



3324

RIVER BIRCH  
LODGE

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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](http://riverbirchlodge.com)

☎ 336.768.1111

✉ [thelodge@riverbirchlodge.com](mailto:thelodge@riverbirchlodge.com)

📍 3324 Robinhood Rd.  
Winston Salem, NC 27106



# PRIVATE PATIO

Our outdoor private dining area is covered and can hold up to 40-42 people. During winter it can be enclosed with heaters for year-round enjoyment, however this may limit the capacity of the space slightly

For larger parties, 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 and can be enclosed if there is rain or cool weather

## FOOD AND BEVERAGE MINIMUM:

**LUNCH:** \$ 750 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, or family style on dining table(s)
- Available for parties with heavy hors d'oeuvres and cocktails, orin lighter portions 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

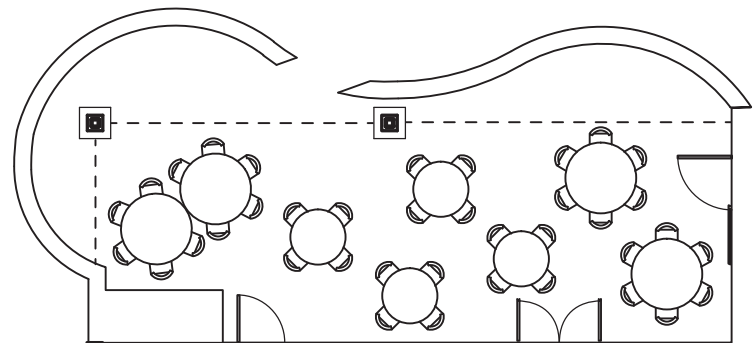
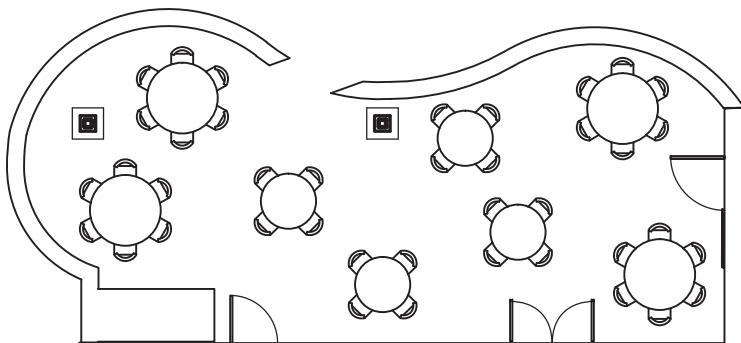
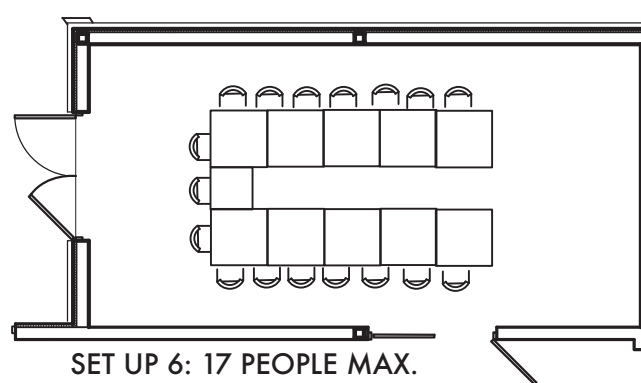
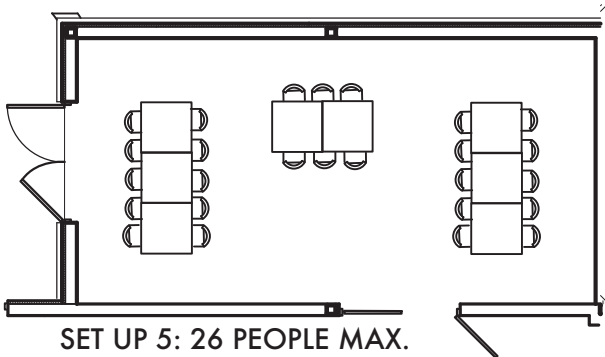
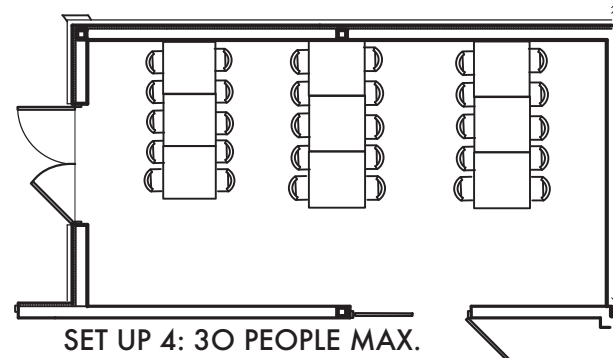
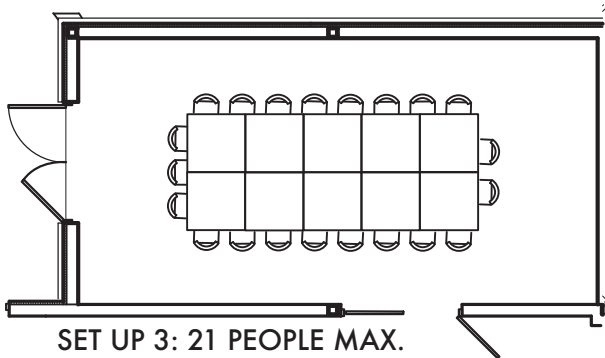
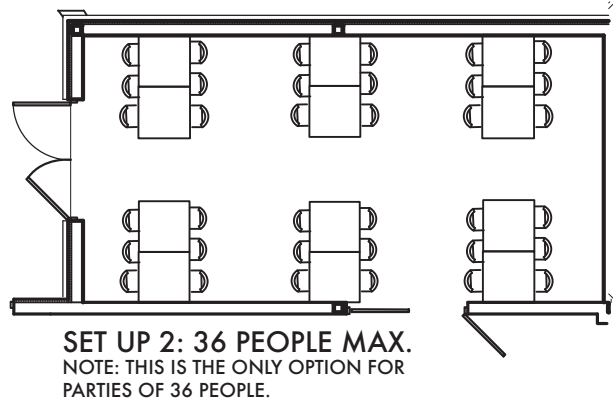
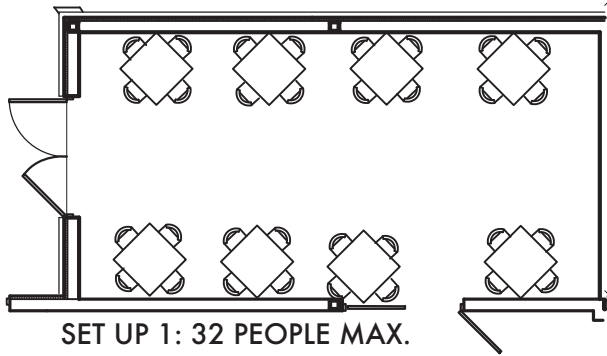
## Buffet Information »

