



CREATE AN EVENT TO REMEMBER!

We invite you to experience private group dining at Schuler's, a tradition that spans generations.

Whatever the size of your group, you can count on Schuler's professional staff to make it an event to remember. The same commitment to excellence found in our dining room is also our standard for private banquets, meetings, and catering.

Our menu includes the finest beef, chicken, seafood, and vegetarian choices. Our soups, sauces, breads and desserts are all prepared daily by our culinary staff. It is our pleasure to accommodate specific needs such as vegetarian, gluten free, and food allergies. We offer plated meals, buffet style meals, full service catering, or delivery of beautiful food trays or boxed lunches.

Our menus include breakfast, lunch, hors d'oeuvre, dinner, and dessert. Our expert sales staff will help you plan your event and develop a custom menu that will be perfect for your situation. We also offer a printed personalized menu with a heading highlighting your group and event.

RECEPTION SERVICE: Light foods are served displayed buffet-style on a table. Guests usually stand and serve themselves.

PASSED HORS D' OEUVRES SERVICE: Food is put on trays in the kitchen and passed by servers. Guests serve themselves, using cocktail napkins provided by the server.

PLATED SERVICE: Guests are seated. Foods are plated in the kitchen by the chef, and served by servers.

BUFFET SERVICE: Foods are arranged on tables. Guests usually move along the buffet line and serve themselves. When their plates are filled, guests take them to a dining table to eat. Servers provide beverage service and clear plates.

We look forward to having you and your group as our guests.

*Prices subject to 20% service charge and 6% sales tax
We are happy to help you plan customized menus for your enjoyment as time and availability permit.
Please call our sales department at (269) 781-0602 to reserve your private banquet facility today.
Prices subject to change. 0718*



BANQUET ROOM SPECIFICATIONS

Room	Conference Style	Theatre	Rounds	Cocktail	U-Shape	Room Fee
Heritage All	N/A	150	120-140	225	N/A	250
Heritage East	24	60	48	68	24	100
Heritage West	16	32	24	28	12	100
Heritage Center	20	40	32	34	16	100
Signature Room	24	60	56	68	24	125
Conference Room(s)	2-15	N/A	N/A	N/A	N/A	45

**Please note: the above information is used as a general guideline only. Other room set-up options are available. Room capacity may vary based on table set-up and special requests, which we always try to accommodate.*

HERITAGE EAST

This room is most popular for meetings and special business gatherings. It has a built-in dry erase board and flexible space for table set-ups. With colored linens and votive candles, it also makes for an attractive lunch or dinner setting.

HERITAGE WEST

This is a favorite for gatherings of groups 8-20 in guest count, whether for a small business meeting or a family get-together. It is our most private room and is located furthest from our main dining area.

HERITAGE CENTER

This room can be used for an intimate lunch or dinner. Combined with the East and West rooms, the Heritage All enables large gatherings to take place and comfortably seats up to 140 guests at round tables.

SIGNATURE ROOM

Located at the rear of our Centennial Room, the Signature Room has floor to ceiling windows overlooking an outdoor patio area accessible to guests in season. A corner fireplace adds to the ambience.

CONFERENCE ROOMS

Located on the second floor of the restaurant, our conference rooms vary in size and accommodate private business meetings/interviews for groups from 2 to 15 in guest count.

*If you have a group larger than 140 please contact us for details on renting our Centennial Room.

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BANQUET POLICY

When booking a banquet room at Schuler's Restaurant for your private event, a guaranteed number of guests attending is required. We understand that during the planning process the actual number of guests attending will change, but we do require a final guest count no later than 3 business days prior to your event. If no guarantee is given, we will consider your last indication of expected guests as the guarantee. We will prepare and charge accordingly based on the final guest count provided three days prior to the event.

For groups of 100 attendees or more, Schuler's must be notified 2 weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the booking, Schuler's reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Parties of twenty (20) or more are required to arrange a limited menu. Buffets are available for groups of 35 or more. Our sales staff can provide details and offer options.

