Wedding Packages

Celebrate one of the most important days of your life on the beautiful Washington University in St. Louis campus.

Let the wedding specialist at the Charles F. Knight Center create the wedding of your dreams. We can also assist you with your engagement party, bridal shower, rehearsal dinner, brunch, and guest sleeping rooms.

**Your wedding package will include:**

- Four Hours of Select Open Bar
- Selection of Hors D’oeuvres
- Champagne Toast for Bridal Party

Two-Course Dinner prepared by our Celebrated Culinary Team.

- Soft Drinks, Iced Tea, Water, and Coffee Service
- Captivating Dining Room with Floor to Ceiling Windows
- Private use of our Expansive outside Courtyard
- White Table Linens with Coordinating White Napkins
- Washington University Embossed China and Silverware
- Cake, Place-Card, Gift, and D.J. Table
- Four Votive Candles per Table
- Cake Cutting
- Complimentary Garage Parking (Saturday & Sunday)
- Complimentary Tasting for up to Four Guests
- Two Complimentary Guestrooms on the Wedding Night
- Discounted Guestroom Rates for Guests of the Bride and Groom
- On-site Wedding Coordinator

*Substitutions may be made. Pricing will be adjusted based on the requested items.*
**Hors D’oeuvres Selections**
(Choice of Two)

**Hot**
- **Pecan Chicken Tender Satay**
  A Juicy Chicken Tender Dipped in a Pecan Batter and Rolled in Toasted Pecan Pieces and Breading

- **Chicken Hibachi Skewer**
  Tender Chicken Rolled Around a Colorful Array of Peppers and Onions, Monterey Jack Cheese, and Green Onion

- **Toasted Ravioli**
  Breaded and Fried Cheese or Meat Ravioli Served with Marinara Sauce

- **Grilled Cheese and Tomato Shooters**
  Grilled Cheese Triangles Served with a Creamy Tomato Soup

- **Herb Roasted Tomato and Bleu Cheese Tart**
  A Tasty Blend of Roasted Tomato, Herbs and Garlic in a Tart Shell Topped with Bleu Cheese

**Cold**
- **Smoked Salmon Roulade on Wheat Toast**
  Smoked Salmon Filled with a Dill Cream Rolled and Placed on a Lightly Toasted 100% Wheat Bread Round

- **Tomato Basil Bruschetta**
  Fresh Vine Ripe Tomatoes, Pesto, and Sweet Red Onion on a Toasted Crostini

- **Smoked Chicken Salad with Mango Salsa**
  Tender Smoked Chicken Salad Topped with Mango Salsa in a Tart Shell

- **Shrimp Salad Filled Crepe**
  Shrimp, Boursin Cheese, Celery, Onion, Dill Wrapped in a Crepe Shell

- **Cinnamon Bread with Cream Cheese & Grapes**
  Fresh Cinnamon Bread Lightly Toasted and Topped with Cream Cheese and Grapes

**First Course**
(Choice of One)

- **Marinated Portobello**
  Mixed Greens, Grilled Marinated Portobello Mushroom, Roasted Grape Tomatoes, Goat Cheese, and Marinated Artichoke Served with Balsamic Vinaigrette

- **Orchard Salad**
  Organic Field Greens and Crisp Radicchio Cup with a Port Wine Infused Baby Pear, Gorgonzola Cheese, Sugared Walnuts, and Creamy Tomato Dressing

- **Hearts of Romaine Caesar**
  Crisp Romaine Salad Topped with Shredded Parmesan, Tomatoes, Olives and Multigrain Croutons Served with Caesar Dressing

- **Cucumber Cup**
  Crisp Romaine Lettuce, Strawberries, Dried Cranberries, Sliced Toasted Almonds, and Boursin Cheese Served with Raspberry Vinaigrette

**Entrée Selection**
All charges are subject to a taxable 22% facility charge. 7.113% Sales Tax.
Maximum of 3 choices

All Entrées are served with Chef’s Seasonal Vegetable & Your Choice of Starch.

