

"Sixth Generation Since 1880"

The Bauerhaus

"Voted Evansville's Best Special Event Facility"

www.thebauerhaus.com

Corporate Banquets & Meetings
Weddings & Wedding Receptions
Private Parties & Celebrations
Company Picnics
Mobile Catering

email: info@thebauerhaus.com
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Meeting & Banquet Pricing Guide

"Simple Elegance"

BAUERHAUS RENTAL RATE - choose any 5½ hours prior to midnight, additional hours at \$150. per hour

• **Monday – Friday at 4:00pm \$ 350.00** • **Friday Evening or Sunday \$ 1000.00** • **Saturday \$ 2000.00**

Bauerhaus Rental Includes:

- Private use of Property
- Chair Length White or Black Linens*
- House Audio System with Microphones
- 8' x 12' Skirted Presentation Stage
- Complete Facility Set-up
- All Tables (round & banquet)
- Stainless Roll-top Chafing Dishes
- Professional Event Coordinator
- Facility Clean-up
- Padded Banquet Chairs
- Large Dance Floor
- Custom Floor Plan Design

*Color or printed linens, table runners, chair covers & chair sashes are available for additional fee based on design.

Planning a Bauerhaus Meeting or Event is "Simple for You!" with an on-site, professional Bauerhaus coordinator who will make your experience complete by orchestrating all aspects of your event. This planning and coordinating service is **free of charge** (a value of \$800.); an experience we call **"Simple Elegance"**.

MINIMUM FOOD AND BEVERAGE ORDER*

A total of all food and beverage selections from pages 2-7 (hors d'oeuvres, bar services, dinner selections and dessert) will add together to meet your minimum order.

	<u>Jan-March</u>	<u>April-July</u>	<u>Aug & Nov</u>	<u>Sept-Oct</u>	<u>December</u>
Monday – Friday	\$ 500.00	\$ 500.00	\$ 500.00	\$ 500.00	\$ 500.00
Friday Evening or Sunday	\$ 1000.00	\$ 1500.00	\$ 1500.00	\$ 1500.00	\$ 4000.00
Saturday/ Daytime**	\$ 1000.00	\$ 2000.00	\$ 1500.00	\$ 2000.00	\$ 3000.00
Saturday	\$ 2500.00	\$ 5000.00	\$ 4000.00	\$ 5000.00	\$ 9000.00

*Prior to 7% IN Sales taxes, 1% County Food Tax and 19% 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 or Easter. Memorial Day, Independence Day, Labor Day and New Years Eve are subject to the Saturday night rental rate and minimum food & beverage order.

FOOD AND BEVERAGE SERVICES

The Bauerhaus requires that we provide all food and beverage services. Menu selections, tentative guest numbers and 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 and 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 \$250.00 Friday Evening or Sunday \$500.00 Saturday \$ 1000.00

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. Two percent interest on any past due accounts. \$50.00 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 3 months prior to event date – food and 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 \$125.00 fee per service

OTHER EVENT SERVICES

Retreat / Seminar Setup Fee: (only applies to all day events up to 8 hrs with multiple room requirements)

Minimum Charge per day	\$ 250.00
or Per person fee (which ever is greater)	\$ 3.00

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

Centerpiece Rentals*:

Silk Rose Centerpiece with Mirror (red, white or pink)	\$ 10.00
3 Branch Silver Candelabra Centerpiece with White Candles	\$ 12.00
5 Branch Silver Candelabra Centerpiece with White Candles	\$ 17.00
Silver 3-Candle Tower Centerpiece with Coordinating 2" Ball Candles	\$ 15.00
Large Silver Hurricane with Glass	\$ 10.00
Medium Crystal Cut Pedestal with Candle and Hurricane	\$ 8.00
Pair of 2" Ball Candles in Small Crystal Bowl (many color choices)	\$ 7.00
Small Pedestal Tea Light Candle Holder	\$ 2.00
Large Table Mirror (square or round)	\$ 3.00
Fresh Floral Arrangements	priced per selection

