

A romantic couple in wedding attire, with the bride's veil and the groom's hand visible, set against a warm, golden background.

SAY YES

To Greenbrier Country Club





Welcome To

Greenbrier Country Club

Congratulations on your engagement and thank you for considering Greenbrier Country Club to celebrate your wedding day. It is our pleasure to assist you in every step of the planning process and we appreciate the opportunity to serve you on your special day.

When you dream of your wedding day, you picture a day that is unique to the two of you and your love story. At Greenbrier, we specialize in personalized attention, impeccable service, and remarkable cuisine. Because our focus is on guiding you through every decision to create the day that is truly yours, you can feel confident saying "yes" to Greenbrier Country Club.

Enclosed, you will find information about all of your options when choosing Greenbrier Country Club; our wedding packages, menu options, amenities, and more! Please contact our Private Event Professionals with any questions you may have and to start planning a day as unique as the two of you.



Michelle Rao

Private Events Director
Greenbrier Country Club
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757-321-2122

*All food and beverage purchases are subject to 11.5% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.



It Begins with **"I DO"**

Saying "I DO" will be the highlight of your day and Greenbrier offers several ceremony locations to share your monumental ceremony.

Whether it is indoors or outdoors, large or small, we have ceremony options that are as unique as your love.

Ceremony fee: \$500 to \$1000 (fee dependent on location, size, and complexity)



Bridal Packages

Say Yes to Options

Wedded Bliss

For the couple who wants it all! Elegant hors d'oeuvres & exquisite plated menu. Premium full bar with Signature Cocktail & late-night options.

Menu:

Cocktail Hour to include choice of 5 passed hors d'oeuvres & 2 displays [hors d'oeuvres options on page 9].

Plated Dinner Reception: Choice of 3

- Chicken Oscar
- Filet Mignon [subject to market price & availability]
- Maryland Crab Cake [subject to market price & availability]
- Prime Rib of Beef
- Florentine Crab & Sole Roulade
- Lobster Tail
- Spinach & Feta Stuffed Airline Chicken, chicken demi, charred
- Herb Marinated NY Strip & Chili Spiced Shrimp, chimichurri
- Garlic & Herb Grilled Filet & 3oz Butter Poached Lobster Tail, roasted garlic butter
- Stuffed Trout, fennel, dill, & lemon bread stuffing, lemon beurre blanc
- MD Crab Cake, 2 4oz broiled crab cakes, old bay remoulade
- Confit Duck Leg Quarter, allspice & orange glaze
- Filet Oscar, crab, hollandaise

Salad Selection:

- Caesar Salad
- Garden Salad
- Mediterranean Greek Salad
- Salad Nicoise

Bar Service

Full Premium Open Bar with Signature Cocktail, Wine Service with Dinner, Champagne Toast, Soft Drinks, Coffee, Tea, & Water

Late Night Options: Choice of 1

- Ice Cream Sundae Bar
- Mashed Potato Bar
- Cookie Bar
- French Fry Bar
- Nacho Bar

\$180PP++

Bridal Packages

Say Yes to Options

Dreams Come True

You've been dreaming of this day, and your venue should live up to it! Scrumptious passed hors d'oeuvres, elevated plated menu, full call bar featuring your signature cocktail.

Menu:

Cocktail Hour to include choice of 3 passed hors d'oeuvres & 1 display [hors d'oeuvres options on page 9].

Plated Dinner Reception: Choice of 3

- Garlic & Herb Chicken Scampi
- Roasted Bistro Filet
- Braised Mushroom, Kale, & Spinach Ravioli
- Lamb Osso Bucco
- Orange & Bourbon Cedar Plank Salmon
- Bronzed Salmon
- Chicken Florentine
- Chicken Parmesan

Salad Selection:

- Caesar Salad
- Garden Salad
- Mediterranean Greek Salad

Bar Service

Open Call Bar with Signature Cocktail, Champagne Toast, Soft Drinks, Coffee, Tea, & Water

\$155PP++



Bridal Packages

Say Yes to Options

Tie the Knot

Celebrate your union with premiere gourmet displays, enticing buffet menu with three main dish options, open beer & wine bar with a signature beer or wine.

Menu:

Cocktail Hour to include choice of two gourmet displays [hors d'oeuvres options on page 9].

Three Main Dish Buffet:

- 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



Choice of One:

- Creamy Mashed Potatoes
- Roasted Potatoes
- Parmesan Risotto
- Rice Pilaf

Choice of One:

- Seasonal Roasted Vegetables
- Green beans Almondine
- Asparagus
- California Medley

Salad Selections (1):

- Caesar Salad
- Garden Salad

Bar Service

Open Beer & Wine, Soft Drinks, Coffee, Tea, Water

\$124PP++

Bridal Packages

Say Yes to Options

Happily Ever After

As the happy couple, you will delight your guests with an amazing gourmet display, a delectable buffet menu with two main dish options, & beer & wine open bar.

