

# *Greenbrier Country Club*

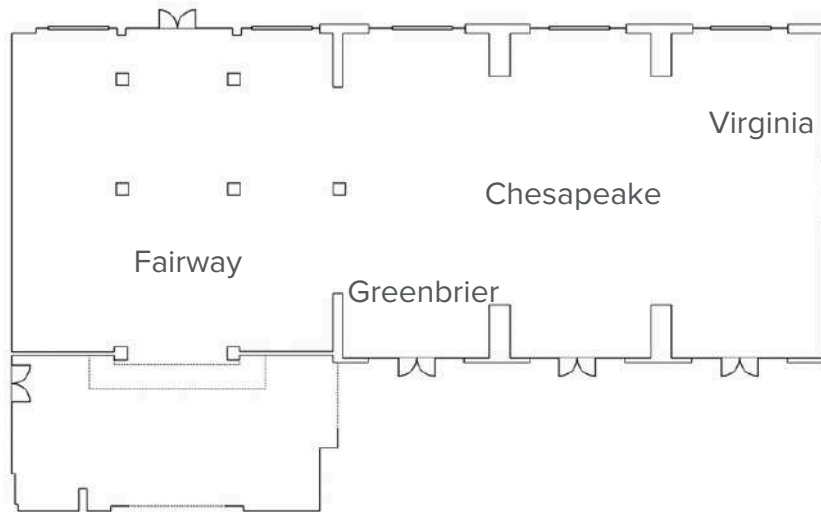
## **PRIVATE EVENTS**



1301 Volvo Parkway, Chesapeake, VA 23320  
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SOME RESTRICTIONS AND EXCLUSIONS MAY APPLY. CALL FOR DETAILS. 44949 0721 LK

# CHOOSE THE BEST



From business meetings and corporate retreats to team-building seminars, golf tournaments and outings, fundraising events, and celebrations of all sizes and types, Greenbrier Country Club specializes in creating memorable events in a unique setting. Meeting and event services include:

- Meeting Spaces Equipped with Wireless Internet
- Projector and screen, Controlled Lighting, Hybrid Meeting Capabilities
- Customized room setup
- Variety of agenda-friendly meals and snacks

## THE FAIRWAY ROOM

Seating Capacity: 90 guests

Full of natural light, and grand high ceilings, the Fairway Room is the perfect setting for entertaining a business group with a quick meeting or that next strategy session, coupled with a quick power lunch or dinner. A beautiful outdoor balcony offers the option to network in a more informal atmosphere. First impressions are everything – set yourself up for success in the Fairway Room.

- Conference-style seating or individual tables for classroom-style and group work sessions
- Custom meeting packages

## THE GREENBRIER, CHESAPEAKE & VIRGINIA ROOMS

Seating Capacity: 40 guests each or 180 when using all three rooms.

The Greenbrier, Chesapeake, and Virginia Rooms play host to smaller, private, and more intimate events when booking each individually. Open for special club functions, the Rooms are also ideal for private events and entertaining small or large groups when adding the Chesapeake and Virginia Rooms.

- Flexible Layouts & Breakout Room Options
- Access to Outdoor Patio Overlooking Hole #18
- Non-smoking area, audiovisual available upon request

The Fairway Room, Greenbrier, Chesapeake & Virginia Rooms

Seating Capacity: 275

Offering a beautifully unique layout, when your event or meeting calls for more space. Our entire event floor offers the exclusivity that one expects from a private club experience. Complete with floor-to-ceiling windows flooding the space with natural light and a wraparound veranda allowing your guests to mingle in an outdoor setting, our event space is a rare find in Hampton Roads.





Centrally located in the heart of the Greenbrier area of Chesapeake, Greenbrier Country Club is ideal for business meetings and special events. At Greenbrier Country Club, we merge Country Club sophistication and culinary excellence to create an unparalleled experience.

Surrounded by a breathtakingly beautiful 18-hole golf course, and central to everything in Hampton Roads, Greenbrier Country Club offers amenities and personalized service that is unmatched.

We invite you to tour our Club and discover the venues available for conferences, retreats, and special events.



