



Schuler's Banquet Room Specifications

<u>Room</u>	<u>Conference Style</u>	<u>Theatre</u>	<u>Rounds</u>	<u>Cocktail</u>	<u>U-Shape</u>
Heritage All	N/A	150	120-130	225	N/A
Heritage East	24	60	48	68	
Heritage West	16	32	24	28	
Heritage Center	20	40	32	34	
Signature Room	24	60	56	68	
Lodge	20	N/A	64 (squares)	90	N/A
Conference Room(s)	2-15	N/A	N/A	N/A	N/A

*Please note: the above information is used as a general guideline only. Other room set-up options are available and room capacities may vary based on table set-up and special requests.

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 it is a small business meeting or a family get-together. It is our most private room 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 136 guests at round tables.

Signature Room

Located in the back of our regular dining area, the Signature Room has floor to ceiling windows overlooking an outdoor patio area accessible to guests. A corner fireplace adds to the ambience.

Lodge

This room has a fireplace as well as colorful stained glass windows along one wall. Its wood paneling and distinctive furnishings add to the comfortable, cozy atmosphere.

Schuler's[®]

Restaurant & Pub

Conference Rooms

Located on the second floor of the restaurant, the conference rooms vary in size and accommodate private business meetings/interviews of groups from 2 to 12 in guest count.

In House Rental Fees

Private Bar Set-up \$100.00

(waived if bar sales exceed \$250.00)

Dance Floor Set-up \$150.00

Cake Fee \$35.00

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

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

Audio Visual Equipment

Screen & 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

Prices subject to 18% service charge and 6% sales tax

We are happy to help you plan customized menus to your specification 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.



Beverages

Bottomless Coffee, Tea, Iced Tea or Fountain Soda \$2.60 per person

*Schuler's offers a fine selection of beer, wine, liquors and champagne.
We are happy to suggest pairings and specialty beverages to complement your event.*

Banquet Breakfast Menu

Old Fashioned Continental \$8.50

served with chilled juice, sunrise sticky buns, scones and toasted house made breads with butter and preserves

served with above items and fresh fruit \$11.00

Heritage Breakfast \$12.00

plated and served with scrambled eggs, American fries, fruit garnish, your choice of link sausage or hickory-smoked bacon (select one in advance), sunrise sticky buns, scones and toasted house made breads with butter and preserves

Breakfast Buffet \$13.00

(minimum of 10 guests)

buffet with chilled juices, American fries, fresh fruits, your choice of link sausage or hickory-smoked bacon (select one in advance), sunrise sticky buns, scones and toasted house made breads with butter and preserves

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*

Schuler's[®]

Restaurant & Pub

Banquet Lunch

prices include Schuler's house-made bread and crackers,
butter and Heritage cheese spread, entrée, soup or salad, and dessert

Soup or Salad

(Please select one for entire group)

choice of Chef's soup or fresh garden salad with country ranch and roasted red pepper dressing

Entrées

entrée served with Chef's accompaniments

\$16.00 per person

\$18.00 per person

Harvest Herb Chicken

pan seared and served on wild rice with
summer vegetables, topped with roasted
tomato vinaigrette

Butter Crumb Cod

covered in bread crumb crust and baked with
lemon dill beurre blanc

Tortellini Primavera

tri color cheese filled tortellini, tossed with
flame roasted peppers and onions, garlic, white
wine, herbs and Parmesan - add grilled

Schuler's Classic Prime Rib

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

Lake Superior Whitefish

oven broiled and basted in citrus butter

London Broil

flank steak marinated in soy, ginger and
apple juice with button mushrooms

New England Pot Roast

roasted in bordelaise wine sauce

Dessert

(Please select one)

Raspberry Sherbet
Vanilla Bean Ice Cream
Peppermint Ice Cream
Schuler's Bread Pudding

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



Banquet Lunch – Lighter Side

served with Schuler's house-made wheat crackers and Heritage cheese spread

Sandwiches and Wraps

\$14.50 per person

(Select up to three entrees)

Grilled Breast of Chicken Salad

seasoned, grilled chicken breast, mandarin orange segments, chopped egg, cheddar cheese and vegetable garnishes, with our own country ranch dressing

Turkey Club Wrap

turkey, bacon, cheddar cheese, tomato, lettuce and onion, wrapped in a flour tortilla smeared with Dijon mayonnaise, served with pub chips and slaw

Grilled Veggie Wrap

grilled zucchini, eggplant, onions, peppers, portabella mushrooms, and lettuce, with feta cheese and hummus wrapped in a naan bread, served with pub chips and slaw

