



Event Catalogue



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THE CANOE ROOM



Host your next gathering in our fully private dining room, perfect for up to 36 guests. Ideal for business meetings, celebrations, and special occasions.

- AV capabilities
- Wheelchair accessibility
- Table cloth rentals
- Dimmable lights
- Customizable table layout

Contact us today to reserve your date!

FOOD & BEVERAGE MINIMUMS

THE BACK PATIO



Our covered outdoor private dining area accommodates up to 40 guests. During the winter or inclement weather, it can be enclosed and heated for year-round comfort. For larger gatherings, the Canoe Room and patio can be reserved together to accommodate more than 40 guests.

- Ceiling fans and built in heaters
- Wheelchair accessibility
- Table cloth rentals
- Sunset views
- Private entrance from back parking lot

FOOD & BEVERAGE MINIMUMS

	SUN	MON	TUES	WED	THURS	FRI	SAT
LUNCH	\$1000	\$750	\$750	\$750	\$750	\$750	\$750
DINNER	\$1000	\$1000	\$1000	\$1000	\$1000	\$1500	\$1500

Holidays

at

• River Birch Lodge •



At River Birch Lodge, the holidays are about more than just great food—they're about cherished moments shared with family, friends, and colleagues.

Whether you're looking for a comforting meal by the fire, a celebratory feast, or a casual get-together, we take pride in serving fresh, flavorful dishes that highlight the bounty of our community.

THE CANOE ROOM

With its rustic charm, warm wood accents, and inviting décor, the Canoe Room is ideal for a sophisticated dinner or a quiet, intimate celebration. Whether hosting a small or larger group, this space can be tailored to create the perfect experience.



THE MAIN DINING ROOM

Perfect for smaller gatherings of 16 or fewer, a reservation in the Main Dining Room offers a warm, inviting ambiance with flickering fireplaces, making it a wonderful choice for a relaxed yet elegant holiday meal.



THE BACK PATIO

Enclosed and heated, this cozy space allows you to enjoy the charm of an outdoor setting without the winter chill. Surrounded by the natural beauty of the Lodge, it's a unique and festive spot for any holiday occasion.

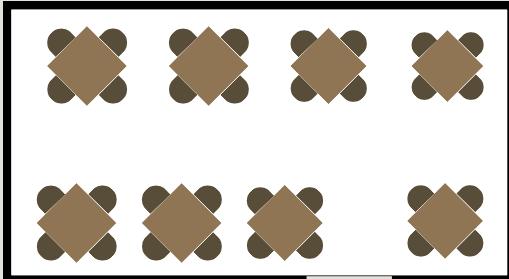


Table Layouts

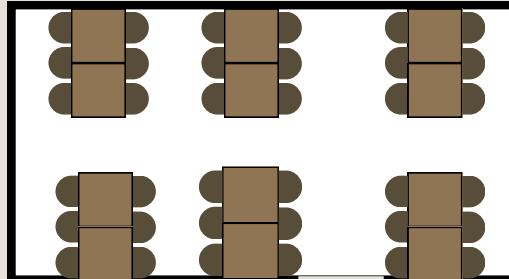
Not perfectly to scale. Should be used as a reference only.

THE CANOE ROOM

Accommodates up to 36 people at maximum occupancy.

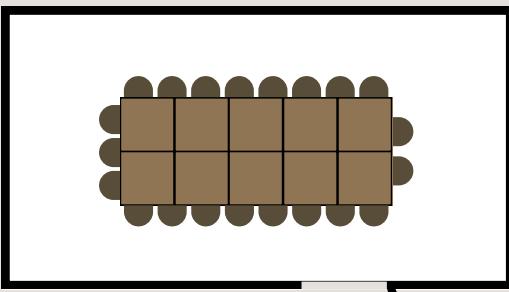


SET UP 1: 32 People Max.