Menu:

Cocktail Hour to include a choice of one gourmet display [hors d'oeuvres options on page 9].

Two Main Dish Buffet:

- 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
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- 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



Choice of One:

- Creamy Mashed Potatoes
- Roasted Potatoes
- Parmesan Risotto
- Rice Pilaf

Choice of One:

- Seasonal Roasted Vegetables
- Green beans Almondine
- Asparagus
- California Medley

Salad Selections (1):

- Caesar Salad
- Garden Salad

Bar Service

Open Beer & Wine, Soft Drinks, Coffee, Tea, Water

98PP++

Personalize

EVERY DETAIL

Your Day Your Way

You want control of every detail & we are here to make your dreams a reality. Customize every bit of your day!

It's all about choices!

Priced Per Person Per Selection Unless Otherwise Noted

Cocktail Hour [Served for 1 hour]

Choose from our gourmet list of hors d'oeuvres options on page 9, (All prices are per person).

Dinner Options

First, choose if you would like a buffet or a plated meal. Next, select your menu options listed below.

Plated:

Tier 1 | 78:

- Chicken Oscar
- Filet Mignon [subject to market price & availability]
- Maryland Crab Cake [subject to market price & availability]
- Prime Rib of Beef
- Florentine Crab & Sole Roulade
- Lobster Tail
- Spinach & Feta Stuffed Airline Chicken, chicken demi, charred
- Herb Marinated NY Strip & Chili Spiced Shrimp, chimichurri
- Garlic & Herb Grilled Filet & 3oz Butter Poached Lobster Tail, roasted garlic butter
- Stuffed Trout, fennel, dill, & lemon bread stuffing, lemon beurre blanc
- MD Crab Cake, 2 4oz broiled crab cakes, old bay remoulade
- Confit Duck Leg Quarter, allspice & orange glaze
- Filet Oscar, crab, hollandaise

Tier 2 | 63:

- Garlic & Herb Chicken Scampi
- Roasted Bistro Filet
- Braised Mushroom, Kale, & Spinach Ravioli
- Lamb Osso Bucco
- Orange & Bourbon Cedar Plank Salmon
- Bronzed Salmon
- Chicken Florentine
- Chicken Parmesan

Buffet:

Choice of Three | 73 or Choice of 2 | 63

- 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
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- 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

Choice of Two:

- Creamy Mashed Potatoes
- Roasted Potatoes
- Parmesan Risotto
- Rice Pilaf
- Seasonal Roasted Vegetables
- Green beans Almondine
- Asparagus
- California Medley

Salad Selections (1):

- Caesar Salad
- Garden Salad

Bar Service

Top it off with your bar selection:

- Premium Open Bar [Two hour minimum]
- Call Open Bar [Two hour minimum]
- Beer & Wine Open Bar [Two hour minimum]
- Bar on Consumption [with or without limit, \$500 minimum]
- Cash Bar [Incurs Bartender Fee]

Hors d'oeuvres

AND BEYOND

Passed Hors d'oeuvres

Choice of Three | 18, Choice of five | 26

All prices per person, Passed for one hour

- 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

Gourmet Displays

All displays are priced per person per display.

- The Big Dipper | 16
- MD Crab Dip | 9
- Street Taco Station | 17
- BYO Slider Station | 19
- Tenders & Tots | 17
- Mashed Potato Bar | 15
- Cheese & Charcuterie Display | 16
- Cheese Board | 13
- Crudit  Platter | 11
- Fruit Platter | 9



Say Yes To More

Inclusions

Choosing a full-service venue has it's perks! Here are just some of what you can expect when you say "YES" to Greenbrier Country Club.

- Personalized Attention: Since we only host one wedding at a time, our Team's entire focus is on you and your guests! Our one on one planning services ensure your day is everything you have dreamed of.
- Value: We include what other venues charge extra for: Chivari chairs, white or ivory floor length linens, mirror tiles, votive candles, and silk floral centerpieces, china, glassware, & flatware, Club dance floor, cutting & serving of the wedding cake.
- Stress Free Experience: We handle all of your set up and clean up as well as a Day-of Coordinator to guide you through. We coordinate with your vendors for set up, drop offs, and pick ups.
- Extras: From a complimentary bridal lounge, to golf carts to access the course for photos, the personal touches will blow you away.
- Tasting the Good Life: All weddings include a complimentary tasting for up to 4 people.