IN HOUSE RENTAL FEES

Screen and AV Cart.....	25.00
Flip-Chart with Markers.....	20.00
Easel.....	10.00
DVD Player.....	25.00
TV.....	25.00
Microphone and Podium.....	20.00
LCD Projector.....	75.00
Conference Phone.....	25.00

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OFF PREMISE CATERING

Schuler's is pleased to serve you and your guests in your home, business, backyard, or any other setting. Our Chef, fine service staff, and excellent food can be brought to your event. Schuler's can also coordinate acquisition of all your set-ups: tables, chairs, glassware, votive candles, linens, flowers, dance floor, etc! Please don't hesitate to ask.

CATERING FEE: Schuler's catering fee covers the cost of all place settings, silverware, linens, water goblets, salt and pepper shakers, and other condiments. The fees are based on current rental and storage costs. Rental prices with our vendors are always subject to change. These fees are approximate.

Up to 25 people.....	150.00
26-50 people.....	200.00
51-75 people.....	250.00
76-100 people.....	300.00
101-150 people.....	350.00

The catering fee is due to our banquet department within 72 hours of booking the event. A banquet deposit of \$100 is due at booking.

MENU AND SECOND DEPOSIT: The menu for your event must be determined no less than 3 weeks prior to your event. All rental requests for tables, chairs, special glassware, flowers, linens, dance floor, and any other requests must be made at this time. We require half of the remaining balance two weeks before the event. Final payment is due 72 hours prior to the event.

CHEF: Any hours the chef spends on site at your event are billed at \$30.00 per hour. (Hours spent by the culinary staff at the restaurant in preparation for your event are not billed.)

STAFF: Servers and bartenders are available for your event. We reserve the decision as to how many staff members will be needed to properly service your event. Service staff times will be indicated on your contract and will be added to your bill at the end of your event. Service staff is billed at \$15.00 per hour, per staff member and is based on their set up and clean up time.

TRANSPORTATION FEE: Events held more than 10 miles from Schuler's will be billed \$1.50 per mile, per vehicle from Schuler's to your event and back.

CONTRACT: A complete contract itemizing menu selection and all event details will be provided for your review and signature.

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BREAKFAST

OLD FASHIONED CONTINENTAL BREAKFAST | 10

fresh baked caramel sticky buns, homemade muffins and fruit display

HERITAGE PLATED BREAKFAST | 12

scrambled eggs, hash browns, applewood smoked bacon, grilled house-made wheat toast and fresh fruit garnish served with fresh baked caramel sticky buns and scones

DELUXE BREAKFAST

Plated | 13 Buffet | 15

(buffet minimum 20 guests)

fresh fruit garnish, scrambled eggs, breakfast potatoes, applewood smoked bacon, house-made cinnamon raisin French toast, served with Michigan maple syrup

YOGURT BAR

add to buffet | 6 as breakfast | 8

(minimum 20 people)

vanilla Greek yogurt, fresh berries, toasted granola, mini chocolate chips and spiced pecans

OATMEAL BAR

add to buffet | 6 as breakfast | 8

(minimum 20 people)

steel cut oats, caramelized bananas, golden raisins, dark brown sugar, milk, cream and fresh berries

SMOKED SALMON PLATTER | 135

(serves 20)

smoked Salmon, cucumber, black olives, red onion, hardboiled egg, capers, dill aioli, whipped cream cheese, and assorted bagels

ON THE RUN BREAKFAST BOX | 10

fresh fruit, scone, breakfast bar, nuts and bottled water

(perfect to pick-up for morning meetings)

FRESH FRUIT PLATTER | 40

(serves 20)

assorted seasonal fresh fruit with yogurt mint sauce

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BANQUET LUNCH

all selections include Schuler's house-made breads and crackers, butter, Heritage cheese spread and a garden salad

