

# The Bauerhaus

2022

## MEETING & EVENT PLANNING GUIDE

A BEAUTIFUL, PRIVATE SETTING AWAITS YOUR PLANS!



MEETINGS | CONFERENCES | SEMINARS | BANQUETS | PARTIES

[THEBAUERHAUS.COM](http://THEBAUERHAUS.COM) | (812) 867-3169

# Reserving the Venue

**BAUERHAUS RENTAL RATE:** - Choose any 5 ½ hours prior to midnight, additional hours at **\$400** per hour.

• Monday - Friday at 4:00pm \$300 • Friday Evening or Sunday \$1,600 • Saturday \$2,600

**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 & New Years Day 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 3.25% 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)	\$925	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:

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

Only applies to all day events with multiple room requirements. 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	Flipchart w/Paper Pad	\$25
Audio Mixer	\$30	Skirted A/V Cart	\$15
Professional Staging per 4'x4' section	\$20	Pipe & Drape, 10' Section	\$30
Skirted Display Table	\$25	Dimmable 5-Strand Patio Lighting	\$450
LED Up-lighting (64 digital colors)	\$50		

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:

Assorted Cookies, Danish, Plain & Gourmet Bagels with Cream Cheese, Fresh Baked Muffins with Butter, Assorted Fresh Fruits & Melons Juices, Reg/Decaf Coffee \$11.99

## LIMITED SERVICE CONTINENTAL BREAKFAST:

Assorted Juices, Reg/Decaffeinated Coffee, Cookies, Bagels, & Muffins \$8.99  
 Add Danish \$2.49  
 Add Fresh Fruits & Melons \$2.99

## A GREAT MORNING BREAKFAST:

Ham, Egg and Cheese Casserole, Sausage Links, Seasoned Potatoes, Biscuits with Milk Gravy, Cinnamon Rolls, Assorted Fresh Fruits & Melons. Served with Assorted Juices, and Regular/Decaf Coffee \$15.49

## THE BAUERHAUS BRUNCH:

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 Assorted Juices, Iced Tea, and Regular/Decaf Coffee \$25.99

## SPECIALTY PRE-PACKAGED BREAKS:

### Ballpark Special

Gardetto's Snack Mix, Mixed Nuts, Potato Chips with Ranch Dip & Pretzels. \$4.59

### Healthy Choice

Assorted Fresh Fruit & Melons, Yogurt Cup & Granola Bar. \$4.59

### Baker's Delight

Assorted Fresh Baked Cookies, Brownies, Muffins & Nut Bread. \$5.59

## MORNING AND AFTERNOON BREAKS:

Continental Breakfast Refresh \$3.99

## BEVERAGE SERVICES:

### Morning or Afternoon Break:

Coffee, Iced Tea, Soft Drink or Bottled Water. \$2.99

### All Day Beverage/Snack Service:

Coffee, Iced Tea, Soft Drink, Bottled Water & Assorted Hard Candy/Mints. \$5.99

## ALA CARTE SNACKS:

Potato Chips with Ranch Dip & Pretzels \$1.99  
 Fresh Baked Assorted Cookies (2 per person) \$2.99  
 Granola Bars \$1.99  
 Homemade Iced Brownies \$2.19  
 Assorted Fresh Baked Muffins \$2.69  
 Assorted Fresh Fruits & Melons \$2.99

# Luncheon Menu

11:00 AM TO 2:00 PM - ONLY (BUFFET OR SERVED MEAL)

Roasted Vegetable or Classic Lasagna	\$16.49
Four Cheese Chicken*	\$16.49
Chicken Florentine Alfredo*	\$16.49
Lemon Chicken*	\$16.49
Chicken Marsala	\$16.49
Chicken Parmesan	\$16.49
Fried Chicken	\$16.49
Baked Ham with Fruit Glaze*	\$16.49
Inside Round of Beef	\$17.49
Rosemary Roast Loin of Pork	\$17.49
Roast Breast of Turkey	\$17.49
Vegan Plate - Roasted Vegetable Pesto Pasta, Italian Green Bean, Fruit Cup, Vegan Roll	\$17.99

## STARCH SELECTIONS: (SELECT ONE)

Whipped potatoes with gravy, macaroni & cheese, herb dressing, au gratin potatoes, parsley buttered potatoes, garlic smashed potatoes, roasted red potatoes, rice pilaf, fettuccine alfredo

## VEGETABLE SELECTIONS: (SELECT ONE)

Country style green beans, sweet corn, tuscan vegetable medley, cinnamon apples, green bean casserole, glazed carrots with pineapple

## SALAD SELECTIONS: (SELECT ONE)

Garden salad, creamy cole slaw, spinach salad, pasta salad, broccoli salad, caesar salad, penne pasta, American potato Salad, fresh fruits & melons

Includes Dinner Roll, Regular/Decaf Coffee, & Iced Tea.

