



Weddings and Special Events

Fall/Winter

2020 - 2021



Welcome to the
Millennium Knickerbocker Hotel
Chicago

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A Hotel with a Historic Past and a Sophisticated Future...

Located in the fashionable Magnificent Mile neighborhood, the Knickerbocker opened on May 16, 1927 and was originally called the Davis Hotel, after its first president and general manager, James Davis. The hotel was built by architects Rissman & Hirschfield. The landmark property has since become a member of the Historic Hotels of America program of the National Trust for Historic Preservation.

The eclectic style of the hotel is exceptionally highlighted by the Georgian-style Crystal Ballroom. The spectacular ballroom boasts a 28-foot gold-gilded domed ceiling, a mezzanine balcony encircling the entire ballroom, 3 larger than life Crystal Chandeliers over the world's largest illuminated dance floor.

There are two smaller ballrooms located on the 14th floor. One originally a speakeasy and a casino that Al Capone's family owned and operated and would be often, and later turning into Hugh Hefner's office when the hotel was bought by Playboy Enterprises and rebranded as the Playboy Towers in the 1970's.

Regal Hotels International secured the property in 1995 and today's Millennium Knickerbocker is still shining strong. While many famous events and people have stayed at the hotel - the democratic convention with Richard Nixon and John F. Kennedy, the Rolling Stones, Muhammad Ali to name a few- it is highly sought out for its rich history and iconic beauty today.

Whether it is a rehearsal dinner, gala, or your big wedding day - you and your guests will have a time they will never forget!



For your Special Day, We are Proud to Offer You...

Complimentary Presidential Suite for the Wedding Couple
Preferential Guest Room Rates
Upgrade of (2) Rooms to One-Bedroom Suites at Room Block Rate
Two Bridal Getting Ready Rooms for the Wedding Party
Complimentary Tasting for up to 4 People
Ivory Draping for Stage Area
Knickerbocker Logo Chargers
Floor Length White or Black Table Linen
White or Black Napkins
Pure White Votive Candles
Framed Table Numbers
Personalized Menu Cards
Custom Wedding Cake
White Glove Service
And....

Our Iconic “Champagne Parade”





"To Have" Menu

4 Hors D'oeuvres Passed for One Hour

**

Choice of Soup or Salad

Main Course Entrée

Custom Wedding Cake

**

Coffee and Tea Service Tableside

**

4 Hour Open Premium Bar

Dinner Wine Service

Champagne Toast

Beef or Fish Entrée: \$178.00

Poultry or Vegetarian Entrée: \$168.00

"To Cherish" Menu

6 Hors D'oeuvres Passed for One Hour

Artisanal Cheese Display

**

Appetizer Course

Choice of Soup or Salad

Main Course Entrée Ordered Tableside

Custom Wedding Cake

Late Night Station

**

Coffee and Tea Service Tableside

**

4 Hour Open Premium Bar

Dinner Wine Service

Champagne Toast

Beef or Fish or Poultry or Vegetarian Entrée:

(Choose up to 3 Entrees)

\$220.00

"To Hold" Menu

5 Hors D'oeuvres Passed for One Hour

Artisanal Cheese Display

**

Soup or Salad Course

Main Course Entrée

Custom Wedding Cake

Late Night Station

**

Coffee and Tea Service Tableside

**

4 Hour Open Premium Bar

Dinner Wine Service

Champagne Toast

Beef or Fish Entrée: \$200.00

Poultry or Vegetarian Entrée: \$188.00

All Prices Subject to 11.75% Tax and 22% Service Charge



Butler Passed Hors D'oeuvres

Cold

- Thai Spring Roll, Sweet Chili Sauce (v)
- Heirloom Tomato, Fresh Mozzarella, Basil Skewer, Balsamic Reduction (v, GF)
- Smoked Duck with Raspberry on Crostini
- Prosciutto-Wrapped Melon Baton (GF)
- Mexican Shrimp Ceviche (GF)
- Vegetable Sushi (vE)
- Caprese Bruschetta (v)
- Deviled Eggs with Potato Chip (GF)
- Eggplant Caponata on Parmesan Crisp (v, GF)
- House smoked salmon tartar in a Savory Cone topped with crème fraiche caviar - +\$2.00pp
- Cold Smoked Salmon, Crème Fraiche- +\$2.00pp
- Lobster Spring Rolls with a Five-Spice Dipping Sauce - +\$2.00pp
- Signature Spicy Tuna Tartar in a Sesame Miso Cone - +\$3.00pp

