

The Bauerhaus

2023

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 **\$450** per hour.

• Monday - Friday at 4:00pm **\$300** • Friday Evening or Sunday **\$2,000** • Saturday **\$3,000**

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 3-10 (breakfast, 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) business days before 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.

NEW

NON PROFIT - PROMOTIONAL PRICING

The Bauerhaus is proud of our local non-profit organizations and for years has supported the efforts that each provide in services to make our community so great. We extend to all non profit organizations, with a valid IN ST-105 Tax Exemption Certificate, a **10% discount** on food pricing for events hosted at the venue. Non profit organizations may also qualify for a **"Winter Special"**; Non-profit events hosted January-March, will receive a **50% discount** on rental of The Bauerhaus. This is a potential rental discount up to \$1500.00. All other reservation terms apply.

Breakfast / Breaks

CONTINENTAL BREAKFAST:

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

LIMITED SERVICE CONTINENTAL BREAKFAST:

Orange Juice, Reg/Decaf 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, Fresh Fruits & Melons. Served with Orange Juice and Regular/Decaf Coffee \$15.99

THE BAUERHAUS BRUNCH:

Fresh Fruits & Melons, Mixed Greens Salad, Roasted Red Potatoes, Glazed Ham, Egg & Cheese Casserole, Chicken Florentine, Green Beans, Assorted Pastries & Muffins, Biscuits with Milk Gravy. Served with Orange Juice, Iced Tea, and Regular/Decaf Coffee \$22.99

SPECIALTY PRE-PACKAGED BREAKS:

Ballpark Special

Gardetto's Snack Mix, Mixed Nuts, Potato Chips with Ranch Dip & Pretzels. \$4.19

Healthy Choice

Fresh Fruit & Melons, Yogurt Cup & Granola Bar. \$5.79

Baker's Delight

Fresh Baked Cookies, Brownies and Muffins. \$6.49



MORNING AND AFTERNOON BREAKS:

Continental Breakfast Refresh \$4.99

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 Cookies (2 per person) \$2.99

Granola Bars \$1.99

Homemade Iced Brownies \$2.19

Fresh Baked Muffins \$2.99

Fresh Fruits & Melons \$2.99

Luncheon Menu

AVAILABLE - 11:00 AM TO 2:00 PM

For served meals or to create your own menu, see the standard fare menu (pg 7).

All buffet prices include iced tea, coffee (regular/decaf), white platinum formal china, table service ware, stemware, stainless steel flatware & standard linen napkin color.

TACO BAR	\$16.59
Seasoned ground beef, refried beans, Mexican rice, shredded lettuce, cheese, salsa, sour cream, diced tomatoes & two warm flour tortillas. Add Hausmade Chips & Salsa \$2.99/person	
PASTA BAR	\$18.59
Choose two pastas, two meats, two sauces & two veggies. Served with a caesar salad & garlic toast.	
Pasta - Bow-tie, penne, fettuccine, tri-color tortellini or linguine.	
Sauce - Marinara, alfredo, tomato vodka or pesto basil.	
Meat - Meatballs, diced chicken, seasoned ground beef or Italian sausage.	
Veggies - Mushrooms, zucchini, broccoli, yellow squash or tri-color peppers.	
BURGER BAR	\$15.99
1/4 lb burger, fresh bakery buns, American & hot pepper cheeses, bacon, caramelized onions, lettuce, tomato, pickle, ketchup, mayonnaise & mustard. Includes cole slaw & a bag of potato chips. Add BBQ Pork sandwich \$3.99/person	
SPUDS BAR	\$13.89
Large Idaho potatoes, real bacon bits, cheddar cheese sauce, steamed broccoli, sour cream, chives & butter. Served with a roll. Add BBQ pork \$4.29/person, BBQ or Fajita Chicken \$3.49/person.	
SANDWICH & SALAD BUFFET	\$16.99
Kaiser & brioche buns, deli ham & turkey, sliced American & Swiss cheeses, lettuce, tomato, mayonnaise & mustard. Includes tossed salad with French & ranch dressings & reduced fat chips.	
SOUP & SALAD BUFFET	\$16.69
Hausmade vegetable and loaded potato soups. Includes tossed salad with French & ranch dressings & assorted gourmet crackers.	
BUILD YOUR OWN BUFFET <i>(choose one from each category)</i>	\$16.99
Entrée: lemon chicken, classic lasagna, sweet glazed ham, fried chicken (2pc), sliced inside round of beef Starch: parsley buttered potatoes, whipped potatoes with gravy, rice pilaf, garlic smashed potatoes Vegetable: sweet corn, glazed carrots with pineapple, green beans almondine, tuscan vegetable medley <i>Served with tossed salad and French/ranch dressings and dinner roll.</i>	
PLANT BASED/VEGAN	
Southwest Stuffed Pepper, Mexican rice and refried beans	\$16.19
Roasted Vegetable Pesto Pasta, Italian green beans and vegan roll	\$16.69
Sweet & Spicy Mushroom Skewers, fried rice, vegetable medley, vegan roll	\$16.99
Sweet Potato Medallions, cauliflower mash, apple & onion greens, vegan roll	\$19.59
ALA CARTE / ADDITIONAL SERVICES:	
Additional Entrée (see pg 7 for selections)	\$4.99
Soup du Jour (vegetable, loaded potato, French onion, broccoli & cheddar, chili, or chicken tortilla)	\$3.79
Additional Salad, Potato or Vegetable Selection	\$2.19
Add a Fruit Cup	\$2.99

