

The Bauerhaus
est. 1880

BAUERHAUS
Catering

To our Clients and Guests,

With the news this past week regarding COVID-19, we are writing to let you know that we are currently operating our private venue and catering service under our regular business hours and will continue to work with our vendors/delivery partners, while taking every precaution necessary according to CDC outline to ensure the safety and health of our guests and staff.

We are dedicated to the cleanliness of our venue and have always prided ourselves in consistently maintaining the highest level of cleanliness marks from all local and state department of health sanitation standards. Furthermore, our staff knows to wash their hands regularly and to stay home if they are not feeling well.

The safety and well-being of our guests and employees is our top priority. We will continue to adhere to the updates and protocol suggested by the CDC, local departments of public health and the world health organization to ensure that safety.

- All employees have been briefed on the importance of their personal health, hygiene and safety protocols as being the most effective way to prevent the virus.
- Our staff is routinely wiping down all frequently touched surfaces with commercial cleaners that contain virus killing claims.
- We remain vigilant and continue to closely monitor the developments to adapt our procedures as needed to the evolving situation.

CATERING DELIVERIES

We strive to continue to provide and serve our catering clients within their places of employment, private residences and other rental venues. All catering deliveries will be handled with the same integrity to cleanliness and health safety.

After 140 years of serving our community, we are here for our clients. We greatly appreciate your continued loyalty and support of our family business.

James Bauer – 5th generation owner