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.
**Facilities**

**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.

- 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 meals $15.95 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 for $100.00. This will include cutting of cake, napkins, plates, forks.

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10/9/2020
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)
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 (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
Caprese Salad Platter
(Tomatoes, Fresh Mozzarella, Basil and Balsamic reduction)

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

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10/9/2020
Appetizers

Additional Snacks
Mixed Nuts
Party Mix
Potato Chips & Dip
Pretzels
Homemade Chips and Dip (Original or BBQ with French Onion or Ranch Dip)

Special Buffets

One Meat Buffet
Groups of 30 or more. Served on china.
Dinners include ONE entree selection a One Vegetable, One Salad, One Starch, Doughbox Dinner Rolls, Coffee, Iced Tea and Lemonade. See page 4 for side options.

Grilled Chicken - choice of sauce, see page 4 for sauce options
Hand Breaded Chicken Breast - choice of sauce, see page 4 for sauce options
Roasted Pork Loin (choice of Gravy or Cherry Balsamic Sauce)
Smoked Pulled Pork (Homemade Sweet BBQ Sauce and Carolina Gold BBQ Sauce on the side)
Smoked Chicken Quarters (Homemade Sweet BBQ Sauce and Carolina Gold BBQ Sauce on the side)

Pasta Buffet
Fettuccini Alfredo, Penne with Marinara Sauce with Toppings: Diced Chicken, Meatballs and Parmesan Cheese. Served with One Side Salad, One Vegetable and Garlic Bread. Maximum of 250 people.
Buffet or Served Family Style*

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 5 for side options.

Entrée A Selections  
(Choose One):
Swiss Steak  
Roast Beef  
Turkey  
Baked Ham  
Roasted Pork Loin with Gravy  
Barn Chicken (parties under 250 guests)  
Smoked Pulled Pork  
Smoked Brisket - upcharge per person  
Smoked Ribs - upcharge per person

Entrée B Selections  
(Choose One):
Grilled or Hand Breaded Chicken Breast  
Choice of Sauce:  
- Italian  
- BBQ  
- 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.
Buffet / Family Style Dinner Selections

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

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10/9/2020
All food & beverage items on the menu are subject to 15% service charge and all applicable sales tax. All Entrée’s include choice of Starch, Vegetable, Salad & Doughbox Dinner Rolls as well as coffee, iced tea and lemonade.

**Grilled Chicken Breast Entrées**

Sauce Options:
- Italian: Roasted Mushroom and Herb Cream
- BBQ: Pesto Mornay Cream
- Teriyaki: Bacon Parmesan Cream
- Cherry Balsamic: Honey Pecan Crusted

**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 or Cherry Balsamic Sauce

**Fish Entrées**

Grilled Salmon
Salmon Fillet finished with a 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)*
Plated Entree Signature Menu, cont.

Plated Side Offerings:

**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 & Gravy
- Au Gratin Potatoes
- Baked Potatoes with Butter & Sour Cream

**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 Wedge** - Petite Romaine wedge, Shaved Parmesan, Croutons and Caesar 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

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

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10/9/2020
Alcoholic Beverages
A bartender fee of $100.00 for up to 5 hours applies on each bar, an additional hour may be added for a $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 ......................... by glass or bottle - 750 ml bottle
   Choices: Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Moscato

Knotty Vines - NW Ohio Winery ................. by glass or bottle - 750 ml bottle
   Signature Knotty Red or White & Knaughty Blush

Additional wines available special order by the case.

Champagne (750 ml bottle)
Sparkling 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 white grape (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 and Kahlua