No individual meal cancellations permitted inside (10) business days before 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 Mixed Drinks	\$25.99
Soft Drinks, Domestic Draft Beer, House Wines, Premium Cocktails, Themed Craft Cocktail	\$29.99

All above packages are served with Regular/Decaffeinated Coffee, Iced Tea & Party Snack Mix. Premium draft beer and wine selections are available; ask your coordinator for a list of options.

HOST BAR:

(pre-order by quantity, priced per selection)

Half Barrel of Domestic Beer - 165 12 oz. servings	\$395.00
House Wines - 750 ml Bottle - 5 glasses	\$32.99
Chardonnay, Cabernet Sauvignon, Moscato, Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir	
Sweet Iced Tea, Unsweet Iced Tea by Gallon	\$15.99
Lemonade by Gallon	\$15.99
Fresh Brewed Coffee (regular or decaffeinated) by Gallon	\$23.99
Non-Alcoholic Sherbet Punch by Gallon	\$34.99
Party Snack Mix per Guest	\$1.25
Soft Drinks, Mixed Drinks & Other Beverage Selections	See Cash Bar Pricing
Premium Beer & Wine Selections Available	Ask for our list

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	\$6.75
Domestic Draft Beer	\$3.50	House Cocktails	\$6.75
Domestic & Import Bottle Beer	\$4.75	Call Cocktails	\$7.75
White Claw	\$5.00	Premium Cocktails	\$8.50
High Noon Vodka Seltzers	\$5.00	Specialty Cocktails	\$12.00
		Shots	\$5.00

THE TOAST:

Asti Spumante by Bottle - 8 servings	\$32.99
Raspberry Spumante by Bottle - 8 servings	\$32.99
Sparkling White Grape Juice by Bottle - 8 servings	\$24.99
Champagne Punch by gallon - 28 servings	\$54.99
Sherbet Wedding Punch by gallon - 20 servings	\$34.99
Sherbet Wedding Punch per person	\$1.75

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.

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	\$4.75
Fresh Vegetable Crudités with Ranch Dip	\$3.60
Charcuterie Board	\$5.95
Bacon Jalapeno Deviled Eggs	\$4.15
Cold Spinach & Artichoke Dip with assorted Breads and Crackers	\$3.95
Pecan Chicken Salad Stuffed Tomato	\$4.35
Fresh Fruits & Melons	\$4.65
Artisan Cheese Board with Crackers	\$4.35
Large Shrimp with Tangy Cocktail Sauce	\$4.00
Deli & Seafood Canapés	\$3.95
Homemade Salsa with Tortilla Chips	\$4.85

HOT SELECTIONS

Spinach & Artichoke Dip with Assorted Breads and Chips	\$3.95
Cocktail Sausage in BBQ Sauce	\$3.75
Toasted Ravioli with Marinara Sauce	\$3.55
Homestyle Chicken Tenders with Honey Mustard & Ranch	\$5.70
Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce	\$4.25
Bacon Wrapped Water Chestnuts	\$4.10
Bauerhaus Meatballs (signature or tropical)	\$3.95
Mini Beef Tenderloin Croissant Au Jus	\$4.95
Stuffed Mushroom Caps	\$4.10
Chicken Quesadillas Horns	\$5.00
Sesame Chicken Lollipops	\$5.00

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



No individual cancellations permitted (10) business days before 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 - \$23.99/PERSON

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

SERVED MENU Includes Entree, One Starch, One Vegetables, 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
Smoked Beef Brisket

PORK

Rosemary Roasted Pork Loin
*Baked Ham with Honey Mustard Glaze

POULTRY

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

PASTA / VEGETARIAN

Classic Lasagna
Roasted Vegetable Lasagna

SEAFOOD

Mahi Mahi in Tropical Sauce
Smoked Salmon with Dill Sauce

POTATOES / STARCHES

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

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, 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	\$2.19
Soup (Vegetable, Loaded Potato, French Onion, Broccoli & Cheddar, Chili, or Chicken Tortilla)	\$3.79
Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$12.49
Vegan Plate - Roasted Vegetable Pesto Pasta, Italian Green Beans, Fruit Cup, Vegan Roll	\$25.99
Hand Carved Station	\$175.00

No individual meal cancellations permitted (10) business days before 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.