# BREAKFAST MENU



## **Classic Continental | \$16**

Assorted Muffins, Danish, & Bagels  
Yogurt, Granola, & Berries  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice

## **Corporate Breakfast | \$22**

Sausage, Egg, & Cheese Breakfast Sandwiches  
Assorted Muffins, Danish, & Bagels  
Yogurt, Granola, & Berries  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice

## **Diner Classic | \$25**

Scrambled Eggs  
Applewood Smoked Bacon & Sausage Links  
Classic Breakfast Potatoes  
Assorted Muffins, Danish, & Bagels  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice

## **Family Style | \$25**

Sausage, Bacon, & Cheddar Quiche  
Classic Breakfast Potatoes  
Assorted Muffins, Danish, & Bagels  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice  
\*\*Food is all served family style at each banquet table\*\*

## **The Virginian | \$28**

Scrambled Eggs  
Applewood Smoked Bacon  
Fresh Baked Biscuits & House Sausage  
Gravy  
Classic Breakfast Potatoes  
Assorted Muffins, Danish, & Bagels  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice

*\*Price per person | Service charge of 22% | City of Chesapeake tax rate of 12% applies*



# BRUNCH OPTIONS

## Hole-In-One-Brunch | \$49

Scrambled Eggs  
Applewood Smoked Bacon  
Fresh Baked Biscuits & House Sausage Gravy  
Classic Breakfast Potatoes  
Gourmet Waffle Bar with assorted toppings  
Fried Chicken Tenders  
Shrimp & Grits with Creole Sauce  
Seasonal Vegetable  
Assorted Muffins, Danish, & Bagels  
Seasonal Fruit  
Coffee, Orange Juice, & Cranberry Juice



## On The Green Brunch Buffet - \$33pp

Choice of Salad  
Western 'Omelet' Frittata  
Chicken & Waffles  
Choice of Bacon or Sausage  
Classic Breakfast Potatoes  
Choice of side  
Scones, Tea Biscuits, Tea Pastries  
Coffee, Tea, Lemonade



# SPECIALTY STATIONS

## **Chef Attended Stations - \$100 fee per Chef Attendant Required**



### **Biscuit Bar | \$13pp**

Freshly baked biscuits served with an assortment of toppings including sausage gravy, bacon jam, apple compote, berry compote, honey, maple & pecan whipped butter.

### **Smoked Salmon Display – \$201**

Comfortably feeds 15-20 guests, feeds up to 40 guests.

Cold smoked Atlantic Salmon, bagels, chive cream cheese, capers, shaved red onions, arugula, lemon.

### **Omelet Station - \$10pp**

Crumbled bacon, tomato, onions, bell peppers, mushrooms, spinach, & shredded cheese

### **Carved Ham - \$13pp**

Pit Style honey glazed ham, country mustard, savory apple compote.

### **Turkey Breast - \$13pp**

Oven-roasted turkey breast, maple mustard, cranberry sauce

### **Leg of Lamb - \$17pp**

Herb-marinated lamb stuffed with spinach & feta, harissa sauce.

### **New York Strip - \$16pp**

Herb marinated OR peppercorn crusted strip loin, red wine demi, horsey sauce, horseradish.

### **Prime Rib - \$19pp**

Herb marinated OR peppercorn crusted ribeye, red wine demi, horsey sauce, horseradish.

### **Beef Tenderloin - \$23pp.**

Herb marinated OR peppercorn crusted tenderloin, red wine demi, Bearnaise sauce, horsey sauce, horseradish



# BREAKFAST ADD-ONS AND BEVERAGES

## **Breakfast Add-ons – Priced per Person**

Sausage, Egg, & Cheese Breakfast Sandwich - \$8

Yogurt Parfaits - \$7

Fresh Baked Biscuits - \$4

Sausage Gravy - \$6

Cheese Grits - \$5

Corned Beef Hash - \$7

Hashbrowns - \$5

Assorted Miniature Quiche - \$5



**Coffee Service | \$4**

**Breakfast Beverage Service | \$7**

water, tea, coffee, orange juice

# LUNCH MENU

## BUILD YOUR OWN MENU

*Choose from our below options to create the perfect menu to fit your event!*

*All plated and buffet lunches include rolls & butter, choice of salad, 2 entrees, & 2 sides*

**Buffet – \$31pp**

**Plated – \$33pp.**

**\*\*Custom menus available starting at \$33pp\*\***

### ENTREES

Pan Seared Chicken Marsala, wild mushroom marsala sauce.

