



EVENTS INFORMATION 2022-2023



CANOE ROOM

Our indoor private dining area can accommodate up to 36 people and includes access to AV services including a projector, screen, and speakers.

For groups of 20 or more, a Set Menu is required. See page 4 for more information.

FEATURES:

- Table cloth rentals
- AV System with built in projector
- Customizable table layout
- Dimmable lights
- In room thermostat
- Some decorations allowed (see Damage Policy)

LUNCH: \$300 Monday-Friday
\$500 Saturday & Sunday

DINNER: \$500 Sunday - Thursday
\$650 Friday & Saturday

F&B minimum includes everything ordered during event, tax and gratuity is excluded.

For more information, call, email or stop by!



🌐 riverbirchlodge.com

☎ 336.768.1111

✉ thelodge@riverbirchlodge.com

📍 3324 Robinhood Rd.
Winston Salem, NC 27106



PRIVATE PATIO

Our outdoor private dining area is covered and can hold up to 45 people. During winter it can be enclosed with heaters for year-round enjoyment!

For parties of 40-45 people or more, both the Canoe Room and Patio can be rented together.

FEATURES:

- Ceiling fans and heaters
- Private entrance from back parking lot
- Natural privacy fence
- Table cloth rentals
- Some decorations allowed (see Damage Policy)
- Completely covered

FOOD AND BEVERAGE MINIMUM:

LUNCH: \$600 Monday-Saturday
\$1000 Sunday Brunch

DINNER: \$1000 Sunday-Thursday
\$1500 Friday & Saturday

F&B minimum includes everything ordered during event, tax and gratuity is excluded.

MENU INFORMATION

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

Hors D'oeuvres Information »

- All packages are priced per person, tax and gratuity is additional
- All hors d'oeuvres set up as a self-serve buffet, may be "passed" by servers upon request only.
- Available for parties with heavy hors d'oeuvres and cocktails, or to accompany a plated dinner with a set menu.

Set Menu Information »

