

The Country Elegance Package



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

Your Country Elegance Package includes the following amenities:

Our Country Elegance Buffet Menu
Your Choice of Dessert included in menu
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 **\$38.95** per person

*Weekday evenings, Saturday afternoons, and Sundays **\$36.95** 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 22% service charge and applicable sales tax.

Prices subject to change unless under contract.

Country Elegance Buffet Menu



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Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket

Chef Carved Cider Infused Turkey Breast

Pulled Pork

Pulled Chicken

Pecan Wood Smoked Cauliflower
drizzled with a barbeque spice aioli

Chef Carved Ribeye

with Horseradish Sauce

Add \$6.50

St. Louis Style Ribs

Add \$5.50

Orange Ginger Atlantic Salmon
Cold Smoked Atlantic Salmon with an Orange Ginger Glaze
Add \$6.50

"Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping

Baked Beans with Pork Belly

Mexican Street Corn

Pecan Smoked Cauliflower tossed in bbq spice aioli

Farm House Green Beans with Bacon and Onions

Poppy Seed Coleslaw

Red Skinned Potato Salad

Sunflower Broccoli Salad

Balsamic Grilled Vegetable Salad

Italian Pasta Primavera Salad

Italian Garden Salad

Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Country Elegance Options

Before and After Add Appetizers or a Late Night Snack

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.00 per person

Add Guacamole (\$1.00 per person)
Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company".
Soft pretzel bites served warm with these fun dipping sauces:

- ◆ Cheddar Bacon Ale ◆ Chardonnay Cheese Fondue
- ◆ Kentucky Bourbon ◆ Honey Mustard
- ◆ Blackberry Dijon ◆ Spicy Buffalo

\$5.00 per person

Fire Starter Appetizers

Offered as a station or *butler passed service

Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs
Sausage Stuffed Jalapeno Peppers
Honey Bourbon BBQ Wings
Buffalo Style Hot Wings
Asian BBQ Chicken Sates

Twisted Devilled Eggs
Ranch with Bacon Crumbles & Avocado with Pico de Gallo
Sharp Cheddar Mac and Cheese Bites
Roasted Corn Canapés in a black bean pastry shell
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

\$8.00 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$21.00 per dozen

Everything Bacon \$20.00 per dozen

Chocolate Bacon \$20.00 per dozen

Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

Blue Ribbon Winners

Shortcake Bar

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ◆ Strawberry ◆ Grilled Peaches
- ◆ Blueberries ◆ Apples ◆ Chocolate

Warm Scratch Made Cobbler

Choose 1

Caramel Apple Pecan
topped with candied pecans and drizzled with warm caramel
Grilled Georgia Peach
Napa Valley Pinot Noir Cherry
Blueberry Lemon

(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips

\$1.95 additional

or

Brownie/Blondie Bar

\$1.95 per person additional

Both offered with these fun toppings:

- Whipped cream
- Chocolate
- Caramel
- Vanilla cream
- Mango salsa
- Pineapple sauce
- Confetti candy sprinkles
- Chopped peanuts

Dessert Choices



with Simple, Country, & Grand Elegance Buffet Packages only,
to purchase with other menus please call for pricing

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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

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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