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

Linens & Chaircovers:

Chair Length White Table Linens	included with facility rental
Full Length White Table Linens (Round or Banquet)	\$ 15.00
Specialty Linens - Colors, Prints, Overlays, Table Runners	priced per selection
White Chair Cover – Spandex Fitted	\$ 4.50
White Chair Covers – Standard Slip	\$ 3.25
Chair Cover Sash (white, black or organza sheer)	\$ 1.50
Specialty Chair Covers	priced per selection

Entertainment:

DJ Sound & Light Show (5hrs)	\$ 850.00	Bands (per hour)	\$ 300-1500.
Magician (40 min. show)	\$ 500.00	Band/DJ Setup Fee	\$ 150.00
Pianist or Harpist (2 hrs)	\$ 400.00	String Trio (2 hrs)	\$ 750.00

Audio Visual Equipment:

8' Screen	\$ 60.00	7' x 10' Screen	\$ 80.00
Video Projector	\$ 225.00	VCR or DVD	\$ 30.00
Audio Mixer	\$ 30.00	Flipchart w/Paper Pad	\$ 25.00
Electronic Keyboard	\$ 125.00	Upright Piano	\$ 75.00
Skirted Display Table	\$ 25.00	Skirted A/V Cart	\$ 15.00
Up-lighting (many colors available)	\$ 50.00	Pipe & Drape, 10' Section	\$ 20.00

Transportation: (All services based on 2 hour of service unless otherwise noted)

Horse/Carriage (4-6 seats)	\$ 425.00	Horse/Carriage Limo(6-9 seats)	\$ 475.00
Horse/Carriage Wagon (10-12 seats)	\$ 525.00	Chauffeured Infiniti Q56 (6 guests)	\$ 250.00
Chrysler 300 Stretch (10 guests)	\$ 300.00	Charger Stretch (10 guests)	\$ 300.00
Hummer Stretch SUV (18 guests)	\$ 475.00	Escalade Stretch SUV (20 guests)	\$ 475.00
Party Bus (22 guests)	\$ 500.00	Additional Hours/Pickup	priced per service

*All charges are prior to taxes and service charge. To ensure quality/reliability, above services should be booked by your Bauerhaus Coordinator.

Thermography and Formal Invitations:

25% off Retail

Invitations, Programs, and other Printing Needs, Consult your Bauerhaus Event Coordinator

Bauerhaus Decorating Policies:

No sparkles, glitter, metallic confetti, birdseed, rose petals, bubbles or rice are permitted inside or outside The Bauerhaus. No tape, thumbtacks or nails are permitted on any surface within The Bauerhaus. Any damage to the facility or facility decorations will be the responsibility of person(s) signing the reservation agreement. Delivery of decorations must be arranged with your coordinator and removed at the end of event. The Bauerhaus assumes no responsibility for items left behind.

No individual cancellations permitted inside 10 days of your event date. All prices are subject to 19% service charge, 7% sales tax and 1% food and 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 selections minimum

Hors d' oeuvres are priced per person and are served for a one-hour period and half-price for each additional hour.

COLD SELECTIONS

<i>Cherry Tomato, Fresh Mozzarella and Basil Brochettes</i>	\$ 3.75
<i>Fresh Vegetable Crudités with Ranch Dip</i>	\$ 3.50
<i>Gourmet Cheese Ball with Pecan Topping and Crackers</i>	\$ 3.75
<i>Cucumber Bite with Salmon Mousse</i>	\$ 3.50
<i>Potato Chips, Pretzels and Snack Mix with Ranch Dip</i>	\$ 3.25
<i>Walnut Chicken Salad stuffed Cherry Tomato</i>	\$ 3.50
<i>Domestic Cubed Cheeses with Crackers</i>	\$ 3.75
<i>Assorted Fresh Fruits & Melons</i>	\$ 3.75
<i>Assorted Mini Deli Croissants (ham, turkey, chicken salad)</i>	\$ 4.00
<i>Gourmet Deli Tea Sandwiches</i>	\$ 3.50
<i>Large Shrimp with Tangy Cocktail Sauce</i>	\$ 5.00
<i>Assorted Deli Canapés</i>	\$ 3.50
<i>Seafood Canapés Assortment</i>	\$ 4.00
<i>Assorted Bruschetta</i>	\$ 3.75
<i>Chocolate Dipped Strawberries (in season)</i>	\$ 3.75

