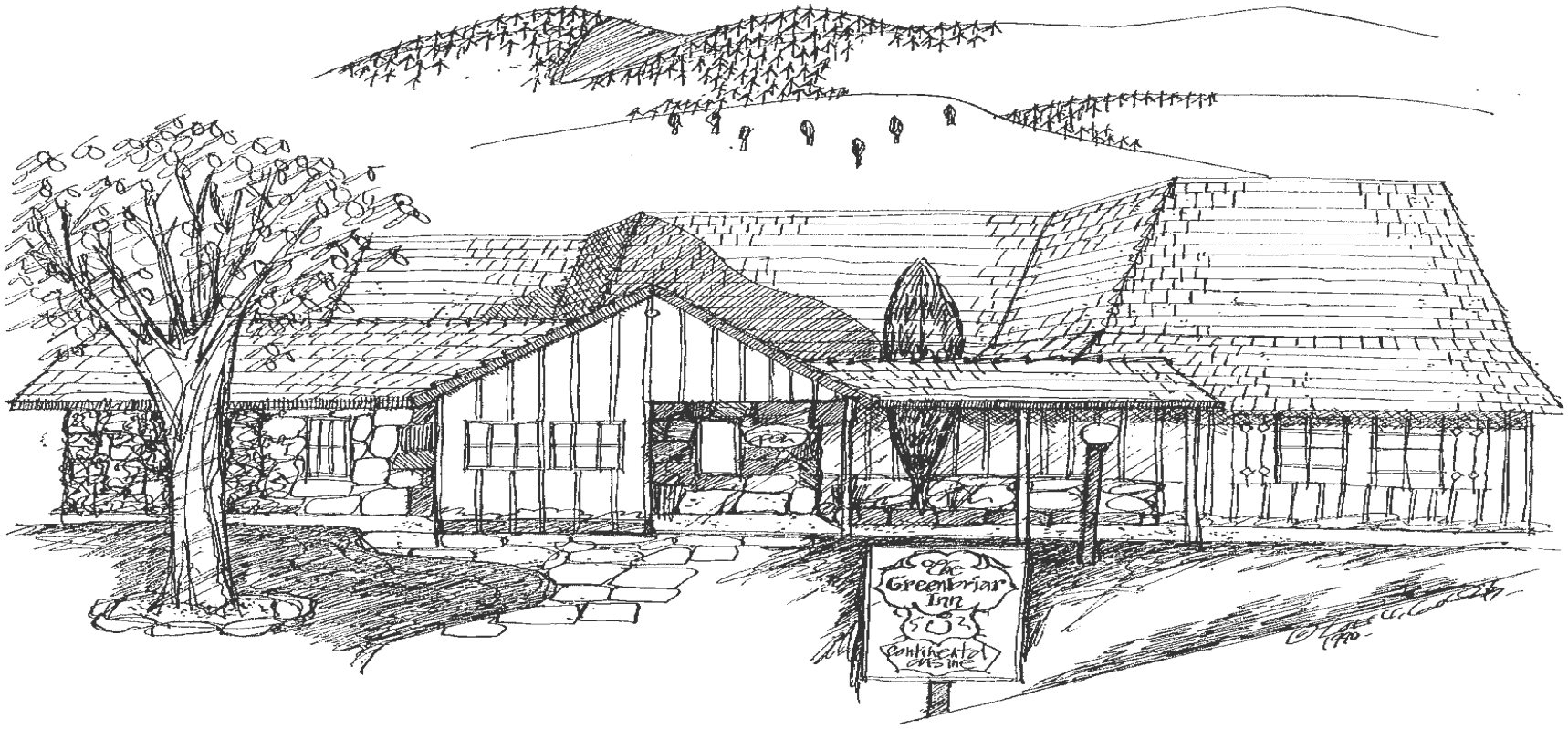
The Greenbriar Inn



Event Package

8735 North Foothills Highway, Boulder, CO 80302
(303) 440-7979 | gbi@greenbriarinn.com
www.greenbriarinn.com

October 2026

TABLE OF CONTENTS

Welcome…….. 2
Location…… 2
Restaurant & Banquet Facilities…….. 3
Deposits…… 3
Facility Floor Plans……. 3
Room Fees & Guarantees…….. 4
Included in your Rental…….. 5
Rental Upgrade Options…… 5
Food & Beverage Policies……..5
Wedding Ceremonies.....6
A la Carte Dinner Menu……..7
Banquet Menus……8
Hors d'oeuvres……..8-10
Dinner Plate Service Menus……..11-12
Dinner Buffet Menus……..13-14
Brunch Buffet Menus……..15
Luncheon Menus……16
Dessert Selections…….. 17-18
Specialty Cakes & Cupcakes……19
Late Night Snack Menu……..20
Children's Menu……..20
Bar & Beverages……..20
Banquet Wine List……..21
Business Meetings & Retreats…….. 22
Banquet Estimate Request Form……..23

WELCOME

Thank you for considering The Greenbriar Inn for your special event. All of the information you need to plan your function is right here, whether it's a wedding ceremony, reception, anniversary, birthday party, graduation celebration, or business presentation, meeting, or all-day retreat. Our staff is eager to provide the special touches to make your party a personal and memorable occasion.

ABOUT US

Nestled at the foot of the Rocky Mountains, The Greenbriar Inn is an elegant restaurant, tavern and private event space located in the north Boulder countryside. For more than 58 years we've been delighting nightly diners, wedding parties, and foodies from across Colorado and across the United States. What began as a Continental-style restaurant with strong German and Austrian influences has evolved into an exceptional dining destination. Today, we offer classic American cuisine with innovative, seasonal touches designed to satisfy and delight sophisticated palates.

Winner of *Wine Spectator's Best of Award of Excellence* for the last 31 years, our wine cellar features more than 700 carefully chosen varietals from the greatest wine regions of the world. In addition to tableside sommelier-recommendations, we host several wine dinners throughout the year for your enjoyment.

Owned and operated by its former chef, The Greenbriar Inn continues its 58+ year tradition of exceptional cuisine, fine wine, and elegant service in a unique, romantic country inn atmosphere.

LOCATION

The Greenbriar Inn is located on the corner of Left Hand Canyon and Highway 36 (North Foothills Highway), just 5 miles north of the intersection of Broadway (Highway 7) and Highway 36.

HISTORY

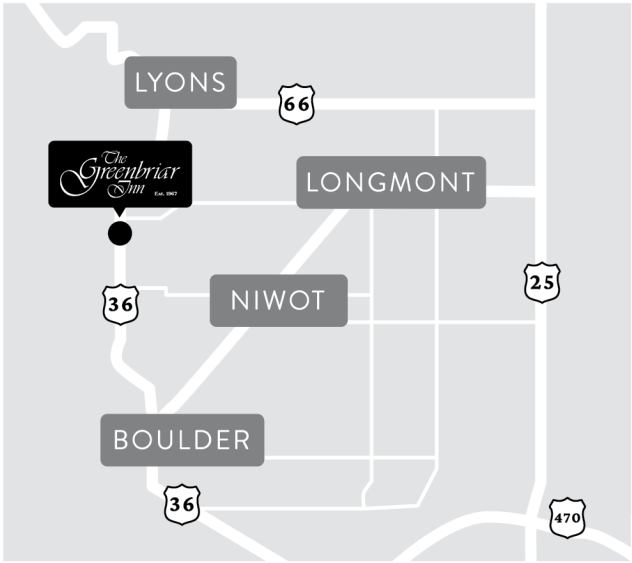
The Greenbriar Inn has been a Boulder County landmark for over 100 years. Originally constructed in 1873 as a home, general store, and post office, the building was located in the heart of the town of Altona, Colorado.

Altona was established in 1863 as a supply and transportation center at the mouth of Left Hand Canyon for the gold miners of Jamestown and Ward. By 1916, due to the decline of mining in the canyon, the post office was closed and the town of Altona went with it.

In the early 1920s, the general store added gas pumps and remained open until 1960 when a house fire forced the store to close. In 1967, the property was purchased by restaurateurs in the hopes of creating a new and inspired dining option in the area.

Today, The Greenbriar Inn is home to nightly dinners, outdoor weddings and special events. Our holiday dinners and brunches are enjoyed by guests from all points in Colorado.

Location of
The Greenbriar Inn

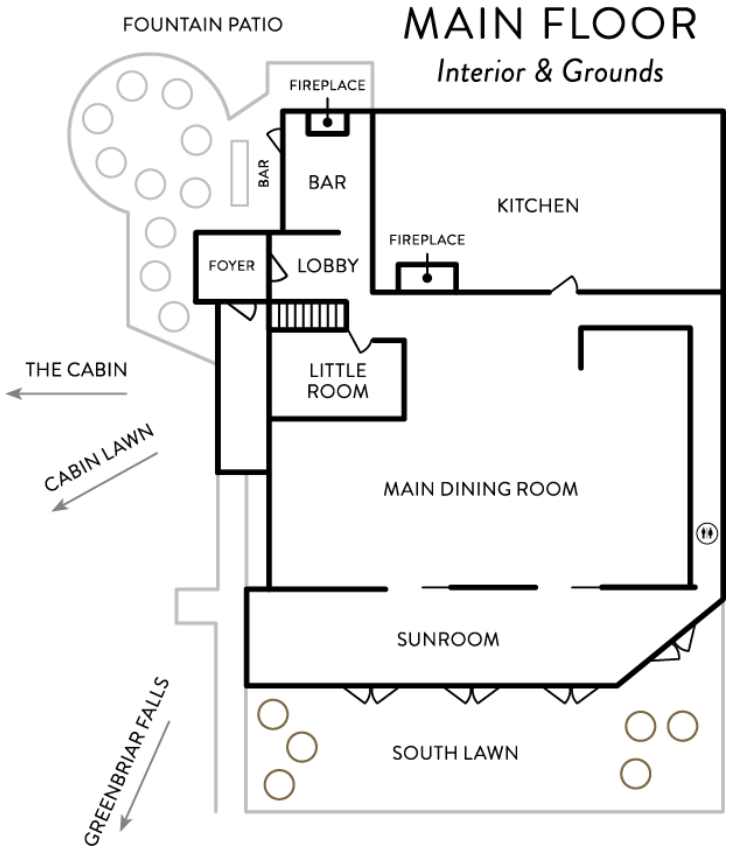


RESTAURANT & BANQUET FACILITIES

The Greenbriar Inn restaurant is open Wednesday through Sunday for dinner from 5pm to 9pm and on Sunday for brunch from 10am to 1pm. Private event hours are flexible. With two full kitchens, seating available on two floors, two outdoor patio gardens, a balcony over looking the foothills, and private spaces available for parties as small as 10 and as grand as 300, The Greenbriar Inn is uniquely suited to handle the most special event ~ yours.

