

THE ULTIMATE EVENT VENUE

700 W LEXINGTON BLVD | GLENDALE, WI 53217 | 414.236.7000



EVENT COORDINATOR

Becca Garrison

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HAVE YOUR EVENTS HERE!

We are here for all your event needs...

Seminars • Corporate Events • Private Oktoberfest Celebrations Year Round Fundraisers • Funeral Receptions/Celebrations of Life • Weddings • Retirements

Rehearsals • Banquets • Holidays Parties • European Style Pig Roasts

Picnics in the Park • Anniversaries • Birthdays

We can Host your event with anywhere from 50 to 5000 people

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PLANNING YOUR EVENT AT BAVARIAN BIERHAUS

Whether you are Hosting a birthday party for 50 guests, a 200 person wedding reception, a 350 person holiday party, a convention event for 3,000 attendees, or something in between, Bavarian Bierhaus has the catering expertise and the perfect indoor and outdoor spaces to make your event a resounding success. And you can add a private brewery tour to any event for no additional cost.

EVENT SPACES

With approximately 25,000 square feet of space on two floors in the main restaurant and brewery building and our adjacent 3.4 acre festival park, known as Heidelberg Park, Bavarian Bierhaus has the facilities to accommodate your event. We are willing to work with your budgetary needs. For example, in certain circumstance we are willing to lower room rental fees in correlation with food and beverage minimums. Each of our spaces can be reserved individually or in combination with others. If you are not already familiar with Bavarian Bierhaus, please make an appointment with our event planner to tour our property and discuss your event.



THE BIER HALL: With our working 15 bbl. brewery serving as the backdrop, the Beer Hall seats 350 guests in a traditional Bavarian atmosphere with long wooden tables and back to back benches. In addition, the Beer Hall features a large bar, stage, sound system, and 165" television/monitor. The room is ideal for wedding receptions, fundraisers, holiday parties, birthday parties, and company training events. If you do not require a separate room, you can also reserve a section of the Beer Hall for your event. When reserving a section of the Beer Hall, you can order off the menu or we can provide full catering service. We can even set up a buffet just for your guests in your section of the Beer Hall.

TAP ROOM: The Tap Room turns your meeting, party, or event into an intimate gathering in your own private pub. Between the large U-shaped bar and surrounding high-top tables, the Tap Room seats 60 people, with standing room for many more. Especially popular as a company happy hour venue, the Tap Room can also serve as the bar area for a larger event in the adjacent King Room.



OUTDOOR PATIO: Located just off the Beer Hall and overlooking Heidelberg Park, our two level outdoor patio seats 140 guests on traditional German beer garden furniture. The patio is open from May through September, weather permitting. The patio can be reserved separately or as part of a larger event in the Beer Hall.





THE KING ROOM: Offering a more traditional dining experience with individual chairs, padded benches, and a large gas fireplace, the King Room seats 140 guests. Often combined with the Tap Room, the King Room is ideal for luncheons, wedding receptions, rehearsal dinners, birthday, anniversary, and holiday parties, sports banquets, family and class reunions, corporate training, and fundraisers. The King Room has a built-in PA system and can be configured to accommodate a band and dance floor.

THE BANQUET HALL:

Located on the lower level of the brewery and restaurant building, the Banquet Hall can be reserved as one large room or divided into two smaller rooms. Depending on the configuration, the Banquet Hall can seat up to 300 guests for presentations and up to 200 guests at round tables. Featuring an ADA ramp with direct exterior access and bathrooms across the hall, the Banquet Hall is our most flexible event and meeting space.



THE FAMOUS OLD HEIDELBERG PARK:

Occupying 3.4 acres and housing a variety of structures, Heidelberg Park has multiple venues available for events and can accommodate more than 3,000 people. The 1,200 seat covered festival hall features a large stage, spacious dance floor, and built in public address system.



Two bars are attached to the festival hall and serve both the hall and the rest of the park. The smaller pavilion can be set to seat up to 120 guests for a wedding ceremony or up to 100 guests at round tables. In addition to these two covered seating options, the park has outdoor seating for 700 guests. Heidelberg Park has its own kitchen with an outdoor barbeque and massive rotisserie grill for roasting whole pigs and chickens. Open from May through September, weather permitting, Heidelberg Park is ideal for wedding receptions, festivals, conventions, fundraisers, company picnics, large parties, an Private Oktoberfest Events. For events that are open to the public, the Bavarian Bierhaus digital sign overlooking I-43 may be available to promote the event.

