

PRIVATE & CORPORATE EVENT OPTIONS

Patio

(capacity varies)
Assumes 4 Hour Event
Outdoor Weddings/Showers

\$250-
\$375

Tea Room

(max. capacity: 25)
Assumes 4 Hour Event
Ideal for showers & small group
events/meals & offsite work meetings

\$250

Bistro

(max. capacity: 50)
Assumes 4 Hour Event
Ideal for small to medium-sized group
meals; based on restaurant availability

\$500

Banquet Hall

(max. capacity: 100)
Assumes 4 Hour Event
Ideal for weddings, rehearsal dinners,
corporate functions, & parties

\$1,000

**Call us to inquire about
event space and catering.**
Some minimums apply.



Event Spaces for every occasion



At Acorn Hill Bistro, we pride ourselves
in excellent made-to-order cuisine
and attentive service.



Acorn Hill Lodge & Bistro



Weekly Breakfast Hours

Monday through Saturday

6:30am - 11am

Sunday Brunch Hours

9am - 2pm

*Open Daily to Public
& for Scheduled Private Events
Call for Reservations*

Bistro: 434.528.1600

Main Lodge: 434.528.0983

Spa: 434.528.2200

2134 Old Forest Road, Lynchburg, VA 24501

434.528.1600

You can also visit us at
acornhilllodge.net

breakfast menu

Early Bird.....\$6.95

* Two eggs any style, choice of meat, home fries and toast

Big Breakfast.....\$9.95

* Two pancakes, two eggs cooked to order, choice of meat, home fries and toast

French Toast.....\$6.95

Two slices of bread grilled with cinnamon vanilla batter

Warm Berry French Toast.....\$8.95

Two slices of our French Toast topped with a warm triple berry sauce and a side of whipped cream

Breakfast BLT.....\$8.95

* Fried egg, bacon, lettuce and tomato served on two slices of your choice of bread

Bistro Breakfast Sandwich.....\$7.95

* Sausage, egg and a choice of cheese grilled on two slices of bread

Monte Cristo.....\$7.95

Two slices of battered bread, with grilled turkey, ham, and swiss cheese. Served with home fries.

Sweet Cream Pancakes

Try them plain or with some of our delicious additions!

1 Pancake.....\$3.30 Additions.....\$0.50 each
2 Pancakes.....\$6.00 Blueberries, Strawberries,
3 Pancakes.....\$7.50 Chocolate Chips

Build Your Own Omelet\$9.00

Start with a three egg omelet.

Select your favorite additions below:

Pick One	Pick One	Unlimited
Meats	Cheese	Veggie
Ham	Cheddar	Mushroom
Bacon	Swiss	Onions
Sausage	Provolone	Green Peppers
Additional Meat Cheese \$1.00 each		Tomatoes

Sides

* 2 Eggs\$2.00 Sausage\$3.00
Bacon\$2.50 Home Fries\$2.00
Bowl of Grits \$2.00 Yogurt with Fruit \$3.00

Oatmeal.....\$3.50

Raisins, Brown Sugar & Fresh Fruit toppings available

Prices and menu items subject to change

brunch menu

Acorn Hill Breakfast.....\$9.00

* Two eggs any style, choice of bacon or sausage with home fries and toast

Specialty French Toast.....\$10.00

Ask your server for the specialty of the day

Specialty Pancakes.....\$10.00

Ask your server for the specialty of the day

Eggs Blackwell.....\$10.00

* Two poached eggs served on an open face English Muffin, topped with grilled tomatoes, bacon and Hollandaise sauce. Served with a side of hot sauce, fries, and dressed greens

Build Your Own Omelet\$9.00

Start with a three egg omelet. Select your favorite additions below:

Pick One	Pick One	Unlimited
Meats	Cheese	Veggie
Ham	Cheddar	Mushroom
Bacon	Swiss	Onions
Sausage	Provolone	Green Peppers
Additional Meat Cheese \$1.00 each		Tomatoes

Sides

* 2 Eggs\$2.00 Sausage\$3.00
Bacon\$2.50 Home Fries\$2.00
Bowl of Grits \$2.00 Yogurt with Fruit \$3.00

Oatmeal.....\$3.50

Raisins, Brown Sugar & Fresh Fruit toppings available

Bistro Favorites

Acorn Hill Quiche.....\$9.00

Served with home fries and dressed greens. Ask your server for the specialty of the day

The Farmhouse

Breakfast Quesadilla.....\$9.00

Filled with sausage, cheddar, spinach, onions, and green peppers with a side of sour cream & salsa. Served with home fries and dressed greens.

*** Eggs Benedict.....\$10.00**

Two poached eggs served on an open faced English Muffin topped with grilled ham, Hollandaise sauce and served with home fries and dressed greens

Reservations are recommended for groups larger than 6

Catering

Catered meals from \$19.95 per person

Typical selections include baked or marinated grilled chicken, tilapia, pork loin, or pasta selections, along with side choices, bread, beverages and dessert. Prices depend on selections. Beef or seafood at market price. Menus customized based on client specifications.

Cocktail/appetizer menu from \$17.95 per person.

Catered breakfasts and lunches can also be arranged for groups.

Catering Options

Breakfast

Full or Continental

Lunch*

Dinner*

Hors d'oeuvres

Contact us for full menu and pricing options

Customized catering & event space packages available for day-long corporate functions and wedding events

Our restaurant space is available for private groups.

Call for reservations.

Current food tax and 20% gratuity added; other service fees may apply. Extra charges for additional servers, bartenders, etc. ABC license may be required. Must be requested 10 days in advance; ask for details.

*minimum required



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.