## LUNCHEON PLATES:

Walnut Chicken Salad on Bed of Romaine, Fresh Fruits, & Vegetable Sticks	\$14.49
Grilled Chicken Caesar Salad, Broccoli & Cheddar Soup & Homemade Banana Nut Bread	\$14.49

## ALA CARTE / ADDITIONAL SERVICES:

Additional Entrée	\$4.99
Soup du Jour (Vegetable, Loaded Potato, French Onion, Broccoli & Cheddar, Chili, or Chicken Tortilla)	\$3.69
Additional Salad, Potato or Vegetable Selection	\$2.09
Add a Fruit Cup	\$2.99

All meal prices include iced tea, coffee (regular/decaf), dinner roll, 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

Includes Assorted Breads, Cheese, Lettuce, Tomato, Condiments, Iced Tea & Regular/Decaf Coffee \$18.99

## DELI MEAT SELECTIONS: (CHOICE OF TWO)

Marinated Roast Beef, Roast Turkey Breast, Smoked Ham, Gourmet Ham Salad, Walnut Chicken Salad

## SALADS: (CHOICE OF THREE)

Garden salad, creamy cole slaw, spinach salad, pasta salad, broccoli salad, caesar salad, penne pasta, American potato Salad, fresh fruits & melons

## SOUPS: (CHOICE OF TWO)

Vegetable, Loaded Potato, French Onion, Broccoli & Cheddar, Chili, or Chicken Tortilla

## ALA CARTE / ADDITIONAL SERVICES:

Additional Salad Selection \$2.09

## PLANT BASED/VEGAN

Southwest Stuffed Pepper, Mexican rice and refried beans \$17.79

Roasted Vegetable Pesto Pasta, Italian green beans and vegan roll \$17.99

Sweet & Spicy Mushroom Skewers, fried rice, vegetable medley, vegan roll \$18.79

Sweet Potato Medallions, cauliflower mash, apple & onion greens, vegan roll \$19.99

All meal prices include iced tea, coffee (regular/decaf), dinner roll, 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.

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# Hors D'oeuvres

**Hors d'oeuvres only receptions • 7 selections minimum**  
**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	\$5.00
Fresh Vegetable Crudités with Ranch Dip	\$3.55
Charcuterie Board	\$6.25
Bacon Jalapeno Deviled Eggs	\$4.00
Walnut Chicken Salad stuffed Cherry Tomato	\$4.50
Assorted Fresh Fruits & Melons	\$4.75
Artisan Cheese Board with Crackers	\$4.50
Large Shrimp with Tangy Cocktail Sauce	\$5.00
Assorted Deli & Seafood Canapés	\$3.85
Assorted Bruschetta	\$3.75
Homemade Tortilla Chips with Salsa	\$3.65

## HOT SELECTIONS

Spinach & Artichoke Dip with Assorted Breads & Chips	\$3.85
Cocktail Sausage in BBQ Sauce	\$3.50
Toasted Ravioli with Marinara Sauce	\$3.50
Homestyle Chicken Tenders with Honey Mustard	\$5.25
Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce	\$4.25
Bacon Wrapped Water Chestnuts	\$3.95
Bauerhaus Meatballs (signature or tropical)	\$3.95
Mini Beef Tenderloin Croissant Au Jus	\$4.50
Stuffed Mushroom Caps	\$4.10
Chicken Quesadillas Horns	\$5.00
Sesame Chicken Lollipops	\$4.95

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 - \$22.99/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, dinner roll, 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

## PORK

Rosemary Roasted Pork Loin  
\*Baked Ham with Fruit Glaze

## POULTRY

\*Chicken Florentine  
Chicken Marsala  
\*Lemon Chicken  
\*Four Cheese Italian Chicken  
Country Fried Chicken  
Chicken Parmesan

## PASTA / VEGETARIAN

Classic Lasagna  
Fettuccini Alfredo  
Roasted Vegetable Lasagna

## SEAFOOD

Mahi Mahi in Tropical Sauce  
Shrimp Scampi

## POTATOES / STARCHES

Garlic Smashed Potatoes, Au Gratin Potatoes, Whipped Potatoes with Gravy, Parsley Buttered Potatoes, Roasted Red Potatoes, Macaroni & Cheese, Rice Pilaf

