

VENUE CAPACITY

Our Back Room space can accommodate 30 guests or more, with a maximum capacity of 370 guests. Capacity is dependent on room layout and additional rentals chosen for your specific event.

Have a gathering for less than 30 people? Our loft space is perfect for you. Ask about availability today!

RENTAL FEES

Additional Hours: **\$100/hour**
Atrium: **\$500/flat fee**
Tables (8ft, 6ft, or 72" round): **\$20/each**
Table Linens: **\$20/each**
White or Brown Resin Chairs: **\$4.50/chair**
Sound System Engineer: **\$450/flat fee**
Microphones: **\$30/each**
Bluetooth (Music): **\$35/each**
Audio/Visual: **\$250/flat fee**
Cake Cutting Fee: **\$2/per slice**
Decor Set-Up/Break-Down Fee: **\$350/variable**



@bellseccentriccafe

RENTAL TIMES AND BOOKINGS

BACK ROOM

Tuesday - Sunday: 10 AM - 11 PM

To reserve the Back Room, there is a \$250 staffing fee, along with a \$20 per head menu order based off of your final head count. The first four hours of your event and our casual seating layout of 35 seats on the main floor and an additional 25 in the balcony are included in the rental. All other venue rentals including, banquet tables, linens and audio-visual needs will be an additional charge. On Fridays and Saturdays you must have a guest count above 75 to reserve the Back Room.

To reserve your date a \$250 security deposit and a signed guest agreement will be due at the time of booking. The deposit will go toward your final total. Fourteen days from the date of your event, a second deposit of \$500 will be due along with the menu and final head count. Payment can be made with any major credit card.



PRIVATE EVENTS AT BELL'S ECCENTRIC CAFE

Corporate Events, Private Gatherings, Weddings, and more!

Email eventinfo@bellsbeer.com
or call **269.250.8818** to book
your private event 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.

*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.

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



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



APPETIZERS

PRICED PER PLATTER (SERVES 50)

Seasonal Fruit Tray w/ Sweet Cream Dip:

\$100 (VG, GF)

Fresh Vegetable Platter w/ Buttermilk Ranch:

\$80 (VG, GF)

PRICED PER INCREMENT (MIN 50 SERVINGS)

Freshly Made Salsa w/ Corn Chips: **\$4 (V, GF)**

Roasted Red Pepper Hummus w/ Pita: **\$5 (V)**

Spinach and Artichoke Dip w/ Corn Chips: **\$7 (VG, GF)**

Smoked Whitefish Dip w/ Corn Chips: **\$7 (GF)**

House-Made Deviled Eggs: **\$3 (VG, GF)**

Assorted Meat & Veggie Pinwheel: **\$4**

House-Smoked Chicken Wings: **\$6**

BBQ Meatballs: **\$5**

Grilled Veggie Skewers: **\$5 (V)**

Marinated Flank Steak Skewers: **\$6 (GF)**

Teriyaki or Garlic Maple Chicken Skewers: **\$5 (GF)**

Marinated Shrimp Skewers: **\$6 (GF)**

Bacon Lollipop Skewers: **\$5 (GF)**

Herb & Cheese Stuffed Mushrooms: **\$5 (VG)**

Tofu Lettuce Cups: **\$3 (V)**

Popcorn: **\$2**

DESSERTS

PRICED PER CAKE

Seasonal Cheesecake (12 servings): **\$48**

Honeycake (48 servings): **\$140**

PRICED PER INCREMENT (min 35 servings)

Chocolate Chip Cookies: **\$3**

Brownies: **\$3**

BUFFET SELECTION

TACO BAR (\$13 PER PERSON)

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

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

Seasoned ground beef **+\$6 (GF)**

Braised Chicken **+\$6 (GF)**

Birria Pork **+\$7 (GF)**

Sautéed Vegetables **+\$5 (V)**

BARBECUE BAR

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

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

Pulled Pork: **\$10 (GF)**

Smoked Chicken: **\$11 (GF)**

Sliced Beef Brisket: **\$16 (GF)**

Smoked Salmon: **\$15 (GF)**

Grilled BBQ Tofu: **\$6 (V, GF)**

SIDES

COLD: \$6 PER PERSON/ITEM

Cornbread (VG), Coleslaw (VG), Potato Salad (VG, GF),

Pasta Salad (VG), Mixed Field Green Salad (VG),

Bagged Chips

HOT: \$7 PER PERSON/ITEM

Macaroni & Cheese (VG), Seasonal Vegetable (V),

Baked Beans w/ bacon (vegan on request)

SIDES CAN BE PURCHASED SEPARATE FROM BBQ BAR

BREAKFAST BAR (\$20 PER PERSON)

Available anytime. Includes home fries, bacon, sausage, waffles with syrup and butter, fresh fruit, toast, and an egg scramble

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

Veggies or Meats to Egg Scramble: **\$1 per add-in**

Yogurt Parfait: **\$5 (VG, GF)**

Greek yogurt with fruit topping and granola

Fried Chicken: **\$6**

Biscuits and Gravy: **\$6**

Shrimp and Grits: **\$8**

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