RESERVING A DATE: As soon as you have decided on an event space, contact our event staff to reserve the date and time. It helps to have flexible dates as availability can be an issue, especially if you wait until shortly before your desired date to book. Until you have provided Bavarian Bierhaus with a credit card authorization and, if required, a 10% deposit, your reservation is not confirmed and the room is still available to others.

FOOD AND BEVERAGE: Once you have reserved your event space, the next step is to plan your food and beverage menu. All Bavarian Bierhaus events must use our in-house catering services. While all of the items on our extensive restaurant menu are available for any event, the Bavarian Bierhaus event and culinary staff can also work with you to develop any type of menu you desire, from heavy American appetizers to a pasta buffet to a multi-course French meal. The only limitations are your imagination and your budget. Every event is different. We are often asked what the per person or total cost will be for a type of event (like a wedding reception). Our response is invariably to begin asking questions. Until we understand exactly what the Host has in mind for the menu and beverage service, it is impossible to provide a meaningful estimate. For events held on Friday and Saturday evenings, on holidays, and during times outside of normal Bavarian Bierhaus hours of operation, we may impose a minimum food and beverage charge, excluding tax and gratuity. Any minimum will be discussed, if applicable, at the time of booking.

DESIGNING YOUR FOOD MENU: The first step in designing the menu is deciding what kind of food you want to serve to your guests. Our event and culinary staff will work with you to select or develop the appropriate menu items. The second step is to decide how you want the food served to your guests. Event food service generally falls into three categories: heavy appetizers, buffet, or plated meal.

BAVARIAN BIERHAUS

CATERING MENU

APPETIZER BUFFETS Minimum of 50 people

Bronze Appetizer Buffet - choice of three cold selections and two hot selections | 24 per person

Silver Appetizer Buffet - choice of four cold selections and three hot selections | 27 per person

Gold Appetizer Buffet - choice of five cold selections and four hot selections | 29 per person

COLD APPETIZER SELECTIONS

Smoked Salmon

Artichoke Dip With Pita Bread

Salami Horns Stuffed with Herb Creamed Cheese

Ham and Turkey Slider Sandwiches

Ham and Turkey Rollups

Deviled Egg

Hummus Served with Pita Bread and assorted Vegetables

HOT APPETIZER SELECTIONS

Bier Battered Onion Rings BBQ Sauce

Pretzel Encrusted Sauerkraut Balls Cream Cheese, Bratwurst, Sweet Mustard Sauce

Reuben Rolls Wonton wrapped and fried with Thousand Island Dipping Sauce

Flammkuchen Flatbread with Cream Cheese. Red Onion, and Bacon

Sliders Choice of Pulled Pork or Frikadellen (Pork and Beef Burger)

Bierhaus Chicken Wings With Celery, Carrot, Ranch, and Blue Cheese Dressing

Pierogies Potato and Cheese filled, Chive, Caramelized Onion, Sour Cream

Meatballs Choice of Marinara or BBQ

BBQ Cocktail Wieners

Wurst Bites Assorted Sausage with German Mustard

Potato Pancakes Served with Apple Sauce and Sour Cream

Bier Cheese Fries Warm Bier Cheese, Bacon, Sour Cream with Chives

APPETIZERS BY THE DOZEN

Pretzel Bites 10

Small Bavarian Pretzels 5oz | 60

Large Bavarian Pretzels Bavarian Pretzels served with Sweet Mustard, 10 oz | 110

Bier Cheese Warm Dip | 32

Bier Battered Onion Rings Served with BBQ Sauce 15

Pretzel Encrusted Sauerkraut Balls Cream Cheese, Bratwurst, Sweet Mustard Sauce | 24

Reuben Rolls Wonton wrapped and fried with Thousand Island Dipping Sauce | 36

Sliders Choice of Pulled Pork or Frikadellen (Pork and Beef Burger) | 38

Bierhaus Chicken Wings with Celery, Carrot, Ranch and Blue Cheese Dressing | 20

Pierogies Potato and Cheese filled, Chive, Caramelized Onion, Sour Cream | 25

Meatballs Choice of Marinara or BBQ | 15

BBQ Cocktail Wieners | 12

Wurst Bites Assorted Sausage with German Mustard | 15

Loaded Potato Pancakes Warm Bier Cheese, Tomato, Bacon, Sour Cream with Chives | 20