## VEGETABLES

Glazed Carrots with Pineapple, Country Style Green Beans, Tuscan Blend Vegetable Medley, Whole Kernel Sweet Corn, Green Beans Almondine, Cinnamon Apples

## SALADS

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

## ALA CARTE / ADDITIONAL SERVICES

Additional Entree	\$4.99
Additional Salad, Potato or Vegetable Selection	\$2.09
Soup (Vegetable, Loaded Potato, French Onion, Broccoli & Cheddar, Chili, or Chicken Tortilla)	\$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	\$23.49
Hand Carved Station	\$175.00

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, dinner roll, 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 **\$38**

Prime Rib with Thyme & Tiger Sauce **\$34**

Beef Short Ribs Provencal **\$29**

Crab Topped Beef Tenderloin **\$29**

### POULTRY

Bruschetta Stuffed Chicken **\$26**

Chicken Cordon Bleu with mornay sauce **\$25**

\*Herb Roasted Chicken Breast with Apricot Glaze **\$26**

\*Spinach & Artichoke Stuffed Chicken **\$27**

### SEAFOOD

Pecan Encrusted Atlantic Salmon **\$31**

Alaskan Halibut Royale **\$32**

\*Black Sesame Ahi Tuna **\$27**

### PASTA / VEGETARIAN

White Bean Tuscan Pasta **\$25**

Roasted Portobello with Zucchini **\$26**

### PORK

\*Pork Tenderloin with Caramelized Apples **\$26**

\*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, Italian Green Beans

### 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, Tomatoes & Mozzarella with Balsamic Vinaigrette

### ALA CARTE / ADDITIONAL SERVICES

Additional Entree	priced per selection
Additional Salad, Potato or Vegetable Selection	\$2.39
Hand Carved Station	\$175.00
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$11.99
Vegan Plate - Southwest Stuffed Pepper, Rice, Refried Beans, Fruit Cup, Vegan Roll	\$26.00

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\*Denotes Gluten Free Entree Selection

# Dessert Services

## SPECIAL OCCASION SELECTIONS:

Tiered Specialty Cakes with Buttercream Icing	\$3.25 - \$4.25
Tiered Specialty Cakes with Fondant	\$4.00 - \$5.50
Decorated Sheet Cakes with Buttercream Icing	\$1.75

## SPECIALTY CAKE CUTTING SERVICE:

Served by Black-tie Staff, White Platinum china, Flatware, Silver Cake Knife & Server	\$1.50
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## STANDARD AND TRENDY DESSERT SELECTIONS:

Assorted Gourmet Pies & Cakes Display	\$4.75
Homemade Brownies & Assorted Cookies Combo	\$3.00
Decorated Cupcakes	\$3.25
Assorted Cobblers (peach, apple, blackberry)	\$3.50
Fresh Baked Fruit Pies (pecan, apple, cherry)	\$3.00
Meringue Pie (chocolate, coconut, lemon)	\$3.25
Specialty Layered Cakes (double chocolate, carrot, red velvet)	\$4.00
Assorted Cheesecakes (NY style, raspberry swirl, turtle)	\$4.75
Assorted Mini Desserts	\$3.95
Decorated Guest Table Cakes	\$4.00
Premium Ice Cream Sundae Bar	\$4.00

## DESSERT COMPLIMENTS AND GUEST FAVORS:

Chocolate Rosette Mints	\$1.00
Mixed Nuts	\$1.00
Sherbet Punch served in Crystal Bowl	\$1.75
Mini Cheesecake Tartlets	\$1.95
Milk Chocolate Dipped Strawberries	\$2.50
Ice Cream Scoop (Vanilla or Chocolate)	\$2.50
Whipped Topping	\$ .99
Chocolate Fondue with Fruits	\$4.25

## COFFEE AND HOT BEVERAGE BAR:

Includes Fresh Brewed Regular/Decaffeinated Coffees, Hot Chocolate, Hot Tea, flavored syrups and creams, sugar & artificial sweeteners.	\$ 2.69
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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.

