

Showers at The Lodge



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

The Lodge at Grant's Trail is a perfect setting for
an afternoon Wedding or Baby Shower
Your guests will enjoy the rustic elegance
of the Lodge's Great Room as well as the
Garden Room, and patio!

Our Shower Packages include:

The use of the facility for three hours
Your choice of menu

Crystal Candle Centerpieces & White Linen Table Cloths

Disposable Dinnerware (upgrades available)

Our Courteous Event Staff

Iced Tea, Coffee & Water (bar packages optional)

Shower Menu #1: \$21.95 per person

Shower Menu #2: \$24.95 per person

*Based on a 25 guest minimum

Plus \$200.00 facility Rental Fee

All prices subject to 22% service charge and sales tax

Room Rental Only for do-it-yourself showers!

Saturday or Sunday (3 hour event rental) \$600.00

Choose any 3 hour period between 12:00 pm- 4:00 pm

You will be allowed access one half hour prior/one half hour after

Includes tables, table linens, centerpieces, and chairs, and an

Orlando's staff member to assist you

You must provide your own food, beverages, dinnerware, serving pieces and
utensils (although these items may be purchased through Orlando's)

Subject to 22% service charge and sales tax

Shower Menu #1



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Your Choice of Two Dollar Roll Sandwiches:

Chicken Salad

Tuna Salad

Turkey

Ham

Roast Beef

(mayonnaise and mustard on the side when appropriate)

Your Choice of Pasta:

Cavatelli Broccoli

Shell pasta with broccoli in a
parmesan sauce

or

Penne Pomodoro

Penne pasta in our zesty marinara
sauce baked with Provel cheese

Includes:

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

Fresh Fruit & Berry Salad

Coffee and iced tea

High quality disposable dinnerware

(unless china option is chosen)

Bring in your own dessert or choose some of ours! Additional Options Available!

Shower Menu #2



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Mini Sandwich Assortment: (choose three)

Walnut Chicken Salad
on Brioche Roll

Roasted Vegetable with Asiago Aioli
on Focaccia

Beef with Roasted Tomato Cream Cheese
on French Baguette

Turkey and White Cheddar
with Roasted Garlic Aioli on Pretzel Roll

Honey Ham and Swiss Cheese
with Honey Dijon on Marble Rye Bread

Three Little Pigs
with roast pork, honey ham and smoked bacon dressed
with grilled peach chipotle jam on artisan yeast roll

Or substitute for a gluten free alternative:

Grilled Chicken Skewers
with Caramelized Peach Glaze

Antipasto Skewers
-salami, tomato, olive, artichoke heart, mozzarella cheese
with balsamic syrup drizzle
(add \$1.00 per person)

Accompaniments: (choose three)

Fresh Fruit & Berry Salad

Heritage Greens
tossed with fresh strawberries, oranges,
dried cranberries, toasted almonds
and a raspberry vinaigrette

Broccoli Cheddar Salad
fresh Broccoli tossed with sweet poppy
seed glaze, shredded cheddar cheese
and sunflower seeds.

Julienne Confetti Pasta Salad
julienne cut strips of zucchini, yellow squash,
red and green peppers, tossed with Cavatappi pasta,
sun dried tomato and a rich chive cream

Italian Bistro Salad
iceberg and romaine lettuce accented
with artichoke hearts, sweet red bell peppers green
onions, provolone cheese and Orlando's signature creamy vinaigrette with Barolo wine

Roasted Red Potato Salad
roasted red potatoes with jackets on
tossed with chopped onion and celery
and finished with a light sour cream and chive dressing

Twisted Deviled Eggs

three twists on an old classic
Avocado with Pico de Gallo,
Sun Dried Tomato with Basil Pesto
Bacon Ranch

Grilled Vegetable Salad
A medley of grilled vegetables marinated
in balsamic vinaigrette dressing

Garden Cavatappi Pasta
spiral pasta with fresh spinach and roasted
tomatoes in garlic infused olive oil
(served warm)

Four Cheese Penne
adult mac and cheese with penne pasta
and a provolone, smoked gouda,
white cheddar and Swiss cheese cream (served warm)

Fire Roasted Vegetables
fresh asparagus, mushrooms, red pepper,
zucchini and yellow squash, marinated, roasted
and colorfully displayed on white platters,
served with red pepper and buttermilk dips
(add.75 per person)

Includes: Coffee and iced tea

High quality disposable dinnerware (unless china option is chosen)

Bring in your own dessert or choose some of ours!

Additional Options Available!

Shower Upgrades



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Upgrade to China service \$2.00 per person

china dinner plate, china dessert plate, silverware, linen napkins.

Silverware and linen napkins will be preset on the tables.

Chair Covers \$5.00 per chair (40 chair minimum)

Your choice of white, ivory, or black chair covers and choice of sash from a wide variety of colors (no other chair covers allowed).

Dessert available at an additional charge

(see our Shower Dessert list)

Table Runners at \$4.00 each

Colored Napkins at \$2.00 each

Mirror Tiles at \$4.00 each

Votive Candles at \$2.00 each

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

Add \$3.95 per person (Adults Only Events)

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)

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

Other Bar Options:

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

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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Shower Sweets



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Desserts:

All trays priced by the dozen with a
2 dozen minimum unless otherwise stated.



Chocolate Chip Cream Cheese Brownies **\$15.95**

St. Louis Goopy Butter Cake Bites **\$13.95**

Lemon Bars **\$28.95**

Pumpkin Bars **\$26.95**

Cranberry Blondies **\$17.95**

Chocolate Dipped Strawberries **\$20.95**

Chocolate Dipped Oreo Lollypops **\$19.95**

Chocolate Dipped Rice Krispie Treats **\$21.95**

Assorted Desserts (3 choices from the list above) **\$24.50**



**White Chocolate Macadamia Nut Cookies,
Home Baked Tollhouse Cookies,
Or Salted Caramel Tollhouse Cookies** **\$19.95**

Assorted Classic Cookies **\$13.95**

Chocolate chip, oatmeal raisin, and sugar cookies

Mini Cheesecakes **\$22.50**

With fruit topping **\$27.50**



Mini Cup Cakes: (2 dozen minimum, 1 dozen per flavor) **\$19.95**

Carrot Spice with Cream Cheese Frosting

Chocolate Espresso with Dark Chocolate Frosting,

Cappuccino with Vanilla Bean Frosting

Assorted Dessert Parfaits - 5 oz layered cups **\$36.95**

(2 dozen minimum, 1 dozen per flavor)

Strawberry Trifle

Cherry Cheesecake

Oreo Cheesecake

English Toffee Cheesecake

(all in disposable glasses-call for glass pricing)



Decorated McArthur's Sheet Cakes

Call for Price