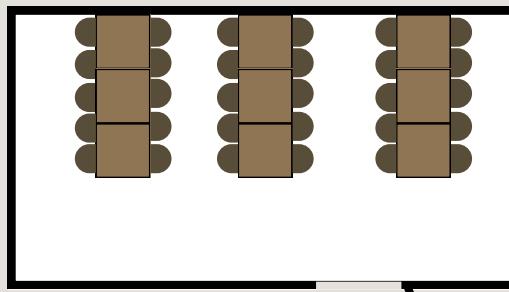


SET UP 2: 36 People Max.

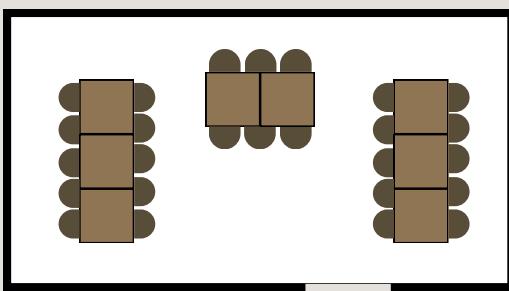
NOTE: This is the **only** option for parties of 36 people.



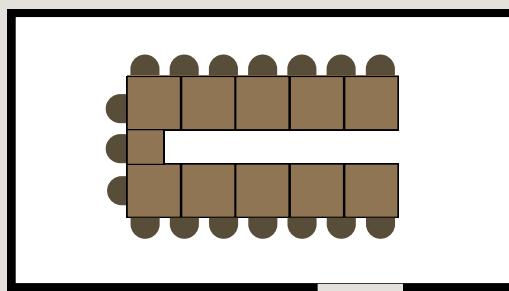
SET UP 3: 21 people max.



SET UP 4: 30 people max.



SET UP 5: 26 people max.

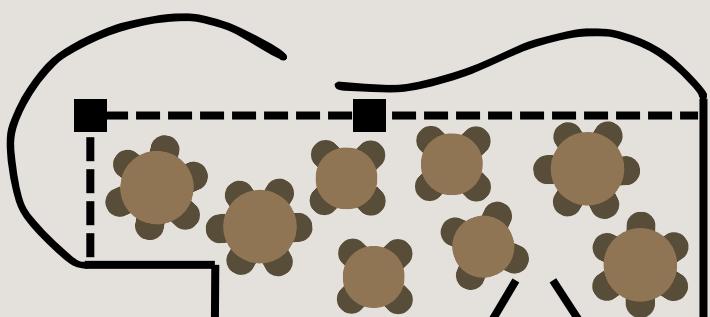
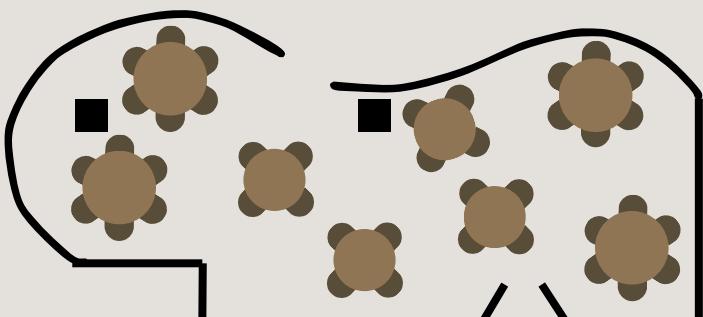


SET UP 6: 17 people max.