BANQUET HOURS

We offer daytime events and late afternoon/ evening event. Daytime events are scheduled from 10am - 3 pm and evening events can start as early as 4pm and end by 11pm.



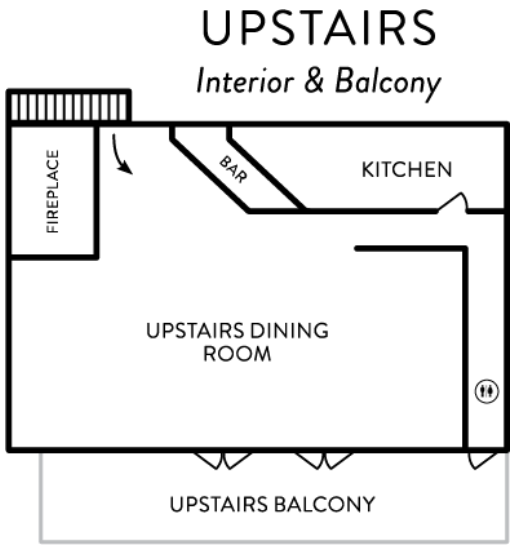
GUARANTEES

We require a guaranteed number of guests 30 days prior to your function. This will be a guarantee for which you will be charged even if fewer guests attend. This number can be no less then the minimum guest count required for booking the room space.
If no guaranteed number is received, we will consider the number indicated on the original contract to be the correct guaranteed number of guests.

DEPOSITS

A non-refundable deposit is required to reserve a private room for 10 or more. The full deposit is figured by adding the appropriate room charge (see page 4) to an additional food deposit based on the number in the party.
Deposits are fully applicable to the bill.

12-20 guests $200	**21-35 guests $350**
36-50 guests $500	**51-75 guests $750**
76-100 guests $1000	**101+ guests $1200**



ROOM FEES, CAPACITIES & MINIMUM GUARANTEES

Main Floor Room Fees:	All Downstairs *		Main Dining Room		Sunroom		Little Room	
Room Capacities:	100 - 200		80 - 130		20 - 50		10 - 22	
	May - Nov	Dec - Apr	May - Nov	Dec - Apr	May - Nov	Dec - Apr	May - Nov	Dec - Apr
Saturday Night	$ 5000	$ 2500	$ 3800	$ 1700	$ 800	$ 600	$ 200	$ 200
Friday & Sunday Night	$ 3000	$ 1800	$ 2200	$ 1200	$ 600	$ 400	$ 200	$ 200
Wednesday - Thursday Nights	$ 1700	$ 1300	$ 1200	$ 800	$ 450	$ 350	$ 150	$ 150
Saturday Day	$ 2800	$ 1800	$ 2000	$ 1200	$ 600	$ 400	$ 200	$ 200
Friday & Sunday Days	$ 2000	$ 1300	$ 1200	$ 800	$ 600	$ 400	$ 150	$ 100
Wednesday - Thursday Days	$ 1500	$ 800	$ 1000	$ 500	$ 350	$ 200	$ 150	$ 100
*Minimum # of Guests**								
Friday—Sunday Nights	100	90	80	70	30	25	15	12
Wednesday– Sunday Days	100	80	80	70	30	25	15	10

"All Downstairs" includes the Main Dining Room, Sunroom and Little Room. Weddings booking the downstairs space are required to reserve both the Main Dining Room, Sunroom and South Lawn (weather permitting). The Little Room is optional but recommended. In some cases we offer buy-downs to book a space for a lower number of guests and we also offer full buy-outs. Please contact us for further details.

Upstairs Room Fees:	All Upstairs		2/3 Upstairs		1/2 Upstairs		1/3 Upstairs	
Room Capacities:	60 - 100		45 - 60		30 - 50		15 - 30	
	May - Nov	Dec - Apr	May - Nov	Dec - Apr	May - Nov	Dec - Apr	May - Nov	Dec - Apr
Saturday Night	$ 1600	$ 1200	$ 1200	$ 900	$ 800	$ 600	$ 400	$ 300
Friday & Sunday Night	$ 1400	$ 1000	$ 1100	$ 750	$ 700	$ 500	$ 350	$ 250
Wednesday - Thursday Nights	$ 1000	$ 800	$ 750	$ 600	$ 500	$ 400	$ 250	$ 200
Saturday Day	$ 1200	$ 800	$ 900	$ 600	$ 600	$ 400	$ 300	$ 200
Friday & Sunday Days	$ 1200	$ 800	$ 900	$ 600	$ 600	$ 400	$ 300	$ 200
Wednesday - Thursday Days	$ 1000	$ 800	$ 750	$ 600	$ 500	$ 400	$ 250	$ 200
*Minimum # of Guests**								
Friday - Saturday & Sunday Nights	65	55	55	45	35	30	20	15
Wednesday - Sunday Days	60	50	50	50	30	25	15	12

Outdoor/Other Spaces:

South Garden Lawn $ 350 | **Fountain Patio $ 350** | **Upstairs Balcony $ 150**

Greenbriar Falls (Ceremony) **$ 800** | **Cabin Lawn** (Ceremony) **$ 500** | **The Cabin $ 600-800**

**The guaranteed minimum number of guests is the basis for all food, beverage, and room charges. If you do not meet the minimum number you will be charged the full amount of the food plus a $10 beverage fee for each absent guest. If your final number of guests falls below the minimum, we reserve the right to move your party to a smaller room. If you prefer to remain in your original space or we are unable to move your party, full payment is required for the minimum number of guests. Vendors are not included in the minimum guest requirements.*

INCLUDED IN YOUR RENTAL

Tables, Dining Room and Patio Chairs, Display Tables

White Linens- Tablecloths, napkins, display table skirts (white, black or forest green)

China- Traditional green & gold Greenbriar china or all white china (up to 120).

Silverware, Glassware and All Other Serviceware

White Tent (10 x 15 or 12 x 20) Over satellite bar on the South Lawn if applicable

One and One-Half Hour Set Up and Preparation- Prior to your event.

Set Up and Breakdown of Your Event- Not including client décor

Experienced Event Staff- Banquet Captain, servers, bartender, backwaiters

One Hour Ceremony Rehearsal- Scheduled in advance for the week before your event.

On-Site Event Manager

The Greenbriar Inn provides an event manager for each event who will run your ceremony rehearsal, help with ceremony logistics on the day of like cueing the wedding party down the aisle and will reach out 90 days before your event for light planning. This includes floor plan creation (not including seat assignments), general timeline, menu selections and other details that the restaurant needs to make sure your event runs efficiently. The event manager is not responsible for set up or breakdown of any décor brought into the building (although they may assist if it's light décor), vendor communication, table seating logistics (table numbers, displayed seating chart, place cards), emceeing, etc. For any complex décor, tablescapes, arch decorating, etc., a day of coordinator may be needed.

RENTAL UPGRADES

Ceremony Chairs (chair fees include a $2 setup fee)
White Resin "Wood Style" folding chairs (required for all ceremonies) **$ 5 ea.**
Ceremony Arch **$ 150**
White Umbrella Linens- For outside patio tables **$ 5 ea.**
Propane Stand Heaters **$ 75**
Market Umbrellas (for musician coverage) **$ 50**
Pop - Up Tents 10x10 **$ 80** 10x15 **$ 150** 12x20 **$ 150**
Greenbriar Lawn Games- Corn hole, jenga, yahtze, dominoes **$ 75**
Mobile Sound System- Includes wireless microphones, speakers, stands **$ 200**
Sound system set up fee- Per location **$ 25**
LCD Projector **$ 180** **Projector Screen** **$ 25**

Additional items can be rented independently from a rental company such as different color linens, runners, china, chargers, different ceremony chairs, etc. Let us know if you have questions about this process or would like rental company recommendations.

FOOD & BEVERAGE POLICIES

All food and beverage for consumption on the premises will be provided by The Greenbriar Inn (with the exception of specialty cakes- see below for details). Due to fluctuating market costs, food and alcohol prices are subject to change without notification. ***It is against Colorado State Law to allow guests to bring any alcoholic beverages into a restaurant for the purpose of consumption.***

PLATE SERVICE

We request menu selections 60 days prior to your function if you are planning a plate service dinner or lunch. This allows time for RSVP of entrée selections. You may offer a selection of 3 to 4 entrées including 1 vegetarian selection. Exact counts for each of the entreés MUST be received 10 days prior to your function. If your party is 40 people or less and you cannot provide counts, a $ 5 charge per entrée will be applied to the bill and extra time must be allowed for service. If your party is larger than 40, you must provide counts, offer a single entrée, a combination plate or choose a buffet option.

Plate service entrées include bread, butter, a house salad, appropriate chef selected starch and vegetables. Refer to the attached Plate Service Menus for entrée choices.

BUFFETS

We offer 3 dinner buffet packages, 2 brunch buffet packages and 1 lunch buffet option. If you are planning a buffet, your menu selections must be chosen 60 days prior to your event date and your guest guarantee is due 30 days prior to your event. Please refer to the attached buffet menus for details and selections.

WEDDING & SPECIALTY CAKES

The Greenbriar Inn makes beautiful and delicious cakes. ***However, if you would like to bring in a cake, it must come from a licensed commercial bakery and we ask to approve the supplier 30 days prior to your event.***

A $2 per person serving fee will be applied to all cakes (wedding, birthday, anniversary, etc.) not supplied by our restaurant.

WEDDING CEREMONIES

Wedding ceremonies can be held outdoors on the Cabin Lawn or Greenbriar Falls, as well as inside our dining rooms. The appropriate chair rental fee as well as the room fee for the space booked will be applied. The ceremony start time needs to be set upon booking your event. Please refer to page 5 of this packet for more information about our ceremony chairs.

CLEAN UP FEE

An additional cleanup fee of $75 will be added for groups that use rose petals, loose leaves, confetti like items or sparklers.
NO ARTIFICIAL PETALS OR LEAVES ARE ALLOWED at outdoor sites.
NO CONFETTI OR GLITTER IS ALLOWED in outdoor or indoor spaces.

