

Simple Elegance Package



4398 Hoffmeister Ave. • St. Louis, MO 63125
314-638-6660 • www.lodgeatgrantstrail.com

Your Simple Elegance Package includes the following amenities:

Our Simple Elegance Buffet Menu
Your Choice of Dessert
All China, Silverware, and Linen Napkins
Water Service, Glassware at the Bar
Crystal Candle Centerpieces & White Linen Table Cloths
Our Courteous Event Staff
and
Three Hours of Continuous Open Bar Service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Budweiser, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Sodas, Mixers and Condiments
Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

*Saturday Evening **\$32.95** per person

*Friday Evening, Saturday Afternoon & Sunday **\$28.95** per person

Facility Rental Charges

\$400.00

Includes shuttle service to and from Orlando's Event Center
lower parking lot for parties over 35 guests.

*There is a minimum food and beverage purchase minimum of
\$1,500.00 for Saturday evenings, **\$1,200.00** for Friday & Sunday evenings.

All prices listed are subject to an 20% service charge and applicable sales tax.

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Simple Elegance Menu



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Entrees – selection of two:

Sicilian Roast Beef...slow roasted, tender top round of beef carved at the buffet and prepared “Orlando’s style”.

Served with au jus and horseradish mousse. A customer favorite for almost 50 years!

Italian Chicken Spedini...boneless breast of chicken, Italian breaded, baked, topped with a garlic, lemon butter sauce

Roast Pork and Gravy...fresh pork, oven roasted and topped with our homemade gravy

Hot Baked Ham with Pineapple...Virginia ham, baked with brown sugar and topped with sugar sweet pineapple

Accompaniments – selection of three:

Fusilli Broccoli...spiral pasta with broccoli in our homemade blend of cheeses and cream

Fettuccine Alfredo...fettuccine pasta prepared with our signature Alfredo sauce

Cavatelli Carbonara...cavatelli pasta with our rich cream sauce, bacon and green onions

Ziti Bolognese...ziti pasta in our rich tomato and pork sauce

Pasta Marinara...penne pasta topped with our zesty tomato sauce recipe

Penne Pomodoro...penne pasta baked in our zesty marinara sauce with provol cheese

Pesto Genovese...penne pasta with pesto sauce and sun dried tomatoes

Tuscan Tomato and Spinach Orzo...a blend of tomato and spinach with white orzo pasta and garlic butter

Potatoes Siciliano...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce

Roasted Garlic Mashers...potatoes whipped with fresh roasted garlic...the Italian way!

Bacon Cheddar Mashers...generous portions of bacon and cheddar cheese compliment this whipped potato dish

Asiago Risotto... Arborio rice blended with Asiago cheese

Avjar Couscous...roasted eggplant and red pepper vegetable spread blended with couscous

Rice Pilaf...a blend of long grain and wild rice steamed with our special herb seasonings

Almond Basmati Rice...exotic rice spiced with cinnamon, raisins and almond slivers

Green Beans Amandine...long green beans topped with roasted almonds– always a crowd pleaser!

Vegetable Medley...green beans, cauliflower and carrots dusted with butter and seasonings

Peas & Carrots with Butter Basil Sauce...baby carrots and peas in a light buttery basil sauce

Honey Cinnamon Baby Carrots...baby carrots laced with a light blend of honey and cinnamon

Simple Elegance also includes:

Fresh Italian Garden Salad...iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in our signature dressing

Dinner Rolls... served with butter

Freshly Brewed Coffee Station

Grand Elegance Package



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Your Grand Elegance Package includes the following amenities:

Our Grand Elegance Buffet Menu
Your Choice of Dessert
All China, Silverware, and Linen Napkins
Water Service, Glassware at the Bar
Crystal Candle Centerpieces & White Linen Table Cloths
White Chair Covers with your choice of Sash
Our Courteous Event Staff
and
Three Hours of Continuous Open Bar Service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Budweiser, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Sodas, Mixers and Condiments. Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

*Saturday Evening **\$38.95 per person**

*Friday Evening, Saturday Afternoon & Sunday **\$34.95 per person**

Facility Rental Charges

\$400.00

Includes shuttle service to and from Orlando's Event Center
lower parking lot for parties over 35 guests.