THE PATIO

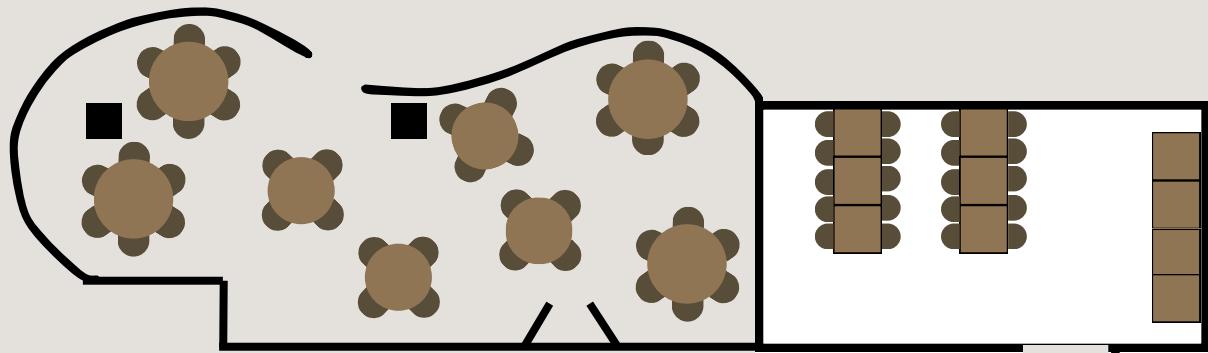
Fits 40 people with enclosures up or down. There are only round tables.

Dashed line indicates where the patio enclosures are when closed.

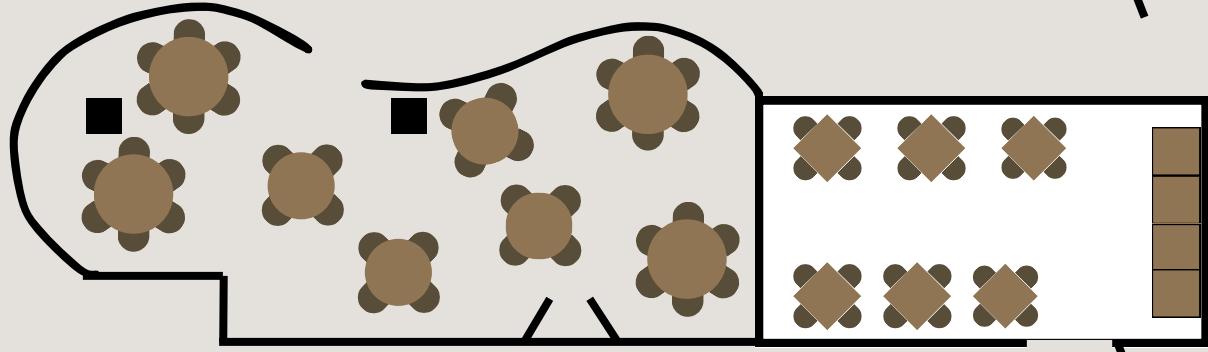


Combination Layouts

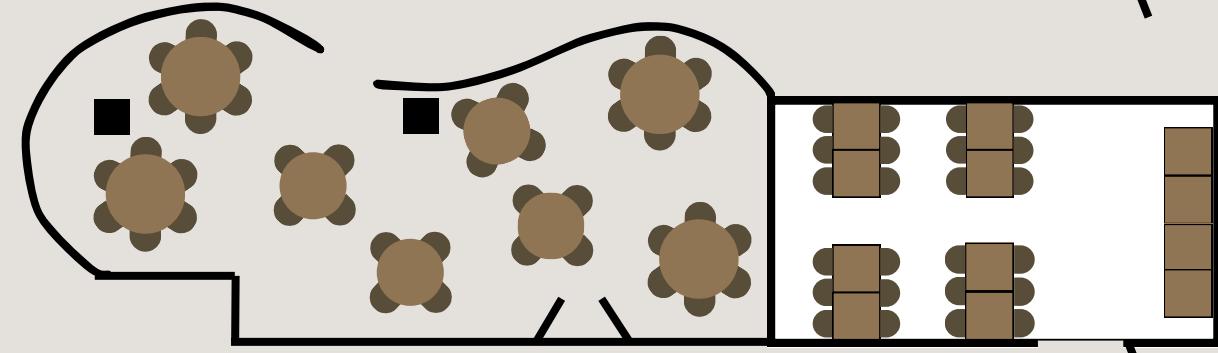
Not perfectly to scale. Should be used as a reference only.



