

The Bauerhaus

2021

MEETING & EVENT PLANNING GUIDE

A BEAUTIFUL, PRIVATE SETTING AWAITS YOUR PLANS!



MEETINGS | CONFERENCES | SEMINARS | BANQUETS | PARTIES

THEBAUERHAUS.COM | (812) 867-3169

Reserving the Venue

BAUERHAUS RENTAL RATE: - Choose any 5 ½ hours prior to midnight, additional hours at **\$250** per hour.

• Monday – Friday at 4:00pm **\$300** • Friday Evening or Sunday **\$1,200** • Saturday **\$2,200**

BAUERHAUS RENTAL INCLUDES:

- Private use of Park & Venue
- Complete Facility Setup
- Facility Cleanup
- House Audio System with Microphones
- All Tables & Padded Banquet Chairs
- Large Dance Floor
- Large Illuminated Private Parking Lot
- Four Beautiful Stone Fireplaces
- Custom Floor Plan & Event Design

Planning a Bauerhaus Meeting or Special Event is “Simple for You!” with our on-site, professional Bauerhaus coordinator who will make your experience complete by orchestrating all aspects of your plans. This coordinating service is **free of charge** (a value of \$1,000); an experience we call **“Simple Elegance”**.

MINIMUM FOOD AND BEVERAGE ORDER:* A total of all food & beverage selections from pages 4-12 (hors d’oeuvres, bar services, dinner selections & dessert) will add together to meet your minimum order.

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

*Prior to 7% IN Sales taxes, 1% County Food Tax & 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 & New Years Eve are subject to the Saturday night rental rate & minimum order.

FOOD AND BEVERAGE SERVICES:

The Bauerhaus requires that we provide all food & beverage services. Menu selections, tentative guest numbers & 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 & 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 **\$300** • Friday Evening, Saturday or Sunday **\$1000**

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. 2% 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 6 months prior to event date – food & beverage commitment is due as a cancellation fee, if facility is not reserved by another party & any other event services booked through The Bauerhaus are subject to a \$125 fee per service.

Event & Meeting Services

TABLE LINENS, SKIRTING AND CHAIRCOVERS:

Chair Length White Table (white or black)	\$9.00
Full Length White Table Linens (Round or Banquet)	\$16.00
Specialty Linens - Colors, Prints, Overlays, Table Runners	Priced Per Selection
White Chair Cover - Spandex Fitted	\$4.50
Chair Cover Sash (white, black or organza sheer)	\$1.50
Specialty Chair Covers	Priced Per Selection

CENTERPIECE RENTALS*:

Silk Rose Centerpiece with Mirror (red, white or pink)	\$10
Silk Floral Centerpiece (wood box or glass cube)	\$12
Silver 3-Candle Tower Centerpiece with Coordinating 2" Ball Candles	\$15
Medium Crystal Cut Pedestal with Candle & Hurricane	\$8
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.

ENTERTAINMENT/MUSICIANS/TRANSPORTATION

DJ Sound & Light Show (5hrs)	\$875	Bands (per hour)	\$300 - \$1,500
Magician (40 min. show)	\$500	Band/DJ Setup Fee	\$150
Pianist or Harpist (2 hrs)	\$450	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

CONFERENCE/SEMINAR SETUP FEE: (only applies to all day events with multiple room requirements)

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

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

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	Skirted A/V Cart	\$15
Skirted Display Table	\$25	Pipe & Drape, 10' Section	\$30
LED Up-lighting (64 digital colors)	\$50	Dimmable 5-Strand Patio Lighting	\$450

All prices are subject to 20% service charge, 7% sales tax & 1% food & beverage tax on total. Prices are subject to change without notification.



Breakfast / Breaks

CONTINENTAL BREAKFAST:

\$11.99

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

LIMITED SERVICE CONTINENTAL BREAKFAST:

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

\$8.99

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 & Melons.

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

THE BAUERHAUS BRUNCH:

\$22.99

Assorted Fresh Fruits & 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

\$4.29

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

Healthy Choice

\$4.29

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

Baker's Delight

\$5.29

Assorted Fresh Baked Cookies, Brownies, Muffins & 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 & Assorted Hard Candy/Mints.