Warm

- Miniature Cheeseburger Slider on Brioche Bun with Pickles & Tomatoes
- Cheddar Beignets (v)
- Grilled Portabella Mushrooms on Parmesan and Cracked Pepper Flatbread (v)
- Beef Satay with Thai Dipping Sauce (GF)
- Gourmet Tempura Chicken with Sea Salt, Lemon, Ponzu
- Truffle Macaroni & Cheese with Tomato Jam on Asian Spoon (v)
- Marrakesh Satay with Curry Raisin Sauce (GF)
- Artichoke, Shitake Mushroom, Shallot Parmesan Pizza (v)
- Traditional Pork and Green Onion Pot Stickers
- Potato & Chicken Samosas with Tamarind Dipping Sauce
- Pork Belly Wrapped Candied Apples
- Fig and Goat Cheese Flatbread with Arugula
- Mini Short Rib Beef Wellington - +\$2.00pp
- Lobster Arancini with Meyer Lemon Thyme Aioli - +\$3.00pp
- Grilled Steak Crostini, Roasted Pepper Relish, Herb Goat Cheese Puree - +\$2.00pp

(v) = Vegetarian (vE) = Vegan (GF) = Gluten-Free



Stations

A Taste of Italy

Rigatoni pasta, Spinach & Cheese Tortellini
Basil marinara, pesto, wild mushroom Alfredo sauces
Spinach, roasted garlic, chiffonade basil, shaved parmesan
Grissini & herb garlic breadsticks
\$22 per person

Sweet & Savory Mashed Potato Bar

Idaho Mashed and Sweet Mashed
Cheese, green onion, bacon, garlic, chives, and butter
Marshmallows, cinnamon, brown sugar, candied pecans
\$18 per person

Carvery

Hand Carved Organic Salmon
Remoulade, Herb Butter, Meyer Lemon
\$175 per 15 guests

Cider-Brined Pork Loin,
Roasted Apples, Grain Mustard**
\$250 per 30 guests

Roasted Beef Tenderloin, Horseradish Cream, Red Wine Demi-Glace**
\$575 per 20 guests

Brined & Butter Basted Turkey Breast, Pan Gravy, Cranberry Chutney**
\$425 per 30 guests

Greek-Style Leg of Lamb, Mint Jelly**
\$225 per 25 Guests

***served with artisanal breads*
Attendant Fee of \$200.00

All Prices Subject to 11.75% Tax and 22% Service Charge



Hors D'oeuvres Displays and Reception Enhancements

Say "Cheese"!

Assorted Artisanal Domestic and Imported Cheeses, Assorted Crackers and Grissini Sticks,
Dried Fruits, Olives, Marcona Almonds, Preserves
\$12/Person

Add Charcuteries - + \$6 pp

Mediterranean Station

Grilled and Chilled Vegetables, Olives, Feta and Cucumber Salad,
Hummus with Olive Oil Drizzle, Warmed Pita Toast Points
\$12/Person

From the Sea

Shrimp Cocktail, Crab Claws, Oysters on the Half Shell
Cocktail Sauce, Fresh Horseradish, Tabasco, Lemon Wedges
\$24/Person

Bruschetta Station

Caprese Bruschetta, Eggplant Caponata, White Bean and Sundried Tomato
Garlic Toast Points, Aged Balsamic, Parmesan Cheese
\$8/Person

Sushi, Sushi, Sushi

Assorted Sushi, Maki, and Nigiri Rolls,
Fresh Wasabi, Soy Sauce, Ginger, Chopsticks
\$24/Person

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Plated Appetizers

Butternut Squash Risotto, Brown Butter Sage, Parmesan Cheese

Chilled Pan-Seared Duck Breast, Chambord Sauce, Fall Fruit Relish, Micro Greens

Shrimp Cocktail, Avocado Salsa, Grilled French Bread Crostini, Micro Greens, Sauce American

Crispy pork belly, Tomato fondue, firecracker greens, pesto drizzle

Beef short rib, crisp shallots, sweet potato puree, fried herb salad, balsamic- mushroom soy glaze - + **\$10 pp**

Soups

Butternut Squash with Ginger Crème

Wild Mushroom Bisque, Goat Cheese Crumble, Chives

Roasted Tomato Bisque, Parmesan Crouton

Potato Leek, Scallion

Lobster Bisque, Diced Chives + **\$3pp**

Salads

Marinated Haricot Verts with Gorgonzola, Toasted Pine Nuts, Acerbic Greens and Basil Vinaigrette