***There is a minimum food and beverage purchase minimum of
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Grand Elegance Menu



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Hand Carved Offerings (please select one):

- Sicilian Roast Beef** ...a customer favorite for almost 50 years!
Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse
- Pecan Encrusted Pork Loin**...paired with apricot brandy glaze
- Golden Roast Turkey Breast**...served with a brandied cherry glaze
- Apple Brandy Ham**...spiced with cloves and served with Pommerey mustard
- Leg of Lamb Rotisseurs**...served with red currant sauce and fresh spearmint aioli
- Prime Rib**...with horseradish mousse and cognac mustard
- Mesquite Grilled Tenderloin of Beef**...(additional \$5.00 per person) with sweet smoked tomato marmalade and green peppercorn sauce

Specialty Entrees (please select one):

- Chicken Milano**...stuffed with Orlando's Italian sausage, baby spinach, and Fontinella cheese in a pesto cream sauce and pistachio nuts
- Beef Bourguignon**...select tenderloin with portabella mushrooms in a velvety wine sauce
- Chicken Asiago**...an Italian breaded breast, atop a pool of Orlando's homemade marinara sauce, topped with provol and Asiago cheeses
- Napa Valley Chicken**...sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes
- Chicken Modiga**...an Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando specialty!
- Chicken Dijon**...sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce
- Steak Tapenade Olivida**...Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce
- Coconut Panko Chicken Brochettes**...with Asian apricot sauce
- Herb Roasted Pork Loin**...stuffed with sage onion dressing with rosemary pan gravy
- Corvina Sea Bass**...(additional \$1.00 per person) served in a Tomatilla reduction with roasted red pepper and crème fraiche
- Sautéed Tilapia**...(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce
- Grilled Atlantic Salmon** ... (additional \$2.00 per person) served with a fennel white wine and caper sauce

Salads (please choose one)

- Orlando's Italian Café Salad**...iceberg and romaine lettuces, artichoke hearts, provol cheese with Orlando's signature dressing
- Classic Caesar Salad**...crisp romaine lettuce with creamy Caesar dressing, parmesan cheese and our homemade croutons
- California Salad**...baby field greens tossed with golden poppy seed dressing with mandarin oranges and toasted almonds
- Mixed Field Green Salad**...a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

Grand Elegance Menu continued...



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Accompaniments (please choose three):

- Cavatelli Carbonara** ...cavatelli pasta with our rich cream sauce, bacon and green onions
- Ziti Bolognese**...ziti pasta in our rich tomato and pork sauce
- Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provol cheese
- Pesto Genovese**...penne pasta with pesto sauce and sun dried tomatoes
- Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter
- Fusilli Broccoli**...spiral pasta with broccoli in cream sauce
- Tortellini Pepperonata**...cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic, and olive oil
- Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a basil and herb butter
- Roasted Garlic Mashers**...potatoes whipped with fresh roasted garlic...the Italian way!
- Bacon Cheddar Roasted Potatoes**...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes
- Asiago Potatoes Gratinée**...layered with cream and Asiago cheese
- Sweet Potato Fusion**...sweet potato mashers enveloped on either side with seasoned mashed potatoes
- Asiago Risotto**...Arborio rice blended with Asiago cheese
- Artichoke Pancetta Risotto**...pancetta is Italian bacon that is rolled and seasoned with nutmeg
- Avjar Couscous**...roasted eggplant and red pepper vegetable spread blended with couscous
- Rice Pilaf**...a blend of long grain and rice steamed with our special herb seasonings
- Almond Basmati Rice**...exotic rice spiced with cinnamon, raisins and almond slivers
- Green Beans Amandine**...long green beans topped with roasted almonds— always a crowd pleaser!
- Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon
- Ratatouille Portabella**...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce
- Whole Green Beans & Parisian Carrots**...long greens beans with unique round carrots
- Italian Vegetable Giardiniera**...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fines herbs, and white wine
- Grilled Vegetable Sambuca**...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, garlic, grilled and lightly drizzled with Sambuca liqueur
- Spinach Feta Gratin**...(additional \$.50 per person) baked casserole topped with feta cheese
- Asparagus Romano Pecorino**...(additional \$.50 per person) topped with Romano cheese

The Grand Elegance Buffet also includes:

Dinner Rolls

served with butter

Freshly Brewed Coffee Station

Dessert Choices



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Your Wedding Cake from Wedding Wonderland

Or

Choose one of our Pastry Chef's Desserts:

Strawberries & Cream Cheese Pound Cake

Our special pound cake with sugared strawberries and whipped cream

Orange Cream Cheese Pound Cake

layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

White Chocolate Bread Pudding

ladled with sautéed bananas in warm butterscotch caramel

Gourmet Chocolate Chip Brownie

with Warm Goey Hot Fudge Topped with a scoop of vanilla bean ice cream

Jungle Rumble

banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

Assorted Cheesecakes

See your consultant for list of available flavors

Decorated Sheet Cake

ordered for the size of your event

Assorted Petite Sweets (3 per person)

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Strawberries

New York Cheesecake with Strawberries (please add \$1.00 per person)

garnished with whipped cream

Tollhouse Cheesecake Tower (please add \$1.00 per person)

a Tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

Hazelnut Mascarpone Cheesecake (please add \$1.00 per person)

a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

Flourless Chocolate Cake (please add \$1.00 per person)

Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

Amaretto Chocolate Mousse Bombe (please add \$1.00 per person)

coated with our decadent chocolate ganache & served with vanilla egg cream sauce

Vanilla Mousse Tower (please add \$1.00 per person)

coated with white chocolate ganache, peach blossom sauce

Bar Options



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Additional Bar Options:

Call Brand Bar Service (3 continuous hours)

Upgrade your bar with the following selections of call brand liquors and cordials:
Tanqueray Gin, Absolut Vodka, Seagram's V.O., Dewars Scotch, Bacardi Rum,
Bailey's Irish Cream, Kahlua, and Amaretto DiSaronno.

Add \$4.00 per person.

Extended Bar Service

Add \$1.50 per person per half hour for House Brand Bar.

Add \$3.00 per person per half hour for Call Brand Service.

Feel free to purchase any of the above liquor and beer selections a la carte
(ask consultant for prices).

Host Bar

**Drinks priced individually and
paid per usage by host of function**

Bartender - \$75.00*

Cash Bar

**Drinks priced individually and
paid for by guests at the function**

Bartender - \$75.00*

***Bartender fee is based on 1-3 hour bar.**

Additional hours are \$25.00 per hour.

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Available Options



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Additional Table Service Options

Orlando's Italian Café Salad served to your tables: \$2.50 per person (Buffet)

Coffee & Cake Served to your guest tables: \$2.50 per person (Buffet)

Wine Service: \$3.00 per person

Champagne Toast: \$3.00 per person

Service Package for Buffet: \$4.95 per guest, includes a tray of chocolate covered strawberries at each table, salad service and champagne toast for all

Service Package for Formal Dining: \$5.95 per guest, includes a tray of chocolate covered strawberries at each table, Wine service and Champagne toast for all

A 20% service charge applies to all service items.

Specialty Linen & Décor Rental Options

Guest Tables

Your guests will certainly remember your reception with the following personalized options:

Full length cloth in choice of color (Round cloth to the floor): \$15.00 each

Colored napkins: \$1.00 per guest

Mirror tiles for the center of the tables: \$4.00 each

Votive candles: \$1.00 each

White Chair Covers with choice of sash starting at \$4.50 per chair

Buffet

Enhance the beauty of your buffet

Ice Carving: \$250.00 each (includes ice glow—\$10.00 additional for color)

Cake Table

Colored Cloth or Skirting: \$20.00

Mirror table top: \$30.00

Cocktail Tables with cloths (your choice of color)

Tall Cocktail Tables: \$20.00 each

Seated Cocktail Tables (seat 3): \$20.00 each

Additional items available upon request - Rental delivery & pick-up are billed separately

Service items subject to 20% service charge. Please ask sales consultant.

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Before and After



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The Lodge at Grant's Trail offers a variety of items and special services to make your event unique. The following suggestions for before and after your event will help you add pizzazz to any party and will give your guests something to remember.

Before...

Offer your guests one or both of our Hors D'oeuvre packages as they arrive:

Hors D'oeuvre Station

Orlando's Fresh Fruit & Cheese Display
Fresh Garden Crudites Basket with Dips
\$3.00 per person

This elegantly appointed buffet table will offer your guests a light nosh before dinner is served.

Butler Passed Hors D'oeuvres

Roma Tomato Bruschetta
Arancini de Riso with Marinara
Buffalo Chicken Tortilla Wraps
\$4.00 per person

Our friendly uniformed staff will walk amongst your guests offering these wonderful hors d'oeuvres

*Many alternate and additional suggestions available upon request

After...

Finish your evening with one of these memorable finales:

Chocolate Fountain

\$500.00

Warm flowing chocolate with an assortment of treats for dipping

Coffee Bar

\$2.00 per person

With assorted flavors and confection condiments

Sweet Dreams Station

\$5.00 per person

An abundant assortment of cakes, cookies, cheesecakes and bite sized gourmet pastries

Chocolate Covered Strawberries

\$8.00 per table

Presented on a silver tray to each table

Night Cap Cordial Bar

\$3.00 per person

Includes Bailey's Irish Cream, Amaretto DiSaronna, Kaluha and Frangelico

St. Louis Toasted Ravioli offered as a "late night snack"

\$3.95 per person

Dancing can make you and your guests hungry so why not offer your guests a great St. Louis treat later in the evening?

Pretzel Bite Bar offered as a "late night snack"

\$3.95 per person

station set up with fresh hot pretzel bites offered with a variety of dipping sauces some savory and some sweet...the best of both worlds!

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