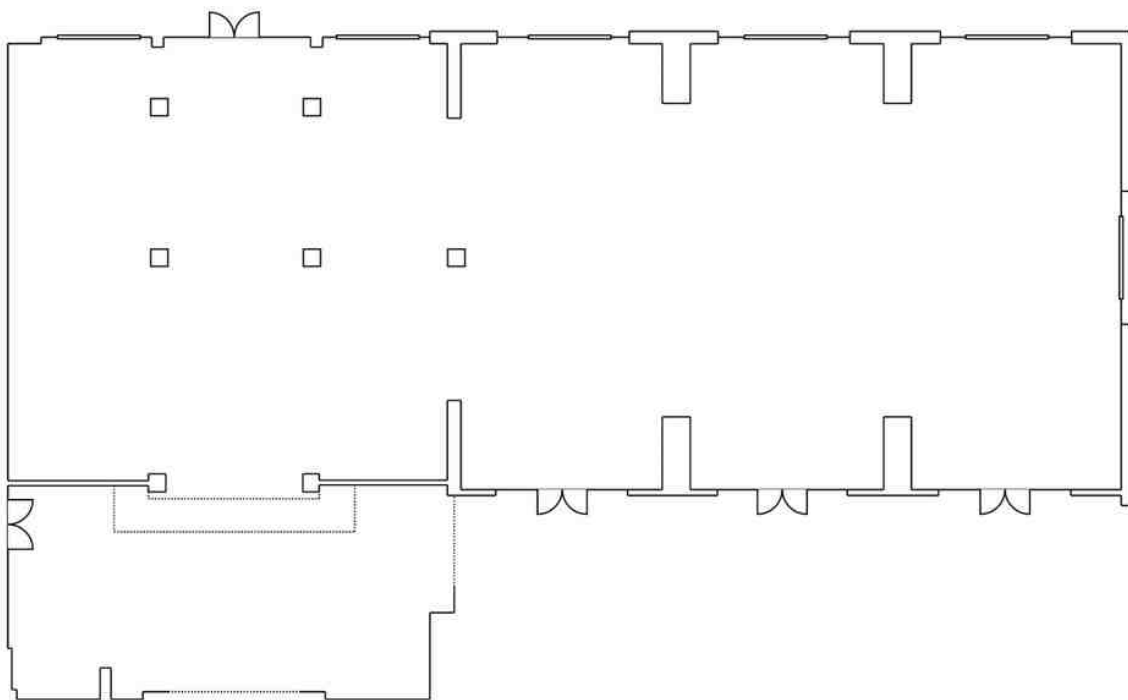
Enhancements

When you want even more to customize your day, no need to run around town! We work with the best in the business to source quality decor upgrades to add your own style. We take care of ordering, setting up, tear down, and returning so you can simply enjoy. Here are just some of what we can add to your event:

- Custom Linen Colors (floor length tablecloths and napkins)
- Overlays
- Runners
- Chair covers
- Chair bows and weaves
- Pipe and drape back drops in a variety of colors
- Pillars
- Throne Chairs
- Arches
- Uplighting Packages
- Chargers



Rooms with a View



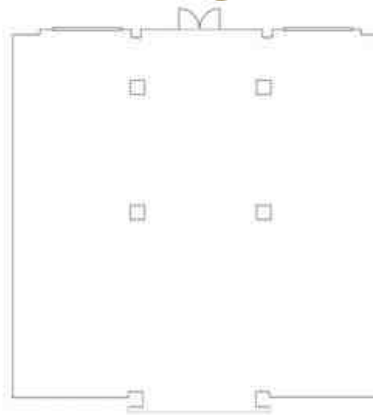
All the space you need to celebrate in style!

Enjoy your ceremony or cocktail hour in one space and flow to the main ballroom for dinner and dancing. Our entire event space can be reserved exclusively for your event. Entertain up to 220 guests for dinner and dancing. Your guests will love our wrap-around veranda to enjoy some fresh air overlooking the pool and the course.

Entire Space: \$3000



Individual Ballrooms



Fairway

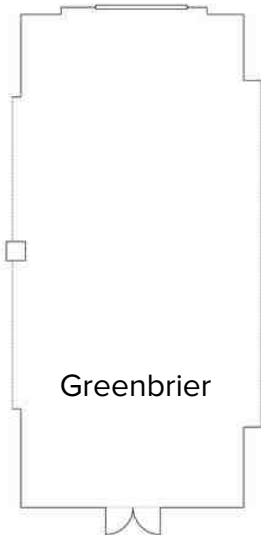
Perfect for ceremonies, small receptions, showers, & rehearsal dinners. Capacity of 60 to maximum of 88.

Our Premium Room: \$1200.00

Book one or book them all, our customizable lower ballroom gives you just the amount of space you need. Each room has a capacity of up to 50.

Each Room: \$600

All Three Rooms: \$1800





More Celebrating

Greenbrier Country Club is the perfect venue for your pre-nuptial celebrations. Whether you are gathering your girls to shower you in gifts and congratulatory wishes or your families would like to bring everyone together to celebrate your engagement, Greenbrier will design the event that is right for you and your families.

Don't forget about your after parties! Why not invite your nearest and dearest for a post wedding brunch? It's a great way to gather once more and relive the events of the previous day before everyone heads out for home.



Your Journey to "Yes" Starts Today

Contact Our Event Professionals to Get Started

Michelle Rao

Private Events Director

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