DANCE FLOOR

A dance floor is required if your group is planning on dancing inside the restaurant.
The charge for the dance floor setup and breakdown is:

12 X 18 $500 **12 X 15 $400** **12 X 12 $300**

There is no extra charge if you are planning to dance in the sunroom.

VENDORS

(DJ's, Bands, Photographers, Photo Booths, Florists, etc.)

All vendors must be approved by The Greenbriar Inn management and must be set up *before* guests arrive for your event. Vendor set up times will vary and must be
approved and scheduled in advance. A 1 1/2 hour set up time is guaranteed before your event start time. DJs and live bands must play music at an acceptable decibel level and may be asked to turn down the volume if management deems it too loud.

GENERAL LIABILITY

The Greenbriar Inn assumes no liability for loss or damage to property brought into the restaurant, it shall be the sole responsibility of the guest. The Greenbriar Inn reserves the right to inspect and regulate all private affairs taking place on the premises according to established laws. Guests must agree to be responsible for any damages to The Greenbriar Inn property.

LIQUOR LIABILITY

The Greenbriar Inn is only authorized to sell and serve liquor, beer and wine on these premises. By state law visibly intoxicated people or people without valid identification to prove that they are 21 years of age cannot be served. ***It is against Colorado State Law to allow guests to bring any alcoholic beverages into a restaurant for the purpose of consumption.***

SERVICE CHARGE AND TAX

A banquet service charge of 20% will be added to the total bill for all parties of 8 or more. 15% is allocated to the service staff and 5% is retained by the house and the
banquet sales staff. A 5.335% Sales Tax and a 4% Kitchen Living Wage Fee applies to all food and beverage sales.

PAYMENTS

The full balance is due at the end of the event. We accept cash, check, Visa, Mastercard, AMEX and Discover.

The Greenbriar Inn
BOULDER, COLORADO

A La Carte Dinner Menu

Bistro Menu

Deviled Eggs 9
Classic Deviled Eggs, Applewood Smoked Bacon, House Pickles

Left Hand Fries 9
Truffled Parmesan, Chives, Sauce Béarnaise

Truffle Honey Burrata 18
Summer Peaches and Pluots, Charred Focaccia Toast, Sea Salt

Artisan Cheeses and Charcuterie for Two 28
A Selection of Fine Cheeses, Salami and Cured Meats served with Chef's Daily Accompaniments

Seared Crab Cake 24
Shaved Fennel and Frisée Salad, House Made Lemon-Garlic Aioli

Whiskey Braised Pork Belly 18
Fresh Peach, Corn and Asparagus Succotash, Whiskey Braise Reduction, Scallion Salad

Asian Beef Lettuce Wraps 21
Butter Lettuce, Ginger-Soy Marinated Beef, Rice Noodles, Carrots, Scallions, Asian Style House Pickles, Savory Ssamjang Sauce

Chef's Seasonal Pizza 18
House Made Specialty Pizza Inspired by Seasonal Ingredients
Vegetarian Margherita Pizza also available 17

GBI Deluxe Burger 20
House Ground Beef Tenderloin, Aged Gouda, House Aioli, Lettuce, Tomato, Onion, Brioche Bun, GBI Fries
Substitute Left Hand Fries 5 *Substitute Sweet Potato Fries 4*

Vegetarian Burger 20
Chipotle Black Bean "Burger", Gouda Cheese, GBI Garden Tomato Jam, Brioche Bun, Lettuce, Tomato, Onion, GBI Fries
Substitute Left Hand Fries 5 *Substitute Sweet Potato Fries 4*

Dessert

Palisade Peach Galette for Two 20
Chocolate Mousse Tart 12
Marzipan Cheesecake 12 **Lemon Semifreddo 12**
Mandarin Orange Cake 12
Coconut Entremet 12
Vanilla Crème Brûlée 12
Daily Selection of Sorbet, Gelato and Ice Cream 6

Our menus are seasonal. Please visit our website at www.greenbriarinn.com for the most current dinner and dessert offerings and to see our Sunday Brunch menu.

Dinner Menu

Starters

Chilled Oysters on the Half Shell 24
Six Fresh Oysters, Traditional Mignonette, Lemon

Oysters Rockefeller 28
Six Oysters Baked with Spinach and Bacon, topped with a Warm Cheese Glacage

Seared Diver Scallop and Shrimp 24
Smokin' Goat Cheese Polenta, Butter Braised Leeks, Fresh Radish, Dijon Cream

Classic Greenbriar Escargot 18
Garlic and Fresh Herb Butter, Toasted Baguette

Soup of the Day 13
Directed by the Season, Created by the Chef

Strawberry and Summer Greens Salad 13
Mixed Greens, Strawberries, Blueberries, Feta Cheese, Pistachios, Garden Rhubarb Vinaigrette

Greenbriar Inn Caesar Salad 13
Romaine, Hard Boiled Egg, Bacon, Parmesan, White Anchovy Caesar Dressing, Croutons

Mains

Seared Diver Scallops 49
Sweet Saffron Creamed Corn, Roasted Fingerling Potatoes, Caramelized Cipollini Onions, Shaved Parmesan

Grilled Colorado Lamb Sirloin 45
Cous Cous, Kalamata Olives, Eggplant, Feta, Moroccan Tomato Sauce

Potato Wrapped Alaskan Halibut 48
Roasted Cauliflower "Two Ways", Wilted Garden Spinach, Romesco, Marcona Almonds

Rosemary Roasted Colorado Filet of Beef 60
Parsley Potatoes, Asparagus, Lemon-Parsley Gremolata, Sauce Bordelaise
Add New England 4oz Lobster Tail 36, Two Seared Jumbo Shrimp 22, Two Seared Sea Scallops 20

Seafood Pasta 32
House Made Tagliatelle Pasta, Butter Poached Crab, Bay Scallops, Shrimp, Charred Tomatoes, Wilted Garden Spinach, Lemon Cream, Scallions

Smoked Maple Leaf Farms Duck Breast 46
Vanilla Parsnip Purée, Thumbelina Carrots, Pearl Onions, Blackberry Conserva, Duck Fat Caramel

Steak Diane 44
Block Cut NY Sirloin, Duck Fat Fingerling Potatoes and Carrots, Wild Mushrooms, Sauce Diane

Carrot and English Pea Risotto 28
Thumbelina Carrots, English Peas, Pearl Onions and Radishes, topped with Mascarpone Cheese

Beef Wellington 63
Foie Gras, Sherry Mushroom Duxelles, Fingerling Potatoes, Seasonal Vegetables, Bordelaise, Béarnaise

BANQUET MENUS

Welcome to Our Banquet Experience

We are excited to introduce our thoughtfully curated banquet menus, designed to bring flavor, elegance, and variety to your special occasion. On each page you will find a balanced selection of appetizers, main courses, and desserts, combining beloved favorites with inspired seasonal creations. Enjoy expertly crafted hors d'oeuvres, fresh salads, artisan breads, succulent roasted meats, fresh seafood, and decadent sweet treats — all prepared with the finest ingredients and attention to detail.

To us, classic American cuisine is fresh, delicious food made from scratch with natural, pure ingredients. Our chef and his talented team create our restaurant menus based on this philosophy and our banquet menus are no different. The same sauces prepared with house made stocks, vegetables and herbs from our seasonal on-site gardens, local proteins, and house smoked fish and meats are used to create the dishes on our banquet menus as well as on our nightly a la carte menus. All of our banquet food is prepared right before it is served to you and your guests- not staged in advance- so all of the flavors are fresh and vibrant. And definitely don't forget dessert! Our in-house pastry chef makes all of her decadent creations, including amazing wedding and specialty cakes, fresh from scratch as well as our brunch pastries and even homemade doughnuts!

Whether you're hosting an intimate gathering or a grand event, our banquet menus are designed to delight every guest and turn your occasion into a feast to remember.

Hors d'oeuvres Parties

Cocktail and Hors d'oeuvres Hour~ If you plan to mingle before dinner, we recommend 3 - 5 appetizers for the first hour. For extended social hours choose a few more selections to keep things lively. ***Refer to the following pages for our Hors d'oeuvres menus and packages.***

Hors d'oeuvres Parties~ For parties in which dinner is not being served we recommend selecting at least 2 chef presented items, 2 displayed items and a diverse and balanced assortment of 10-15 passed and displayed hors d'oeuvres to make your party elegant and distinctive. You are required to provide at least 10 appetizers, including 1 chef presented item and 1 displayed item. Chef presented items are $75 per station but can often be combined into fewer total stations.
Refer to the following pages for our hors d'oeuvres menus and packages and our Chef Presented selections are listed below.

CHEF PRESENTED ITEMS

Minimum 40 Guests — $75 per station

Roast Tenderloin — **$ 20.00**
Sautéed onions, bell peppers, house rolls, Raifort or Bordelaise sauce

Slow Roasted Barbecue Briskett — **$ 14.00**
Sliced and served with house barbecue sauce, pickles and slider rolls

Roasted Rosemary Leg of Lamb — **$ 15.00**
Tomato chutney, mint pesto, house rolls

Cedar Plank Roasted Salmon — **$ 14.00**
Champagne beurre blanc

Slow Roasted Pork Shoulder — **$ 10.00**
Pulled pork, house made BBQ Sauce, Cole Slaw, Slider Rolls

Ancho Dusted Honey Pork Loin — **$ 10.00**
Roasted pepper cipollini onion marmalade, jalapeño corn bread

Chef Shucked Fresh Oyster Bar *(1 oyster per person)* — **$ 4.25**
Select up to four types of seasonally available oyster varieties

SALAD STATION — **$ 10.00**

Caesar Salad
Hearts of Romaine, hand boiled egg, bacon, white anchovy Caesar dressing, Croutons, parmesan

Waldorf Salad
Bibb Lettuce, apples, blue cheese, candied walnuts

Pear, Spinach and Arugula Salad
Roasted red peppers in a warm house pancetta vinaigrette, toasted pecans

Roasted Beet Salad
Baby arugula, Haystack Mountain goat cheese, pistachios

Add the following items to enhance your salad selection — **$ 8.00 ea.**
Grilled Chicken Grilled Salmon Grilled Shrimp

