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.

• A deposit will be required at the time of booking. This deposit is non-refundable 1 year prior to the event date.

• All meals include China, Flatware, Stemware, White Tablecloths and Napkins, 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.

• 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’ 18’ x 18’ 15’ x 15’
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.

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**Hot Appetizers** *(Priced per 100 pieces)*

- Assorted Mini Quiche
- Baked Brie in Puff Pastry & French Bread
- Parmesan Spinach Artichoke Dip & French Bread
- Mini Pork Egg Rolls *(Sweet & Sour Sauce)*
- Cheese Filled Mini Pretzels *(Cheddar or Pepper Jack)*
- Bacon Wrapped Water Chestnuts *(Plain or BBQ)*
- Chicken Wings *(Teriyaki or BBQ Sauce)*
- Chicken Skewers *(Teriyaki or Peanut Sauce)*
- Meatballs *(BBQ or Stroganoff)*
- Vegetable Cheese Stuffed Mushrooms
- Italian Sausage Cheese Stuffed Mushrooms
- Italian Chicken in Phyllo
- Bacon Cheddar Mushrooms

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

- Assorted Deli Spiral Canapés *(Meats, Cheeses, & Vegetables Rolled in Flatbreads and Sliced)* *(120pcs)*
- Tomato Basil Bruschetta & French Bread
- Cheese Cubes & Crackers *(Cheddar, Brick & Pepper Jack)*
- Salami, Marinated Vegetables, Cheese Cubes & Crackers
- Gourmet Cheese Cubes & Crackers *(Sharp Cheddar, Havarti & Gouda)*
- 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
- Fresh Fruit Skewers with a Cream Cheese Dip *(100 pcs.)*

**Stations** *(Serves Approx. 50 People)*

- Carved Beef Top Sirloin *(Rolls & Condiments)*
- Carved Glazed Pit Ham *(Rolls & Condiments)*
- Carved Turkey *(Rolls & Condiments)*
- Roast Pork Slider *(Rolls & Condiments)*
- Roast Beef Slider *(Rolls & Condiments)*

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Appetizers

Additional Snacks
Mixed Nuts
Dinner Mints (Pastels, Pepermints or Chocolate Pearls)
Party Mix
Pita Chips with Hummus (Plain, Roasted Red Pepper, Roasted Garlic)
Potato Chips & Dip
Pretzels

Special Buffets

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.

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Buffet / Family Style Dinner Selections

Buffet, Served Family Style*

Groups of 20 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

Entrée B Selections
(Choose One):
- Grilled Chicken Breast
  (Choice of Sauce: BBQ, Honey Mustard, Italian, Teriyaki)
- Barn Broasted Chicken
- Chicken Cordon Bleu
- Meat Lasagna
- Cheese Manicotti Marinara
- Vegetable Lasagna Alfredo
- Stuffed Shells Florentine Marinara
- 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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2/2016
Plated Entree Signature Menu

All Entrées are served Plated on China. Groups of 20 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

Chicken Marsala
Sautééd Chicken Breast with a Mushroom Marsala Sauce

Chicken Cordon Bleu
Breaded Chicken Breast Stuffed with Swiss Cheese & Ham

Chicken Tuscany
Seasoned Grilled Chicken Breast with a Mushroom Romano Cheese Sauce

Chicken Picatta
Sautééd Chicken Breast with a Lemon Caper Sauce

Chicken Dijon
Sautééd Chicken Breast with a Creamy Dijon Mustard Sauce

Chicken Marsala
Sautééd Chicken Breast with a Mushroom Marsala Sauce

Chicken Cordon Bleu
Breaded Chicken Breast Stuffed with Swiss Cheese & Ham

Chicken Tuscany
Seasoned Grilled Chicken Breast with a Mushroom Romano Cheese Sauce

Chicken Picatta
Sautééd Chicken Breast with a Lemon Caper Sauce

Chicken Dijon
Sautééd Chicken Breast with a Creamy Dijon Mustard Sauce

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.)

Pan Seared Beef Medallions Served in Wild Mushroom Wine Sauce

Pork Entrées

Stuffed Pork Loin
Slices of Roasted Pork Loin with a Sage Stuffing

Pork Tenderloin
Slices of Pork Tenderloin with Bourbon Glaze

Fish Entrées

Grilled Salmon
Salmon Fillet finished with a Sun Dried Tomato Butter

Orange Roughy
Baked Orange Roughy Fillet with a Tropical Salsa
Plated Entree Signature Menu, cont.

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)

Side Offerings:

**Vegetable Options**
- Corn
- Peas
- Baby Carrots
- Broccoli
- 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**
- Venetian - Broccoli, Sugar Snap Peas, Asparagus, Pearl Onions, Red & Yellow Peppers
- 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

**Side Offerings**

**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 Creamy 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**
(choose of 2 per meal)
- Caesar
- French
- Italian
- Korean
- Poppy Seed
- Thousand Island
- Raspberry Vinaigrette
- Ranch
- Fat Free Ranch

**Desserts** . . . . additional charge per person

Assorted Doughbox Pies

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Beverages

Alcoholic Beverages
A bartender fee of $80.00 for up to 6 hours, applies on each bar. 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 (200-12 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, Heineken, New Castle, Blue Moon, Sam Adams, Michelob Ultra (some premium beers available by the keg)
  16 gallon Keg (200-12 oz servings)

Wine Coolers (12 oz bottle)
Assorted varieties

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

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, Korbel Brut

Champagne Punch (gallon)
Beverages cont.

Non-Alcoholic Beverages
Pepsi Products (12 oz can)
Pepsi Products (2-liters)
Bottled Water (16.9 oz)
Bottled Juices (10 oz)
Hot Chocolate
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 or Grape
Non-Alcoholic Beer (12 oz bottle)
   Choices: O’Doul’s, O’Doul’s Amber, St. Pauli Girl

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

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

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

Premium Calls (750 ml bottle)
Choices: Bacardi Rum, Canadian Club Whiskey, Jack Daniels Whiskey,
Jim Beam Bourbon, Jose Cuervo Tequila, Lauders Scotch, Smirnoff Vodka,
Captain Morgan Rum, Seagram’s Bourbon or Tangeray Gin

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

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