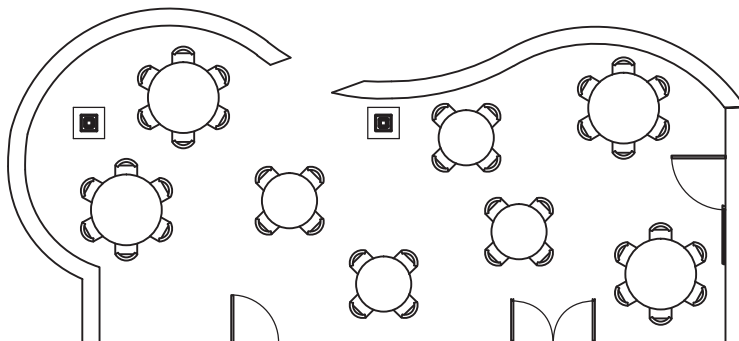
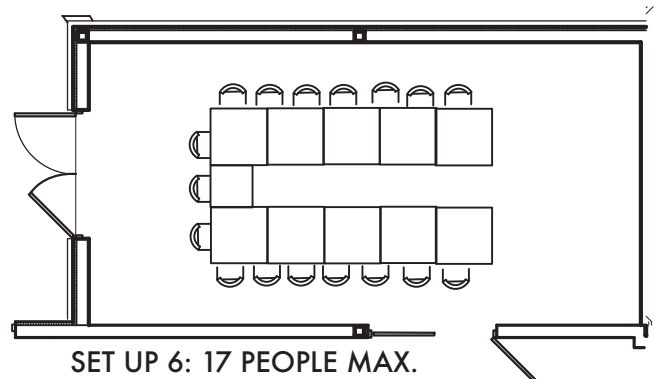
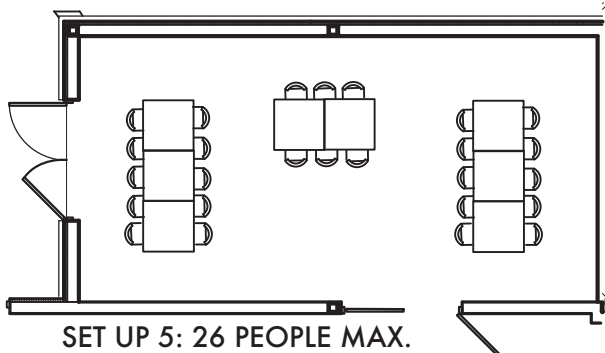
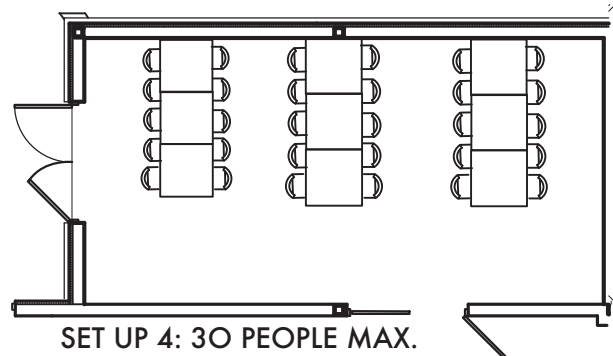
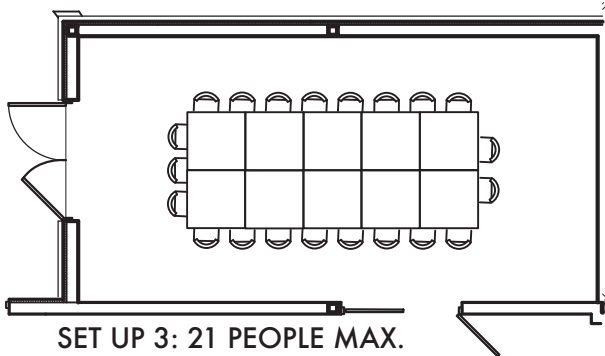
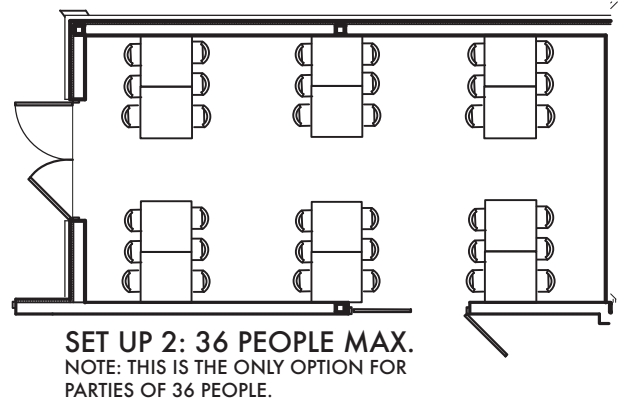
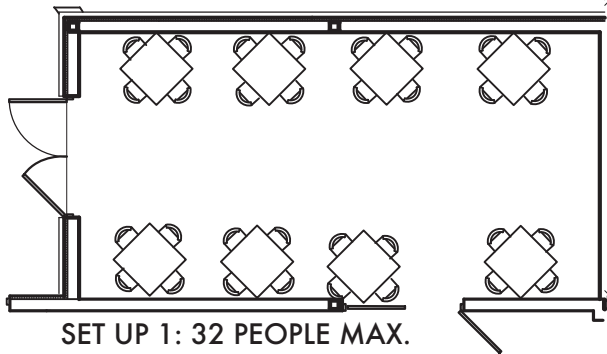
- For a party of 20 to 39 guests or more, we require the use of a set menu.
- Non-alcoholic beverages sold separately
- A salad course can be added to any menu that does not already include one for an additional \$3.50 per person.
- A dessert course can be added to any menu as well, giving guests a choice between Midtown's 5-Flavor Pound cake or our Chocolate Chocolate Cake for \$3.50 per person.
- Children under the age of 12 may use the kids menu when a set menu is chosen

Buffet Information »

- For parties of 40 or more, we do require the use of a buffet.
- We also offer custom buffet's for large parties!
- See page 15 for more information about available options
- Pricing based on items chosen
- Non alcoholic beverages included in pricing

