



3324

RIVER BIRCH
LODGE

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LODGE

Event Catalogue 2026




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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

| | SUN | MON | TUES | WED | THURS | FRI | SAT |
|--------|-------|-------|-------|-------|-------|-------|-------|
| LUNCH | \$500 | \$300 | \$300 | \$300 | \$300 | \$300 | \$500 |
| DINNER | \$500 | \$500 | \$500 | \$500 | \$500 | \$650 | \$650 |

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.

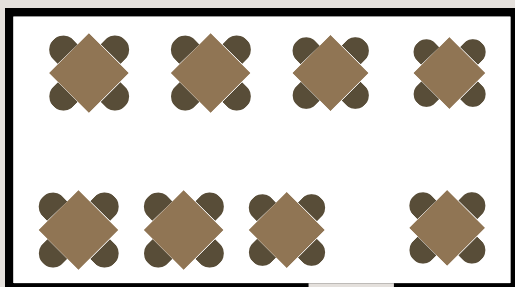


Table Layouts

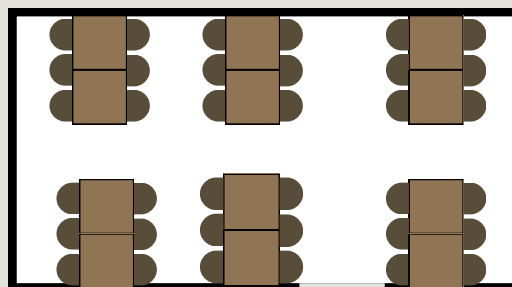
Not perfectly to scale. Should be used as a reference only.

THE CANOE ROOM

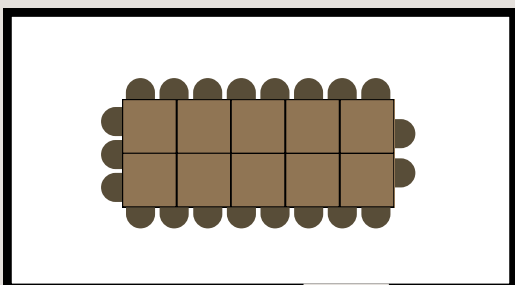
Accommodates up to 36 people at maximum occupancy.



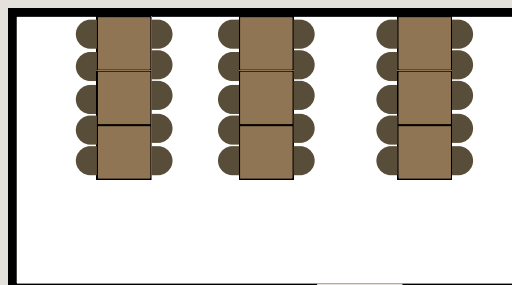
SET UP 1: 32 People Max.



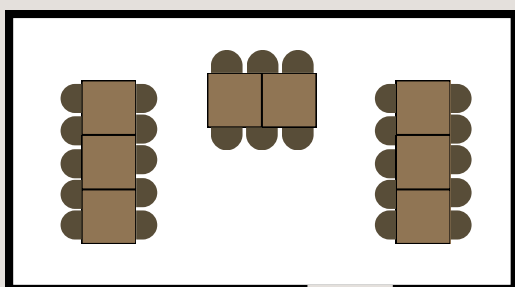
SET UP 2: 36 People Max.
NOTE: This is the **only** option for parties of 36 people.



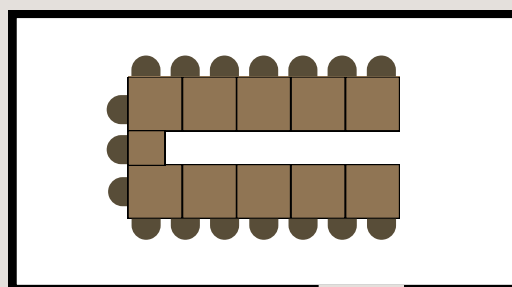
SET UP 3: 21 people max.



SET UP 4: 30 people max.



SET UP 5: 26 people max.