<b>SLIDER STATION</b>	<b>\$6.89</b>
Cheeseburger- Pure Ground Beef, cheese, pickle, mayonnaise, mustard, ketchup Baja Chicken - Marinated Chicken, crunchy broccoli slaw BBQ Pork - Slow Smoked Pork Shoulder, pickle, onion	
<b>NACHOS STATION</b>	<b>\$6.99</b>
House fried tricolor chips, nacho cheese, seasoned ground beef, sour cream, lettuce, tomato, jalapenos, homemade guacamole & salsa	
<b>WING STATION</b>	<b>\$6.99</b>
Traditional Wings with choice Two Sauces - BBQ, Teriyaki, Hot Honey Mango, Habanero, Buffalo, Garlic Parmesan. Served with Ranch, Bleu Cheese, Celery	
<b>DIP BAR</b>	<b>\$7.59</b>
Warm Spinach Dip with Artisan Breads, Potato Chips with Homemade Ranch Dip, and Garlic Pita Chips with Authentic Hummus	
<b>PRETZEL BAR</b>	<b>\$6.59</b>
Soft Bavarian Pretzel with Craft Cheddar Beer Cheese, Crunchy Pretzel Rods, Original Combos, Assorted Mustards	
<b>CHEESE LOVERS BAR</b>	<b>\$8.79</b>
Homemade Cheese Ball and crackers, Chile Con Queso with house fried tortilla chips, Deep-Fried Mac & Cheese Bites, and White Cheddar Cheese Curds	
<b>HOT DOG BAR</b>	<b>\$6.79</b>
All Beef Hot Dog on Fresh Bakery Bun served with sweet pickle relish, shredded cheddar cheese, ketchup, mustard, creamy cole slaw & house potato chips	
<b>BREAKFAST BAR</b>	<b>\$7.09</b>
Bacon & Egg Hash Brown Cup, Mini Handmade Buttermilk Pancakes with maple syrup or blueberry compote, Candied Bacon, Applewood Bacon, Maple Glazed Bacon	
<b>CHARCUTERIE BOARD</b>	<b>\$6.99</b>
Capicola, Mortadella with pistachios, Assorted Nuts and Fruits, Preserves, Red Pepper Hummus, Toasted Baguettes, Crackers, Monterey Jack Cheese, Cheddar Cheese, Black Olives, Sweet Gherkins	

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.

# Bar and Beverage Services

## PACKAGE BAR:

Enjoy Unlimited Services, for up to 5 hours, priced per person.

Non-Alcoholic, Soft Drinks	\$3.99
Soft Drinks, Domestic Draft Beer	\$13.99
Soft Drinks, Domestic Draft Beer, House Wines	\$19.99
Soft Drinks, Domestic Draft Beer, House Wines, House Cocktails, Themed Craft Cocktail	\$25.99
Soft Drinks, Domestic Draft Beer, House Wines, Premium Cocktails, Themed Craft Cocktail	\$27.99

All above packages are served with Regular/Decaffeinated Coffee, Iced Tea & Party Snack Mix

## HOST BAR:

(pre-order by quantity, priced per selection)

Half Barrel of Domestic Beer - 165 12 oz. servings	\$375.00
House Wines - Chardonnay, Cabernet Sauvignon, Moscato, Zinfandel (750 ml Bottle - 5 glasses)	\$30.99
Sweet Iced Tea, Unsweet Iced Tea by Gallon	\$12.99
Lemonade by Gallon	\$14.99
Fresh Brewed Coffee (regular or decaffeinated) by Gallon	\$19.99
Non-Alcoholic Punch by Gallon	\$19.99
Party Snack Mix per Guest	\$1.00
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 of event will pay for all beverages using the listed cash bar prices

## CASH BAR:

(priced per drink)

Soft Drinks	\$1.50	House Wines	\$6.50
Domestic Draft Beer	\$3.50	House Cocktails	\$6.50
Domestic Can Beer	\$4.00	Call Cocktails	\$7.50
Import Bottle Beer	\$4.50	Premium Cocktails	\$8.00
Shots	\$5.00	Specialty Cocktails	\$12.00

## THE TOAST:

Asti Spumante by Bottle - 8 servings	\$31.99
Raspberry Spumante by Bottle - 8 servings	\$31.99
Sparkling White Grape Juice by Bottle - 8 servings	\$23.99
Champagne Punch by Gallon	\$35.99
Non-Alcoholic Punch by Gallon	\$19.99

## LICENSED BAR SETUP / BARTENDER FEE:

Licensed Bar Area Setup Fee	\$150.00
Bartender per Hour (One bartender per 100 guests, 3-hour minimum)	\$35.00
Insurance Option: \$1 Million Umbrella Event Policy	\$300.00

BARS WILL CLOSE 30 MINUTES BEFORE THE END OF EVENT.

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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