- For parties of 40 or more, we do require the use of a buffet.
- See page 16 for more information about available options
- Pricing based on items chosen
- Non alcoholic beverages included in pricing



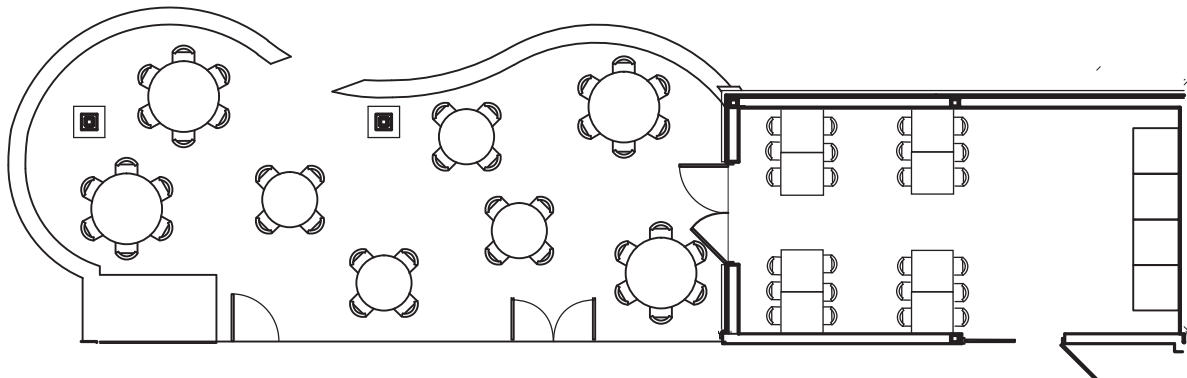
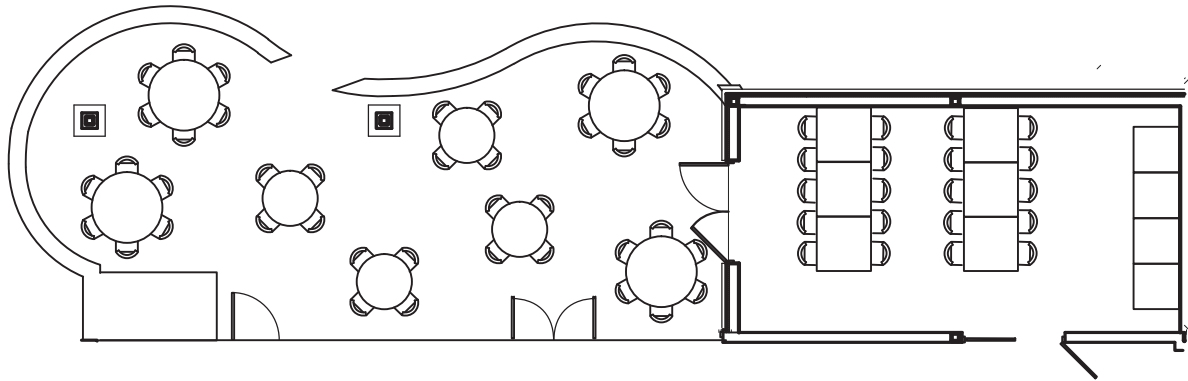
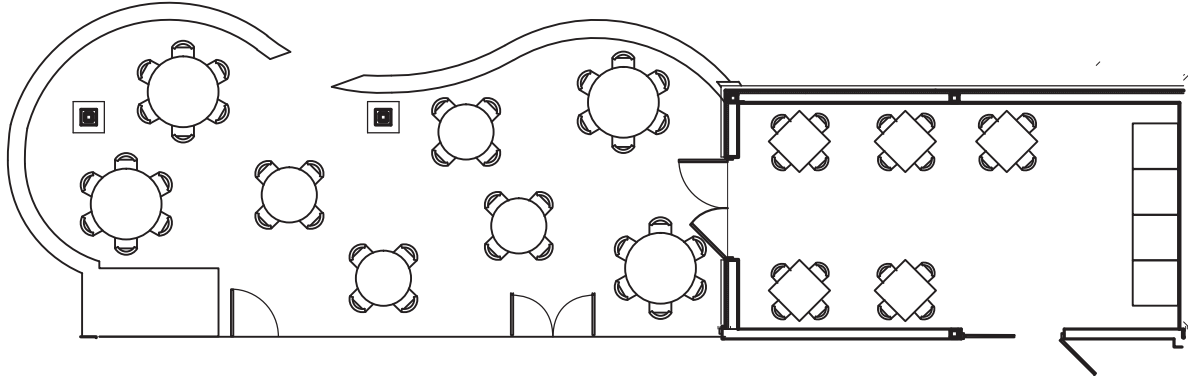
# TABLE LAYOUT