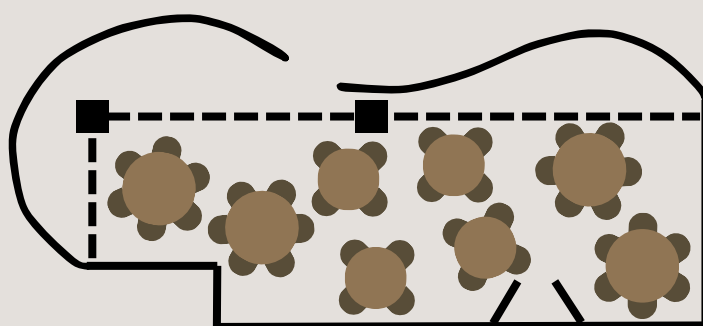
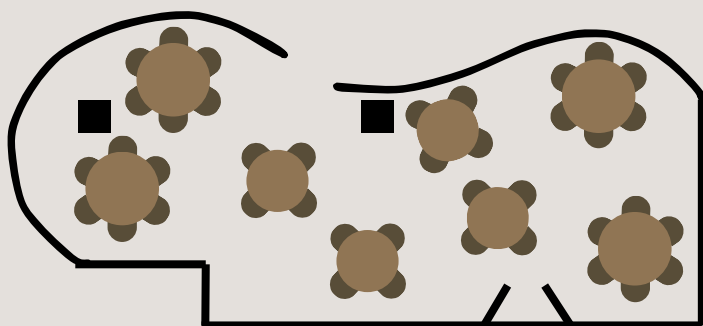


SET UP 6: 17 people max.

THE PATIO

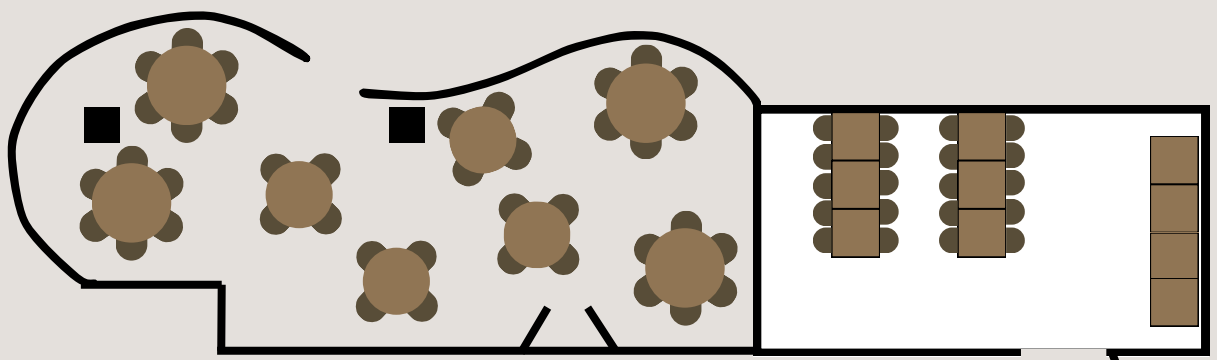
Fits 40 people with enclosures up or down. There are only round tables.

Dashed line indicates where the patio enclosures are when closed.

