

VISIT US IN NORWOOD, NC

HOLIDAY EVENTS AT JUNEBERRY RIDGE



40120 OLD COTTONVILLE ROAD, NORWOOD, NC 28128 | JUNEBERRY.COM

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Our Spaces

Every corner of Juneberry Ridge invites you to slow down, breathe deep, and reconnect with nature, your team, and yourself. Each space offers something unique, whether you're gathering for a meal, a workshop, or a moment of inspiration.

The Toadhouse

Our main event space offers two levels and more than 4,800 square feet of space for gatherings of all kinds. Perfect for a holiday party, festive luncheon, workshops, and end-of-year celebrations.



The Saskatoon Lounge

The Saskatoon Lounge serves as a reception venue, perfect for welcoming guests, hosting mixers, or enjoying cocktails before dinner.

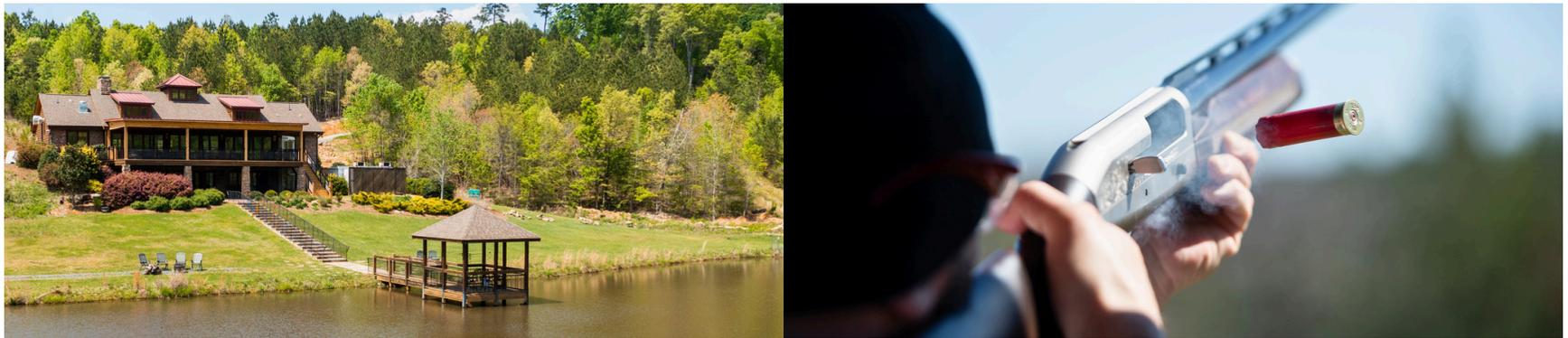


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Our Spaces

The Lucky Clays Five Stand

Our main event space offers two levels and more than 4,800 square feet of space for gatherings of all kinds. Perfect for a holiday party, festive luncheon, workshops, and end-of-year celebrations.



Aquaponic Greenhouse

The Saskatoon Lounge serves as a reception venue, perfect for welcoming guests, hosting mixers, or enjoying cocktails before dinner.



The Cabins

From our three-bed cabins to our cozy one-room retreats, each blends modern comfort with the tranquility of nature. Lodging is available for up to 24 guests on site.



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Experiences grow wild here.

EXPERIENCE	DESCRIPTION	PRICING
Yoga	Begin or end your day with a grounding yoga session. Designed for all levels, these stations create space for reflection, relaxation, and balance.	\$18 per person Min. group size: 5
Forest Bathing	Join us for Forest Bathing and experience nature using all your senses. Our wellness practitioner will lead you on a journey where the forest is your destination. Intended to nurture your physical and mental well-being, Forest Bathing at Juneberry Ridge offers you an opportunity to slow down, and tune in.	\$45 per person
Fields & Flavors Tour	Celebrate the season with a guided walk through our farm and edible landscapes. Enjoy warm sips and small bites inspired by the holidays as you explore how we care for the land and animals through the winter months. It's a cozy, seasonal experience that highlights the beauty and abundance of nature at rest.	\$45 per person
Garden-to-Glass <i>(Greenhouse Tour + Mixology Workshop)</i>	Sip, stir, and celebrate the season. This hands-on mixology experience takes you from greenhouse to glass as you explore winter herbs, garden-grown flavors, and creative infusions. Learn to craft festive cocktails or mocktails inspired by the farm's seasonal harvest, an experience that's as refreshing as it is unforgettable.	\$45 per person
Clay Shooting	Experience one of North Carolina's premier clay shooting facilities with solar-powered clay throwers, expert guidance, and stunning ridge views. Perfect for friendly competition and team bonding. *Pricing includes gun rental, ammo and targets, eye and ear protection, safety training and instruction	\$90 per person \$125 Instructor fee will be charged for groups of 4 & under.