ALA CARTE SNACKS:

Potato Chips with Ranch Dip & Pretzels

\$1.79

Fresh Baked Assorted Cookies (2 per person)

\$2.49

Granola Bars

\$1.79

Yogurt Cup (assorted flavors)

\$1.99

Homemade Nut Brownies

\$2.49

Assorted Fresh Baked Muffins

\$2.69

Assorted Fresh Fruits & Melons

\$2.99

No individual cancellations permitted inside 10 days of your event date. All prices are subject to 20% service charge, 7% sales tax
& 1% food & 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	\$15.99
Baked Ham with Fruit Glaze*	\$15.99
Classic Lasagna	\$16.49
Italian Marinated Breast of Chicken*	\$16.49
Burgundy Beef Tips	\$17.49
Baked Breast of Chicken with Creamy Mushroom Sauce	\$16.49
Rosemary Roast Loin of Pork	\$16.99
Baked Icelandic Cod with Lemon Butter*	\$17.49
Roast Breast of Turkey	\$17.49
Vegan Plate - Roasted Vegetable Pesto Pasta, Italian Green Bean, Fruit Cup, Vegan Roll	\$17.49

ALA CARTE SELECTIONS, ADD:

Second Entree Selection on Buffet	\$4.75
Additional Vegetable or Salad	\$1.79
Add Fruit Cup	\$2.49
Dessert Selections	See Page 10

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, & Iced Tea.

LUNCHEON PLATES:

Walnut Chicken Salad on Bed of Romaine, Fresh Fruits, Vegetable Sticks & Sherbet with Wafer Cookie	\$13.99
Grilled Chicken Caesar Salad, Cream of Broccoli/Cheese Soup & Homemade Pumpkin Nut Bread	\$13.99

ALA CARTE / ADDITIONAL SERVICES:

Soup du Jour (Hearty Vegetable, Loaded Potato, French Onion, Cream of Broccoli)	\$3.69
Additional Salad, Potato or Vegetable Selection	\$1.79
Hand Carved Meat Station with Attendant	\$175
Dessert Selections	See Page 10

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware & 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 & 1% food & beverage tax on total. Prices are subject to change without notification.

*Denotes Gluten Free Entree Selection

Light & Plant Based Buffet

SANDWICH, SOUP & SALAD

\$19.99

Includes Assorted Breads, Cheese, Lettuce, Tomato, Condiments, Iced Tea & 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)

Vegetable, French Onion, Classic Chili, Loaded Potato, Broccoli & Cheddar

ALA CARTE / ADDITIONAL SERVICES:

Additional Salad Selection	\$1.79
Hand Carved Meat Station with Attendant	\$175
Dessert Selections	See Page 10

PLANT BASED/VEGAN

Southwest Stuffed Pepper, Mexican rice and refried beans	\$15.99
Roasted Vegetable Pesto Pasta, Italian green beans and vegan roll	\$17.29
Sweet & Spicy Mushroom Skewers, fried rice, vegetable medley, vegan roll	\$18.79
Sweet Potato Medallions, cauliflower mash, apple & onion greens, vegan roll	\$15.99

All meal prices include iced tea, coffee (regular/decaf), honey nut bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware & 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 & 1% food & 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 & are served for a one hour period, ½ price for additional hours.

COLD SELECTIONS:

Cherry Tomato, Fresh Mozzarella & Basil Brochettes	\$4.75
Fresh Vegetable Crudités with Ranch Dip	\$3.50
Antipasto Platter	\$5.50
Cucumber Bite with a Salmon Mousse	\$3.50
Bacon Jalapeno Deviled Eggs	\$3.75
Walnut Chicken Salad stuffed Cherry Tomato	\$4.25
Domestic Cubed Cheeses with Crackers	\$4.00
Assorted Fresh Fruits & Melons	\$4.25
Artisan Cheese Board with Crackers	\$4.25
Gourmet Deli Tea Sandwiches	\$3.50
Large Shrimp with Tangy Cocktail Sauce	\$5.00
Assorted Deli & Seafood Canapés	\$3.75
Assorted Bruschetta	\$3.75
Homemade Tortilla Chips with Salsa	\$3.50

HOT SELECTIONS:

Spinach & Artichoke Dip with Assorted Chips	\$3.75
BBQ Cocktail Sausage in Sauce	\$3.45
Toasted Mini Ravioli with Marinara Sauce	\$3.50
Home Style Chicken Tenders with Honey Mustard	\$5.00
Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce	\$4.00
Bacon Wrapped Water Chestnuts	\$3.50
Rumaki, bacon wrapped Chicken Livers	\$4.00
Signature Bauerhaus Meatballs	\$3.75
Petite Assorted Gourmet Quiche	\$4.50
Mini Beef Tenderloin Croissant Au Jus	\$4.25
Stuffed Mushroom Caps	\$4.00
Miniature Maryland Crab Cakes	\$4.85
Chicken Quesadillas Horns	\$4.95
Baja Chicken & Crunchy Broccoli Slaw Sliders	\$5.50
Sesame Chicken Lollipops	\$4.75

Walking Hors D'oeuvres Service: add \$1.00 per selection

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



Standard Fare Menu

CHOOSE THE MENU PRESENTATION THAT FITS YOUR EVENT - \$21.99/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

SEAFOOD

Mahi Mahi in Tropical Sauce
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	\$ 4.75
Additional Salad, Potato or Vegetable Selection	\$ 1.79
Soup du Jour (Vegetable, Loaded Potato, French Onion, Cream of Broccoli)	\$ 3.69
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$ 11.99
Vegan Plate - Roasted Vegetable Pesto Pasta, Italian Green Beans, Fruit, Cup, Vegan Roll	\$ 22.49
Hand Carved Station	\$175.00

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware & 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 & 1% food & beverage tax on total. Prices are subject to change without notification.

*Denotes Gluten Free Entree Selection



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 with Bordelaise Sauce **\$33**
- Prime Rib with Thyme & Tiger Sauce **\$33**
- Beef Short Ribs Provencal **\$28**
- Crab Stuffed Beef Tenderloin **\$29**

SEAFOOD

- Pecan Encrusted Atlantic Salmon **\$29**
- Alaskan Halibut Royale **\$30**
- *Black Sesame Ahi Tuna **\$26**
- *Classic Tiger Prawn Scampi **\$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 & Mozzarella with Balsamic Vinaigrette, Waldorf Salad

ALA CARTE / ADDITIONAL SERVICES

Additional Entree	priced per selection
Additional Salad, Potato or Vegetable Selection	\$1.99
Hand Carved Station	\$175
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$11.99
Vegan Plate - Southwest Stuffed Pepper, Rice, Refried Beans, Fruit Cup, Vegan Roll	\$25.00

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware & 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 & 1% food & beverage tax on total. Prices are subject to change without notification.

*Denotes Gluten Free Entree Selection

POULTRY

- Bruschetta Stuffed Chicken **\$25**
- Tangy BBQ Chicken Breast with Bacon **\$24**
- *Herb Roasted Chicken Breast with Apricot Glaze **\$25**
- *Spinach & Artichoke Stuffed Chicken **\$26**

PASTA / VEGETARIAN

- White Bean Tuscan Pasta **\$24**
- Roasted Portobello with Zucchini **\$25**

PORK

- *Pork Tenderloin with Caramelized Apples **\$25**
- *Bourbon Glazed Pork Chop **\$24**

Dessert Services

SPECIAL OCCASION SELECTIONS:

Tiered Specialty Cakes with Buttercream Icing	\$3.00 - \$4.00
Tiered Specialty Cakes with Fondant	\$3.50 - \$5.50
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 & Cake Table Candelabras with Candles	\$1.50
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STANDARD AND TRENDY DESSERT SELECTIONS:

Assorted Gourmet Pies & Cakes Display	\$4.50
Homemade Brownies & Assorted Cookies Combo	\$2.95
Decorated Cupcakes	\$3.00
Mini Cupcake Trio	\$4.75
Assorted Cobblers (peach, apple, blackberry)	\$2.95
Fresh Baked Fruit Pies (pecan, apple, cherry)	\$2.95
Meringue Pie (chocolate, coconut, lemon)	\$3.25
Specialty Layered Cakes (double chocolate, carrot, red velvet)	\$3.95
Assorted Cheesecakes (NY style, raspberry swirl, turtle)	\$4.25
Assorted Mini Desserts	\$3.75
Decorated Guest Table Cakes	\$3.95
Premium Ice Cream Sundae Bar	\$3.95

DESSERT COMPLIMENTS AND GUEST FAVORS:

Chocolate Rosette Mints	\$.75
Mixed Nuts	\$.75
Sherbet Punch served in Crystal Bowl	\$1.25
Mini Cheesecake Tartlets	\$1.50
Champagne Truffles	\$1.50
Assorted Mini Petit Fours	\$1.50
Milk Chocolate Dipped Strawberries	\$2.50
Ice Cream Scoop (Vanilla or Chocolate)	\$2.50
Whipped Topping	\$.59
Chocolate Fondue with Fruits	\$4.00

COFFEE AND HOT BEVERAGE BAR:

Includes Fresh Brewed Regular/Decaffeinated Coffees, Hot Chocolate, Hot Tea, flavored syrups and creams, sugar & artificial sweeteners.	\$ 1.99
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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 & back on the dance floor until the end of your evening.