Chilled Cocktail Shrimp With Cocktail Sauce and Lemon | 35 Bacon Wrapped Cajun Shrimp 40

APPETIZER TRAYS Priced per person

Meat and Cheese Tray | 3.75 Per Person

Vegetable Tray | 3.00 Per Person

Fresh Fruit Tray | 3.50 Per Person

DRINKS Priced per person

Unlimited Soft Drinks 3 per person

Unlimited Soft Drinks, Teas & Coffee Service 5 per person

DINNER MENU OPTIONS

All Packages served with a mixed greens and romaine lettuce salad, assorted dressings, and rye bread. Substitute either Caesar Salad or Hot Bacon and Spinach | 1 per person

THE CLASSIC BUFFET PACKAGE | 25 per person (Add 5 per person for plated dinners)

Package includes two bronze level entree selections, one starch selection and one vegetable selection

BRONZE LEVEL ENTREE SELECTIONS

Black Forest Ham

Roast Turkey

Roast Pork

Grill Hendl Roast Chicken

Roast Beef

Oktoberfest Bratwurst

Pork or Chicken Schnitzel

Baked Cod

SILVER LEVEL ENTREE SELECTIONS

Add \$2 per item

Pork Loin

Sauerbraten

Beef Rouladen

Kassler Rippchen Smoked Pork Chop

Black Forest Chicken Schnitzel

Topped with Black Forest Ham and Bier Cheese

Pork Jager Schnitzel Topped with Mushroom Bier Gravy

Walleye Almondine

Kasespatzle Bavarian Style Mac and Cheese

Beef Goulasch over Spatzle

Pierogi Dinner Topped with Smoked Sausage

GOLD LEVEL ENTREE SELECTIONS

Add \$4 per item

Pan Roasted Salmon Served with Dill Cream Sauce

Wiener Schnitzel Veal Schnitzel

Prime Rib

Zweibel Rostbraten New York Strip Steak in

Traditional Onion Sauce

VEGETABLE SELECTIONS

Add additional selection | 2 per guest

Seasonal Vegetable Medley

Red Cabbage

Sauerkraut

Green Bean Almondine

Broccoli

Cauliflower

Glazed Carrots

Cucumber Salad

STARCH SELECTIONS

Add additional selection | 2 per guest

Mashed Potatoes

Spatzle

Herb Roasted Red Potatoes

German Potato Salad

Potato Pancake

French Fries

DESSERTS

30 servings of each

Apple Strudel | 160

Warm Pretzel Pudding | 150

Black Forest Torte | 160

Cheesecake | 150

Assorted Cookie Tray | 85

Brownie Tray 90

Full Sheet Cake | 110

Ala Mode 2 per serving

BAVARIAN BIERHAUS

Wedding Packages



Bronze Level Packages | Bronze Level applicable to Banquet Hall

\$2,999 | 75 People

Food for 75 (Buffet Style)

Unlimited Soft Drinks

Linens and Napkins

1 Bartender

1 Server

Cake Cutting

Personal Event Coordinator

Room Fee(s)

China and Glassware

\$4,599 | 100 People

Food for 100 (Buffet Style)

Unlimited Soft Drinks

Linens and Napkins

2 Bartenders

1 Server

Cake Cutting

Personal Event Coordinator

Room Fee(s)

China and Glassware

\$6,999 | 150 People

Food for 150 (Buffet Style)

Unlimited Soft Drinks

Linens and Napkins

2 Bartenders

2 Servers

Cake Cutting

Personal Event Coordinator

Room Fee(s)

China and Glassware

Silver Level Packages

Silver Level applicable to The King Room, The Banquet Hall, Outdoor Old Heidelberg Park Pavilion

\$4,999 | 75 people

Food for 75 (Plated or Buffet Style)

Unlimited Soft Drinks

Linens and Napkins

1 Bartender

2 Servers

Cake Cutting

Champagne or Beer Toast

(for up to 30 guests)

Personal Event Coordinator

Room Fee(s)

China and Glassware

\$6,999 | 100 people

Food for 100 (Plated or Buffet Style)