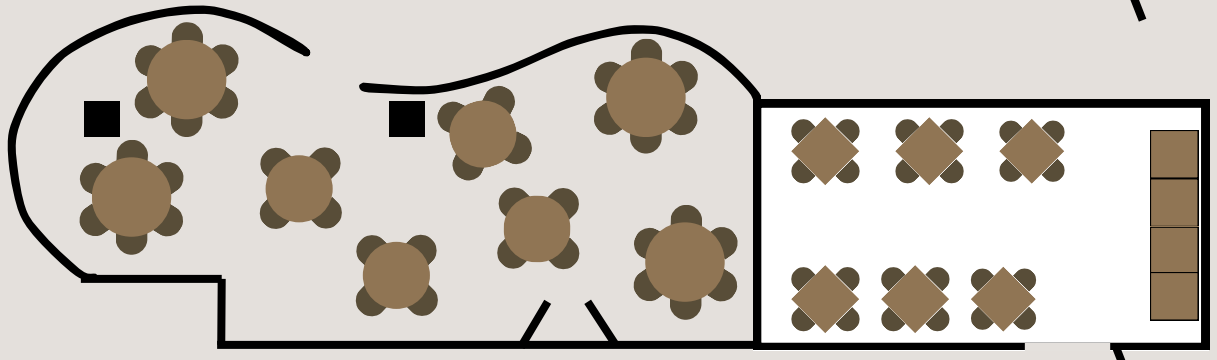


Combination Layouts

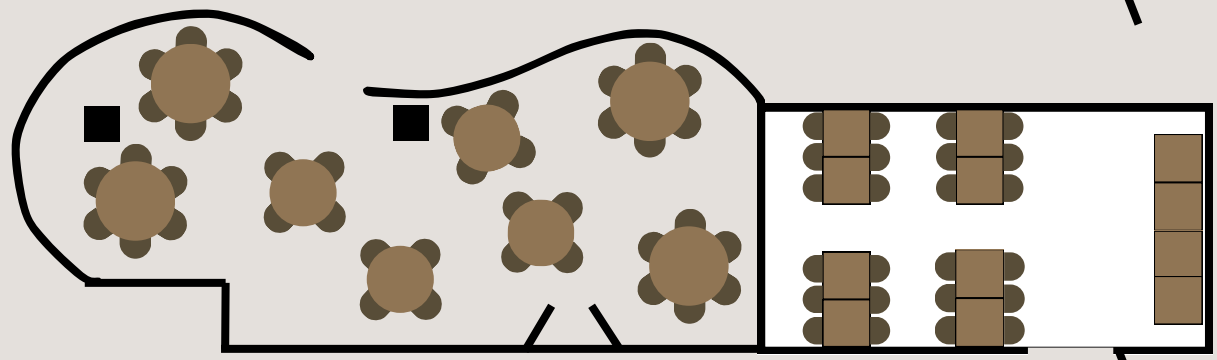
Not perfectly to scale. Should be used as a reference only.



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.

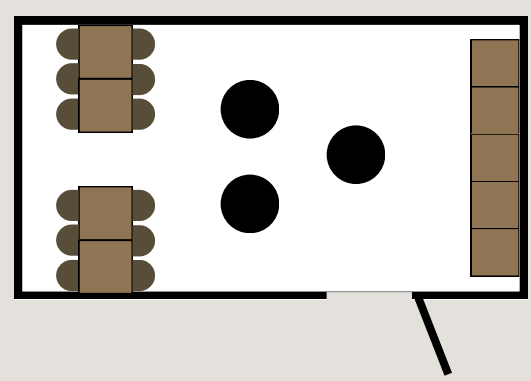
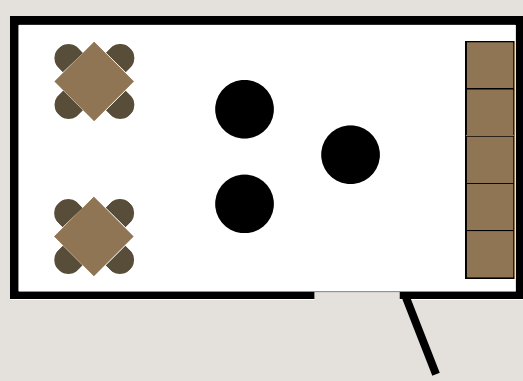


Table Layouts with AV

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

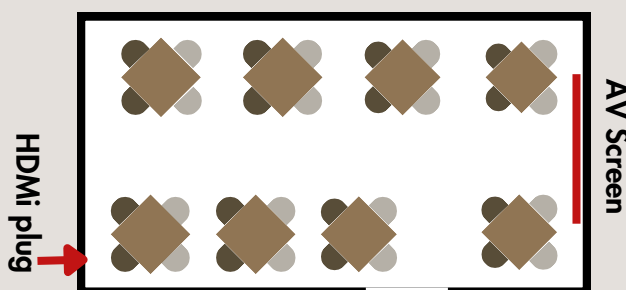
THE CANOE ROOM

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

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.

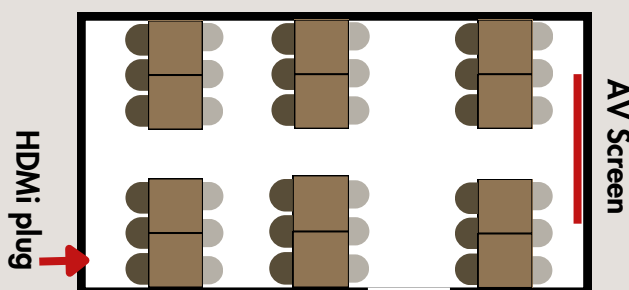
River Birch Lodge does not provide clickers or any adaptors or cords beyond our HDMI cord.