TABLE LAYOUT

NOTE: NOT PERFECTLY TO SCALE

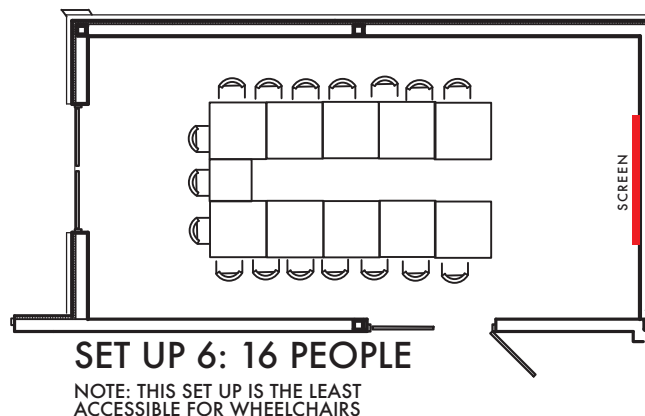
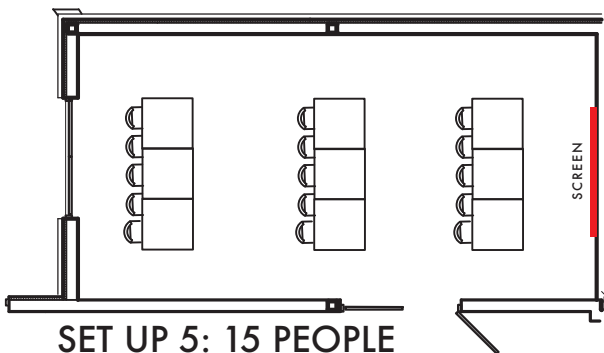
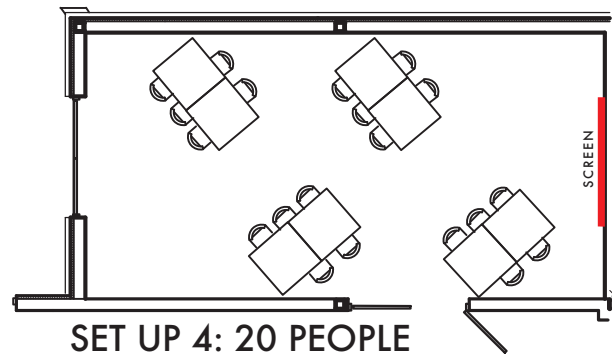
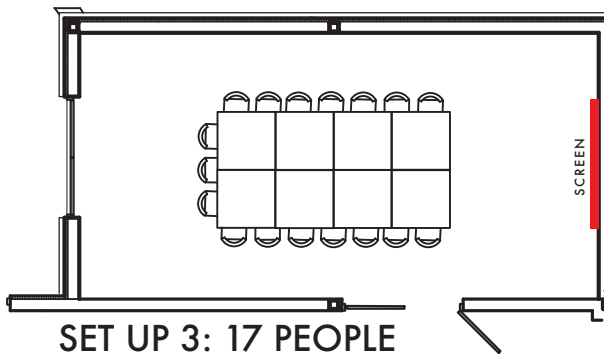
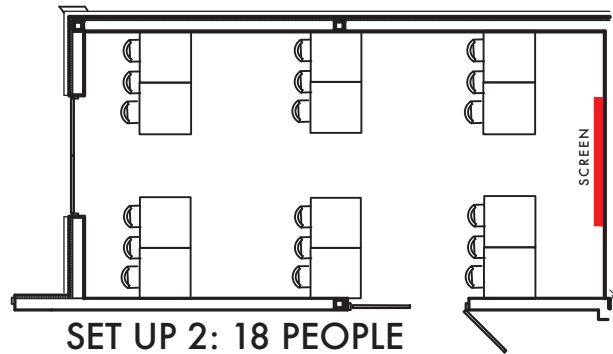
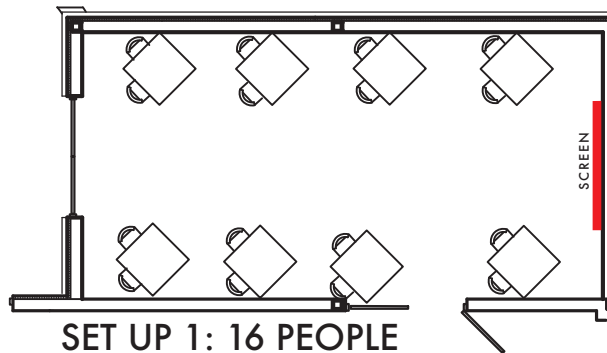


