



## 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 23% service charge and 6% sales tax. All prices posted are the cash discounted price.  
If you pay by credit card you simply pay the full price. The cash discount is 3.75%.  
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. 070824*



## 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 15 or more are required to arrange a limited menu. Buffets are available for groups of 20 or more. Our sales staff can provide details and offer options.

## IN HOUSE RENTAL FEES

Flip-Chart with Markers.....	20.00
Easel.....	10.00
DVD Player.....	25.00
TV (70" with HDMI connection).....	100.00
Microphone and Podium.....	50.00
Conference Phone.....	50.00

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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.....	200.00
26-50 people.....	250.00
51-75 people.....	300.00
76-100 people.....	350.00
101-150 people.....	400.00

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 2 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 | 12**

fresh baked caramel sticky buns, homemade scones and fruit display

### **HERITAGE PLATED BREAKFAST | 15**

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

### **DELUXE BREAKFAST**

Plated | 16 Buffet | 18

*(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 | 12

*(minimum 20 people)*

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

### **OATMEAL BAR**

add to buffet | 6 as breakfast | 12

*(minimum 20 people)*

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

### **SMOKED SALMON PLATTER | 150**

*(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 | 12**

fresh fruit, hard boiled egg, breakfast bar, nuts and bottled water

*(perfect to pick-up for morning meetings)*

### **CLASSIC FRUIT TRAY | 65 GF**

*(serves 25)*

a beautifully displayed tray of fresh  
seasonal fruits and berries

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## BANQUET LUNCH – LIGHTER SIDE

*Add an individually wrapped cookie for dessert \$2*

### SANDWICHES

~Side Choices~

tavern slaw or fruit with a side of pub chips

#### ROASTED TURKEY SANDWICH | 17

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

#### TURKEY CLUB WRAP | 17

Shaved turkey, ham, bacon, cheddar, spring greens,  
tomatoes and mayo wrapped in a whole-wheat wrap

#### SHAVED ROAST BEEF | 18

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

#### SO MUCH MORE THAN A VEGGIE BURGER | 16

Quinoa, black bean, cilantro, oats, horseradish mayo,  
guacamole, onion straws, tomato, greens, french fries

#### SOUP AND HALF SANDWICH | 16

choice of turkey or roast beef sandwich on house-made  
bread and a bowl of tomato basil soup

### SALADS

#### GRILLED BREAST OF CHICKEN SALAD | 20 GF

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

#### TRAVERSE BAY SALAD | 15 GF

spring greens, dried cherries, bleu cheese crumbles,  
spiced pecans, red onions, dark balsamic dressing  
add chicken | 6    add salmon | 8

#### CLASSIC SCHULER SALAD | 13

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## BANQUET LUNCH - LIGHTER SIDE

### **SCHULER'S SOUP & SALAD BUFFET | 18**

*(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 | 19**

*(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 | 25**

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

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## PREMIUM BOXED LUNCH | 18

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 an oven-fresh house-baked cookie, a local favorite.

### SIDE SALADS

*(Please select one salad 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

served with 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

### ORDERING

24 to 48 hour notice is appreciated, but feel free to contact Schuler's for last minute availability

### PRESENTATION

All orders will be presented in a high-quality disposable box  
Condiments, paper napkin, and plastic ware will also be supplied  
Add canned soda or bottled water \$2.00

### DELIVERY

Delivery charges vary with group size and location

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## HORS D'OEUVRE MENU

### SCHULER'S HOUSE-MADE HERITAGE CHEESE AND WHEAT CRACKERS | 60

served as tray presentation  
(serves 25)

### CLASSIC FRUIT TRAY | 65 GF

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

### CHEESE AND CRACKER DISPLAY | 75

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

### VEGETABLE CRUDITÉS | 65 GF

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

### CAPRESE SKEWERS | 75 GF

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

### GOAT CHEESE BRUSCHETTA | 24

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

### CHEF'S SELECT BRUSHETTA | 24

Toasted house-made baguette topped with  
fresh, seasonal ingredients  
(per dozen)

### SILVER DOLLAR FINGER SANDWICHES | 36

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

### CHICKEN SATAY | 95

Skewered and served with a mango-  
pineapple chutney  
(50 pieces)

### SMOKED GOUDA DIP | 85

Paired with mild salsa and served hot with  
grilled pretzel and crostini  
(serves 25)

