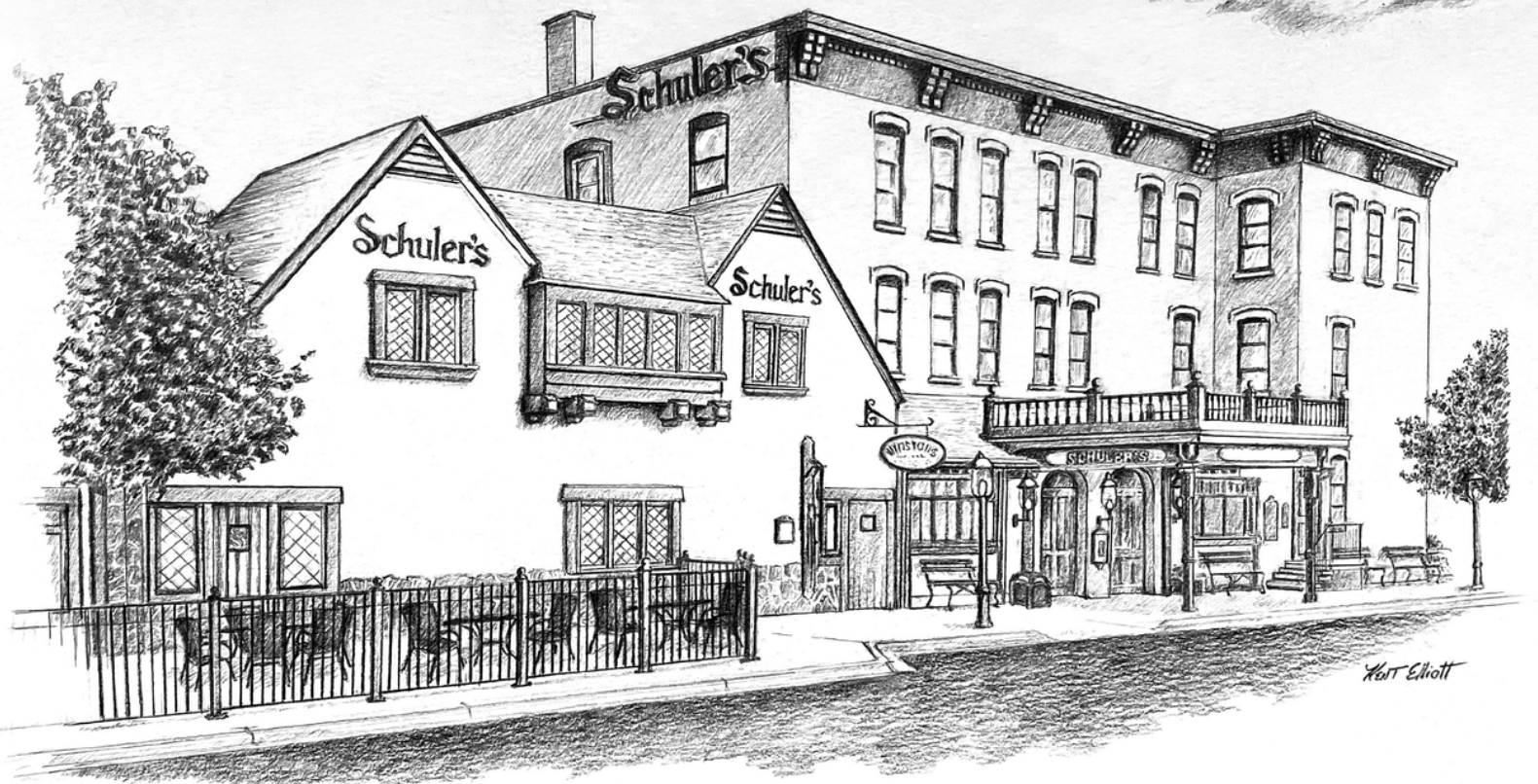




*Banquet and Catering*  
**PACKET**



✉ [sales@SchulersRestaurant.com](mailto:sales@SchulersRestaurant.com)

🌐 [www.SchulersRestaurant.com](http://www.SchulersRestaurant.com)

📷 [schulersrestaurant](https://www.instagram.com/schulersrestaurant)

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"Eat thy bread with joy and  
drink thy wine with  
a merry heart."



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# CREATE AN EVENT TO REMEMBER!

Join us at Schuler's for an unforgettable private dining experience that spans generations.

