

# 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.

# 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

### BACK ROOM RECEPTION PACKAGE

Peak Season Rate (May – October) \$2,000  
Off-Season Rate (November – April) \$1,000

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) \$2,500  
Off-Season Rate (November – April) \$1,500

1 hour of ceremony time  
4 hours of reception 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



# WEDDINGS AT BELL'S ECCENTRIC CAFE

Email [eventinfo@bellsbeer.com](mailto:eventinfo@bellsbeer.com)  
or call 269.250.8818 to book  
your wedding today!



# FOOD AND BEV 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.

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



## 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**

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