



Banquet and Catering
PACKET



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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.



Breakfast

Available 8am-12pm

TIER 1 – \$15 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 – \$18 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 – \$20 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



Lunch

Available from 11am-4pm

TIER 1 – \$20 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
ADD A COOKIE FOR \$2 PER PERSON

SALAD
choice of Garden Salad,
Schuler Salad, or
Traverse Bay Salad

PREMIUM BOXED LUNCH – \$19 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



Lunch/Casual Buffet

Available from 11am-4pm

**TIER 2 – \$25 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

ELOTE RICE BOWL BUFFET

cilantro lime rice, chicken, roasted corn, cotija, fajita salad, salsa, sour cream, avocado, cilantro ranch. build your own - ingredients separated out

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 or penne pasta, topped off with creamy Alfredo, classic marinara, or savory pesto, grilled chicken, Italian sausage, or roasted vegetables, shaved Parmesan, fresh basil, and crushed red pepper flakes. Includes Garden salad and assorted dressings

ADD A COOKIE FOR \$2 PER PERSON



Hors D'oeuvres

(per person)

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

SCHULER'S MEATBALLS \$3
A famous Schuler tradition

VEGETABLE CRUDITES \$3
A traditional tray of fresh garden vegetables,
served with house-made ranch dip

CHEF'S SELECT BRUSCHETTA \$2
Toasted house-made baguette topped
with fresh, seasonal ingredients

SILVER DOLLAR FINGER SANDWICHES \$3
Assortment of ham, turkey, roast beef and
cheeses on house-made rolls, served
with fresh accompaniments

SOUTHWEST CHICKEN QUESADILLA \$2
Marinated pulled chicken, caramelized
onion, tomato, cilantro pepper ranch
and shredded cheese in a grilled tortilla
served with salsa

CAJUN BEEF BITES \$5
Beef tenderloin seared with Cajun
seasoning and served on arugula with
Chimichurri Rojo sauce

PEACH AND APRICOT BRUSCHETTA \$2
Peach, apricot, prosciutto, ricotta with
honey and mint

MINI BEEF WELLINGTON \$6
Classic mini beef wellingtons wrapped in puff
pastry and served with a horseradish
dipping sauce

WHITEFISH SPREAD \$4
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**
Served as a tray presentation

CLASSIC FRUIT TRAY \$3
A beautiful, displayed tray of
fresh seasonal fruits

CAPRESE SKEWERS \$3
Cherry tomato, fresh mozzarella and
basil, drizzled with balsamic vinegar

CHICKEN SATAY \$2
Skewered and served with a mango-
pineapple chutney

BRIE DIP \$3
Creamy brie cheese, blended with
caramelized onions, figs, bacon with
toasted pistachio and crostini

SPINACH AND ARTICHOKE DIP \$3
A creamy blend of artichoke, spinach,
cream cheese, cheddar cheese and
roasted peppers, served with tortilla and
fried pita chips

FLORENTINE STUFFED MUSHROOM \$2
Heritage cheese, pimentos, spinach and
roasted garlic, baked golden brown, served
on a bed of red pepper sauce

SHRIMP COCKTAIL \$3
Large, chilled shrimp displayed with zesty
cocktail sauce, remoulade and fresh lemons

CAJUN GRILLED SHRIMP \$3
Large, marinated shrimp grilled and served
chilled, with a house-made mango curry
dipping sauce



Hors D'oeuvre Platters

CHEESE & CRACKER DISPLAY \$3

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

ANTIPASTO PLATTER \$6

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

CHARCUTERIE PLATTER \$7

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 \$15

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

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

SMOKED SALMON PLATTER \$6

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



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

SCHULER'S SUNDAE
DEVIL'S DELIGHT
DESSERT SHOOTERS
SCHULER'S INDIVIDUALLY WRAPPED COOKIE
BAKER'S NEW YORK STYLE CHEESECAKE CUP
CHOCOLATE COVERED STRAWBERRIES

Tiered Entree Selections Listed on Following Page



Plated Dinner Tiers

A la carte pricing available upon request

TIER 1 CLASSIC SELECTIONS— \$50 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

Salmon seared in a light peppercorn herb crust

PASTA PRIMAVERA

Fresh seasonal vegetables sautéed in a light garlic and herb olive oil, tossed with penne pasta and shaved Parmesan cheese

TIER 2 PREMIUM SELECTIONS— \$60 PER PERSON SELECT TWO HORS D'OEUVRE, THREE ENTREES AND TWO DESSERTS:

STUFFED CHICKEN

Stuffed with spinach, feta, prosciutto, mushrooms and sundried tomato

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 peas, carrots, asparagus, bell peppers, onion, sundried tomatoes and spinach with parmesan cheese and chives.

