

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

Cavatappi Alfredo

Cavatappi 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

\$29.50 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

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