

WEDDING GUIDE

Forever and a day.



THE
CONFERENCE CENTER
AT SVSU





*Forever and a day.
This is what you have dreamed about:
a love that lasts forever beginning with a special day
that is both sincere and celebratory.*

You were destined to be soulmates,

or perhaps you were best friends who fell in love. Whether you were fixed up by friends or had a chance meeting, life has led you to this commitment to one another.

To celebrate your love, you want your wedding day to not only be memorable, but unique and representative of who you are, whether that is formal or fun, serious or sentimental, or maybe a little bit of it all.

Luckily, The Conference Center at Saginaw Valley State University can provide you with outstanding facilities, professional service, creative planning, and exceptional reception and ceremony options that are specific to your desires.

Features and Benefits

We strive to surpass your expectations!

- A professional coordinator dedicated to assisting with your planning and on-site coordination at your reception
- Beautiful, scenic ceremony setting
- Reception, buffet, and plated meal options
- Selection of elegant décor services
- China, silverware & stemware
- Cutting & serving of wedding cake/dessert
- Adjustable room lighting
- Customized, portable dance floor
- Microphone & sound system
- Set-up and tear-down of venue
- Free parking in designated areas

Let us help plan your special day, with memories that will last forever!



HORS D'OEUVRES

Available for 24 or more guests. Based on 1.5 hours of service. Priced per person.

COLD

- Assorted Petit Fours (v) · \$4.29
- Gazpacho Shooter (vg) · \$4.09
- Bruschetta Crostini (v) · \$4.09
- Middle Eastern Chickpea Toast Points (v) · \$4.09
- Shrimp and Avocado Toast Points · \$4.79
 - Shrimp Cocktail · \$5.29
 - Scotch Egg · \$4.39
- Wild Mushroom in Phyllo Cup (v) · \$4.19
 - Garden Pizza (v) · \$4.29
 - Smoked Salmon Dip · \$4.59
- Pimento Cheese and Bacon Toast Points · \$4.29
 - Salami Coronets · \$4.29
- Cherry Chicken Salad Bites · \$4.39
 - Candied Bacon · \$4.19
- Veggie Hummus Cup (vg) · \$4.10

PLATTERS & DIPS

- Hummus and Pita Chips (v) · \$3.69
- Spinach Dip and Tortilla Chips (v) · \$3.49
 - Smoked Salmon Platter · \$6.99
- Pavlova Grazing Board (v) · \$5.99
 - Classic Cheese Tray · \$4.89
- Fresh Garden Crudités (v) · \$4.69
- Fresh Seasonal Fruit (vg) · \$4.79
 - Antipasto Platter · \$6.39
- Chef's Choice Charcuterie Board · Market Price

HOT

- Bacon Wrapped Scallops · \$5.29
 - Balsamic Fig and Goat Cheese Flatbread (v) · \$4.39
- Buffalo Style Chicken Spring Rolls · \$4.59
 - Chicken Quesadillas · \$4.59
 - Coconut Shrimp · \$5.29
 - Crab Cakes · \$5.09
 - Crispy Asiago Asparagus (v) · \$4.19
 - Assorted Mini Quiche · \$4.39
- Parmesan Artichoke Hearts (v) · \$4.19
 - Creamy Tuscan Shrimp · \$5.29
 - Crab Rangoon · \$4.49
 - Spanakopita (v) · \$4.29
 - Santa Fe Chicken Egg Rolls · \$4.49
 - Meatballs (Swedish, BBQ or Sweet and Sour) · \$4.59

Nutrition Guide: (v) = vegetarian (vg) = vegan



BUFFETS

All items priced per person.

EVENING SOIRÉE • \$35

A Choice of Two Entrees, Three Salads, Two Starches, One Vegetable, Rolls, Honey Butter and Standard Beverage Service

THE CARDINAL • \$33

A Choice of Two Entrees, Two Salads, One Starch, One Vegetable, Rolls, Honey Butter and Standard Beverage Service

BUFFET SELECTIONS

ENTRÉES

- Chicken Mushroom Marsala
- Lemon Rosemary Chicken
- Tequila Lime Chicken
- Herb Roasted Chicken
- Chicken Piccata
- Grilled Turkey Breast seasoned with Rosemary and topped with Cranberry Molasses Sauce
- Roast Turkey
- Chipotle Roasted Pork Loin with Pineapple Salsa
- Bacon Wrapped Pork Tenderloin
- Roasted Top Round of Beef
- Beef Pot Roast with Dijon Shallot Sauce
- Beef Lasagna
- Vegetable Lasagna **(v)**
- Late Harvest Veggie Cavatappi with Sauteed Zucchini, Spinach, Tomato and White Beans in a Pepper Lemon-Garlic Sauce **(v)**
- Potato Crusted Salmon
- Swedish Style Meatballs
- London Broil (additional \$2 per person)

VEGETABLES

- Seasonal Garden Vegetables **(vg)**
- Honey Carrots **(v)**
- Fresh Green Beans **(vg)**
- Steamed Broccoli **(vg)**
- Seasoned Corn **(vg)**
- Sweet Herbed Corn Pudding **(v)**
- Zucchini and Yellow Squash **(vg)**
- Roasted Vegetables **(vg)**
- Brussels Sprouts w Almond Butter **(v)**
- Prince Edward Blend Vegetables **(vg)**

SALADS

- Fruit and Nut Bistro Salad **(vg)**
- Garden Salad with Dressing **(v)**
- Classic Caesar with Dressing
- Pasta Salad **(v)**
- Seasonal Fresh Fruit Salad **(vg)**
- Red Skin Potato Salad **(v)**
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette
- Waldorf Salad **(v)**
- Antipasto Salad
- Greek Salad with Crumbled Feta **(v)**

STARCHES

- Mashed Potatoes and Gravy
- Macaroni and Cheese **(v)**
- Rice Pilaf **(v)**
- Oven-Roasted Fingerling Potatoes **(vg)**
- Marinated Roasted Red Potatoes **(v)**
- AuGratin Potatoes **(v)**
- Maple Mashed Sweet Potatoes **(v)**
- Penne with Marina Sauce **(vg)**
- Quinoa and Wild Rice Blend **(v)**
- Scalloped Potatoes **(v)**
- Broccoli Cheddar Rice **(v)**
- Mushroom Farro **(v)**

Nutrition Guide: (v) = vegetarian (vg) = vegan





PLATED

*All entrées include rolls & butter, standard beverage service and your choice of salad.
Priced per person.*

Chicken Picatta · \$28

Lightly dusted pan fried chicken breast.
Served with lemon caper sauce, scallion mashed potatoes and garden vegetables.

Grilled Lemon Rosemary Chicken · \$28

Grilled marinated chicken breast topped with red onion marmalade.
Served with fingerling potato hash and dill green beans.

Crispy Asiago-Crusted Chicken · \$28

Deep fried boneless chicken breast coated with a blend of bread crumbs, asiago and pepper.
Served with penne pesto primavera and garden vegetables.

Chicken Mushroom Marsala · \$28

Sautéed chicken with mushrooms, onions and garlic in light marsala wine sauce.
Served with Delmonico potatoes and roasted Italian vegetables.

London Broil · \$30

Marinated flank steak flame broiled with our signature zesty BBQ sauce.
Served with garlic potato puree and garden vegetables.

Beef Tenderloin · \$34

Filet mignon with roasted mushrooms, Cipollini onions, Delmonico potatoes and garden vegetables.

Grilled NY Strip · \$33

Beef sirloin strip steak char broiled and seasoned with cracked pepper and sea salt.
Served with a loaded baked potato and grilled asparagus.

Stuffed Pasta Shells · \$27

Stuffed pasta shells with marinara, seasoned broccoli and parmesan.
Served with an artisan roll.
Add Chicken \$2.99

Lemon Dill Salmon · \$30

Grilled garlic herb salmon served with a creamy lemon dill sauce,
confetti brown rice and orange ginger glazed carrots.

Bacon Wrapped Pork Tenderloin · \$29

Bacon-wrapped pork medallions served with orange Dijon sauce,
mashed potatoes and steamed broccoli.

Grilled Montreal Cod · \$29

Grilled cod seasoned with a blend of cracked black pepper, garlic and spices.
Served with au gratin potatoes and California blend vegetables.



DUAL ENTRÉE

New York, New York · \$46

Beef sirloin strip steak char broiled and seasoned with cracked pepper and sea salt, paired with chicken piccata. Served with house made steak sauce, loaded baked potato and asparagus vegetable sauté. Paired with mile high apple pie.

Delmonicos · \$48

Filet mignon with roasted mushrooms, Cipollini onions, chicken marsala, Delmonico potatoes and creamed spinach. Paired with mixed berry sabayon.

San Antonio · \$41

Marinated flank steak flame broiled with our signature zesty BBQ sauce and tequila lime chicken. Served with garlic potato puree, garden vegetables and strawberry wonton napoleon.

Dressed to Impress · \$50

Chilean sea bass topped with lump crab, fresh asparagus, hollandaise and lemon paired with petit beef tenderloin medallion and wild mushroom demi. Served with truffled risotto, spiral turned vegetables and crème brûlée.

VEGETARIAN ENTRÉES

Butternut Squash Ravioli · \$27

Butternut squash ravioli with brown butter and pecans. Served with baby carrots and artisan roll.

Quinoa Cakes · \$27

Quinoa cakes with tomato ginger chutney. Served with seasonal vegetables and artisan roll.

Polenta with Mushrooms · \$27

Hearty polenta squares topped with wild mushroom ragout, goat cheese and red onion marmalade. Served with artisan roll.

SALADS

Classic Caesar

Garden Salad

Loaded House Salad

Fruit and Nut Bistro Salad

Cranberry Mandarin Salad

Spring Mix Salad



BAR SERVICE

HOURLY BASED

Based on **five** consecutive hours | **Price per person**

Top Shelf Bar • \$19

Top Shelf liquors, two domestic and four import bottled beers, tier three wine, soft drinks and mixers included.

Premium Bar • \$17

Premium liquors, two domestic and three import bottled beers, tier two or Michigan wines, soft drinks and mixers included.

Call Bar • \$15

Call liquors, two domestic and two import bottled beers, tier one wine, soft drinks and mixers.

Non-Alcoholic Bar • \$4

Lemonade, ice water, ice tea and soft drinks.

CONSUMPTION BASED

Usage based on 1/10th of a bottle | **Price per bottle**

Top Shelf Bar • \$90

Top Shelf liquors including Grey Goose Vodka, Bombay Sapphire Gin, Mountain Gay Rum, Captain Morgan Spiced Rum, Crown Royal Whiskey, Jameson Irish Whiskey, Johnny Walker Black Scotch, Maker's Mark Bourbon, 1800 Anejo Tequila and Peach Schnapps. Soft drinks and mixers also included.

Premium Bar • \$80

Premium liquors including Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, J&B Scotch, Jack Daniels Tennessee Whiskey, Jose Cuervo Tequila and Peach Schnapps. Soft drinks and mixers are also included.

Call Bar • \$70

House liquors including Smirnoff Vodka, Gilbey's Gin, Castillo Rum, Seagrams VO Whiskey, Lauder's Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Peach Schnapps. Soft drinks and mixers also included.