No matter the size of your group, our professional staff is dedicated to making your event memorable. We offer a diverse menu featuring the finest beef, chicken, seafood, and vegetarian options, all prepared fresh daily. We happily accommodate dietary needs, including vegetarian, gluten-free, and food allergies. Choose from plated meals, buffet style, full-service catering, or convenient delivery options.

Our menu includes breakfast, lunch, hors d'oeuvres, dinner, and dessert. Our expert team will work with you to create a custom menu tailored to your event. Personalized menus are also available to highlight your group and occasion.

We look forward to hosting you and your group for an exceptional dining experience at Schuler's.



## Locations

### **SCHULER'S RESTAURANT & PUB - 115 S EAGLE STREET**

#### 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 120 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 ambiance.

*\*For room specifications, please reach out to our sales associates*

### **VENUE 19 ZERO 9 - 112 N EAGLE STREET**

An exceptional 250-person event venue located in the heart of downtown Marshall, Venue 19 Zero 9 is housed in the iconic Dreamers Furniture store building, an 1880s historical landmark. Venue 19 Zero 9 is a premier destination for weddings, corporate events, and other special occasions. Named to honor the inaugural year of Schuler's Restaurant in 1909, our venue seamlessly blends the rich legacy of Schuler's with modern elegance, creating an unparalleled experience for every event!

### **HYDE AWAY RETREAT VENUE - CERESCO, MI**

Just minutes from Schuler's, The Hyde Away Retreat Venue offers an outdoors, wooded location for your corporate function, wedding ceremony and/or reception. There is a horseshoe pond, small private lake, and wooded areas that can be ideal for your wedding ceremony location. On property is also a small cabin that can serve as a location for bridal party to gather and dress for the ceremony. The cabin features overnight accommodations for up to eight people (four queen size beds). The cabin also serves as a versatile space for wedding events, from pre-wedding gatherings to post-wedding celebrations.



# Breakfast

*Available 8am-12pm*

## **TIER 1 – \$16 PER PERSON SELECT ONE OF THE FOLLOWING:**

### **OLD FASHIONED CONTINENTAL BREAKFAST**

fresh baked caramel sticky buns, homemade scones and fruit display

### **OATMEAL BAR**

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

### **ON THE RUN BREAKFAST BOX**

fresh fruit, hard boiled egg, breakfast bar, nuts and bottled water (perfect to pick-up for morning meetings)

## **TIER 2 – \$19 PER PERSON SELECT ONE OF THE FOLLOWING:**

### **SWEETS & YOGURT BAR**

fresh baked caramel sticky buns, homemade scones, vanilla Greek yogurt, fresh berries, toasted granola, mini chocolate chips and spiced pecans

### **HERITAGE PLATED BREAKFAST**

scrambled eggs, hash browns, applewood smoked bacon, and fresh fruit garnish served with fresh baked caramel sticky buns and scones

## **TIER 3 – \$21 PER PERSON**

### **DELUXE BREAKFAST**

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

A 23% service charge will be automatically added to all food and beverage charges for private events.



## Lunch

*Available from 11am-4pm*

### **TIER 1 – \$21 PER PERSON SELECT TWO OF THE FOLLOWING:**

**BOWL OF SOUP**  
choice of Tomato Basil,  
Seafood Chowder, or  
Swiss Onion

**1/2 SANDWICH**  
choice of Turkey or Roast Beef  
on house-made bread,  
served with house-made chips

**SALAD**  
choice of Garden Salad,  
Schuler Salad, or  
Cranberry Walnut Salad

### **ADD A COOKIE FOR \$3 PER PERSON**

### **PREMIUM BOXED LUNCH – \$20 PER PERSON**

When it's necessary to work through lunch, enjoy a delicious, freshly prepared meal from Schuler's. All boxed lunches include sandwich choice, Chef's side salad, house-made potato chips, seasonal fruit, and a fresh house-baked cookie, a local favorite!

### **SIDE SALAD**

select one for entire group

### **PASTA SALAD OR TAVERN SLAW**

### **CHOICE OF SANDWICH**

#### **ROASTED TURKEY BREAST**

crisp lettuce, tomato, red onion, cheddar cheese and roasted pepper mayo, on house-made Bavarian Wheat bread

#### **SHAVED ROAST BEEF**

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

#### **HAM SANDWICH**

crisp lettuce, tomato, red onion, Swiss cheese and honey mustard, on house-made Bavarian Wheat bread

#### **FRESH VEGETABLE SANDWICH**

cucumber, spinach, tomato, red pepper, feta, red onion, mixed greens, and Boursin cheese, on house-made Bavarian Wheat bread

A 23% service charge will be automatically added to all food and beverage charges for private events.



