

Country
CHRISTMAS

Luncheon



EST.
2008

Faulkner's
Ranch

EVENT VENUE

Available November–January

Get your team out of the office and celebrate a successful year!

Faulkner's festive Banquet Barn is the perfect place to host your employee recognition event.

Available weekdays for groups of 25 to 200.

Luncheon Buffet:

- Smoked Sliced Turkey
- Pulled Pork
- Cole Slaw
- Garlic Potatoes and Golden Brown Gravy
- Seasoned Green Beans
- Mixed Green Salad with Feta Cheese & Red Onion, tossed with Raspberry Vinaigrette
- Warm Yeast Roll with Butter
- Warm Fruit Crisp served w/ Vanilla Ice Cream
- Iced Tea and Iced Water available throughout Event
- Coffee (25 cups)

Buffet Price: \$24 per person

High quality, clear, disposable dinnerware

- *Upgraded glassware available \$5.95 per person*



Package Includes:

- Event Coordinator to guide you through the planning process and assistant during the event
- Indoor climate controlled Banquet Barn for 2 hours. Completely decked for Christmas with lighting, antique sleigh and one 10 foot Christmas tree for photo opportunities
- Sound System with Holiday Background Music, Microphone and Podium for your program
- Set up & clean up, tables, chairs, table covering and holiday centerpieces

Package Price \$1,200

plus food & beverages, gratuity & taxes

Full Bar Options Available

\$200.00 for Bar Set Up and Bartender

Bar Beverages can be Full Host, Cash or a Combination of the two.

**Check out the complete list of
Package Upgrades & Menu Options!**



Additional Menu Options:

APPETIZERS

Smoked Chicken Wings with Dipping Sauces	\$4.00
Polish Sausage Medallions in BBQ Sauce	\$3.00
Fresh Fruit and Cheese Display	\$4.00
Warm Spinach and Artichoke Dip with Pita Chips.	\$4.40
Fresh Seasonal Vegetables with Ranch Dip	\$3.50
Build Your Own Trail Mix Bar	\$4.50
Brisket Bruschetta	\$3.00
Caprese Skewers	\$3.00
Mac & Cheese Bar	\$6.00
Mashed Potato Bar	\$6.00

Additional appetizer options upon request.

MEAT

Baked Chicken Breast in White Wine Cream Sauce . . .	\$8.50
Pulled Pork	\$5.00
Smoked Pork Ribs	\$4.50
Smoked Ham	\$4.00
Smoked Salmon	\$10.00
Signature Beef Brisket	\$8.25
Grilled or Smoked Chicken Breast	\$4.00
Smoked Sliced Turkey	\$4.00

CARVING STATION

Carving Station set-up	\$125.00
Smoked Turkey or Ham	\$4.00
Signature Beef Brisket	\$8.25
Sausage	\$3.00

SIDES

Cheesy Corn Bake	\$3.50
Vegetable Medley	\$2.00
Honey Glazed Carrots	\$3.25
Grilled Seasonal Vegetables	\$4.00
Burnt End Baked Beans	\$3.00
Au Gratin Potatoes	\$2.50
Scalloped Potatoes	\$2.50
Garlic Roasted Red Potatoes	\$2.50

DESSERTS

Donuts (Strawberry, Pumpkin & Apple Crisp)	\$2.00
Brownies	\$2.00
Fresh Baked Chocolate Chip Cookie	\$2.00
Fruit Cobbler with Vanilla Ice Cream	\$4.00

Bar Beverages:

Soda and Water	\$2.00
Bud Light, Busch Light & Michelob Ultra	\$5.00
Boulevard, Modelo, Seltzers	\$6.00
Wine (Barefoot Pink Moscato & Chardonnay, Dark Horse Pinot Noir & Cabernet)	\$6.00
Mixed Drinks	\$7.00
Cowboy Cocktails	\$8.00

Bar can be full cash, host or a combination of both

Bar set-up and licensed bartender	\$200.00
Additional Bartenders (may be needed for groups of 100 or more)	\$200.00

All prices are per person or each item





Ranch Specialties:

Bingo	\$150
Caricature Artist (2 hours)	\$375
Casino Tables (roulette, craps and blackjack, includes professional dealer)	quoted
Cow Milking	\$150
Event Photographer	\$350 per hour
Face Painter (2 hours)	\$375
Fortune Teller	quoted
KC Wolf Appearance	\$575 per hour
Live Music (3 or 5 piece band)	quoted
Mouse Racing	\$1,300
Movie/Music Trivia	\$200
Murder Mystery Show	quoted
Music Bingo	\$200
Photo Booth	\$850
Roller Roper	\$200
Square Dancing Instructor (ideal for 50 guests or less)	quoted
Visit from Santa or Mrs. Claus	quoted



Deposit and Payment Information:

- 20% gratuity, 8.86% Missouri State Sales Tax and 2.0% Kansas City Food and Beverage Tax (applied to the food and beverage only).
- A non-refundable deposit of 20% of the total event costs is required to reserve the date and time and will be applied to the final invoice.
- Final guest count and payment are due 14 business days before the event.
- Final guest count may be raised but not lowered.
- Pricing subject to change.