



ECCENTRIC CAFE

Weddings

WITH BELL'S ECCENTRIC CAFE

EVENTINFO@BELLSBEER.COM

269.250.8818

VENUE CAPACITY

Our Beer Garden and Back Room can accommodate up to 150 guests seated for your ceremony and reception (layout dependent) or 370 guests as standing room only.

BACK ROOM/GARDEN CEREMONY PACKAGE

Peak Season Rate (May – October) **\$1,000.00**

Off-Season Rate (November – April) **\$700.00**

1 hour of setup time

Use of Beer Garden or Back Room

Chair & ceremony site setup (chair rental purchased separately)

Use of green room & bathrooms prior to ceremony

Scheduled rehearsal time

On-site event management

*The Back Room will be used as a rain alternative if ceremony is in garden

BACK ROOM RECEPTION PACKAGE

Peak Season Rate (May – October) **\$1,200.00**

Off-Season Rate (November – April) **\$850.00**

First four hours of rental time

1 hour of setup time

Use of green room

On-site event management

Table, chair and linen setup (rentals purchased separately)

Cutlery, plates and glassware

BACK ROOM/GARDEN CEREMONY & RECEPTION PACKAGE

Peak Season Rate (May – October) **\$1,650.00**

Off-Season Rate (November – April) **\$1,200.00**

Price includes up to 1 hour of ceremony time and the first 4 hours of your reception in Bell's Back Room. Additional time for your reception can be added at \$100.00 per hour.

*All rates are subject to change

*Garden ceremonies available only during Peak Season (May – Oct)

BOOKING & CANCELLATION

50% of the rental rate will be due at time of booking. Client may cancel and terminate the Guest Agreement by written notice if received by Bell's, 20 days prior to your event date. Client also agrees to forfeit the reservation fee paid at the time of booking. If cancellation is received 14 days prior to the event date, the client will be liable for paying 50% of the established invoice. If cancellation is less than 14 days prior to the event date, the client will be liable for paying 100% of the established invoice.

RENTAL TIMES

OUTDOOR CEREMONY

9:00am – 1:00pm Thursday – Sunday
9:00am – 3:00pm Monday – Wednesday

INDOOR CEREMONY/RECEPTION

8:00am - Midnight Sunday - Thursday
8:00am - 3:00pm Friday / Saturday

(rental limitation due to live music each evening)

*Garden ceremonies available only during Peak Season (May – Oct)

VENUE RENTAL FEES

Additional Hours	\$100.00 / hour
Tables (8 ft rectangle, 6 ft rectangle or 72" round)	\$10.00 / each
Table Linens (white)	\$20.00 / each
White Resin Chairs	\$4.50 / chair
Brown Resin Chairs	\$4.50 / chair
Sound System & Engineer (bands)	\$275.00 / flat fee
Microphones (non-band/presentations, cordless, stand, or lavalier)	\$25.00 / each
Audio/Visual (computer/DVD/Blu-ray and projector/screen)	\$175.00 / flat fee
Corn hole Boards (max. 2 sets)	\$25.00 / each
Ping Pong Table	\$25.00 / each
Cake Cutting Fee	\$2.00 / person
Décor Setup & Break-down Fee	\$350.00 / variable
Outdoor PA system rental	\$100.00 / each

CATERING

Our venue offers an in-house catering menu suited to fit your dining needs. From a variety of appetizers and passed hors d'oeuvres to a full dinner menu, our chefs will meet your needs and expectations. Catering orders and final guest counts are due two weeks prior to your event date. A 10% surcharge will be applied to any catering orders received with less than two weeks notice. Looking for something you don't see here? Our Chefs would be happy to work with you on creating a custom menu for you and your guests to enjoy. Please inquire for more details.

APPETIZERS

PRICED PER PERSON

- freshly made salsa *w/corn chips* - **\$2.50**
- roasted red pepper hummus *w/pita bread* - **\$2.50**
- assorted meat & veggie pinwheels - **\$3.00**
- meatballs *in house-made bbq sauce* - **\$3.00**
- spicy buffalo chicken dip *w/corn chips* - **\$7.00**
- warm spinach artichoke dip *w/corn chips* - **\$6.00**

PRICED PER INCREMENT

- mixed nuts - **\$12.00** (per pound)
- fresh vegetable platter *w/creamy buttermilk ranch*
 - small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**
- seasonal fruit tray *w/sweet cream dip*
 - small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**
- shrimp cocktail (50) - **\$75.00**
- house-smoked chicken wings (50) - **\$100.00**