Hors d'oeuvres Menu *(page 1)*

The Greenbriar Inn offers three levels of hors d'oeuvres packages, along with an assortment of trays and displays to elevate your cocktail hour.
Simply select the package that best fits your event, choose 3–5 items included in the package price, and add any trays or displays you'd like to enhance your menu.
Our Trays and Displays can be added to any hors d'oeuvres package, offered on their own, or even selected as part of your minimum item count (upcharge will apply).
We're happy to accommodate substitutions and our team will work with you to customize your menu so you can feature all your favorite items.
**All prices are per person and selections will be prepared for your total guest count.*

Greenbriar Hors d'oeuvres *($4 each)*

Three Hors d'oeuvres	$ 12
Four Hors d'oeuvres	$ 16
Five Hors d'oeuvres	$ 20

Grilled Colorado Lamb Skewers
Mint pesto, and feta cream sauce

Pork Polpetti
Served in a spoon with truffle polenta, fresh ricotta, roasted tomato marinara

Chicken Satay
Thai coconut soy marinated chicken skewers with spicy peanut sauce

Bacon Wrapped Shrimp
Lemon, jalapeño and bell pepper relish

Chicken Salad Profiterole
Chicken, walnuts, apples, grapes & celery

Salmon Gravlax Canapé
House cured salmon, caper-onion relish, sweet mustard dill sauce, crostini

Italian Sausage Stuffed Mushrooms
Fresh basil, sun-dried tomatoes, smoked mozzarella

Mushroom Arancini
Served in a spoon with caramelized onions, mushrooms, apple truffle butter

Spanakopita Tartlet
Creamed spinach, caramelized onions, pine nuts, phyllo tart

Saffron Poached Pear Crostini
Whipped goat cheese, jalapeño syrup drizzle

Tomato Bruschetta
Fresh tomatoes, basil, aged balsamic, garlic focaccia

Fresh Basil, Mozzarella, & Cherry Tomato Skewers
Balsamic drizzle

Spicy Deviled Egg
Anaheim chilies, shallots and cornichons, topped with bacon

Greenbriar Premium Hors d'oeuvres *($5 each)*

Three Hors d'oeuvres	$ 15
Four Hors d'oeuvres	$ 20
Five Hors d'oeuvres	$ 25

Artisan Cheese & Charcuterie Skewers
An assortment of skewered cured meats and fine cheeses
with olives & cornichons

Ancho Rubbed Pork Tenderloin Medallions
Served on rye brioche toast with chipotle-cranberry relish and cilantro

Sesame Crusted Tuna
Served in a spoon with spicy eggplant caponata, lime syrup, rice cracker

Colorado Lamb Kofta Meatballs
Served in a spoon with hummus, cured lemon, Tzatziki sauce and naan

Cajun Creole Shrimp
Spoon of creamy polenta, topped Shrimp a Creole sauce and a fennel frond

Wild Mushroom Vol au Vent
Caramelized onion, whipped chèvre, basil pesto

Sundried Tomato Arancini
Served in a spoon with Pomodoro sauce, alfredo cream, basil pesto

Roasted Tomato and Puff Pastry Tartlets
Calabrian chili vinaigrette, golden raisins, garnished with pickled onions

Pear & Fig Puff Pastry Tartlets
Mission figs, caramelized onions, golden balsamic drizzle, puff pastry

Steamed Crab and Shrimp Dumplings
Ponzu glaze

Prosciutto Wrapped Melon Skewer
Balsamic and parmesan oil drizzle

Vegetable Spring Rolls *(Crispy fried option available)*
Rice noodles, carrots, celery, cilantro, peanut dipping sauce,
ginger sriracha vinaigrette

Greenbriar Gold Hors d'oeuvres ($6 each)

Three Hors d'oeuvres	$ 18
Four Hors d'oeuvres	$ 24
Five Hors d'oeuvres	$ 28

Seared Elk Loin
Peppadew pistou, Bordeaux cherry, grilled focaccia, micro pepper cress

Beef Wellington
Tenderloin, foie gras & mushroom duxelles baked in puff pastry, served with Bordelaise and Béarnaise sauces, served on a spoon or in a chaffer

Lobster and Rock Shrimp Tortelloni
Serve in a spoon with champagne-vanilla bean cream and lemon zest

Pepper Crusted Beef Tenderloin
Served in a spoon with truffle white beans, balsamic reduction, parmesan crisp

Seared Crab Cakes
Roasted red pepper & garlic coulis

Mission Fig & Goat Cheese Tartlets
with caramelized sweet onion, puff pastry tart

Ratatouille Goat Cheese Vol au Vent
Garden vegetables, Haystack Mountain goat cheese

Smoked Duck Breast
On sticky rice with a spicy plum sauce, scallions

Grilled Peach Bruschetta *(seasonal, also available with pears)*
Brie, crostini, caramelized onions, white balsamic syrup

Shrimp and Crab Spring Rolls
Rice noodles, carrots, celery, cilantro, peanut dipping sauce, ginger sriracha vinaigrette

Hamachi Poke
Served in a spoon with avocado, scallions, lemon zest, olive oil-soy dressing and rice cracker

Crab and Shrimp Profiterole
Crab and shrimp, chiffonade basil, and Old Bay aioli

Vegan Zucchini and Squash Roll
Ribbons of zucchini and yellow squash filled with vegan cream cheese and pine nuts, served with sundried tomato coulis

TRAYS AND DISPLAYS

House Smoked Seafood Display **$ 14**
Honey smoked bay scallops & shrimp; hickory smoked salmon, trout, oysters and mussels with accompaniments

Antipasto Tray **$ 14**
A selection of three cured meats such as prosciutto, capicola, soppresseta, Genoa salami, or hard salami, three fine international cheeses, marinated mushrooms, grilled asparagus, Mediterranean olives, roasted sweet peppers, mozzarella shaved parmesan & mustards

Artisan Cheeses & Charcuterie **$ 12**
Assortment of cured meats and fine cheeses served with castelvetrano olives, cornichons, honeycomb, and assorted crackers

International Cheese Display **$ 10**
A selection of four to six cheeses such as camembert, taleggio, Port Salut, brie, chèvre, Gruyère, sharp cheddar and Danish bleu, Served with dried fruits, nuts, and assorted crackers

Oysters on the Half Shell *(2 oysters per person)* **$ 9**
Blue Point oysters with cocktail sauce, lemon, and mignonette

Shrimp Cocktail *(3 shrimp per person)* **$ 8**
Peeled shrimp, chilled and served with cocktail sauce & lemon

Baked Brie en Croûte **$ 8**
Filled with seasonal fruit jam, served with fresh berries & assorted crackers

Seasonal Fresh Fruit *(Seasonal ~ available April - October)* **$ 8**
Seasonal fruit such as cantaloupe, honeydew, watermelon, pineapple, and assorted berries

Warm Artichoke Spinach Cheese Dip & Vegetable Crudités **$ 7**
With seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and naan

House Cured Salmon Gravlax **$ 7**
Honey mustard dill sauce, toast points, capers, onions, tomatoes

Prosciutto di Parma Wrapped Asparagus **$ 7**
Asparagus, fontina cheese, and red bell peppers wrapped in prosciutto with lemon, truffle oil, cracked black pepper, and shaved parmesan cheese

House Made Hummus Trio **$ 7**
Carrot, roasted garlic and beet hummus served with seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and pita bread or naan

Dinner Plate Service Menu *(page 1)*

The Greenbriar Inn offers three plated dinner packages. Choose a soup or salad and up to four entrée selections, including one red meat, one seafood/fish, one poultry/pork and one vegetarian. Exact entrée counts are due 10 days before your event. Refer to the list on page 12 for substitution options. Hors d'oeuvres and dessert selections are available for an additional charge and a seasonal house sorbet intermezzo course is available for $2.50pp.

Please refer to page 20 for our children's plated entrees. You can offer a fifth entrée selection for children age 12 and under.

Greenbriar Plated Dinner $ 56

Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-10 for the hors d'oeuvres menu.

Soup or Salad

Includes artisan breads and butter

Soup du Jour

Fresh Market Greens
English cucumbers, julienne carrots, tomatoes, house vinaigrette

Entrées

Wild Mushroom Penne Pasta
Roast foraged mushrooms, truffle cream, parmesan, asparagus, carrots

Chicken Marsala
Mushroom, tomatoes, Marsala demi, orecchiette pasta, zucchini, yellow squash and red peppers, parmesan

Left Hand Milk Stout Braised Short Rib
Whipped potatoes, roasted baby carrots and pearl onions, gremolata

Pan Seared Salmon
Creamy polenta, green beans and roasted cauliflower, tarragon beurre blanc, fennel

Apple Cider Glazed Pork Loin
Roasted red pepper and parmesan risotto, grilled zucchini and roasted red pepper, caramelized red onions, apple brandy demi

Garlic & Herb Grilled Chicken Breast
Roasted red pepper and tomato gnocchi, truffled asparagus, tri-color cherry tomatoes, thyme demi

Hazelnut Crusted Ruby Red Trout
Chive whipped potatoes, greens beans, baby carrots, lime beurre blanc

London Broil
Whipped potatoes, caramelized onions, mushrooms, broccolini, carrots, au jus demi

Roast Garlic and Tomato Gnocchi
Fresh basil, cherry tomatoes, peppers, parmesan

Greenbriar Premium Plated Dinner $ 62

Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-10 for the hors d'oeuvres menu.

Soup or Salad

Includes artisan breads and butter

Soup du Jour

Fresh Market Greens
English cucumbers, julienne carrots, tomatoes, house vinaigrette

Entrées

Grilled Vegetable Pasta Primavera
Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

Stuffed Chicken Breast Florentine
Pine nuts, spinach, feta cheese, polenta, seasonal vegetables, basil-tomato coulis

Grilled New York Strip Loin
Truffle whipped potatoes, broccolini, carrots, cabernet sauce

Seared Colorado Striped Bass
Creamy polenta, green beans, carrots, chive beurre blanc

Roast Berkshire Pork Tenderloin Marsala
Mushroom, tomatoes, Marsala demi, orecchiette pasta, zucchini, yellow squash and red peppers, parmesan

Maple Glazed Chicken Breast
Garlic whipped potatoes, baby carrots, broccolini, glazed apples, walnuts, roast demi

Grilled Salmon
Creamy polenta, ratatouille, champagne-lemon beurre blanc, fennel frond

Grilled Colorado Lamb Sirloin
Creamy polenta, seasonal vegetables, mint gremolata, syrah demi

Roast Mushroom Gnocchi
Fresh thyme, tomatoes, roasted red peppers, asparagus, shaved parmesan

Dessert

Priced separately. Refer to pages 17-19 for our house made dessert selections.