TIER 3 SIGNATURE SELECTIONS— \$70 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



Dinner Buffet

TIER 1 CLASSIC BUFFET – \$50 PER PERSON

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

TIER 2 PREMIUM BUFFET – \$60 PER PERSON

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

TIER 3 SIGNATURE BUFFET – \$70 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 grilled 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

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DESSERT SHOOTERS

SCHULER'S INDIVIDUALLY WRAPPED COOKIE

BAKER'S NEW YORK STYLE CHEESECAKE CUP

CHOCOLATE COVERED STRAWBERRIES



House-Made Desserts

(per person)

SIGNATURE PECAN BALL | 10

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

CLASSIC CREME BRULEE | 10

Chilled custard, caramelized sugar and fresh raspberries

BAKER'S NEW YORK STYLE CHEESECAKE | 10

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

SCHULER'S SUNDAE | 8

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

BLOOD ORANGE SORBETTO | 8

Dairy and gluten free

RASPBERRY SHERBERT | 8

HUMMINGBIRD CAKE | 10

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

DEVIL'S DELIGHT | 10

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 | 2.50

SCHULER'S HOUSE-MADE COOKIES

TRAY PRESENTATION | 30

1 dozen cookies

DESSERT SHOOTERS | 3

Chef's choice of mini dessert shooters

CHOCOLATE COVERED STRAWBERRIES | 3

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

8" 1 layer (serves 8-14) 24 - filling add 4
8" 2 layer (serves 16-24) 48 - filling add 4

SHEET CAKES

1/4 sheet cake (serves 15-20) 54 - filling add 6
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.



Banquet Beverages

Coffee, Lemonade, Iced Tea or Fountain Soda - 3.95 per person, bottomless

Hot Tea - 5 per teapot

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

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

Juice Carafes - 12 per carafe (charge based on consumption)

By the Pitcher: Lemonade, Iced Tea - 12 per pitcher (charged based on consumption)

Bottle Water - 3 per bottle

Assorted Canned Soda - 3 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 per gallon (serves 15-20)

with Sherbet - 50 per gallon

Sparkling water with fruit garnish; toast pour - 5 per person

Mimosa Bar with 3 different juices and garnishes - 9 per person - 1st hour

6 per person - each additional hour

Hosted Bar (custom) - 200, fee waived if bar sales over 250



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 \$200 (fee waived if bar sales exceed \$250).

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 \$300 (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.



PACKAGED BEVERAGE SERVICE

BEER & WINE PACKAGE

Includes House Wine and choice of Domestic Beers

\$9 per person - 1st hour

\$6 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

\$13 per person - 1st hour

\$8 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

\$15 per person - 1st hour

\$9 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



PACKAGED BEVERAGE SERVICE ADD-ONS



MIMOSA BAR
Includes Champagne, four (4) juices,
and fresh fruit garnishes
\$9 per person - 1st hour
\$6 per person - each additional hour

BOURBON BAR
Includes five (5) bottles for selection
\$15 per person - 1st hour
\$9 per person - each additional hour





SIGNATURE BATCHED COCKTAILS

\$300 (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





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 set to become 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, printable’s: bar menu, table menu, program, multiple parking options in city lots and on street parking

*3 hotel rooms (can be rented at an additional cost)

*outdoor ceremony - 15 mins away (can be booked at an additional cost)

SUNDAY-THURSDAY.....	\$4000
FRIDAY.....	\$4500
SATURDAY	\$5500

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.

CHEF

Any hours the chef spends on site at your event are billed at \$30 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 per hour, per staff member and is based on their set up and clean up 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 \$2,000

*Requirement - Schuler's Restaurant used for catering and beverage

Includes access of main house and cabin for day entry only. Cleaning Fee \$600

RENTAL OF GROUNDS FOR CEREMONY ONLY \$1,000

Portable bathrooms would need to be rented

RENTAL OF GROUNDS FOR PARTY, SHOWER, OR MEETING (4 HOURS) \$800

Rental of grounds for reception only \$1,500

*Requirement - Schuler's Restaurant used for catering and beverage. Cleaning Fee \$600

MAIN HOUSE (ENTIRELY) \$500 - PER NIGHT/INCLUDES CLEANING FEE, \$400 FOR SECOND NIGHT

Recommended Bride and Bridesmaid dressing area

1 Queen Room

4 Single Bunk Bed Room

1.5 Bathroom

Open floor plan on main floor - kitchen, dining, living

Lower level - living and bar

Patio

Master bedroom - King Bed

HYDE AWAY CABIN \$475 - PER NIGHT/INCLUDES CLEANING FEE, \$400 FOR SECOND NIGHT

Recommended Groom and Groomsmen dressing area - the cabin is not visible to house

4 Queen Beds in Loft - sleeps 8

1 Bathroom

Patio & Firepit

Required to rent from outside vendor: tent, portable bathrooms, tables and chairs.

Hyde Away Retreat Venue offers wooden chair rental for \$2 a chair (115 maximum) and church pew (seating for 20) rental.

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