Our two private dining areas are connected by double doors and can be booked together or separately depending on the size of the party.

Note: more chairs can be added to the patio to seat max capacity. At max capacity there would be 4 tables of 8, and 4 tables of 6.

TABLE LAYOUT WITH AV

NOTE: NOT PERFECTLY TO SCALE



River Birch does not provide any laptop or other computer for use with the AV equipment. Av Services are included at no charge for Canoe Room events. For Apple products such as Macbooks, iPad's, iPhone's, etc. we have an Apple TV available for Bluetooth connection.

For PC computers, River Birch provides a VGA to HDMI adapter cord. If any other adaptor is needed, River Birch asks that the host provides the necessary equipment.

HORS D'OEUVRES

PACKAGES

PACKAGE 1

Choice of 3 items for \$8 per person
(or add \$4 per person if hors d'oeuvres only event)

Tomato Bruschetta
Lodge Chips
Chorizo Queso
Spinach & Mushroom Rolls
Chicken Quesadillas

PACKAGE 2

Choice of 4 items for \$11 per person
(or add \$4 per person if hors d'oeuvres only event)

Fried Green Tomatoes w/ pimento cheese
Sliders (Beef or Chicken)
Shrimp & Grape Tomato Skewers
Thai Chicken Wontons
Chicken Quesadillas

Tomato Bruschetta
Lodge Chips
Chorizo Queso
Spinach & Mushroom Rolls

PACKAGE 3

Choice of 5 items for \$13 per person
(or add \$4 per person if hors d'oeuvres only event)

Crispy Brussels Sprouts with Bacon Jam
Prosciutto Wrapped Shrimp (GF Options)
Roasted Duck Crostini
Roast Beef Crostini
Fried Green Tomatoes with pimento cheese
Sliders (Beef or Chicken)
Shrimp & Grape Tomato Skewers

Thai Chicken Wontons
Tomato Bruschetta
Lodge Chips
Chorizo Queso
Spinach & Mushroom Rolls
Chicken Quesadillas

VEGETARIAN

TOMATO BRUSCHETTA:	Charred baguettes topped with whipped goat cheese, bruschetta mix and aged balsamic.
FRIED GREEN TOMATOES:	Topped with pimento cheese and sliced pickled red onion
SPINACH & MUSHROOM ROLLS:	Served with Wildberry sauce for dipping
LODGE CHIPS:	With goat cheese peppercorn and cilantro-lime ranch for dipping
CRISPY BRUSSELS SPROUTS:	With no Bacon Jam
WHIPPED BRIE ON CROSTINI:	With strawberries and wildberry sauce
OTHER:	Assorted cheese, veggie, and/or Fruit platter

MEAT / POULTRY

ROAST BEEF CROSTINI:	Shaved slow roasted beef on crostini with horseradish sauce
DUCK CONFIT CROSTINI:	Duck confit, caramelized onions, and whipped goat cheese, topped with aged balsamic
THAI CHICKEN WONTONS:	Chopped Thai grilled chicken, roasted red peppers, & cilantro on top of a crispy wonton
CHICKEN QUESADILLA:	Mini Chicken and cheese quesadillas with salsa & sour cream
RBL SLIDERS:	Beef or chicken with cheese and caramelized onions
CHORIZO QUESO:	Chorizo, paprika, cumin, heavy cream, garlic with housemade corn tortilla chips
CRISPY BRUSSELS SPROUTS:	Fried with aged balsamic, parmesan cheese, and topped with bacon jam

SEAFOOD

PROSCIUTTO SHRIMP SKEWER:	Shrimp wrapped in prosciutto and grilled on a hickory wood fired grill
SHRIMP AND TOMATO SKEWER:	Hickory grilled shrimp and cherry tomatoes

SET MENU 1

\$16.95 per person
Plus \$1.19 (7% tax) & \$3.39 (20% gratuity) =
\$21.53 PER PERSON

Brunch available Saturdays from 11-3
and Sundays from 9-3



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.