HOT SELECTIONS

<i>Medium BBQ Buffalo Wings</i>	\$ 4.00
<i>Spinach & Artichoke Dip with Assorted Breads and Chips</i>	\$ 3.75
<i>Mini BBQ Cocktail Sausage in Sauce</i>	\$ 3.25
<i>Fried Vegetables with Horseradish Dip</i>	\$ 3.50
<i>Toasted Mini Ravioli with Marinara Sauce & Mozzarella</i>	\$ 3.50
<i>Home style Chicken Tenders with Honey Mustard</i>	\$ 4.25
<i>Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce</i>	\$ 3.75
<i>Fried Shrimp with Tangy Cocktail Sauce</i>	\$ 5.00
<i>Bacon wrapped Water Chestnuts</i>	\$ 3.75
<i>Rumaki, bacon wrapped Chicken Livers</i>	\$ 4.00
<i>Bauerhaus Meatballs</i>	\$ 4.00
<i>Petite Assorted Gourmet Quiche</i>	\$ 4.00
<i>Mini Beef Tenderloin Croissant Au Jus</i>	\$ 4.25
<i>Large Stuffed Mushroom Caps</i>	\$ 4.00
<i>Miniature Maryland Crab Cakes</i>	\$ 4.75
<i>Marinated Chicken Quesadillas Horns</i>	\$ 4.00

HAND CARVED MEAT STATION

<i>Prime Rib Au Jus with Horseradish</i>	\$ 7.50
<i>Roasted Turkey Breast with a Cranberry Orange Relish</i>	\$ 5.00
<i>Sweet Brown Sugar Glazed Ham</i>	\$ 4.50
<i>Marinated Round of Beef</i>	\$ 5.00
<i>Roasted Pork Loin with Spiced Apple Ring</i>	\$ 5.00

Carving Selections Include Carving Station, Attendant, Assorted Breads, Rolls, and Croissants & Sauces

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LUNCHEON OR DINNER BUFFET

One Entrée	\$ 19.99
Two Entrée	\$ 23.99
Three Entrée	\$ 27.99

Buffet Includes: one Potato, two Vegetables, three Salads, Iced Tea, Regular/Decaffeinated Coffee and Honey Wheat Bread.
Children Prices: 3 to 8 years of age – half price, ages 2 & under – free

Premium Entrée Selections, add:

10oz Prime Rib of Beef Au Jus	\$ 6.00
10oz Marinated Rib-eye Steak	\$ 5.00
6oz. Filet Mignon	\$ 12.00
Smoked Salmon Filet with Dill Sauce	\$ 2.50
Chicken Cordon Bleu or Chicken Kiev	\$ 2.00

Entrees

(Choice of One, Two or Three)

Beef

Sautéed Beef Tips
Inside Round of Beef

Pork

Rosemary Roasted Pork Loin
Baked Ham with Fruit Glaze
Sweet & Sour Pork
Pulled Pork BBQ in Sauce
Pork Loin Medallion

Poultry

Chicken Florentine
Italian Marinated Chicken Breast
Creamy Mushroom Chicken Breast
Chicken Marsala
Spanish Chicken Breast
Chicken Piccata
Lemon Chicken
Four Cheese Italian Chicken
Southern Country Fried Chicken
Roasted Breast of Turkey
Teriyaki Hawaiian Chicken
Chicken Parmesan

