

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 WINES

Select Red and White **\$6.00** / glass
Sparkling Rose **\$6.00** / glass

NON-ALCOHOLIC BEVERAGES

Coke Products **\$3.50** / glass
Kombucha **\$5.00** / glass
Ferris Coffee **\$3.00** / cup
Hot Tea **\$3.00** / cup

APPETIZERS

PRICED PER PLATTER (serves 50)

Seasonal Fruit Tray w/ Sweet Cream Dip - **\$100.00** (VG, GF)
Fresh Vegetable Platter w/ Buttermilk Ranch - **\$80.00** (VG, GF)

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 - **\$5.00** (VG,GF)
Smoked Whitefish Dip w/ Corn Chips - **\$5.00** (GF)
House-Made Deviled Eggs - **\$2.00** (VG, GF)
Assorted Meat & Veggie Pinwheel - **\$3.00**
House-Smoked Chicken Wings - **\$5.00**
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)
Tofu Lettuce Cups - **\$2.00** (V)
Popcorn - **\$2.00**

PAIRING SIDES

Cold - \$6.00 per person/per item	Hot - \$7.00 per person/per item
Cornbread (VG)	Macaroni & Cheese (VG)
Coleslaw (VG)	Seasonal Vegetable (V)
Potato Salad (VG, GF)	Baked Beans (w/bacon - vegan on req.)
Pasta Salad (VG)	
Mixed Field Green Salad (VG)	
Bagged Chips	

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.

BUFFET SELECTION

TACO BAR (\$13 per person)

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

MEAT OPTIONS AND ADD ONS (priced per person w/ min of 35 servings)

Seasoned Ground Beef **+\$5.00** (GF)
Shredded chicken w/sautéed onion & peppers **+\$6.00** (GF)
Birria Pork **+\$6.00** (GF)
Sautéed Vegetables **+\$5.00** (V)

BARBECUE BAR

Includes house-made BBQ sauce & mini-brioche slider buns (meat & sides priced individually)

MEAT OPTIONS (priced per person w/ min of 35 servings)

Pulled Pork - **\$10.00** (GF)
Pulled Chicken - **\$10.00** (GF)
Sliced Beef Brisket - **\$15.00** (GF)
Smoked Salmon - **\$12.00** (GF)
Grilled BBQ Tofu - **\$6.00** (V,GF)

SMASH BURGER BAR (\$13 per person)

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

ADD ONS (priced per person w/ min of 35 servings)

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**

DESSERTS

PRICED PER CAKE

Seasonal Cheesecake (12 servings) - **\$48.00**
Honeycake (48 servings) - **\$140.00**

PRICED PER INCREMENT (min of 35 servings)

Chocolate Chip Cookies - **\$3.00** / per person
Brownies - **\$3.00** / per person

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

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

VENUE CAPACITY

Our Back Room can accommodate up to 125 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**

4 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.

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.

RENTAL TIMES & BOOKING

SUNDAY – THURSDAY: 10AM - Midnight

To reserve the backroom for your wedding or reception half of the rental rate will be due at time of booking.

The remainder of your rental fee as well food and any other rental fees are due the night of your event.

VENUE RENTAL FEES

Additional Hours	\$100.00 / hour
Atrium	\$500.00 / flat fee
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
Bluetooth (music)	\$35.00 / each
Audio/Visual (computer/DVD/Blu-ray and projector/screen)	\$250.00 / flat fee
Cake Cutting Fee	\$2.00 / slice
Décor Setup & Break-down Fee	\$350.00 / variable

CANCELLATION

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.

WEDDINGS

WITH BELL'S ECCENTRIC CAFE