### SPINACH AND ARTICHOKE DIP | 75

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

### FLORENTINE STUFFED MUSHROOMS | 95

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

### SCHULER'S MEATBALLS | 75

a famous Schuler tradition  
(per gallon)

### SHRIMP COCKTAIL | 150 GF

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

### CAJUN GRILLED SHRIMP | 150 GF

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

### SOUTHWEST CHICKEN QUESADILLA | 90

Marinated pulled chicken, caramelized onion,  
tomato, cilantro pepper ranch and shredded  
cheese in a grilled tortilla served with salsa  
(50 pieces)

### SMOKED SALMON PLATTER | 150

smoked Salmon, cucumber, black olives, red onion,  
hardboiled egg, capers, dill aioli, whipped cream  
cheese, and assorted bagels  
(serves 25)

### WHITEFISH SPREAD | 95

A creamy blend of smoked Whitefish, cream cheese  
and garlic aioli served with Naan bites  
(serves 25)

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## BANQUET ENTREES

### SIDE SALAD OPTIONS

*(Please select one for the entire group)*

#### GARDEN SALAD <sup>GF</sup>

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

Or

#### TRAVERSE BAY SALAD <sup>GF</sup>

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

Schuler Cut (12 oz) | 49

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

#### FILET OF BLACK ANGUS BEEF TENDERLOIN | 49

Rich bordelaise sauce and fried onions

#### POT ROAST | 43

Bordelaise sauce

#### CHICKEN MARSALA | 36

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

#### TOMATO BASIL CHICKEN | 36

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

#### GARDEN PRIMAVERA | 35

Fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a cheese tortellini

*(also available with fresh tomato basil sauce)*

#### NORTH ATLANTIC SALMON | 38 <sup>GF</sup>

Marinated in a peppercorn brine, topped with pickled onions

#### BOURBON MAPLE PORK MEDALLIONS | 38

Loin medallions finished with a bourbon maple cider glaze

### COMBINATION PLATES

#### BEEF TENDERLOIN AND SHRIMP SCAMPI | 60

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 | 60

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

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## BANQUET ENTREE BUFFET

(minimum of 20 guests)

### ENTRÉES

(choose three entrée selections for 45.00 or two entrée selections for 40.00)

#### CARVED PRIME RIB OF BEEF

(additional 7.00 per person)  
slow roasted in the English tradition

#### TOMATO BASIL CHICKEN

Pan sautéed 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

#### NORTH ATLANTIC SALMON

Marinated in a peppercorn brine, topped  
with pickled onions

#### BOURBON MAPLE PORK MEDALLIONS

Loin medallions finished with a bourbon  
maple cider glaze

#### POT ROAST

Bordelaise sauce

#### LONDON BROIL

Marinated flank steak, cabernet demi  
with roasted mushrooms

#### GARDEN PRIMAVERA

Fresh grilled seasonal vegetables, bright pesto  
sauce and parmesan cheese tossed together  
with a cheese tortellini

(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

#### BROCCOLI SALAD

Broccoli, bacon, red onion, cranberries,  
cheddar and toasted walnuts

#### QUINOA SALAD

Quinoa tossed with feta, cranberries, butternut squash,  
arugula, spinach and maple mustard 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