STATION DISPLAYS

SLIDER STATION

\$6.69

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

\$6.69

House fried tricolor chips, nacho cheese, seasoned ground beef, sour cream, lettuce, tomato, jalapenos, homemade guacamole & salsa

WING STATION

\$6.49

Traditional Wings with choice Two Sauces - BBQ, Teriyaki, Hot Honey Mango, Habanero, Buffalo, Garlic Parmesan. Served with Ranch, Bleu Cheese, Celery

DIP BAR

\$7.29

Warm Spinach Dip with Artisan Breads, Potato Chips with Homemade Ranch Dip, and Garlic Pita Chips with Authentic Hummus

PRETZEL BAR

\$6.39

Soft Bavarian Pretzel with Craft Cheddar Beer Cheese, Crunchy Pretzel Rods, Original Combos, Assorted Mustards

CHEESE LOVERS BAR

\$7.99

Homemade Cheese Ball and crackers, Chile Con Queso with house fried tortilla chips, Deep-Fried Mac & Cheese Bites, and White Cheddar Cheese Curds

HOT DOG BAR

\$6.49

All Beef Hot Dog on Fresh Bakery Bun served with sweet pickle relish, shredded cheddar cheese, ketchup, mustard, creamy cole slaw & house potato chips

BREAKFAST BAR

\$6.79

Bacon & Egg Hash Brown Cup, Mini Handmade Buttermilk Pancakes with maple syrup or blueberry compote, Candied Bacon, Applewood Bacon, Maple Glazed Bacon

CHARCUTERIE BOARD

\$6.79

Capicola, Mortadella with pistachios, Assorted Nuts and Fruits, Preserves, Red Pepper Hummus, Toasted Baguettes, Crackers, Monterey Jack Cheese, Cheddar Cheese, Black Olives, Sweet Gherkins

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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	\$12.99
Soft Drinks, Domestic Draft Beer, House Wines	\$18.99
Soft Drinks, Domestic Draft Beer, House Wines, House Cocktails	\$24.99
Soft Drinks, Domestic Draft Beer, House Wines, Premium Cocktails	\$26.99

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

HOST BAR:

(pre-order by quantity, priced per selection)

Half Barrel of Domestic Beer - 165 12 oz. servings	\$350.00
House Wines - 750 ml Bottle - 5 servings	\$29.99
Iced Tea or Lemonade by Gallon	\$10.99
Fresh Brewed Coffee (regular or decaffeinated) by Gallon	\$15.99
Non-Alcoholic Punch by Gallon	\$15.99
Soft Drinks, Mixed Drinks & 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
(priced per drink)

CASH BAR:

Soft Drinks	\$1.50	Draft Beer	\$3.00
Domestic Can Beer	\$3.75	Import Bottle Beer	\$4.25
Shots	\$5.00	House Wines	\$6.00
House Cocktails	\$6.00	Call Cocktails	\$6.75
Premium Cocktails	\$7.50	Specialty Cocktails	\$10.00

THE TOAST:

Asti Spumante by Bottle - 8 servings	\$29.99
Raspberry Spumante by Bottle - 8 servings	\$29.99
Sparkling White Grape Juice by Bottle - 8 servings	\$21.99
Champagne Punch by Gallon	\$35.99
Non-Alcoholic Punch by Gallon	\$18.99

LICENSED BARTENDER(S) FEE:

Bartender per Hour (One bartender per 100 guests, 3-hour minimum) - \$35.

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

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

Indiana State Law prohibits carry-in & carryout of alcoholic beverages. Pricing includes all Indiana State Liquor Taxes & License fees.
All prices subject to 20% service charge, 7% sales tax & 1% food & beverage tax on total. Prices are subject to change without notification.



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MEETING & BANQUET GUIDE

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