Pasta / Vegetarian

Baked Classic Lasagna
Fettuccini Alfredo
Mostaccioli Primavera
Mediterranean Pasta
Spaghetti & Meatballs
Portabella Mushroom Cap

Seafood

Icelandic Cod with Lemon Butter
Mahi Filet in Tropical Sauce
Classic Shrimp Scampi
Fried Catfish Filet

Potatoes / Starches

(Choice of One)

Garlic Smashed Potatoes
Au Gratin Potatoes
Whipped Potatoes with Gravy

Parsley Buttered Potatoes
Idahoan Fresh Baked Potato
Savory Herb Dressing

Wild and Long Grain Rice Pilaf
Linguini Pasta with Garlic Butter
Roasted Red Potatoes

Vegetables

(Choice of Two)

Glazed Carrots with Pineapple
Country Style Green Beans
Tuscan Blend Vegetable Medley

Green Bean Casserole
Whole Kernel Sweet Corn
Baby Peas & Mushrooms

Peas & Baby Carrots
Green Beans Almondine
Baked Cinnamon Apples

Salads

(Choice of Three)

Fresh Garden Salad with Dressing
Vegetable Crudités w/Ranch Dip
Assorted Fresh Fruits & Melons
Creamy Vinaigrette Broccoli Salad

Tomatoes & Fresh Mozzarella
Italian Rotini Pasta
Mixed Fruits with Vanilla Bean
Classic Caesar Salad

Waldorf Salad
Penne Pasta & Fresh Tomato
Cucumber Vinaigrette Salad
Creamy Cole Slaw

ALA CARTE / ADDITIONAL SERVICES:

Shrimp Cocktail Appetizer	\$ 5.99
Soup du Jour (Hearty Vegetable, Loaded Potato, French Onion, Cream of Broccoli)	\$ 3.49
Additional Salad, Potato or Vegetable Selection	\$ 1.49
Hand Carved Meat Station with Attendant	\$ 150.00
Dessert Selections	see page 9

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and 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 19% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.

SERVED MEAL

Beef

<i>Prime Rib of Beef Au Jus</i>	\$ 25.99	<i>Filet Mignon au Poivre</i>	\$ 32.99
<i>Burgundy Tenderloin Tips</i>	\$ 21.99	<i>Garlic & Herb Marinated Ribeye</i>	\$ 26.99
<i>Sliced Inside Round of Beef</i>	\$ 21.99		

Poultry

<i>Parmesan Chicken</i>	\$ 20.99	<i>Chicken Piccata</i>	\$ 21.99
<i>Alfredo Chicken Florentine</i>	\$ 20.99	<i>Four Cheese Italian Chicken</i>	\$ 20.99
<i>Italian Marinated Breast of Chicken</i>	\$ 20.99	<i>Chicken Cordon Bleu/Mornay Sauce</i>	\$ 21.99
<i>Lemon Chicken Breast</i>	\$ 20.99	<i>Chicken Kiev</i>	\$ 21.99
<i>Spanish Chicken</i>	\$ 20.99	<i>Chicken Marsala</i>	\$ 21.99
<i>Baked Chicken/Mushroom Sauce</i>	\$ 20.99	<i>Roast Breast of Turkey</i>	\$ 21.99

Pork

<i>Sliced Rosemary Roast Loin of Pork</i>	\$ 20.99	<i>Sweet & Sour Pork Medallions</i>	\$ 20.99
<i>Roast Boneless Pork Chop</i>	\$ 21.99	<i>Fruit Glazed Baked Ham</i>	\$ 20.99

Pasta / Vegetarian

<i>Fettuccini Alfredo</i>	\$ 19.99	<i>Mediterranean Bow-tie Pasta</i>	\$ 19.99
<i>Mostaccioli Primavera</i>	\$ 19.99	<i>Burgundy Portabella Mushroom</i>	\$ 21.99
<i>Signature Lasagna</i>	\$ 19.99	<i>Shrimp Linguini Alfredo</i>	\$ 22.99

