



Sauder Village®

Banquets and Conferences



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- 2 Introduction**
- 3 Rental Information**
- 6 Breakfast & Meeting Starters**
- 8 Appetizers & Desserts**
- 10 Special Buffets**
- 12 Dinners - Buffet & Family Style**
- 14 Signature Menu - Plated Entree Selections**
- 16 Beverages**

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All pricing subject to change until confirmed on a signed contract,
containing the menu selection.*

Banquets and Conferences

Sauder Village, a blend of warmth and sophistication, is a full service banquet and conference destination located in Northwest Ohio. This 235-acre complex includes the Sauder Heritage Inn, Historic Sauder Village, Founder's Hall, the Barn Restaurant, Doughbox Bakery and Sauder Store & Outlet and the Campground.

Sauder Village would be pleased to welcome your group to any one of our fine conference areas. From wedding receptions and family reunions to corporate meetings and trade shows, Sauder Village's experience and expertise in event planning will help to provide that added touch to make your event memorable.

Let our knowledgeable staff help you with the details. We can customize your event to fit your group's needs. Whether you are hosting a business meeting, banquet, a fabulous fundraising gala or that fairy tale wedding, we will always do everything possible to make your event more than imagined. For more details and to make reservations, please contact Group Sales/Banquet & Catering Department at 419/445-9709 or 800/590-9755 Ext 3068.

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Rental Information

Facilities

Founder's Hall is a multi-purpose facility that can be used for almost any type of event. Depending on the type of set-up, Founder's Hall may seat up to 760 for a meal or meeting and up to 1,000 for a seminar or concert.

- ♦ Rental Fee - please call for current fee amount; Use of stage at an additional fee.
- ♦ Rental Fee includes: Setup and Tear down of the tables and chairs, removal of trash and heating/AC.
- ♦ A \$1200.00 deposit will be required at the time of booking to secure a date. This deposit is non-refundable.
- ♦ All food will be provided by the Sauder Village Catering Staff. No outside food or beverages permitted at Founder's Hall for any events.
- ♦ A Sauder Village Audio Technician is required for all events using the Sauder Village Sound System. A fee is charged for the first 4-hour time period with an additional charge per hour thereafter.

Dance Floor Rental

27' x 27' 21' x 21' 15' x 15'

24' x 24' 18' x 18'

3' x 3' panels (81 panels total)

Sauder Heritage Inn

The Homestead Room at the Inn can be used for almost any event. Depending on the type of set-up, this room may seat up to 80-90 guests for a meal or meeting and up to 200 guests for theater style.

- ♦ Rental fee for 1/2 of the room - please call for current fee amount
- ♦ Rental fee for the entire room - please call for current fee amount
- ♦ There is a full day rent cancellation fee if an event is cancelled within six months of the event.

The Gathering Room at the Inn can be used for almost any event.

Depending on the type of set-up, this room may seat up to 80-90 for a meal or meeting and up to 200 for theater style. Although outside catering is not permitted, those renting it may bring food into this room.

- ♦ Rental fee - please call for current fee amount
- ♦ There is a full day rent cancellation fee if an event is cancelled within six months of the event.

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The Heritage Room at the Inn can be used for almost any event.

Depending on the type of set-up, this room may seat up to 30 people for a meal or 30 for theater style. Although outside catering is not permitted, those renting it may bring food into this room.

- ♦ Rental fee - please call for current fee amount
- ♦ There is a full day rent cancellation fee if an event is cancelled within six months of the event.

The Board Room at the Inn will be set-up for a boardroom style meeting and can accommodate groups of up to 8 people. Although outside catering is not permitted, those renting it may bring food into this room.

- ♦ Rental fee - please call for current fee amount
- ♦ There is a full day rent cancellation fee if an event is cancelled within six months of the event.

Additional Services

Portable Staging/Platforms

Staging is in 4' X 4' panels at an additional fee. These services require an additional set-up fee.

Example of sizes...