ENTRÉES

served with Chef's accompaniments

SCHULER'S CLASSIC ROAST PRIME RIB | 25

slow roasted in the English tradition and served with natural au jus

BRAISED BEEF TIPS | 20

tender, braised beef tips in a mushroom-bourguignon sauce served with a roasted potato and grilled seasonal vegetable hash

LAKE SUPERIOR WHITEFISH | 22 GF

pan-seared golden brown in extra virgin olive oil

NORTH ATLANTIC SALMON | 21 GF

marinated in a peppercorn brine, topped with pickled onions

TOMATO BASIL CHICKEN | 18

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN | 18

parmesan and mozzarella cheeses, house-made marinara sauce, herb-buttered pasta and a fresh vegetable medley

LOBSTER RAVIOLI | 18

lobster, parmesan and ricotta filled pasta tossed in smoked-tomato lobster cream sauce, accompanied with spiral cut seasonal vegetables

GARDEN PRIMAVERA | 17 GF

fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a red lentil penne pasta
(also available with fresh tomato basil sauce)

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BANQUET LUNCH – LIGHTER SIDE

all selections include Schuler's house-made crackers and Heritage cheese spread
Add an individually wrapped cookie for dessert \$2

SANDWICHES

~Side Choices~

tavern slaw or fruit with a side of pub chips

ROASTED TURKEY SANDWICH | 14.50

lettuce, tomato, red onion, cheese and roasted pepper mayo,
served on house-made bread

HONEY-BITTEN CHICKEN WRAP | 14.50

honey-bitten crispy chicken, bacon, lettuce, tomato and ranch
dressing wrapped in a wheat tortilla and served with pub chips

SHAVED ROAST BEEF | 14.50

lettuce, tomato, caramelized red onion, provolone cheese and
Dijon mayo, served on house-made bread

GRILLED VEGGIE WRAP | 12

Portabella mushroom, bell peppers, zucchini, eggplant, onion, greens,
Feta and hummus, wrapped in a honey wheat tortilla served with pub chips

SOUP AND HALF SANDWICH | 12

choice of turkey or roast beef sandwich on house-made
bread and a bowl of Chef's homemade soup

SALADS

GRILLED BREAST OF CHICKEN SALAD | 16 GF

mixed greens with tomato, cucumber, sliced egg, olives,
Mandarin orange segments, shredded cheese and ranch dressing

TRAVERSE BAY SALAD | 13 GF

spring greens, dried cherries, bleu cheese crumbles,
spiced pecans, red onions, dark balsamic dressing

CHICKEN SALAD WITH FRESH FRUIT | 15 GF

house-made roasted chicken salad with
an assortment of fresh fruit

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BANQUET LUNCH - LIGHTER SIDE

all selections include Schuler's house-made crackers and Heritage cheese spread

SCHULER'S SOUP & SALAD BUFFET | 14.95

(minimum of 25 guests)

SALAD SELECTIONS *(please select two)*

Traverse Bay salad, Garden salad, or Caesar salad

Chef's house-made soup

Schuler's Heritage cheese and crackers, a basket of fresh breads, and cole slaw

SCHULER'S SOUP AND MARKET FRESH DELI BUFFET | 15.95

(minimum of 25 guests)

chef's house-made soup

assorted tray of pre-made half sandwiches: roasted turkey, and roast beef

house-made pub chips

garden salad with assorted dressings, cole slaw or pasta salad

SCHULER'S BUILD YOUR OWN FAJITA BAR | 18.95

(minimum of 25 guests)

marinated sliced beef & chicken, grilled green peppers & onions,

and Mexican rice served with flour tortillas & tortilla chips,

shredded cheese, diced tomatoes, guacamole, sour cream,

salsa, and a garden salad with assorted dressings

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BANQUET LUNCH BUFFET | 24.95