VEGGIE OMELETTE GF V

Asparagus, tomatoes, onions, peppers, and mushrooms topped with goat cheese and aged balsamic glaze. Choice of brunch potatoes, grits, fresh fruit asparagus or bacon.

EGGS BENEDICT

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

BELGIAN WAFFLE

Housemade Belgian waffle served with warm maple syrup. Choice of fresh strawberries, blueberries, or chocolate chips. Choice of brunch potatoes, grits, fresh fruit asparagus or bacon.

ROBINHOOD CHICKEN WRAP GF

Grilled chicken tossed with spinach, spiced pecans, dried cranberries, and feta cheese in a sun-dried tomato wrap. Choice of brunch potatoes, grits, fresh fruit asparagus or bacon.

THAI CHICKEN SALAD GF

Mixed greens topped with shredded carrots, tomato, cucumber, spiced pecans, grilled chicken in Thai sauce, and topped with crispy wontons. Served with Oriental ginger dressing on the side.

V - Vegetarian GF - Gluten Free or Gluten Free prep available

SET MENU 2

\$19.95 per person
Plus \$1.40 (7% tax) & \$3.99 (20% gratuity) =
\$25.34 PER PERSON

Note: only available for lunch.



VERY BERRY SALMON SALAD GF

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

ROBINHOOD CHICKEN WRAP GF

Hickory grilled chicken wrapped up with spinach, dried cranberries, feta cheese, and spiced pecans. Choice Chips, Fries, Fruit or Coleslaw.

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. Served with Oriental ginger dressing on the side.

SET MENU 3

\$24.95 per person
Plus \$1.75 (7% tax) & \$4.99 (20% gratuity) =
\$31.69 PER PERSON



LODGE PASTA V

Penne pasta tossed with squash, zucchini, eggplant, and onion in a white wine, garlic cream sauce.

May top with grilled chicken. ⊗

SHRIMP & GRITS GF

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

APPLE-CHIPOTLE BBQ GRILLED CHICKEN GF

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

SET MENU 4

\$28.95 per person
Plus \$2.03 (7% tax) & \$5.79 (20% gratuity) =
\$36.77 PER PERSON



LODGE PASTA V

Penne pasta tossed with squash, zucchini, eggplant, and onion in a white wine, garlic cream sauce. Topped with grilled chicken, shrimp or portabella mushroom.

PRIME RIB GF

Slow roasted 10 oz. cut with au jus and creamy horseradish sauce. Served with smashed sweet potatoes and roasted vegetables.

GRILLED SALMON GF

6 oz. filet of salmon lightly seasoned, and hickory grilled. Served with smashed sweet potatoes and roasted vegetables.

BBQ CHICKEN GF

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



\$5 Market Upcharge

V - Vegetarian GF - Gluten Free or Gluten Free prep available

SET MENU 5

\$32.95 per person
Plus \$2.31 (7% tax) & \$6.59 (20% gratuity) =
\$41.85 PER PERSON



Served with a Lodge Garden salad

CAJUN LODGE PASTA V

Penne pasta tossed with squash, zucchini, red peppers eggplant, and onion in a cajun, white wine, garlic cream sauce. Topped with grilled chicken, shrimp or portabella mushroom.

PRIME RIB GF

Slow roasted 10 oz. cut with au jus and creamy horseradish sauce. Served with smashed sweet potatoes and roasted vegetables.

HONEY BOURBON SALMON GF

6 oz. filet of salmon lightly seasoned, and hickory grilled salmon in our honey bourbon glaze. Served with smashed sweet potatoes and roasted vegetables.

