Private Events

WITH BELL’S ECCENTRIC CAFE

EVENTINFO@BELLSBEER.COM
269.250.8818
Thank you for your interest in hosting a private event at Bell’s Eccentric Cafe.

Our Back Room venue is perfect for hosting corporate events, business meetings, social gatherings and more!

We rent the space to parties of 30 people or more.

Our space can accommodate up to 370 guests with a standing room only setup. Capacity is dependent on the layout chosen for your specific event.

**VENUE CAPACITY**

**RENTAL TIMES**

**SUNDAY – THURSDAY**

10:00am – Midnight

**FRIDAY – SATURDAY**

10:00am - 4:00pm

(rental limitation due to live music each evening)

There is a catering minimum of $750.00 when booking the back room. This minimum includes: the first 4 hours of your event, staffing for the venue, private restrooms and our casual setup of high and low top tables. This casual layout provides 45 seats on the main floor and an additional 25 if utilizing the loft. All other venue rentals, including banquet tables, table linens and audio visual needs will be an additional charge to the catering minimum. In order to reserve your date a $250.00 down payment and a signed guest agreement will be due at the time of booking to secure your event date. The deposit will go toward the required minimum spend. Payments can be made with any major credit card, cash or in the form of a check made out to Bell’s Brewery, Inc.

*All rates are subject to change

**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.
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.

Catering Menu:
- hors d’oeuvre table - $20.00 per person
- substantial small bites - $35.00 per person
- full buffet dinner - $50.00 per person

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

Eccentric Table:
- Tables (8 ft rectangle, 6 ft rectangle or 72” round)
- Table Linens (white)
- White Resin Chairs
- Brown Resin Chairs
- Sound System & Engineer (bands)
- Microphones (non-band/presentations, cordless, stand, or lavalier)
- Audio/Visual [computer/DVD/Blu-ray and projector/screen]
- Corn hole Boards (max. 2 sets)
- Ping Pong Table
- Cake Cutting Fee
- Décor Setup & Break-down Fee
- Outdoor PA system rental

Additional Fees:
- $10.00 / each
- $20.00 / each
- $4.50 / chair
- $4.50 / chair
- $275.00 / flat fee
- $25.00 / each
- $175.00 / flat fee
- $25.00 / each
- $25.00 / each
- $2.00 / person
- $350.00 / variable
- $100.00 / each

*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.*
GRILL BAR ($15.00 per person)
inecludes 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)
inecludes 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
sauteed 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.]
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**

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>5 OZ</th>
<th>12 OZ</th>
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<tbody>
<tr>
<td><strong>TIER 1</strong></td>
<td>$1.00</td>
<td>$3.25</td>
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<tr>
<td><strong>TIER 2</strong></td>
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<tr>
<td><strong>TIER 3</strong></td>
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<tr>
<td><strong>TIER 5</strong></td>
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**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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