

Staley Farms

EVENTS MENU

Staley Farms Golf Club
knows how to make your
event memorable.

From small corporate
meetings to large special
occasions, we help every
step of the way.



Great**LIFE**
Live. Play. Better.



INFORMATION

BOOK A FREE CONSULTATION

WHAT YOU'LL LOVE WE MAKE IT EASY

AMENITIES INCLUDED

- personal on-site event coordinator
 - all-inclusive pricing
- discounts from preferred vendors to make your day stand out
 - tables and chairs
- table linens (white, ivory or black)
 - linen napkins
 - dinnerware & flatware
 - glassware
- servers, bussers, bartenders
- full on-site catering with customizable menu options

PRIVATE CLUBHOUSE GIFTS

- champagne toast for bridal party
- outside ceremony courtyard
 - day-of coordinator
 - golf cart for pictures

(UPGRADED RENTALS
AVAILABLE FOR RENT -
FULL SERVICE)

816.734.3839

Sales Manager - Jolene Mihlfeld ext 726

Event Planning - Event Coordinator ext 711

www.staleyfarms.com

ROOM PRICING

LEGACY ROOM

- used for our private bridal suite
- sits up to 20 people for dining
- can be rented for showers and small events
- includes amenities shown and customizations
- **pricing begins at \$50/hour**
with \$200 food and beverage minimums

PLANTATION ROOM

- used for larger bridal showers and rehearsal dinners
- sits up to 70 people for dining
- includes amenities shown and customizations
- **pricing begins at \$125/hour**
with \$400 food and beverage minimums

FIRESIDE ROOM

- used for large dinners for rehearsal or celebrations
- sits up to 150 for dining
- includes amenities shown and customizations
- **pricing begins at \$175/hour**
with \$600 food and beverage minimums

PRIVATE CLUBHOUSE

- used for entire weddings and ceremonies
- private clubhouse includes all rooms, the bar & grill + bride suite & grooms den
- sits up to 275 with up to 300 standing
- includes amenities shown plus the bonus gift

pricing begins at
\$3500



PREFERRED VENDORS

BOOK A FREE CONSULTATION

DJ CARL

816.739.6500

PHOTOGRAPHER

B & K

816.223.3924

BEAUVAUGHN

866.918.2328

JOESNAPP

816.237.0882

CAKE

CARDINAL CAKE CO.

816.877.1512

MADE WITH LOVE

CAKES & BAKES

MADEWITHLOVECAKESAND-

BAKES@GMAIL.COM

UPSCALE RENTALS

MARQUEE

ARLON SLOOP

385.770.6751

UNIQUE DESIGN

FLORALS BY GLORIA

816.289.4021

BEAUTY & WELLNESS

ANU AESTHETICS

816.359.3310

CUSTOM DESIGNS

ARTISAN ELEVEN

843.714.0357

REAL ESTATE

LIFESTYLE OF MISSOURI

573.238.7036

Breakfast Buffets

Beverage Station

\$2.00++ per person

Coffee/Tea/Juice/Asst. Sodas

Continental Buffet

\$9.95++ per person

Fresh Fruit/Assorted Pastries & Muffins/Oatmeal

Includes Beverage Station

Classic Buffet

\$13.95++ per person

Fresh Fruit/Assorted Pastries & Muffins/Oatmeal/
Scrambled Eggs/Sausage Links/Bacon/Breakfast
Potatoes

Includes Beverage Station



Brunch Buffet

\$20.95++ per person

Sides: Pick Two

Fresh Fruit/Assorted Pastries & Muffins/Oatmeal/Cheese &
Cracker Display/House Salad with 3 Dressings/Caesar Salad/
Pasta Salad/Green Beans/Glazed Carrots

Eggs: Pick One

Scrambled Eggs/Mini Quiche/Vegetable Frittata/Meat Frit-
tata

Entrees: Pick Two

Honey Glazed Ham/Roasted Pork Loin/Biscuits & Gravy/
French Toast/Pancakes/Chicken Florentine/Chicken Marsala