## Lunch/Casual Buffet

*Available from 11am-4pm*

**TIER 2 – \$26 PER PERSON  
SELECT ONE OF THE FOLLOWING:**

### **SCHULER'S BUILD YOUR OWN FAJITA BAR**

marinated sliced beef & chicken, grilled 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

### **SCHULER'S SOUP AND MARKET FRESH DELI BUFFET**

Chef's house-made soup; assorted tray of pre-made sandwiches; roasted turkey, ham and roast beef; house-made pub chips; Garden salad with assorted dressings; and your choice of cole slaw or pasta salad

### **BUILD YOUR OWN ELOTE RICE BOWL BUFFET**

cilantro lime rice base with a selection of toppings: chicken, roasted corn, black beans, cotija cheese, shredded lettuce, salsa, sour cream, avocado, cilantro ranch

### **GYRO BAR**

shaved Greek style gyro meat (beef and lamb), thinly sliced grilled chicken breast, sautéed onions and bell peppers, soft pita bread, cucumber and yogurt sauce, chopped lettuce, crumbled feta cheese, fresh tomato, house-made roasted garlic hummus, fried pita chips, green salad with red wine vinaigrette

### **BBQ BUFFET**

BBQ pulled pork, BBQ pulled chicken, buns, pub chips, cole slaw, garden salad with two dressings

### **PASTA BAR**

fettuccine Alfredo and penne marinara, paired with your choice of two proteins: grilled chicken, Italian sausage, or roasted vegetables. Accompanied by shaved Parmesan, fresh basil, and crushed red pepper flakes. Served with garden salad with assorted dressings and garlic bread

**ADD A COOKIE FOR \$3.00 PER PERSON**

A 23% service charge will be automatically added to all food and beverage charges for private events.



## Hors D'oeuvres

Priced per serving (minimum order of 15 servings)

*Please inquire with your sales associate about hors d'oeuvres that are available served butler style*

**SCHULER'S MEATBALLS \$3.50**  
A famous Schuler tradition

**VEGETABLE CRUDITES \$3.50**  
A traditional tray of fresh garden vegetables,  
served with house-made ranch dip

**CHEF'S SELECT BRUSCHETTA \$2.50**  
Toasted house-made baguette topped  
with fresh, seasonal ingredients

**SILVER DOLLAR FINGER SANDWICHES \$3.50**  
Assortment of ham, turkey, roast beef and  
cheeses on house-made rolls, served  
with fresh accompaniments

**SOUTHWEST CHICKEN QUESADILLA \$2.50**  
Marinated pulled chicken, caramelized onion,  
tomato, cilantro pepper ranch  
and shredded cheese in a grilled tortilla  
served with salsa

\*Gluten-Free Wrap Available\*

**CAJUN BEEF BITES \$5.50**  
Beef tenderloin seared with Cajun  
seasoning and served on arugula with  
Chimichurri Rojo sauce

**PEACH AND APRICOT BRUSCHETTA \$2.50**  
Peach, apricot, prosciutto, ricotta with honey  
and mint

**MINI BEEF WELLINGTON \$6.50**  
Classic mini beef wellingtons wrapped in puff  
pastry and served with a horseradish  
dipping sauce

**WHITEFISH SPREAD \$4.50**  
A creamy blend of smoked Whitefish, cream  
cheese and garlic aioli served with Naan bites

**SCHULER'S HOUSE-MADE HERITAGE  
CHEESE AND WHEAT CRACKERS \$3.50**  
Served as a tray presentation

**CLASSIC FRUIT TRAY \$3.50**  
A beautiful, displayed tray of  
fresh seasonal fruits

**CAPRESE SKEWERS \$3.50**  
Cherry tomato, fresh mozzarella and  
basil, drizzled with balsamic vinegar

**CHICKEN SATAY \$2.50**  
Skewered and served with a mango-  
pineapple chutney

**BRIE DIP \$3.50**  
Creamy brie cheese, blended with  
caramelized onions, figs, bacon with  
toasted pistachio and crostini

**SPINACH AND ARTICHOKE DIP \$3.50**  
A creamy blend of artichoke, spinach,  
cream cheese, cheddar cheese and  
roasted peppers, served with tortilla and  
fried pita chips

**FLORENTINE STUFFED MUSHROOM \$2.50**  
Heritage cheese, pimentos, spinach and  
roasted garlic, baked golden brown, served  
on a bed of red pepper sauce

**SHRIMP COCKTAIL \$3.50**  
Large, chilled shrimp displayed with zesty  
cocktail sauce, remoulade and fresh lemons

**CAJUN GRILLED SHRIMP \$3.50**  
Large, marinated shrimp grilled and served  
chilled, with a house-made mango curry  
dipping sauce

A 23% service charge will be automatically added to all food and beverage charges for private events.



