



The Bauerhaus

2023

PRIVATE CELEBRATIONS

BIRTHDAYS | REHEARSAL DINNERS | ANNIVERSARIES | REUNIONS
RETIREMENTS | GRADUATIONS | CELEBRATIONS OF LIFE | DINNER PARTIES



THEBAUERHAUS.COM | (812) 867-3169

Let's Celebrate!

In 2023, Bauer's Grove Bauerhaus will celebrate 143 years in the hospitality industry. That said, you'll find that many people in the tri-state area have attended an event at The Bauerhaus at one time or another. Many have likely celebrated with friends and family for a beautiful wedding and reception while others have gathered for company picnics and parties alike.

Beyond that, The Bauerhaus wants to celebrate with your loved ones for all of life's special occasions. Let us begin with the rehearsal dinner before your big day and follow up with all of your milestones. Whether it be your children's birthday or graduation party, your parent's anniversary celebration, a co-workers retirement, or a celebration of life, we look forward to hosting a memorable event.

While our private facility boasts a multi-level design that is perfect for groups up to 500, it also offers a cozy, intimate dining space, perfect for showers, family dinners and reunions. Looking for an outdoor space to play yard games and let the kids run? We have 15 acres waiting for you!

Pair the perfect venue with a decadent menu, served up by our professional culinary team.

We invite you to look through our private celebrations guide and start planning your next occasion. Our professional coordinators look forward to planning with you and our staff looks forward to celebrating with you...We'll see you soon!

Reserving the Venue

BAUERHAUS RENTAL RATE

Choose any 5 ½ hours prior to midnight, additional hours available at **\$450** per hour.

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

FACILITY RENTAL INCLUDES:

- Private use of Park & Venue
- All Tables (round & banquet)
- Privacy Suite
- Complete Facility Set-up
- Padded Banquet Chairs
- Upstairs Loft
- Facility Clean-up
- Four Beautiful Stone Fireplaces
- Illuminated Private Parking Lot

MINIMUM FOOD & BAR ORDER* A total of all food & beverage selections ordered including hors d'oeuvres, bar services, dinner selections, dessert & late-night snacks will add together to meet your minimum.

	Jan-March	April-June	July-Aug	Sept-Nov	Dec
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

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

BAUERHAUS REHEARSAL DINNER & RECEPTION BUNDLE

Special **\$500** Room Rental Rate for Rehearsal Dinner Reservation / 4 hour reservation time

Discount applies to booked Bauerhaus reception clients; the Minimum Food & Bar order is \$1000.

Rehearsal Dinner only reservations are subject to standard food & bar order minimums and room rental rates listed above.

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 rate & minimum.

FOOD & 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 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 **\$1,000**

PREPAYMENT An amount equal to your food & beverage minimum is due (6) months prior to your event.

FINAL PAYMENT is due (5) days prior to event date, less the above deposit & prepayment. Cash, check or credit cards are accepted. A 3.25% convenience fee will be added to all credit card payments. 2% interest on any past due accounts, per month. \$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 & must be signed by person(s) signing the reservation agreement. 50% of deposit & prepayment is refundable, if facility is reserved by another party or non-refundable if not re-booked. Any cancellations less than 6 months prior to event date will incur a \$125 cancellation fee per service reserved by your coordinator (DJ, transportation, musicians, etc.)

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 servings	\$32.99
Chardonnay, Cabernet Sauvignon, Moscato, Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir	
Iced Tea by Gallon (sweet or unsweetened)	\$15.99
Lemonade by Gallon	\$15.99
Fresh Brewed Coffee by Gallon (regular or decaffeinated)	\$23.99
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 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 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 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 inside 10 business 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 - \$23.99/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
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, 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	\$2.19
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 inside 10 business 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 **\$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

\$2.99

Hand Carved Station

\$175.00

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

\$12.49

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

\$28.00

No individual meal cancellations permitted inside 10 business 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

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
---	--------

STANDARD AND TRENDY DESSERT SELECTIONS:

Assorted Gourmet Pies & Cakes Display (pies, cakes, cobblers)	\$4.95
Homemade Brownies & Cookies Combo	\$3.25
Assorted Cobblers (peach, apple, blackberry)	\$3.95
Fresh Baked Fruit Pies (pecan, apple, cherry)	\$3.25
Meringue Pie (chocolate, coconut)	\$3.50
Specialty Layered Cakes (double chocolate, carrot, red velvet)	\$4.00
Homemade Cheesecakes Display (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
---	---------



Late Night Snacks

During the fun, a late-night event can leave guests exhausted. While they are dancing, surprise your family & friends with a savory treats display that will have them recharged & back on the dance floor until the end of your celebration.

STATION DISPLAYS

DESSERT HOT BEVERAGE BAR	\$3.59
Includes Fresh Brewed Regular/Decaffeinated Coffees, Hot Chocolate, Hot Tea, flavored syrups & creams, sugar & artificial sweeteners.	
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 tortilla chips, nacho cheese, seasoned ground beef, sour cream, lettuce, tomato, jalapenos, homemade guacamole & salsa	
WING STATION	\$6.89
Traditional Wings with choice of 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 Bread	
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	
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	
CHEESE LOVERS BAR	\$9.39
Homemade Cheese Ball & crackers, Chile Con Queso with house fried tortilla chips, Deep-Fried Mac & Cheese Bites, and White Cheddar Cheese Curds	
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, Aged Salami, Assorted Nuts, Grapes, Preserves, Red Pepper Hummus, Naan Bread, Crackers, Monterey Jack Cheese, Cheddar Cheese, Olives, Sweet Gherkins	

Minimum order of (25) servings required for any station. No 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.

Rentals & Event Services

TABLE DECOR RENTALS*

Silk White Rose Centerpiece with Mirror	\$10.00
Silk White Florals Table Centerpiece (wood box or glass cube)	\$12.00
Silver 3-Candle Tower Centerpiece with Coordinating 2" Ball Candles	\$15.00
3pc Glass Centerpiece with Floating Candles and Table Mirror	\$18.00
Medium Crystal Cut Pedestal with Candle & Hurricane	\$8.00
Large Table Mirror (square or round)	\$3.00
Charger Plates (silver or gold)	\$1.50

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

TABLE LINENS, SKIRTING AND CHAIR COVERS*

Chair Length Table Linens (white or black)	\$9.00
Full Length Table Linens (white or black)	\$16.00
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 Skirting (white or black)	\$16.00
Linen Napkins (all colors & patterns available)	priced per selection
Specialty Linens (patterns, colors, sizes)	priced per selection
Specialty Color Chair Covers	priced per selection

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		

DISPLAY ACCESSORIES

Dimmable Diagonal Patio Style Lighting Package along Ceiling	\$300.00
Dimmable 5-Strand Grand Swag Patio Style Lighting Package along Ceiling	\$450.00
LED Flood Up-lighting (walls or backdrops) - 64 programmable colors, per unit	\$50.00

AUDIO VISUAL EQUIPMENT

7' x 10' Screen	\$80.00	Video/Data Projector	\$150.00
8' Screen	\$60.00	Picture Easel	\$20.00

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.