Seafood

<i>Mahi Mahi with Tropical Sauce</i>	\$ 21.99	<i>Smoked Salmon Filet /Dill Sauce</i>	\$ 22.99
<i>Shrimp Scampi</i>	\$ 22.99	<i>Baked Icelandic Cod/Lemon Butter</i>	\$ 20.99

Child's Plate - Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce \$ 9.99
Dual Entrée - Surf & Turf Dinner Combinations priced per selections

Dinners Include:

Mixed Greens Salad, One Potato Selection, One Vegetable Selection, Iced Tea, Regular and Decaffeinated Coffee and Homemade Honey Wheat Bread. See Buffet Menu (page 4) for potato and vegetable options.

ALA CARTE / ADDITIONAL SERVICES:

<i>Shrimp Cocktail Appetizer</i>	\$ 5.99
<i>Soup du Jour (Hearty Vegetable, Loaded Potato, French Onion, Cream of Broccoli)</i>	\$ 3.49
<i>Sorbet Scoop</i>	\$ 2.39
<i>Additional Salad, Potato or Vegetable Selection</i>	\$ 1.49
<i>Dessert Selections</i>	see page 9
<i>Two Entrée Dinner Services Available</i>	priced per combined selections

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and 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 19% service charge, 7% sales tax and 1% food and 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)

<i>Vegetarian Mostaccioli with Marinara Sauce</i>	\$ 13.99
<i>Baked Ham with Fruit Glaze</i>	\$ 13.99
<i>Classic Lasagna</i>	\$ 14.49
<i>Italian Marinated Breast of Chicken</i>	\$ 14.49
<i>Burgundy Beef Tips</i>	\$ 15.49
<i>Baked Breast of Chicken with Creamy Mushroom Sauce</i>	\$ 14.49
<i>Rosemary Roast Loin of Pork</i>	\$ 14.99
<i>Baked Icelandic Cod with Lemon Butter</i>	\$ 15.49
<i>Roast Breast of Turkey</i>	\$ 15.49
Ala Carte Selections, add:	
<i>Second Entree Selection on Buffet</i>	\$ 4.00
<i>Additional Vegetable or Salad</i>	\$ 1.49
<i>Add Fruit Cup</i>	\$ 2.49
<i>Dessert Selections</i>	see page 9

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, and Iced Tea

LUNCHEON PLATES

\$ 11.99

Walnut Chicken Salad on Bed of Romaine, Fresh Fruits, Vegetable Sticks and Sherbet with Wafer Cookie

\$11.99

Grilled Chicken Caesar Salad, Cream of Broccoli/Cheese Soup and Homemade Pumpkin Nut Bread

ALA CARTE / ADDITIONAL SERVICES:

<i>Soup du Jour (Hearty Vegetable, Loaded Potato, French Onion, Cream of Broccoli)</i>	\$ 3.49
<i>Additional Salad, Potato or Vegetable Selection</i>	\$ 1.49
<i>Hand Carved Meat Station with Attendant</i>	\$ 150.00
<i>Dessert Selections</i>	see page 9

All meal prices include iced tea, coffee (regular/decaf), honey wheat bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and 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 19% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.

LIGHT BUFFET

Sandwich, Soup and Salad

\$ 18.99

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

*Hearty Vegetable
French Onion
Home Style Chili*

*Loaded Potato
Cream of Broccoli and Cheese
Chicken Tortilla & White Bean*

ALA CARTE / ADDITIONAL SERVICES:

Additional Salad Selection

\$ 1.49

Hand Carved Meat Station with Attendant

\$ 150.00

Dessert Selections

see page 9

All meal prices include iced tea, coffee (regular/decaf), honey nut bread, white platinum formal china, table service ware, crystal stemware, stainless steel flatware and 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 19% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.