Potatoes: Pick One

Breakfast Potatoes/Hashbrown Casserole/Garlic Mashed Po-
tatoes/Scalloped Potatoes/Roasted Red Potatoes

Includes Beverage Station

Enhancements

Priced Per Person

Asst. Pastries & Muffins—\$1.50++

Fruit Display—\$2.75++

Cliff Bars—\$3.00++

Granola Bars—\$2.00

Breakfast Burritos—\$4.00++

(Sausage/Eggs/Potatoes/Cheese/Pico)

Breakfast Sandwiches—\$3.00++

(Sausage, Ham, or Bacon/Eggs/Cheese)

Whole Fruit—\$1.25

Oatmeal—\$3.00

Omelette Bar—\$5.00

++ Indicates tax and service charge will be added to the price

Lunch Buffets

Deli Buffet—\$13.95++ per person

Sides: Pick Two

Baked Beans/Fresh Fruit/Pasta Salad/House
Chips/Potato Salad/Coleslaw

Meats: Pick Two

Chicken Breast/Turkey/Ham/Roast Beef/Chicken
Salad/Tuna Salad/Salami

Assorted Sliced Bread or Tortilla Wraps

Assorted Cheeses

House Salad or Caesar Salad

Lettuce, Tomato, Onion, Pickles Mustard, Mayon-
naise

Birdie Buffet—\$15.95++ per person

Sides: Pick Two

Baked Beans/Cheesy Corn/Fresh Fruit/Pasta
Salad/House Chips/Potato Salad/Coleslaw

Meats: Pick Two

Chicken Breast/Hamburgers/Italian Sausage/All
Beef Hot Dogs

Assorted Cheeses

Lettuce, Tomato, Onion, Pickles Mustard, Mayon-
naise/Ketchup

Assorted Cookies or Brownies



Hole in One Buffet—\$27.95++ per person

Entrees: Pick One

Beef Brisket/Chicken Picatta/Chicken Marsala/Chicken
Florentine/Honey Glazed Salmon/Roasted Pork Loin/

Beef Tenderloin

Carving Station: Pick One

Beef Brisket/Beef Tenderloin/Pork Tenderloin

Sides: Pick Two

Garlic Mashed Potatoes/Roasted Red Potatoes/Mixed
Vegetables/Rice Pilaf/BBQ Baked Beans/Cheesy Corn

Dessert: Pick One

Cookies/Brownies/Fruit Cobbler/Cheesecake/Chocolate
Cake/Tiramisu

Eagle Buffet—\$20.95++ per person

Entrees: Pick Two

BBQ Chicken Breast/BBQ Pulled Pork/Smoked Beef
Brisket/Smoked Ham

Sides: Pick Two

Baked Beans/Cheesy Corn/Fresh Fruit/Pasta Salad/
Potato Salad/Coleslaw/House Chips/Corn on the Cob

Dessert: Pick One

Cookies/Brownies/Fruit Cobbler

Lettuce, Tomato, Onion, Pickles Mustard, Mayonnaise,
BBQ Sauce

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Lunch Buffets

Soup & Salad Buffet

\$12.95++ per person

Soup: Pick One

French Onion/Tomato/Broccoli Cheese/Chicken
Tortilla/Chicken Noodle

Salad Bar:

Mixed Greens/Choice of 3 Dressings/ Assorted
Toppings on the Side

Dessert:

Assorted Cookies

Baked Potato & Salad Buffet

\$12.95++ per person

Baked Potato Bar

Baked Potatoes/Sour Cream/Ranch/Butter/Green
Onions/Bacon Bits/Broccoli/Cheese

Salad Bar:

Mixed Greens/Choice of 3 Dressings/ Assorted
Toppings on the Side

Dessert:

Assorted Cookies



Customized Buffet

One Entrée: \$14.95++ per person

Two Entrée: \$18.95++ per person

Three Entrée: \$21.95++ per person

Soup or Salad: Pick One

Soups: French Onion/Tomato/Broccoli Cheese/Chicken
Tortilla/Chicken Noodle—Salads: House Salad with 3
Dressings/Caesar Salad/Salad Bar

Sides: Pick Two

Mixed Vegetables/Garlic Mashed Potatoes/Rice Pilaf/
Spanish Rice/Scalloped Potatoes/Roasted Red Potatoes/
Potato Salad/Pasta Salad/Cheesy Corn/Glazed Carrots/
Sweet Potatoes/Green Beans/Coleslaw

Entrees: Pick One, Two, or Three

Poultry

Chicken Picatta/Chicken Marsala/Chicken Florentine/
BBQ Chicken/Chicken Tenders

Fish

Lemon Pepper Baked Cod/Honey Glazed Salmon/
Blackend or Fried Catfish/Crab Cakes

Pork

Roasted Pork Loin/Stuffed Pork Loin/Pulled Pork/Baked
Penne with Italian Sausage/Baby Back Ribs

Beef

Beef Burgundy/Lasagna/Spaghetti & Meatballs/
Hamburgers/Hot Dogs

Vegetarian

Vegetable Lasagna/Eggplant Parmesan

Dessert: Pick One

Assorted Cookies/Bread Pudding/Tiramisu/Cobbler/
Brownies/Cheesecake

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Dinner Buffets

Italian Pasta Buffet—\$24.95++ per person

Pasta: Pick Two

Penne/Macaroni/Spaghetti/Linguine/Angel Hair/
Cheese Tortellini/Bowtie

Protein: Pick Two

Meatballs/Italian Sausage/Chicken Spedini/Grilled
Chicken/Chicken Marsala/Chicken Florentine

Sauce: Pick Two

Marinara/Pesto/Alfredo

Desserts: Pick One

Cookies/Brownies/Tiramisu/Chocolate Cake/
Cobbler/Cheesecake/Mini Cheescakes

Caesar Salad

Mixed Vegetables

Breadsticks or Garlic Bread

Mexican Buffet—\$26.95++ per person

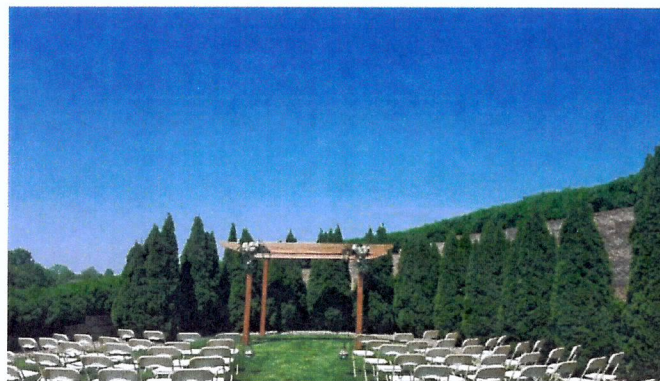
Includes

Seasoned Steak & Shredded Chicken

Hard & Soft Taco Shells

Tortilla Chips

Salsa/Queso/Guacamole



Black Beans

Spanish Rice

Tomatoes/Onions/Jalapenos/Lettuce/Cheese/
Sour Cream

Desserts: Pick One

Cookies/Brownies/Tiramisu/Chocolate Cake/
Cobbler/Cheesecake/Mini Cheescakes

BBQ Buffet

One Entrée: \$25.95++ per person

Two Entrée: \$29.95++ per person

Salad: Pick One

House Salad with 3 Dressings/

Caesar Salad

Sides: Pick Two

Garlic Mashed Potatoes/Scalloped Potatoes/Potato
Salad/Pasta Salad/Coleslaw/Cheesy Corn/Sweet
Potatoes/Macaroni & Cheese

