

BOTTOM CREEK BREWERY

NORTH BRANCH, MICHIGAN

PRIVATE EVENTS

Celebrations · Corporate Gatherings · Celebrations of Life



Rates effective for events booked on or before April 30, 2027

Welcome to Bottom Creek

Thank you for choosing Bottom Creek to host your event. We are honored to be part of your celebration and glad to help create a memorable experience for you and your guests.

Our campus offers four distinct settings — an intimate sunroom, a connected sunroom and patio, an open-air pavilion, and a full taproom buyout — served from our on-site kitchen and paired with beer brewed a few steps from your table. Whatever the occasion, our events team will guide you from first inquiry through the final toast.

Warmly,

The Bottom Creek Brewery Events Team

Your Event Team

Two people look after your event, and it helps to know which is which.

- Your Event Sales Manager is your point of contact from your first inquiry through your final invoice. This is who you plan with — space, menu, bar, timeline, and contract.
- Your Event Captain leads the service team on the day of your event. This is who you will find on site, running the room from setup through teardown.

Our Spaces

The Sunroom

980 sq. ft. · Seats up to 50 guests · Buffet or plated service · Available year-round

Light-filled and enclosed, the Sunroom is our most versatile room and our recommended setting for smaller gatherings — milestone birthdays, board dinners, family dinners, and luncheon receptions. Climate controlled and available in every season, including weekday daytime hours.

The Sunroom & Patio

2,170 sq. ft. · Up to 100 guests · Buffet or plated service · May through October

The Sunroom opens onto an adjoining patio to create a single indoor-outdoor footprint for larger parties. Guests move freely between the two, with seating inside and standing or lounge space outside. Because the patio is uncovered, this configuration is offered seasonally; please review our weather policy.

The Pavilion

3,850 sq. ft. · Up to 100 guests · Buffet service only · May through October

Our open-air pavilion sits under a permanent roof with full power and event lighting, steps from the main kitchen building and its restrooms. It is the most distinctive space on the campus — open on all sides, covered overhead, and built for long tables and warm evenings. The Pavilion is not enclosed and is not heated; please review our weather policy carefully when selecting this space.

The Taproom

2,140 sq. ft. · 100 to 150 guests · Buffet service only · Full private buyout · Available year-round

A full private buyout of our taproom gives your group the bar, the floor, and the run of the room. Best suited to large celebrations, company parties, and receptions where guests will move and mingle. Because a buyout closes the taproom to the public, these dates carry a food and beverage minimum and are released on a first-reserved basis.

Rental Rates & Minimums

All rentals are for a three-hour event. Each space carries a rental fee and a food and beverage minimum. The minimum is the least amount your event must spend on food and beverage before the service charge and tax; if your selections fall below it, the difference is billed as a room charge.

The Sunroom • up to 50 guests

Availability (3-hour rental)	Rental Fee	Food & Beverage Minimum
May – October		
Saturday & Sunday	\$800	\$2,500
Friday	\$600	\$1,800
Wednesday & Thursday	\$500	\$1,500
November – April		
Saturday & Sunday	\$700	\$2,000
Friday	\$500	\$1,500
Wednesday & Thursday	\$400	\$1,200
Daytime — year-round		
Wednesday & Thursday, 11:00 AM – 2:00 PM	\$250	\$900

The Sunroom & Patio • up to 100 guests

Available May through October only.

Availability (3-hour rental)	Rental Fee	Food & Beverage Minimum
Saturday & Sunday	\$1,000	\$5,000
Friday	\$800	\$4,000
Wednesday & Thursday	\$650	\$3,000
Wednesday & Thursday, 11:00 AM – 2:00 PM	\$400	\$1,800

The Pavilion • up to 100 guests

Open-air under roof. Available May through October only. Buffet service only.

Availability (3-hour rental)	Rental Fee	Food & Beverage Minimum
June – August		
Saturday & Sunday	\$1,250	\$6,000
Friday	\$950	\$4,500
Wednesday & Thursday	\$750	\$3,500
May, September & October		
Saturday & Sunday	\$1,000	\$5,000
Friday	\$750	\$3,750
Wednesday & Thursday	\$600	\$2,800

The Taproom • 100 to 150 guests

Full private buyout. Buffet service only. Available year-round.