Sweet Pea Barley Risotto
Creamy Barley Risotto filled with Peas, Carrot, Celery, Garlic, Onions and Fresh Herbs, Topped with Shredded Parmesan Cheese
$65 per person

Vegetarian Stack
Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Tomato, Marinara Sauce Topped with Melted Mozzarella Cheese
$67 per person

Stuffed Chicken Princess
Boneless Breast Breaded in Italian Crumbs Stuffed with Mozzarella Cheese, Mushrooms, and Served with a Mustard Sauce
$67 per person

Cashew Crusted Chicken Breast
Boneless Breast Crusted with Cashews and Finished with a Maple Cream Sauce
$67 per person

Whole Boneless Tilapia Filet
Pan Seared Tilapia Filet Topped with Toasted Almonds and a Lemon Herb Butter Sauce
$70 per person

Potato Crusted Farm Raised Salmon
An 8oz. Salmon Filet Seasoned with a Seared Potato Crust and Topped with a Ginger Peach Beurre Blanc
$72 per person

Grilled Pork Tenderloin Medallions
Marinated with Fresh Herbs and Garlic Topped with a Rum and Caramelized Apple Demi-Glaze
$78 per person

Grilled New York Strip
An 8oz. Flavourful Cut Enhanced with an Herbed Mushroom Ragout and Merlot Reduction
$75 per person

Grilled Filet Mignon
An 8oz. Beef Tenderloin Center Cut Lightly Peppered and Finished with a Cognac Truffle Cream
$77 per person

Duet Entrée Selections

Grilled Herb Chicken Breast & Beef Tenderloin
Grilled Herb Marinated Chicken Breast & Medallions of Beef Tenderloin Finished with Sauce Dijonaise and Chipotle Pepper Sauce
$90 per person

Chilean Sea Bass & Chicken Florentine
Seared Chilean Sea Bass Topped with Artichoke and Hearts of Palm Fondue Paired with Stuffed Chicken Florentine Drizzled with Herb Cream Sauce
$98 per person

Grilled Rib Eye & Garlic Buttered Shrimp
A Fresh Rib Eye Cut Dusted with Montreal Steak Seasoning Topped with a Gorgonzola Sauce & Paired with Jumbo Garlic Buttered Shrimp
$102 per person

Beef Tenderloin & Chesapeake Crab Cake
Medallions of Beef Tenderloin & Chesapeake Style Lump Crab Cake Dressed with Forest Mushroom Demi-Glace and Roasted Pepper Cream Sauce
$106 per person

Buffet Package
All charges are subject to a taxable 22% facility charge. 7.113% Sales Tax.
Two Hour Limit on Buffet Service Time

**Hors D’oeuvres Selections**
(Choice of Two)

**Hot**
- Pecan Chicken Tender Satay
- Chicken Hibachi Skewer
- Toasted Ravioli
- Mini Grilled Cheese and Tomato Shooters
- Herb Roasted Tomato and Bleu Cheese Tart

**Cold**
- Smoked Salmon Roulade on Wheat Toast
- Tomato Basil Bruschetta
- Smoked Chicken Salad with Mango Salsa
- Shrimp Filled Crepe
- Cinnamon Bread with Cream Cheese & Grapes

**Choice of Salad**
Choice of Two Salads with Sliced Seasonal Fresh Fruit

**Marinated Portobello**
- Mixed Greens, Grilled Marinated Portobello Mushroom, Roasted Grape Tomatoes, Goat Cheese, and Marinated Artichoke

**Tomato & Mozzarella Salad**
- Sliced Red Tomato and Mozzarella Cheese, Balsamic Steeped Red Onions and Baby Greens

**Hearts of Romaine Caesar**
- Crisp Romaine Salad Topped with Shredded Parmesan, Tomatoes, and Multigrain Croutons

**Orchard Salad**
- Organic Field Greens and Crisp Radicchio a Port Wine Infused Baby Pear, Gorgonzola Cheese and Sugared Walnuts