48" legs (*level with stage*) largest is 40' x 8' (*may go wider or smaller*)

36" legs 16' x 16' or 12' x 20'

12" legs largest is 8' x 12' (*may go wider or smaller*)

The following is a complete listing of the audio/visual equipment we have to offer:

Screen	TV/VCR
Flip Chart	White Board
VCR/DVD	Projector (<i>based on availability</i>)

Laser pointer and easels upon request (*based on availability*)

A speaker's microphone is provided upon request at no charge

Each skirted table at an additional charge

Table Linens at an additional charge (*applies when meal not included*)

Cake cutting service is available for \$100.00. This will include cutting of cake, napkins, plates, forks.

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Additional Information

- ◆ Additional fees will be added for the use of table linens, display screens, portable staging, divider panels, dance flooring and audio/visual equipment.
- ◆ If additional setups or takedowns are needed, an additional fee will be charged for Meeting Rooms at the Sauder Heritage Inn and for Founder's Hall.
- ◆ Sauder Village is a completely smoke-free facility. Smoking is allowed only outside the buildings.
- ◆ Outside catering services are not permitted within our complex.
- ◆ Because of fire regulations, we do not allow candles/open flames of any kind for decorations or any other use.
- ◆ We ask that you do not use adhesives or push pins on the walls.
- ◆ If you are a tax-exempt organization with a federal tax-exempt number, please let us know that information upon booking.
- ◆ The use of confetti or "sprinkle decorations" is prohibited.
- ◆ Sauder Village and Sauder Heritage Inn are liquor permit holders, and in accordance with the Ohio liquor laws, alcoholic beverages purchased off premises are not permitted in banquet rooms at the Inn or Founders Hall. This would include gift baskets/bags or items for a raffle/giveaway. Any alcohol that is not purchased on premises will be asked to be removed from the facility. Alcoholic beverages are available for purchase to registered guests at the front desk of the Inn Monday - Saturday 10:00 a.m. - 2:00 a.m.; Sunday 10:00 a.m. - midnight.

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Breakfast Buffets

All Buffets will include Assorted Chilled Juices, Seasonal Fresh Fruit, Milk, Hot Tea, Regular and Decaffeinated Coffee.

Founder's Breakfast

Scrambled Eggs with Cheese, Home Fries,
Sausage Gravy & Biscuits, Toast, Butter, Apple Butter
and Jam. Choice of Meat: Bacon, Ham or Sausage Links.

Second meat choice of Bacon, Ham or Sausage Links may be added to the above
Founder's Breakfast for an additional cost.

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Meeting Starters

Assorted Bagels with Cream Cheese

Assorted Muffins

Coffee Cakes (*Blueberry, Sugar Cinnamon*)

Cinnamon Brunch Rolls

Pecan Brunch Rolls

Assorted Doughnuts & Sweet Rolls

Assorted Cookies (*Chocolate Chip, Peanut Butter, Ranger*)

Deluxe Cookies (*Sugar, Mini Monster, Peanut Butter Blossom, M&M*)

Mixed Nuts

Party Mix

Potato Chips & Dip

Pretzels

Bottled Water 16.9 Fluid oz

Sodas 12 oz Can

Hot Chocolate Packets

Iced Tea 3 Gallons

Lemonade 2 Gallons

Complete Coffee Service (*Regular, Decaffeinated, Assorted Teas*)

Assorted Bottled Juices

Medium Fresh Fruit Tray

Large Fresh Fruit Tray

Yogurt with Granola (*Strawberry, Blueberry*)

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Appetizers

Hot Appetizers

Baked Brie in Puff Pastry & French Bread

Parmesan Spinach Artichoke Dip & French Bread

Bacon Wrapped Water Chestnuts *(Plain or BBQ)*

Meatballs *(BBQ or Stroganoff)*

Vegetable Cheese Stuffed Mushrooms

Italian Sausage Cheese Stuffed Mushrooms

Loaded Tater Tots *(Bacon, Cheddar Cheese, Green onion, with Sour Cream)*

Spanokopita *(Spinach and Cheese stuffed Phyllo dough)*

Mini Beef Wellingtons

Cold Appetizers

Tomato Basil Bruschetta & French Bread

Cheese Cubes & Crackers *(Cheddar, Brick & Pepper Jack)*

Cheese Ball & Crackers

Spinach Dip *(Served in a Bread Bowl)*

Vegetable Tray & Dip

Shrimp Bowl *(Cocktail Sauce & Lemons; 100 pcs.)*

Fresh Fruit Tray with a Cream Cheese Dip

Caprese Salad Platter *(Tomatoes, Fresh Mozzarella, Basil and Balsamic reduction)*

