

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: \$19.95 per person

Shower Menu #2: \$22.95 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

Showers 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!

Showers 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

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)

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

Baked Vegetable Gratin
a casserole of layered squash, peppers,
baby spinach, and mushrooms baked
with a special blend of cheeses (served warm)
(add.75 per person)

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

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!

(menu items subject to change)

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 \$26.95



**Assorted Bite Size Pastry Bars
& Chocolate Dipped Strawberries** \$33.95

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



Assorted Classic Cookies \$11.95

Chocolate chip, oatmeal raisin, and sugar cookies

Mini Cheesecakes \$22.50

With fruit topping \$27.50

Chocolate Dipped Oreo Lollypops \$19.95

Chocolate Dipped Rice Krispie Treats \$19.95



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 \$29.95

(2 dozen minimum, 1 dozen per flavor)

Strawberry Trifle

Cherry Cheesecake

Oreo Cheesecake

English Toffee Cheesecake

(all in disposable glasses-call for glass pricing)



Assorted Cake Pops \$48.95

Decorated McArthur's Sheet Cakes Call for Price

Shower Upgrades



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Upgrade Options:

Dessert can be added at an additional fee (see our dessert list)

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 from Take-a-Seat (\$4.50 per chair)- White Chair covers with you choice of over fifty colors and styles of sashes. Take-a-Seat is Orlando's exclusive chair cover provider and their team of professionals will cover all of your chairs and tie each and every sash (no other chair covers are allowed). Does not include delivery charge.

Bar Options:

Soda on consumption: Pepsi, Diet Pepsi, Sierra Mist set up for self service **\$2.00 per can**

Mimosas, Champagne Punch, or Sangria (choose one): Add \$3.95 per person

Pitchers will be available for your event served with appropriate glassware on **Adult events only** or add to one of our bar packages. (add \$2.00 for each additional choice)

Full Open Bar Service (3 continuous hours): Add \$15.00 extra per person

Included are bottled Budweiser, Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel 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, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

Call Brand Bar Service (3 continuous hours): Add \$20.00 per person

Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, with your choice of three wines (choose from: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines). (includes beer and soda from regular bar package)

Extended Event and Bar Service:

\$2.50 per person per to extend the event and open bar per half hour

\$4.00 per person per to extend the event and open bar per half hour if you have upgraded to Call Brands.

Cash and Host Bar options:

Typical drink charges are \$6.00 for cocktails, \$5.00 for wine, \$4.00 for beer, \$2.00 for soda

Host Bar (3 continuous hours) - Drinks priced individually and paid per drink by host of function - subject to Bartender charge of \$100.00*

Cash Bar (3 continuous hours) - Drinks priced individually and paid for by guests at the function - subject to Bartender charge of \$100.00*

*Bartender fee is based on 1-3 hour bar - Additional hours are \$35.00 per hour.

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

All prices subject to 22% service charge & sales tax