**Choice of Dressings**
(Choice of Three)
- Balsamic Vinaigrette, Raspberry Vinaigrette, Greek Feta Vinaigrette, Creamy Pesto Vinaigrette, Smoked Tomato Ranch Dressing, Buttermilk Ranch, Bleu Cheese, Poppyseed, 1000 Island, Caesar Dressing

**Choice of Accompaniments**
(Choice of Three)

**Vegetables**
- Asparagus
- Seasonal Julienne Vegetables
- Sautéed Green Beans
- Seasoned Broccolini
- Roasted Corn & Tomatoes
- Grilled Seasonal Vegetables

**Starches**
- Wild Rice Pilaf
- Sweet Pea Risotto
- Red Skin Mashed Potatoes
- Garlic & Herb Fingerling Potatoes
- Oven Roasted Potatoes
- Roasted Maple Glaze Sweet Potatoes

**Choice of Entrée**
(Choice of Three)

All charges are subject to a taxable 22% facility charge. Sales tax is 7.113%.
Shrimp Picatta
Sautéed Shrimp in Lemon, White Wine, Mushroom, and Caper Sauce

Pecan Encrusted Tilapia
Tilapia Fillets Encrusted in Seasoned Panko Bread Crumbs

Sesame Crusted Tuna
Pan Seared Tuna Drizzled with a Thai Coconut Sauce

Prosciutto Wrapped Halibut
Filet of Halibut and Fennel Dill Emulsion Wrapped with Prosciutto

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

Slow Roasted Chicken Breast with Fresh Tomato
Compote Oven Roasted and Served with Fresh Tomato Basil Compote

Balsamic Chicken
Balsamic Marinated Chicken Breast Served with Caramelized Onions

White Cedar Smoked Turkey Breast
Smoked to Perfection and Accompanied with Cranberry Chutney

Balsamic Marinated Flank Steak
Grilled Flank Steak Accompanied with Mushroom Demi-Glaze

Braised Short Ribs of Beef
Tender Short Ribs Topped with a Caramelized Merlot Demi-Glaze

Seared Beef Tips
Beef Tips with Mushrooms and Onions Served with a Mustard Cream Sauce

Smoked Pork Loin
Thai Spiced Pork Loin Smothered in Apple Butter and Slow Smoked

Eggplant Parmesan
Crumb Crusted and Layered with Ratatouille and Provolone Cheese

Tuscan Medley
Sautéed Tomatoes, Spinach, Artichokes, Kalamata Olives and Seasonal Vegetables Tossed with Olive Oil and Fresh Lemon

$70 per person

Carving Stations
Substitute One Entrée Selection for an Additional $100

Smoked Brisket
Roasted Top Round
White Cedar Smoked Turkey Breast
Stuffed Chicken Breast
Smoked Glazed Pork Loin
Bourbon Brown Sugar Glazed Ham
Florentine Salmon En Croute
Black Pepper Encrusted Strip Loin of Beef - $6 per person
Tenderloin of Beef - $7 per person

See Your Wedding Coordinator for Pricing to Add a Carving Station to the Buffet. All Carving Stations Offer Chef’s Finest Selection of Accompaniments, Assorted Dinner Rolls, and Butter.

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## Banquet Bar

### Select Brands
- Svedka Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Cutty Sark Scotch
- Seagrams 7 Whiskey
- Jack Daniels Bourbon
- Sauza Gold Tequila
- Hiram Walker Amaretto
- Peach Schnapps
- Café Lolita
- Christian Brothers Brandy

### Premium Brands
- Absolut Vodka
- Bombay Gin
- Captain Morgan Rum
- Johnny Walker Red Scotch
- Crown Royal Whiskey
- Makers Mark Bourbon
- Sauza Gold Tequila
- Amaretto di Soronno
- Peach Schnapps
- Kahlua
- Courvoisier VS Cognac

#### The following beer is included with all bars:
- Budweiser
- Bud Light
- Bud Select
- Michelob Ultra
- O’Doul’s
- Shock Top Belgian White
- Michelob Amber Bock

All bars include the following: 14 Hands Red and White Wine, Sweet and Dry Vermouth, Triple Sec, Grenadine, Lime Juice, Sour Mix, Bloody Mary Mix, Assorted Juices, and Soft Drinks.