NEW! The Canoe Room is now equipped to offer web conferencing and virtual meetings. Hookup requires USB-A connection. For Macbook users with only USB-C ports it is recommended to bring an adaptor.



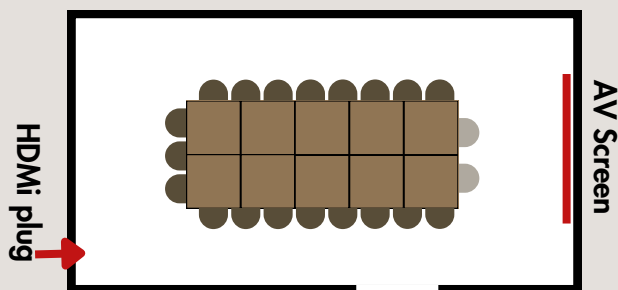
AV SET UP 1:

- 16 people w/ no backs to screen
- 32 people w/ up to 16 backs to screen



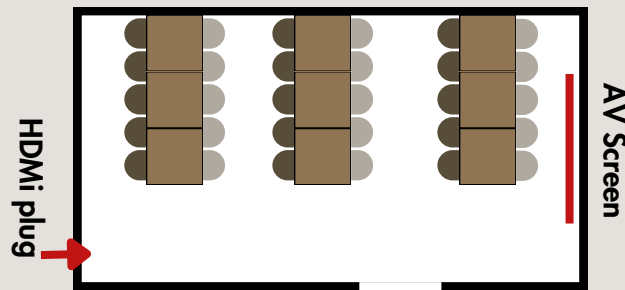
AV SET UP 2:

- 18 people w/ no backs to screen
- 36 people w/ up to 18 backs to screen



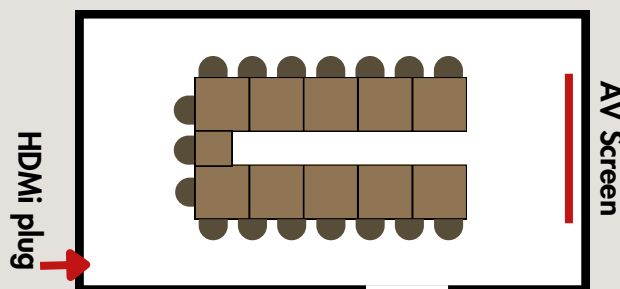
AV SET UP 3:

- 17 people w/ no backs to screen
- 19 people w/ up to 2 backs to screen



AV SET UP 4:

- 15 people w/ no backs to screen
- 30 people w/ up to 15 backs to screen



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.

Heavy Hors D'oeuvres are not unlimited, and should not be used as replacement as a full dinner or lunch meal.

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 \$4.50 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
Thai Chicken Wontons
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 |
| 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 | Spinach & Mushroom Rolls |
| Roast Beef Crostini | Thai Chicken Wontons |
| Roast Duck Crostini | Chicken Quesadilla |
| Whipped Brie Crostini | Tomato Bruschetta |
| Fried Green Tomatoes | Lodge Chips |
| Beef Sliders | Chorizo Queso with tortilla chips |
| Chicken Sliders | |

Hors D'oeuvres

DESCRIPTIONS

- Tomato Bruschetta:** Charred baguettes topped with pesto, 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.
- *Lodge Chips:** Mixture of russet and sweet potato chips fried in beef tallow with our house seasoning blend. Served with goat cheese peppercorn & cilantro-lime ranch. *GF*
- Shrimp & Grape Tomato Skewers:** Skewers of shrimp and grape tomatoes. *GF*
- Prosciutto Wrapped Shrimp:** Skewers of shrimp wrapped in prosciutto and grilled. *GF*
- Roast Beef Crostini:** Shaved, slow roasted beef on a toasted crostini with horseradish sauce.
- Roast Duck 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.
- Sliders:** Beef OR grilled chicken sliders with cheddar cheese and caramelized onions.
- *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. *GF*
- Whipped Brie Crostini:** Toasted crostini topped with whipped brie cheese & wildberry sauce. *V*
- Other:** Assorted Cheese tray, assorted veggie tray with cilantro-lime ranch, or fruit platter. *V*

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.