Greenbriar Gold Plated Dinner $ 68

Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-10 for the hors d'oeuvres menu.

Soup or Salad

Includes artisan breads and butter

Soup du Jour

GBI Caesar Salad
Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

Entrées

Roast Wild Mushroom Truffle Risotto
Asparagus, pearl onions, crisp apple salad garnish

Roasted Chicken Saltimbocca
Wrapped with sage and parma ham, served with creamy risotto, red pepper and zucchini, and Marsala jus

Roasted Prime Rib *(minimum 10 orders)*
Whipped potatoes, Yorkshire pudding, asparagus, carrots, au jus demi, Raifort sauce

Pine Nut Crusted Halibut
Sundried tomato polenta, asparagus, basil beurre blanc

Berkshire Pork Tenderloin en Croûte
Spinach, mushrooms and fontina cheese baked in puff pastry, seasonal vegetables, pommery mustard cream

Brandied Cherry Duck Breast
Whipped sweet potatoes, Brussel's sprouts, carrots, brandied cherry demi, toasted pecans

Salmon Oscar
Lump crab, asparagus, potato puree, lemon beurre blanc, Béarnaise sauce

Filet of Beef
Truffle whipped potatoes, asparagus, carrots, steak butter, Bordelaise sauce

Portobello Mushroom Wellington
Baked in puff pastry with spinach and asiago cheese, served with carrots, asparagus, cabernet-roasted vegetable demi and Béarnaise sauce

Dessert

Priced separately. Refer to pages 17-19 for our house made dessert selections.

Substitutions

Substitutions assume the replacement of a similar entrée item ***SUB***

Portobello Mushroom Wellington **$ 3**
Baked in puff pastry with spinach and asiago cheese, served with carrots, asparagus, cabernet roasted vegetable demi and Béarnaise sauce

Chicken Piccata **$ 4**
Lemon, artichoke, caper, and white wine cream sauce, fettucine, Chef's vegetables, parmesan

Brandied Cherry Duck Breast **$ 5**
Whipped sweet potatoes, brandied cherry demi, toasted pecans

Honey and Citrus Glazed Roasted Duck **$ 5**
Wild rice pilaf, pistachio - orange relish, thyme duck demi

Roast Berkshire Pork Tenderloin Marsala **$ 3**
Mushrooms, tomatoes, green beans, Marsala demi

Berkshire Pork Tenderloin en Croûte **$ 4**
Spinach, mushrooms, fontina cheese, puff pastry, pommery cream

Grilled Salmon **$ 4**
Creamy polenta, ratatouille, champagne lemon beurre blanc

Seared Colorado Striped Bass **$ 4**
Creamy polenta, green beans, carrots, chive beurre blanc

Salmon Oscar **$ 6**
Lump crab, asparagus, potato puree, lemon beurre blanc, Béarnaise

Pine Nut Crusted Corvina Bass **$ 4**
Sundried tomato polenta , asparagus, basil beurre blanc

Grilled Colorado Lamb Sirloin **$ 7**
Creamy polenta, seasonal vegetables, mint gremolata, syrah jus

Grilled New York Strip **$ 6**
Truffle whipped potatoes, broccolini, red peppers, cabernet sauce

Roasted Prime Rib ***(min. 10)*** **$ 7**
Whipped potatoes, Yorkshire pudding, asparagus, carrots, au jus, Raifort sauce

Filet of Beef **$ 10**
Truffle whipped potatoes, asparagus, steak butter, Bordelaise sauce

Filet Oscar **$ 12**
Truffle whipped potatoes, lump crab, asparagus, Bordelaise and Béarnaise

Traditional Beef Wellington **$ 13**
Tenderloin, foie gras, duxelles in puff pastry, whipped potatoes, asparagus, carrots, Béarnaise & Bordelaise sauces

Dinner Buffet Menu *(page 1)*

The Greenbriar Inn offers three dinner buffet options ~ Greenbriar Dinner Buffet, Greenbriar Dinner Buffet with Carving Station and a Premium Dinner Buffet with Carving Station. Additional items may be added or substituted for the quoted price. Hors d'oeuvres and dessert selections are available for an additional price. ***A minimum of 35 guests is required to offer a dinner buffet.***

Greenbriar Dinner Buffet $ 55

Children ages 3-12 $ 26

Seasonal Hors d'oeuvres
Priced separately. Please refer to pages 7-8 for the hors d'oeuvres menu.

Artisan Breads and Rolls
Whipped butter

Mixed Greens Salad
Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

Traditional Caesar Salad
Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

Left Hand Milk Stout Braised Short Rib
Whipped potatoes, roasted baby carrots and pearl onions, gremolata, braising jus

Fresh Herb & Garlic Chicken
Fresh herb and pinot noir demi

Hazelnut Crusted Ruby Red Trout
Rice pilaf, green beans, lime beurre blanc

Roast Tomato Penne Pasta
Fresh herbs, garlic, marinara, parmesan

Chef's Seasonal Vegetables

Roasted Red Bliss Potatoes

Greenbriar Dinner Buffet with Carving Station $ 60

Children ages 3-12 $ 29
Chef Carving Fee $ 75

Seasonal Hors d'oeuvres
Priced separately. Please refer to pages 7-8 for the hors d'oeuvres menu.

Artisan Breads and Rolls
Whipped butter

Mixed Greens Salad
Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

Traditional Caesar Salad
Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

Chef Carved Fresh Herb Crusted Roast Sirloin
Served with Raifort sauce and a choice of au jus demi, sauce au poivre, *OR* Diane sauce

Ginger Soy Glazed Salmon
Cilantro rice, sweet soy sauce, water chestnuts, scallion vinaigrette

Chicken Marsala
Mushroom, tomatoes, Marsala demi, orecchiette pasta, parmesan

Roast Garlic and Tomato Gnocchi
Fresh basil, cherry tomatoes, peppers, parmesan

Chef's Seasonal Vegetables

Chive Whipped Potatoes

Dessert

Dessert options include a dessert buffet, plated desserts, wedding cake or any combination of the three. Please refer to pages 17-19 for the

Substitutions and Additions

Additional buffet items may be substituted or added to any dinner buffet package. Please refer to page 14 for the complete list.

Premium Dinner Buffet with Carving Station $ 65

Children ages 3-12 $ 32
Chef Carving Fee $ 75

Seasonal Hors d'oeuvres
Priced separately. Please refer to pages 7-8 for the hors d'oeuvres menu.

Artisan Breads and Rolls
Whipped butter

Mixed Greens Salad
Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

Traditional Caesar Salad
Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

Chef Carved Fresh Herb Crusted Roast Prime Rib
Yorkshire pudding, horseradish, Raifort sauce and au jus demi

Cedar Plank Roasted Whole Salmon
Tri-colored scallion orzo, lemon-dill beurre blanc

Maple Glazed Chicken Breast
Glazed apples, candied pecans, roast chicken demi

Wild Mushroom Gnocchi
Fresh thyme, tomatoes, parmesan

Chef's Seasonal Vegetables

Truffle Whipped Potatoes

Substitutions and Additions

Refer to the list on the right.

Dessert

Refer to pages 17-19 for dessert selections.

Substitutions and Additions

Substitutions assume the replacement of a similar buffet item

		SUB	ADD
Grilled Vegetable Primavera	Pasta, fresh herbs, parmesan		$ 3
Penne Pasta Alfredo	Garlic, parmesan cream, parsley		$ 3
Roast Pepper Gnocchi	Fresh basil, garlic, tomatoes, parmesan		$ 3
Wild Mushroom Gnocchi	Fresh thyme, tomatoes, parmesan	$ 2	$ 3
Chicken Dijonnaise	Dijon tarragon cream		$ 4
Chicken Piccata	Artichoke, lemon, caper cream sauce	$ 2	$ 4
Garlic and Herb Chicken	Herb-pinot noir demi		$ 4
Maple Glazed Chicken	Glazed apples, candied pecans, roast demi		$ 4
Mussels Provençal	Herbs, tomato, capers and garlic	$ 2	$ 4
Hazelnut Crusted Ruby Red Trout	Rice pilaf, lime beurre blanc		$ 4
Ginger Soy Glazed Salmon	Scallion vinaigrette	$ 3	$ 5
Cedar Plank Roasted Whole Salmon	Lemon-dill beurre blanc	$ 3	$ 6
Colorado Striped Bass	Lemon-tarragon beurre blanc	$ 4	$ 7
Roast Pork Loin	Dijonnaise, Marsala or mushroom demi		$ 4
Herb Roast Pork Loin	Fresh herbs, tomato, roast pepper jus		$ 4
London Broil	Caramelized onions, peppers, mushrooms, au jus		$ 6
CHEF CARVED ITEMS	***Carving Fee $ 75**		
***Herb Roast Pork Loin**	Fresh herbs, tomato, roast pepper jus		$ 4
***Roast Pork Loin**	Dijonnaise, Marsala or mushroom demi		$ 4
***Roast Leg of Lamb**	Lamb jus, mint gremolata	$ 4	$ 6
***Fresh Herb Crusted Roast Sirloin**	Au poivre or Diane Sauce		$ 7
***Roast Prime Rib**	Yorkshire, Horseradish, Raifort, au jus	$ 5	$ 7
***Roast Tenderloin**	Raifort, Bordelaise, Béarnaise	$ 10	$ 15

Brunch Buffet Menus

The Greenbriar Inn offers a wonderful buffet brunch that can be served in any of our dining rooms. All brunches can begin between 10am and 11:30am and will be completed by 2:30pm or 3pm. Choose between the Greenbriar Brunch or the Premium Greenbriar Brunch with Chef Stations. Additional items may be added or substituted - ask us for details. ***A minimum of 30 guests is required to offer a brunch buffet.***

Greenbriar Brunch $ 50

Children ages 3-12 $ 25

Assorted Cheese Display

Fresh Seasonal Fruit

Mixed Greens Salad

Mediterranean Pasta Salad

Assorted Muffins and Quick Breads

Blueberry Ricotta Pancakes
Vermont maple syrup

Eggs Benedict
Traditional *or* Vegetarian

Breakfast Pork Sausage *or* Turkey Sausage

Herb Roast Pork Loin
Tomato and roast pepper jus

Chicken Marsala
Mushroom, tomato, Marsala demi

Roasted Red Bliss Potatoes

Chef's Seasonal Vegetables

Dessert Brunch Buffet

(Add to either brunch package)

Four Selections $ 10 Five Selections $ 12
Six Selections $ 14

Crème Brûlée Cheesecake Pear Almond Tart
Bread Pudding Clichy Torte Lemon Tart
Chocolate Torte Éclairs Fruit Tart
Chocolate Dipped Strawberries
White & Dark Chocolate Mousse Cups

(Refer to pages 17-19 for additional dessert selections)

Premium Greenbriar Brunch $ 55

Children ages 3-12 $ 27
+CHEF STATION FEE $ 75

Assorted Cheese Display

Fresh Seasonal Fruit

Mixed Greens Salad *or* Caesar Salad

Mediterranean Pasta Salad

Assorted Muffins and Quick Breads

Cream Cheese Danishes

Crème Brûlée French Toast
Vermont maple syrup

Eggs Benedict
Traditional ***or*** Vegetarian

Chef Prepared Omelet Station
Ham, bacon, Swiss and cheddar cheeses, tomato, onion, peppers, mushrooms and spinach

Applewood Smoked Bacon

Chef Carved Roast Sirloin
Sauce au poivre

Gingersnap and Almond Crusted Trout
Lime beurre blanc

Chicken Dijonnaise
Dijon tarragon cream

Roasted Red Bliss Potatoes

Chef's Seasonal Vegetables

Substitutions

Substitutions assume the replacement of a similar brunch item. Additional selections can also be added - ask us for details.

