

## VENUE CAPACITY

Our 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 CEREMONY PACKAGE

Peak Season Rate (May – October) **\$850.00**  
Off-Season Rate (November – April) **\$700.00**

2 hours of rental time  
1 hour of setup time  
Chair & ceremony site setup (chair rental purchased separately)  
Use of green room & bathrooms prior to ceremony  
Scheduled rehearsal time  
On-site event management

### 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 CEREMONY & RECEPTION PACKAGE

Peak Season Rate (May – October) **\$1,750.00**  
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, as well as the items listed in each package above. Additional time for your reception can be added at \$100.00 per hour.

\*All rates are subject to change

## RENTAL TIMES

**SUNDAY – THURSDAY:** 10AM - Midnight

## VENUE RENTAL FEES

Additional Hours	\$100.00 / hour
Tables (8 ft rectangle, 6 ft rectangle or 72" round)	\$10.00 / each
Table Linens (white or black)	\$20.00 / each
White Resin Chairs	\$4.50 / chair
Brown Resin Chairs	\$4.50 / chair
Sound System & Engineer (bands)	\$400.00 / flat fee
Microphones (non-band/presentations, cordless, stand, or lavalier)	\$30.00 / each
Audio/Visual (computer/DVD/Blu-ray and projector/screen)	\$250.00 / flat fee
Cake Cutting Fee	\$2.00 / person
Décor Setup & Break-down Fee	\$350.00 / variable

\*Décor Setup and breakdown fee will be applied if you require more than the allotted 1 hour of set up time and/or if our team assists in setting up items beyond what is included in your rentals

## BEER GARDEN ACCESS

The Beer Garden will remain open to the public during your event, however, you and your guests are welcome to enjoy the space and take pictures as you wish. We ask that all groups are respectful and mindful of the fact that this space remains open to the public and is not part of your private rental agreement.

## 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, 30 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.

\*All pricing subject to change until contract is signed by client.

**EVENTINFO@BELLSBEER.COM**  
**269.250.8818**

**BELL'S** Eccentric CAFE

*Weddings*  
WITH **BELL'S ECCENTRIC CAFE**

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## 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.

## 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. What we have on tap changes often and is seasonally dependent, with a few of our classic core brands being available all the time. Please inquire for more information regarding our Bell's beer, wine, and non-alcoholic beverage selections.

### MICHIGAN WINE

Select Red and White	<b>\$6.00</b> / glass
Sparkling Rose	<b>\$6.00</b> / glass

### NON-ALCOHOLIC BEVERAGES

Coke Products	<b>\$3.50</b> / glass
Ferris Coffee	<b>\$3.00</b> / cup
Hot Tea	<b>\$3.00</b> / glass
Iced Tea	<b>\$3.50</b> / glass

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

## APPETIZERS

### PRICED PER PLATTER

Seasonal Fruit Tray w/ Sweet cream dip (serves 50) - **\$80.00** (VG, GF)  
Fresh Vegetable Platter w/ buttermilk ranch (serves 50) - **\$80.00** (VG, GF)  
House-Smoked Chicken Wings (50 count) - **\$125.00** (GF)  
House-Made Deviled Eggs (50 pieces) - **\$80.00** (VG, GF)  
Tofu Lettuce Cups (50 pieces) - **\$125.00** (V)

### PRICED PER INCREMENT (min of 35 servings)

Freshly made salsa w/ corn chips - **\$3.00** (V,GF)  
Roasted Red pepper hummus w/pita - **\$4.00** (V)  
Spinach and Artichoke dip w/corn chips - **\$4.00** (VG,GF)  
Smoked Whitefish dip w/ corn chips - **\$5.00** (GF)  
Assorted Meat & Veggie Pinwheel - **\$3.00**  
BBQ Meatballs - **\$4.00**  
Grilled veggie skewers - **\$4.00** (V)  
Marinated Flank Steak Skewers - **\$5.00** (GF)  
Teriyaki or Garlic Maple Chicken Skewers - **\$4.00** (GF)  
Marinated Shrimp Skewers - **\$5.00** (GF)  
Bacon Lollipop Skewers - **\$4.00** (GF)  
Herb & Cheese Stuffed Mushrooms - **\$4.00** (VG)

Please Note – The estimated number of people fed per serving size is dependent on additional menu items ordered.  
We are happy to help provide guidance on desired quantities for your group.

## LATE NIGHT MENU AVAILABLE UPON REQUEST

## BUFFET SELECTION

### TACO BAR (\$15.00 per person)

Includes flour tortillas, appropriate toppings, cilantro lime rice, black beans and fresh salsa with chips

### MEAT OPTIONS AND ADD ONS

Seasoned Ground Beef **+\$1.00** (GF)  
Shredded chicken w/sautéed onion & peppers **+\$3.00** (GF)  
Birria Pork **+\$3.00** (GF)  
Sautéed Vegetables **+\$1.00** (V)  
Add house-made queso **+\$3.00** (VG)

## BARBECUE

Includes house-made BBQ sauce & mini-brioche slider buns

(meat & sides priced individually)

### MEAT OPTIONS

Pulled Pork - **\$10.00** per person (GF)  
Pulled Chicken - **\$10.00** per person (GF)  
Sliced Beef Brisket - **\$15.00** per person (GF)  
Grilled BBQ Tofu - **\$6.00** per person (V,GF)

### PAIRING SIDES

**Cold - \$6.00** per person/per item  
Cornbread (VG)  
Coleslaw (VG)  
Potato Salad (VG, GF)  
Pasta Salad (VG)  
Mixed Field Green Salad (VG)  
Popcorn  
Bagged Chips

**Hot - \$7.00** per person/per item  
Macaroni & Cheese (VG)  
Seasonal Vegetable (V)  
Baked Beans (w/bacon - vegan on req.)

### SMASH BURGER BAR (\$15.00 per person)

Includes smash patties, buns, lettuce, American cheese, mayo, thousand island dressing ketchup, mustard, and pickles

Bacon - **\$3.00**  
Bacon Jam - **\$4.00**  
Mushrooms and Onions - **\$2.00**  
Extra Cheese (Blue / Swiss / Cheddar) - **\$1.00**  
Extra Sauces (Black Pepper Mayo / Chipotle Mayo / Ranch) - **\$1.00**

\*For the health and safety of all guests, all buffets will be staffed by the Bell's Eccentric Café team.