(minimum of 35 guests)

includes Schuler's house-made breads and crackers, butter and Heritage cheese spread

ENTRÉE SELECTIONS

(Please select one)

BRAISED BEEF TIPS

tender, braised beef tips in a mushroom-bourguignon sauce

TOMATO BASIL CHICKEN

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN

parmesan and mozzarella cheeses, house-made marinara sauce

NORTH ATLANTIC SALMON ^{GF}

marinated in a peppercorn brine, topped with pickled onions

BOURBON MAPLE PORK CHOPS ^{GF}

grilled pork chops, finished with bourbon maple and soy glaze that has a hint of Dijon

LOBSTER RAVIOLI

lobster, parmesan and ricotta filled pasta tossed in smoked-tomato lobster cream sauce, accompanied with spiral cut seasonal vegetables

GARDEN PRIMAVERA ^{GF}

fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a red lentil penne pasta
(also available with fresh tomato basil sauce)

SALAD SELECTIONS

(Please select two)

GARDEN SALAD ^{GF}

chopped romaine, spring greens, grape tomatoes, diced cucumbers and shredded carrots

CAESAR SALAD

crisp romaine and fresh croutons tossed together with Parmesan and Caesar dressing

TRAVERSE BAY SALAD ^{GF}

spring greens, dried cherries, bleu cheese crumbles, spiced pecans, red onions, dark balsamic dressing

ROASTED VEGETABLE COUSCOUS SALAD

oven roasted seasonal vegetables, couscous, extra virgin olive oil, feta cheese, and chives

GREEK PASTA SALAD

fusilli pasta, Kalamata olives, Feta cheese, fresh vegetables and herbs tossed in a Greek vinaigrette

CLASSIC FRUIT TRAY ^{GF}

a beautifully displayed tray of fresh seasonal fruits and berries

ACCOMPANIMENTS

(Please select two)

GREEN BEAN MEDLEY ^{GF}

fresh green beans with bell peppers, red onion and julienned carrots

HERB ROASTED POTATOES ^{GF}

yukon and red skin potatoes tossed in olive oil and fresh herbs and oven-roasted

ROASTED VEGETABLE COUSCOUS

SQUASH AND BROCCOLI BLEND ^{GF}

MASHED REDSKIN POTATOES ^{GF}

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HORS D'OEUVRE MENU

SCHULER'S HOUSE-MADE HERITAGE CHEESE AND WHEAT CRACKERS | 50

served as tray presentation
(serves 25)

CLASSIC FRUIT TRAY | 50 GF

a beautifully displayed tray of fresh
seasonal fruits and berries
(serves 25)

CHEESE AND CRACKER DISPLAY | 60

an assortment of imported and domestic cheeses,
served with a variety of crackers, garnished with
grapes, berries and nuts
(serves 25)

VEGETABLE CRUDITÉS | 50 GF

a traditional tray of fresh garden vegetables, served
with house-made ranch dip
(serves 25)

CAPRESE SKEWERS | 60 GF

cherry tomato, fresh mozzarella and basil,
drizzled with balsamic vinegar
(50 pieces)

GOAT CHEESE BRUSCHETTA | 17

fresh tomatoes, garlic, herbs, balsamic vinegar, extra
virgin olive oil and goat cheese on toasted baguettes
(per dozen)

HUMMUS TRIO | 60

tasty trio of assorted hummus served with house-
made giardinara and toasted pita points
(serves 25)

SILVER DOLLAR FINGER SANDWICHES | 30

assortment of ham, turkey, roast beef and cheeses
on house-made rolls, served with fresh accompaniments
(per dozen)

CHICKEN SATAY | 75 GF

skewered and served with a Thai peanut sauce
and fresh cucumber salad
(50 pieces)

ROASTED CHICKEN SALAD | 18 GF

in an English cucumber cup
(per dozen)

