Drumm Farm Wedding Venue

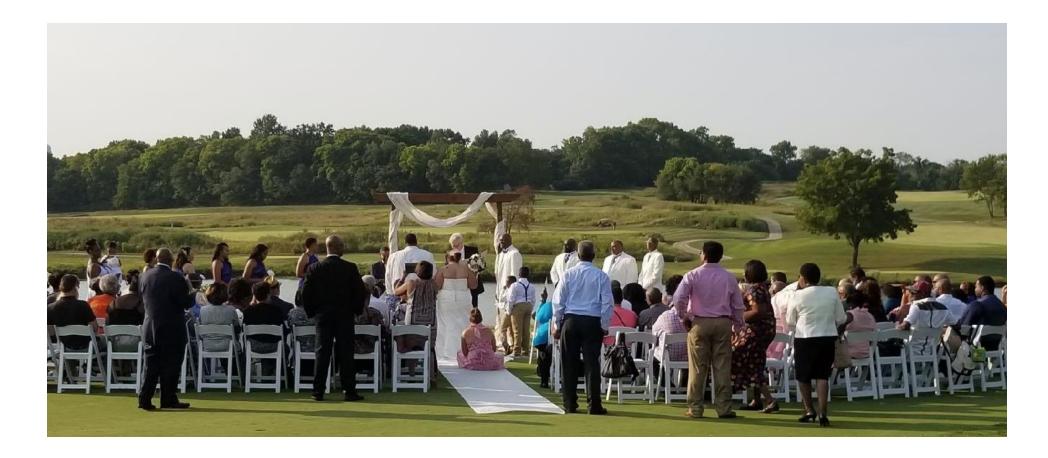




15400 E. 34th St, Independence, MO 64055

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.



<u>Dinner Buffet Menu</u>

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

Entree ~ Choice of (2) Chicken Piccata Chicken Marsala **BBO** 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		Deluxe Host
Draft Beer		Draft Beer
House Wine		Domestic & II
Call Brand Alcohol		House Wine
Soft Drinks		Premium Ale
		Soft Drinks
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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

