

The Bauerhaus

2019

MEETING & EVENT PLANNING GUIDE

MEETINGS | CONFERENCES | SEMINARS | BANQUETS



Bauerhaus Event Guide

"Simple Elegance"

BAUERHAUS RENTAL RATE: - choose any 5½ hours prior to midnight, additional hours at \$200 per hour.

• **Monday – Friday at 4:00pm \$250** • **Friday Evening or Sunday \$1,000** • **Saturday \$2,000**

Bauerhaus Rental Includes:

- Private use of Property
- Chair Length White or Black Linens*
- House Audio System with Microphones
- 8' x 12' Skirted Presentation Stage
- Complete Facility Set-up
- All Tables (round & banquet)
- Stainless Roll-top Chafing Dishes
- Professional Event Coordinator
- Facility Clean-up
- Padded Banquet Chairs
- Large Dance Floor
- Custom Floor Plan Design

*Color or printed linens, table runners, chair covers & chair sashes are available for additional fee based on design.

Planning a Bauerhaus Meeting or Event is "Simple for You!" with an on-site, professional Bauerhaus coordinator who will make your experience complete by orchestrating all aspects of your event. This planning and coordinating service is **free of charge** (a value of \$800); an experience we call **"Simple Elegance"**.

MINIMUM FOOD AND BEVERAGE ORDER:* A total of all food and beverage selections from pages 3-11 (hors d'oeuvres, bar services, dinner selections and dessert) will add together to meet your minimum order.

	Jan - March	April - July	Aug - Nov	Sept - Oct	December
Monday – Friday	\$500	\$500	\$500	\$500	\$500
Friday Evening or Sunday	\$1,000	\$1,500	\$1,500	\$1,500	\$4,000
Saturday/ Daytime**	\$1,000	\$2,000	\$1,500	\$2,000	\$3,000
Saturday	\$2,500	\$5,000	\$4,000	\$5,000	\$9,000

*Prior to 7% IN Sales taxes, 1% County Food Tax and 20% Service Charge.

**Saturday / Daytime, event must conclude by 4:00 p.m. to be eligible for discounted minimum amount.

HOLIDAY RATES: The Bauerhaus is unavailable for rental on Thanksgiving, Christmas, Easter, Memorial Day, Independence Day, Labor Day and New Years Eve are subject to the Saturday night rental rate and minimum food & beverage order.

FOOD AND BEVERAGE SERVICES:

The Bauerhaus requires that we provide all food and beverage services. Menu selections, tentative guest numbers and event agenda must be confirmed no later than (30) days prior to your event date. Final guest numbers are required (10) days prior to your event and no individual guest cancellations are permitted. Additional guests will be allowed until 72 hours prior to your event start time. We reserve the right to substitute menu selections related to quality issues. Food tastings can be scheduled but are subject to listed prices.

DEPOSIT: Monday – Friday \$250 • Friday Evening or Sunday \$500 • Saturday \$1,000

FINAL PAYMENT: Full payment is due per terms of reservation agreement. Cash, check or credit cards (Visa, MasterCard, Discover, American Express) are accepted. A 3% convenience fee will be added to all credit card payments. Two percent interest on any past due accounts. \$50 charge on any returned check. Any collection, attorney, or court fees incurred are the responsibility of person(s) signing the reservation agreement.

- **CANCELLATION POLICY:** Cancellations must be in writing and signed by person(s) signing the reservation agreement. 50% of deposit is refundable upon reservation of date by another party. Deposit is nonrefundable if facility is not reserved by another party. Less than 3 months prior to event date – food and beverage commitment is due as a cancellation fee, if facility is not reserved by another party and Any Other Event Services booked through The Bauerhaus are subject to a \$125 fee per service.



Event & Meeting Services

Conference / Seminar Setup Fee:

(only applies to all day events up to 8 hrs with multiple room requirements)

Minimum Charge Per Day	\$250
or Per Person Fee (which ever is greater)	\$3

*Set up includes room/rooms set to specifications with tables, chairs, linens, linen napkins, china, silverware, crystal and ice water at meeting tables.

Centerpiece Rentals*:

Silk Rose Centerpiece with Mirror (red, white or pink)	\$10
3 Branch Silver Candelabra Centerpiece with White Candles	\$12
5 Branch Silver Candelabra Centerpiece with White Candles	\$17
Silver 3-Candle Tower Centerpiece with Coordinating 2" Ball Candles	\$15
Large Silver Hurricane with Glass	\$10
Medium Crystal Cut Pedestal with Candle and Hurricane	\$8
Pair of 2" Ball Candles in Small Crystal Bowl (many color choices)	\$7
Small Pedestal Tea Light Candle Holder	\$2
Large Table Mirror (square or round)	\$3
Fresh Floral Arrangements	Priced Per Selection

*We can assist you with our in-house centerpiece selections or you are welcome to coordinate your own.