Roasted Heirloom Beets, Herbed Goat Cheese, Arugula with Toasted Hazelnuts, Citrus– Shallot Vinaigrette

Seasonal Greens, Roasted Butternut Squash, Spiced Pumpkin Seeds, Hazelnut vinaigrette

Shaved Brussel Sprouts, Pomegranate Seeds, Toasted Almonds, Shaved Parmesan, Lemon Vinaigrette

Kale Salad with Thinly Sliced Apples, Dried Cherries, Toasted Almonds, Crumbled Feta, Citrus-Shallot Vinaigrette

Intermezzo - + \$2pp

Jasmine Tea,
Fresh Green Apple,
Cucumber Ginger,

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Dinner Menu Selections

Meat

Grilled Filet of Beef,
Braised leeks, Fingerling Potatoes, Roasted Root Vegetables,
Spiced Cognac Demi-Glace

Petite Veal Osso Bucco,
Wild Mushroom Ragout, Broccolini,
Oven Roasted Tomatoes, Herb Roasted Gnocchi,
Bone Marrow, Red Wine Reduction + **\$10**

Slow Braised "Moroccan" Short Rib
Celery Root-Apple Puree, Golden Raisins, Crispy Curried Shallots, Asparagus

Rack of Lamb,
Edamame Mashed Potatoes, White Miso Bean Ragout + **\$10 pp**

Poultry

Herb Roasted Organic Chicken, Yukon Gold Potato Puree, Broccoli,
Roasted Baby Carrots, and Morel Mushroom Sauce

Mushroom Stuffed Chicken,
Potato Puree, Root Vegetables, Sautéed Spinach, Chicken Jus

Amish Airline Chicken Breast,
Ditalini Pasta, Brussel Sprouts with Pancetta, Brown Butter Jus

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Dinner Menu Selections - Continued

Seafood

Sauteed Sea Bass

Coconut Rice, Roasted Fall Vegetables, Thai Curry Vinaigrette + *MP*

Roasted Salmon,
Faro Risotto, Roasted Cauliflower,
Dijon Aioli sauce

Marinated Wahoo,
Grilled Pineapple Salsa, Smashed Plantains, Frizzled Leeks,
Miso Butter Sauce

Jumbo Lump Crab Cakes
Seasoned Roasted Red Potatoes, Marinated Red and Yellow Peppers
Old Bay Remoulade

Vegetarian

Wild Mushroom Risotto,
Ragout of Mushrooms and Shallots

Pumpkin Ravioli,
Hazelnut Brown Butter Sauce, Crispy Sage

Tower of Roasted Portabella,
Zucchini, Squash, Roasted Pepper, Spinach
Warm Goat Cheese Quenelle, Fennel -Tomato Fondue

Duets— + \$10pp

Choose 2 Proteins for a Combined Total 8-9ounces per Entrée. Ask your Catering Manager for a Listing of Popular Combinations.

These are examples of our wedding entrées. If you would like to mix or match sides and proteins, or even have something special in mind, do not hesitate to ask! We will arrange

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Late Night Nibbles

Traditional Chicago

Miniature Hotdogs with Mustard, Pickles, Celery Salt
Assorted Flat Bread Pizzas
\$24/person
Add Chicago Style Deep Dish - +\$8pp

Carnitas

Chicken and Vegetable Fajitas with Corn & Flour Tortillas
Cheese, Shredded Lettuce, Tomatoes, Onion
Sour Cream, Guacamole, Salsa, Queso Fresco
\$20/person
Add Beef Fajitas - +\$4pp

Shake It Off

Gourmet Beef Sliders and Cheeseburger Sliders
Paired with Chocolate and Vanilla "Mini" Milk Shakes
\$18/person
Add Steak Sliders - +\$8pp
Add Chicken Sliders - +\$6pp

Knick's Diner

Breakfast Burritos
with Eggs, Cheddar Cheese, and Crumbled bacon, Flour Tortilla
English Muffin Sandwiches
with Egg White, Cheddar Cheese, and Ham
Tater Tots
\$18/person
Add Steak or Sausage - +\$6pp

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Bar Packages
Service is for 4 Hours

Premium

Tito's, Beefeater, Canadian Club, Jim beam, Cruzan,
Johnny Walker Red, Jose Cuervo Gold

