

Drumm Farm Wedding Venue



15400 E. 34th St, Independence, MO 64055

816-350-9900

Drummfarmgolfclub.com



Thank you for considering Drumm Farm for your wedding venue. We look forward to working with you in making this day special and unforgettable. We seat up to 140 guests for an outdoor ceremony and reception inside our clubhouse. The views from the clubhouse and ceremony site will be just what you are looking for to capture your guest and create breath taking pictures. As you enter the long driveway, you will be surrounded by the natural beauty our location offers. Inside the club house you will find a supportive and enthusiastic staff to help with all your wedding needs. We will have the reception in our newly remodeled banquet room and carry the party out into our bar area. Guests are welcome to roam outside and enjoy the views from our back patio.

The Perfect Wedding Package:

*\$3,000.00 + \$32/per guest, tax and service charge included reception only
Or \$3,500 .00 with ceremony*

This package include:

Two-Entrée Dinner buffet with salad and two dishes, rolls, butter, coffee and tea

White China

Silverware

Glassware

Tables and Chairs

White Linen Table Cloths

Linen Napkins available in a variety of colors

1 hour Hosted Bar (Beer, Wine, Well Drinks, and Soda)

Dance Floor

Set-up, Tear-Down and Clean-Up

Professional Bartender Service

Event Manager

Golf Carts for Pictures

Tax and Service Charge



Basic Wedding Venue Rental:

*\$3,500.00 reception only
Or \$4,000.00 with ceremony*

This package includes the following:

Tables and Chairs

White Linen Table Cloths

Linen Napkins available in a variety of colors

White China

Silverware

Glassware

Dance Floor

Set-up, Tear-Down and Clean-Up

Professional Bartender Service

Event Manager

Golf Carts for Pictures

You are responsible for your own catering. We have hosted bar options below or will provide a cash bar.



Dinner Buffet Menu

Buffet Style including 2 Entrees, 2 Sides, 1 Salad, and Bread

Entree - Choice of (2)

Chicken Piccata
Chicken Marsala
BBQ Chicken
Chicken Spiedini with Garlic and Parmesan
Tequila Citrus Chicken Breast
Honey Glazed Salmon
Blackened Tilapia with Pineapple Salsa
Fried Catfish with Remoulade Sauce
Roasted Beef Tenderloin with Au Jus and Creamy Horseradish
Roasted Prime Rib with Au Jus and Creamy Horseradish
Beef Tips in Red Wine Sauce with Cremini Mushrooms
Flank Steak in Chimichurri Sauce
Pork Roulade
Pork Chops with your choice of Gravy or Brandy and Applesauce
Roasted Pork Tenderloin with Natural Sauce and Mushrooms
Breast of Turkey with Cranberry-Walnut Stuffing and Pan Gravy

Sides - Choice of (2)

Seasonal Vegetable Medley
Grilled Cauliflower and Broccoli
Green Beans Almandine
Roasted Garlic Mashed Potatoes
Roasted Red Potatoes with Rosemary
Twice Baked Potatoes
Rice Pilaf
Pasta option – Choice of Bowtie, Penne, Fettucine, Linguini, Macaroni
w/ chose or Red or White Sauce
Cold Pasta Salad
Cold Potato Salad
Macaroni and Cheese
Cheesy Corn
Honey Glazed Carrots

Salads - Choice of (1)

House Salad
Crisp Caesar with Garlic Croutons and Parmesan
Tomato and Cucumber Salad with Feta Cheese
Caprese Salad with Fresh Basil with Balsamic Reduction
Dressings: Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette

*includes water, coffee and tea drink station

Hosted Bar Options

Standard Hosted Bar

Draft Beer
House Wine
Call Brand Alcohol
Soft Drinks

2 hours ~ \$18 /pp.
3 hours ~ \$20/pp.
4 hours ~ \$23/pp.
5 hours ~ \$30/pp.

Deluxe Hosted Bar:

Draft Beer
Domestic & Imported Bottled Beer
House Wine
Premium Alcohol
Soft Drinks

2 hours ~ \$20/pp.
3 hours ~ \$25/pp.
4 hours ~ \$30/pp.
5 hours ~ \$35/pp.

Cash Bar/Bartender Service

Included with in- house catering or purchasing a hosted bar.



Beverage Service:

This includes a beverage station with coffee, tea and water.
All Buffet options include this service with your meal price.
Unlimited fountain drinks \$100 for 5 hrs