Linens and Chaircovers:

Chair Length White Table Linens	Included With Facility Rental
Full Length White Table Linens (Round or Banquet)	\$15
Specialty Linens - Colors, Prints, Overlays, Table Runners	Priced Per Selection
White Chair Cover - Spandex Fitted	\$4.50
White Chair Covers - Standard Slip	\$3.25
Chair Cover Sash (white, black or organza sheer)	\$1.50
Specialty Chair Covers	Priced Per Selection

Entertainment/Musicians/Transportation

DJ Sound & Light Show (5hrs)	\$850	Bands (per hour)	\$300 - \$1,500
Magician (40 min. show)	\$500	Band/DJ Setup Fee	\$150
Pianist or Harpist (2 hrs)	\$400	String Trio (2 hrs)	\$750
Hummer Stretch SUV (18 guests)	\$525	Escalade Stretch SUV (18 guests)	\$525
Limo Bus (30 guests)	\$635	Additional Hours/Pickup Service	Priced Per Service

Audio Visual Equipment:

8' Screen	\$60	7' x 10' Screen	\$80
Video Projector	\$150	VCR or DVD	\$30
Audio Mixer	\$30	Flipchart w/Paper Pad	\$25
Electronic Keyboard	\$125	Upright Piano	\$75
Skirted Display Table	\$25	Skirted A/V Cart	\$15
Up-lighting (many colors available)	\$50	Pipe & Drape, 10' Section	\$20

Breakfast / Breaks

Continental Breakfast: \$11.99

Assorted Cookies, Danish, Plain and Gourmet Bagels with Cream Cheese, Fresh Baked Muffins with Butter, Assorted Fresh Fruits and Melons.

Limited Service Continental Breakfast:

Assorted Juices, Reg/Decaffeinated Coffee, Cookies, Bagels, & Muffins. \$7.99

Add Danish \$1.99

Add Yogurt \$1.99

Add Fresh Fruits & Melons \$2.79

A Great Morning Breakfast: \$13.99

Ham, Egg and Cheese Casserole, Sausage Links, Seasoned Potatoes, Biscuits with Milk Gravy, Cinnamon Rolls, Assorted Fresh Fruits and Melons.

Served with Assorted Juices, Tea and Regular/Decaffeinated Coffee.

The Bauerhaus Brunch: \$22.99

Assorted Fresh Fruits and Melons, Mixed Greens Salad, Roasted Baby Bakers, Glazed Ham, Egg & Cheese Casserole, Chicken Florentine, Green Beans, Assorted Pastries & Muffins, Biscuits with Milk Gravy.

Served with Juices, Iced Tea, Regular/Decaffeinated Coffee, and Biscuits with Country Gravy.

Specialty Pre-Packaged Breaks:

Ballpark Special \$3.99

Gardetto's Snack Mix, Mixed Nuts, Potato Chips with Ranch Dip and Pretzels.

Healthy Choice \$3.99

Assorted Fresh Fruit & Melons, Yogurt Cup and Granola Bar.

Baker's Delight \$4.99

Assorted Fresh Baked Cookies, Brownies, Muffins and Nut Bread.

Morning and Afternoon Breaks:

Continental Breakfast Refresh \$3.99

Beverage Services:

Morning or Afternoon Break: \$2.99

Coffee, Iced Tea, Soft Drink or Bottled Water.

All Day Beverage/Snack Service: \$5.99

Coffee, Iced Tea, Soft Drink, Bottled Water and Assorted Hard Candy/Mints.

Ala Carte Snacks:

Potato Chips with Ranch Dip and Pretzels \$1.69

Fresh Baked Assorted Cookies (2 per person) \$1.79

Granola Bars \$1.79

Yogurt Cup (assorted flavors) \$1.99

Homemade Nut Brownies \$2.29


Assorted Fresh Baked Muffins \$2.69

Assorted Fresh Fruits & Melons \$2.79

No individual cancellations permitted inside 10 days of your event date. All prices are subject to 20% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.