Boursin Cream Chicken, herb cream sauce

Grilled Chicken Alfredo, garlic alfredo sauce

Chicken Florentine, spinach & white wine sauce

Chicken Parmesan, fried chicken cutlet topped with marinara & mozzarella cheese.

Pesto Turkey Lasagna, ground turkey, pesto cream sauce, ricotta, mozzarella, parmesan

Honey Chipotle Pork Loin, black bean & corn salsa

Apple & Sage Pork Loin, caramelized onion & apple compote

Smothered Pork Chops, country mustard demi, mushroom & onion

Tender Beef Au Jus, Red Wine Demi

Meatloaf, House BBQ Glaze, Fried Onions

Classic Lasagne, Ground Beef & Sausage, Ricotta, Mozzarella, Parmesan

Cheese Manicotti, House Marinara, Mozzarella, Parmesan

Eggplant Parmesan, House Marinara, Mozzarella, Parmesan

Creamy Dill Salmon, Fresh Dill

Herb-Marinated Salmon, White Wine Beurre Blanc

Miso Salmon, Miso Beurre Blanc

Broiled Tilapia, Lemon Beurre Blanc, Fried Capers

Parmesan Tilapia, Parmesan, Fresh Herbs

Honey Chipotle Tilapia, Honey Lime Glaze, Cilantro

### Sides:

Green Beans Almondine, California Medley, Seasonal Roasted Vegetables, Parmesan Broccoli, Roast Broccolini, Roast Asparagus, Brown Sugar Glazed Carrots, Chili Roasted Carrots

Roasted Red Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Parmesan Risotto, Buttered Noodles, Macaroni & Cheese

### Salads:

Garden Salad

Cesar Salad

Seasonal Salad



# THEMED LUNCH OPTIONS

## **Market Sandwich Buffet - \$22pp**

Chef's selection of sandwiches & wraps to include ham, poultry, & vegetarian options

Choice of Garden, Cesar, Or Seasonal Salad

Club Made Chips

Chef's selection of cookies & dessert bars

**\*\*Add Soup du Jour +\$4pp\*\***

## **Deli Board Buffet - \$22pp**

Sliced ham, turkey, & roast beef

Grilled seasonal vegetable.

Selection of breads & rolls

Lettuce, tomatoes, onions, pickles

Mayonnaise & mustard

Choice of Garden, Cesar, Or Seasonal Salad

Club Made Chips

Chef's selection of cookies & dessert bars

**\*\*Add Soup du Jour +\$4pp\*\***

## **Corporate Lunch Buffet - \$22pp**

Choice of Garden, Cesar, Or Seasonal Salad

Choice of French Fries, Sweet Potato Fries, or Club Chips

Soup du Jour

Choice of 2 Handhelds served cut in half:

Club Sandwich, Greenbrier Burger, Blackened Chicken Sandwich,

Buffalo Chicken Wrap, Grilled Chicken Cesar Wrap

## **Plated Corporate Lunch - \$25pp.**

Choice of 3 entrees. Handhelds served with choice of fries or chips; Salads served with soup du Jour.

Handhelds: Club Sandwich, Greenbrier Burger,

Blackened Chicken Sandwich,

Buffalo Chicken Wrap, Grilled Chicken Cesar Wrap

Salads: Grilled Chicken Cesar, Grilled Chicken Greek Salad, Grilled Chicken Wedge Salad

## **Greenbrier Picnic- \$26pp**

Assortment of domestic cheese, vegetable crudité, sliced cured meats, & fresh fruit

Grain mustard, honey, mixed nuts, assorted pickled & cured vegetables.

Hummus & Ranch Dip

Choice of Garden, Cesar, Or Seasonal Salad

Creamy Macaroni Salad

Assorted Classic Deli Sliders

## **The Garden Party - \$37pp**

Assortment of domestic cheese, vegetable crudité, sliced cured meats, & fresh fruit

Grain mustard, honey, mixed nuts, assorted pickled & cured vegetables.