## *Hors D'oeuvre Platters*

Priced per serving (minimum order of 15 servings)

### **CHEESE & CRACKER DISPLAY \$3.50**

An assortment of imported and domestic cheeses, served with a variety of crackers, garnished with grapes, berries and nuts

### **ANTIPASTO PLATTER \$6.50**

marinated grilled and chilled vegetables, sliced European meat, imported and domestic cheese, olives and fresh baguette

### **CHARCUTERIE PLATTER \$7.50**

vegetables, sliced European meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette and Schuler's house-made crackers

### **GRAND CHARCUTERIE PLATTER \$16**

grand display of vegetables, sliced European meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette and Schuler's house-made crackers

### **HUMMUS TRIO \$5.50**

tasty trio of assorted hummus served with house-made giardinara and toasted pita points

### **SMOKED SALMON PLATTER \$6.50**

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

A 23% service charge will be automatically added to all food and beverage charges for private events.



## *Plated Dinner*

Final entrée selections will be due 3 days before.

A list of guest name, entrée selection and dessert selection will be required. Schuler's will produce name cards.

For groups over 70, a seating chart will be required.

### **SIDE SALAD OPTIONS**

(Please select one for the entire group)

#### **GARDEN SALAD**

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

OR

#### **CRANBERRY WALNUT SALAD**

Crisp garden greens, tomato, dried cranberries, cucumbers, red onion, blueberries, and feta with raspberry balsamic vinaigrette and house made cranberry and walnut croutons.

## *Hors D'oeuvre Selections*

Please refer to Page 7 for descriptions

SCHULER'S HERITAGE CHEESE AND CRACKERS  
SCHULER'S MEATBALLS  
CLASSIC FRESH FRUIT TRAY  
VEGETABLE CRUDITES  
CHEF'S SELECT BRUSCHETTA  
SOUTHWEST CHICKEN QUESADILLA  
GOURMET CHEESE AND CRACKER DISPLAY  
CAPRESE SKEWERS  
CHICKEN SATAY  
SMOKED GOUDA DIP  
SPINACH AND ARTICHOKE DIP  
FLORENTINE STUFFED MUSHROOMS

## *Dessert Selections*

Please refer to Page 12 for descriptions

SPECIALTY CAKE  
HOUSE MADE BROWNIES  
DESSERT SHOOTERS  
SCHULER'S INDIVIDUALLY WRAPPED COOKIE  
BAKER'S NEW YORK STYLE CHEESECAKE CUP  
CHOCOLATE COVERED STRAWBERRIES

## *Tiered Entree Selections Listed on Following Page*

A 23% service charge will be automatically added to all food and beverage charges for private events.



# Plated Dinner Tiers

A la carte pricing available upon request

## TIER 1 CLASSIC SELECTIONS— \$52 PER PERSON SELECT ONE HORS D'OEUVRE, THREE ENTREES AND ONE DESSERT:

### CHICKEN PORTOFINO

marinated chicken breast topped Portofino salsa and balsamic glaze

### BRAISED BEEF POT ROAST

Tender, slow-braised pot roast with caramelized onions

### HERB CRUSTED SALMON

Seared in a light peppercorn brine, topped with pickled onions and a creamy beurre blanc sauce

### GARDEN PRIMAVERA

Fresh seasonal vegetables, bright pesto sauce and Parmesan cheese tossed together with cheese tortellini

## TIER 2 PREMIUM SELECTIONS— \$63 PER PERSON SELECT TWO HORS D'OEUVRE, THREE ENTREES AND TWO DESSERTS:

### FLORENTINE STUFFED CHICKEN

Panko crusted, stuffed with spinach, feta, wild rice, roasted peppers, mushrooms and sun dried tomato, with a florentine cream sauce

### SCHULER'S CLASSIC ROAST PRIME RIB – 12 OZ CUT

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

### WHITEFISH WITH CHERRIES AND CREMINI

Pan seared Whitefish served with a cherry mushroom butter sauce

### GRILLED VEGETABLE RISOTTO

Creamy risotto with fresh seasonal vegetables, Parmesan cheese and chives.

