



IT ALL STARTED IN A GARAGE



EST 2009

ABOUT 4 RIVERS SMOKEHOUSE

Established in Winter Park, Fla. in 2009, 4 Rivers Smokehouse is a family-owned “Barbecue Ministry” specializing in 30-day aged Smoked Angus Brisket, “Homestyle Sides” and “John Rivers Originals,” which offer bold twists on flavor and ingredient combinations. Recently voted “Best BBQ in the South” by Southern Living, 4 Rivers is led by Founder/CEO John Rivers, who strives to support the local community through exceptional products, steadfast customer service and uncompromised integrity.

4R Restaurant Group has 22 locations in Florida, including thirteen 4 Rivers Smokehouses, 4R Cantina Barbacoa at Disney Springs; four 4 Rivers walkup venues at ESPN Wide World of Sports; as well as eateries at Camping World

Stadium, Spectrum Stadium and Doak Campbell Stadium. Also part of the 4R family is The COOP, a neighborhood restaurant in Winter Park celebrating the homestyle fare of the South, that was recently named Central Florida’s “Best Soul Food” by Orlando Sentinel.

From weddings, receptions and graduation parties to corporate events, school functions and sporting events, 4 Rivers offers full-service catering featuring elevated passed plates and buffet options for events of all sizes and styles. Built from a love for the sweetest things in life, 4R Specialty Cakes specializes in custom cakes and desserts that are perfect for weddings, parties, birthdays and more.

REGIONALLY-DIVERSE, HIGH-QUALITY BBQ

4 Rivers Smokehouse features an award-winning regionally diverse menu, with flavors and styles drawn from all regions of the country. Classic Smokehouse favorites include 30-day-aged Signature Angus Brisket, St. Louis Ribs, Pulled Pork, Smoked Chicken and Burnt Ends, as well as the vegetarian-friendly Beyond Burnt Ends. The menu also features a creative collection of John Rivers Originals such as Burnt Ends Melt, Six Shooter and Texas Destroyer, a fan-favorite sandwich that's piled high with aged brisket, onion rings, jalapenos and melted provolone. A variety of "Homestyle Sides" provide the perfect complement to the BBQ offerings and includes scratch-made selections like BBQ Baked Beans, Collard Greens and Smoked Jalapenos, as well as vegetarian sides such as Texas Cornbread, Fried

Okra and Southern Cole Slaw. Chef-inspired desserts from the acclaimed 4R Bakery round out the menu and include homemade cookies, seasonal cupcakes and dessert bars.

4 Rivers Smokehouse sauces and signature rubs are also available for purchase in Publix stores throughout the Southeast.

Guests have a variety of options when it comes to how they would like to enjoy their BBQ, including a family-friendly dine-in experience, online ordering, curbside takeout, direct delivery through 4 Rivers or popular third-party services like Door Dash and Uber Eats.





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Before founding 4 Rivers Smokehouse, Founder & CEO John Rivers served as president of a \$1.5-billion-dollar healthcare company. After helping raise much-needed funds for a young girl battling cancer, John ultimately left the corporate world and started a “Barbecue Ministry” in his hometown of Winter Park where he cooked out of his garage for schools, churches, charities, civic organizations and others in need. After gaining widespread local appeal for his barbecue, Rivers opened the first 4 Rivers Smokehouse restaurant in Winter Park, Fla. on October 26, 2009. As he explains it, “When I first started the ministry in my garage, I never imagined that it would grow into the company we’re blessed with today.” A little over a decade later, 4 Rivers has 13 Smokehouses throughout Florida, with each smoking more than 15,000 pounds of meat per week.

John has received national recognition for his style of barbeque by leading media outlets such as [Southern Living](#), [Food & Wine](#), [The Daily Meal](#), [FSR Magazine](#), [MSN](#) and more. He has also had the honor to cook at the prestigious James Beard House in New York City twice, and has enjoyed participating at the Food Network South Beach Wine & Food Festival and the Atlanta Food & Wine Festival for eight consecutive years. In 2013, John authored his first book, [The Southern Cowboy Cookbook](#), which can be purchased at all 4 Rivers Smokehouse locations as well as Barnes & Noble, Costco and Amazon.com.

John chairs The 4R Foundation, a nonprofit organization that maintains a focus on supporting and caring for the communities that the 4R Restaurant Group serves. The 4R Foundation has donated funds to more than 650 local organizations, non-profits and churches. From the Foundation grew 4Roots, an alliance of community stakeholders investing in a healthy thriving, sustainable, food system with a key initiative of creating the 4Roots Farm Campus, which is being developed in the heart of Orlando to serve as a community crossroads where individuals and organizations can work together to build solutions for a better food future. Another 4Roots initiative is Feed The Need Florida, a movement to feed Floridians in need of food since the onset of COVID-19. Since its inception, Feed The Need Florida has served more than 1.5 million meals.

John is a graduate of Florida State University’s College of Business, where he currently serves on the Board of Governors. Additionally, John serves on the boards of numerous schools, churches and charity organizations. He is the co-founder of the annual culinary charity festival “Cows ‘n Cabs” and lives in Winter Park, FL with his wife Monica and two children, Jared and Cameron.

EVENTS & APPEARANCES

FOOD & WINE
Inspiration served daily

Cooking Light

Men's Health

NATION'S
Restaurant News

PUBLIX
Aprons

GoodLife 45
Where Hope Happens



COWS 'N CABS
WINTER PARK

ATLANTA
FOOD & WINE
FESTIVAL

food network | COOKING CHANNEL
SOBEWFF
PRESENTED BY FOOD & WINE



JAMES BEARD FOUNDATION

Emeril's FLORIDA



Publix.
CHEFS
at
dr. phillips center

AWARDS & ACCOLADES

Southern Living, "The South's Best BBQ Joint 2020"
Orlando Sentinel "Best BBQ"
Thrillist, "Behold the Taco Cone"
Food + Wine, "The Best BBQ in Every State"
USA Today "10 Best Orlando BBQ Restaurants"
The Daily Meal, "America's 25 Best Barbecue Chain"
FSR Magazine, "America's 9 Essential Barbecue Restaurants"
MSN, "101 Best Casual Restaurants in America"
Thrillist, "11 Legit BBQ Chains You Should Get Excited About"
Orlando Weekly "Best BBQ 2020"
(has won every year since 2010)
Creative Loafing Tampa "Best of the Bay: Best BBQ"
Orlando Sentinel "2019 Foodie Awards: Best BBQ"
(has won numerous times since 2010)
Big 7 Travel "50 Best Spots for BBQ in America"

Jacksonville Free-Press "Best Southern Restaurants"
Eater "The 28 Essential Restaurants in Orlando"
Orlando Date Night Guide "Best Budget Friendly Restaurant"
Orlando Sentinel "John Rivers: Central Floridan of the Year Finalist"
Orlando Magazine "Best Ribs 2020"
Orlando Magazine "Best Takeout 2020"
Orlando Magazine "2019 Best BBQ"
(has won numerous times since 2010)
Orlando Magazine "2019 Impact Award"
Mom's Blog Society "7 Best BBQ Restaurants in America"
Yahoo "3 most popular restaurants in Tampa"
Jax Restaurant Reviews "5 best places for brisket in Jacksonville"
Orlando Family Magazine "Best of the Best"
Orlando Business Journal "2019 Corporate Philanthropy"