

THE CELLAR

BY GRIZZLY PEAK

PRIVATE EVENTS

120 S ASHLEY ST, ANN ARBOR, MI

PRIVATE EVENTS

HELLO!

Thank you for your interest in our private event space, The Cellar by Grizzly Peak. The Cellar is located in the lower level of Grizzly Peak and is available for private events Thursday, Friday, & Saturday. It has its own private entrance as well as its own restrooms within the space. It can accommodate up to 90 people for a strolling cocktail and appetizer affair or up to 50 people for buffet-style dinner.

A signed contract including a credit card number is required to reserve the space. A minimum spend on food and drink must be \$500, in addition to a \$300 room fee. A gratuity of 20% will be added to the final bill.

The Cellar only offers a staircase entrance so please inform us if you need a handicap accessible space.

Thank you for your interest in The Cellar by Grizzly Peak. We look forward to working with you!

The Cellar by Grizzly Peak
734-741-7325
events@grizzlypeak.net

The Cellar - Private Entrance
120 S Ashley Street
Ann Arbor, MI 48104

Also accessible through the
main entrance of Grizzly Peak
120 W Washington St
Ann Arbor, MI 48104

CATERING POLICIES & MENU

FOOD, BEVERAGE GUARANTEE:

- All food and beverage must be purchased through The Cellar by Grizzly Peak Brewing Company and is subject to 6% sales tax and a 20% gratuity.
- It is the guest's responsibility to be in contact with management with the guaranteed number of attendees by 12pm, three business days prior to the function.
- The guaranteed number is the minimum number of meals that will be charged for, even if fewer guests attend. This number must be at least 75% of the original number of persons indication on the contract. If no guarantee is provided, we will use your original number of expected guests as the guarantee.
- All pricing is subject to change.
- All federal, state, and local laws, with regards to food and beverage purchases and consumption, are strictly adhered to.

DEPOSITS/PAYMENT:

- To reserve the space, we require a signed contract at least 14 days prior to the scheduled event.
- A valid credit card number and expiration date will be required to reserve the space.
- Payment for the event, including the room fee, will take place at the conclusion of the event.
- Unless otherwise noted, the credit card used to hold the space will be the card used for the final bill.
- All details pertaining to the event will be finalized no later than 7 days prior to the event.
- A 3% convenience fee is added to all credit and debit card transactions.

CANCELLATION POLICY:

- Any cancellation by the party after a signed contract but more than 14 days prior to the reservation will result in a \$50 charge on the credit card listed on the contract.
- Any cancellation by the party after a signed contract and within 14 days of the reservation will result in a \$200 charge to the card listed on the contract.
- Use of an invalid credit card for final payment will result in a \$100 fee to be paid when final restitution is made.
- The Cellar/Grizzly Peak management reserves the right to deny or cancel any reservation without cause and will not charge for the cancellation in doing so.

BUFFET SELECTIONS

DINNER BASIC

2 Entrees, 2 Sides
\$37/person

DINNER STANDARD

House Salad, 1 Appetizer,
2 Entrees, 2 Sides
\$43.75/person

DINNER PREMIUM

House Salad, 2 Appetizers,
3 Entrees, 2 Sides
\$51.75/person

APPETIZER PACKAGE

Choose 4 options
from Appetizers
\$32.25/person

All Buffets include Soda, Iced Tea, & Lemonade

APPETIZER SELECTIONS:

- Vegetable Crudité
- Soft Pretzels with Cheddar Fondue & Honey Mustard
- Fruit Tray
- BBQ Chicken Wings
- Buffalo Chicken Wings
- Cheese & Meat Tray
- House-made Chips & Pico De Gallo

**Add an item a la cart to any package \$8.25/person*

DESSERT SELECTIONS:

Add a dessert tray to any package for an additional \$8.25/person

- Raspberry Cheesecake, Vegan Chocolate Cake, Fresh Fruit

ENTREE SELECTIONS:

- Baked Macaroni & Cheese
- Roasted Vegetable Ravioli
- Honey Glazed Chicken
- Grilled Salmon

**Add an item a la cart to any package \$14/person*

SIDE SELECTIONS:

- Garlic Whipped Potatoes
- Seasonal Vegetables
- French Fries
- Sweet Potato Fries
- Spicy Slaw

**Add an item a la cart to any package \$5.75/person*

A LA CARTE

A LA CARTE APPETIZERS

SOFT WARM PRETZELS W. CHEDDAR FONDUE \$28.75 per dozen

BBQ CHICKEN WINGS \$34.5 per dozen

BUFFALO CHICKEN WINGS \$34.5 per dozen

A LA CARTE FOOD PLATTERS

VEGETABLE CRUDITÉ

Small \$40.25 • Medium \$69
Large \$103.5

FRUIT TRAY

Small \$57.5 • Medium \$115
Large \$161

CHEESE & MEAT TRAY

Small \$80.5 • Medium \$184
Large \$287.5

HOUSE CHIPS & PICO DE GALLO

Small \$34.5 • Medium \$46
Large \$69

*Small serves approximately 10 guests
Medium serves approximately 25 guests
Large serves approximately 50 guests*

BAR PACKAGES

OPEN BAR

Guests order anything they would like (Standard Menu Pricing); Host pays tab

CASH BAR

All guests order & pay for their own drinks (Standard Menu Pricing)

DRINK TICKETS

Host will determine number of tickets per person, & distribute drink tickets to guests. Host may limit the drink selection, or offer a full bar with standard menu pricing.

LIMITED OPEN BAR

Includes drinks made with the following spirits & are prices for a 3-hour time block. Adding further hours will involve \$4 per person charge per hour added.

HOUSE BAR \$30 per person

- Draft Beer
- House Wines
- New Amsterdam Vodka
- New Amsterdam Gin
- Bacardi Rum
- Sauza Tequila
- Canadian Club Whisky
- J&B Scotch
- Jim Beam Bourbon
- Amaretto

PREMIUM BAR \$37 per person

- Draft Beer
- All Wines
- Ketel One Vodka
- Hendricks Gin
- Bacardi Rum
- Captain Morgan Rum
- 1800 Reposado Tequila
- Crown Royal Whiskey
- Johnny Walker Red Scotch
- Maker's Mark Bourbon
- Bailey's Irish Cream
- Rumchata
- Amaretto

HOUSE WINE & BEER \$23 per person

- Draft Beer
- House Wines