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### Wedding Menu Enhancements

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dance Floor</td>
<td>TBD</td>
</tr>
<tr>
<td>Premium Bar</td>
<td>$7 per person per 4 hour minimum</td>
</tr>
<tr>
<td>Additional Bar Service</td>
<td>$6 per person per hour</td>
</tr>
<tr>
<td>Champagne Toast for the Guests</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Passed Hors D’oeuvres</td>
<td>$25 per hour</td>
</tr>
<tr>
<td>Upgraded Hors D’oeuvres and Displays</td>
<td>Prices Available Upon Request</td>
</tr>
<tr>
<td>Soup Course or Buffet Option</td>
<td>$6 per person</td>
</tr>
<tr>
<td>House Wine Service During Dinner</td>
<td>$24 per bottle</td>
</tr>
<tr>
<td>Gourmet Coffee Bar</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Dessert Display of Petit Fours</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Vendor Boxed Meals</td>
<td>$12 per person</td>
</tr>
<tr>
<td>Children’s Meals</td>
<td>Prices Available Upon Request</td>
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</tbody>
</table>

### Wedding Package Enhancements

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Place Cards</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Garage Attendant</td>
<td>$100 per half hour</td>
</tr>
<tr>
<td>Valet Parking Service</td>
<td>Prices Available Upon Request</td>
</tr>
<tr>
<td>Dinner Menu Cards</td>
<td>$5 per card</td>
</tr>
<tr>
<td>Additional Votive Candles</td>
<td>$1 each</td>
</tr>
<tr>
<td>LCD Projector &amp; AV Technician</td>
<td>$150 Rental</td>
</tr>
<tr>
<td>Upgraded Linens (<a href="http://www.finelinenrental.com">www.finelinenrental.com</a>)</td>
<td>Prices Available Upon Request</td>
</tr>
<tr>
<td>Tent Rental for the Courtyard</td>
<td>Prices Available Upon Request</td>
</tr>
<tr>
<td>Overnight Guestroom</td>
<td>Prices Available Upon Request</td>
</tr>
</tbody>
</table>

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Catering
- Menu selections are due 2 weeks prior to event; otherwise the Knight Center reserves the right to create a menu within group’s budget.
- Process to identify which entrée goes to each person must be established prior to the event.
- Final guarantees are due 4 business days out. We will be prepared to prepare 3% over the count.
- On the day of the event, any variance in your scheduled function time beyond 15 minutes cannot be guaranteed.
- Special dietary requests (k Kosher, vegetarian, lactose, etc.) must be discussed with your wedding coordinator at the time of menu selection.
- Guests are not permitted to transfer alcohol or food on or off the Knight Center property.
- All food and beverage must be ordered through the Knight Center staff, except for Wedding Cakes. Please speak with your wedding coordinator for special requests.

Room Set-up
- The set-up of each banquet room must be determined 48 hours prior to the event, or there will be a charge of $100 for each reset of a room.
- If your set-up requires any rentals, the charges will be added to the final bill.
- All outside vendors must be ordered through the Knight Center, excluding DJ, photographer and dessert.
- No outside music after 10:30 PM

Audio Visual
- AV requests must be finalized 72 hours in advance. We cannot guarantee availability of equipment if it needs to be rented and requested after this time. Any equipment cancelled after this time will still be charged to the final account.
- AV staff is available one hour before the start of your event and will stay until the end of your event. There is a charge for extended hours at $50 per hour for AV support.

Contact Information
- Main Phone Number (314) 933-9400 or toll free (866) 933-9400
- Main Fax Number (314) 933-9477

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