



MAKER
EXCHANGE

WEDDINGS

We'll go above and beyond to make your vision and your tastes come true for an unforgettable happily ever after.



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Maker Exchange has it all.

*With two unique ballrooms for the ceremony,
reception locations accommodating up to 600
guests, and two adjacent hotels, Maker Exchange
is the perfect location to celebrate your special
day with your family and friends during
your wedding weekend!*

IMPECCABLE SERVICE

Maker Exchange service staff and professional attendants are the best in class—trained to meet all your needs and exceed your expectations! Your on-property event manager, along with your catering coordinator, will execute your event flawlessly, allowing you to sit back, relax, and enjoy your wedding day.





Your Rehearsal

Start your wedding weekend off with a pop. Toast your “I dos” in the perfect setting at Maker Exchange. Whether a sit-down dinner or a cocktail reception, our planners will create the fairytale beginning to your happily ever after.

REHEARSAL DINNER

Here at Maker Exchange, our culinary team and certified wedding planners will work with you to create a wonderful dinner/reception for your family and friends. We will handle all the details so you can relax before your special day. Allow our team to create a memorable menu that will compliment your taste while fitting perfectly into your budget.

Formal or casual, you set the stage. We'll take it from here.

Select from our wide variety of buffet and plated dinner options or we will customize the menu to your theme.

We offer full-service bar options, as well as private event space with patio.

CEREMONY REHEARSAL

Our event manager will assist you in coordinating one hour of ceremony rehearsal time on the day prior to your wedding, based on availability.

TAVERN

Our full-service restaurant and bar is an excellent place to host private dining, with an option to entertain at the adjacent Den. Enhanced by warm and attentive service and our culinary team's touch, you and your guests will enjoy a dinner to remember for years to come.

Your Ceremony

Whether a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, choose one of our spectacular venues for the perfect backdrop to your “I dos.”



WEDDING SPACES

THE GALLERY

Floor length windows give natural lighting to a modern and plush space. Includes usage of outdoor patio with garage style doors.

up to 200 guests
3,229 sq ft

THE ASSEMBLY

This luxurious and grand ballroom can be easily configured for both ceremony and reception space. Includes usage of two large pre-function hallways.

up to 650 guests
10,007 sq ft

WORLD'S FAIR PARK*

Beautiful park scenes with history and blooming buds, World's Fair Park is the perfect setting to capture a lovely outdoor ceremony.

Festival Lawn*
60,000 sq ft

INCLUDES

Ceremony Location*

An indoor backup space for outdoor events in case of inclement weather

Banquet Chairs

On-Site Event Manager

Set-up Time for vendors

Rehearsal Space provided for one hour day prior
(coordinated by Event Manager on Location + Time)

Please call for pricing, as it is subject to the current service charge and sales tax.

Number of maximum guests in space may vary based upon set-up.

**Contact the Public Building Authority for rates to reserve the Festival Lawn • (865)215-8160 • wfpevents@ktnpba.org • worldsfairpark.org*



Your Reception

Eat, drink and celebrate to the fullest in one of our breathtaking venues. No matter your preferences, we will take care of everything so that you can take care of the memories.

AMENITIES

- Facility Fee for the Reception Venue Only
- 72" Round Tables with White Table Linen and Cotton Napkins
- Three Tier Centerpiece with White Floating Candles
- Banquet Chairs
- Dance Floor up to 20' x 20'
- Four Hour Premium Bar Service
- Champagne or Sparkling Cider Toast
- Marriott Rewards Points to Planner
- Cake Cutting
- Wedding Menu Tasting for up to Four Guests

FOR THE SPECIAL COUPLE

Please see Catering Sales for all accommodation requests

PACKAGES

PLATED

- 4 Butler-Passed Hors d'Oeuvres
- 1 Starter Course
- 1 Entrée Course

BUFFET

- 4 Butler-Passed Hors d'Oeuvres
- 1 Starter
- 2 Entrées
- 4 Accompaniments

PREMIER PLATED

- 4 Butler-Passed Hors d'Oeuvres
- 1 Starter Course
- 2 Entrée Courses (Split Dual Plate)

*Bartender Fee (min. of 3 hours), Attendant Fee, Carver Fee, Chef Fee • Menus are subject to change
All Packages are subject to taxable 24% Service Charge and State Tax of 9.25% • TN State Liquor Tax will be applied at 24.25%*