Carving Stations *(Available upon request)*

Beef, Turkey, Pork or Ham

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Additional Snacks

Mixed Nuts

Party Mix

Potato Chips & Dip

Pretzels

Homemade Chips and Dip (*Original or BBQ with French Onion or Ranch Dip*)

Desserts (*Additional Charge Per Person*)

Assorted Doughbox Pies

Assorted Doughbox Doughnuts

Fudge Brownie with Ice Cream

Single Scoop of Ice Cream or Sherbet

Angel Food Cake with Berries

Assorted Layer Cakes

Assorted Mini Parfaits

(Choice of 3- Raspberry Cheesecake, S'mores, Grasshopper, Banana Cream, Strawberry Pretzel, Chocolate Crunch)

Assorted New York Style Cheesecakes with Toppings

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Special Buffets

Groups of 30 or more.

All Selections Include Coffee, Iced Tea and Lemonade. Served on disposables.

Requests for china - additional charge.

Chef Salad Buffet

Tossed Salad, Tomatoes, Cucumbers, Ham, Turkey, Egg, Bacon, Onion, Cheddar and Mozzarella Cheeses, Croutons, Doughbox Rolls and Choice of Two Dressings. Served with Choice of Soup or One Basic Side.

Chicken Caesar & Spinach Salad Buffet

Sliced Grilled Chicken, Romaine, Spinach, Egg, Bacon, Onion, Parmesan Cheese, Mozzarella Cheese, Croutons, Doughbox Rolls and Choice of Two Dressings. Served with Choice of Soup or One Basic Side.

Sandwich Buffet

(Choose Two): Deli Ham & Cheese, Deli Turkey & Cheese, Hot BBQ Pork, Hot Creamed Chicken, Sloppy Joe or Chicken Salad Croissant. Served with Potato Chips, Choice of One Basic Side, appropriate Toppings or Condiments.

Taco & Nacho Buffet

Flour Tortillas, Tortilla Chips, Taco Meat, Refried Beans, Cheddar Cheese, Lettuce, Tomatoes, Black Olives, Onions, Nacho Cheese Sauce, Salsa and Sour Cream. Served with Churro Cheesecake Bars or One Basic Side.

Baked Potato & Chili Buffet

Baked Potatoes and Chili with Toppings: Steamed Broccoli, Bacon, Cheddar Cheese, Cheese Sauce, Sour Cream and Butter. Served with Cornbread.

Or with Tossed Salad at an additional charge

Pasta Buffet

Fettuccini Alfredo, Penne with Marinara Sauce with Toppings: Diced Chicken, Meatballs and Parmesan Cheese. Served with Choice of Side Salad and Garlic Bread.

Maximum of 250 people.

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Burger Buffet

Grilled Hamburgers and Chicken Breasts, Buns, American and Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles, Condiments, Potato Chips and Choice of One Basic Side.

Chicken Fajita Buffet

Seasoned Sliced Chicken, Fajita Vegetables, Flour Tortillas, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream, Salsa, Tortilla Chips and Spanish Rice. Served with Cinnamon Sugar Tortilla Chips or One Basic Side.

Guacamole may be added for an additional charge

Side Options:

Basic Sides:

Add a Basic Side for an additional charge

Cole Slaw (*Sweet & Sour*)

Potato Salad

Three Bean Salad

Macaroni Salad

Pasta Vinaigrette

Side Salads:

Add a Side Salad for an additional charge. OR upgrade a Basic Side for an additional charge.

Tossed Salad - *with two dressings*

Caesar Salad- *with Caesar dressing & one additional dressing*

Spinach Salad - *with two dressings*

7 Layer Salad

Salad Dressings:

Ranch, French,

Poppy Seed, Italian,

Caesar, Raspberry

Vinaigrette.

Deluxe Sides, Soups & Desserts

Add a Deluxe Side for an additional charge. OR upgrade a Basic Side for an additional charge.