Entrees: Pick One or Two

BBQ Chicken/Pulled Pork/Baby Back Ribs/
Smoked Beef Brisket/Burnt Ends

Desserts: Pick One

Cookies/Brownies/Tiramisu/Chocolate Cake/
Cobbler/Cheesecake/Mini Cheescakes

++ Indicates tax and service charge will be added to the price

Dinner Buffets

Customized Buffet

One Entrée: \$21.95++ per person

Two Entrée: \$27.95++ per person

Three Entrée: \$33.95++ per person

Two Entrée + Carving Station: \$33.95++ per person

Soup or Salad: Pick One

Soups: French Onion/Tomato/Broccoli Cheese/
Chicken Tortilla/Chicken Noodle—Salads: House Salad
with 3 Dressings/Caesar Salad/Salad Bar

Sides: Pick Two

Mixed Vegetables/Garlic Mashed Potatoes/Rice Pilaf/
Spanish Rice/Scalloped Potatoes/Roasted Red Potatoes/
Potato Salad/Pasta Salad/Cheesy Corn/Glazed Carrots/
Sweet Potatoes/Green Beans/Coleslaw/Macaroni &
Cheese

Entrees: Pick One, Two, or Three

Poultry

Chicken Picatta/Chicken Marsala/Chicken Florentine/
BBQ Chicken/Chicken Tenders

Fish

Lemon Pepper Baked Cod/Honey Glazed Salmon/
Smoked Salmon/Blackened or Fried Catfish/Crab Cakes

Pork

Roasted Pork Loin/Stuffed Pork Loin/Pulled Pork/
Baked Penne with Italian Sausage/Baby Back Ribs

Beef

Beef Tenderloin/Beef Burgundy/Smoked Beef Brisket/
Lasagna/Spaghetti & Meatballs/Hamburgers/Hot Dogs

Vegetarian

Vegetable Lasagna/Eggplant Parmesan

Dessert: Pick One

Assorted Cookies/Bread Pudding/Tiramisu/Cobbler/
Brownies/Cheesecake/Mini Cheesecakes

Carving Station Options

Beef Brisket/Beef Tenderloin/Pork Tenderloin/Honey
Glazed Ham/Roasted Turkey



Artisan Flatbread Station—\$14.95++ per Person

Assorted Flatbread Pizzas and a Caesar Salad

South of The Border Nacho Bar

\$14.95++ per Person

Tortilla Chips/Seasoned Beef/Queso/Salsa/Lettuce/
Tomatoes/Onions/Jalapenos/Shredded Cheese/Sour
Cream/Black Beans/Spanish Rice

Baked Potato Bar

\$6.50++ per Person

Baked Potatoes/Butter/Sour Cream/Chives/Bacon
Bits/Shredded Cheese/Broccoli/Pepper Strips/
Ranch/Hot Sauce

Cold Appetizer Station

\$7.95++ per Person

Assorted Cheese & Crackers/Vegetable Crudite/ Fruit
Display/Antipasto Display

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Hors d'Oeuvres

Hot Appetizer Options

Priced per person ++

Bacon Wrapped Shrimp—\$7.50

Jumbo Prawns Wrapped in Smoked Bacon

Chicken Spedini—\$2.75

Breaded Seasoned Chicken with Marinara Sauce

Chicken Tenders—\$3.75

Breaded Chicken Tenders with Honey Mustard

Chicken Wings—\$4.00

Jumbo Wings Tossed in Your Choice of Buffalo Sauce/BBQ Sauce/Teriyaki Sauce/Jerk Dry Rub