Availability (3-hour rental)	Rental Fee	Food & Beverage Minimum
May – October		
Saturday & Sunday	\$2,500	\$10,000
Friday	\$2,000	\$8,000
Wednesday & Thursday, evening	\$1,500	\$6,000
Wednesday & Thursday, 11:00 AM – 2:00 PM	\$500	\$2,500
November – April		
Saturday & Sunday	\$2,000	\$8,000
Friday	\$1,500	\$6,000
Wednesday & Thursday, evening	\$1,200	\$4,500
Wednesday & Thursday, 11:00 AM – 2:00 PM	\$400	\$2,000

Additional Time

Additional Hour Beyond the Three-Hour Rental	Rate
The Sunroom	\$200 per hour
The Sunroom & Patio	\$250 per hour
The Pavilion	\$300 per hour
The Taproom	\$500 per hour
Extended bar service — Classic package	\$10 per guest, per hour
Extended bar service — Premium package	\$13 per guest, per hour

Bar packages are priced for three hours of service. If you extend your event, bar service must be extended separately. All events must end no later than 10:00 PM.

What Your Rental Includes

- Exclusive use of your reserved space for the contracted hours
- Chairs, set to your approved floor plan — up to 50 in the Sunroom, up to 100 in the Pavilion, up to 150 in the Taproom
- Tables, set to your approved floor plan — seating four to ten guests each, with 10 in the Sunroom, 22 across the Sunroom and Patio, 12 in the Pavilion, and 13 in the Taproom
- House linens in black or white
- China, glassware, and flatware
- Complete setup and teardown of venue-owned furnishings
- A dedicated Event Captain and service staff for the duration of your event
- Trash and recycling service throughout and after your event, handled by our staff — your guests are not asked to bag or carry anything
- On-site parking — 60 spaces in the front lot and 92 in the overflow lot
- Televisions and a projector in the Taproom, included at no charge

Not included: floral, décor, and personal items; specialty or upgraded linen; dance floor; staging; entertainment; photography; cake and outside dessert. Upgraded linen and dance floors are available through a third-party vendor at your cost, arranged by you and approved by us in advance.

Access, Setup & Teardown

Menu Selection	Access Before Event Start
Party Packages, Classic, Signature	1 hour
Reserve	2 hours

Access time is for your setup and vendor load-in and is included in your rental at no charge. It is separate from the three contracted event hours and shall under no circumstances be earlier than 9:00 AM.

All guests, personal property, décor, and rented items must be removed at or before your event end time. All events must end no later than 10:00 PM.

Additional Seating & Rentals

Each space includes house chairs up to the counts above. If your guest count exceeds what the space provides, or if you would like every chair at your event to match, the additional or replacement chairs are rented at your cost through a rental company you arrange and we approve in advance.

For planning purposes, current local rental pricing runs roughly as follows. These are indicative only; confirm current rates, delivery, and setup directly with the vendor.

Rental Item	Typical Local Price
Folding chair, black or white	\$3.00 – \$3.25 each
Resin padded chair	From \$3.50 each
Chiavari chair — gold, silver, or mahogany	\$6.50 each
60-inch round table	\$10 – \$12 each
8-foot banquet table	\$12 – \$15 each
Cocktail or pub table	\$12 each
Rustic 9-foot farm table	\$95 each
Linen — 8-foot table	\$9 – \$14 each
Linen — 120-inch round	\$18 each
Linen — 132-inch round	\$20 each

As a rough guide, seating 100 guests in matched rented chairs with about 12 round tables runs in the range of \$470 to \$550 before delivery and setup. We are glad to recommend local rental companies.

Weather Policy — The Pavilion & The Patio

The Pavilion is roofed but open on all sides, and the Patio is uncovered. Neither space is enclosed or heated. Michigan weather is part of its charm, and we ask every host to plan for it with us.