BREAKFAST / BRUNCH MENUS

CONTINENTAL BREAKFAST \$ 10.99
*Assorted Cookies, Danish, Plain and Gourmet Bagels with Cream Cheese,
Fresh Baked Muffins with Butter, Assorted Fresh Fruits and Melons*

LIMITED SERVICE CONTINENTAL BREAKFAST

Assorted Juices, Reg/Decaffeinated Coffee, Cookies, Bagels, & Muffins \$ 6.99
Add Danish \$ 1.69
Add Yogurt \$ 1.99
Add Fresh Fruits & Melons \$ 2.49

A GREAT MORNING BREAKFAST

\$ 13.99

*Ham, Egg and Cheese Casserole, Sausage Links, Seasoned Potatoes,
Biscuits with Milk Gravy, Cinnamon Rolls, Assorted Fresh Fruits and Melons
Served with Assorted Juices, Tea and Regular/Decaffeinated Coffee*

THE BAUERHAUS BRUNCH

\$ 21.99

*Assorted Fresh Fruits and 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

\$ 3.99

Hot Popped Popcorn, Mixed Nuts, Potato Chips with Ranch Dip and Pretzels

HEALTHY CHOICE

\$ 3.99

Assorted Fresh Fruit & Melons, Yogurt Cup and Granola Bar

BAKER'S DELIGHT

\$ 4.99

Assorted Fresh Baked Cookies, Brownies, Muffins and Nut Bread

MORNING & 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 and Assorted Hard Candy/Mints

ALA CARTE SNACKS

Potato Chips with Ranch Dip and Pretzels

\$ 1.59

Fresh Baked Assorted Cookies (2 per person)

\$ 1.69

Granola Bars

\$ 1.69

Yogurt Cup (assorted flavors)

\$ 1.99

Homemade Nut Brownies

\$ 1.99

Assorted Fresh Baked Muffins

\$ 1.99

Assorted Fresh Fruits & Melons

\$ 2.49

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DESSERT SERVICES

SPECIAL OCCASION SELECTIONS

<i>Tiered Specialty Cakes with Butter Cream Icing</i>	\$ 2.50 – 3.50
<i>Tiered Specialty Cakes with Fondant</i>	\$ 3.00 – 4.50
<i>Decorated Sheet Cakes with Butter Cream Icing</i>	\$ 1.50
<i>Silver Cake Stands (14”square, 18” round, 22” square)</i>	\$ 35.00
<i>Specialty Cake Cutting Service</i>	\$ 1.50
<i>Served by Black-tie Staff, White Platinum china, Flatware, Silver Cake Knife & Server, Toasting Glasses, White Table Linen & White Skirting for Cake Display and Cake Table Candelabras with Candles</i>	

STANDARD & TRENDY DESSERT SELECTIONS

<i>Assorted Gourmet Pies & Cakes Display</i>	\$ 3.95
<i>Homemade Brownies and Assorted Cookies Combo</i>	\$ 2.25
<i>Decorated Cupcakes</i>	\$ 2.50
<i>Mini Cupcake Trio</i>	\$ 3.75
<i>Assorted Cobblers (Peach, Apple, Blackberry)</i>	\$ 2.75
<i>Fresh Baked Fruit Pies (Pecan, Apple, Cherry)</i>	\$ 2.75
<i>Meringue Pie (Chocolate, Coconut Lemon)</i>	\$ 2.95
<i>Specialty Layered Cakes (Double Chocolate, Carrot, Red Velvet)</i>	\$ 3.50
<i>Assorted Cheesecakes (Plain, Marble, Raspberry, Turtle)</i>	\$ 3.50
<i>Assorted Mini Desserts and Dessert Bars</i>	\$ 3.50
<i>Decorated Guest Table Cakes</i>	\$ 3.50
<i>Premium Ice Cream Sundae Bar</i>	\$ 3.50