SPINACH AND ARTICHOKE DIP | 50

a creamy blend of artichoke, spinach, cream
cheese, cheddar cheese and roasted peppers,
served with tortilla and fried pita chips
(serves 25)

HERITAGE CHEESE STUFFED MUSHROOMS | 75

Heritage Cheese, pimentos, spinach and roasted
garlic, baked golden brown, served on a
bed of red pepper sauce
(50 pieces)

SCHULER'S MEATBALLS | 50

a famous Schuler tradition
(per gallon)

SHRIMP COCKTAIL | 135 GF

large chilled shrimp displayed with zesty cocktail
sauce, remoulade and fresh lemons
(50 pieces)

CAJUN GRILLED SHRIMP | 135 GF

large marinated shrimp grilled and served chilled
as a tray presentation, with a house-made mango
curry dipping sauce
(50 pieces)

ANTIPASTO KEBABS | 75 GF

fresh mozzarella, sun dried tomatoes, artichokes,
marinated mushrooms and olives
(50 pieces)

SMOKED SALMON PLATTER | 135

smoked Salmon, cucumber, black olives, red onion,
hardboiled egg, capers, dill aioli, whipped cream
cheese, and assorted crackers
(serves 20)

WHITEFISH SPREAD | 60

a creamy blend of smoked Whitefish, cream cheese
and garlic aioli served with Naan bites
(serves 20-30)

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BANQUET DINNER

all selections include Schuler's house-made breads and crackers, butter and Heritage cheese spread, choice of salad and entrée

SIDE SALAD OPTIONS

(Please select one for the entire group)

GARDEN SALAD GF

chopped romaine, spring greens, grape tomatoes, diced cucumbers and shredded carrots

Or

TRAVERSE BAY SALAD GF

spring greens, dried cherries, bleu cheese crumbles, spiced pecans, red onions, dark balsamic dressing

ENTRÉES

served with Chef's accompaniments

SCHULER'S CLASSIC ROAST PRIME RIB | 34

Schuler's famous prime rib, slow roasted in the English tradition with natural au jus

FILET OF BLACK ANGUS BEEF TENDERLOIN | 37

maitre d'butter, crispy fried onions

NEW ENGLAND BRAISED POT ROAST | 28

bordelaise wine sauce, root vegetables

BRAISED BEEF TIPS | 27

tender, braised beef tips in a mushroom-bourguignon sauce served with a roasted potato and grilled seasonal vegetable hash

TOMATO BASIL CHICKEN | 25

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN | 25

parmesan and mozzarella cheeses, house-made marinara sauce, herb-buttered pasta and a fresh vegetable medley

LAKE SUPERIOR WHITEFISH | 28 GF

pan-seared golden brown in extra virgin olive oil

NORTH ATLANTIC SALMON | 28 GF

marinated in a peppercorn brine, topped with pickled onions

LOBSTER RAVIOLI | 22

lobster, parmesan and ricotta filled pasta tossed in smoked-tomato lobster cream sauce, accompanied with spiral cut seasonal vegetables

GARDEN PRIMAVERA | 20 GF

fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a red lentil penne pasta

(also available with fresh tomato basil sauce)

COMBINATION PLATE

BEEF TENDERLOIN AND SHRIMP SCAMPI | 41

petit tenderloin with garlic steak butter and crispy onions with sautéed tiger-shrimp, garlic, lemon, capers with white wine butter sauce

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BANQUET DINNER BUFFET

(minimum of 35 guests)

ENTRÉES

includes Schuler's house-made breads, crackers, butter and Heritage cheese spread
(choose three entrée selections for 34.95 or two entrée selections for 29.95)

CARVED PRIME RIB OF BEEF

(additional 5.00 per person)
slow roasted in the English tradition

NEW ENGLAND BRAISED POT ROAST

bordelaise wine sauce, root vegetables

TOMATO BASIL CHICKEN

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN

parmesan and mozzarella cheeses,
house-made marinara sauce

NORTH ATLANTIC SALMON ^{GF}

marinated in a peppercorn brine, topped
with pickled onions

BOURBON MAPLE PORK CHOPS

grilled pork chops, finished with bourbon maple
and soy glaze that has a hint of Dijon