Chicken Breast Sandwich

seasoned, grilled chicken breast, topped with Monterey Jack, lettuce, and tomato on a Kaiser bun, served with fries and slaw

French Dip

sliced roast beef, sautéed mushrooms and onions, melted Swiss cheese, natural au jus, on our house-made sourdough bread, served open faced with fries and slaw

New England Shrimp & Crab Melt

seafood salad blended with Havarti & dill, served open face on a house-made focaccia, served with slaw

Soup and Deli Buffet

\$14.50 per person

(must be the only selection for an entire group, minimum 25 people)

Assorted meats, cheeses, Schuler's fresh house-baked breads, relishes, condiments and Chef's soup of the day. Choice of potato salad, vegetable display, pasta salad, slaw or garden salad (please select the two you prefer).

Instead of sandwiches, upgrade to a wrap tray that includes an assortment of three wraps and a tray of our house-baked cookies for an additional \$3.00 per person.

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*

Schuler's[®]

Restaurant & Pub

Hors d'oeuvres

(All prices are per dozen, unless otherwise noted)

Bacon Wrapped Scallops tender bay scallops glazed with béarnaise sauce	\$25.00
Gulf Shrimp Cocktail large, delicious shrimp with a snappy cocktail and rémoulade sauce	\$25.00
Chef's Select Canapés assortment of gourmet meat and seafood decoratively garnished	\$20.00
Silver Dollar Finger Sandwiches assortment of ham and turkey with cheeses on house-made silver dollar rolls, served with condiments	\$27.50
Schuler's Barbecue Meatballs a long time, famous Schuler's tradition	\$50.00 per gallon
Spinach & Artichoke Dip a creamy blend of Monterey Jack and Swiss cheeses, chopped spinach and artichokes, served with house-made tortilla chips, salsa and sour cream (serves 15-20 people)	\$50.00 per gallon
Chef's Select Bruschetta Sampler an assortment of toasted fresh baguettes topped with fresh ingredients	\$17.00
Mediterranean Tomatoes sliced roma tomatoes with goat and feta cheese mousse served on a baguette and topped with fresh herb and a kalamata olive	\$15.00
Artichoke and Seafood Mushroom Caps stuffed with blue crab, shrimp, grilled artichoke, Boursin and smoked provolone cheese, baked golden with a Parmesan and crumb topping	\$18.00
Puffs En Croute beef, chicken & wild mushroom stuffing in a buttery puffed pastry	\$19.00
Chef Carving Station, Turkey Breast Chef Carving Station, Beef Tenderloin served with silver dollar rolls and appropriate accompaniments (serves 20-30)	\$150.00 per turkey breast \$250.00 per tenderloin

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



Banquet Tray Presentation Hors d'oeuvres

(All prices are per person, except for Brie Wheel)

Garden Fresh Vegetable & Relish Tray with house made dips	\$3.75
Seasonal Fresh Fruit Tray with a raspberry whip	\$4.50
Crab & Artichoke Dip crab, artichokes, kalamata olives, sun-dried tomatoes, scallions, feta and cream cheese with crispy, toast rounds for dipping	\$4.25
Gourmet Cheese Presentation variety of international cheeses with crackers	\$4.25
Traditional Antipasto Platter an assortment of Chef's select imported meats, cheeses, marinated vegetables & relishes, served with Schuler's house made crackers and water crackers	\$5.25
Baked Brie Cheese Wheel (serves 30-35 people) baked brie wrapped in a warm puff pastry decoratively garnished with dried fruits and nuts, served with water crackers	\$45.00
Hummus Platter traditional, roasted red pepper and roasted garlic hummus served with house-made wheat crackers , Naan bread, carrot and celery sticks and house-made giardiniera	\$4.25
Smoked Atlantic Salmon with red and green onions, capers, chopped egg and toasted flat bread	\$5.25
Schuler's House-Made Wheat Crackers and Heritage cheese spread	\$3.25

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



Banquet Dinner

prices include Schuler's house-made bread and crackers, butter, and Heritage cheese spread, soup or salad, entrée and dessert

Soup or Salad

(Please select one for entire group)

choice of Chef's soup or fresh garden salad with country ranch and roasted red pepper dressing

Entrées

served with Chef's accompaniments

\$24.95 per person

Canadian Walleye

dusted with seasoned flour and sautéed in white wine

Prosciutto Wrapped Chicken

fresh chicken wrapped in prosciutto and oven roasted,
served with house-made giardiniera, fresh mozzarella and beurre blanc