Tax and gratuity not included

Unlimited Soft Drinks

Linens and Napkins

2 Bartenders

4 Servers

Cake Cutting

Champagne or Beer Toast

(for up to 40 quests)

Personal Event Coordinator

Room Fee(s)

China and Glassware

\$9,999 | 150 People

Food for 150 (Plated or Buffet Style)

Unlimited Soft Drinks

Linens and Napkins

3 Bartenders

5 Servers

Cake Cutting

Champagne or Beer Toast (for all quests)

Personal Event Coordinator

Room Fee(s)

China and Glassware

GOLD LEVEL PACKAGES

| Silver Level applicable to The King Room, The Banquet Hall, Outdoor Old Heidelberg Park Pavilion

\$5,999 | 75 people

Food for 75 (Plated or Buffet Style)

Unlimited Soft Drinks

Coffee and Tea Service

Linens and Napkins

1 Bartender

3 Servers

Cake Cutting

Champagne or Beer Toast

(for all guests)

Personal Event Coordinator

Event Clean Up and Break Down

Room Fee(s)

China and Glassware

\$7,999 | 100 people

Food for 100 (Plated or Buffet Style)

Unlimited Soft Drinks

Coffee and Tea Service

Linens and Napkins

2 Bartenders

3 Servers

Cake Cutting

Champagne or Beer Toast

(for all guests)

Personal Event Coordinator

Event Clean Up and Break Down

Room Fee(s)

China and Glassware

\$10,999 | 150 People

Food for 150 (Plated or Buffet Style)

Unlimited Soft Drinks

Coffee and Tea Service

Linens and Napkins

3 Bartenders

4 Servers

Cake Cutting

Champagne or Beer Toast

(for all guests)

Personal Event Coordinator

Event Clean Up and Break Down

Room Fee(s)

China and Glassware

Tax and gratuity not included

ASK US ABOUT OUR

Premium Wedding Packages

IN OUR PREMIUM EVENT SPACES

The Bierhall and Patio (up to 400 guests)

Old Heidelberg Park Festhall (up to 1,500 guests under cover)

Old Heidelberg Park Riverfront (up to 300 guests)



BAVARIAN BIERHAUS Wedding Package Add Ons

Wedding Ceremony
Coffee and Tea Station
Pre-Dinner Passed Hors d'oeuvres
Pre-Dinner Appetizer Buffet
Customizable Linen Colors
Chair Covers

Table/ Chair Adjustments
Customized Bier Steins
orders must be placed 4 months

(orders must be placed 4 months prior to event)

Complete AV Audio Visual Equipment
Rehearsal Dinner

Brunch Buffets (Gift Opening Party- Day After Wedding) Build Your Own "Cocktail" Bar

Open Bar

Late Night Snack (Limited Menu)
Assorted Desserts (Buffet/Plated)

SPECIALTY BUFFETS

THINK OF US FOR YOUR CORPORATE EVENTS

FISH & CHICKEN DINNER BUFFETS

Perfect for rehearsal dinners

Chicken Buffet | 18 per person

Fish Buffet | 19 per person

Chicken & Fish Buffet | 20 per person

INCLUDES:

Fried and Baked Cod -Or- Fried Chicken and Fish Combination

Coleslaw • French Fries • Potato Pancake

Rye Bread • Tartar Sauce

MEMORIAL / FUNERAL & CELEBRATION OF LIFE RECEPTION BUFFETS

Available during the day for groups of 80 or more Only 48 hours of notice needed

Served with mixed greens and romaine lettuce salad, assorted dressings and rye bread | 19 per person

Package 1 Includes one entree selection, one starch selection and one vegetable selection | 19 per person

Package 2 Includes two entree selections, one starch selection and one vegetable selection | 25 per person

ENTREE SELECTIONS

Roast Pork

Grill Hendl Roast Chicken

Oktoberfest Bratwurst

Pork or Chicken Schnitzel

Baked Cod

Kassler Rippchen

Smoked Pork Chop

Kasespatzle

Bavarian Style Mac and Cheese

Beef Goulasch over Spaetzle

Pierogis topped with Smoked Sausage

STARCH SELECTIONS

Additional Selections | 3 per quest

Mashed Potatoes

Spatzle

German Potato Salad

Potato Pancake

French Fries

VEGETABLE SELECTIONS

Additional Selections | 2 per quest

Seasonal Vegetable Medley

Red Cabbage

Sauerkraut

Green Beans

CLASSIC PIG ROAST / CHICKEN ROAST

Available May-October - Minimum of 100 people

Pig | 32 per person

Chicken | 29 Per Person

Pig and Chicken | 35 Per Person

All served with rye bread and choice of 2 sides (Add \$2 per person for any Additional Side)

