

# Brunch at the Lodge



4398 Hoffmeister Ave. • St. Louis, MO 63125  
314-638-6660 • [www.lodgeatgrantstrail.com](http://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**

**\$28.50 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 & Breakfast Bar Options



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## Self-Service Mimosas, Champagne Punch, or Sangria (choose one):

**Add \$3.95 per person (Adult Events Only)**

Pitchers of your chosen items will be available for your event, served with the appropriate glassware or to be added to one of our bar packages. **(add \$2.00 for each additional choice)**

### Full Open Bar: House Brands

Your guests will enjoy an unlimited supply of house brand bourbon, gin, vodka, rum, amaretto, tequila, and scotch cocktails, Pinot Grigio, Moscato, and Cabernet Sauvignon wines, O'Doul's Non-Alcoholic Beer, Bud-Light, Bud Select, Goose Island IPA, and Kona Big Wave Golden Ale, Pepsi, Diet Pepsi, and Starry sodas with mixers and condiments

**\$15.00 per person (includes bartender)**  
for up to 3 hours - \$5.00 per each additional hour

### Full Open Bar: Call Brands

Unlimited Seagram's 7, Jim Beam, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, and Amaretto cocktails bottled Bud-Light, Bud Select, Goose Island IPA, and Kona Big Wave Golden Ale,  
**choice of 3 wines** (from: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, and Moscato wines)  
all your soda, mixers, and condiments

**\$20.00 per person (includes bartender)**  
for up to 3 hours - \$6.25 per each additional hour

## Other Bar Options:

### Open Self-Service Soft Bar or Soda on Consumption

includes ice tea, lemonade, Pepsi, Diet Pepsi, and Starry sodas, condiments, ice, with disposable glassware set up on the bar for self service  
(additional charge required for a beverage attendant, ask your consultant for details)

**\$6.00 per person for up to 3 hours for Open Soda Bar / Soda (only) on Consumption-\$2.00 per can**

### Host Bar

Call Brands for up to 3 hours  
Drinks priced individually  
paid per usage by host of function  
\*Bartender fee \$100.00 total

Typical drink charges are \$8.00 per cocktail, \$7.00 per wine, \$4.00 per beer, \$2.00 per soda

\*Additional hours for bartender at \$35.00 per hour

### Cash Bar

Call Brands for up to 3 hours  
Drinks priced individually  
paid for by guests at the function  
\*Bartender fee \$100.00 total

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