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 **\$39**

Prime Rib with Thyme & Tiger Sauce **\$36**

Beef Short Ribs Provencal **\$32**

Crab Topped Beef Tenderloin **\$30**

POULTRY

Bruschetta Stuffed Chicken **\$28**

Chicken Cordon Bleu with mornay sauce **\$30**

*Herb Roasted Chicken Breast with Apricot Glaze **\$29**

*Spinach & Artichoke Stuffed Chicken **\$28**

SEAFOOD

Pecan Encrusted Atlantic Salmon **\$33**

Alaskan Halibut Royale **\$37**

*Black Sesame Ahi Tuna **\$30**

PASTA / VEGETARIAN

White Bean Tuscan Pasta **\$27**

Roasted Portobello with Zucchini **\$29**

PORK

*Pork Tenderloin with Caramelized Apples **\$28**

*Bourbon Glazed Pork Chop **\$27**

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

\$2.59

Hand Carved Station

\$175.00

Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce

\$12.49

Vegan Plate - Southwest Stuffed Pepper, Rice, Refried Beans, and Fruit Cup

\$28.00

No individual meal cancellations permitted (10) business days before 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

Dessert Services

SPECIAL OCCASION SELECTIONS:

Tiered Specialty Cakes with Buttercream Icing	\$3.25 and up
Tiered Specialty Cakes with Fondant	\$4.00 and up
Sheet Cakes with Buttercream Icing	\$1.75
Cupcakes	\$3.25
Specialty Cake Fillings	\$1.00
Cake Stands - Many sizes and styles available	\$35
Large Mirrored Cupcake Stand	\$60

Pastry flavors: French Vanilla, Dreamsicle, Amaretto Delight, Cinnamon Twist, Carrot Supreme, Butter Pecan, Gingerbread, Dutch Chocolate, Red Velvet, Raspberry, Lemon Raspberry, Fresh Banana, Double Dutch Chocolate, Mint Chocolate, Strawberry, Chocolate Oreo, Oreo, Lemon Twist, Dark Chocolate, Peanut Butter, Blackberry, M & M

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 (pies, cakes, cobblers)	\$4.95
Homemade Brownies & Cookies Combo	\$3.25
Decorated Cupcakes	\$3.25
Assorted Cobblers (peach, apple, blackberry)	\$3.95
Fresh Baked Fruit Pies (pecan, apple, cherry)	\$3.25
Meringue Pie (chocolate or coconut)	\$3.50
Specialty Layered Cakes (double chocolate, carrot, red velvet)	\$4.00
Assorted Cheesecakes (NY style, raspberry swirl, turtle)	\$4.95
Assorted Mini Desserts	\$4.25
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
Mini Cheesecake Tartlets	\$2.25
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.	\$ 3.59
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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.

SLIDER STATION

\$7.19

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

\$7.19

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

WING STATION

\$6.89

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

DIP BAR

\$7.79

Warm Spinach Dip with Tortilla Chips, Potato Chips with Homemade Ranch Dip, and Fresh Red Pepper Hummus with Naan Dippers

PRETZEL BAR

\$6.69

Salted Soft Bavarian Pretzel with craft cheddar beer cheese and signature Bauerhaus mustard, Maple Cinnamon Sugar Soft Pretzel with vanilla icing dip and chocolate sauce

CHEESE LOVERS BAR

\$9.39

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

\$6.99

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

\$7.39

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

CHARCUTERIE BOARD

\$6.29

Capicola Ham, Salami, Assorted Nuts, Grapes, Preserves, Red Pepper Hummus, Naan Bread, Crackers, Monterey Jack Cheese, Cheddar Cheese, Black Olives, Sweet Gherkins

No individual meal cancellations permitted (10) business days before 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.

Event & Meeting Services

TABLE LINENS, SKIRTING AND CHAIRCOVERS: Standard (black or white) Table Linens included

Specialty Table Linens & Chair Covers	Priced Per Selection
Chair Covers Fitted (white, ivory, black or charcoal)	\$4.50
Chair Cover Sashes/bands (white, black, ivory, charcoal or organza-sash only)	\$1.50

TABLE DECOR RENTALS*:

Silk White Rose Centerpiece with Mirror	\$10
Silk Floral Centerpiece (wood box or glass cube)	\$12
Silver 3-Candle Tower Centerpiece with Coordinating 2" Ball Candles	\$15
3pc Glass Centerpiece with Floating Candles and Table Mirror	\$18
Medium Crystal Cut Pedestal with Candle & Hurricane	\$8
Large Table Mirror (square or round)	\$3
Fresh Floral Arrangements	Priced Per Selection
Charger Plates (silver or gold)	\$1.50

*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)	\$550	String Trio (2 hrs)	\$750
Hummer Stretch SUV (18 guests)	\$525	Additional Hours/Pickup Service	Priced Per Service
Limo Bus (30 guests)	\$635		

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	\$30	Pipe & Drape, 10' Section	\$35
LED Up-lighting (64 digital colors)	\$50	Dimmable 5-Strand Patio Lighting	\$450

Events utilizing projector or planning a presentation with video equipment must be tested a minimum of 24 hours prior to the event start time. The Bauerhaus will not assume responsibility for any technical issues that may arise.

ADD TEAM BUILDING ACTIVITIES TO YOUR AGENDA:

- Yard Games Bundle: Giant Jenga, ladder golf, yard yahtzee: \$100
- Chippo golf game (4 boards): \$125
- Corn Hole Boards (8 boards) : \$125

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