HORS D'OEUVRES

GOURMET DISPLAYS

STARTERS

butler-passed · select four

Package Enhancement *per person, per display*

SIGNATURE SALADS

SOUPS

CHILLED

melon + prosciutto brochette, mint syrup
whipped ricotta bruschetta, cracked pistachio
deviled egg, chile agrodolce
smoked salmon blini, lemongrass aioli, fried caper
seasonal shrimp ceviche
roasted beet tartare spoon, whipped goat cheese, sesame
beef tartare, anchovy aioli, potato chip
pickled grape crostini, verjus, manchego
mini tuna taco, avocado, wasabi tobiko

SEASONAL CRUDITÉ

vine-ripe tomatoes, asparagus, green beans, cucumbers,
celery, baby carrots, bell peppers + seasonal vegetables,
hummus, ranch + cucumber-yogurt dip, blue cheese dip

Chop Salad
gem lettuce, pickled peppers, farmer's cheese, tomato,
cucumber red wine vinaigrette

Package Enhancement *per person cost,
if in addition to salad*

Classic Caesar Salad
baby romaine, cherry tomato, fried capers, sourdough
crouton, caesar dressing (with or without anchovy flavor)

Roasted Corn Bisque
chive oil

Ribbolita
shaved pecorino

CHEESE BOARD

chef's selection of five local cheeses,
slivered almonds, honey comb, grapes

Wedge Salad
iceberg lettuce, crispy bacon, shaved radish, heirloom cherry
tomato, point Reyes blue cheese dressing

New England Clam Chowder
petite herbs

Smoked Tomato
grilled cheese crouton

WARM

johnnycake with smoked trout, smoked paprika aioli
braised short rib bruschetta, taleggio fonduta
leek and gruyere tartlet
wild mushroom arancini, truffle aioli
bacon wrapped shrimp, bloody mary vinaigrette
fried polenta, pomodoro
tomato soup shooter, burrata
smoked bbq chicken slider, creamy slaw
grilled hanger steak, salsa verde, gorgonzola
maryland style crab cake, preserved lemon aioli
pork belly bao, bulgogi, kimchi

ANTIPASTO DISPLAY

marinated mozzarella, parmigiano-reggiano prosciutto di
parma, herb citrus marinated olives + artichokes, roasted
garlic oil marinated peppers, grilled marinated eggplant

Superfood Salad
tuscan kale, dried fruits, blueberry, quinoa,
spiced pecan, citrus vinaigrette

Butternut Squash
balsamic reduction

Seasonal Gazpacho
mint chutney

PIMENTO CHEESE BAR

pickled vegetables, pretzel chips, house breads

SPRING / SUMMER SALADS

please inquire if in season

Island Baby Greens
mango, heirloom tomato, cucumber, jicama,
coconut + passionfruit vinaigrette

Butternut Squash Salad
roasted squash, frisee, arugula, feta cheese, pistachio,
saba vinaigrette

Watermelon Salad
mizuna, feta, pistachios, lemon-honey vinaigrette

Tomato-Mozzarella
balsamic reduction, arugula, basil

ENTRÉES

ACTION STATIONS

some items may not be available for buffet

BEEF

Braised Short Ribs
smoked cheddar polenta, pickled onion, sauce zingara

Grilled Hanger Steak
zucchini purée, cauliflower couscous, compressed celery, demi-glace

Grilled Filet Mignon
whipped potato, cipollini onion, demi-glace, glazed seasonal beans

CHICKEN

Organic Free Range Airline Chicken Breast
roasted fingerling potato, herb salad, charred broccolini
citrus chicken jus

PORK

Grilled Pork Loin
herb gnocchi, roasted mushroom, apple-mustard pork jus

FISH

Roasted Salmon
english pea puree, shaved radish, corn succotash, pea shoot salad, lemon

Roasted Branzino
shellfish nage, cauliflower purée, roasted cauliflower

Seared Chilean Sea Bass
roasted red bell coulis, grilled seasonal vegetables, millet

PASTA / VEGETARIAN

Cheese Tortellini
baby spinach, garlic butter, petite herbs

Roasted Squash Lasagna
fontina fonduta, roasted mushrooms, pomodoro

Bucatini Pasta
spicy cherry tomatoes, broccoli rabe, pecorino-romano cheese

Wild Mushroom Risotto
pecorino, balsamic reduction, braised leek

Buffet Package Enhancement or Build Your Own Food Stations Package (minimum of 3 stations required)

RAW OYSTERS *sold per 40*

SEAFOOD TOWER
king crab legs, lobster tail, drawn butter, oyster, poached prawns

MASHED POTATO STATION
roasted garlic butter, fine herbs, guanciale, spinach, roasted chiles, aged cheddar, pepperjack + lime crema

protein additions:
grilled chicken breast
andouille
sautéed shrimp
poached lobster