COMBO SET UP 1: Fits up to 60 people



COMBO SET UP 2: Fits up to 64 people



COMBO SET UP 3: Fits up to 64 people

Cocktail Party Layouts

We have 3 high top tables that can be used for cocktail parties.
These are indicated as the circles with no chairs.

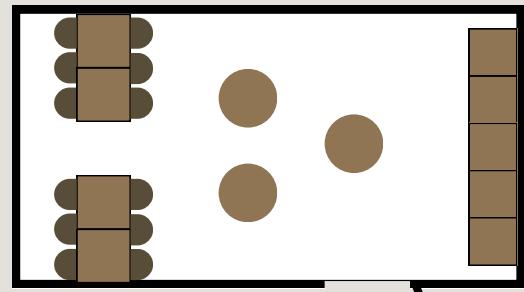
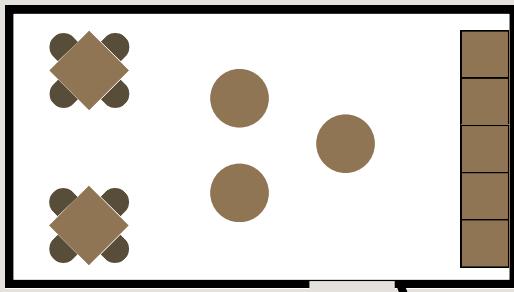


Table Layouts with AV

Not perfectly to scale. Should be used as a reference only.

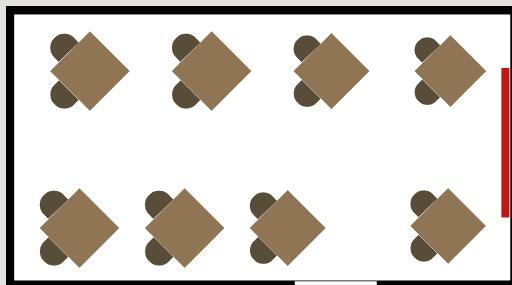
THE CANOE ROOM

These layouts are designed to eliminate guests having their backs to the projector screen.

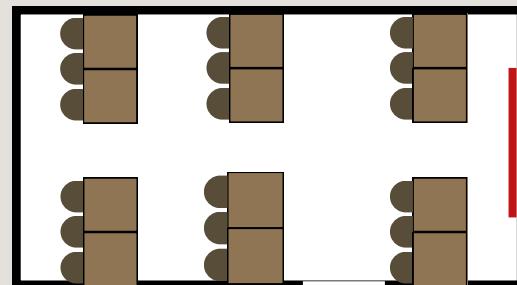
We are still able to fit up to 36 people in the Canoe Room with AV, however half of the group will have their backs to the screen.

To use the system, one will need to bring a laptop, iPhone, or iPad. We have an AppleTV that can be used with Apple products, and an HDMI cord for all other products.

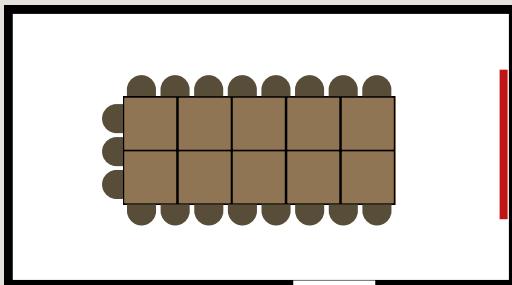
River Birch Lodge does not provide clickers or any adaptors or cords beyond our HDMI cord.



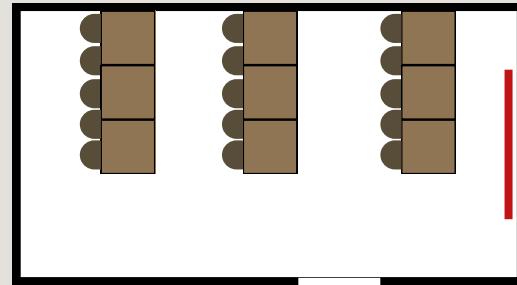
AV SET UP 1: 16 People Max.