SIDE CHOICES:

German Potato Salad • Cucumber Salad • Red Cabbage

Sauerkraut • Mashed Potatoes • Spatzle • Watermelon

Seasonal Vegetable • Corn on the Cob

BRUNCH EVENTS

Brunch Buffet - Minimum of 50 quests | 21 per person

INCLUDES:

Scrambled Eggs • Black Forest Ham • Bacon • Sausage

Breakfast Potatoes • French Toast or Pancakes • Seasonal Fruit

BY THE DOZEN

Bagels and Cream Cheese | 30

Assorted Danishes | 36

Add a Build Your Own Omelets Station | 10 per person

BRUNCH DRINKS

Unlimited Soft Drinks 3 per person

Unlimited Soft Drinks, and Seasonal Juices | 4 per person

Unlimited Soft Drinks, Teas and Coffee 5 per person

ASK US ABOUT OUR
BUILD YOUR OWN BLOODY MARY BAR
AND BUILD YOUR OWN MIMOSA BAR

COFFEE URNS STATIONS

Includes all condiments

Small Urn Service | 35 (approx. 20 servings)

Big Urn Service | 80 (approx. 50 servings)

Hot Cholocate Urns | 85 (approx. 50 servings)

OKTOBER PRIVATE OKTOBERFEST EVENTS

EVERYDAY IS OKTOBERFEST HERE AT THE BIERHAUS

Host your company's very own private Oktoberfest celebration, HERE!

Can service up to 4,000 employees for private events. Ask for more information.









THE BAVARIAN BIERHAUS EVENTS AND VENUE RENTAL CONTRACT



SECTION 1 - CLIENT AND EVENT INFORMATION

Event:	: Event Name:			
Estimated Number of Guests	: Event Date:		Day of Week:	
Event Start Time:	Event End Time:	Single Day Event	or Multiple Days/Nights:	
Rental/Venue Fee: \$	Space/Venue Re	nted:		
Client/Host Name:				
Client/Host Address:				
City:	S	itate:	Zip:	
Telephone #:	Email Add	ress:		

This Rental Agreement is between The Bavarian Bierhaus (hereafter referred to as "Bavarian Bierhaus Event Venue") and the Clients/Hosts described in Section 1 (hereafter referred to as "Client/Host") for the rental and use of certain space at The Bavarian Bierhaus for a the designated time described in Section 1.

SECTION 2- TERMS AND CONDITION

2.1 RESERVATIONS

In order for an event to be guaranteed, Event Venue must receive a deposit of \$500 or for larger events estimated to be over \$5,000, a 10% estimated cost or \$1000 deposit will be required. The total amount of the deposit shall be \$______. Of the estimated invoice, 50% of the total invoice is due thirty (30) days prior to the date of the event date in Section 1. This deposit is nonrefundable. By signing the contract, you acknowledge, understand, and agree that the deposit is nonrefundable. A Credit Card Authorization form will need to be turned in with this Contract in order to confirm your reservation.

2.2 CANCELLATION

All payments made up to 30 days before the date of the event described in Section 1, fee shall be refunded except the deposit described in section 2.1 (up to \$500 of the original deposit-section 1) shall not be refunded. Notice of cancellation shall be completed no less than 30 days prior to the event. If cancellation occurs within 30 days of the event, 25% of the estimated invoice is due as a cancellation fee.

2.3 HOURS OF OPERATION

Events may not last beyond 1:00 am without prior written approval from Event Venue staff. There shall be a deadline of 1:30 am for any cleanup time. Clients shall be charged an additional \$150.00 per hour for each additional hour the event or clean-up time goes beyond 1:30 am or the designated deadline previously approved in writing by Event Venue staff. You (the Client/Host) are responsible for making sure guests leave the building at a reasonable time in order for staff to finish cleanup before the said deadline. Client(s) must have all decorations and any equipment they may have supplied cleared from the facility by 1:30 am or the designated deadline previously approved in writing by event venue staff (unless previously discussed and noted on this contract).

