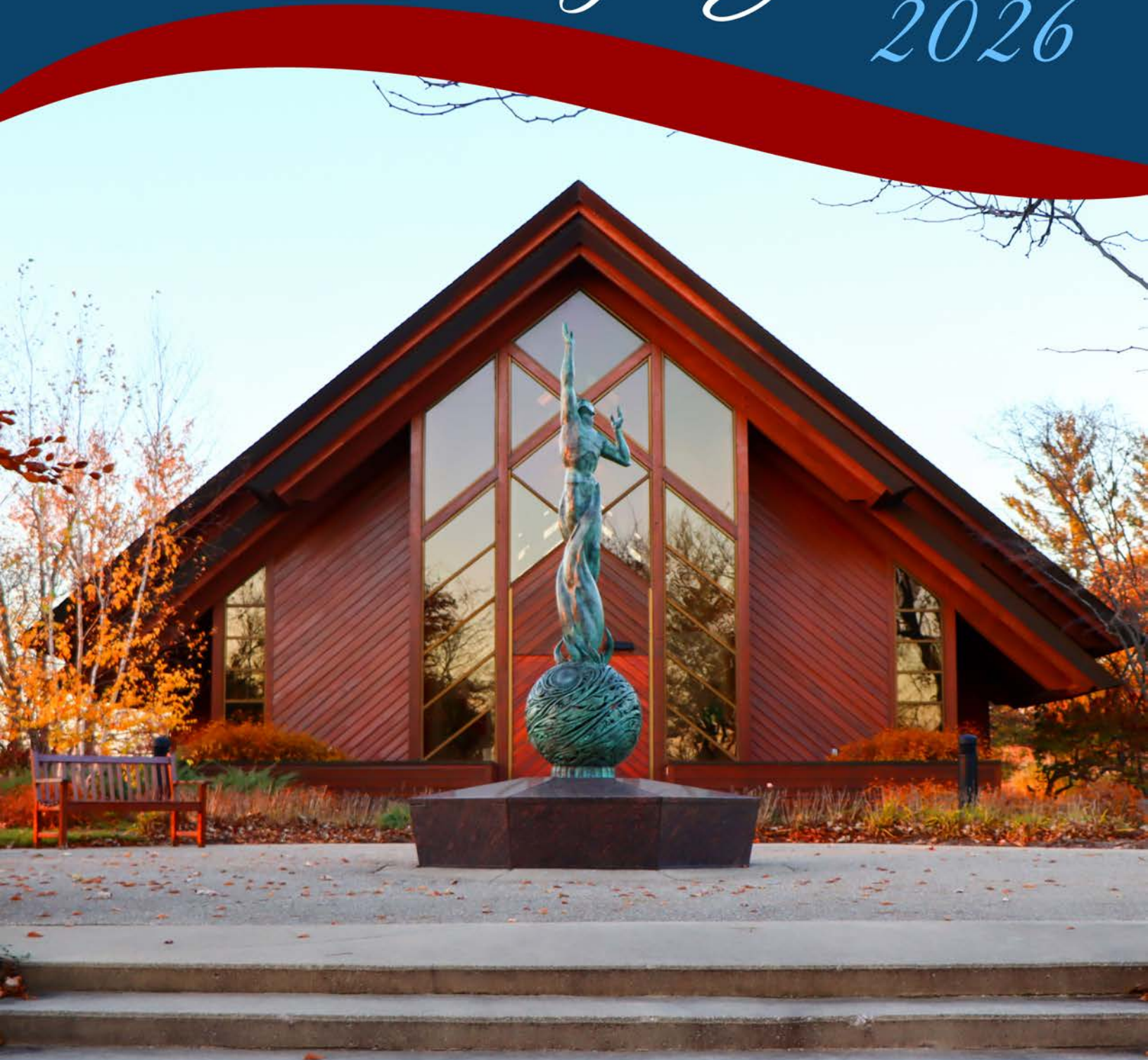


Wedding Guide 2026



Prices in this guide are projected only. Final costs subject to change.



Emily Ann Photography



Creative Grace Photography Co

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Questions? Contact us

svsu.edu/events/weddingsreceptions | weddings@svsu.edu | (989) 964-4348

Wedding Ceremonies

Founders Hall





FOUNDERS HALL

WEDDING CEREMONY RENTAL FEES

Facility Rental - includes 3 hour ceremony + 1 hour rehearsal **\$950**

Each additional hour of service **\$150**

Rental Includes

- An ideal location for a ceremony of your dreams
- Temperature-controlled venue surrounded by stunning natural scenery
- Seating for 146 guests
- Two gathering rooms
- A lapel or handheld microphone for officiant
- Staff member to assist with audiovisual needs including music and lighting
- Free guest parking
- Event insurance

- To be eligible to have your wedding on campus, the couple or one of their immediate family members must be a current faculty member, staff member, student, or alum of SVSU.
- Facility rental fee includes a one-hour rehearsal and a three-hour ceremony block.
- Standard ceremony block times are 11am-2pm or 3pm-6pm. Times are secured on a first-come first-served basis.
- Full payment is required when signing the contract to secure your selected dates and time frame.
- The deposit is non-refundable if you choose to cancel.
- Tape, glitter, and confetti of any kind are prohibited along with open flames.
- Alcohol is not allowed on the premises.
- Decorations must be set up during your 3-hour ceremony block.



Wedding Receptions

Banquet Rooms



Features & Amenities

Set-Up

- Guest Seating (60" Round and/or 6' Rectangle)
- Head Table and/or Sweetheart Table
- Specialty Tables (Hostess, Cake, Gift, etc.)
- High Top Cocktail Tables
- Standard Banquet Chairs
- Customizable Dance Floor
- Adjustable Room Lighting
- Indoor Directional Signage

Catering & Linen

- Lap Length White Linen for Guest Tables
- Floor Length Cloth & Skirt for Head Table
- House Color Napkins (Red, Navy, White, Black)
- China, Silverware & Stemware
- Catering staff to help you personalize your menu
- Servers to serve and clear your meal

Experience

- Dedicated Venue Planning Coordinator to assist with room layout and catering options
- Day-Of Venue Coordinator
- Invitation to Annual Group Food Tasting
- Reception set up beginning at 11:00am
- Free Parking in Designated Areas
- Event Insurance

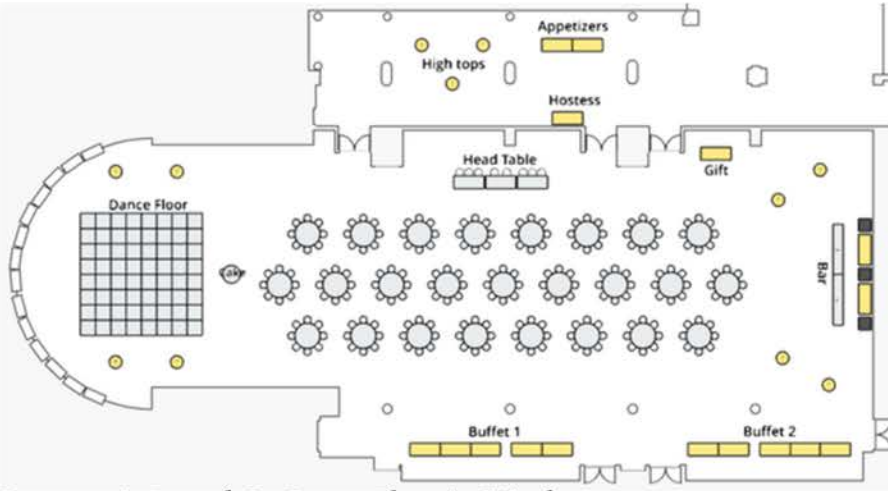
Upgrades Available at Additional Cost

- Floor Length Linen
- Specialty Color Napkins
- Specialty Chairs or Chair Covers - multiple styles
- Risers or Stage
- House Décor (vases, electric candles, table numbers, and more)
- Specialty Lighting
- Cake Cutting & Serving for outside cake

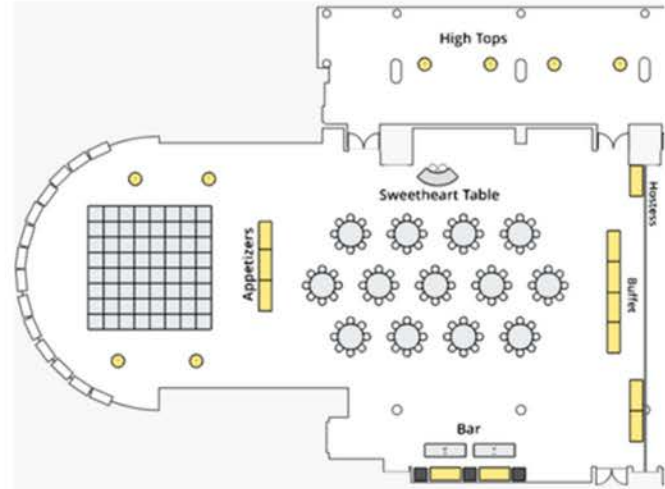
For a comprehensive list of upgrades and further pricing information, please contact your SVSU Wedding Coordinator at weddings@svsu.edu or 989-964-4348.



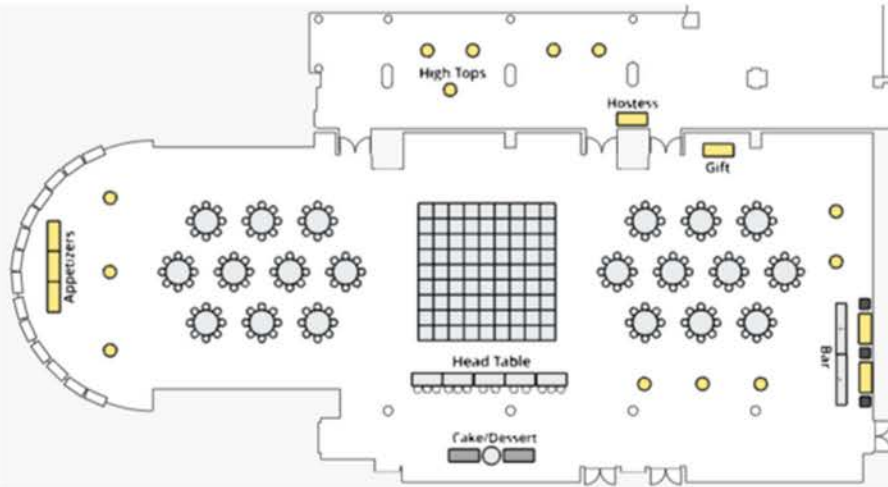
Sample Layouts



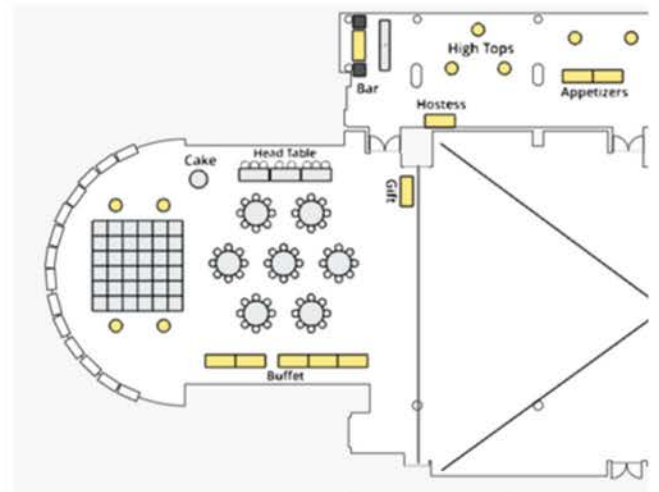
Banquet A, B, and C - Dance Floor in Window
 Approximately 200 guests
 Buffet



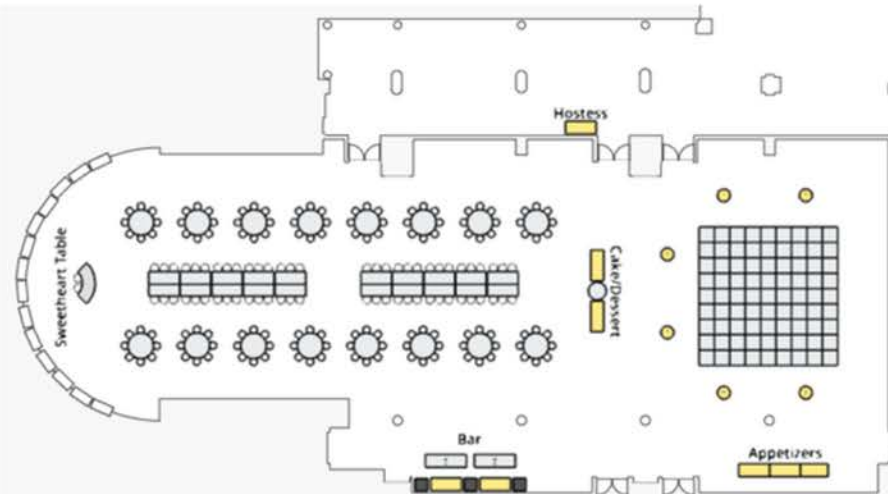
Banquet A & B - Dance Floor in Window
 Approximately 100 guests
 Buffet



Banquet A, B, and C - Dance Floor in Middle
 Approximately 160 guests
 Plated



Banquet A Only - Dance Floor in Window
 Approximately 60 guests
 Buffet



Banquet A, B, and C - Dance Floor on Far Side
 Approximately 180 guests
 Plated

Menu Selections



All prices listed are subject to 20% service fee and 6% sales tax. Menu items are subject to change based on market availability.



Hors D'Oeuvres

Choice of 1 Appetizer and 1 Platter - \$14 per guest

Choice of 2 Appetizers and 1 Platter - \$18 per guest

Choice of 4 Appetizers and 2 Platters - \$30 per guest

Cold

Ricotta and Fig Flatbread
 Goat Cheese and Beet Skewer
 Traditional Tomato Bruschetta Crostini
 Shrimp Cocktail
 Garden Pizza
 Scotch Egg
 Salami Coronets
 Veggie Hummus Cup
 Cherry Chicken Salad Bites
 Signature Potato Chips & Dip
 Assorted Sliders *(Italian Deli, Chicken Salad, Garden Vegetable)*

Hot

Bacon Wrapped Scallops
 Coconut Shrimp
 Crab Cakes
 Boursin Mushroom Pinwheel
 Duchesse Truffled Potato Bite
 Assorted Mini Quiche
 Spanakopita
 Creamy Tuscan Shrimp
 Potstickers *(Pork, Chicken, or Veggie)*
 Meatballs *(Swedish, BBQ, or Sweet & Sour)*

Platters

Classic Cheese Tray
 Fresh Garden Crudite with Ranch Dill Dip
 Hummus and Pita
 Housemade Spinach Dip
 Grilled Vegetable Mezze with Hummus & Garlic Aioli
 Smoked Salmon Platter *(+\$1)*
 Antipasto Platter with Marinated Vegetables, Italian Meats and Cheeses *(+\$1)*

All appetizers are made available for up to 90 minutes

Don't see what you're looking for? Contact us to discuss custom menu options or attended stations.

Reception Stations

Elevate your cocktail hour or late night snack

Priced per station. All stations are made available for up to 90 minutes

\$10 per guest

Soft Pretzel Bar

Hot pretzels paired with your choice of sweet & savory dipping sauces.

Snack Attack

Includes our famous house made kettle chips with dip, roasted peanuts, trail mix, assorted crave-worthy cookies, and bakery fresh brownies.

Loaded Cookie "Nachos"

Cookie crisps with a selection of sweet sauces and dessert toppings.

Pavlova Grazing Board

Mini Meringues with your choice of whipped cream, chocolate sauce, lemon curd and fresh berries.

\$12 per guest

Breads and Spreads

An arrangement of tortilla chips, pita wedges, and crostini paired with a selection of hummus and dips.

Top Your Own Pound Cake Bar

Pound cake slices served with your choice of sugared strawberries, apple-brown sugar compote, cherry compote, fresh blueberries, chocolate syrup and whipped cream.

Pizza Party

Selection of assorted pizzas and breadsticks.

\$20 per guest

Tasty Tex Mex

Choice of chicken, beef or pork fajitas paired with tortilla chips and salsa.

Happy Hour

A "pub" break with your favorite happy hour finger foods. Includes mini cheesesteaks, buffalo chicken tenders, pretzel bites with beer cheese, chilled spinach dip with pita chips and a selection of our assorted Crave-worthy Cookies and Gourmet Dessert Bars.

Don't see what you are looking for? Contact us to discuss custom menu options or attended stations.



Buffets

Evening Soiree | \$41 per guest

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

The Cardinal | \$39 per guest

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

Entrees

Chicken Mushroom Marsala
Lemon Rosemary Chicken
Tequila Lime Chicken
Herb Roasted Chicken
Chicken Piccata
Bacon Wrapped Pork Tenderloin
Swedish Style Meatballs
Beef Pot Roast with Dijon Shallot Sauce
Beef Lasagna
Vegetable Lasagna
Lightly Breaded Cod
London Broil (*additional \$2 per guest*)

Salads

Fruit and Nut Bistro Salad
Garden Salad
Classic Caesar
Pasta Salad
Red Skin Potato Salad
Baby Spinach Salad with Bacon, Eggs, Balsamic
Waldorf Salad
Greek Salad with Crumbled Feta

Starches

Mashed Potatoes and Gravy
Macaroni and Cheese
Rice Pilaf
Marinated Roasted Red Potatoes
AuGratin Potatoes
Maple Mashed Sweet Potatoes
Quinoa and Wild Rice Blend
Scalloped Potatoes
Broccoli Cheddar Rice

Vegetables

Seasonal Garden Vegetables
Honey Carrots
Fresh Green Beans
Steamed Broccoli
Seasoned Corn
Zucchini and Yellow Squash
Roasted Vegetables
California Blend
Brussels Sprouts with Almond Butter
Prince Edward Blend

*All buffets are made available for up to 90 minutes.
No food or beverage may be boxed up or taken offsite.*



Plated Meals

*Chef recommended combinations are below.
Choose up to 3 entrées. Select one salad, starch, & vegetable. Priced per guest.
Custom options available. Please inquire.*

Chicken & Fish

Crispy Asiago-Crusted Chicken | \$34

Deep Fried Boneless Chicken Breast coated with a blend of Bread Crumbs, Asiago and Pepper. Served with Spaghetti & Marinara, Garden Vegetables and a Caesar Salad.

Chicken Piccata | \$34

Boneless Chicken Breast with a White Wine Caper Sauce. Served with Angel Hair Pasta, Seasonal Vegetable Sauté and House Salad.

Bistro Chicken | \$34

Boneless Chicken Breast topped with Provolone Cheese, Onions, Mushrooms and a Bacon Scallion Crumble. Serve with Bistro Sauce, Smoked Paprika Roasted Potatoes and Capri Blend Vegetables.

Chicken Riesling | \$34

Grilled Chicken Breast topped with Sauteed Fresh Spinach, Seasoned Plum Tomatoes, Artichoke Hearts, White Wine and Garlic. Serve on a bed of Garlic Mashed Potatoes with a Spring Mix Bistro Salad.

Chicken Madeira | \$34

Lightly Breaded Chicken Breast, Melty Mozzarella Cheese, Fresh Asparagus and Fluffy Mashed Potatoes bathed in a rich Madeira Mushroom Sauce. Pair with a Caesar Salad.

Lemon Dill Salmon | \$36

Grilled Garlic Herb Salmon served with a Creamy Lemon Dill Sauce, Confetti Brown Rice, Orange Ginger Glazed Carrots and Garden Salad.

Beef & Pork

SVSU Signature London Broil | \$36

Marinated Flank Steak flame broiled with our Signature Zesty BBQ Sauce. Served with Garlic Potato Puree, Garden Vegetables and Spring Mix Bistro Salad with Raspberry Vinaigrette.

Bacon Wrapped Pork | \$35

Bacon-Wrapped Pork Medallions served with Chipotle Orange BBQ, Potatoes Au Gratin and Steamed Broccoli. Served with House Salad.

Beef Tenderloin | \$45

Filet Mignon with Roasted Mushrooms, Cipollini Onions, Delmonico Potatoes and Garden Vegetables. Served with Classic Caesar Salad.

Vegetarian

Tofu Tikka Bowl | \$33

Served with Pickled Red Onions and Basmati Rice. Served with Warm Naan Bread.

Mushroom Bourignon | \$33

Fresh Portobello and Cremini Mushrooms, Dry Red Wine, Diced Onions and a variety of Herbs and Spices. Served over Pureed Parsnips.

Creamy Lemon Pasta | \$33

Fettucine Pasta with Lemon Cream Sauce, Sauteed Red Peppers, Mushrooms and Shallots.

Many of our meals can be made to accommodate various diets. Please let your coordinator know of any allergies or dietary concerns.



Desserts

Please choose up to 3 selections within a single category

Assorted Cakes - \$6 per guest

- Chocolate Cake with Fudge Icing
- Yellow Cake with Buttercream
- Carrot Cake with Cream Cheese
- Red Velvet Cake with Cream Cheese
- White Cake with White Icing and Sprinkles

Dessert Martinis - \$7 per guest

- Chocolate Mousse
- Oreo Brownie Parfait
- Strawberry Shortcake
- Tropical Fruit Panna Cotta
- Lime Cheesecake Parfait

House Favorites - \$7 per guest

- Creme Brulee with Fresh Berries
- Key Lime Bistro Cake
- Red Velvet Bistro Cake
- New York Cheesecake
- Tres Leches Cake

Simple Favorites - \$22 per dozen

- Assorted Craveworthy Cookies
- Bakery Fresh Brownies
- Gourmet Dessert Bars
- Sweet and Tangy Lemon Bars
- Assorted Mini Cheesecakes
- Assorted Bakery Donuts (+\$2)

Outside Cake Policy

Due to the specialized nature of wedding cakes, SVSU does allow you to bring in a cake from an outside vendor. This exception applies only to specialty wedding cakes, unless granted written permission from your SVSU wedding coordinator. Any other outside food is not permitted. We invite you to explore our selection of housemade items if you are interested in other desserts. We are also happy to discuss custom options with you.

Please note, **all outside cakes are subject to a \$2 per person serving and china fee** in order for SVSU staff to provide dessert plates as well as cut and serve your outside cake. You may bring your own disposable plates and serving materials, if preferred. Cocktail napkins can be provided at no additional cost.



Bar Service

Hourly Package

Based on five consecutive hours of service. Priced per guest.

Top Shelf Bar - \$22

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

Premium Bar - \$20

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

Call Bar - \$18

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

Non-Alcoholic Bar - \$6

For guests under the age of 21.

Lemonade, ice water, iced tea and soft drinks.

Add-Ons

Specialty Drink - +\$1 per guest

Work with our catering team to design 1-2 specialty drinks tailored to your special day.

Champagne Toast - priced per bottle

Celebrate this occasion with a special toast, poured and served by our staff. Available for all guests or head table only.

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 Drive 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. There is no beverage charge for children under 4 years of age.

Bar Service

Consumption Package

Usage based on 1/10th of a bottle. Mixers include. Sodas \$2 each.

Top Shelf Bar (\$110)

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.

Premium Bar (\$100)

Absolut 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.

Call Bar (\$90)

Smirnoff Vodka, Gilbey's Gin, Castillo Rum, Seagrams VO Whiskey, Lauder's Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Peach Schnapps.

Wine List

Tier One (\$26)

Hess Shiretail Ranches Chardonnay
Bogle Pinot Grigio
Mirassou Moscato
Hahn Pinot Noir
Carmel Road Cabernet Sauvignon

Tier Two (\$32)

Decoy Chardonnay
Bocelli Pinot Grigio
Terra d'Oro Moscato
Rodney Strong RRV Pinot Noir
Dough Cabernet Sauvignon

Tier Three (\$38)

Diatom Chardonnay
Babich Sauvignon Blanc
Napa Quilt Threadcount Red Blend
Iron & Sand Cabernet Sauvignon
Napa Cellars Pinot Noir

Michigan (\$32)

Black Star Farms Barrel Aged Chardonnay
Black Star Farms Arcturos Late Harvest Riesling
Tabor Hill Merlot
Black Star Farms Arcturos Pinot Noir

Beer List

Domestic (\$4)

Budweiser
Bud Light
Michelob Ultra

Imported/Michigan (\$5)

Corona
Heineken
Modelo
Bell's Oberon (Seasonal)
Austin Brothers Woody Wheat
Bell's Two Hearted IPA
Frankenmuth Bavarian Pilsner
Midland Brewing Copper Harbor
Founders All Day IPA
Perrin Black Ale
Founders Rubaeus
Blakes Triple Jam Hard Cider

Booking Information

Eligibility

To be eligible to have your wedding on campus, the couple or one of their immediate family members must be a current faculty member, staff member, student, or alumni of SVSU.

Facility Rental & Contracts

Facilities may only be reserved for an event via contract. Once signed, all the terms and conditions of the contract represent a binding agreement between the guest and The Conference Center.

Facility rental and room size are based on the requirements for your event. Room charges are included in the cost of a meal and bar package for at least 50 guests.

Guest List

In order to accommodate all guests, we must receive a final head count at least seven days prior to your wedding date. Credits will not be given should your actual head count be lower than the final count given. Increases within one week will be subject to approval and will result in additional charges.

Service Charges

A 6% sales tax will be added to all food, beverages, and services used for the event. A 20% service fee will be added to the overall invoice.

Pricing & Billing Procedures

Deposits are required. The amount(s) should be remitted with the signed contract by the date(s) specified therein. Checks are made payable to Saginaw Valley State University. We accept Master Card, Visa, Discover, and AMEX.

We ask that full payment be made one week prior to your event date, except with written exception from your SVSU wedding coordinator. In these cases, an invoice for remaining charges will be sent.

Pricing in this guide is for 2025 weddings only. Published food and beverage rates are subject to change.

Frequently Asked Questions

Who can host their wedding at SVSU?

All wedding and reception reservations are exclusively available to those with a connection to SVSU. This means that yourself or an immediate family member is an alumni, student, faculty or staff member.

How many guests can the venue hold?

Founder's Hall has seating for 146 ceremony guests. The Banquet Rooms can hold up to 400 people for your reception.

Are outside caterers allowed for our reception?

No. Due to licensing restrictions, all food, and beverages, including alcohol, must be purchased through the Conference Center. Please note this excludes special occasion cakes. A group menu tasting to help you select your ideal menu is included with your selection of a wedding package.

When must our reception end by?

All events must end no later than 11:00pm. All guests should be out of the Banquet Rooms by that time.

Can I set up decorations the night before our wedding?

Decorations for your ceremony at Founders Hall must be set up during your three hour ceremony reservation on Saturday. For your reception, you have guaranteed access to the room starting at 11:00am on the wedding day. Depending on availability, you may rent the rooms the day prior to your wedding for \$750.

Can I store items or decorations overnight?

No, any items brought in must be removed the night of the wedding. We are not able to store personal materials. Please designate someone to pick up any items and take them when they leave the wedding.

How much is the deposit?

The deposit to confirm your wedding date is \$950. If you are holding your reception at SVSU, a schedule of additional payments would be established at the time that your contract is signed. Final payment is due one week prior to your wedding date.

Emily Ann Photography



Flourishing Tree Photography



Emily Ann Photography

Creative Grace Photography Co



April Fox Photography



Flourishing Tree Photography

Planning Timeline

1-2 years

- Inquire regarding date availability. Discuss costs and options with an SVSU wedding coordinator.
- Sign a contract to confirm your wedding date. Establish schedule of deposits

Please note that costs indicated on your contract are estimated. Final costs are subject to change.

4-6 months

- Attend food tasting hosted by SVSU.
- Choose preliminary food options. If desired, we can connect you to our Dining Services staff to discuss customizing your menu options and pairings.
- Create rough draft of layout and décor options with SVSU Wedding Coordinator.

2 months - Wedding Worksheet Due!

- Finalize any rentals. This includes specialty chairs, linens, etc.
- Finalize food and bar selections.
- Finalize room layout.
- Submit rough draft of your day-of agenda.
- Submit vendor contact information.

2 weeks

- Final head count must be submitted. Any dietary accommodations must be requested.
- Finalized Day-of agenda must be submitted. This should include the timing of:
 - Set-Up Arrival
 - Vendor Arrival (*DJ/band, florist, baker, etc.*)
 - Ceremony
 - Reception Doors Open
 - Bar Opening/Closing (*Up to 5 consecutive hours*)
 - Food Service - including appetizers, main course, desserts, late night snack
 - Speeches, Toasts, Ceremonial Dances or Activities, Cake Cutting, etc.
 - Reception End and Departure. (*No later than 11:00pm*)
- Outstanding charges must be paid.

Wedding Day!