**

Bud Light, Miller Lite, Sam Adams Lager
Sam Adams Seasonal, Angry Orchard Cider, Corona, Heineken

**

Knickerbocker Selection of
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir
(One White and One Red to Pour with Dinner)

**

Assorted Soft Drinks and Juices

Luxury

Kettle One, Belvedere, Bombay Sapphire, Bulleit Bourbon,
Tanqueray, Makers Mark, Glenlivet 12, Templeton Rye, Jameson,
Johnny Walker Black, Crown Royal, Bacardi, Captain Morgan, Patron, Don Julio Special

**

Local and National Craft Beer Selection
Bud Light, Miller Lite, Corona, Heineken Sam Adams Seasonal, Angry Orchard Cider,

**

Knickerbocker selection of
Chardonnay, Sauvignon Blanc, Pinot Grigio,
Merlot, Pinot Noir, Cabernet Sauvignon
(One White and One Red to Pour with Dinner)

**

Assorted Soft Drinks and Juices

30-Minute Bar Extensions Available at \$6.50pp
Enhance Your Bar Package with a Cognac / Cordial Upgrade for \$2.00pp
Ask your Catering Manager about Wine Upgrades at an Additional Cost

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Children's Menu

Children 12 and Under

First Course

Seasonal Fruit & Berries Cup

Main Course

Cheeseburger OR Chicken Fingers
Served with French Fries

Sweet Ending

Ice Cream sundae with chocolate syrup and whipped cream

\$40/Child

Wedding Cake

The Knickerbocker Hotel has an exclusive partnership with
Alliance Bakery.

(www.Alliance-Bakery.com; 773.278.0366)

You will schedule an appointment with one of their Wedding Specialists who can share the Custom Wedding Cake Package for the Knickerbocker Hotel. You will be able to taste through all of their delicious Cakes, Frostings, and Fillings to create your one-of-a-kind Wedding Cake. In addition, you will get to select the style and design to make it "InstaGram Worthy"!

Wedding Cake Plate Design

The Chef will add Fresh Berries and Raspberry Coulis - \$3/Person

All Prices Subject to 11.75% Tax and 22% Service Charge



Sweet Endings

Ice Cream Sundae Bar

Selection of up to 3 different Flavors of Ice Cream, Waffle Cone Bowls, Hot Fudge, Caramel, Macerated Strawberries, Seasonal Berries, Whipped Cream, Candy Toppings, Nuts, Maraschino Cherries
1 hour Service - \$14/Person

Petite Mini Sweets

Assorted Macarons, Lemon Squares,
Key Lime Tartlets, Mini Brownies and Blondies,
Chocolate Chip Cookies, and More
\$8/Person

Donut Wall

Selection of 4-6 different donuts
Displayed on a large wall,
as well as Platters and Cake Stands
\$6/Person

Candy Bar

Assorted Candies like M&M's, Reece's, Strawberry Licorice,
Starbursts, Jelly Belly's, Hershey's Kisses,
Life Savor Mints, Sixlets, Gummy Hearts, Tootsie Rolls
\$6/Person

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Bridal Suite Menus

A la Carte Items

Morning Pastries \$55/Dozen
Muffins, Danish, or Assorted Donuts (Choose One)
Served with Fruit Preserves and Sweet Butter

Assorted Breakfast Breads \$50/Dozen
Bagels, English Muffins, Seasonal Breakfast Breads, or Croissants
Served with Fruit Preserves, Sweet Butter, Cream Cheese

Hard Boiled Eggs \$38/Dozen
Organic, Shelled

Yogurt \$5.5/Each
Assorted Fruit Flavors, Granola

Cereals \$5.5/Each
Assorted Variety, Skim and 2% Milk

Steel Cut Oatmeal \$9/Person
Cinnamon and Brown Sugar, Dried Fruit, Skim and 2% Milk

Breakfast Sandwiches \$12/Person
Toasted English Muffin with Farm Scrambled Eggs, White Cheddar Cheese, Ham
Or
Spinach Tortilla, Farm Scrambled Egg Whites, Grilled Asparagus, Spinach, White Cheddar
Cheese

Lox & Bagels \$12/Person
Norwegian Smoked Salmon, Cream Cheese, Thinly Sliced Red Onions, Tomatoes, Capers, Fine-
ly Chopped Egg, Mini Bagels