Hummus & Ranch Dip

Choice of Garden, Cesar, Seasonal, Creamy Macaroni Salad

Choice of 2 Sliders: Grilled Chicken, Cheeseburger,

Pulled Pork, Chicken Salad, or Classic Deli Assortment

Choice of 2 Hors d'oeuvres.

### **Deluxe BBQ Buffet - \$29pp**

Garden Salad, ranch, balsamic.

Choice of 2: BBQ Chicken (bone-in), Pulled

BBQ Chicken, Pulled Pork, Sliced Brisket

Choice of 3: Steak fries, Coleslaw, Potato Salad,

Macaroni Salad, Macaroni & Cheese,

Dirty Rice, or Baked Beans

Fresh Baked Cornbread

Fresh Baked Cookies

### **Taco Bar - \$28pp**

Ground Taco Beef, Pulled Citrus Chicken, Baja  
Shrimp

Mexican Rice, Refried Beans, Fajita peppers &  
onions

Soft Flour Tortillas, Taco Shells

Club Salsa, Sour Cream, Guacamole, Shredded

Cheese, Shredded Lettuce, Diced Tomatoes,

Pickled Jalapenos, Diced Onions

### **Backyard Cookout - \$23pp**

Grilled Hamburger & Hotdogs

Hamburger Buns, Hot dog rolls

Assorted Cheese, Lettuce, Tomato, Onion, Pickles

Ketchup, Mustard, Mayonnaise

Choice of 2: Potato Salad, Macaroni Salad, Coleslaw

House Chips

### **Pasta Bar - \$23pp**

Choice of Garden, Cesar, or Seasonal Salad

Chef's Choice of 2 types of pasta (i.e. Spaghetti & Rotini)

Marinara, Garlic Alfredo, & Pesto sauces

Choice of 1: Grilled Chicken Breast or Italian Sausage

Choice of 1: Roasted Squash or Broccoli

Garlic Bread

Parmesan Cheese, red pepper flakes





# DESSERT MENU

## Desserts:

Assorted House Baked Cookies - \$5pp.

Brownie Bites - \$5pp

Pie – Apple, Pumpkin, or Pecan - \$6pp

Apple Caramel Coffee Cake - \$6pp

NY Style Cheesecake - \$7pp

Cannoli - \$8pp

Tiramisu - \$9pp

Ultimate Chocolate Cake - \$9pp

Triple Chocolate Mousse Torte - \$9pp

Chocolate Banana Marble Cake - \$9pp

Strawberry Shortcake - \$9pp

Carrot Cake - \$9pp

Chocolate Peanut Butter Cake - \$9pp

Crème Brûlée Cheesecake - \$9pp

Raspberry White Chocolate Brûlée Cheesecake - \$10pp

Spiced Apple Crumble - \$8pp

Mixed Berry Cobbler - \$10pp



*We are happy to prepare any vegetarian, vegan, or gluten-free items to suit your guests' needs.*

*\*Price per person | Service charge of 22% | City of Chesapeake tax rate of 12% applies*

# DINNER MENU

## Build Your Own Menu

Choose from our options below to create the perfect menu to fit your event!

All buffet dinners include rolls & butter, choice of salad, 2 entrees, & 2 sides

All plated dinners include rolls & butter, choice of salad, 3 entrees, & 2 sides

Buffet – \$36pp

Plated – \$42pp

**\*\*Custom menus available starting at \$38pp\*\***

**Additional Entrée +\$10pp Additional Side +\$6pp**

### Entrees:

Pan Seared Chicken Marsala, wild mushroom marsala sauce.

Boursin Cream Chicken, herb cream sauce

Grilled Chicken Alfredo, garlic alfredo sauce

Chicken Florentine, spinach & white wine sauce

Chicken Parmesan, fried chicken cutlet topped with marinara & mozzarella cheese.