RISOTTO STATION
pomegranate seeds, spinach, guanciale, roasted chiles, caramelized onion, roasted squash + roasted mushrooms

protein additions:
grilled chicken breast
andouille
sautéed shrimp
poached lobster

PASTA STATION
choose two pastas: cavatelli, rigatoni, spaghetti, fusilli
choose two sauces: marinara, amatriciana, alfredo, pesto

vegetable choices of spinach, broccolini, roasted squash, grilled peppers and roasted mushrooms

protein additions:
braised beef short rib
grilled chicken
sautéed shrimp
meatballs

MAC N CHEESE STATION
roasted poblano + pepperjack mornay, aged yellow cheddar + caramelized onion mornay, grilled corn, guanciale, spinach, chive gremolata, roasted baby bell peppers, pico de gallo + roasted mushrooms

protein additions:
grilled chicken breast
andouille
sautéed shrimp
braised beef
poached lobster

BBQ STATION
braised brisket, smoked chicken thigh, pulled pork

sauces: carolina mustard bbq, sweet 'n' hot vinegar, smokey molasses bbq, alabama white

b+b pickles, braised collard greens, brioche, house-made corn bread

CARVING STATIONS

Buffet Package Enhancement or Build Your Own Food Stations Package (minimum of 3 stations required)

ROASTED PRIME RIB

southwest mustard, roasted fingerling potato, artisan roll

CROWN ROAST OF PORK

apple butter, gnocchi, artisan rolls

HERB CRUSTED BEEF TENDERLOIN

thyme demi glace, whipped potato, artisan rolls

LEMON-THYME ROASTED TURKEY BREAST

blackberry chipotle chutney, slow roasted seasonal vegetables, artisan rolls

SLOW SMOKED HAM

honey-apple glaze, welsch mustard salsa, honey butter biscuits

BEVERAGES

PACKAGES	HOUSE	PREMIUM	SUPER PREMIUM
1 HOUR	available on request	available on request	available on request
2 HOURS	available on request	available on request	available on request
3 HOURS	available on request	available on request	available on request
4 HOURS	available on request	available on request	available on request
Non-Alcoholic	soft drinks, juices, bottled water		
Beer	<i>domestic (choose 3)</i> budweiser, bud light, miller lite, coors lite, michelob ultra, yuengling, blue moon <i>import (choose 2)</i> stella artois, corona, heineken <i>craft (package enhancement)</i> hi wire lager, jai alai ipa, yeehaw dunkel, white zombie white ale		
Wine	haye's ranch <i>cabernet</i> haye's ranch <i>pinot grigio</i> the seeker <i>chardonnay</i> the seeker <i>pinot noir</i>	william hill <i>chardonnay</i> kim crawford <i>sauvignon blanc</i> louis martini <i>cabernet sauvignon</i> meiom <i>pinot noir</i>	sonoma cutrer <i>chardonnay</i> silverado <i>sauvignon blanc</i> king's estate <i>pinot noir</i> joel gott <i>cabernet sauvignon</i>
Vodka	wheatley	titos	ketel one or grey goose
Tequila	mi campo	altos	patron silver
Gin	beefeater	bombay sapphire	hendrick's
Rum	bacardi	captain morgan	appleton estate
Bourbon/Whiskey	four roses yellow label	jack daniels	woodford reserve
Scotch	dewar's white label	monkey shoulder	glenlivet 12 year
PER DRINK	available on request	available on request	available on request
	Sparkling Toast		Beer

See Catering Dept for Cash Bar Pricing
Bartender Fee (min. of 3 hours)

Your Details

We know that your special day is in the details, which is why we offer an array of services, from valet parking and private pre-reception areas to specialty linens and expertly designed place cards.

SERVICES

- Signature Cocktails
- Specialty Linens
- Specialty China, Flatware + Glassware
- Chargers
- Place Cards
- Table Numbers
- Table + Chair Upgrades
- Chair Sashes
- Lighting
- Furniture + Decor Rentals
- Private Pre-Reception Areas
- Valet Parking

pricing varies based on selections

PREFERRED VENDORS

PHOTOGRAPHERS

- JuiceBeats Photography • 865-308-3555
- Waldorf Photographic Art • 865-567-5755
- Sullivan Photography • 865-705-7247

COORDINATORS

- Darla Walkers Events • 865-235-2500

FLOWERS

- Lisa Foster Floral Design • 865-951-0660
- Always in Bloom • 865-558-5769

BAKERIES

- Magpies • 865-673-0471
- Cakes by Regina Long • 865-687-8856

MAKEUP + HAIR

- Bangs and Blush • 865-456-0006

DJS + MUSICIANS

- Ogle Entertainment • 865-970-3429
- Special Notes • 865-970-3429

TRANSPORTATION

- Premier Transportation • 865-694-0304

Your Hotel



Our hotels offer everything you and your guests need to make your wedding an affair to remember. Choose Marriott for state-of-the-art amenities or The Tennessean for unmatched personal luxury.