PRICED PER PLATTER

- small platter** - feeds 35 people // 3 dozen pieces
- medium platter** - feeds 70 people // 6 dozen pieces
- large platter** - feeds 100 people // 9 dozen pieces

- house deviled eggs - **\$55.00** // **\$105.00** // **\$150.00**
- walnut, brie & apple chutney crostini - **\$110.00** // **\$210.00** // **\$300.00**
- caprese crostini - **\$90.00** // **\$175.00** // **\$250.00**
- thai chicken lettuce cup - **\$80.00** // **\$150.00** // **\$215.00**
- thai tempeh lettuce cup - **\$80.00** // **\$150.00** // **\$215.00**
- spanakopita - **\$75.00** // **\$145.00** // **\$210.00**
- freshly baked gougère - **\$50.00** // **\$100.00** // **\$140.00**
- mushroom arancini - **\$65.00** // **\$120.00** // **\$170.00**
- bacon lollipop - **\$75.00** // **\$150.00** // **\$225.00**
- grilled vegetable skewer - **\$65.00** // **\$120.00** // **\$175.00**
- teriyaki chicken skewer - **\$75.00** // **\$150.00** // **\$215.00**
- garlic shrimp skewer - **\$105.00** // **\$200.00** // **\$290.00**
- flank steak skewer - **\$85.00** // **\$160.00** // **\$230.00**
- mini crab cakes - **\$105.00** // **\$200.00** // **\$290.00**
- herb & cheese stuffed mushrooms - **\$90.00** // **\$170.00** // **\$250.00**
- mini cold cuts (ham, turkey, roast beef, or vegetarian) - **\$75.00** // **\$140.00** // **\$220.00**

Please note - the estimated number of people fed per tray is dependent on additional menu items ordered. We are happy to help provide guidance on desired quantities for your group.

BUFFET SELECTION

GRILL BAR (\$15.00 per person)

includes choice of 2 meats, 1 side item
+ potato chips, dill pickle spear, brioche buns, appropriate condiments

meat options

hamburgers / all beef hotdogs
house-made brats / black bean burger (vegetarian option)

add (\$1 ea.) bacon // sautéed mushrooms // sautéed onion & peppers

pairing sides

pasta salad // potato salad // coleslaw

TACO BAR (\$14.00 per person)

includes seasoned ground beef, flour tortillas, appropriate toppings,
house-made spanish rice, black beans, fresh salsa w/corn chips

additions or substitutions (\$1 ea.)

shredded chicken w/sautéed onion & peppers
house-smoked pulled pork
sautéed vegetables (vegetarian option)

add (\$3) house-made guacamole (seasonal)

BARBECUE

includes 2 house-made bbq sauces & mini-brioche buns (meat & sides priced individually)

meat options

pulled pork - **\$6.00** per person
pulled chicken - **\$6.00** per person
quartered chicken - **\$6.00** per person
sliced beef brisket - **\$8.00** per person
bbq ribs - **\$9.00** per person
bbq tofu - **\$5.00** per person

pairing sides

Cold - \$5.00 per person/per item
cornbread // coleslaw // potato salad // pasta salad
mixed field green salad

Hot - \$6.00 per person/per item
macaroni & cheese // au gratin potatoes
seasonal vegetable // mixed medley vegetables
collard greens (w/bacon - vegetarian on req.)
baked beans (w/bacon - vegetarian on req.)

ECCENTRIC TABLE

Looking for Chef's choice? Let us design a unique table spread for you.
Minimum 2 week notice. Please list dietary restrictions & pick your range.

price range

hors d'oeuvre table - **\$20.00** per person
substantial small bites - **\$35.00** per person
full buffet dinner - **\$50.00** per person

BAR SERVICE

Beverage service can be determined a number of ways. Whether that is an open bar, cash bar, setting a bar limit or creating a custom drink menu, our services are flexible to accommodate your needs and budget. Please inquire for more information regarding our Bell's beer, wine and non-alcoholic beverage selections.

BEVERAGE MENU

BEVERAGE PRICING	5 OZ	12 OZ
TIER 1	\$1.00	\$3.25
TIER 2	\$2.00	\$4.00
TIER 3	\$3.00	\$5.00
TIER 4	\$4.00	\$6.00
TIER 5	\$4.00	\$7.00

MICHIGAN WINE

Cabernet Sauvignon
Chardonnay
Sparkling Blush

NON-ALCOHOLIC BEVERAGES

Pepsi Products
Draft Root Beer
Izze Sparkling Juice
Water Street Coffee
Hot Tea
Iced Tea

*6% sales tax and 20% gratuity added to food & beverage

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