CULINARY OFFERINGS

Menus at Juneberry Ridge are living things, rooted in nature and ever-changing with the season. Our team will work closely with you to design a holiday menu that honors what's fresh, local, and in its perfect moment.

BUFFET SERVICE | \$50 PER PERSON | 15 GUESTS OR MORE

A relaxed, abundant spread of chef-selected dishes, ideal for larger gatherings that are designed for mingling and conversation.

Includes:

- Starter: Farmhouse salad or soup station
- Entrées: Two proteins plus a vegetarian/gluten-free option
- Sides: Seasonal vegetables, grains, and hearty accompaniments
- Dessert: A seasonal dessert bar featuring house-made pastries and sweets

FAMILY-STYLE MEAL | \$75 PER PERSON | 30 GUESTS OR UNDER

Designed for connection and conversation, this shared dining experience combines comfort and sophistication. Dishes are served to the table for guests to enjoy together.

Includes:

- Starter: Bread and butter
- Entrées: Two to three main courses served from platters
- Sides: A mix of comforting seasonal vegetables, grains, and hearty accompaniments
- Dessert: A shareable dessert assortment of festive sweets and farm-inspired treats

PLATED MEAL | \$75-\$100 PER PERSON | UP TO 60 GUESTS

An elegant, multi-course experience designed to elevate any corporate or client event. This menu highlights thoughtful presentation, local ingredients, and the best of the season's flavor.

Includes:

- Starter: A seasonal salad or soup featuring winter vegetables and greens, served with bread & butter
- Entrée: Chef's choice of farm-raised or locally sourced protein
- Sides: Two seasonal accompaniments that complement the main dish
- Dessert: A plated seasonal dessert

PREMIUM FOUR-COURSE DINNER - \$125 PER PERSON | UP TO 15 GUESTS

An elegant, multi-course experience designed to elevate any corporate or client event. This menu highlights thoughtful presentation, local ingredients, and the best of the season's flavor.

Includes:

- Starter: A seasonal salad or soup featuring winter vegetables and greens, served with bread and butte
- Entrée: Chef's choice of farm-raised or locally sourced protein
- Sides: Two seasonal accompaniments that complement the main dish
- Dessert: A plated seasonal dessert

Optional add-on (\$75): hand-curated wine, cocktails, or beer paired with each course

Seasonal Highlights: Hunter's Curry Chicken, Pumpkin Korma, Gooseberry Lamb, and Trout with Satsuma Demi-Glace.



BEVERAGE PACKAGES

Every great gathering begins with a toast. Our beverage offerings are designed to complement your menu and highlight the flavors of the season, from handcrafted cocktails to refreshing non-alcoholic options.

NON-ALCOHOLIC | \$18 FOR 2 HOURS | \$27 FOR 3 HOURS (PER PERSON)

Perfect for daytime gatherings and family-friendly celebrations.

Includes:

- House-brewed coffee and assorted teas
- Hot chocolate with seasonal toppings
- Infused water, canned soda, and freshly brewed sweet and unsweet tea.

THE RIDGE BAR | \$27 FOR 2 HOURS | \$34 FOR 3 HOURS (PER PERSON)

Our classic package, designed for gatherings that call for simplicity and good taste.

Includes:

- Hand selected beer and wine paired with each course
- Infused water, canned soda, freshly brewed sweet and unsweet tea

THE PREMIUM POUR | \$37 FOR 2 HOURS | \$44 FOR 3 HOURS (PER PERSON)

An elevated experience for formal dinners or end-of-year celebrations.

Includes:

- Premium hand selected wine selections that is paired to your menu.
- Choice of two signature cocktails, like a barrel-aged old-fashioned and espresso martinis
(*non-alcoholic options available*)
- Champagne or sparkling toast service

ADD-ONS	DESCRIPTION	PRICING
Welcome Bites	Three seasonal hors d'oeuvres and small plates served on arrival	\$30/person
Hot Cider/Mulled Wine Station	House-spiced drinks to start the celebration	\$15/person
Hot Chocolate Bar	Classic cocoa with seasonal toppings and whipped cream. <i>*Add bourbon or peppermint schnapps.</i>	\$10/person
Gourmet S'mores	Gather around the fire with marshmallows, chocolate, & graham crackers.	\$15/person

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READY TO BEGIN PLANNING A HOLIDAY GATHERING WORTH REMEMBERING?

Tell us a bit about your group and preferred dates using the form below. Our events team will be in touch to help you begin shaping a celebration that feels thoughtful, cozy, and rooted in the beauty of Juneberry Ridge.

Start planning

Still have questions?

Tell us more about your event. Our team is here to help answer anything we might have missed.

CONTACT US

@juneberryridgenc

www.juneberry.com

info@juneberryridge.com

704.474.7398



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