- Bottom Creek makes the final weather call. For evening events the decision will be made by 12:00 PM the day of the event; for daytime events, by 8:00 AM.
- The decision will be final and made in the best interests of guest safety and comfort.
- Events of 50 guests or fewer in the Pavilion include the Sunroom as a guaranteed weather backup at no additional charge.
- Events of 51 to 100 guests in the Pavilion may add a Weather Hold for \$500, which reserves the Taproom on standby for your date. Without the Weather Hold, no indoor backup will be available for this guest count.
- Relocation to a backup space does not change your rental fee, food and beverage minimum, or menu, and does not create a refund or credit.

We strongly recommend the Weather Hold for any Pavilion event above 50 guests, and for any Pavilion or Patio event in May, September, or October.

Catering Collections

All collections are served buffet style unless the selected space allows plated service. Pricing is per guest and is based on your guaranteed guest count. Entrée, salad, vegetable, and starch selections follow on the next pages; a few entrées carry a per-guest upcharge, noted beside the item.

Classic Collection • starting at \$65 per guest

- Choice of two entrées
- Choice of one starch
- Choice of one vegetable
- Choice of one salad

Signature Collection • starting at \$75 per guest

- Choice of two entrées
- Choice of two starches
- Choice of two vegetables
- Choice of one salad

Reserve Collection • starting at \$95 per guest

- Choice of two passed appetizers
- Choice of three entrées
- Choice of two starches
- Choice of two vegetables
- Choice of one salad
- Choice of one dessert
- Fresh fruit display and garden crudité display
- Two hours of venue access before your event to prepare, decorate, and capture special moments

Party Packages

All-in menus for casual gatherings, company lunches, and outdoor parties. Priced per guest on your guaranteed guest count.

Party Packages are available in every space and require a minimum of 20 guests. The food and beverage minimum for your space, day, and season still applies; if your package total falls below it, the difference is billed as a room charge.

Picnic • \$35 per guest

- Crispy fried chicken tenders or fried chicken
- Seasonal fruit salad
- House coleslaw with herbs
- Cheese butter corn on the cob
- Antipasto or roasted vegetable pesto pasta salad
- Garlic rolls with butter
- Chocolate chip cookies or brownies

BBQ • \$45 per guest

- House coleslaw or house salad
- Beef brisket with House 57 sauce
- Hand-dredged chicken tenders
- Macaroni and cheese
- Roasted green beans
- Served with slider buns
- Cookie and brownie platter
- Add pulled pork **+\$8 per guest**
- Add smoked chicken **+\$8 per guest**
- Add Sanders cream puff sundae bar **+\$10 per guest**

Luncheon • \$35 per guest

- Trio of house salads
- Seasonal soup
- Roasted vegetable pesto pasta salad, or herbed quinoa salad with feta, almonds, carrot, and dried cherry
- Garlic rolls
- Chocolate chip cookies or brownies
- Add chicken, shrimp, or salmon **+\$3 per guest**

Sandwich Party · \$35 per guest

- Assorted house sandwiches — roast beef with horseradish truffle sauce; chicken pesto and avocado; Italian Stallion; salmon and beet LT with caraway cream cheese; roasted vegetable wrap
- Kettle chips with house dip
- Pickles
- Roasted vegetable pesto pasta salad, or herbed quinoa salad with feta, almonds, carrot, and dried cherry
- Chocolate chip cookies or brownies

Party Package Add-On

- Bottom Creek Signature Smash Burgers with accoutrements and chips **+\$18 per guest**

Menu Selections — Entrées

Entrées are included in every collection. Where an upcharge is shown, it applies to your full guaranteed guest count.