NOTE: NOT PERFECTLY TO SCALE



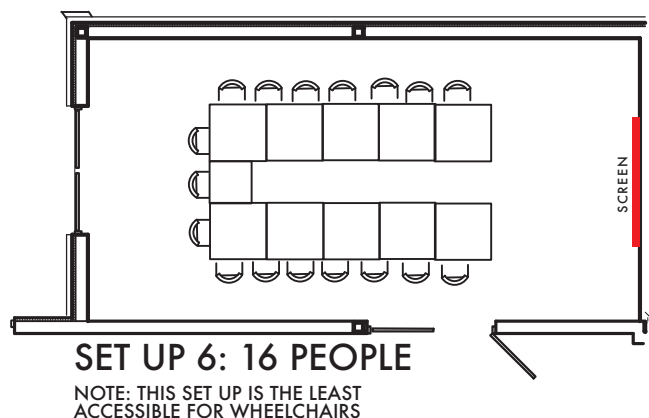
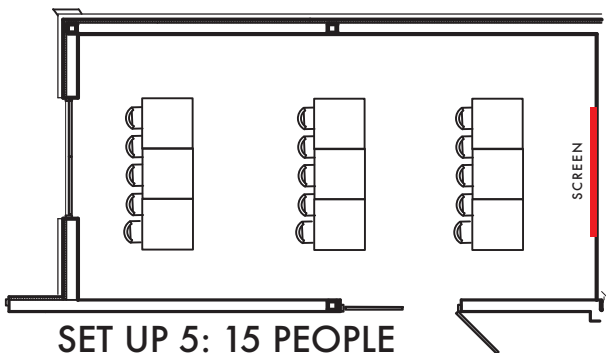
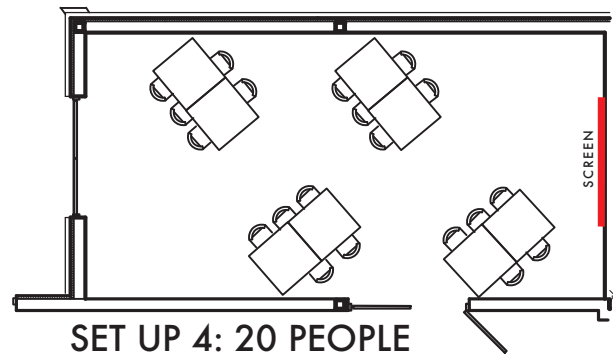
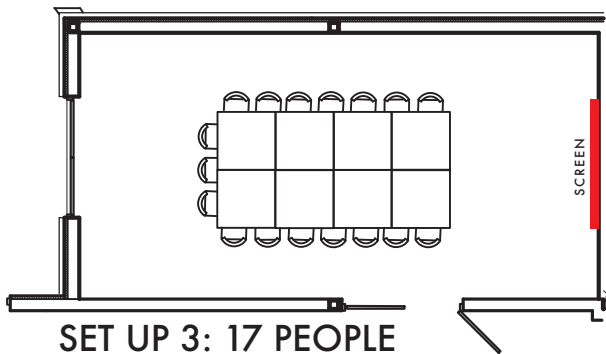
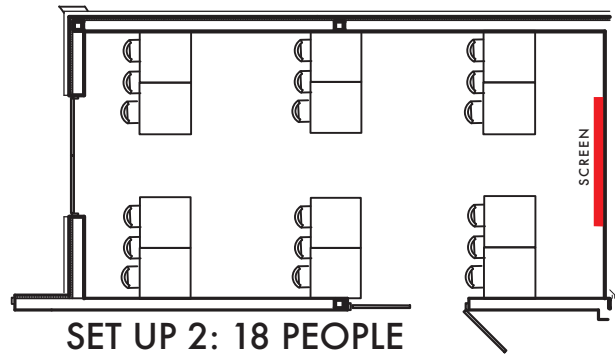
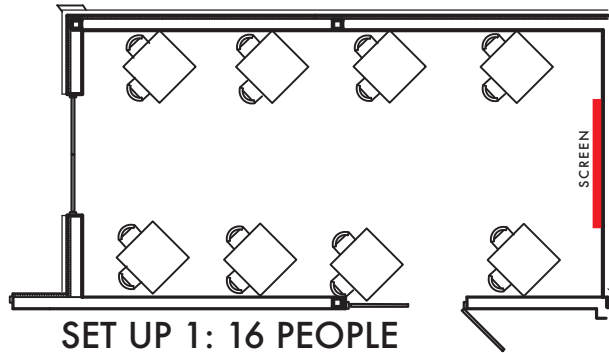
# COMBINATION LAYOUTS

NOTE: NOT PERFECTLY TO SCALE



# 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

PLEASE ORDER AT LEAST 3 DAYS IN ADVANCE.

### 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

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

## MEAT / POULTRY

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

## SEAFOOD

<b>PROSCIUTTO SHRIMP SKEWER:</b>	Shrimp wrapped in prosciutto and grilled on a hickory wood fired grill
<b>SHRIMP AND TOMATO SKEWER:</b>	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.

### **HAM & SWISS 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. 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.



## 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. Our buffets are not all-you-can-eat.

Buffet quotes are presented pre-tax and per person.

All quotes will include non-alcoholic beverages.

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## PROTEIN

CAN CHOOSE UP TO 3

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

## SIDES

CAN CHOOSE UP TO 4

Fresh fruit  
Coleslaw  
Roasted Asparagus  
Collard Greens **V**  
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

CAN CHOOSE UP TO 1

Lodge Garden Salad **VV**  
Mixed greens, cherry tomatoes, spiced pecans, shredded carrots, and roasted red pepper croutons  
Caesar Salad **V**  
Romaine lettuce, roasted red pepper croutons, and parmesan cheese.

## PASTA

CAN CHOOSE UP TO 1

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

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Brunch available Saturday 11-3 & Sunday 9-3

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## BRUNCH MAINS

Scrambled Eggs  
or Omeletes  
Gouda & Bacon  
Ham & Cheese  
Veggie

## SIDES

Fresh Fruit  
Belgian Waffles  
Grits  
Brunch Potatoes  
Bacon  
Sausages

**V** - not Vegan or vegetarian    **V** - 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](mailto: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.

Please note: all decorations must be removed from the Canoe Room or Patio at the conclusion of the event.