Wildberry French Toast V

Thick cut, challah French toast, griddled until golden and fluffy with powdered sugar, topped with a housemade Wildberry compote. 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 Lodge chips, Lodge fries, fresh fruit or coleslaw. 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.*

V - Vegetarian

GF - 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.*

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.*

V - Vegetarian

GF - 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

Pappardelle 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.

Honey Bourbon Grilled Chicken GF

8 oz. lightly seasoned chicken breast grilled over our hickory wood fire, basted in Bourbon-Honey glaze. 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.

V - Vegetarian

GF - 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

Pappardelle 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

V - Vegetarian

GF - 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

Pappardelle 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

V - Vegetarian

GF - Gluten free or gluten free option available

Set Menu 6

\$39.95 per person
 Plus \$2.80 (7% tax) & \$7.99 (20% gratuity) =
\$50.74 PER PERSON

Served with
Petite 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

Seared duck breast over gnocchi with duck confit, oyster mushrooms, and smoked sausage in a light cream sauce. Drizzled with an aged balsamic glaze and topped with shaved parmesan cheese.

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 Pappardelle

Pappardelle 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

V - Vegetarian

GF - Gluten free or gluten free option available

Custom Buffets

Buffets are not 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 (Prime Rib or
Beef Tenderloin)

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
Sautéed Vegetables
Garlic Mashed Potatoes
Smashed Sweet Potatoes
Crispy Brussels Sprouts
Sautéed Spinach
Mushroom Medley
Brown Rice & Quinoa

PASTA

may choose up to 1

Lodge Pasta

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

Vegan Pasta

*Cavatappi pasta, tomato
sauce, asparagus, sautéed
veggies, onions, and spinach.*

Mama's Lasagna

*Made with a mozzarella-
parmesan sauce, served with a
ground beef and sausage tomato
sauce.*

BRUNCH

Brunch available Saturday 11 - 3 & Sunday 9 - 3

BRUNCH MAINS

may choose up to 2

Scrambled Eggs
Belgian Waffles
Wildberry French Toast
OR Omelets
Gouda & Bacon
Ham & Cheese
Veggie

SIDES

may choose up to 4

Fresh Fruit
Grits
Brunch Potatoes
Bacon
Sausage

For dietary restriction information, see next page.

Custom Buffets

DIETARY GUIDE

Gluten free

Protein: All proteins except chicken tenders.

Sides: All except Gouda Mac & Cheese, Wildberry French toast 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: Scrambled eggs and omelettes

Vegetarian

Proteins: Portabella mushroom

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

Salad: Both are vegetarian

Pasta: Lodge pasta and vegan pasta

Brunch Mains: Scrambled eggs and the veggie omelette

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

Frequently Asked Questions

“Do you accept separate checks?”

For private dining we do require everything to be paid together on one card the day of the event. We accept every major credit card as well as cash, but do not accept personal/business/cashiers checks, Visa Gift Cards, or CashApp cards.

“Can we make substitutions on set menu?”

Situationally, yes. Any substitution needs to be approved by the Chef, and not all substitutions can be accommodated. All change to set menus must be made and approved by at least one week ahead of the reservation. No changes or substitutions can be made the day of the event.

“Can we bring our own cake?”

Yes, we do allow outside cake to be brought in. Currently we do not charge a “cake cutting/outside dessert fee”. We have cake knives, silverware, dessert plates, etc. that can be used.

“Do you have table cloths?”

We can rent them on your behalf for \$15 per tablecloth. By default the tables will have no cloths, and will just have the beautiful, handmade wooden tops. Color options are limited to white or black, but if you would like to bring in a different color table cloth yourself, there is no charge for this, and we would be happy to advise on table cloth size specific to your table arrangement.

“Can we bring decorations?”

Yes! Balloons, candles (in a container), flowers, table runners, charger plates, etc. are all allowed. We do not allow banners, confetti or glitter, or removal or tampering with any pre-existing decorations with either Private Dining Room. See our Damage policy for more information.

“Can we come in early to decorate?”

We can offer up to 1 hour of decoration time prior to your event. Exceptions to this include events that start right when we open, as well as events booked within 30 minutes to an hour of another event ending. Set up time does need to be scheduled in advance.