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 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.

*All food & beverage items on the menu are subject to 18% service charge and all applicable sales tax.*

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

11/1/2022
**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.
### 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
- Sauteed 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**
- Caesar
- French
- Italian
- Poppy Seed
- Thousand Island
- Raspberry Vinaigrette
- Ranch
- Fat Free Ranch

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11/1/2022
Plated Entree Signature Menu

All Entree's are served Plated on China. Groups of 50 - 250 guests. All Entree’s include choice of Starch, Vegetable, Salad & Doughbox Dinner Rolls as well as coffee, iced tea and lemonade.

Grilled Chicken Breast Entrees

Sauce Options:

- Italian
- BBQ
- Teriyaki
- Cherry Balsamic

Roasted Mushroom and Herb Cream
Pesto Mornay Cream
Bacon Parmesan Cream
Honey Pecan Crusted

Beef Entrees

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 Entrees

Pork Tenderloin
Slices of Pork Tenderloin with Bourbon Glaze or Cherry Balsamic Sauce

Fish Entrees

Grilled Salmon
Salmon Fillet finished with a Sun Dried Tomato Butter, Orange Bourbon Sauce or Cedar Smoked with Maple Ginger Glaze

Vegetarian Entree

Portabello Mushroom
Stuffed with Wild Rice

Combination Platters

Beef and Chicken Breast (petite sirloin or fillet)
(please choose one selection from the Chicken Entrees)

Beef and Fish Entrée (petite sirloin or fillet)
(please choose one selection from the Fish Entrees)
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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11/1/2022
**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
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
Choices: Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Smirnoff Vodka, Captain Morgan Rum, Seagram’s Bourbon, Amaretto, Schnapps and Kahlua