Cocnut Fried Shrimp—\$4.00

Served with Asian Dipping Sauce

Eggrolls—\$2.75

Choice of Vegetable or Pork

Served with Sweet & Sour Sauce

Flatbread—\$5.00

Assorted Varieties

Grilled Veggies—\$3.00

Served with a Balsamic Reduction

Potato Skins—\$2.50

Topped with Bacon/Cheese/Sour Cream/Chives

Meatballs—\$3.00

Choice of Marinara/BBQ/Swedish

Prosciutto Wrapped Asparagus—\$5.00

Quesadillas—\$4.75

Chicken/Cheese/Peppers/Onions with Salsa

Queso Dip—\$4.50

Served with Tortilla Chips

Spanikopita—\$1.75

Spinach & Feta Wrapped in Puff Pastry

Spinach & Artichoke Dip—\$3.50

Served with Tortilla Chips

Stuffed Mushroom—\$4.50

Italian or Crab Stuffed



Cold Appetizer Options

Priced per person ++

Antipasto Display—\$3.00

Assorted Meats/Olives/Artichokes/Cheese/Pickles

Antipasto Skewers—\$2.50

Marinated Artichoke/Sundried Tomato/
Mozzarella/& Olive

Bruschetta—\$2.00

Assorted Varieties Available

Caprese Display—\$4.50

Fresh Mozzarella/Heirloom Tomatoes/Basil/
Balsamic Reduction

Cheese & Cracker Display—\$4.00

Assorted Cheeses & Crackers

Fruit Display—\$2.75

Assorted Berries/Melon/Pineapple

Hummus—\$1.75

Traditional/Roasted Red Pepper/Roasted Garlic
Served with Pita Chips

Prosciutto Wrapped Melon—\$3.50

Skewers of Melon & Prosciutto

Shrimp Cocktail—\$6.00

Served with Lemons & Cocktail Sauce

Smoked Salmon Canapes—\$6.00

Sliced Smoked Salmon on Cucumbers with Dill
Crème Fraiche

Turkey Pinwheels—\$4.50

Sliced Turkey Breast/Cream Cheese/Spinach

Vegetable Crudites—\$1.75

Assorted Seasonal Vegetables with Ranch Dip

7 Layer Dip—\$2.25

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Carving Stations

Baron of Beef—\$600++

Horseradish Sauce/Dijon Mustard

Serves 150 People

Prime Rib—\$400++

Horseradish Sauce/Au Jus

Serves 30 People

Smoked Beef Brisket—\$400++

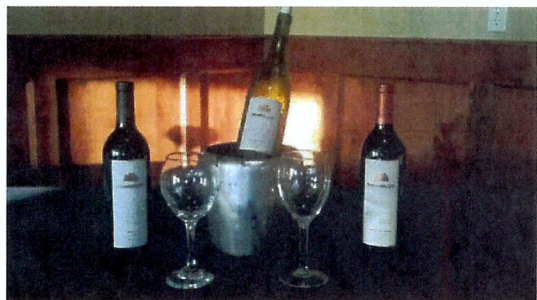
BBQ Sauce/Dijon Mustard

Serves 40 People

Beef Tenderloin—\$245++

Horseradish Sauce/Dijon Mustard

Serves 20 People



Draft Beer

Domestics—\$3.75++

Bud Light/Miller Lite/Michelob Ultra

Imports—\$4.25++

Blue Moon/Sam Adams Boston Lager/Sam Adams Seasonal

Bottled Beer

Domestics—\$4.00++

Bud Light/Miller Lite/Michelob Ultra/
Budweiser/Bud Select/Coors Light

Draft Beer

Imports—\$4.25++

KC Bier Dunkel/Stella/Corona/Corona Light/
Pacifico/Boulevard Wheat/Boulevard Pale Ale



Pork Tenderloin—\$150++

Horseradish Sauce/Dijon Mustard

Serves 20 People

Honey Glazed Ham—\$150++

Dijon Mustard

Serves 40-50 People

Roasted Turkey—\$100++

Cranberry Sauce/Gravy

Beverages

House Wines- \$6.50++

Cabernet/Merlot/Pinot Noir/Chardonnay/Pinot
Grigio/Sauvignon Blanc/Reisling/White Zinfandel

Well Liquors—\$5.75++

Call Liquors—\$6.50++

Premium Liquors—\$7.75++

We can customize a bar package for you however you would like. We can also create a specialty drink for your event based on your theme.

1: You choose what options you would like to give your guests.

2: Decide how much you would like to spend on the bar. We suggest budgeting 2 drinks per person.

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