Herb Roasted Bone-in Chicken, natural jus, charred. lemon, fresh herbs

Pesto Turkey Lasagna, ground turkey, pesto cream sauce, ricotta, mozzarella, parmesan

Honey Chipotle Pork Loin, black bean & corn salsa

Apple & Sage Pork Loin, caramelized onion & apple compote

Smothered Pork Chops, country mustard demi, mushroom & onion

Tender Beef au Jus, red wine demi, fresh herbs

Herb & Garlic Marinated Sliced NY Strip, red wine demi, fresh herbs

Meatloaf, house BBQ glaze, fried onions

Classic Lasagna, ground beef & sausage, ricotta, mozzarella, parmesan

Cheese Manicotti, house marinara, mozzarella, parmesan

Butternut Squash Ravioli, cream sauce, fried sage

Eggplant Parmesan, house marinara, mozzarella, parmesan

Creamy Dill Salmon, fresh dill

Herb Marinated Salmon, white wine beurre blanc

Miso Salmon, miso beurre blanc

Broiled Tilapia, lemon beurre blanc, fried capers

Parmesan Tilapia, parmesan, fresh herbs

Honey Chipotle Mahi Mahi, honey lime glaze, cilantro

Pan Seared Trout, lemon & dill beurre blanc



# DINNER CONTINUED

## Premier Plated Entrees

Plated entrees are served with choice of salad, rolls & butter, & choice of 2 sides

Spinach & Feta Stuffed Airline Chicken, chicken demi, charred - \$46pp.

Herb Marinated NY Strip & Chili Spiced Shrimp, chimichurri - \$61pp.

Garlic & Herb Grilled Filet & 3oz Butter Poached Lobster Tail, roasted garlic butter - \$71pp.

Stuffed Trout, fennel, dill, & lemon bread stuffing, lemon beurre blanch - \$53pp

MD Crab Cake, 2 4oz broiled crab cakes, old bay remoulade - \$61pp

Confit Duck Leg Quarter, allspice & orange glaze - \$49pp

Filet Oscar, crab, hollandaise - \$66.

## Sides:

Green Beans Almondine  
California Medley  
Seasonal Roasted Vegetables  
Parmesan Broccoli  
Roast Broccolini  
Roast Asparagus  
Brown Sugar Glazed Carrots  
Chili Roasted Carrots  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Parmesan Risotto  
Buttered Noodles  
Macaroni & Cheese

## Salads:

Garden Salad  
Cesar Salad  
Seasonal Salad



# HORS D'OEUVRES | STATIONS | DISPLAYS

## Chef Attended Stations

\$100 fee per Chef Attendant Required

Carved Ham - \$13pp

Pit Style honey glazed ham, country mustard, savory apple compote

Turkey Breast - \$13pp

Oven-roasted turkey breast, maple mustard, cranberry sauce

Leg of Lamb - \$16pp

Herb-marinated lamb stuffed with spinach & feta, harissa sauce

New York Strip - \$16pp

Herb marinated OR peppercorn crusted strip loin, red wine demi, horsey sauce, horseradish

Prime Rib - \$19pp

Herb marinated OR peppercorn crusted ribeye, red wine demi, horsey sauce, horseradish

Beef Tenderloin - \$23pp

Herb marinated OR peppercorn crusted tenderloin, red wine demi, Bearnaise sauce, horsey sauce, horseradish

## Hors D'Oeuvres – Stationary or Passed

Choice of 3 - \$18pp / hr, Choice of 5 - \$26pp / hr

Hors Devours are prepared based on quantity of 2ea per guest per hour.

### Hot Options:

Pulled Pork Sliders

Italian Meatballs

Mushroom & Cheese Puffs

Pepperjack Mac & Cheese Bites w/ Hot Honey

Spring Rolls w/ Sweet Chili Sauce

Fried Artichokes w/ French Onion Dip

Spanakopita

Pigs in a Blanket w/ Country Mustard

Raspberry & Brie Phyllo Bites

Chicken Satay w/ sweet chili sauce

Miniature loaded baked potatoes (cheddar cheese, sour cream, & chives)

Miniature goat cheese & Bacon baked potatoes.

