



Wedding Menu

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.



22611 St. Rt. 2, Archbold, OH 800.590.9755
SauderVillage.org

Facilities

Founder's Hall can accommodate wedding receptions of up to 500 guests.

- Rental Fee of \$1500.00; Use of stage an additional \$250.00 (Additional fees for a concert).
- Rental Fee includes: Floorplan, Setup and Tear down of the tables and chairs, removal of trash and heating/ac.
- A deposit will be required at the time of booking to secure a date. This deposit is non-refundable.
- All meals \$18.95 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.
- D.J. Service not provided by Sauder Village Audio Technician.
- All items on this menu are subject to an 18% 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) 18' x 18'

15' x 15'

Additional Services:

Cake cutting service is available for \$1.00 per person based on final guest count. This will include cutting of cake, napkins, plates, forks.

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

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)*
- 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)*

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

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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, 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.*

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Buffet / Family Style Dinner Selections

Buffet or Served Family Style*

Groups of 50 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 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

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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Buffet / Family Style Dinner Selections

Side Offerings:

Vegetable Options

Corn
Peas
Baby Carrots
Green Beans with Onion & Bacon
Sautéed Green Beans

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

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Plated Entree Signature Menu

All Entrées are served Plated on China. Groups of 50 - 250 guests. All Entrées 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 Au Jus & 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 or fillet*)
(*please choose one selection from the Chicken Entrées*)

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

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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
Sauteed Green Beans

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
Raspberry Vinaigrette
Ranch
Fat Free Ranch

Desserts *additional charge per person*

Assorted Doughbox Pies
Assorted Doughbox Doughnuts

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Beverages

Alcoholic Beverages

A bartender fee (call for cost) for up to 5 hours applies on each bar (maximum 5 hours-Bar service to end no later than 11:00pm). For each 100 guests one bartender is recommended to efficiently serve your guests. Additional bartender is an option.

When there is a bar, we offer Pepsi fountain pop service at \$1.50 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 Light, Coors Light, Miller Lite, Yuengling Lager

Restocking fee of \$50.00 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 & Knaughty Blush

Additional wines available special order by the case.

Champagne (750 ml bottle)

Sparkling Asti Spumanti

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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 BarPremium High Ball

Premium Calls

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

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