Croissants, Bagels or Fruit Scones **$ 1**
Apple Turnovers or Cream Cheese Danish **$ 1**
Belgian Waffles
Fruit compote or Vermont maple syrup
Tabbouleh Grilled Vegetable Salad
Applewood Smoked Bacon **$ 1**
House Cured Lox **$ 2**
Capers, onion, tomato, cream cheese, bagels
Shrimp Cocktail **$ 3**
Oysters on the 1/2 Shell **$ 3**
Chef Prepared Omelet Station ***Chef Fee $ 75*** **$ 3**
Ham, bacon, Swiss and cheddar, tomato, onion, peppers, mushrooms and spinach
Quiche **$ 3**
Ham and Gruyere ***or*** Quiche Lorraine
Vegetarian Quiche **$ 3**
Tomato, spinach and feta
London Broil **$ 3**
Caramelized onions, peppers, mushrooms, au jus
Roast Pork Loin Marsala
Tomatoes, herbs, mushrooms, Marsala sauce
Gingersnap and Almond Crusted Trout **$ 2**
Lime beurre blanc
Sesame Salmon **$ 3**
Scallion, soy vinaigrette

CHEF CARVED ITEMS ***Carving Fee $ 75***

Honey Glazed Ham	Dijon mustard	**$ 1**
Roast Leg of Lamb	Mint jus	**$ 4**
Roast Sirloin	Au Poivre ***or*** Diane Sauce	**$ 4**
Roast Prime Rib	Raifort, au jus	**$ 5**

Plated Luncheon $ 48

Choose a soup or salad and three entrée selections including one vegetarian option. Selected entrée counts must be provided prior to the event.

Soup or Salad

Soup du Jour

Fresh Market Greens
English cucumbers, julienne carrots, tomatoes, house vinaigrette

Entrées

Additional Selections available upon request

Grilled Vegetable Pasta Primavera
Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

Grilled Chicken Breast
Roasted pepper and tomato gnocchi, sautéed Swiss chard, thyme jus

Roast Beef Sirloin
Gold potato gnocchi, baby carrots, gremolata

Tiger Prawns & Fettuccini
Garlic, fresh herbs, tomatoes, scallions, lemon, white wine, parmesan reggiano

Herb Roast Pork Loin
Tomato, roasted pepper, roasted red potatoes, seasonal vegetables, herb jus

Chicken Breast Carbonara
Crispy pancetta, scallions, garlic, wilted spinach, fettuccini, pancetta cream

Hazelnut Crusted Ruby Red Trout
Chive whipped potatoes, seasonal vegetables, lime beurre blanc

London Broil
Grilled flank steak, whipped potatoes, seasonal vegetables, caramelized onion and mushroom au jus

Grilled Salmon
Creamy white polenta, ratatouille, lemon beurre blanc

Wild Mushroom Strudel
Grilled portobello, baby spinach, caramelized onions, truffle cream sauce

Dessert and Snack Options

Available for an additional charge. Refer to pages 17-19 and 22 for dessert and snack selections (business meetings only).

**NOT AVAILABLE FOR WEDDINGS. PLEASE REFER TO OUR BRUNCH OR DINNER MENUS FOR DAYTIME WEDDING MENU OPTIONS.*

Luncheon Buffet $ 48

Choose three buffet entrée selections including one vegetarian option. Both the Caesar salad and the fresh market greens salad will be included on the buffet.

Salads

Classic Caesar Salad
Romaine hearts, hard boiled egg, bacon, white anchovy dressing, garlic croutons, parmesan reggiano

Fresh Market Greens
English cucumbers, julienne carrots, tomatoes, house vinaigrette

Artisan Bread and Whipped Butter

Buffet Entrées

Additional Selections available upon request.

Chicken Marsala
Mushroom, tomatoes, Marsala demi, parmesan

Grilled Vegetable Pasta Primavera
Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

Roast Pork Loin Marsala
Mushrooms, tomatoes, Marsala demi, parmesan

Tiger Shrimp and Penne Pasta
Fresh herbs, garlic, shrimp, tomatoes, scallions, lemon, white wine

London Broil
Grilled flank steak, caramelized onions, mushrooms, au jus

Roast Garlic and Tomato Gnocchi
Fresh basil, cherry tomatoes, peppers, parmesan

Grilled Salmon
Ratatouille, lemon beurre blanc

Herb Grilled Chicken Breast
Sautéed Swiss chard, roasted peppers, herb chicken demi

Chef's Seasonal Vegetables

Roasted Red Potatoes

Dessert and Snack Options

Available for an additional charge. Refer to pages 17-19 and 22 for dessert and snack selections (business meetings only).

**NOT AVAILABLE FOR WEDDINGS. PLEASE REFER TO OUR BRUNCH OR DINNER MENUS FOR DAYTIME WEDDING MENU OPTIONS.*

BANQUET DESSERTS

Strawberry Shortcake **$ 10**
Fresh macerated strawberries, buttermilk biscuit, whipped cream

Chocolate Dipped Strawberries with whipped cream *(4 per person)* **$ 10**

White & Dark Chocolate Mousse Parfait **$ 10**
Valrhona white and dark chocolate mousse, whipped cream, raspberry sauce, fresh berries

Baked Alaska **Not available on a dessert buffet* **$ 10**
Chocolate cake and vanilla ice cream roulade, topped with toasted Italian meringue, served with raspberry sauce

Crème Brûlée (GF) Fresh berry garnish **$ 10**

Assorted White and Dark Chocolate Truffles *(4 per person)* **$ 10**
A selection of 2-3 flavors such as Kahlua, raspberry, caramel, chai, pistachio, milk chocolate

Fresh Brioche Doughnuts **Buffet Only* **$ 24**/dzn
Vanilla Glaze, Chocolate Glaze or Maple Glaze
More flavors available upon request

Churros Caramel and chocolate sauces **Buffet Only* **$ 24**/dzn

Bread Pudding **Choose one flavor* **$ 10**
Served in individual ramekins or in a chaffer on a buffet
-Banana rum raisin with toffee rum sauce
-Apple-maple pecan with warm vanilla brie cream
-Banana, chocolate chip and walnut with bourbon caramel sauce
-Raspberry, almond and white chocolate with Grand Marnier cream

Ice Cream Sundae Bar **Can not be included in dessert buffet pricing* **$ 10**
Ask us about preparing the ice cream bar for a reduced guest count.
Vanilla and chocolate ice creams with toppings and sauces

House Sorbet & Ice Cream **Not available on a dessert buffet* **$ 6**

PIES AND CRISPS

Add our suggested house made ice cream flavors or vanilla bean ice cream for $2

Strawberry Rhubarb Pie **$ 8**
Vanilla bean ice cream

Apple Pie **$ 8**
Caramel ice cream

Pumpkin Pie **$ 8**
Cinnamon whipped cream

Blueberry Pie **$ 8**
Ginger ice cream

Tart Cherry Pie **$ 8**
Vanilla bean ice cream

Pecan Pie **$ 9**
Bourbon whipped cream

Fruit Crisp **Choose one flavor* **$ 8**
Served in individual ramekins or in a chaffer on a buffet
Apple, Mixed Berry, Peach or Cherry

TORTES AND CAKES

Clichy Torte **$ 10**
Layers of almond joconde cake, chocolate ganache, and hazelnut buttercream, served with raspberry sauce

Four Chocolate Torte **$ 11**
Rich chocolate cake, Valrhona chocolate mousse, chocolate buttercream, chocolate ganache, raspberry coulis

Chocolate Mousse Dome *(will be mini domes if on a buffet)* **$ 11**
Rich dark chocolate mousse, chocolate ganache, chocolate cookie, raspberry sauce, chocolate sauce

Tiramisu **$ 10**
Espresso-Grand Marnier soaked ladyfingers layered with mascarpone-rum filling, served with Espresso crème Anglaise, dusted with dark cocoa powder

Left Hand Milk Stout Chocolate Cake **$ 11**
Warm Valrhona chocolate glaze, blackberry sauce, salted caramel whipped cream

Chocolate Raspberry Mousse Cake **$ 11**
Layers of chocolate cake, chocolate, raspberry, and white chocolate mousses, topped with Valrhona ganache and fresh raspberries

Decadent Flourless Chocolate Cake (GF) **$ 10**
Rich, dense and moist chocolate cake with raspberry coulis

Lemon Pound Cake **$ 10**
Fresh berry compote, chantilly cream

Fallen Chocolate Soufflé Cake (GF) **$ 11**
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce

German Chocolate Cake **$ 10**
Rich chocolate cake layered with coconut filling, covered with chocolate ganache, topped with coconut