Breakfast Parfaits \$8/Person
Assorted Fruits

All Prices Subject to 11.75% Tax and 22% Service Charge



Bridal Suite Menus— continued

Plated Options

Select One - \$16/Each

Caesar Salad

Add Grilled Chicken, Salmon, or Shrimp

Caprese Salad

Heirloom Tomatoes, Baby Mozzarella, Micro Greens, Pesto, Balsamic Reduction

Steak Salad

Arugula, Blue Cheese, Bacon, Grape Tomatoes, Crisp Potato Shoestrings, Herb Vinaigrette

Southwestern Salad

Romaine, Grilled Chicken, Tomatoes, Corn, Black Beans, Red Onion, Tortilla Strips
Balsamic or Ranch Dressing

Portobello Wrap

Marinated Peppers, Onions, Goat Cheese, Arugula, Spinach Tortilla, Sliced Fruit Side

Turkey Club Sandwich

Oven roasted Turkey Breast, Lettuce, Tomato, Bacon, Avocado, Herb Mayo,
Whole Grain Bread or Spinach Tortilla Wrap, Sliced Fruit Side

Black Angus Burger

80z Burger, Lettuce, Tomato, Onion, Choice of Cheese, French Fries

Flat Bread Pizza

Roma Tomatoes, Fresh Mozzarella, Pesto Olive Oil, Basil Chiffonade

Tuscan Chicken Panini

Oven Roasted Tomatoes, Arugula, Monterey Jack Cheese, Pesto Mayo, French Fries

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Bridal Suite Menus— continued

Simple Buffet

Assorted Pinwheels:

Roasted Turkey and Jack Cheese Tortilla Wrap

Honey Ham and Swiss Cheese Tortilla Wrap

Marinated Vegetables and Goat Cheese Tortilla Wrap

*

Large Green Salad of Romaine Lettuce, Diced Tomatoes,

Shredded Carrots, Diced Cucumber

Balsamic Vinaigrette and Ranch Dressing on the Side

*

Vegetable Crudit  with Hummus

*

Assorted Domestic and Imported Cheese Cubes

*

Sliced In-Season Fruit

*

Iced Tea, Lemonade

*

Soft Drinks on Consumption

*

Pitcher of Ice Water

\$28/Person

Add:

Bottles of Prosecco \$38/Bottle

Bud, Bud Lite, Miller Lite, Lagunitas \$6

Corona, Sam Adams, Heineken \$7

Coffee or Hot Tea \$120/Gallon

All Prices Subject to 11.75% Tax and 22% Service Charge



Post Wedding Brunch

Buffet—2 hour service

Fresh Farm Scrambled Eggs with Cheddar Cheese, Diced Green and Red Peppers
Brown Sugar Cured Bacon
Maple Syrup Sausage Links
Red Skinned Roasted Breakfast Potatoes with Rosemary
Yogurt Parfait Shots with Fresh Berries and Granola
Fresh Baked Croissants, Sweet Butter, Fruit Preserves
Seasonal Sliced Fruit

**

Coffee, Decaffeinated Coffee, and Tea Selection
Freshly Squeezed Orange, Cranberry, and Grapefruit Juices

\$48/Person

“Hair of the Dog”

Mimosa, Screw Drivers, and Bloody Mary Bar
Prosecco, Absolut, Absolut Peppar
Orange Juice, Salsa Bloody Mary Mix
Kosher Salt, Celery Salt, Celery Stalks, Olives, Sausage Cubes
Lime Wedges, Cheese Cubes, Pickles
*Bartender Required - \$150

\$12/Person

All Prices Subject to 11.75% Tax and 22% Service Charge



Preferred Vendor

Floral

Taylor and Company
Derrick Taylor, Owner
312.771.8198
Taylorandcoevents.com

Life in Bloom
Rachel Wyffels, Owner
309.945.5224
Lifeinbloomchicago.com

Xo Design Chicago
Nichole Johnston
630.751.9919
Xodesignco.com

Flowers by Stem
Stephanie Stopka
773.852.4680
Flowersbysystem.com

HMR Designs
Jessica Pfluegal
773.782.0800
Hmrdesigns.com

Photo

Thomas Slack
743.834.5927
Slackphotography.com

Andrew Weeks
415.690.9709
Andrewweeksphotography.com

Rick Aguilar Studios
Clare Britt
773.478.6607
Rickaguilar.com

Video

Poetic Productions
708.525.2115
Poeticweddings.com

Orchestra/Band

Becca Kaufman Orchestra
Becca Kaufman
847.892.4152
Beccakaufmanorchestra.com

The Gold Coast Allstars
Chicago Players
Danny Chaimson
312.898.4073
Goldcoasteventschicago.com