2.4 LOSS, THEFT, OR INJURY

The Bavarian Bierhaus is not responsible for any damage, loss, or theft of any equipment or other items of any kind, used by Clients before, during, or after the event described in section 1 or any items left by the Clients whether or not related to the event. The Bavarian Bierhaus is not responsible for injury or death of Client, guests of Client, agents of Client, contractors of Client, or any other person or entity associated to Client in any way whatsoever whether or not caused by the negligence or gross negligence of Bavarian Bierhaus or its agents, employees, affiliates, or any other person or entity associated with Event Center in any way whatsoever, whether injured before, during, or after the event.

Client shall indemnify, hold harmless, and defend The Bavarian Bierhaus for any claim made against The Bavarian Bierhaus for any damage, loss, or theft of any equipment or other items of whatever kind, used by Clients during the event described in section 1 or any items left by the Clients whether or not related to the event.

2.5 SERVICES PROVIDED

If you, the Host, would like tables and chairs set up differently than their typical arrangement. Then tables and chairs shall not be taken outside of the facility by Client, guests of Client, agents of Client, contractors of Client, or any other person or entity related to Client in any way whatsoever. Table and/or chair adjustments, depending on the labor need, may require an additional fee. Additional excessive cleaning charges will apply if the Host/Client and guests do not practice basic cleaning habits; cleaning up accidental spills that can cause permanent stains to interior or exterior floors, including but are not limited to: vomit, stains, broken glassware/furniture etc.

2.6 DECORATIONS

Decorations may not be fastened to the walls with thumb tacks, nails, staples, or tape (unless painter tape). Candles must be completely enclosed in a glass or nonflammable holder, or be in a vase that is higher than the flame, or surrounded by water. The use of glitter-like decorations are not permitted. Any decorations that cause damage to the property may result in charges for damage and/or excessive wear and tear. The cost to clean and/or repair will be charged your credit card on file.

2.7 FOOD AND CATERING STANDARDS

The Bavarian Bierhaus does not allow any outside catering companies, or any outside food to be brought onto the property. The Bavarian Bierhaus, in its sole discretion, may allow a Host to bring a store-bought/catered dessert onto the premises. A receipt or Invoice is required and if applicable, there will be a serving fee added to the final invoice.

Due to Health Code and Bavarian Bierhaus Policy, we do not allow any guests or hosts/clients to take any of the food prepared for your event, to go.

2.8 ALCOHOL and SMOKING POLICY

Anyone Hosting an event at our establishment shall abide by all laws of the State of Wisconsin, concerning the use and serving of alcohol. Each Client wishing to have alcohol at their event must abide by the following regulations regarding alcohol use in event venue facilities.

- 1. Event center does not allow any outside alcohol to be brought into the facilities or on the grounds.
- 2. Event center does not allow any drinks to be taken outside of the front building or into the parking lot.
- 3. Any Client or guest that brings in alcohol or who is caught drinking in the parking lot will be asked to leave and Client may be charged a \$500.00 fee for each guest caught doing so.
- 4. Everyone must follow the smoking policy. No smoking is allowed inside the facility. Smoking is only allowed outside and in designated smoking areas. Any Client or guest who is caught smoking indoors will be asked to leave and you, the Host/Client may be charged a \$500.00 fee for each guest caught doing so.

2.9 EVENT INVOICE and PAYMENT

Brauhaus Milwaukee LLC, d/b/a Bavarian Bierhaus ("Bavarian Bierhaus"), will provide you, the Client/Host with an estimate of event costs that will be due at the completion of the event (the "Event"). The estimate is not the final amount due for the Event, and is subject to adjustment based on many variables such as guest count, menu changes, supplier cost increases, and actual consumption, additional clean up fees, etc. Prices are not guaranteed until sixty (60) days prior to the event. A detailed final invoice will be presented to the Host at the completion of the event, and payment in full will be due at that time. Payment shall be by credit card unless another payment method is approved in advance by Bavarian Bierhaus.

2.10 ACKNOWLEDGMENT

By signing below, Client acknowledges that Client has read, understands, and agrees to comply with all terms, conditions, and provisions herein.

Client/ Host:		
Printed Name:	Signature:	Date:
The Bavarian Bierhaus LLC:		
Printed Name:	Signature:	Date: