

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 **\$34.95 per person**

*Weekday evenings, Saturday afternoons, and Sundays **\$30.95 per person**

Facility Rental Charges

\$500.00

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

*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.

Prices subject to change unless under contract.

Simple Elegance Buffet Menu



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Entrées (please select two)

Sicilian Roast Beef

Top round of beef prepared with Orlando's special seasoning and served with au jus and horseradish mousse

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Asian Barbequed Chicken

Marinated and chargrilled Filipino-style in a tangy banana molasses tomato sauce

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Hot Baked Ham with Pineapple

Virginia ham, baked with brown sugar and sugar sweet pineapple

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Roasted Pork with Gravy

Fresh pork, oven roasted and covered in our house made gravy

Accompaniments (please select three)

Cavatelli Carbonara

Shell pasta with our parmesan sauce, bacon, and green onions

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Buffalo Chicken Pasta

Penne pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping

Fettuccine Alfredo

Prepared with our house made alfredo sauce

Four Cheese Macaroni

Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses

Sun Dried Tomato Asiago Cheese Risotto

Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter and basil herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans

With smoked bacon and sautéed onions

Mexican Street Corn

Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Chef's Grilled Vegetables

Grilled seasonal vegetables

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

The Simple Elegance Buffet 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 Orlando's Italian dressing

Dinner Rolls and Butter

Freshly Brewed Coffee Station
and Iced Tea

(menu items subject to change)

Dessert Choices



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Your Wedding Cake from Wedding Wonderland

(based on a minimum of 75 guests, smaller parties will be charged \$2.50 per cake serving below 75)

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

(menu items subject to change)

Bar Upgrade Options



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Additional Bar Options:

You may upgrade your bar on any of our regular packages

Call Brand Bar Service (3 continuous hours)

Upgrade your bar with the following selections of call brand liquors:

Tanqueray Gin, Tito's Vodka, Seagram's 7,

Jim Beam, Dewars Scotch, Jose Cuervo, and Bacardi Rum

with your choice of three upgraded wines (choose from : Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, or Moscato wines)

Add \$4.00 per person

Premium Bar Service (3 continuous hours)

Upgrade your bar with premium brands and cordials: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas and Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$7.00 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 or Premium Brand Service.

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

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