## TIER 3 SIGNATURE SELECTIONS— \$73 PER PERSON SELECT THREE HORS D'OEUVRE, THREE ENTREES AND THREE DESSERTS:

### FILET OF BLACK ANGUS BEEF TENDERLOIN

Rich bordelaise sauce and fried onions

### BEEF TENDERLOIN AND SHRIMP SCAMPI

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

### BEEF TENDERLOIN AND TOMATO BASIL CHICKEN

Petite tenderloin with garlic steak butter and crispy fried onion with pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

### WHITE BEAN GNOCCHI

caramelized onion and fennel with kale, pepper and northern beans sautéed with roasted tomato and Parmesan cheese

A 23% service charge will be automatically added to all food and beverage charges for private events.



# Dinner Buffet

## TIER 1 CLASSIC BUFFET— \$52 PER PERSON

select one hors d'oeuvre, two entrees and one desserts

## TIER 2 PREMIUM BUFFET – \$63 PER PERSON

select two hors d'oeuvres, three entrees and two desserts

## TIER 3 SIGNATURE BUFFET – \$73 PER PERSON

select three hors d'oeuvres, three entrees and three desserts

### Entree Selections

#### SCHULER'S CLASSIC ROAST PRIME RIB

(additional 7.00 per person)

Slow roasted in the English tradition

#### TOMATO BASIL CHICKEN

Pan sauteed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

#### CHICKEN MARSALA

Marinated breast of chicken char-broiled and served with a rich Marsala cream sauce

#### SALMON PORTOFINO

Salmon seared with pepper and thyme with Portofino salsa and balsamic glaze

#### BOURBON MAPLE PORK MEDALLIONS

Loin medallions finished with a bourbon maple cider glaze

#### POT ROAST

Bordelaise sauce

#### MERLOT BEEF TIPS

Beef chuck braised in merlot with rich beef stock, mushrooms, Pearl onions and bacon

#### GARDEN PRIMAVERA

Fresh seasonal vegetables, bright pesto sauce and Parmesan cheese tossed together with cheese tortellini  
(also available with fresh tomato basil sauce)

### Salad Selections

(Please select two)

GARDEN SALAD

CAESAR SALAD

CRANBERRY WALNUT SALAD

BROCCOLI SALAD

QUINOA SALAD

CLASSIC FRUIT TRAY

### Accompaniment Selections

(Please select two)

GREEN BEAN MEDLEY

ROASTED BRUSSELS SPROUTS

HARVEST RICE MEDLEY

SWEET POTATO HASH

HERB ROASTED POTATOES

MASHED POTATOES

### Hors D'oeuvre Selections

Please refer to Page 7 for descriptions

SCHULER'S HERITAGE CHEESE AND CRACKERS

SCHULER'S MEATBALLS

CLASSIC FRESH FRUIT TRAY

VEGETABLE CRUDITES

CHEF'S SELECT BRUSCHETTA

SOUTHWEST CHICKEN QUESADILLA

GOURMET CHEESE AND CRACKER DISPLAY

CAPRESE SKEWERS

CHICKEN SATAY

SMOKED GOUDA DIP

SPINACH AND ARTICHOKE DIP

FLORENTINE STUFFED MUSHROOMS

### Dessert Selections

Please refer to Page 12 for descriptions

SPECIALTY CAKE

HOUSE MADE BROWNIES

DESSERT SHOOTERS

SCHULER'S INDIVIDUALLY WRAPPED COOKIE

BAKER'S NEW YORK STYLE CHEESECAKE CUP

CHOCOLATE COVERED STRAWBERRIES

A 23% service charge will be automatically added to all food and beverage charges for private events.



## House-Made Desserts

(per person)

### SIGNATURE PECAN BALL | 10.50

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

### CLASSIC CREME BRULEE | 10.50

Chilled custard, caramelized sugar and fresh raspberries

### BAKER'S NEW YORK STYLE CHEESECAKE | 10.50

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

### SCHULER'S SUNDAE | 8.50

Ice cream, drenched with your choice of chocolate, caramel, or raspberry sauce

### BLOOD ORANGE SORBETTO | 8.50

Dairy and gluten free

### RASPBERRY SHERBERT | 8.50

### HUMMINGBIRD CAKE | 10.50

An old-fashioned banana cake, toasted walnuts, coconut, pineapple with rich cream cheese frosting

### DEVIL'S DELIGHT | 10.50

House-made fudge brownie topped with vanilla bean ice cream

### SCHULER'S HOUSE-MADE DESSERT BARS | 38

1 dozen dessert bars

### SCHULER'S HOUSE-MADE COOKIES

INDIVIDUALLY WRAPPED | 3.50

### SCHULER'S HOUSE-MADE COOKIES

TRAY PRESENTATION | 38

1 dozen cookies

### DESSERT SHOOTERS | 3.50

Chef's choice of mini dessert shooters

### CHOCOLATE COVERED STRAWBERRIES | 3.50

Fresh strawberries dipped in dark chocolate, semi-sweet chocolate, drizzled with white chocolate (per strawberry)



## Specialty Cakes

### ROUND LAYER CAKES

5" 1 layer (serves 4-8) 16 - filling add 3  
5" 2 layer (serves 8-16) 30 - filling add 3

8" 1 layer (serves 8-14) 26 - filling add 5  
8" 2 layer (serves 16-24) 50 - filling add 5

### SHEET CAKES

1/4 sheet cake (serves 15-20) 56 - filling add 7  
1/2 sheet cake (serves 30-42) 112 - filling add 9  
Full Sheet Cake (serves 60-84) 155

### CARROT CAKE (WITH CREAM CHEESE FROSTING)

1/4 sheet cake (serves 15-20) 62  
1/2 sheet cake (serves 30-42) 145  
Full Sheet Cake (serves 60-84) 185

### CAKE BATTER FLAVORS:

White, Chocolate, Marble, and Carrot

### ICING:

White Butter Cream, Chocolate Butter Cream, White Whipped,  
Chocolate Whipped, and Cream Cheese

### FILLING:

Strawberry, Cream Cheese, and Bavarian Custard  
(Raspberry and Lemon may be available upon request)

### PRICE STRUCTURE

Cake prices include basic decorating and message. Please inquire about wedding cakes and pricing.  
Cakes provided by outside vendors are subject to a \$1.50 per person service fee.  
We will provide a skirted cake table, plates and utensils and cake cutting service.



## *Banquet Beverages*

Coffee, Lemonade, Iced Tea or Fountain Soda - 4.50 per person, bottomless

Hot Tea - 6 per teapot

Coffee Shuttle, Regular - 50 per shuttle (charged based on consumption)

Coffee Shuttle, Decaf - 50 per shuttle (charged based on consumption)

Juice Carafes - 15 per carafe (charge based on consumption)

By the Pitcher: Lemonade, Iced Tea - 15 per pitcher (charged based on consumption)

Bottle Water - 3.50 per bottle

Assorted Canned Soda - 3.50 each

Coffee, Lemonade or Iced tea in a 5 gallon cambro - 135 (serves approx. 60-75)

Beverage Decanter: Iced Tea or Lemonade (2 1/2 gallons) - 80 (serves approx. 30-40)

Beverage Decanter: Water (fruit infused) - 16

Fruit Citrus Punch - 50 per gallon (serves 15-20)

with Sherbet - 60 per gallon

Sparkling water with fruit garnish; toast pour - 6 per person

Mimosa Bar with 3 different juices and garnishes - 11 per person - 1st hour

7 per person - each additional hour

Hosted Bar (custom) - 225, fee waived if bar sales over 300



# BAR SERVICES

## HOSTED COCKTAILS

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. A private bar set-up is available for our in-house banquet rooms for \$2 (fee waived if bar sales exceed \$300).

## CASH COCKTAILS

Guests purchase their drinks individually. Prices include tax and gratuity.

## SIGNATURE BATCHED COCKTAILS

Create your own special cocktail to personalize your event. Decanters \$325 (to serve 50).

## PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a designated time period. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance (package pricing on page 16).

## PACKAGED BEVERAGE SERVICE DETAILS

- Beverage package time period begins at the opening of the bar.
- You have the option of converting your bar to a cash bar once your hosted hours have ended.
- Shots of liquor without mixers are not permitted with the packaged service.
- Non-Alcoholic beverages are included with each package.

## CONSUMPTION BEVERAGE PACKAGE

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the event and you will be charged on a per person drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards.



# OFF SITE BAR SERVICES

According to our off-site license, any bar offering liquor must be fully hosted. However, we can provide a cash bar with beer and wine options.

## PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a designated time period. You will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children. In order to select a beverage package for your event, there must be a minimum of 75 guests in attendance (package pricing on following page).

### PACKAGED BEVERAGE SERVICE DETAILS

- Beverage package time period begins at the opening of the bar.
- You have the option of converting your bar to a cash bar once your hosted hours have ended.
- Shots of liquor without mixers are not permitted with the packaged service.
- Non-Alcoholic beverages are included with each package.