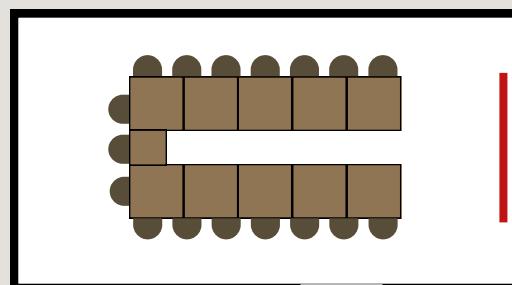
AV SET UP 2: 18 People Max.



AV SET UP 3: 17 people max.



AV SET UP 4: 15 people max.



AV SET UP 5: 17 people max.

Menu Information

At River Birch Lodge, we want to make every experience you have here unforgettable. We have several options for menus to suit the needs of any kind of event.

HORS D'OEUVRES

All packages are priced per person, tax and gratuity is additional.

Hors D'oeuvres are typically set up as self-serve buffet, or family style on dining table(s).

Our packages come in light or heavy portions, to suit the needs of any party. Light portions nicely accompany a seated dinner, whether that be with a buffet, set menu, or our regular menu, while heavy portions are perfect for a cocktail party.

SET MENUS

A set menu is required for parties of 21 or more. Though, children 12 and under are welcome to use our kids menu if preferred.

Non alcoholic beverages are not included in the price of a set menu entree.

A salad course can be added to any set menu that does not already include one for \$3.50 per person.

You may also add a dessert course to any set menu for \$5 per person. Each guest would get to choose between a slice of Five Flavor Pound Cake or Chocolate Chocolate cake.

All of our set menus can be viewed with pricing starting on page 12.

BUFFETS

Buffets are required for parties of 40 or more.

Pricing is custom quoted depending on the specific items selected.

Your final headcount will act as your "guest guarantee" for buffet prep and pricing.

Available items can be viewed on page 18 of this brochure.



Hors D'oeuvres

PACKAGES

Please order at least 3 days in advance, not including weekends.

♦ Package ONE ♦

Choice of 3 items: \$8 per person or \$12 per person for hors d'oeuvres only event.

- Tomato Bruschetta
- Lodge Chips
- Chorizo Queso with tortilla chips
- Spinach & Mushroom Rolls
- Chicken Quesadillas

♦ Package TWO ♦

Choice of 4 items: \$11 per person or \$15 per person for hors d'oeuvres only event.

Fried Green Tomatoes	Chicken Quesadillas
Beef Sliders	Tomato Bruschetta
Chicken Sliders	Lodge Chips
Shrimp & Grape Tomato Skewers	Chorizo Queso with tortilla chips
Thai Chicken Wontons	Spinach & Mushroom Rolls

♦ Package THREE ♦

Choice of 5 items: \$13 per person or \$17 per person for hors d'oeuvres only event.

Crispy Brussels Sprouts with Bacon Jam	Shrimp & Grape Tomato Skewers
Prosciutto Wrapped Shrimp	Thai Chicken Wontons
Roast Beef Crostini	Chicken Quesadilla
Roast Duck Crostini	Tomato Bruschetta
Fried Green Tomatoes	Lodge Chips
Beef Sliders	Chorizo Queso with tortilla chips
Chicken Sliders	Spinach & Mushroom Rolls

Hors D'oeuvres

DESCRIPTIONS

Vegetarian

Tomato Bruschetta: Charred baguettes topped with whipped goat cheese, bruschetta mix & aged balsamic

Fried Green Tomatoes: Classic Southern style fried green tomatoes topped with pimento cheese & sliced pickled red onions

Spinach & Mushroom Rolls: Sautéed mushroom and spinach mixture wrapped in Phyllo and served with wildberry sauce for dipping

GF Lodge Chips: Mixture of russet and sweet potato chips with our house seasoning blend. Served with goat cheese peppercorn & cilantro-lime ranch

GF Crispy Brussels Sprouts: Flash fried and topped with Parmesan cheese, aged balsamic with no bacon jam.

