Let our experienced professionals help you plan the wedding of your dreams in Founder’s Hall at Sauder Village. With beautiful facilities, a tradition of fabulous food and staff dedicated to excellence – Sauder Village is the premiere event site for both quality and value in Northwest Ohio. We pride ourselves on delivering an event that leaves you with memories to cherish forever. For more details and to book your wedding please call our Sales Department at 800.590.9755.
Founder’s Hall can accommodate wedding receptions of up to 500 guests.

- Rental Fee - please call for current fee amount; Use of stage at an additional fee.
- A $1000.00 deposit will be required at the time of booking to secure a date. This deposit is non-refundable.
- All meals $17.95 and above include china, flatware, stemware, white tablecloths, napkins and skirting.
- Sauder Village Catering offers a variety of menu options. No outside food or beverages are permitted in Founder’s Hall.
- 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. D.J. Service not provided by Sauder Village Audio Technician.
- All items on this menu are subject to a 15% service charge and all applicable sales tax.
- Sauder Village is a completely smoke-free facility. Smoking is allowed only outside the buildings.
- Due to fire regulations, we do not allow candles/open flames of any kind for decorations or any other use. Battery operated candles are permitted.
- The use of confetti or “sprinkle decorations” is prohibited.

Dance Floor Rental:

- 27’ x 27’
- 24’ x 24’
- 21’ x 21’
- 3’ x 3’ panels (81 panels total)

Additional Services:
Cake cutting service is available. This will include cutting of cake, napkins, plates, forks. Please ask for pricing for this service.

All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax.
All pricing subject to change until confirmed on a signed contract containing the menu selection.

11/30/2018
**Appetizers**

**Hot Appetizers** *(Priced per 100 pieces)*
- Baked Brie in Puff Pastry & French Bread
- Parmesan Spinach Artichoke Dip & French Bread
- Bacon Wrapped Water Chestnuts *(Plain or BBQ)*
- Chicken Wings *(Teriyaki or BBQ Sauce)*
- Meatballs *(BBQ or Stroganoff)*
- Vegetable Cheese Stuffed Mushrooms
- Italian Sausage Cheese Stuffed Mushrooms

**Cold Appetizers** *(Serves Approx. 50 People)*
- 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

**Carving Stations** *(Serves Approx. 50 People. Available upon request.)*
- Beef, Turkey, Pork or Ham

*All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax. All pricing subject to change until confirmed on a signed contract, containing the menu selection.*
Sandwich Buffet
(Choose Two): Deli Ham & Cheese, Deli Turkey & Cheese, Hot BBQ Pork, Hot Creamed Chicken, Sloppy Joe, Chicken Salad Croissant or Tuna Salad Croissant.
Served with Potato Chips, Choice of Two Basic Sides, Appropriate Toppings & Condiments.

Pasta “Your Way” Buffet
(Choose Two): Bowtie Pasta, Spaghetti, Fettuccini, Penne
Garlic Bread, Parmesan Cheese, Marinara and Alfredo Sauces with Toppings: Diced Chicken, Meatballs, Sauteed Mushrooms, Peppers, Onions, Primavera Blend. Served with Two Basic Side Choices.

All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax.
All pricing subject to change until confirmed on a signed contract, containing the menu selection.
Buffet / Family Style Dinner Selections

Buffet, Served Family Style*
Groups of 30 or more.

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 6 for side options.

Entrée A Selections
(Choose One):
Swiss Steak
Roast Beef
Turkey
Baked Ham
BBQ Pork Chops
Roasted Pork Loin with Gravy
Roast Pork
Barn Chicken (parties under 250 guests)

Entrée B Selections
(Choose One):
Pan Seared or Grilled Chicken Breast
Choice of Sauce:
Italian
BBQ
Teriyaki
Pesto Mornay cream
Basil, garlic, cheese
Roasted Mushroom and Herb Cream
Mustard Dill Pan Sauce
Roasted Tomato Gravy
Garlic and Herb Gravy

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.

All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax. All pricing subject to change until confirmed on a signed contract, containing the menu selection.

11/30/2018
Plated Entree Signature Menu

All Entrée’s are served Plated on China. Groups of 30 or more. All Entrée’s include choice of Starch, Vegetable, Salad, Euro Rolls, Sour Dough Rolls or Doughbox Dinner Rolls as well as coffee, iced tea and lemonade.

Chicken Entrées
Pan Seared Chicken Breast or Grilled Chicken Breast

Sauce Options:
- Italian
- BBQ
- Teriyaki
- Maple Carrot Puree
- Lemon Spinach Butter Sauce
- Apple and Bacon Glaze
- Roasted Corn and Bacon Cream
- Lemon Herb Cream

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 Entrées
Pork Tenderloin
Slices of Pork Tenderloin with Bourbon Glaze

Fish Entrées
Grilled Salmon
Salmon Fillet finished with a Sun Dried Tomato Butter

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)

All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax. All pricing subject to change until confirmed on a signed contract, containing the menu selection.
Side Offerings:

**Vegetable Options**
- Corn
- Peas
- Baby Carrots
- Green Beans with Onion & Bacon
- California Blend with Cheese Sauce

**Starch Options**
- Roasted Red Skins
- Rice Pilaf
- Au Gratin Potatoes
- Mashed Potatoes & Gravy
- Baked Potatoes with Butter & Sour Cream

**Vegetable Blend Options**
- 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 with Korean Dressing and choice of One Additional Dressing

**Caesar** - Romaine Lettuce, Parmesan Cheese, Croutons with Traditional 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**
- Caesar
- French
- Italian
- Korean
- Poppy Seed
- Thousand Island
- Raspberry Vinaigrette
- Ranch
- Fat Free Ranch

**Desserts . . . . additional charge per person**
- Assorted Doughbox Pies

All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax. All pricing subject to change until confirmed on a signed contract, containing the menu selection.

11/30/2018
Beverages

Alcoholic Beverages
A bartender fee of $80.00 for up to 6 hours, applies on each bar, each added hour $15.00 per bartender. 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 $0.50 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 Lite, Coors Lite, Miller Lite, Yuengling Light & Regular
Restocking fee per untapped keg ordered.

Premium Beer (12 oz bottle)
Choices: Corona, Corona Lite, Sam Adams, Michelob Ultra (some premium beers available by the keg)

Beringer Founders Winery by the glass or by the bottle Choices: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, White Zinfandel, Moscato

Knotty Vines - NW Ohio Winery (750 ml bottle)
Signature Knotty Red or White and Knaughty Blush

Stoney Ridge - NW Ohio Winery (750 ml bottle)
Choices: Barn Dance Red, Barn Dance White and Barn Dance Blush

Champagne (750 ml bottle)
Choices: Martini & Rosi Asti Spumanti

Champagne Punch (gallon)
Beverages cont.

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 Non-Alcoholic (750 ml bottle)
Choices: white grape

Liquor/Spirits
Tally/Cash Bar with Well High Ball $4.00 or Premium High Ball

Corkage Bar (750 ml bottle) .................................. Colonial Club Wells
Choices: Rum, Vodka or Whiskey

Colonial Club Cordials/Liqueurs (750 ml bottle)
Choices: Amaretto, Schnapps or Triple Sec

Premium Calls (750 ml bottle)
Choices: Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Smirnoff Vodka,
Captain Morgan Rum or Seagram’s Bourbon

Premium Cordials/Liqueurs (750 ml bottle)
Choices: Bailey’s Irish Crème or Kalam