Luncheon Menu

11:00 am to 2:00 pm - ONLY (Buffet or Served Meal)

Vegetarian Mostaccioli with Marinara Sauce		\$14.99
Baked Ham with Fruit Glaze		\$14.99
Classic Lasagna		\$15.49
Italian Marinated Breast of Chicken		\$15.49
Burgundy Beef Tips		\$16.49
Baked Breast of Chicken with Creamy Mushroom Sauce		\$15.49
Rosemary Roast Loin of Pork		\$15.99
Baked Icelandic Cod with Lemon Butter		\$16.49
Roast Breast of Turkey		\$16.49

Ala Carte Selections, add:

Second Entree Selection on Buffet	\$4.00
Additional Vegetable or Salad	\$1.59
Add Fruit Cup	\$2.49
Dessert Selections	See Page 11

Potato Selections: (select one)

Whipped with Gravy, Au Gratin, Buttered Parsley, Garlic Smashed, Rice Pilaf, Herb Dressing.

Vegetable Selections: (select one)

Country Style Green Beans, Glazed Carrots, Sweet Corn, Pea & Mushrooms, Baked Cinnamon Apples, Green Beans Almondine.

Salad Selections: (select one)

Fresh Garden Salad with Dressing, Vegetable Crudités with Ranch Dip, Assorted Fresh Fruits & Melons, Italian Rotini Pasta Salad, Gelatin Fruit Salad, Penne Pasta & Fresh Tomato Salad

Includes Homemade Honey Wheat Bread, Regular/Decaffeinated Coffee, and Iced Tea.

Luncheon Plates:

Walnut Chicken Salad on Bed of Romaine, Fresh Fruits, Vegetable Sticks and Sherbet with Wafer Cookie.	\$12.99
Grilled Chicken Caesar Salad, Cream of Broccoli/Cheese Soup and Homemade Pumpkin Nut Bread.	\$12.99

Ala Carte / Additional Services:

Soup du Jour (Hearty Vegetable, Loaded Potato, French Onion, Cream of Broccoli)	\$3.49
Additional Salad, Potato or Vegetable Selection	\$1.59
Hand Carved Meat Station with Attendant	\$150.00
Dessert Selections	See Page 11

Light Buffet

Sandwich, Soup and Salad

\$19.99

Includes Assorted Breads, Cheese, Lettuce, Tomato, Condiments, Iced Tea and Regular/Decaffeinated Coffee.

Deli Meat Selections: (Choice of Two)

Marinated Roast Beef
Roast Turkey Breast
Smoked Ham

Gourmet Ham Salad
Walnut Chicken Salad

Salads: (Choice of Three)

Fresh Garden Salad
Fresh Vegetable Crudités with Ranch Dip
Classic Caesar Salad
Cucumber Vinaigrette Salad
Penne Pasta & Fresh Tomato Salad
Mixed Fruits with Vanilla Bean Dressing
Waldorf Salad

Assorted Fresh Fruits & Melons
Creamy Vinaigrette Broccoli Salad
Italian Rottini Pasta Salad
Creamy Cole Slaw
American Potato Salad
Sliced Tomato & Fresh Mozzarella

Soups: (Choice of Two)

Hearty Vegetable
French Onion
Home Style Chili

Loaded Potato
Cream of Broccoli and Cheese
Chicken Tortilla & White Bean

Ala Carte / Additional Services:

Additional Salad Selection

\$1.59

Hand Carved Meat Station with Attendant

\$150.00

Dessert Selections

See Page 11

All meal prices include iced tea, coffee (regular/decaf), honey nut bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and choice of standard linen napkin color. Specialty napkins are available at an additional fee. No individual meal cancellations permitted inside 10 days of your event date. All prices are subject to 20% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.



Hors D' Oeuvres

Hors d' oeuvres only receptions • 7 selections minimum or Prelude to dinner • 2 selection minimum

Hors d' oeuvres are priced per person and are served for a one hour period, ½ price for additional hours.

Cold Selections:

Cherry Tomato, Fresh Mozzarella and Basil Brochettes	\$3.85
Fresh Vegetable Crudités with Ranch Dip	\$3.65
Antipasto Platter	\$4.75
Cucumber Bite with a Salmon Mousse	\$3.50
Bacon Jalapeno Deviled Eggs	\$3.25
Walnut Chicken Salad stuffed Cherry Tomato	\$3.50
Domestic Cubed Cheeses with Crackers	\$3.95
Assorted Fresh Fruits & Melons	\$3.75
Artisan Cheese Board with Crackers	\$4.50
Assorted Mini Deli Croissants (ham, turkey, chicken salad)	\$4.00
Gourmet Deli Tea Sandwiches	\$3.50
Large Shrimp with Tangy Cocktail Sauce	\$5.00
Assorted Deli & Seafood Canapés	\$4.00
Assorted Bruschetta	\$3.75