Miniature Crab Cakes w/ Remoulade

Bacon Wrapped Gorgonzola & Sirloin Skewers (+\$2pp)

Miniature Beef Wellington (+\$2pp)

Bacon Wrapped Scallops (+\$2pp)

### Cold Options:

Southwest Chicken Salad Sliders

Bruschetta

Goat Cheese & Garden Vegetable Crostini

Smoked Salmon & Cucumber Canapes

Tomato & Mozzarella Skewers w/ balsamic drizzle

Shrimp Cocktail



# HORS D'OEUVRES | STATIONS | DISPLAYS

## Stations & Displays - \*\*30 guest minimum

### The Big Dipper\*\* - \$16pp

House-made Hummus, Spinach Artichoke, & Buffalo Chicken  
Assortment of breads, crackers, & chips

### MD Crab Dip\*\* - \$9pp

Maryland-style crab dip  
Breads, crackers, & chips

### Street Taco Station\*\* - \$17pp

Pulled Chicken & Shredded Beef  
Mini flour tortillas  
Club salsa, salsa Verde, Baja cabbage, queso fresco, fresh jalapenos, cilantro, & sour cream

### BYO Slider Station\*\* - \$19pp

Beef patties & chicken cutlets.  
Miniature Brioche buns  
Assorted cheese  
Lettuce, tomato, onions, pickles  
Avocado aioli, roasted garlic aioli, ketchup, mustard, & BBQ sauce

### Tenders & Tots - \$17pp

Fried Chicken Bites  
Choice of French Fries, Steak Fries, Sweet Potato Fries, or Tater Tots  
Ranch, Blue Cheese Dressing, BBQ, Honey Mustard, Buffalo Sauce, Ketchup

### Make 'em Loaded + \$6pp.

Choice of an additional type of fry  
Chili, Cheese Sauce, Bacon Crumbles, Jalapenos, Diced Onion, Sour Cream

### Mashed Potato Bar\*\* - \$15pp

Creamy mashed potatoes  
Cheddar cheese, blue cheese.  
Bacon bits, jalapenos, green onions  
Sour cream, truffle butter, basil pesto, & roasted red peppers.

### Cheese & Charcuterie Display - \$16pp

Selection of domestic cheeses & cured meats  
Traditional accompaniments to include dried fruits, grain mustard, & honey  
Crostini, & crackers

### Cheese Board - \$13pp

Selection of domestic cheese with traditional accompaniments & assorted crackers

### Crudité Platter - \$11pp

Assortment of fresh vegetables  
House ranch dip

### Fruit Platter - \$9

Assortment of seasonally available fresh fruit



# BAR PACKAGES

## SELF-PAY BAR PRICING

Domestic Beer | \$6.00

Imported Beer | \$7.00.

Wine | \$8.00 per glass and up

House Mixed Drinks: \$10 per drink and up

Call Mixed Drinks: \$11 per drink and up.

Premium Mixed Drinks: \$12 per drink and up

## BARTENDER FEES

Bartender | \$100

1 Bartender per 100 guests

## House Liquors

Concierge Brand Liquors: Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Whiskey

## Call Liquors

Tito's Handmade Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Captain Morgan Rum

## premium Liquors

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Glenlivet Founders Reserve, Espolon Tequila, Hennessy, Woodford Reserve Bourbon, Equiano Light Rum

## House Wine and Champagne

Mionetto Prosecco, Domaine Ste. Michelle Sparkling, Proverb Wines: Chardonnay, Pinot Grigio, Rose, Pino Noir, Cabernet Sauvignon







### **Premium Packages**

Premium Level Mixed Beverages, Wine, Domestic & Imported Beer and Champagne 2 Hours | \$40 per person

3 Hours | \$50 per person

4 Hours | \$60 per person

### **Beer & Wine Packages**

GCC House wines, Domestic & Imported Beers, and house champagne

2 Hours | \$28 per person

3 Hours | \$36 per person

4 Hours | \$44 per person

### **Call Bar Packages**

Call Level Mixed Beverages, Wine, Domestic & Imported Beer, Champagne

2 Hours | \$31 per person

3 Hours | \$42 per person

4 Hours | \$53 per person

### **Consumption Bar**

In addition to our open bar and self-pay offerings, we have two consumption-based packages: Full Consumption and Consumption Cap.

Our Full Consumption package has the feel of an open bar; however, the actual consumption is billed at the conclusion of the event.

Our Consumption Cap package allows you to set a pre-determined limit. Once that limit is reached, the bar converts to a self-pay option.

Minimum Consumption Cap \$500

CALL TODAY TO PLAN YOUR NEXT

# PRIVATE EVENT



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