

Brunch at the Lodge



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

Carved Honey Baked Ham

Virginia ham, baked with brown sugar and topped with sugar sweet pineapple

Chicken Modiga

Boneless breast of chicken, Italian breaded, baked and topped with a lemon, garlic, provol cheese, mushroom, bacon and white wine sauce

Fettuccine Alfredo

Fettuccine pasta prepared with our homemade Alfredo cream sauce prepared with a blend of fresh cheeses

Fluffy Scrambled Eggs

Farm Fresh Eggs, whipped and scrambled to a fluffy perfection

Crispy Bacon or Sausage Links

Your choice of slow baked lean bacon strips or sausage links

Hash Brown Potatoes

Home Baked Biscuits with Butter & Assorted Preserves

Everyone's favorite! Oven fresh biscuits baked to a golden brown and served with butter and an assortment of fruit preserves

Fresh Seasonal Fruit and Domestic Cheese Display

a chilled blend of the freshest fruits of the season

Chilled Orange Juice and Freshly Brewed Coffee Station

\$26.50 per person

-based on a 25 person minimum for afternoon events only

plus

\$200.00 Facility Rental Fee

(evening events will be subject to evening minimums and facility rental charges)

*All prices subject to 22% service charge and sales tax.

Brunch Bar Options



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Brunch Bar Options:

Soda on consumption: Pepsi, Diet Pepsi, Sierra Mist set up for self service **\$2.00 per can**

Mimosas, Champagne Punch, or Sangria (choose one): Add \$2.95 per person

Pitchers will be available for your event served with appropriate glassware on Adult events only or add to one of our bar packages. (add \$1.00 for each additional choice)

Full Open Bar Service (3 continuous hours): Add \$10.00 extra per person

Included are bottled Budweiser, Bud Select, 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, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

Call Brand Bar Service (3 continuous hours): Add \$15.00 per person

Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, with your choice of three wines (choose from: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines). (includes beer and soda from regular bar package)

Extended Event and Bar Service:

\$1.50 per person per to extend the event and open bar per half hour

\$3.00 per person per to extend the event and open bar per half hour if you have upgraded to Call Brands.

Cash and Host Bar options:

Typical drink charges are \$6.00 for cocktails, \$5.00 for wine, \$4.00 for beer, \$2.00 for soda

Host Bar (3 continuous hours) - Drinks priced individually and paid per drink by host of function - subject to Bartender charge of \$75.00*

Cash Bar (3 continuous hours) - Drinks priced individually and paid for by guests at the function- subject to Bartender charge of \$75.00*

*Bartender fee is based on 1-3 hour bar - Additional hours are \$25.00 per hour.

**Specialty liquors and beers are available on an à la carte basis,
see your consultant for pricing!**

All prices subject to 22% service charge & sales tax