Hot Selections:

Spinach & Artichoke Dip with Assorted Breads and Chips	\$3.75
Mini BBQ Cocktail Sausage in Sauce	\$3.35
Toasted Mini Ravioli with Marinara Sauce & Mozzarella	\$3.50
Home Style Chicken Tenders with Honey Mustard	\$4.30
Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce	\$3.85
Bacon wrapped Water Chestnuts	\$3.75
Rumaki, bacon wrapped Chicken Livers	\$4.00
Bauerhaus Meatballs	\$4.00
Petite Assorted Gourmet Quiche	\$4.00
Mini Beef Tenderloin Croissant Au Jus	\$4.25
Large Stuffed Mushroom Caps	\$4.00
Miniature Maryland Crab Cakes	\$4.75
Marinated Chicken Quesadillas Horns	\$4.00
Baja Chicken and Crunchy Broccoli Slaw Sliders	\$4.00
Sesame Chicken Lollipops	\$4.50

No individual cancellations permitted inside 10 days of your event date. All prices are subject to 20% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.



Standard Fare Menu

CHOOSE THE MENU PRESENTATION THAT FITS YOUR EVENT - \$20.99/PER PERSON

BUFFET DISPLAY Includes Entree, One Starch, Two Vegetables, Two Salads.

SERVED MENU Includes Entree, One Starch, One Vegetables, One Salad.

FAMILY STYLE Includes Entree, One Starch, Two Vegetable, One Salad.

All menus include sweet & unsweet iced tea, regular & decaffeinated coffee, honey wheat bread, formal table setting package with china, crystal, stainless steel flatware pre-set on guest tables.

CHILDREN PRICES 3 to 8 years of age (half price), 2 & under (free).

BEEF

Inside Round of Beef
Burgundy Beef Tips

PORK

Rosemary Roasted Pork Loin
Baked Ham with Fruit Glaze

POULTRY

Chicken Florentine
Chicken Marsala
Lemon Chicken
Four Cheese Italian Chicken
Country Fried Chicken
Roasted Breast of Turkey
Teriyaki Hawaiian Chicken
Chicken Parmesan

PASTA / VEGETARIAN

Baked Classic Lasagna
Fettuccini Alfredo Mostaccioli
Primavera Mediterranean
Portabella Mushroom Cap

SEAFOOD

Icelandic Cod with Lemon
Fried Catfish

POTATOES / STARCHES

Garlic Smashed Potatoes, Au Gratin Potatoes, Whipped Potatoes with Gravy, Parsley Buttered Potatoes, Linguine Pasta with Garlic Butter, Roasted Red Potatoes

VEGETABLES

Glazed Carrots with Pineapple, Country Style Green Beans, Tuscan Blend Vegetable Medley, Whole Kernel Sweet Corn, Peas & Baby Carrots, Green Beans Almondine

SALADS

Fresh Garden Salad with Dressing, Assorted Fresh Fruits & Melons, Creamy Vinaigrette Broccoli Salad, Italian Rotini Pasta, Cucumber Vinaigrette Salad, Creamy Cole Slaw

ALA CARTE / ADDITIONAL SERVICES

Additional Entree	\$4.00
Additional Salad, Potato or Vegetable Selection	\$1.59
Soup du Jour (Vegetable, Loaded Potato, French Onion, Cream of Broccoli)	\$3.49
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$10.99
Hand Carved Station	\$150.00



Premium Selections Menu

CHOOSE THE MENU PRESENTATION THAT FITS YOUR EVENT

BUFFET DISPLAY Includes Entree, One Starch, Two Vegetables, Two Salads.

SERVED MENU Includes Entree, One Starch, One Vegetables, One Salad.

FAMILY STYLE Includes Entree, One Starch, Two Vegetable, One Salad.

All menus include sweet & unsweet iced tea, regular & decaffeinated coffee, honey wheat bread, formal table setting package with china, crystal, stainless steel flatware pre-set on guest tables.

CHILDREN PRICES 3 to 8 years of age (half price), 2 & under (free).