Entourage
Leslie Hunt
773.317.5375
Arlenmusic.com

Rendezvous
Toni DiDonato
847.673.5383
Rendezvousmusic.net

Maggie Speaks
Dave Calzaletta
815.230.3770
Chicago-bands.com

DJ

DJ Chicago
773.472.5100
Dj-Chicago.com

Famos! Entertainment
847.845.4551
Getfamos.com

Energy Productions
847.581.1031
Energygyp.com

Transportation

Windy City Limo
847.916.9300
Windycitylimos.com

Vip Valet Service
847.464.5271
Vipvaletservices.com

Beauty

Pin Me Up Chicago
312.804.8842
Pinmeupchicago.com

Tesoro Beauty
Heather Hughes
708.903.2733
Tesorobeauty.com

Reiman Condron Beauty
312.961.0577
Rcbeauty.com

Officiants

Zen Events
Nicole Zenner
773.391.9997

Rent-a-Rev
Rev. Jim Rehnberg
847.854.1230
Rentarev.com

Planners

Taylor and Company
Derrick Taylor, Owner
312.771.8198
Taylorandcoevents.com

Nouvelle Events
Misha Newgren, Owner
773.858.7728
Nouvelleevents.com

Clementine Custom Events
773.961.8335
Clementineevents.com

Lola Event Productions
773.942.6172
Lolaeventproductions.com



Event Space

We are delighted to place a courtesy hold on a specific date for a maximum of 7 days. Once the decision that the Knickerbocker is the perfect venue for your big day, a deposit of 20% of the food and beverage minimum, plus tax and gratuity, is due with the signed contract. We will allow 2 weeks upon receiving the contract before considering it null and void.

Payment Information

Payment may be made by cash, certified check, or credit card. The following is a guide of the payment schedule:

Deposit— 20% of food/beverage plus tax/service due at signing
Nine Months (270 days) - 30% of food/beverage plus tax/service due
Six Months (180 days) - 25% of food/beverage plus tax/service due
Three months (90 days) - 25% of food/beverage plus tax/service due
1 week - the Remaining Balance is due with Estimate Number of Guests

Food and Beverage Guarantees

Final Guarantee for guest count is due 72 hours prior to your event, by 12:00pm (noon). Guarantee numbers may only increase, and not decrease. Food and Beverage cannot be removed from the event order once final guarantee has been determined.

Menu Tasting

The Hotel provides a complimentary tasting for up to (4) people 2 - 3 months prior to your special event. Additional Guests are allowed, up to a maximum of (6) total for the tasting, and are charged \$100.00 per each guest, and will be billed to the master account. Tastings are conducted Tuesday-Thursday between 1pm-5pm. Your catering manager or catering coordinator will reach out to set a time and a date. During the tasting, you are welcome to have your floral sampled delivered and if you are upgrading linens, those can be available as well. Please plan 2 hours for the tasting.

Ceremony

There is a \$1000.00 ceremony set-up/break-down fee, should you choose to have one here.



Rentals

The hotel is happy to offer competitive and discounted pricing on upgraded linens, chairs, chargers, napkins—please ask your Catering Manager for options and/or a quote!

Parking

Valet parking is available for non-hotel guests for \$32/car for a maximum of 10 hours. This can be billed to the master or paid by each guest individually. Overnight valet parking is \$73/car.

Coat Attendant

The hotel reserves the right to suggest a coat attendant when weather conditions dictate. A coat attendant is \$175/every 100 guests.

Suite Upgrade for Both

Based on Availability, the Knickerbocker is happy to offer an additional Presidential Suite for Rom Block Rate + \$100. This can be used for the second half of the bridal couple as a getting ready room with accommodations such as Flat Screen TV's, Couches, 2 bathrooms.

Additional Pricing

Event Security: \$175/hour

Vendor Meals: Hot- \$50 Cold- \$25 (Refer to your vendor contract to their specific needs.)

Under 21: Package price minus \$45/\$54 dependent on which Bar Tier is Selected

Outside Food and Beverage

Please note that NO OUTSIDE FOOD AND BEVERAGE is allowed in the general spaces/meeting rooms/or ballroom without written agreement between the hotel and client. There will be a \$300 charge for clean-up fee for any food/beverages brought in without advance notice and consent of the hotel. We are happy to arrange for any food and beverage needs through the hotel, with advance notice—just reach out to your catering manager for more information!