Strawberry

Cheesecake Lollipops

Dipped in White Chocolate

Assorted Chocolate Truffles

From the Candy Maker

Seasonal Fruit Tart

Vanilla Cream & Fresh Fruit

Chocolate Chip & Milk

The Greenbrier's Famous Cookies

Vanilla Cream Puff

Pate a Choux with Vanilla Diplomat

Chocolate Tart

Whipped Cream & Fresh Raspberry

French Macaron

Lemon Curd & Raspberry Jam Filling

Cappuccino Verrine

Vanilla Chantilly and Coffee Pot de Crème

Chocolate Mousse Dome

Chocolate Chiffon & Dark Chocolate Glaze

The Greenbrier's Famous Wedding Cake Flavors

Layered Style

Rainbow Sprinkle Cake with Cream Cheese Filling

Cappuccino

Chocolate Sponge, Coffee Buttercream, Kahlua Syrup

Limoncello

Lemon Sponge Cake, Lemon Curd, Yogurt Vanilla Cream

Velvet

Red Velvet Sponge, Cream Cheese Icing, Vanilla Butter Cream

Karokac

Classic Carrot Cake, Cream Cheese Icing, Vanilla Butter Cream

Vanilla Crisp

White Chiffon Cake, Vanilla Bavarian, Strawberry Jam, Rice Crispy Crunch

Valencia

Almond Cake, Milk Chocolate Mousse, Orange Marmalade, Jivara Crisp, Cointreau Syrup

Chambord

Chocolate Sponge, Raspberry Jam, Dark Chocolate Mousse, Guanaja Crunch, Chambord Syrup



Greenbrier Bar Packages

SELECT HOST BAR PACKAGE

Featured in "The Tara" Package

Liquors

Finlandia Vodka
Beefeater Gin
Bacardi Superior Light Rum
Sauza Extra Gold Tequila
Jim Beam Bourbon Whiskey
Dewars Scotch
Canadian Club Whiskey

Domestic Beer

Michelob Ultra, Miller Lite, Bud Light

Imported Beer

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

Wine

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

Refreshments

Fruit Juices
Soft Drinks
Bottled Water
After Dinner Cordials
Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico
(Not included on Pre-Dinner Bars)

PREMIUM HOST BAR PACKAGE

Featured in "The Monaco" Package

Liquors

Absolut Vodka
Bombay Dry Gin
Bacardi Superior Light Rum
Gosling's Dark Rum
Jose Cuervo Especial Tequila
Gentleman Jack Tennessee Whiskey
Maker's Mark Bourbon
Chivas Regal Scotch
Crown Royal

Domestic Beer

Michelob Ultra, Miller Lite, Bud Light

Imported Beer

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

Wine

Sparkling Wine – Avissi, Prosecco, Veneto, Italy
Rosé – Ermitage du Pic Saint Loup, Languedoc, France
Pinot Grigio – Altanuta, Valdadige, Italy
Chardonnay – Jackson Estate, Santa Maria Valley, California
Pinot Noir – MacMurray Ranch, Russian River Valley, California
Cabernet Sauvignon – Silver Palm Wines, North Coast, California

Refreshments

Fruit Juices
Soft Drinks
Bottled Water
After Dinner Cordials
Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico
(Not included on Pre-Dinner Bars)

GREENBRIER FULL BAR PACKAGE

Featured in "The Windsor" Package

Liquors

Grey Goose Vodka
Bombay Sapphire
Bacardi Superior Light Rum
Cazadores Reposado Tequila
Glenlivet 12 year Scotch
Seagrams VO Canadian Whiskey
Gentleman Jack Tennessee Whiskey
Woodford Reserve Bourbon
Crown Royal

Domestic Beer

Michelob Ultra, Miller Lite, Bud Light

Imported Beer

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

Wine

Sparkling Wine – Gruet Winery, Blancs de Noirs Brut, New Mexico
Rosé – Caves D'Esclans "Whispering Angel", Cotes de Provence, France
Pinot Grigio – Elena Walch, "Castel Ringberg", Alto Adige, Italy
Chardonnay – Freemark Abbey Winery, Napa Valley, California
Pinot Noir – Cambria Estate Winery, "Clone 4", Santa Maria Valley, California
Cabernet Sauvignon – Mercer Estates, Columbia Valley, Washington

Refreshments

Fruit Juices
Soft Drinks
Bottled Water
After Dinner Cordials
Amaretto, Bailey's Irish Cream, Kahlua, Drambuie, Frangelico
(Not included on Pre-Dinner Bars)

The
Greenbrier[®]
AMERICA'S RESORT

101 Main Street, West
White Sulphur Springs, West Virginia 24986
866.247.0839 • GREENBRIER.COM