New England Braised Pot Roast

tender pot roast, roasted in a bordelaise wine sauce

Broiled Whitefish

oven broiled and basted in citrus butter

\$29.95 per person

Prime Rib

a Michigan cut of our famous prime rib, slow roasted in the English tradition with natural au jus

Salmon Au Poivre

marinated in a light smoky brine, coated with honey and a mélange of cracked peppercorn, topped with lemon beurre blanc reduction

Pecan Crusted Chicken Breast

stuffed with brie cheese and fresh spinach

**Vegetarian Options Available*

Dessert

(Please select one)

Raspberry Sherbet

Vanilla Bean Ice Cream

Peppermint Stick Ice Cream

Schuler's Bread Pudding

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



Formal Banquet Dinner

prices include Schuler's house-made bread and crackers, butter, and Heritage cheese spread, soup or salad, entrée and dessert

Soup or Salad

(Please choose one for entire group)

choice of Chef's soup or fresh garden salad with country ranch and roasted red pepper dressing

Entrées

served with Chef's accompaniments

\$32.00 per person

Schuler's Classic Roast Prime Rib

slow roast of whole prime ribs in the English tradition

Filet of Beef Tenderloin

Grilled filet mignon brushed with seasoned butter and topped with crispy fried onions

Pecan Crusted Chicken Breast

stuffed with brie cheese and fresh spinach

\$42.00 per person

(Please select one for entire group)

Steak & Lobster

tenderloin with a lobster tail and lemon butter sauce

Tenderloin & Chicken

sliced roast tenderloin with bordelaise, and grilled breast of chicken

Tenderloin & Shrimp

tenderloin with bordelaise and seafood stuffed shrimp with hollandaise sauce

**Vegetarian Options Available*

Dessert

(Please select one)

Seasonal Bread Pudding

Peppermint Ribbon Pie

New York Style Cheese Cake

Prices subject to 18% service charge and 6% sales tax

We are happy to help you plan customized menus to your specification 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.



Banquet Dinner Buffet

(Minimum of 25 guests)

prices include Schuler's house-made bread and crackers,
butter and Heritage cheese spread

*(Choose **three** selections from each for \$34.50 or **two** selections from each for \$32.50)*

Salad Selections

Potato Salad

Greek Pasta Salad

Fresh Market Salad with Balsamic Vinaigrette and Raspberry Vinaigrette

Tomato Basil Cous Cous Salad

Fresh Garden Salad with Choice of two Dressings

Seasonal Fruit Bowl

Accompaniments

Fresh Green Beans with Almonds

Honey Glazed Carrots

Herb Roasted Potatoes

Redskin Mashed Potatoes

Entrée Selections

Salmon Au Poivre

Prosciutto Wrapped Chicken

Tortellini Primavera

Herb Crusted Pork Loin with Port Wine Demi Glace

New England Braised Pot Roast

Portabella Mushroom Ravioli

Carved Prime Rib of Beef (additional \$5.00 per person)

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



House Made Desserts

(Prices are per person, unless otherwise noted)

Peppermint Ribbon Pie	\$5.50
peppermint ice cream layered with hot fudge in a chocolate crust, topped with meringue	
House Made Cheesecake	\$5.50
house-made on a graham cracker crust with fresh berry sauce	
Michigan Cherry Crisp	\$5.50
served warm and topped with vanilla bean ice cream	
Lemon Bars	\$3.75
delicious treats served as a tray presentation	
Assorted House-made Cookies	\$15.00 dozen
our famous cookies served as a tray presentation	
Schuler's Bread Pudding	\$5.50
Raspberry Sherbet	\$3.00
Vanilla Bean Ice Cream	\$3.00
Peppermint Ice Cream	\$3.00

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*



Specialty Cakes

Batter Flavors

White
Chocolate
Carrot or lemon (additional \$2.00)

Icing

White
Chocolate
Cream cheese (additional \$2.00)

Filling Flavors

(additional \$2.00)
Chocolate Mousse
Custard
Lemon
Raspberry

Price Structure

Cake prices include basic decorating and message
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.

Layer Cake

9"	one layer (serves 8)	\$19.00
	two layer (serves 16)	\$34.00
12"	one layer (serves 16)	\$28.00
	two layer (serves 32)	\$52.00

Sheet Cake

1/4 sheet (serves 24)	\$30.00
1/2 sheet (serves 48)	\$60.00
full sheet (serves 96)	\$110.00

Prices subject to 18% service charge and 6% sales tax

*We are happy to help you plan customized menus to your specification 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.*