GALETTES

Served with whipped cream or vanilla ice cream

Apple Galette **$ 10**
Caramel sauce drizzle

Strawberry Rhubarb Galette **$ 10**
Honey glaze

Tart Cherry Galette **$ 10**
Cinnamon honey drizzle

Peach Raspberry Galette **$ 10**
Peach jam glaze

VEGAN DESSERT MENU AVAILABLE UPON REQUEST

TARTS

Tarte Tatin **$ 10**
Golden puff pastry, caramelized apples, warm vanilla bean brie cream sauce

Lemon Tart **$ 10**
Whipped cream, raspberry sauce

Almond Raspberry Tart **$ 10**
Almond cream, raspberry mousse, almond brittle

Seasonal Fruit Tart **$ 10**
Fresh fruit and Bavarian cream covered with an apricot napage

Valrhona Chocolate Tart (GF) **$ 10**
Rich chocolate ganache, coconut macaroon crust, lemon whipped cream

Valrhona Chocolate and Salted Caramel Tart **$ 11**
Chocolate sucrée, chocolate custard, salted caramel, chocolate ganache, raspberry sauce

Colorado Palisade Peach Tart (seasonal) **$ 10**
Goat cheese mousse, grilled peaches, rosemary

Key Lime Tart Butter tart, brûléed meringue, fresh fruit **$ 10**

CHEESECAKES

Belgian Dark Chocolate Hazelnut Cheesecake **$ 11**
Cinnamon graham cracker crust, espresso crème Anglaise, Diplomat cream, chopped hazelnut brittle

White Chocolate Cheesecake **$ 10**
Macadamia nut crust, tropical fruit compote

Salted Caramel Cheesecake **$ 10**
Oreo crust, Left Hand Nitro stout sabayon

Churro Cheesecake **$ 10**
Snickerdoodle crust, cinnamon sugar swirl, whipped cream, caramel sauce

Black Forest Cheesecake **$ 10**
Bing cherry compote, Kirsch scented whipped cream, chocolate shavings

Espresso White Chocolate Cheesecake **$ 10**
Chocolate cookie crust, blackberry sauce

New York Style Cheesecake Shortbread crust, strawberry sauce **$ 10**

DESSERT BUFFET

Choose from any of our dessert selections.
A wedding cake can be one of the selections on the buffet for an additional $2 per person. Ask us for details.

3 Selections $ 12 4 Selections $ 14 5 Selections $ 16

HOLIDAY DESSERTS

These desserts are available all year (with the exception of the Bûche de Noël) but are especially festive and are wonderful options for your holiday party.

Bûche de Noël (Traditional Holiday Yule Log) **$ 12**
Chocolate almond sponge cake rolled with hazelnut buttercream, almond praline and shaved chocolate, decorated with meringue mushrooms to resemble a holiday yule log. Served with raspberry sauce.

Sugar Pumpkin White Chocolate Cheesecake **$ 10**
Gingersnap crust, white chocolate mousse

Warm Spiced Apple Turnover **$ 10**
Topped with walnut streusel, rum caramel sauce

Chocolate Raspberry Mousse Cake **$ 11**
Layers of chocolate cake, chocolate, raspberry, and white chocolate mousses, topped with Valrhona ganache and fresh raspberries

Holiday Carrot Cake **$ 10**
Moist carrot cake with traditional holiday spices, golden raisins and walnuts, layered and topped with cream cheese frosting

Fallen Chocolate Soufflé Cake (GF) **$ 11**
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce

Eggnog Crème Brûlée (GF) **$ 10**
Sugared cranberries

Maple Cheesecake **$ 10**
Graham cracker -pecan crust, apple garnish

Cranberry Cheesecake **$ 10**
New York style cheesecake, cranberry gelée, orange compote, sugared cranberries

Eggnog Cheesecake **$ 10**
Gingerbread crust, fig compote

COFFEE STATIONS

Gourmet Coffee Station ***(prepared for 60% of the total guest count)*** **$ 7.50**
Silver Canyon regular and decaf coffee, whipped cream, vanilla, hazelnut and amaretto syrups, chocolate covered espresso beans and chocolate dipped spoons

Basic Coffee and Tea Station ***(prepared for 60% of the total guest count)*** **$ 4.50**
Silver Canyon regular and decaf coffee, select hot teas, cream and sugar

(Please refer to the Bar and Beverage section on page 20 for additional coffee & tea options)

SPECIALTY CAKES

Weddings, Anniversaries, Birthdays

The Greenbriar Inn makes beautiful and delicious cakes using only the freshest ingredients. The flavors listed below are just a sample of our pastry chef's creations, however, and we can customize any cake to your specifications. All wedding cakes include one flavor with a simple, classic design but, if you have a more elaborate specific cake design in mind, we would be happy to work with you to make your dream cake a reality. For multiple flavored cakes and square shaped cakes add $1 per selection. Depending on the size of your event, there may be an additional charge for a 2, 3 or 4 tier wedding cake. ***The selections below are suggestions but any filling and frosting flavor can be mixed and matched and any flavor can be made into cakes or cupcakes.***

White Velvet **$ 6**
Layered with fresh berries and vanilla pastry cream, frosted with vanilla buttercream

White Velvet **$ 6**
Layered with raspberry preserves and chocolate mousse, frosted with white chocolate buttercream

Almond Joconde **$ 7**
Layered with Bavarian cream and strawberries, frosted with vanilla buttercream

Almond Joconde **$ 7**
Layered with raspberry mousse and fresh raspberries, frosted with white chocolate buttercream

Lemon **$ 6**
Layered with lemon cream and fresh raspberries, frosted with vanilla buttercream

Lemon **$ 6**
Layered with strawberries and lemon mousse, frosted with white chocolate buttercream

Pink Champagne **$ 6**
Layered with vanilla pastry cream and fresh strawberries, frosted with vanilla buttercream

Marble **$ 6**
White velvet and chocolate marble cake layered with chocolate mousse, frosted with vanilla buttercream

Carrot Pecan *(also available without pecans)* **$ 6**
Layered and frosted with cream cheese frosting

CAKES (cont.)

Black Forest **$ 8**
Rich chocolate cake layered with brandied cherries and whipped cream, frosted with chocolate buttercream, covered with chocolate ganache. Can also be frosted with vanilla buttercream.

Red Velvet **$ 6**
Layered and frosted with cream cheese buttercream

Chocolate **$ 6**
Layered with Kahlua chocolate mousse, frosted with white chocolate buttercream

Chocolate **$ 6**
Layered with salted caramel mousse, frosted with vanilla buttercream

Snickerdoodle **$ 6**
White velvet cake with a cinnamon sugar swirl layered with cinnamon cream cheese frosting, frosted with vanilla buttercream

CUPCAKES

One or Two Flavor Selections ***$ 6***
Three Flavor Selections ***$ 8***

White Velvet
Filled with vanilla pastry cream, frosted with raspberry buttercream, garnished with a fresh berry

Almond Joconde
Filled with dark chocolate mousse, frosted with white chocolate buttercream, garnished with white and dark chocolate drizzle

Lemon Poppy Seed
Filled with raspberry jam, frosted with vanilla butter cream, garnished with a fresh raspberry

Carrot Pecan *(available without the pecans)*
Topped with cream cheese frosting, garnished with maple pecans

Red Velvet
Cream cheese frosting, garnished with white chocolate shavings

Chocolate
Filled with salted caramel mousse, frosted with vanilla buttercream, topped with dark chocolate shavings

Additional Menus

LATE-NIGHT SNACKS

All prices are per person.

Chicken Tenders — **$ 6**
House breaded chicken tenders and creamy ranch dipping sauce

Left Hand Fries — **$ 6.50**
Truffle Parmesan Fries, Chives, Sauce Béarnaise, Ketchup

French Fries with Ketchup — **$ 3.50**

Pulled Pork Sliders — **$ 4.50**
Smoked Barbecue pork, apple coleslaw, Hawaiian rolls

Mini Burger Sliders Lettuce, tomato and ketchup — **$ 5.50**
+$1/pp with cheddar cheese

Crab Rangoons Sweet and sour dipping sauce — **$ 4**

Coconut Shrimp Tempura Sweet Thai chili dipping sauce — **$ 4**

Popcorn — **$ 3**

Margherita Pizza Mozzarella, Parmesan, Tomato, Basil Tomato Sauce — **$ 5**

Cheese Pizza Tomato Sauce, Mozzarella Cheese — **$ 5**

Pepperoni Pizza Tomato Sauce, Mozzarella Cheese, Pepperoni — **$ 5.50**

Chocolate Chip Cookies and Shots of Milk — **$ 4**

Brioche Doughnuts *Flavors available upon request — **$ 3**

Churros Caramel and chocolate Sauces — **$ 3**

PLATED CHILDREN'S ENTRÉES

(For kids age 12 and under)

House Breaded Chicken Tenders — **$ 14**
Butter Parmesan Pasta, Chef's Vegetables, Creamy Ranch Dipping Sauce
(Can sub pasta for French fries)

Grilled Chicken Tenders — **$ 14**
Butter Parmesan Pasta, Chef's Vegetables, Creamy Ranch Dipping Sauce
(Can sub pasta for French fries)

Macaroni and Cheese House Made Cheese Sauce, Chef's Vegetables — **$ 14**

Margherita Pizza Mozzarella, Parmesan, Tomato, Basil Tomato Sauce — **$ 17**

Pepperoni Pizza Tomato Sauce, Mozzarella Cheese, Pepperoni — **$ 19**

GBI Cheeseburger — **$ 20**
House Ground Tenderloin Burger with Cheddar Cheese, Lettuce, Tomato, Pickles, Brioche Bun, GBI Fries **Also available with no cheese*

Veggie Burger — **$ 20**
Chipotle Black Bean "Burger", Cheddar Cheese, Lettuce, Tomato, Brioche Bun, GBI Fries **Also available with no cheese*

Bar & Beverages

Cocktails & Mixed Drinks

Well Liquor	**$ 9 per drink**
Call Liquor	**$ 10 - 15**
Premium	**$ 16 - 25**
Top Shelf	**$ 26+**

**Our full wine list can be accessed in the Menu section of our website at www.greenbriarinn.com for selections of specific liquors, beer and wine.*

Assorted Bottled and House Draft Beer — **$ 5 - 11/ btl/glass**
**Inquire about specialty beer orders*

Wines by the Glass — **$ 11 - 20**

Wines by the Bottle

Refer to page 19 for our Banquet Wine List and view our full wine list at www.greenbriarinn.com.