## SIGNATURE BATCHED COCKTAILS

Create your own special cocktail to personalize your event. Decanters \$325 (to serve 50).

## CONSUMPTION BEVERAGE PACKAGE

Those not interested in selecting a beverage package for their hosted bar service can choose the option of Consumption Beverage Service. The bar tab will be tallied throughout the event and you will be charged on a per person drink basis. You have the option of putting a spending limit on your tab and converting it to a cash bar afterwards.



# PACKAGED BEVERAGE SERVICE

## BEER & WINE PACKAGE

Includes House Wine and choice of Domestic Beers

\$10 per person - 1st hour

\$7 per person - each additional hour

- SELECT 3 –  
 SCHULER WINES  
 Red Blend  
 Cabernet  
 Merlot  
 Chardonnay  
 White Zin  
 Pinot Grigio  
 Sparkling

- SELECT 2 –  
 DOMESTIC BEERS  
 Budweiser  
 Bud Light  
 Miller Lite  
 Coors Light  
 Michelob Ultra

## PREMIUM BAR BEVERAGE PACKAGE

Includes Schuler Wine, choice of Premium or Domestic Beers, and Premium Brand Beverages

\$14 per person - 1st hour

\$9 per person - each additional hour

- SELECT 3–  
 SCHULER WINES  
 Red Blend  
 Cabernet  
 Merlot  
 Chardonnay  
 White Zin  
 Pinot Grigio  
 Sparkling

- INCLUDED –  
 PREMIUM LIQUORS  
 Tanqueray Gin  
 Seagrams' 7 Whisky  
 Bacardi Rum  
 Captain Morgan Rum  
 Wheatley Vodka  
 Jim Beam Bourbon  
 Dewar's Scotch  
 Corazon De Agave Tequila

- SELECT 2 –  
 DOMESTIC BEERS OR PREMIUM BEERS  
 Budweiser  
 Bud Light  
 Miller Lite  
 Coors Light  
 Michelob Ultra  
 Corona  
 Guinness  
 Stella Artois  
 Kaliber (N/A)  
 Other seasonal craft selections available

## ELITE BAR BEVERAGE PACKAGE

Includes Schuler Wine, choice of Premium or Domestic Beer, and Elite Brand Beverages

\$16 per person - 1st hour

\$10 per person - each additional hour

- SELECT 2 –  
 DOMESTIC BEERS OR PREMIUM BEERS  
 Budweiser  
 Bud Light  
 Miller Lite  
 Coors Light  
 Michelob Ultra  
 Corona  
 Guinness  
 Stella Artois  
 Kaliber (N/A)  
 Other seasonal craft selections available

- SELECT 3 –  
 SCHULER WINES  
 Red Blend  
 Cabernet  
 Merlot  
 Chardonnay  
 White Zin  
 Pinot Grigio  
 Sparkling

- INCLUDED –  
 ELITE LIQUOR  
 Bombay Sapphire Gin  
 Crown Royal Whiskey  
 Makers Mark Whiskey  
 Bacardi Rum  
 Meyers Rum  
 Grey Goose Vodka  
 Glenlivet Scotch  
 Patron Silver Tequila

A 23% service charge will be automatically added to all food and beverage charges for private events.



# PACKAGED BEVERAGE SERVICE ADD-ONS



**MIMOSA BAR**  
Includes Champagne, four (4) juices,  
and fresh fruit garnishes  
\$11 per person - 1st hour  
\$7 per person - each additional hour



**BOURBON BAR**  
Includes five (5) bottles for selection  
\$16 per person - 1st hour  
\$10 per person - each additional hour

A 23% service charge will be automatically added to all food and beverage charges for private events.



# SIGNATURE BATCHED COCKTAILS

\$325 (serves 50)



## PEACH SANGRIA

White zinfandel, peach schnapps, cranberry juice, topped with sprite

## LAVENDER LEMONADE GIN FIZZ

Gin, lavender syrup, fresh lemon juice, soda water

## CHARDONNAY MARGARITA

Chardonnay, house-made margarita mix

## APPLE CIDER MULE

Vodka, apple cider, ginger beer, fresh lime juice

## MAPLE BOURBON SOUR

Bourbon, maple syrup, a splash of orange juice and house-made sour mix

## PRICKLY PEAR MINT MOJITO

White rum, prickly pear syrup, mint simple syrup, lime juice, club soda



A 23% service charge will be automatically added to all food and beverage charges for private events.