BEEF

Filet Mignon au Poivre **\$33**

Prime Rib with Thyme & Horseradish Sauce **\$30**

Beef Short Ribs Provencal **\$28**

Crab Stuffed Beef Tenderloin **\$29**

SEAFOOD

Pecan Encrusted Atlantic Salmon **\$28**

Alaskan Halibut Royale **\$24**

Black Sesame Ahi Tuna **\$26**

Classic Tiger Prawn Scampi **\$24**

POULTRY

Bruschetta Stuffed Chicken **\$24**

Tangy BBQ Chicken Breast with Bacon **\$23**

Herb Roasted Breast with Apricot Glaze **\$25**

Spinach & Artichoke Stuffed Chicken **\$25**

PASTA / VEGETARIAN

White Bean Tuscan Pasta **\$23**

Roasted Portobello with Zucchini & Tomato Fondue **\$25**

PORK

Pork Tenderloin Caramelized Apples **\$24**

Bourbon Glazed Pork Chop **\$25**

POTATOES / STARCHES

Mushroom Risotto, Yukon Gold Potato Smash, Mixed Color Fingerling Potatoes, Potatoes Gratin Bake, Steamed Jasmine Rice, Roasted Red Potatoes

VEGETABLES

Polenta Crusted Zucchini Gratin, Roasted Brussel Sprouts with Sea Salt, Grilled Asparagus with Balsamic, Roasted Vegetable Medley, Tri-color Glazed Carrots, Green Beans Almondine

SALADS

Mixed Greens Garden Salad with Raspberry Vinaigrette, Kale Salad with Dried Currants, Cranberry Spring Salad with Goat Cheese & Candied Pecans, Fresh Fruits with Vanilla Bean, Classic Caesar, Heirloom Tomatoes and Mozzarella with Balsamic Vinaigrette, Waldorf Salad

ALA CARTE / ADDITIONAL SERVICES

Additional Entree	priced per selection
Additional Salad, Potato or Vegetable Selection	\$1.89
Hand Carved Station	\$150.00
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$10.99



All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and choice of standard linen napkin color. Specialty napkins are available at an additional fee. No individual meal cancellations permitted inside 10 days of your event date. All prices are subject to 20% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.

Dessert Services

Special Occasion Selections:

Tiered Specialty Cakes with Buttercream Icing	\$2.75 - \$4
Tiered Specialty Cakes with Fondant	\$3.25 - \$4.75
Decorated Sheet Cakes with Buttercream Icing	\$1.50
Silver Cake Stands (14" square, 18" round, 22" square)	\$35

Specialty Cake Cutting Service:

Served by Black-tie Staff, White Platinum china, Flatware, Silver Cake Knife & Server, Toasting Glasses, White Table Linen & White Skirting for Cake Display and Cake Table Candelabras with Candles

\$1.50

Standard and Trendy Dessert Selections:

Assorted Gourmet Pies & Cakes Display	\$3.95
Homemade Brownies and Assorted Cookies Combo	\$2.25
Decorated Cupcakes	\$2.75
Mini Cupcake Trio	\$3.75
Assorted Cobblers (Peach, Apple, Blackberry)	\$2.75
Fresh Baked Fruit Pies (Pecan, Apple, Cherry)	\$2.75
Meringue Pie (Chocolate, Coconut Lemon)	\$2.95
Specialty Layered Cakes (Double Chocolate, Carrot, Red Velvet)	\$3.50
Assorted Cheesecakes (Plain, Marble, Raspberry, Turtle)	\$3.50
Assorted Mini Desserts and Dessert Bars	\$3.50
Decorated Guest Table Cakes	\$3.50
Premium Ice Cream Sundae Bar	\$3.50

Dessert Compliments and Guest Favors:

Chocolate Rosette Mints	\$.50
Mixed Nuts	\$.50
Sherbet Punch served in Crystal Bowl	\$.75
Mini Cheesecake Tartlets	\$1.50
Champagne Truffles	\$1.25
Assorted Mini Petit Fours	\$1.25
Milk Chocolate Dipped Strawberries	\$2.50
Ice Cream Scoop (Vanilla or Chocolate)	\$2.25
Chocolate Fondue with Fruits	\$3

Coffee and Hot Beverage Bar:

Includes Fresh Brewed Regular/Decaffeinated Coffees, Hot Chocolate, Hot Tea, flavored syrups and creams, sugar and artificial sweeteners.

\$1.99



Late Night Snacks

Special Events are a party after all, especially if you have a great band or DJ. During the fun, a late-night can leave guests exhausted. While they are dancing, surprise your attendees with a savory treats display that will have them recharged and back on the dance floor until the end of your evening.