Meat

- Spaghetti and Meatballs with San Marzano marinara
- Italian Pork Sausage with peppers, onions, and roasted fennel
- Grilled Pork Skewers with seasonal herb pesto and pine nuts
- Sticky BBQ Pork Ribs with charred scallions and Bottom Creek beer and bourbon glaze
- Braised Brisket with Barolo red wine sauce and wild mushrooms **+\$2 per guest**
- Lamb Chops with mint chimichurri, Aleppo hollandaise, and Michigan cherries **+\$4 per guest**
- Grilled Ribeye with compound butter, demi-glace, or Zip Sauce **+\$6 per guest**

Chicken

- Marry Me Chicken — pan-seared chicken breast with sun-dried tomato cream sauce
- Roast Chicken Scarpariello with sweet peppers, onions, and white wine sauce
- Pickle-Brined Fried Chicken with hot honey butter
- Grilled Jerk Chicken Breast with pineapple pico

Fish

- Blackened Shrimp Scampi with Cajun butter and parsley
- Seared Great Lakes Whitefish Piccata **+\$2 per guest**
- Grilled Faroe Island Salmon with dill and lemon **+\$3 per guest**
- Sweet and Sour Salmon Agrodolce — maple, golden raisin, and chili pepper glaze **+\$3 per guest**

Vegetarian

- Cacio e Pepe
- Wild Mushroom Ravioli with spinach and mushroom cream
- Baked Eggplant Parmesan
- Cauliflower Steaks with pine nut gremolata and quinoa (vegan)

Menu Selections — Salads, Vegetables & Starches

Salads

- House Green Goddess — greens, carrot, buttermilk green goddess, cucumber, radish, green onion, garlic breadcrumbs
- Caesar — house croutons, romaine, shaved Parmesan
- Italian Chop — romaine, radicchio, tomato, cucumber, chickpea, hearts of palm, hard-boiled egg, prosciutto, honey Dijon vinaigrette
- BC Waldorf — Gorgonzola, romaine, candied pecans, dried cherries, Granny Smith apples, creamy balsamic vinaigrette
- Winter Vegetable — roasted squash, Brussels sprouts, kale, feta, walnuts, maple vinaigrette

Vegetables

- Marinated Green Beans Almondine with Fontina
- Roasted Carrots with sherry butter and honey
- Winter Vegetables with maple and citrus
- Tuscan White Beans with olive, kale, and Pecorino
- Creamy Spinach au Gratin with crispy onions
- Creamed Corn with chives and smoked paprika
- Crispy Brussels Sprouts with capers, walnuts, and Parmesan

Starches

- Wild Rice Pilaf
- Roasted Scallion Potatoes
- Creamy Garlic Mashed Potatoes
- BLT Creamy Yukon and Herb Potato Salad
- House French Fries with special sauce
- Five-Cheese Macaroni and Cheese
- Smoked Cheddar Grits
- Butternut Squash and Sage Gratin

Allergies & Dietary Needs

Please tell us about any allergies or dietary needs when you submit your guaranteed guest count, and we will work with you on the menu. Our kitchen handles milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame, and we cannot guarantee an allergen-free preparation environment.

Menu Add-Ons

Passed Appetizers • choice of three, \$18 per guest

Included with the Reserve Collection. Passed by our staff or set as a stationary display — the price is the same either way.

- Bruschetta with tomato and basil
- Caprese skewers with fresh mozzarella
- Mediterranean antipasti skewers
- Truffle mushroom arancini
- Herb-marinated chicken skewers
- Cocktail meatballs with griddled onions
- Bloody Mary deviled eggs with horseradish and chive
- Roasted sherry mushroom toast with tarragon aioli
- Potato latke with smoked salmon and crème fraîche
- Butter-poached shrimp cocktail with Old Bay aioli and chives
- Grilled shrimp skewer with ancho poblano sauce
- Braised brisket stuffed potato skin with scallion and steak sauce
- Roast beef crostini with blue cheese and caramelized onion
- Crab cake with lemon aioli and corn salsa

Desserts • \$5 per guest

Choice of one. Included with the Reserve Collection.

- House chocolate chip cookies
- Fudgy brownies
- Carrot cake with rum syrup and cream cheese icing
- Seasonal cheesecake
- Flourless chocolate fudge cake
- Salted caramel tiramisu

For the Kiddies • choice of two, \$18 per guest

Plus service charge and tax.