LOBSTER RAVIOLI

lobster, parmesan and ricotta filled pasta tossed in
smoked-tomato lobster cream sauce, accompanied
with spiral cut seasonal vegetables

GARDEN PRIMAVERA ^{GF}

fresh grilled seasonal vegetables, bright pesto sauce
and parmesan cheese tossed together with a red
lentil penne pasta

(also available with fresh tomato basil sauce)

SALAD SELECTIONS

(Please select two)

GARDEN SALAD ^{GF}

chopped romaine, spring greens, grape tomatoes,
diced cucumbers and shredded carrots

CAESAR SALAD

crisp romaine and fresh croutons tossed together
with Parmesan and Caesar dressing

TRAVERSE BAY SALAD ^{GF}

spring greens, dried cherries, bleu cheese crumbles,
spiced pecans, red onions, dark balsamic dressing

ROASTED VEGETABLE COUSCOUS SALAD

oven roasted seasonal vegetables, couscous, extra
virgin olive oil, feta cheese, and chives

GREEK PASTA SALAD

fusilli pasta, Kalamata olives, Feta cheese, fresh
vegetables and herbs tossed in a Greek vinaigrette

CLASSIC FRUIT TRAY ^{GF}

a beautifully displayed of fresh seasonal
fruits and berries

ACCOMPANIMENTS

(Please select two)

GREEN BEAN MEDLEY ^{GF}

fresh green beans with bell peppers, red onion
and julienned carrots

SQUASH AND BROCCOLI BLEND ^{GF}

zucchini, squash, broccoli, bell peppers,
red onion and carrots

ROASTED VEGETABLE COUSCOUS

SWEET POTATO HASH

HERB ROASTED POTATOES ^{GF}

Yukon and red skin potatoes tossed in olive oil
and fresh herbs and oven roasted

MASHED REDSKIN POTATOES ^{GF}

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HOUSE-MADE DESSERTS

SIGNATURE PECAN BALL | 7

vanilla bean ice cream rolled in our
"Roasted Sweet Pecans" and covered in hot fudge

MICHIGAN CHERRY CRISP | 7

served warm and topped with cinnamon oat crumble
and vanilla bean ice cream

CLASSIC CRÈME BRÛLÉE | 7 GF

chilled custard, caramelized sugar
and fresh raspberries

LEMON TART | 7

Zesty lemon tart topped with whipped cream
and a seasonal berry compote

BAKER'S NEW YORK STYLE CHEESECAKE | 7

house-made cheesecake on a graham
cracker crust with mixed berry topping

DEVIL'S DELIGHT | 7

House-made fudge brownie topped with vanilla bean
ice cream

SCHULER'S SUNDAE | 5

two generous scoops of ice cream, drenched
with your choice of chocolate, caramel,
or raspberry sauce

SCHULER'S HOUSE-MADE COOKIES INDIVIDUALLY WRAPPED | 2

SCHULER'S HOUSE-MADE DESSERT BARS | 20 1 dozen dessert bars

STRAWBERRY SORBETTO | 5 GF

dairy and gluten free

SCHULER'S HOUSE-MADE COOKIES TRAY PRESENTATION | 20

1 dozen cookies

RASPBERRY SHERBET | 3 GF

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SPECIALTY CAKES

ROUND LAYER CAKES

9" 1 layer (serves 8) 19-filling add 2

9" 2 layer (serves 16) 30-filling add 2

12" 1 layer (serves 16) 34-filling add 3

12" 2 layer (serves 32) 52-filling add 3

SHEET CAKES

1/4 sheet cake (serves 16 - 20) 30-filling add 4

1/2 sheet cake (serves 32 - 40) 60-filling add 8

Full sheet cake (serves 64 - 80) 110

CARROT CAKE (WITH CREAM CHEESE FROSTING)