Sides:

Broccoli & Cauliflower

Baked Macaroni & Cheese

Fresh Fruit

Soups:

Beef & Noodle

Chicken Noodle

Chili

Corn Chowder

Cream of Broccoli

Cream of Potato Bacon

Creamy Chicken Fajita

Ham & Bean

Vegetable (*No Beef*)

Vegetable Beef

Desserts:

Cheesecake Dessert with 1 Topping

Lemongate

Oreo Fluff

Watergate

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One Meat Buffet

One Meat Buffet

Groups of 30 or more. Served on china.

Dinners include ONE entree selection, One Vegetable, One Salad, One Starch, Doughbox Dinner Rolls, Coffee, Iced Tea and Lemonade. *See page 13 for side options.*

Grilled Chicken - choice of sauce

Smoked Pulled Pork (Homemade Sweet BBQ Sauce and Carolina Gold BBQ Sauce on the side)

Hand Breaded Chicken Breast
- choice of sauce

Roasted Pork Loin (choice of Gravy or Cherry Balsamic Sauce)

Smoked Chicken Quarters (Homemade Sweet BBQ Sauce and Carolina Gold BBQ Sauce on the side)

Buffet/Family Style Selections

Buffet OR Served Family Style* for an additional charge

Groups of 30 or more. Served on china.

Dinners include ONE selection from the Entrée A list and ONE selection from the Entrée B list.

The Two Entrées are served with the following sides and beverages:

One Vegetable*, One Salad*, One Starch*, Doughbox Rolls or Garlic Bread, Butter, Coffee, Lemonade and Iced Tea. **See page 13 for side options.*

Entrée A (Choose One):

Baked Ham

Swiss Steak

Roast Beef

Turkey

Roasted Pork Loin (with Gravy)

Barn Chicken

(parties under 250 guests)

Smoked Pulled Pork

Smoked Brisket

-\$2.00 per person

Smoked Ribs

-\$2.00 per person

Entrée B (Choose One):

Grilled or Hand Breaded Chicken Breast

Choice of Sauce:

BBQ

Italian

Teriyaki

Pesto Mornay Cream

Roasted Mushroom and Herb Cream

Cherry Balsamic

Bacon Parmesan Cream

Chicken Cordon Bleu

Cheese Manicotti Marinara

Vegetable Lasagna Alfredo

Lemon Pepper Tilapia

Parmesan Herb

Breaded Tilapia

*Family Style - each dish is served on platters or in large bowls to be passed around from person to person.

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Side Offerings:

Vegetable Options

Corn
Peas
Baby Carrots
Green Beans with Onion & Bacon

Starch Options

Rice Pilaf
Roasted Red Skin Potatoes
Au Gratin Potatoes
Mashed Potatoes & Gravy
Baked Potatoes with Butter & Sour Cream
Homemade Macaroni & Cheese

Vegetable Blend Options

California - Broccoli, Cauliflower, Carrots
Sicilian - Whole Green Beans, Carrots, Cauliflower, Red & Yellow Peppers
Riviera - Whole Green Beans, Whole Yellow Beans, Baby Carrots
Northwest - Broccoli, Green Beans, Yellow Beans, Carrots, Yellow Carrots, Red Peppers
Normandy - Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash

Salad Options

Tossed Salad - Lettuce Mix of Iceberg, Romaine, Carrots & Red Cabbage. Served with toppings of Tomato, Cucumber, Croutons and choice of Two Dressings

Spinach - Traditional toppings of Chopped Eggs, Bacon, Red Onion and choice of Two Dressings

Caesar - Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing and choice of One Additional Dressing

Mixed Greens - Lettuce Mix of Iceberg, Romaine, Spinach, Carrots & Red Cabbage. Served with Bell Peppers, Cheese Blend, Croutons and choice of Two Dressings

Salad Dressings

(choice of 2 per meal)

Caesar
French
Italian
Poppy Seed
Thousand Island
Raspberry Vinaigrette
Ranch
Fat Free Ranch

*Or Choose a Basic Side Option on page 11

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Plated Entree Selections

All Entrées are served Plated on China. Groups of 30 - 250 guests.

**All Entrées include choice of Starch, Vegetable, Salad or Doughbox Dinner Rolls,
Coffee, Iced Tea and Lemonade.**

Desserts Options listed on page 9. See page 14 for side options.