- Grilled cheese
- Butter noodles
- Macaroni and cheese
- Fries and special sauce
- Chicken tenders and ranch
- Pigs in a blanket
- Create your own cupcake

Platters

Platter	Price
Bottom Creek Signature Antipasto Board — cured meats, artisan cheeses, marinated vegetables, olives, roasted peppers, house-made dips, and fresh bread. Serves 10–12.	\$60 per board
Mediterranean Smoked Salmon Platter — cold-smoked salmon with crème fraîche, capers, dill, lemon, cucumber, red onion, and artisan crostini. Serves 10–12.	\$50 per platter

Bar Service

We offer three ways to purchase bar service. Your Event Sales Manager will help you choose the structure that fits your group; many hosts find consumption or drink tickets a better value than a package when guests drink lightly.

1. Hosted Packages • three hours of service

Classic Bar Package • starting at \$36 per guest

- Bottom Creek craft beer
- Two house red wines and two house white wines
- House spirits
- Soft drinks and mixers

Premium Bar Package • starting at \$46 per guest

- Bottom Creek craft beer
- Two premium red wines and two premium white wines
- Grey Goose Vodka, Ketel One Vodka, Hendrick's Gin, Patrón Silver Tequila, Maker's Mark Bourbon
- Soft drinks and mixers

Zero-Proof Package • starting at \$14 per guest

- Non-alcoholic beer
- Craft mocktails, two selections
- Soft drinks, sparkling water, coffee, and iced tea

Package pricing applies to every guest of legal drinking age in your guaranteed guest count.

2. Hosted Consumption

The bar is open to your guests and all drinks are charged to your account at menu price as they are poured. You may set a dollar limit in advance, after which the bar converts to cash. This is often the most economical choice for daytime events, corporate gatherings, and celebrations of life.

3. Drink Tickets

Each guest receives a set number of tickets redeemable at the bar. Tickets are billed as redeemed, not as issued. Unredeemed tickets are not charged.

Mimosa Bar

A self-serve display for brunches, showers, and daytime celebrations. Choose the level that fits your group.

Classic Mimosa Bar • starting at \$12 per guest

- Bottom Creek sparkling wine
- Chilled orange juice
- Fresh orange slices
- Champagne flutes and self-serve display

Signature Mimosa Bar • starting at \$16 per guest

- Bottom Creek sparkling wine
- Orange, cranberry, pineapple, and grapefruit juices
- Fresh strawberries, blueberries, raspberries, and orange slices
- Champagne flutes, beverage dispensers, and garnish display

Premium Mimosa Bar • starting at \$20 per guest

- Everything in the Signature Mimosa Bar, plus:
- Premium sparkling wine
- Peach purée for bellinis
- Pomegranate juice
- Fresh mint, seasonal fruit garnishes, and edible flowers
- Premium display and décor

Additional Bar Offerings

Selection	Price
Cash bar (guests purchase individually)	No charge to host
Bartender fee — cash bar under 50 guests	\$150 per bartender

The bartender fee covers one bartender for up to four hours and is waived when bar sales exceed \$500.

Bottom Creek holds the liquor license for this property. All alcohol must be purchased through Bottom Creek. No outside alcohol of any kind may be brought onto the property. All guests will be asked to provide identification for bar service, regardless of age. We reserve the right to refuse service to any guest and to close the bar at our discretion.

Corporate & Celebration of Life

Celebration of Life · starting at \$42 per guest

A two-hour gathering offered Wednesday and Thursday between 11:00 AM and 2:00 PM in the Sunroom. We handle the details so your family does not have to. *Rental fee \$250. Food and beverage minimum \$900.*

- Two-hour use of the Sunroom, with one hour of access beforehand
- Luncheon package buffet
- Coffee, hot tea, iced tea, and soft drink service throughout
- Tables, chairs, house linens, and a dedicated Event Captain
- Space for a memory table and displays
- Bar available on a cash or hosted-consumption basis

Half-Day Meeting · starting at \$40 per guest, plus room rental

- Four hours in the Sunroom or Taproom offered Wednesday-Friday, arranged to your preferred setup
- Continuous soft drink, coffee, hot tea, and iced tea service
- Mid-morning or afternoon break — fresh fruit and house-baked selection
- Working lunch — Luncheon or Sandwich Party package
- Televisions and projector available when the Taproom is your meeting space

