

VENUE CAPACITY

Our loft space can accommodate 25 people. Capacity is dependent on room layout and additional rentals chosen for your specific event.

Have a gathering for more than 30 people? Our Back Room space can accommodate 30 guests or more, with a maximum capacity of 370 guests.

RENTAL FEES

Additional Hours: **\$100/hour**
Audio/Visual: **\$150/flat fee**
Decor Set-Up/Break-Down Fee: **\$350/variable**



@bellseccentriccafe

RENTAL TIMES AND BOOKINGS

LOFT

Tuesday - Friday*: 11 AM - 10 PM
Sunday*: 11 AM - 9 PM

To make a reservation, a \$100 security deposit and a signed guest agreement will be due at the time of booking. The deposit will go toward your final total. Payment can be made with any major credit card.

All dates are first-come, first-served. Reservations must be made one month out from the date of the requested reservation.

*Fridays and Sundays are available by request

Have more than 25 people? Book our Back Room

BACK ROOM

Tuesday - Sunday: 10 AM - 11 PM



LOFT RESERVATIONS AT BELL'S ECCENTRIC CAFE

Email eventinfo@bellsbeer.com
or call 269.250.8818 to book
your event with us today!



FOOD **AND** BEVERAGE CATERING

In-house catering suited to fit your dining needs. From a variety of appetizers and hors d'oeuvres to a full dinner menu, our Chefs will meet your dining expectations.

Beverage service is customizable whether you would like to have an open bar, cash bar, limited, or create a custom drink menu.

BAR SERVICE

Alcoholic Beverages

Our rotating beer list, includes our core beers, such as Two Hearted and Amber Ale. We also offer seltzer and wine.

(Seasonal & small batch beers also available)

Non-Alcoholic Beverages

Coke Products
Kombucha
Canned Coffee
Liquid Death



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

*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.

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

MENU OPTIONS

All Tiers can be customized and based on seasonal availability. Vegan, vegetarian, and gluten-free options available.

TIER 1

\$400 Food and Beverage Minimum
Limit of 15 - 25 people
Ordering from our Main Menu

Appetizers are able to be pre-ordered.

TIER 2

\$45 - \$65 per person
Limit of 8 - 15 people
Family Style Meal - Includes 3 -4 courses

Example:

Course 1: Grilled Bread with Brandade

Course 2: Roasted Squash and Brussel's Sprout salad with goat cheese, toasted pumpkin seeds, and golden raises dressed with a maple dijon vinaigrette

Course 3: Roasted pork loin with charred onion polenta and pickled cherries

Course 4: Chocolate stout mousse

TIER 3

\$100 per person
Limit of 5 - 15 people
Includes 5 courses

Example:

Course 1: Oysters with accoutrement

Course 2: Fennel and orange salad with burrata, rye crouton, and a citrus vinaigrette

Course 3: Raviolo with pork belly, egg yolk, aged cheddar in a brown butter cherry sauce

Course 4: Surf and turf with ribeye, lobster, miso carrot puree, and sauce béarnaise

Course 5: Stone fruit and frangipane tarte with caramelized honey ice cream