



Elegant Wedding Venues

Our classic setting with breathtaking views, rich furnishings, and Italian Renaissance architecture form a distinctively refined venue accommodating up to 150 guests for dinner and dancing.

Your wedding begins with a cocktail hour in the **Courtyard**. This breathtaking, open-air space with greenery and stunning architecture, provides a warm welcome to your guests while they are able to enjoy three displayed hors d'oeuvres and an open Select Bar.

Following cocktail hour, your guests are invited into our **Anheuser-Busch Dining Hall**, with rich wood details, large windows, and high ceilings, this space is a stunning backdrop to your reception. This space will offer either a seated two-course dinner, or buffet, and a continuation of the open Select Bar for three hours.

Wedding Packages and Cuisine

Wedding Packages include a Selection of Three passed Hors D'oeuvres, Four Hours of an Open Select Bar with the option to close for one hour during dinner, Two -Course Menu or Buffet, and Cake Cutting of your Wedding Cake. The package also includes Water and Coffee Service during dinner.

Wedding packages start at \$60.00 per person (plus tax and Facility Fee.) Our Catering Department will work with you to select a menu that compliments your taste and exceeds your expectations. Specialty rentals and upgraded wine selections are available.

Linen and Equipment

The Knight Center offers complimentary white linens and napkins as well as Washington University embossed china, glassware, silverware, (4) votive candles per table, banquet chairs, upgraded champagne cake table linen, and tables. If other linen colors or equipment is desired, the Event Planner will work with you in selecting the specialty rental items and place the order at an additional cost.

Ceremony On-Site

Ceremonies are complimentary for wedding receptions taking place onsite. Chair rentals are required for the ceremony and start at \$7.50 per chair. Your Event Planner will coordinate chair rental, delivery, and setup.

For ceremony only events, there is a rental of \$800.00 for the Courtyard. Chair rentals are required for the ceremony and start at \$7.50 per chair. Your Event Planner will coordinate chair rental, delivery, and setup.

Event Planner

An Event Planner is included in the wedding package. On-site support includes pre-made centerpiece placement on banquet tables, wedding introduction lineup for reception, timeline management with vendors and banquet staff, securing wedding gifts in a secure location, confirmation of room setup to match the diagram, placement of menu cards, placement of place cards at every seat, favors set up, escort card set up, guestbook placement, menu planning, and logistics planning.

Additional services may be an additional charge.

Ceremony Support is an additional fee of \$250. This includes scheduling and running the rehearsal and day-of support of the ceremony which includes lining up the processions, queuing musicians, reserved seating placement, managing timeline and logistics, and bridal party guidance. The rehearsal will be scheduled with your Event Planner.

Deposit and Payment Policy

An initial non-refundable deposit of twenty-five percent (25%) of the estimated food and beverage costs is required at contract signing to reserve space. The Knight Center requires full prepayment of 100% of the estimated costs 10 business days in advance of the wedding. A credit card is required for any overage to the estimate after the wedding.

Tax and Facility Fee

A Facility Fee of 22% and a Missouri sales tax, currently 7.113%, will be added to all items. The prevailing tax rate will apply.

Additional Notations

Server Passing Fee of \$25.00 per hour

Chef Attendant Fee of \$95.00 per chef (for action stations/carvers)

Dance Floor: Prices available upon request

Rented Chairs: start at \$7.50 per chair

Linens and China: Prices available upon request

Premium Bar upgrade: \$4 per person

Specialty Beers, Wines, and Signature Drinks: Prices available upon request

Additional Hours for the Bar: \$6 per hour

Champagne Toast: \$8 per person

House Wine Service During Dinner: \$28 per bottle

Decorated Cake Plate: \$3 per person

Vendor Boxed Meals: \$12 each

Vendor Hot Meals: Based on Menu Selection

Children's Meals for ages 2-10: \$20 per person

Guestroom Welcome Gift Box Delivery: \$5 per room

Place Card/Escort Card Printing: \$1.50 each

Menu Card Printing: \$5 each

LCD Projector and Screen: \$150

Additional Audio-Visual requirements, cost to be determined

Catering Policies

Guarantees are due (4) business days before the wedding.

Guest's selection of up to (3) entrées requires escort cards and place cards. For multiple entrée selection, all entrees will be served with the same sides.

Guest selection of entrée has a split entrée fee of \$2.50 per person.

Menus selections are due one month before the wedding, otherwise the Knight Center reserves the right to create a menu within the group's budget.

Special dietary requests must be discussed with your event planner at the time of menu selection.

Guests are not permitted to transfer food or alcohol on or off the Knight Center property.

All food and beverage must be ordered through the Knight Center staff, except for wedding cakes and specialty desserts.

Please speak with your event planner for special requests.

Final diagram is due (4) business days before the wedding.

Vendor contact list is due (2) weeks before the wedding.

If the Knight Center is printing place cards, names and table assignments are due (4) business days before the wedding.

No outside music after 9:00pm and indoor after 11:30pm.