1/4 sheet cake (serves 16 - 20) 35

1/2 sheet cake (serves 32 - 40) 70

Full sheet cake (serves 64 - 80) 125

CAKE BATTER FLAVORS:

White, Lemon, Chocolate, and Carrot

ICING:

White, Chocolate, and Cream Cheese

FILLING:

Chocolate Mousse, Raspberry, Lemon, and Custard

PRICE STRUCTURE

Cake prices include basic decorating and message. Please inquire about wedding cakes and pricing.

Cakes brought in from outside of Schuler's are subject to a \$35.00 service fee.

We will provide a skirted cake table, plates and utensils and cake cutting service.

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BANQUET BEVERAGES

Coffee, Tea, Iced Tea or Fountain Soda - 3 per person bottomless

Coffee Shuttle, Regular - 29.95 per shuttle *(charged based on consumption)*

Coffee Shuttle, Decaf - 29.95 per shuttle *(charged based on consumption)*

Juice Carafes - 9.00 per carafe *(charged based on consumption)*

By the Pitcher: Lemonade, Iced Tea - 9.00 per pitcher *(charged based on consumption)*

Bottle Water - 1.95 per bottle

Assorted Canned Soda - 1.95 each

Coffee, Lemonade or Iced tea in a 5 gallon cambro - 100 *(serves approx. 60-75)*

Beverage Decanter: Iced Tea or Lemonade (2 1/2 gallons) - 50 *(serves approx. 30-40)*

Beverage Decanter: Water (fruit infused) - 10

Fruit Citrus Punch - 25.00 per gallon *(serves 15 - 20)*
with Sherbert - 30.00 per gallon

Sparkling water with fruit garnish; toast pour - 1.50 per person

Hosted Bar (custom) - 150, waived if sales over 250

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BAR SERVICES

HOSTED BARS - Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged with designated drink tickets or based on consumption.

CASH BARS - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

PRIVATE BAR SET-UP - (waived if bar sales exceed 250.00).....150.00

BEVERAGE LIST

WINE

House - 7.50

Chardonnay, Merlot, Pinot Noir, Cabernet

Premium - 10.00

Riesling, Pinot Grigio, Chardonnay, Merlot, Pinot Noir, Cabernet

BEERS

Import - 4.50

Angry Orchard, Sierra Nevada, Sam Adams, Amstel Light,
Stella Artois, Bass Ale, Heineken, Guinness, Corona

Domestic - 4.00

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, O'Douls, Kaliber

LIQUOR

Premium Liquor - 8.25

Absolute Vodka, Tito's Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon,
Jack Daniels Whiskey, Dewar's Scotch, Johnnie Walker Red Scotch, Canadian Club Whiskey,
Jose Cuervo Tequila, Christian Brother's Brandy, Kahlua Coffee Liqueur, Bailey's Irish Cream Liqueur,
Southern Comfort Liqueur, Tripple Sec, Peach Schnapps, Sweet & Dry Vermouth

Luxury Liquor - 10.00

Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Makers Mark Bourbon,
Johnnie Walker Black Label Whiskey, Royal Crown Whiskey, Patron Tequila, Amaretto Liqueur, Hennessey VS Cognac,
Grand Marnier Cognac, Kahlua Coffee Liqueur, Bailey's Irish Cream Liqueur, Jameson Irish Whiskey,
Glenlivet 12 year Single Malt Scotch, Southern Comfort Liqueur, Tripple Sec, Sweet & Dry Vermouth

Prices subject to 20% service charge and 6% sales tax

We are happy to help you plan customized menus for your enjoyment as time and availability permit.

Please call our sales department at (269) 781-0602 to reserve your private banquet facility today.

Prices subject to change. 0718