Whipped Brie Crostini: Toasted crostini topped with whipped brie cheese & wildberry sauce

Other: Assorted Cheese tray, assorted veggie tray with cilantro-lime ranch, or fruit platter

Meat / Poultry

Roast Beef Crostini: Shaved, slow roasted beef on a toasted crostini with horseradish sauce

Duck Confit Crostini: Duck confit, caramelized onions & whipped goat cheese, topped with aged balsamic

Thai Chicken Wontons: Chopped grilled chicken in Thai sauce, roasted red peppers & cilantro on top of a crispy wonton cup

Chicken Quesadillas: Chicken and cheese quesadillas with peppers, & onions with salsa & sour cream on the side

RBL Sliders: Beef or grilled chicken sliders with cheddar cheese and caramelized onions

GF Chorizo Queso: Creamy cheese sauce with chorizo sausage mixed in, served with white corn tortilla chips

GF Crispy Brussels Sprouts: Flash fried and topped with aged balsamic, parmesan cheese & bacon jam

Seafood

GF Prosciutto wrapped shrimp: Shrimp wrapped in prosciutto and grilled on a hickory wood fired grill

GF Shrimp & Grape Tomato Skewers: Hickory grilled shrimp and cherry tomatoes

Set Menu I

Available for brunch on Saturdays from 11 am to 3 pm
and on Sundays from 9 am to 3 pm.

\$17.50 per person
Plus \$1.23 (7% tax) & \$3.50 (20% gratuity) =
\$22.23 PER PERSON

Veggie Frittata GF V

Fluffy eggs folded with mushrooms, roasted red peppers, onion and spinach topped with smoked cheddar cheese. Choice of brunch potatoes, grits, fresh fruit, asparagus or bacon.

Ham & Cheese Omelette GF

Pit cooked ham and smoked cheddar cheese omelette served with a choice of brunch potatoes, grits, fresh fruit, asparagus or bacon.

Eggs Benedict

Toasted, open faced English muffin topped with ham, poached eggs and hollandaise sauce. Choice of brunch potatoes, grits, fresh fruit, asparagus or bacon.

Robinhood Chicken Wrap GF

Grilled chicken tossed with sauteed spinach, spiced pecans, dried cherries and feta cheese in a sun-dried tomato wrap. Choice of brunch potatoes, grits, fresh fruit, asparagus or bacon. *Gluten free with out the wrap.*

Thai Chicken Salad GF

Mixed greens topped with shredded carrots, tomato, cucumber, spiced pecans, grilled chicken in Thai sauce and topped with crispy wontons (*left off if gluten free*). Served with Asian ginger dressing on the side. *Vegetarian/vegan option to substitute a portabella mushroom instead of grilled chicken.*



- Vegetarian



- Gluten free or gluten free option available

Set Menu 2

Available for lunch only

\$20.95 per person

Plus \$1.47 (7% tax) & \$4.19 (20% gratuity) =

\$26.61 PER PERSON

Very Berry Salmon Salad GF

Mixed greens topped with fresh berries, spiced pecans, bleu cheese crumbles and a 6 oz. hickory grilled salmon filet. Served with Wildberry Vinaigrette.

Vegetarian/vegan option to substitute a portabella mushroom instead of grilled chicken.

Robinhood Chicken Wrap GF

Grilled chicken tossed with sauteed spinach, spiced pecans, dried cherries and feta cheese in a sun-dried tomato wrap. Choice of Lodge chips, Lodge fries, fresh fruit or coleslaw. *Gluten free with out the wrap.*

Pulled Pork Sandwich GF

Pulled pork on a brioche roll with our chipotle-apple BBQ sauce and Carolina coleslaw. Choice of Lodge chips, Lodge fries, fresh fruit or coleslaw. *Gluten free bun available +\$2.*

Mama's Lasagna

Hearty portion made with bechamel sauce and meat sauce. Topped with shaved parmesan cheese. A house favorite!