LOCATION

Located in the heart of Downtown Knoxville at the famous World's Fair Park, your guests will be within walking distance to the best restaurants and bars in the City.

THE TENNESSEAN

The Tennessean features 82 luxurious guest rooms and a gracious front desk staff to serve you around the clock, allowing us to offer personal luxury guest-by-guest. We offer the conveniences that modern technology allows while guests dive into a sumptuous setting.

MARRIOTT

Marriott boasts 302 beautifully renovated guestrooms and 9 luxury suites, each appointed with chic furnishings and thoughtful extras like high-speed WiFi and flat-panel TVs, or upgrade to an MClub Level room, and take advantage of exclusive access to the MClub Lounge.

MARRIOTT BONVOY

We not only help you stage a flawless event, we make it possible for you to earn rewards – every time you host a meeting or event at any Marriott Hotels + Resorts, JW Marriott Hotels, Renaissance Hotels + Resorts, or Courtyard by Marriott location. Every event you plan with us can earn you Marriott Rewards points good towards vacations, cruises, and more.

Terms + Information

PARKING Parking at Maker Exchange is valet only.

GUEST COUNT Your final guarantee is due 3 business days prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

BANQUET EVENT ORDER In order to procure and prepare your food and beverage banquet order, all menu selections are due four weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager ten business days before the start of the function.

OUTSIDE VENDORS As a policy of Maker Exchange, all vendors contacted by our clients must follow the venue's procedures at all times, including appropriate times to set-up and strike your function, loading dock hours, fire codes, noise limitations, etc. Contact names must be given to the Event Manager's office for each vendor. Maker Exchange will not be responsible for any items brought into the venue by contacted vendors. All third party vendors need to have proof of insurance.

ALLERGIES / DIETARY RESTRICTIONS Please let your Event Manager know of any guests with allergies or dietary restrictions at the 3 business-day guarantee. Please tell your Event Manager how the guests will be identified at the event, and how many are in attendance. It is the client's responsibility to provide Menu Cards for these individuals.

ALCOHOLIC BEVERAGES No alcoholic beverages may be brought into Maker Exchange for a banquet function.

SECURITY Maker Exchange shall not assume responsibility for damage or loss of any merchandise or articles brought into the venue.

SERVICE CHARGE + SALES TAX 24% taxable service charge and current sales tax applies to all charges, including food, beverage, meeting room rental, rental items and audio-visual fees. Taxes are subject to change. *TN State Liquor Tax is currently 24.25%*

FOOD + BEVERAGE MINIMUM A food and beverage minimum is the total amount to be spent on food and beverages, prior to tax and service charge, in order to reserve the desired event space. The minimum is not a package price or a reflection of your guaranteed guest count. All menu per person prices will remain the same. Your food and beverage minimum can be achieved in any combination of food or beverage selections.

MENU TASTING Once a contract is signed, we will be delighted to set up a time for a menu tasting (up to 4 guests), recommended within 90 days prior to your wedding. Your Maker Exchange Event Professional will discuss a convenient time during the planning phase, scheduled Monday through Friday during non-peak meal hours. Cocktail items are not included during your tasting.

DÉCOR + ENTERTAINMENT Your wedding at Maker Exchange will include white linens with coordinating cotton napkins, banquet chairs for your ceremony and/or reception, and votive candles per rental agreement. Up lighting is available on site, provided by *A Video Company*, at an additional cost. Any special décor, such as upgraded linens, centerpieces, rentals or entertainment may be consulted with your Event Manager or provided by a vendor of your choice.

AUDIO VISUAL EQUIPMENT State-of-the-art audio-visual equipment and lighting can be arranged through *A Video Company*, Scott Bumpas. Current tax and service charge apply. Should your event require additional electrical power, fees will apply according to the amount of additional power required.

We look forward
to bringing your
special day to life.



AT WORLD'S FAIR PARK

525 HENLEY STREET
KNOXVILLE TN 37902

865-522-2800 x3 Event Rentals
865-522-2800 x7 General Makers
865-522-2800 x5 Tavern

MAKEREXCHANGEKNOX.COM