#### ROASTED BRUSSELS SPROUTS

#### HARVEST RICE MEDLEY

#### SWEET POTATO HASH

#### HERB ROASTED POTATOES GF

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

#### MASHED POTATOES

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## HOUSE-MADE DESSERTS

### **SIGNATURE PECAN BALL | 10**

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

### **CLASSIC CRÈME BRÛLÉE | 9 <sup>GF</sup>**

chilled custard, caramelized sugar and fresh raspberries

### **BAKER'S NEW YORK STYLE CHEESECAKE | 9**

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

### **SCHULER'S SUNDAE | 8**

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

### **BLOOD ORANGE SORBETTO | 8 <sup>GF</sup>**

dairy and gluten free

### **RASPBERRY SHERBET | 8 <sup>GF</sup>**

### **HUMMINGBIRD CAKE | 10**

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

### **DEVIL'S DELIGHT | 9**

House-made fudge brownie topped with vanilla bean ice cream

### **SCHULER'S HOUSE-MADE DESSERT BARS | 25**

1 dozen dessert bars

### **SCHULER'S HOUSE-MADE COOKIES INDIVIDUALLY WRAPPED | 2**

### **SCHULER'S HOUSE-MADE COOKIES TRAY PRESENTATION | 25**

1 dozen cookies

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## SPECIALTY CAKES

### ROUND LAYER CAKES

5" 1 layer (serves 4-8) 14-filling add 2

5" 2 layer (serves 8-16) 28-filling add 2

8" 1 layer (serves 8-14) 24-filling add 2

8" 2 layer (serves 16-24) 48-filling add 2

### SHEET CAKES

1/4 sheet cake (serves 15 - 20) 54-filling add 4

1/2 sheet cake (serves 30 - 42) 108-filling add 8

Full sheet cake (serves 60 - 84) 150

### CARROT CAKE (WITH CREAM CHEESE FROSTING)

1/4 sheet cake (serves 15 - 20) 60

1/2 sheet cake (serves 30 - 42) 140

Full sheet cake (serves 60 - 84) 175

### CAKE BATTER FLAVORS:

White, Yellow, 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 brought in from outside of Schuler's are subject to a \$50 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 - 3.25 per person bottomless

Coffee Shuttle, Regular - 35 per shuttle *(charged based on consumption)*

Coffee Shuttle, Decaf - 35 per shuttle *(charged based on consumption)*

Juice Carafes - 10.00 per carafe *(charged based on consumption)*

By the Pitcher: Lemonade, Iced Tea - 10.00 per pitcher *(charged based on consumption)*

Bottle Water - 2 per bottle

Assorted Canned Soda - 2 each

Coffee, Lemonade or Iced tea in a 5 gallon cambro - 125 *(serves approx. 60-75)*

Beverage Decanter: Iced Tea or Lemonade (2 1/2 gallons) - 75 *(serves approx. 30-40)*

Beverage Decanter: Water (fruit infused) - 15

Fruit Citrus Punch - 45.00 per gallon *(serves 15 - 20)*  
with Sherbet - 50.00 per gallon

Sparkling water with fruit garnish; toast pour - 3 per person

Mimosa Bar with 3 different juices and garnishes - 15 per person

Hosted Bar (custom) - 200, fee 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).....200.00

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## PACKAGED BEVERAGE SERVICE

This per person price will provide your guests with unlimited beverage service for a four hour 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 and runs continuously until four hours have passed.
- If you choose to not extend your bar service beyond four hours, you have the option of converting it to a cash bar once your four hours has ended.
- Shots of liquor without mixers are not permitted with the packaged service.
  - Non-Alcoholic beverages included with each package.

## CONSUMPTION BEVERAGE SERVICE

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 evening 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.

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## PACKAGED BEVERAGE SERVICE

### BEER & WINE PACKAGE

Includes House Wine and one choice of Beer

\$25 per person (based on 4 hours)

Add \$2.00 per person for a second beer option of Premium

To add more time to this package add \$4.50 per person for each extra hour

### PREMIUM BAR BEVERAGE PACKAGE

Includes House Wine and one choice of Premium  
or Domestic Beer and Premium Brand Beverages

\$28 per person (based on 4 hours)

Add \$2.00 per person for a second beer option of Premium or \$1.00 for Domestic

To add more time to this package add \$5.50 per person for each extra hour

### ELITE BAR BEVERAGE PACKAGE

Includes House Wine and one choice of Premium  
or Domestic Beer and Elite Brand Beverages

\$30 per person (based on 4 hours)

Add \$2.00 per person for a second beer option of Premium or \$1.00 for Domestic

To add more time to this package add \$6.50 per person for each extra hour

#### PREMIUM LIQUOR

Titos Vodka  
Bacardi Rum  
Jim Beam Bourbon  
Seagrams' 7 Whiskey  
Dewar's Scotch  
Jose Cuervo Tequila  
Tanqueray Gin  
Captain Morgan Rum

#### ELITE LIQUOR

Bombay Sapphire Gin  
Crown Royal Whiskey  
Makers Mark Whiskey  
Bacardi Rum  
Meyers Rum  
Grey Goose Vodka  
Glenlivet Scotch  
Patron Silver Tequila

#### HOUSE WINES

Chardonnay  
Pinot Grigio  
Riesling  
Cabernet  
Merlot

#### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

#### PREMIUM BEER

Corona  
Guinness  
Stella Artois  
Kaliber (N/A)  
Other seasonal craft  
selections available

*Prices subject to 23% service charge and 6% sales tax. All prices posted are the cash discounted price.*

*If you pay by credit card you simply pay the full price. The cash discount is 3.75%.*

*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. 070824*