

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 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 soda.

Your open bar features bottled Bud Select, Bud Light, Goose Island IPA, Kona Big Wave Golden Ale, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and Moscato 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, Starry, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries.

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

\$41.95 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 barbecue 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 (choose from these items or from the items on page 5)

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 (choose from these items or from the Desserts on page 4)

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

Desserts, Bar Upgrades, and Available Options



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Buffet Package Dessert Options: (choose one)

Wedding Cake from Wedding Wonderland

to serve the total number of your guests
(based on a minimum of 75 guests, smaller parties will be
charged \$2.50 per cake serving below 75).
You work directly with the bakery to design your dream cake
(must be ordered 6-8 weeks prior).

Decorated Sheet Cake

decorated appropriately for your occasion to serve the total
number of your guests includes written message on cake
(logos, specialty décor, and/or cake fillings
will be an additional charge)

Assorted Bite-Sized Treats

(based on 3 per person) choose **5 items** from our extensive list of house made pastries:

Spumoni Dessert Bars
Snickerdoodle Apple Cream Cheese Bars
Sopapilla Cheesecake Bars
Mississippi Mud Bars
Lemon Bars

Caramel Apple Bars
Pumpkin Bars
Almond Ricotta Bites
White Chocolate Cranberry Blondies
Chocolate Chip Cream Cheese Brownies

Goopy Butter Bites
Chocolate Dipped Macaroons
Chocolate Dipped Strawberries
Mini Tollhouse Cookies
(ask about sugar & gluten free options)

Upgraded Event Bar Options:

Call Brand Bar Service

(up to *3 continuous hours)

\$6.00 per person additional

upgrade your bar with **call brand** liquors:

| | |
|---------------|-----------------|
| Tanqueray Gin | Dewar's Scotch, |
| Tito's Vodka | Bacardi Rum |
| Seagram's 7 | Jose Cuervo |
| Jim Beam | |

Choose 3:

Cabernet Sauvignon, Pinot Noir,
Sauvignon Blanc, Chardonnay and Moscato wines.

***\$4.00 each additional half hour**

\$8.00 each additional hour

Premium Bar Service

(up to *3 continuous hours)

\$10.00 per person additional

upgrade your bar with **call premium** liquors:

| | |
|--------------------|----------------|
| Four Roses Bourbon | Grey Goose |
| Jack Daniels | Tito's Vodka |
| Jim Beam | Bacardi Rum |
| Jameson Irish | Captain Morgan |
| Tanqueray Gin | Dewars Scotch |
| | Jose Cuervo |

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc,
Chardonnay and Moscato wines.

***\$4.00 each additional half hour**

\$8.00 each additional hour

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

Additional Table Service Options

Salad served to your tables: \$3.50 per person
Cake & Coffee served to the tables: \$3.50 per person
Wine Service (white & red): \$5.00 per person
Champagne Toast for all: \$4.00 per person
Seated Service to the head table only (on buffet packages):
\$20.00 per person at the head table
Discounts available for combining three or more service items
Service items subject to 22% service charge

Ask us about our overnight accommodations and having
your Wedding Ceremony at The Lodge at Grant's Trail!

Décor & Specialty Options

Ice Carvings: \$450.00 each
(includes ice glow—\$10.00 additional for color)

Other items available

Twinkle Lights on the head table or cake table \$100
Specialty linens or full length cloths for guest tables
starting at \$25 each

Colored Napkins at \$2.00 each

Mirror Tiles at \$4.00 each

Votive Candles at \$2.00 each

Chair Covers with choice of sash starting at \$5.00 per chair

Tall Cocktail Tables: \$24.00 each

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

Rental delivery & pickup charges billed separately

Before & After



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Before...

Cocktail Hour Options

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

Hors D'oeuvre Station (choose two) \$7.00 per person

Orlando's Fresh Fruit & Cheese Display V, GF

assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Artichoke Parmesan Dip V

a rich spread of artichoke hearts and parmesan cheese served warm with garlic toasted baguettes

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salamis served with assorted crackers

Fresh Garden Crudités with Dips V, VG, GF

a dramatic and colorful display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Bruschetta Presentation

choice of 3 spreads served with caramelized onion herb Focaccia crostini and sliced baguettes and for spreading

Choose 3: Olive Tapenade V, Red Pepper Pesto V, Feta Artichoke Spread V, Roasted Tomato Balsamic VG, and Hummus Tahini VG

Butler-Passed Hors D'oeuvres (choose three) \$8.00 per person

Roma Tomato Bruschetta V

crisp baguette topped with a slice of balsamic marinated Roma tomato, Buffalo Mozzarella, and fresh basil

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

Mojo Pork Tacos GF

One bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

Arancini de Riso V

creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

Miso Chicken Canapes

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with Sriracha Aioli

Edamame and Pea Hummus Canapes

GF, V, VG

served in cucumber cups, garnished with roasted tomato

French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Buffalo Chicken Tortilla Spirals

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

Boursin Cheese Soufflés V

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

Jamaican Chicken Mini Tacos GF

One bite mini crispy taco shells filled with jerk chicken accented with a Jamaican grilled pineapple glaze

Roasted Poblano Avocado Tostada

GF, V, VG

Avocado on a corn tortilla round topped with roasted poblano peppers

Antipasto Bruschetta

Crostini with boursin cheese, diced salami, tomatoes, olive tapenade and balsamic syrup drizzle

Roasted Tomato Crostinis V, VG

roasted tomato relish with balsamic syrup on crostinis

Beef Roulade

tender beef rolled with horseradish mousse and served on crostini

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

After...

Sweets!

Orlando's Homemade Bite-sized Desserts

Starting at \$3.00 per person

Chocolate Covered Strawberries \$18.00 per table

Presented on a tray to each table

Late night snacks!

St. Louis Toasted Ravioli \$4.95 per person

a great St. Louis treat served with marinara

Pretzel Bite Bar \$4.95 per person

station set up with fresh hot pretzel bites with a variety of dipping sauces some savory and some sweet

Endless Possibilities!

Orlando's can help you arrange an endless variety of treats for you and your guests:

Meet Me in St. Louis! Talk to our consultants about arranging for Imo's Pizza, White Castles, or Ted Drewes (just to name a few)

Ice Cream Cart from Sling N Scoops ♦ Signature Drinks ♦ Donuts ♦ Dessert Stations ♦ and more!

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