An exceptional event venue located in the heart of downtown Marshall, Venue 19 Zero 9 is housed in the iconic Dreamers Furniture store building, an 1880s historical landmark. Venue 19 Zero 9 is a premier destination for weddings, corporate events, and other special occasions. Named to honor the inaugural year of Schuler’s Restaurant in 1909, our venue seamlessly blends the rich legacy of Schuler’s with modern elegance, creating an unparalleled experience for every event!

### VENUE FEE

Including Tables – round, 8ft banquet tables, 6ft banquet tables, chairs, white linen, cocktail tables, indoor ceremony, bride’s quarters, groom’s quarters, bar glassware, china, silverware, set up & clean up, day of venue coordination, multiple parking options in city lots and on street parking, 3 Hotel Rooms  
\*outdoor ceremony – 15 mins away (can be booked at an additional cost)

SUNDAY-THURSDAY.....	\$4500
FRIDAY.....	\$5000
SATURDAY .....	\$6000

To secure your booking and confirm your date, please complete the rental contract with your \$1000 non-refundable deposit.

### PAYMENT SCHEDULE

\$1000 deposit due at booking. 25% of invoice due 30 days after booking. 50% of invoice due 6 months prior to event. 75% of invoice due 2 months prior to event. 100% of invoice due 1 month prior to event.

### MENU

The menu for your event must be finalized no less than 1 month prior to your event. Any additional rental requests must be made at this time.

### CONTRACT

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



Introducing Hyde Away Retreat Venue, a serene and picturesque location for special events and corporate retreats, nestled in the peaceful countryside. Just minutes from Schuler's, Hyde Away offers the perfect blend of natural beauty and rustic charm, providing a quiet and intimate atmosphere ideal for gatherings and team-building in an outdoor paradise.

The Hyde Away Retreat Venue features a tranquil, wooded setting with versatile spaces for hosting events. A scenic horseshoe pond, a small private lake, and forested areas create ideal backdrops for outdoor ceremonies, team activities, or relaxation spots. The property includes a cozy cabin, which accommodates up to eight guests (with four queen beds) and serves as a flexible space for meetings, retreats, or team-building sessions.

For dining and entertainment, guests may also choose to visit Schuler's Restaurant, Venue 19 Zero 9, or remain at the Hyde Away property to enjoy its natural beauty. Hyde Away Retreat Venue brings a unique and enchanting setting to any gathering, making it truly memorable.

### RENTAL OF GROUNDS FOR CEREMONY & RECEPTION \$5,000

\*Requirement - Schuler's Restaurant is the exclusive caterer for Hyde Away Venue; all food and beverage must be supplied by them.

### RENTAL OF GROUNDS FOR CEREMONY ONLY \$1,200

Includes the rental of a portable restroom

### RENTAL OF GROUNDS FOR PARTY, SHOWER, OR MEETING (4 HOURS) \$2000

Rental of grounds for reception only \$4,500

\*Requirement - Schuler's Restaurant is the exclusive caterer for Hyde Away Venue; all food and beverage must be supplied by them.

### HYDE AWAY CABIN \$500 + TAXES - PER NIGHT/INCLUDES CLEANING FEE, 2 NIGHT MINIMUM

Recommended dressing area  
4 queen beds in loft - sleeps 8  
1 bathroom  
Patio & Fire Pit

The following items must be rented through an outside vendor: tent, portable restrooms, tables, and chairs. For guest counts over 100, clients are also responsible for renting linens, dinnerware, glassware, and flatware.

Hyde Away Venue offers optional rentals including:

- Wooden chairs: \$2 each (up to 115 available)
- Church pews: \$20 each (seats approximately 20 - 6 available)
- Wedding arch: \$100

Non-refundable deposit to hold date: \$500 for grounds and \$150 for overnight per unit (wedding/reception \$1000)

# 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.

## 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 .....	\$300
26-50 PEOPLE .....	\$350
51-75 PEOPLE .....	\$400
76-100 PEOPLE .....	\$450
101-150 PEOPLE .....	\$500

## MENU

The menu for your event must be determined no less than 2 weeks prior to your event. All rental requests for tables, chairs, special glassware, flowers, linens, dance floor, and any other rental requests must be made at this time.

## CHEF

Any hours the chef spends on site at your event are billed at \$35 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 \$17 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 \$2.00 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.

## PAYMENT SCHEDULE

\$1,000 Deposit

25% Due 30 Day After Booking

50% Due 6 Months Before Event

75% Due 2 Months Before Event

100% Due 1 Month Before Event

Price will fluctuate based on your finalized menu & RSVPs.