

Private Events

WITH BELL'S ECCENTRIC CAFE



EVENTINFO@BELLSBEER.COM

269.250.8818

VENUE CAPACITY

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.

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.

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.

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

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.)

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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