Chicken Entrées

Pan Seared or Grilled Chicken Breast

Choice of Sauce: *Italian* *Roasted Mushroom and Herb Cream*
BBQ *Pesto Mornay Cream*
Teriyaki *Honey Pecan Crusted*
Bacon Parmesan Cream *Cherry Balsamic*

Beef Entrées

Slow Roast Beef Pot Roast

Slow roasted in its natural juices.

Prime Rib

Roasted Boneless Beef Rib served with AuJus & Horseradish Sauce

Top Sirloin (6 oz.)

Pork Entrée

Pork Tenderloin

Slices of Pork Tenderloin with Bourbon Glaze or Cherry Balsamic Sauce

Fish Entrée

Grilled Salmon

Salmon Fillet finished with a choice of sauce: Sun Dried Tomato Butter, Orange Bourbon Sauce or Cedar Smoked with Maple Ginger Glaze

Vegetarian Entrée

Portabello Mushroom Stuffed with Wild Rice

Combination Platters

Beef and Chicken Breast (*petite sirloin*)
(*please choose one selection from the Chicken Entrées*)

Beef and Fish Entrée (*petite sirloin*)
(*please choose one selection from the Fish Entrées*)

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Plated Sides:

Vegetable Options

Asparagus
Baby Carrots with tops
Rainbow Carrots
Broccoli
Broccolini
Green Beans with Bacon and Onion

Starch Options

Rice Pilaf
Roasted Red Skins
Mashed Potatoes with Gravy
Au Gratin Potatoes
Baked Potato with Butter and Sour Cream

Salad Options

Caesar Wedge Salad- Petite Romaine Lettuce Wedge,
Shaved Parmesan Cheese, Croutons with Caesar Dressing.

Tossed Salad - Lettuce Mix of Iceberg, Romaine, Carrots
& Red Cabbage. Served with toppings of Tomato,
Cucumber, Croutons and choice of Two Dressings

Spinach - Traditional toppings of Chopped Eggs, Bacon,
Red Onion and choice of Two Dressings

Mixed Greens - Lettuce Mix of Iceberg, Romaine, Spinach,
Carrots & Red Cabbage. Served with Bell Peppers, Cheese
Blend, Croutons and choice of Two Dressings

Salad Dressings

(choice of 2 per meal)

Caesar
French
Italian
Poppy Seed
Thousand Island
Raspberry Vinaigrette
Ranch
Fat Free Ranch

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Alcoholic Beverages

A bartender fee of \$100.00 for up to 5 hours applies on each bar, an additional hour may be added for an additional charge of \$75.00 per bartender fee (maximum 6 hours-Bar service to end no later than 11:00pm). For each 100 guests one bartender is recommended to efficiently serve your guests. When there is a bar, we offer Pepsi fountain pop service at \$1.00 per guest based on your final guest count.

Host Corkage Bar - A count of open bottles and kegs would be added to the event bill.

Host Tally Bar – A count of each type of drink would be added to the event bill.

Cash Bar - Price per drink, paid for by the guest at time of ordering.

Beer & Wine

Domestic Beer (12 oz bottle)

16 gallon Keg (165 -12 oz servings)

Choices: Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling Lager

Restocking fee per untapped Keg ordered.

Premium Beer (12 oz bottle)

Choices: Corona & Corona Lite (some premium beers available by the keg)

Woodbridge Wine

Choices: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Moscato

Knotty Vines - NW Ohio Winery

Signature Knotty Red or White and Knaughty Blush

Additional wines available, special order by the case

Champagne (750 ml bottle)

Sparkling Asti Spumanti

Champagne Punch (gallon)

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Non-Alcoholic Beverages

Pepsi Products (12 oz can)

Bottled Water (16.9 oz)

Bottled Juices (10 oz)

Complete Coffee Service (Regular, Decaf, Hot Tea)

Coffee (Regular & Decaf)

Lemonade (min. 2 gallons)

Iced Tea (min. 3 gallons)

Punch

Sparkling White Grape Juice (750 ml bottle)

Liquor/Spirits

Tally/Cash Bar Premium High Ball

Premium Calls 750ml bottle

Choices: Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Smirnoff Vodka, Captain Morgan Rum, Seagram's Bourbon, Amaretto, Schnapps or Kaluha

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