Thai Chicken Salad GF

Mixed greens topped with shredded carrots, tomato, cucumber, spiced pecans, grilled chicken in Thai sauce and topped with crispy wontons (*left off if gluten free*). Served with Asian ginger dressing on the side. *Vegetarian/vegan option to substitute a portabella mushroom instead of grilled chicken.*



- Vegetarian



- Gluten free or gluten free option available

Set Menu 3

\$25.95 per person

Plus \$1.82 (7% tax) & \$5.19 (20% gratuity) =

\$32.96 PER PERSON

Lodge Pasta V

Pappardelli pasta tossed with squash, zucchini, red peppers, carrots and onion in a lemon pepper cream sauce. Choice of grilled shrimp, grilled chicken or no protein (Vegetarian).

Shrimp & Grits GF

Sauteed shrimp in a spicy tasso ham gravy with spinach & andouille sausage, served over Guilford Mills white stone ground grits.

Hickory Grilled Chicken GF

8 oz. lightly seasoned chicken breast grilled over our hickory wood fire, basted in your choice of apple-chipotle BBQ sauce, Bourbon-Honey glaze OR a Thai ginger sauce. Served with smashed sweet potatoes and sauteed vegetables.

Blackened Catfish GF

Blackened catfish filet served over red beans and rice and topped with a mango-pepper relish.



- Vegetarian



- Gluten free or gluten free option available

Set Menu 4

\$29.95 per person

Plus \$2.10 (7% tax) & \$5.99 (20% gratuity) =

\$38.04 PER PERSON

Lodge Pasta V

Pappardelli pasta tossed with squash, zucchini, eggplant and onion in a lemon pepper cream sauce. Choice of grilled chicken, grilled shrimp or portabella mushroom (vegetarian).

Slow Roasted Prime Rib * GF

Slow roasted 10 oz. cut of Certified Angus Beef Prime Rib, with au jus and creamy horse radish sauce. Served with smashed sweet potatoes and sauteed vegetables.

Hickory Grilled Salmon GF

6 oz. filet of salmon, lightly seasoned and grilled over our hickory wood fire. Served with smashed sweet potatoes and sauteed vegetables.

Apple-Chipotle BBQ Grilled Chicken GF

8 oz. lightly seasoned chicken breast grilled over our hickory wood fire, basted in apple-chipotle BBQ sauce. Served with smashed sweet potatoes and sauteed vegetables.

***\$5 Market Upcharge**



- Vegetarian



- Gluten free or gluten free option available

Set Menu 5

\$34.95 per person

Plus \$2.45 (7% tax) & \$6.99 (20% gratuity) =

\$44.39 PER PERSON

Served with

Petite Garden Salad GF

Mixed greens with grape tomatoes, shredded carrots, red pepper croutons, cucumbers, and spiced pecans. *Can be made GF without croutons.*



Cajun Lodge Pasta V

Pappardelli pasta tossed with squash, zucchini, eggplant and onion in a lemon pepper cream sauce. Choice of grilled chicken, grilled shrimp or portabella mushroom (vegetarian).

Slow Roasted Prime Rib * GF

Slow roasted 10 oz. cut of Certified Angus Beef Prime Rib, with au jus and creamy horse radish sauce. Served with smashed sweet potatoes and sauteed vegetables.

Honey Bourbon Salmon GF

6 oz. filet of salmon, lightly seasoned and grilled over our hickory wood fire with a honey bourbon glaze. Served with smashed sweet potatoes and sauteed vegetables.

Moroccan BBQ Pork Chop GF

Center cut, bone-in pork chop basted with a Moroccan BBQ sauce and served with smashed sweet potatoes and sauteed vegetables.

Appalachian Trout GF

Boneless whole trout filet, pan seared with sliced almonds. Served with smashed sweet potatoes and sauteed vegetables.

