



Wedding Reception

EXCLUSIVE USE OF PROPERTY

- Outdoor pavilion
- Climate controlled Banquet Barn seats up to 200
- Complete set-up and clean-up
- Tables and chairs
- Linens
- Extensive decor and furnishings
- Uplighting
- Lawn games and Wild Western playground

EXPERIENCED EVENT TEAM

- Event Manager to guide you through the planning process and assist day of with details
- Professional DJ for reception
- Licensed Bartender (Additional Bartender required for groups of 100 or more)
- Buffet Attendants
- Cake cutting and serving, to include clear plastic plates, forks and napkins
- Parking Attendant

PACKAGE TIMING

- 4 Hour reception

PACKAGE PRICING \$4,900

Plus food & beverages, gratuity & taxes

PAYMENT DETAILS

- 1st payment is the 20% non-refundable and non-transferable deposit to reserve the date and time
- Final non-refundable payment and guest count due 14 business days prior to event date

Pricing Subject to Change



Menu Selections

all food and beverages are prepared on site

BUFFET — \$31.95 per person

Select from the following options to create your very own special menu.

Meat Entrées (Choose 2)

- Hickory Smoked Brisket
- Grilled Chicken Breast with White Wine Alfredo Sauce
- Grilled Boneless Chicken Breasts
- Hickory Smoked Sliced Ham
- Hickory Smoked Pulled Pork
- Hickory Smoked Glazed Sliced Turkey
- Hickory Smoked Beef Tenderlion Medallions
- Hickory Smoked Salmon Garnished with Zesty Lemon

Side Dishes (Choose 2)

- Homestyle Au Gratin Potatoes
- Creamy Scalloped Potatoes
- Garlic Mashed Potatoes with Gravy
- Garlic Rosemary Roasted Red Potatoes
- Flamed Roasted Sweet Potatoes
- Burnt End Baked Beans
- Creamy Cheesy Corn
- Homestyle Mac & Cheese
- Grilled Seasonal Vegetables
- Flame Roasted Sweet Corn with Peppers
- Seasoned Green Beans with Onions and Peppers
- Breaded Fried Okra
- Steamed Garlic Broccoli

Salads (Choose 1)

- Faulkner's Signature Coleslaw
- Spinach Salad with Strawberries & Blueberries, Feta Cheese, Red Onions, Tossed with Raspberry Vinaigrette Dressing
- Mixed Greens Salad with Feta Cheese, Red Onions, Tossed with Raspberry Vinaigrette Dressing
- Caesar Salad with Parmesan Cheese, Red Onions, Tossed with Creamy Caesar Dressing Croutons on Side

Included in Buffet

- Warm Yeast Rolls
- Dill Pickles & BBQ Sauce
- Iced Tea, Water and Coffee

Appetizers

- Smoked Chicken Wings with Dipping Sauces \$4.50
- Smoked Sausage Medallions in BBQ Sauce \$4.50
- Fresh Seasonal Fruit and Cheese Display \$4.50
- Warm Spinach and Artichoke Dip with Pita Chips \$4.75
- Fresh Seasonal Vegetables with Ranch Dip \$4.00
- Caprese Skewers \$4.00
- Pretzel Bites with Mustard Sauce \$3.50
- Toasted Raviolis with Marinara Sauce \$4.00
- Breaded Beef Raviolis with Marinara Sauce \$4.00
- Pinwheels (veggie or meat) \$7.00
- Hickory Smoked Beef Tenderloin Medallions \$5.50
- Fiery Peach Brisket Bites \$5.25

Carving Station

- Carving Station Set-up \$125.00

High quality, clear, disposable dinnerware

- Upgraded glassware available \$5.95 per person

Don't see what you are looking for? Just ask!
We also offer other cuisines like Italian, Mexican and Traditional BBQ!

