

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 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.

\$40.95 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.

Simple Elegance Buffet Menu



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Entrées (please select two)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glace

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce and offered with a fresh tomato, basil and garlic salsa on the side

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)

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Hot Baked Ham with Pineapple

Baked with brown sugar and sugar sweet pineapple

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Accompaniments (please select three)

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

Fettuccine Alfredo

Prepared with our house made alfredo sauce

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter 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

Sun Dried Tomato Asiago Risotto

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

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 tossed in a creamy cotija cheese sauce

Chef's Grilled Vegetables

Red peppers, yellow squash, carrots, & broccoli

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

Salad (please select one)

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 signature Italian dressing

Classic Caesar Salad

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

The Simple Elegance Buffet includes:
Dinner Rolls and Butter **Freshly Brewed Coffee Station**

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.