White and Red	**$ 34 - 40+**
Champagne & Sparkling Wine	**$ 38+**
Martinelli's Sparkling Cider	**$ 14**

Assorted Soft Drinks — **$ 3.50/ glass**

Lemonade — **$ 3.50/ glass**

Iced Tea — **$ 3.50/ glass**

Juices *(cranberry, orange, grapefruit, apple)* — **$ 12/ carafe**

Glass Jars *(Available at ceremony & cocktail hour locations)*

Plain Water (Fresh lemon slices)	**$ .50 per person**
Flavored Water (fruit, cucumber, herbs)	**$1.50 per person**

~Water jar prices include refills

Lemonade and Iced Tea

Two Gallon (20-30 glasses)	**$ 60 per jar**
Three Gallon (30-40 glasses)	**$ 90 per jar**

Hot Tea — **$ 4 - 4.75**

Silver Canyon Coffee — **$ 4.50**

Espresso / Double Espresso — **$ 4.50 / $ 6.50**

Cappuccino — **$ 6.50**

Latte / Mocha Latte — **$ 6.50 / $ 7**

Gourmet Coffee Station *(see page 18)* — **$ 7.50 per person**

Basic Coffee & Tea Station *(see page 18)* — **$ 4.50 per person**

Banquet Wine List

The Greenbriar Inn has earned the Wine Spectator's "Best of Award of Excellence" for our extensive wine list of over 700 selections. We have selected the following wines for your review because we feel they work well for banquets. If you would like a larger selection to choose from, our entire wine list is available on our website or upon request. Availability and price are subject to change.

The Greenbriar Inn has special 1.5L, 3L or 6L bottles of wines available for your event. Having your guests sign the bottle is a wonderful way to remember your special day. Let us know if you would like to know our availability for these large format bottles.

SPARKLING WINES

Veuve de Vernay Brut (France)	**$ 36**
Benvolio Prosecco (Italy)	**$ 36**
LaMarca Prosecco (Italy)	**$ 39**
Josh Cellars Prosecco (California)	**$ 40**
Josh Cellars Sparkling Rosé (California)	**$ 40**

PINOT GRIGIO, SAUVIGNON BLANC, & OTHER WHITE VARIETALS

Yealands Sauvignon Blanc (New Zealand)	**$ 36**
The Better Half Sauvignon Blanc (New Zealand)	**$ 37**
Luc Poullain Touraine Sauvignon Blanc (France)	**$ 52**
Castello Banfi Pinot Grigio (Italy)	**$ 36**
Relax Riesling (Germany)	**$ 36**
J. Lohr Riesling (California)	**$ 38**
Fleurs de Prairie Rosé (France)	**$ 37**

CHARDONNAY

Franciscan Chardonnay (California)	**$ 33**
Sterling Chardonnay (California)	**$ 33**
Josh Cellars Chardonnay (California)	**$ 34**
Twenty Acres by Bogle Chardonnay (California)	**$ 34**
Cave de Lugny "Unoaked" Chardonnay (France)	**$ 38**
Louis Jadot Mâcon-Villages Chardonnay (France)	**$ 40**
Cinquante-Cinq Chardonnay (France)	**$ 42**

PINOT NOIR

Kenwood Pinot Noir (California)	**$ 32**
Chateau Souverain Pinot Noir (California)	**$ 34**
Mark West Pinot Noir Monterey (California)	**$ 36**
Pas de Probleme Pinot Noir (France)	**$ 40**
William Hill Estate Winery Pinot Noir (California)	**$ 42**
Cline "Seven Ranchlands" Pinot Noir (California)	**$ 44**

CABERNET SAUVIGNON & RTW

Sterling Cabernet Sauvignon (California)	**$ 33**
Kenwood Cabernet Sauvignon (California)	**$ 36**
Cosentino Cabernet Sauvignon (California)	**$ 36**
Chateau Souverain Cabernet Sauvignon (California)	**$ 40**
Josh Cellars Cabernet Sauvignon (California)	**$ 45**
Château Saint-Sulpice Red Blend (France)	**$ 36**
The Stag Red Blend (California)	**$ 40**
Decoy Red Bland (California)	**$ 44**

OTHER RED VARIETALS

Alamos, Malbec (Argentina)	**$ 33**
Trapiche "Tesoro" Malbec (Argentina)	**$ 36**
Cosentino Zinfandel (California)	**$ 36**
Firestone Merlot (California)	**$ 40**

The Greenbriar Inn welcomes the opportunity to host your business meetings or all day retreats. Located just 10 minutes north of Boulder and west of Longmont, our facility offers a relaxed, country atmosphere with comfortable and versatile event spaces that can accommodate up to 200 people. Contact us for details and let our event team coordinate your meeting or special event.

ROOM CHARGES

Refer to page 4 of this package for our room fees.

BREAKFAST

Continental Breakfast Menu: $ 25

Fresh Brewed Coffee and Assorted Herbal Teas

Choice of two juices: Orange Cranberry Pineapple Grapefruit Grape

Fresh Fruit Tray **Bagels with Cream Cheese & Lox**

Choice of two Breads or Muffins: Banana Nut Cranberry Blueberry Lemon Poppy seed Coffee Cake

Croissants and Scones available for a $ 0.50 upcharge

Hot Breakfast Entrees:

Bacon or Sausage	**$ 4**	Breakfast Burritos	**$ 4**
Hash Browns/Home Fries	**$ 3**	Salmon Potato Cakes	**$ 4**
Scrambled Eggs	**$ 5**	Eggs Benedict or Veggie Benedict	**$ 7**
Denver Quiche	**$ 5**	Ham and Gruyere Quiche	**$ 5**
Tomato, Spinach and Feta Quiche	**$ 5**	Quiche Lorraine	**$ 5**

LUNCH SELECTIONS ***Please refer to pages 15, 16 and the menu to the right.***

BEVERAGE & SNACKS

Fruit Tray w/ Raita dip	**$ 4**	Fresh Brewed Coffee	**$ 4.50**
Cheese tray w/ Crackers	**$ 5.50**	Assorted Herbal Teas	**$ 4 +**
Antipasto Tray	**$ 8**	Assorted Soft Drinks	**$ 3.50**
Vegetable Crudités w/ Dip	**$ 5.50**	Fiji Water	**$ 4**
Assorted Cookies	**$ 4**	Perrier	**$ 4**
Assorted Fruit & Nut Bars	**$ 4**	Fudge Brownies	**$ 4**
Scones	**$ 2**	Biscotti	**$ 2**
Chocolate Dipped Strawberries	**$ 4**		
Granola with Fresh Fruit & Yogurt	**$ 4**		

DESSERT SELECTIONS ***Please refer to pages 17 - 19***

BUTCHER BLOCK SANDWICH BOARD $ 35

ADDITIONAL BRUNCH AND LUNCH MENUS ARE AVAILABLE– SEE PAGES 15 and 16.

**The sandwich board menu is only available for business meetings/events. Please refer to our brunch, lunch and dinner menus for other daytime event menu options.*

Choose one soup or one salad and three sandwich selections

Soups

Tomato Basil **Minestrone** **Split Pea & Ham**
Roasted Pepper Bisque **Chicken Noodle**

Salads

Classic Caesar Salad
Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

Mediterranean Pasta Salad
Peppers, Tomatoes, Basil, Olives, Fetta Cheese , White Balsamic Vinaigrette

Fresh Market Greens
English Cucumbers, Julienne Carrots, Tomatoes, Maple Pecans, House Vinaigrette

Sandwiches and Wraps

All of the following can be served as a sandwich or wrap. Additional selections are available upon request.

Slow Roasted Sliced Prime Rib
French baguette , Romaine, tomato, Gruyère, Raifort

Pesto Grilled Chicken
Romaine, tomato, creamy pesto, fontina cheese

GBI Roast Turkey Breast
Romaine, tomato, Swiss cheese, cranberry sauce, roasted garlic aioli

Grilled Garden Vegetable
Marinated zucchini, roasted red peppers, artichoke hearts, eggplant, mozzarella, sun dried tomato tapenade

Classic "BLT"
Applewood smoked bacon, lettuce, fresh tomatoes, Dijonnaise

Dessert and Snack Options

(Refer to pages 17-19 for dessert options and the list at the left for snack selections)

BANQUET ESTIMATE REQUEST FORM

Name: _____
Address: _____
City/State/Zip: _____
Email: _____
Phone: _____ **Fax:** _____
Date of Function: _____
Time: _____ **Number of Guests:** _____
Type of Function: _____
Spaces Reserved: _____
How did you hear about us? _____

Bar: ***Choose one or both***

Cash Bar: *Drinks your guests purchase.* *Set up fee of* **$1/person**

Open Bar: *Drinks the host purchases. No additional charge.*

Assorted Sodas & Coffee Drinks	**$3.50-6.50**
Liquor and Mixed Drinks	**$9 +**
Assorted Bottled and Draft Beer	**$5 – $11**
Wine and Sparkling Wine by the Bottle	**$34-40+**

Appetizers: We suggest 3-5+ selections for your cocktail hour prior to dinner.

1. _____ $_____
2. _____ $_____
3. _____ $_____
4. _____ $_____
5. _____ $_____
6. _____ $_____

NOTES:

Choose Desired Banquet Package Option:
(*Ex. Premium Dinner Buffet, Greenbriar Gold Plated Dinner, Premium Greenbriar Brunch, etc.)*

_____ $_____

Soup or Salad (if applicable): _____

Entrees: Choose up to 4 for a plated dinner (if applicable)

1. _____
2. _____
3. _____
4. _____
5. **Child's Selection:** _____ $_____

Dessert: Choose up to 3 for plated desserts, or up to 5 for a buffet

1. _____ $_____
2. _____ $_____
3. _____ $_____
4. _____ $_____
5. _____ $_____

Music by: _____

Dance Floor Fee: ($300/400/500) Yes _____ **No** _____

A banquet service charge of 20% will be added to the total bill for all parties of 8 or more. 15% is allocated to the service staff and 5% is retained by the house and the banquet sales staff. A 5.335% Sales Tax and 4% Kitchen Living Wage fee applies to all food and beverage sales.

Contacts at The Greenbriar Inn

Crystal Steagall	Event Sales Manager
Matthew Cook	Event Sales
Wade Sawaya	Restaurant Manager
Philip A. Goddard, III	Proprietor/General Manager
Emma Goddard	Accounting/Marketing/ Sales

(303) 440-7979 | www.greenbriarinn.com | gbi@greenbriarinn.com