No outside food or beverage is permitted

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Beverages

BAR OPTIONS

- **Full Host Tally Bar** — Drinks are tallied. Host pays for tallied amount consumed.
- **Full Cash Bar** — Guests pay for drinks as consumed.
- **Combination Bar** — Host sets predetermined dollar amount to tally to. Once reached, bar turns to cash.
- **Full Host Pre-Paid**

Host Soda, Beer, Wine & Mixed Drinks	\$25.00 per person (4 hours)
Host Soda, Beer, Wine	\$20.00 per person (4 hours)
<i>Additional bartender required for groups of 100 or more \$200.00</i>	

Bar Beverages

Busch Light, Michelob Ultra & Yeungling	\$5.00
Specialty Beer (Boulevard, Modelo)	\$6.00
Wine (Pink Moscato, Chardonnay, Pinot Noir and Red Cabernet)	\$6.00
Boulevard Quirk Hard Seltzers	\$6.00
Mixed Drinks	\$8.00
Cowboy Cocktails	\$9.00
Champagne Toast	\$25.00/bottle

Other Beverages

Coke, Diet Coke, Sprite	\$2.50
Lemonade	\$1.50
Hot Cider	\$3.00
Hot Chocolate	\$3.00

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Upgrades & Personal Touches

TABLES & SEATING

Specialty Linens (Floor Length Tablecloths)Quoted

GLASSWARE & DINNERWARE

Champagne flutes, wine glasses, high balls, and moscow mule mugsQuoted
Chargers (galvanized) \$2 each

DRAPES

Pavilion Draping — 60' Ivory Installed at Entrance & Exit \$175
Indoor Barn Doors — 40' Ivory Drapes Installed \$225

ADDITIONAL AMENITIES

Ambient Fire Pits (includes straw bale seating) \$100 each
Photo Booth \$850
Caricature Artist (2 hours) \$375
Sparkler Send Off or Dance (25 minimum) \$2 each
Fireworks Display Quoted

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Frequently Asked Questions

FAULKNER'S RANCH WEDDING FAQs

How many guests can Faulkner's Ranch accommodate for wedding receptions?

A comfortable group size for the Ranch is 200 or less.

What does all-inclusive facility mean?

Faulkner's Ranch not only provides the space but the food, beverage, entertainment, set up and clean up as well.

Do you allow outside catering?

We do not allow outside catering. All food and beverages served at your reception must be purchased through Faulkner's Ranch. But why wouldn't you want that? The food is prepared fresh and served right on site.

What about wedding cake?

You are welcome to choose your own cake provider from a professional bakery. Faulkner's will provide a cake table covered in a location of your choice. We will even be here for the delivery so you don't have to. We will provide everything necessary to serve the cake like plates, napkins, and forks. No worries, we will help serve and store your cake while you party!

Can I bring alcohol onto the premises?

Faulkner's Ranch is a licensed facility. All alcohol must be purchased from and served by licensed Ranch staff. Outside alcoholic beverages may not be brought onto the premises, nor may it be consumed on any part of the Ranch. Premises include parking lot, changing rooms and all Faulkner's Ranch grounds/property.

Who provides the DJ?

Faulkner's Ranch works exclusively with several Kansas City DJ companies to hire and train our own DJ/Entertainers. These DJ's know the facility well and understand the expectations of the quality of wedding entertainment that the Ranch is known for. You will meet with your DJ in advance to determine your music taste and discuss your preferred wedding formalities.

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Frequently Asked Questions

What is required to reserve Faulkner's Ranch?

Once you are ready to reserve the date and time you will be sent a contract stating exactly what we will provide and exactly how much it will cost. Once that looks agreeable, you will sign and return along with the deposit. The 20% non-refundable deposit will be applied towards your final invoice.

When is the final payment due?

The final payment and the final headcount are due 14 business days before the event. You may increase but not lower your headcount after that date. Host bars will be tallied at the conclusion of the event and the bar will be billed the following week. Payment due upon receipt.

When can I visit Faulkner's Ranch to view the facility and further discuss the details of my special day?

After you have reviewed Faulkner's Ranch Reception package and it looks very positive that the ranch is the right fit for you and your budget, our Sales & Event Manager will be happy to schedule a one-hour consultation and tour of the ranch Tuesday–Friday during regular business hours. Select weeknight and weekends available. You will need to provide the following information to your event coordinator: requested date, time and guest count.

What number do I call to schedule a visit?

Please call 816-761-5055. Our experienced Sales & Event Manager will be happy to assist you.