Personalized Tasting

Tastings are included for all weddings over 100 guests. Tastings are planned 2-3 months before the event. Tastings include two salads and three entrees, hors d'oeuvres are not included in menu tastings. Tastings are planned for four guests; additional individuals may be added at an extra charge. Tastings are hosted Monday - Friday at 1:00pm. These are scheduled with your Event Planner.

Complimentary Room

We are pleased to provide a complimentary guest room for the bride and groom on the night of the wedding.

The bride also receives a getting ready location, our Private Dining Room, located on the ballroom level.

Menus:

Hors D'oeuvres Selections

(Choice of Three)

Beef Empanadas with Cilantro Lime Cream

Sweet Potato and Bacon Tart with Ricotta

Pecan Chicken Satay

Marinated Spring Vegetable Rolls

Open Face Chicken Tamale Bites

Smoked Salmon Roulade on Crostini

Mini Beef Wellington

Caprese Bites

Florentine Biscuit with Ham and Swiss

Quinoa and Spinach Balls with Asiago

Bacon Wrapped Scallop

Chicken Salad Puff

Crab Pot Pie Bites

Crispy Pork Pot Sticker

Served Dinner Packages

First Course - Salad

(Choice of One)

Garden Salad

Greens with Seasonal Vegetables

Pear Salad

Baby greens, Pear, Gorgonzola, and Candied Walnuts

Spinach Salad

Fennel, Orange, and Sunflower Seeds

Caesar Salad

Romaine, Croutons, Parmesan cheese, Tomato Slice, Roasted Garlic Cloves, Diced Olive

Fresh Fruit

With Berries

Second Course - Entrée Selection

Maximum of three Entrée choices

All entrees selected served with same sides

Served with assorted Breads and Butter

Vegetarian Stack

Crispy eggplant, Zucchini, Roasted Red Pepper, Fresh Mozzarella, Tomato Sauce, and Basil

\$61

Penne and Butternut Squash Gratin

Rosemary and Asiago

\$60

Chicken Piccata

Served with Gnocchi and Grilled Asparagus

\$62

Lemon Rosemary Chicken

Roasted Red Potatoes and Green Beans

\$61

Grilled Chicken with Artichoke Relish

Boursin Mashed Potatoes, and Vegetable Medley

\$63

Baked Corvina Bruschetta

Roasted Pepper Risotto, Grilled Vegetable Medley

\$67

Pan Seared Salmon

Lemon Thyme Butter Sauce, Root Vegetable Mash, Baby Green Beans

\$65

Tenderloin of Beef

Crisp Prosciutto Wrap, Onion Demi-Glace, Gorgonzola Mashed Potatoes, Roasted Carrots

\$71

Pesto Rubbed London Broil

Mashed Potatoes and Root Vegetables

\$70

Beef and Chicken Duet

Sirloin medallions, herb crusted chicken supreme, roasted potatoes, seasonal vegetable medley, and tomato glaze

\$78

Beef and Salmon Duet

Carved tenderloin of beef, char grilled salmon, scallion mashed potato, seasonal vegetable medley, smoked shallot demi-glace

\$80

Sirloin Beef Medallions and Shrimp Risotto

Sirloin Medallions, sautéed shrimp and asiago risotto, herb butter, roasted seasonal vegetables, pepper jam

\$78

Buffet Package

Two Hour Limit on Buffet Service Time

Choice of Salad

Choice of two Salads with Sliced Seasonal Fresh Fruit

Garden Salad

Greens with Seasonal Vegetables

Pear Salad

Baby greens, Pear, Gorgonzola, and Candied Walnuts

Spinach Salad

Fennel, Orange, and Sunflower Seeds

Caesar Salad

Romaine, Croutons, Parmesan cheese, Tomato Slice, Roasted Garlic Cloves, Diced Olive

Buffet Entrée

Choice of Three Entrees

Vegetarian Stack

Crispy eggplant, Zucchini, Roasted Red Pepper, Fresh Mozzarella, Tomato Sauce, and Basil

Penne and Butternut Squash Gratin

Rosemary and Asiago

Asparagus Risotto

Parmesan

Chicken Piccata

Served with Gnocchi and Grilled Asparagus

Lemon Rosemary Chicken

Roasted Red Potatoes and Green Beans

Grilled Chicken with Artichoke Relish

Boursin Mashed Potatoes, and Vegetable Medley

Seafood Pasta

Gemelli Pasta Tossed with Shrimp, Scallops, Seasonal Vegetables and Pesto Cream Sauce

Pan Seared Salmon

Lemon Thyme Butter Sauce, Root Vegetable Mash, Baby Green Beans

Seared Swordfish

Citrus Slaw, Poblano Whipped Sweet Potatoes, Grilled Vegetables

Tenderloin of Beef

Garlic studded carved beef tenderloin, roasted potato medley, sautéed Brussel sprouts, smoked shallot demi-glace

Pesto Rubbed London Broil

Mashed Potatoes and Root Vegetables

\$78 per person