GRILLED CHICKEN IN THAI SAUCE GF

8 oz. lightly seasoned, hickory grilled chicken breast, basted in our spicy ginger Thai sauce. Served with smashed sweet potatoes and roasted vegetables.



\$5 Market Upcharge

V - Vegetarian GF - Gluten Free or Gluten Free prep available

SET MENU 6

\$35.95 per person
Plus \$2.52 (7% tax) & \$7.19 (20% gratuity) =
\$45.66 PER PERSON




Served with a Lodge Garden salad

FILET MIGNON **GF**

6 oz. Filet wrapped in applewood smoked bacon, and hickory grilled. Served with smashed sweet potatoes and medley vegetables.

GOAT CHEESE RAVIOLI **V**

Goat cheese ravioli topped with butternut bechamel sauce and topped with wilted spinach.
May top with grilled chicken. 

HONEY BOURBON SALMON & SHRIMP **GF**

6 oz. honey bourbon glazed salmon grilled with a skewer of shrimp. Served with smashed sweet potatoes and roasted vegetables.

PORK CHOP **GF**

Heritage Farms bone-in pork chop, lightly seasoned and hickory grilled. Served with smashed sweet potatoes and roasted vegetables.

 \$5 Market Upcharge

V - Vegetarian **GF** - Gluten Free or Gluten Free prep available

CUSTOM BUFFET'S

Choose which options you would like on a buffet and we will create custom pricing for you. Pricing based on both the number of items chosen, as well as the cost of each item.

Buffet quotes are presented pre-tax and per person.
All buffet prices will include non-alcoholic beverages.

PROTEINS

Grilled Chicken
Grilled Salmon
Fried Chicken Tenders
Exotic Mushrooms **VV**
Portabella Mushrooms **VV**
Grilled Shrimp
Steak **\$\$**
BBQ Pulled Pork

SIDES

Fresh fruit
Coleslaw
Roasted Asparagus
Collard Greens
Broccoli
Roasted Veggies
Yukon Gold Mashed Potatoes
Smashed Sweet Potatoes
Crispy Brussels Sprouts
Gouda Mac & Cheese
Sautéed Fresh Spinach
Red Beans & Rice **V**

SALAD COURSE

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.

PASTA

Lodge Pasta **V**
Mama's Lasagna
Vegan Pasta **VV**

Brunch available Saturday 11-3 & Sunday 9-3

BRUNCH MAINS

Scrambled Eggs
Fried Chicken
Omeletes
Gouda & Bacon
Ham & Cheese
Veggie

SIDES

Fresh Fruit
Biscuits & Gravy
Waffles
Grits
Brunch Potatoes
Bacon
Sausages

V - not Vegan or vegetarian **VV** - Vegan
Gluten Free or Gluten Free prep available for many options

To get your custom quote, call 336 768 1111
or email at thelodge@riverbirchlodge.com!

CANCELATION POLICY

CANOE ROOM, PATIO, AND COMBINATION BOOKINGS

All confirmed private events may be cancelled without penalty up to 10 days prior to the reservation date. River Birch Lodge makes a good faith effort to touch base with contacts before this window to re-confirm bookings, but it is the guest's responsibility to notify management of any changes in a timely fashion.

Full Canoe Room cancellations inside the 10 day window will be subject to a charge of \$150 to the card on file with the reservation.

Full Patio and/or Patio & Canoe room combination bookings are subject of the same cancellation window. Any cancellation within 10 days of these reservations will be subject to a charge of \$200.

The cancellation fee may be waived or reduced at management's discretion if the reservation is moved.



DAMAGE NOTICE

Damage done to the walls/ceiling/floor in the Canoe Room or the patio will result in the minimum of a \$150 fee charged to the host including,

but not limited to, damage from:

Holes from tacks, pins, or nails

Stripped or chipped paint

Damaged decorations

Confetti/glitter

We do not allow anything to be stuck into or onto the walls of the Canoe Room or the Patio walls/roof supports nor the removal of decor items that are already in place. If you have any questions or concerns about decorations, please consult a manager prior to the event.