BEER SELECTIONS

Price per bottle

- Domestic Bottled beer • \$3
- Imported Bottled Beer • \$4
- Locally Crafted Bottled Beer • \$4

WINE SELECTIONS

Price per bottle

- Tier One • \$20
- Tier Two • \$26
- Tier Three • \$30
- Michigan Wines • \$26

SPARKLING BEVERAGES

Price per bottle

- Gionelli Asti Spumanti • \$18
- Avellisi Prosecco • \$24
- Nicolas Feuillatte Brut Champagne • \$48
- Piper Heidsieck Brut Champagne • \$70

CORDIALS AND LIQUORS

- B&B Dom
- Couvoisier VSOP Cognac
- Disaronno Amaretto
 - Drambuie
 - Frangelico
- Grand Marnier
 - Kahlua
- Baliey's Irish Cream
 - Tia Maria

OPTIONS

- Add three bottles to a bar package
\$5 per person
- Add a single bottle to any bar package
\$95 per bottle

BEVERAGE POLICY

- Our alcoholic beverages sales and services are regulated by the State of Michigan Liquor Control Commission. The Conference Center is responsible for the administration of these regulations.
- No liquor, beer or wine can be brought into SVSU facilities from outside sources. Service of alcoholic beverages to minors under the age of 21 will be refused. We also reserve the right to refuse service to individuals when deemed necessary.
- Saginaw Valley State University encourages the Designated Driver Program.
- All arrangements for hospitality services must be made through the University.
- Individuals under 21 years of age are charged the non-alcoholic bar price and for children under 4 years of age, there is no beverage charge.



LATE NIGHT

THE PERFECT ENDING TO A BEAUTIFUL DAY. . .

All prices are per person

Fiesta Bar · \$6

Black bean and corn salsa, guacamole and traditional salsa with house made tortilla chips.

Soft Pretzel Bar · \$7

Hot pretzels with your choice of three (3) dipping sauces: honey mustard sauce, spicy mustard sauce, yellow mustard sauce, nacho cheese sauce, vegan cheddar cheese sauce, Cajun cheese sauce, buffalo blue sauce, chocolate sauce, caramel sauce

Pizza Party · \$9

Hand-tossed pizza with assorted toppings. Served with parmesan French breadsticks and marinara sauce.

Housemade Kettle Chips and Ranch Dip · \$3

DESSERTS

Specialty wedding cakes may be brought in from an outside vendor. For additional dessert options, please see below or inquire.

All items priced per person.

Miniature Bites & Parfaits · \$3

Dessert Martinis · \$4.19

Crepe Brulee with Fresh Berries · \$5

New York Cheesecake · \$5

BOOKING INFORMATION

For the bride and groom, planning a wedding is a time of paying close attention to details. Likewise, as your hosting facility, we need to pay close attention to details.

GUEST LIST

In order to accommodate all guests, we need to receive final head counts seven (7) days prior to your event. Credits will not be given should your final head count be lower than your given head count. An increase may be accommodated if space is available, however this will result in additional charges.

CONTRACTS

Facilities may only be reserved for an event via contract. Contracts should be signed and returned no later than the specified date on the contract. Once signed, all the terms and conditions of the contract represent a binding agreement between the guest and the Conference Center.

SERVICE CHARGES

A 6% sales tax will be added to all food, beverages and other services used for the event. A 17% service fee will be added to the overall invoice. Published food and beverage rates are subject to change.

PRICING AND BILLING PROCEDURES

- Facility rental and service charges are based on the requirements for your event.
- A deposit is required. The amount should be remitted with the signed contract by the date specified therein.
- We ask that full payment be made one week before your event.
- There may be additional charges for late additions.
- Checks are made payable to Saginaw Valley State University. We accept Master Card, Visa and Discover.



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SVSU will provide reasonable accommodations for those persons with disabilities. Individuals who wish accommodations should contact The Conference Center at SVSU at 989-964-4348 at least three days prior to the need. SVSU does not discriminate based on race, religion, color, gender, sexual orientation, national origin, age, physical impairment, disability or veteran status in the provision of education, employment and other services.