STATION DISPLAYS

SLIDERS	\$6.39
Cheeseburger— pure ground beef, cheese, pickle, mayonnaise, mustard, ketchup	
Baja Chicken – marinated chicken, crunchy broccoli slaw	
BBQ Pork – slow smoked pork shoulder, pickle, onion	
NACHOS STATION	\$5.99
House fried tricolor chips, taco meat, sour cream, lettuce, tomato, nacho cheese, jalapenos, homemade guacamole & salsa	
WING STATION	\$6.39
Crispy Boneless or Traditional Wings with choice of Sauces – BBQ, Teriyaki, Hot Honey, Mango, Habanero, Buffalo, Garlic Parmesan. Served with Ranch, Bleu Cheese, Celery	
DIP BAR	\$5.29
Warm Spinach Dip with Artisan Breads, House Fried Potato Chips with Homemade Ranch Dip and Crunchy, Garlic Pita Chips with Authentic Hummus	
PRETZEL BAR	\$5.59
Soft Bavarian Pretzel with Craft Cheddar Beer Cheese, Crunchy Pretzel Rods, Original Combos, Assorted Mustards	
CHEESE LOVERS BAR	\$5.39
Homemade Cheese Ball and Crackers, Gruyere Cheese Fondue with assorted breads, Deep-Fried Mac & Cheese Bites, Breaded White Cheddar Cheese Curds	
SWEET TOOTH BAR	\$4.99
Assorted Petit Fours, Vanilla filled Cream Puffs, Miniature assorted Cheesecakes, Mini Rich Peanut Butter Pie, Bite-size Lemon Cake Balls and Scratch-Fudge Brownie Bites	
BREAKFAST BARS	\$6.59
Scramble Egg & Bacon Hash brown Cup, Mini handmade buttermilk pancakes with maple syrup or blueberry compote, Candied bacon, Applewood, Maple glazed bacon	
CHARCUTERIE BOARD	\$5.99
Capicola, Mortadella with pistachios, Assorted Nuts and Fruits, Preserves, Red Pepper Hummus, Toasted Baguettes, Crackers, Monetary jack cheese, Cheddar cheese, Black Olives, Sweet Gherkins	

Bar and Beverage Services

Package Bar:

Unlimited Service, Open up to 5 hours, priced per person.

Non-Alcoholic, Soft Drinks	\$3.99
Soft Drinks, Domestic Draft Beer	\$11.99
Soft Drinks, Domestic Draft Beer, House Wines	\$17.99
Soft Drinks, Domestic Draft Beer, House Wines, House Cocktails	\$22.99
Soft Drinks, Domestic Draft Beer, House Wines, Premium Cocktails	\$24.99

All packages are served with Regular/Decaf Coffee, Iced Tea and Party Snack Mix.

Host Bar:

(pre-order by quantity, priced per selection)

Half Barrel of Domestic Beer - 165 12 oz. servings	\$295.00
House Wines - Sycamore Lane 750 ml Bottle - 5 servings	\$27.99
Sweet Iced Tea, Unsweet Iced Tea or Lemonade by Gallon	\$9.99
Fresh Brewed Coffee (regular or decaffeinated) by Gallon	\$14.99
Non-Alcoholic Punch by Gallon	\$15.99
Soft Drinks, Mixed Drinks and Other Beverage Selections	See Cash Bar Pricing
Customer/Premium Selections Available	At Market Price

Tab Bar / Cocktail Hours:

(tab bar is for specified guests, cocktail hours are pre-dinner)
Host will pay for all beverages using the listed cash bar prices

Cash Bar:

(priced per drink)

Soft Drinks	\$1.50	Draft Beer	\$2.75
Domestic Can Beer	\$3.50	Import Bottle Beer	\$4.00
Shots	\$4.25	House Wines	\$5.75
House Cocktails	\$5.75	Call Cocktails	\$6.25
Premium Cocktails	\$6.75	Specialty Cocktails	\$8.00

Special Occasion Toast:

Asti Spumante by Bottle - 8 servings	\$28.99
Raspberry Spumante by Bottle - 8 servings	\$28.99
Sparkling White Grape Juice by Bottle - 8 servings	\$20.99
Champagne Punch by Gallon	\$34.99
Non-Alcoholic Punch by Gallon	\$15.99
Add a Fresh Berry Garnish to Toast per Glass	\$.50

Licensed Bartender(s) Fee:

Bartender per Hour (One bartender per 100 guests, 3-hour minimum) - \$300.

All bars will close 30 minutes before the end of the event.

INSURANCE OPTION: \$1 Million Umbrella Policy - \$300.



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