DESSERT COMPLIMENTS & GUEST FAVORS

<i>Chocolate Rosette Mints</i>	\$.50
<i>Mixed Nuts</i>	\$.50
<i>Sherbet Punch served in Crystal Bowl</i>	\$.75
<i>Mini Cheesecake Tartlets</i>	\$ 1.50
<i>Champagne Truffles</i>	\$ 1.25
<i>Assorted Mini Petit Fours</i>	\$ 1.25
<i>Milk Chocolate Dipped Strawberries</i>	\$ 2.25
<i>Ice Cream Scoop (Vanilla or Chocolate)</i>	\$ 2.00
<i>Chocolate Fondue with Fruits</i>	\$ 2.50

CHOCOLATE FOUNTAIN \$ 350.00

<i>Includes fountain, skirted display table, attendant, 20 lbs of chocolate; alpine, milk, dark or custom tinted</i>	
<i>Assorted Dipping Selections for Chocolate Fountain</i>	\$ 2.75
<i>Additional Chocolate per pound</i>	\$ 8.99

COFFEE AND HOT BEVERAGE BAR \$ 1.99

Includes Fresh Brewed Regular/Decaffeinated Coffees, Hot Chocolate, Hot Tea, flavored syrups and creams, sugar and artificial sweeteners

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BAR & BEVERAGE SERVICES

PACKAGE BAR: (An unlimited beverage service, open up to 5 hours. Priced per guest)

Non-Alcoholic Package: Soft Drinks	\$ 3.99
Draft Beer Package: Soft Drinks, Draft Beer	\$ 10.99
House Wine Package: Soft Drinks, Draft Beer, Wine	\$ 16.99
House Cocktail Package: Soft Drinks, Draft Beer, Wine, House Cocktails	\$ 21.99
Premium Cocktail Package: Soft Drinks, Draft Beer, Wine, Premium Cocktails	\$ 23.99
All packages include 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	\$ 310.00
House Wines – Sycamore Lane 750 ml Bottle – 5 servings	\$ 26.99
Iced Tea (sweet / unsweet) or Lemonade	\$ 9.99
Regular or Decaffeinated Coffee	\$ 13.99
Non-Alcoholic Punch by Gallon	\$ 15.99
Party Snack Mix per Guest	\$.75
Soft Drinks, Mixed Drinks and 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

CASH BAR: (priced per drink)

Soft Drinks	\$ 1.50	Draft Beer	\$ 2.75
Domestic Can Beer	\$ 3.25	Import Bottle Beer	\$ 3.75
Shots	\$ 4.00	House Wines	\$ 5.50
House Cocktails	\$ 5.50	Call Cocktails	\$ 6.00
Premium Cocktails	\$ 6.50	Specialty Cocktails	\$ 7.50

SPECIAL OCCASION TOAST

Asti Spumante by Bottle – 8 servings	\$ 26.99
Raspberry Spumante by Bottle – 8 servings	\$ 27.99
Sparkling White Grape Juice by Bottle – 8 servings	\$ 19.99
Champagne Punch by Gallon	\$ 31.99
Non-Alcoholic Punch by Gallon	\$ 15.99
Add a Fresh Berry Garnish to Toast per Glass	\$.50

BEVERAGE FOUNTAIN

Includes fountain, glassware, skirted display table, attendant, 3 gallons or 16 bottles of preferred beverage selection

Non-Alcoholic Punch	\$ 139.00
Champagne Punch	\$ 189.00
Sparkling White Grape Juice	\$ 399.00
Asti Spumante	\$ 509.00
Raspberry Spumante	\$ 529.00

LICENSED BARTENDER(S) FEE:

Bartender per Hour (One bartender per 100 guests, 3-hour minimum)	\$ 30.00
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ALL BARS WILL CLOSE 30 MINUTES BEFORE THE END OF THE EVENT.

INSURANCE OPTION: \$1 Million Umbrella Policy - \$300.00

Indiana State Law prohibits carry-in and carryout of alcoholic beverages. Pricing includes all Indiana State Liquor Taxes and License fees. All prices subject to 19% service charge, 7% sales tax and 1% food and beverage tax on total. Prices are subject to change without notification.