***\$5 Market Upcharge**



Set Menu 6

\$39.95 per person

Plus \$2.80 (7% tax) & \$7.99 (20% gratuity) =
\$50.74 PER PERSON

Served with

Lodge Garden Salad

Mixed greens with grape tomatoes, shredded carrots, red pepper croutons, cucumbers, and spiced pecans. Can be made GF without croutons.



Filet Mignon * GF

8 oz. filet grilled over our hickory wood fire. Served with smashed sweet potatoes and sauteed vegetables.

Duck 2 Ways

Ravioli stuffed with creamy goat cheese on a bed of sauteed spinach and topped with roasted butternut squash bechamel sauce. Topped with grilled chicken, or portabella mushroom for a vegetarian option.

Honey Bourbon Salmon & Shrimp GF

6 oz. honey bourbon glazed salmon grilled and topped with a skewer of shrimp. Served with smashed sweet potatoes and sauteed veggies.

Moroccan BBQ Pork Chop GF

Prime bone-in pork chop, lightly seasoned and based in a Moroccan BBQ sauce. Served with smashed sweet potatoes and sauteed vegetables.

Scallops Pappardelli

Pappardelli pasta in a shrimp and lobster sauce, with portabella mushrooms, asparagus, red peppers, topped with grilled scallops, garnished with crushed red pepper.

*\$5 Market Upcharge



- Vegetarian



- Gluten free or gluten free option available

Custom Buffets

Pricing is determined by the items chosen from the lists below. Please reach out via email (thelodge@riverbirchlodge.com) for a buffet quote. Thank you!

PROTEIN

may choose up to 3

- Grilled Chicken
- Grilled Salmon
- Fried Chicken Tenders
- Portabella Mushroom
- Grilled Shrimp
- Steak
- BBQ Pulled Pork

SALAD

may choose up to 1

Lodge Garden Salad

Mixed greens, cherry tomatoes, spiced pecans, shredded carrots, and roasted red pepper croutons.

Caesar Salad

Romaine lettuce, roasted red pepper croutons, and parmesan cheese.

SIDES

may choose up to 4

- Fresh Fruit
- Coleslaw
- Roasted Asparagus
- Collard Greens
- Broccolini
- Sauteed Vegetables
- Garlic Mashed Potatoes
- Smashed Sweet Potatoes
- Crispy Brussels Sprouts
- Sauteed Spinach
- Mushroom Medley
- Brown Rice & Quinoa

PASTA

may choose up to 1

Lodge Pasta

Pappardelli pasta in a lemon pepper cream sauce with zucchini, squash, carrots, red onion, and red peppers.

Vegan Pasta

Cavatappi pasta, tomato sauce, asparagus, sauteed veggies, onions, and spinach.

Mama's Lasagna

BRUNCH MAINS

may choose up to 2

- Scrambled Eggs
- OR Omelets
- Gouda & Bacon
- Ham & Cheese
- Veggie

SIDES

may choose up to 4

- Fresh Fruit
- Belgian Waffles
- Grits
- Brunch Potatoes
- Bacon
- Sausages

For dietary restriction information, see next page.

Custom Buffets

DIETARY GUIDE

Gluten free

Protein: All proteins except chicken tenders.

Sides: All sides except Gouda Mac & Cheese and Belgian waffles.

Salad: Both options have croutons served on the side.

Pasta: The Lodge pasta and Vegan pasta **can** be made with GF penne pasta if requested.

Brunch Mains: All are gluten free

Vegetarian

Proteins: Portabella mushroom

Sides: Fruit, coleslaw, asparagus, broccolini, sauteed vegetables, mashed potatoes, smashed sweet potatoes, brussels sprouts, gouda mac & cheese, sauteed spinach, mushroom medley, Belgian waffles, grits and brunch potatoes

Salad: Both are vegetarian

Pasta: Lodge pasta and vegan pasta

Brunch Mains: Scrambled eggs and the veggie omlete

Vegan

Proteins: Portabella mushroom

Sides: Fruit, sauteed spinach, roasted asparagus

Salad: Lodge Garden salad without croutons and pecans. These are served on the side by default

Pasta: Vegan pasta