Full-Day Meeting · starting at \$52 per guest, plus room rental

- Eight hours in the Sunroom, arranged to your preferred setup
- Continuous soft drink, coffee, hot tea, and iced tea service
- Morning and afternoon breaks
- Working lunch — Luncheon or Sandwich Party package
- Televisions and projector available when the Taproom is your meeting space

Enhancements

Enhancement	Price
Brewery Tour & Guided Tasting — 45 minutes with a member of our brew team, four-beer flight	\$18 per guest
Passed appetizers — choice of three	\$18 per guest
Dessert course — choice of one	\$5 per guest
Children's menu — choice of two	\$18 per guest
Mimosa bar — Classic, Signature, or Premium	From \$12 per guest
Carving station with attendant	\$5 per guest, or flat rate \$150 – \$200
Cake cutting and plating service	\$3 per guest, \$100 minimum
Weather Hold — Taproom backup for the Pavilion, 51 to 100 guests	\$500

Upgraded linen and dance floors are not provided in house. We are glad to approve a third-party vendor you arrange at your own cost.

The brewery tasting seats 12 guests at a time. Larger groups are staggered in rotations, arranged with your Event Sales Manager when you book.

Event Guidelines & Policies

Booking, Deposits & Payments

- Dates are held on a first-reserved basis and cannot be reserved without both (a) a signed event agreement and (b) payment of a non-refundable deposit equal to 30% of the estimated total cost.
- The remaining balance is due 10 days before your event. Payment is deemed made only upon actual receipt and clearance of funds, not upon mailing. You are responsible for allowing sufficient mailing time; a postmark date does not satisfy this requirement.
- If additional costs are incurred within 10 days of your event, including during the event itself, you will be invoiced for those charges and payment will be due at the end time of your event.
- A valid credit card is kept on file for incidentals, overages, and damage, and will be authorized at contract signing.
- Payment methods: credit card, check, or cash. Credit card payments are subject to an applicable processing fee.
 - Credit card payments may be made in person, over the phone at (248) 900-0925.
 - Checks may be written payable to Bottom Creek Brewery. If a check is returned unpaid for any reason, including insufficient funds, you will pay a returned-check fee of \$50 plus any bank fees incurred by Bottom Creek.
 - Cash and check payments may be delivered in person or mailed to Bottom Creek Brewing LLC PO Box 260 North Branch, MI 48461.

Cancellation & Date Changes

Cancellation Fees

- The deposit is non-refundable under all circumstances.
- 90 or more days before the event: no further charge.
- 31 to 89 days before the event: 50% of the contracted food and beverage minimum plus the rental fee is due.
- 30 or fewer days before the event: 100% of the contracted food and beverage minimum plus the rental fee is due.

Rescheduling

Instead of cancelling, you may request to reschedule your event to an alternate date within 12 months of the original event date, subject to Bottom Creek's availability. If you request to reschedule 90 or more days prior to the event date, Bottom Creek will apply all payments made to the new date at no additional charge. Rescheduling requests made less than 90 days prior to the event date will be treated as a cancellation in accordance with the terms and fees above.

Circumstances Beyond Our Control

If the event cannot be held due to events beyond Bottom Creek's reasonable control — including but not limited to acts of God, war, civil commotion or terrorism, labor disputes, strikes, fire, flood or other casualty, shortages of labor or material, government regulation or restriction, and weather conditions — you may (a) reschedule your event in accordance with the terms above, with all payments applying to the new date, or (b) treat the event as cancelled and receive a refund of all amounts paid in excess of the non-refundable deposit.

Guest Counts

- A guaranteed guest count notice is due by 12:00 PM on the date which is 3 business days (any day other than a Saturday, Sunday, or federal holiday) before your event.
- The guaranteed guest count is the minimum billable amount. Your event will not be billed for fewer guests, regardless of attendance.
- The guest count may be increased up to 2 days before your event, subject to kitchen capacity and space capacity.
- If no guaranteed guest count is received, the count on your signed agreement becomes the guaranteed guest count.

Menu & Selections

- Final menu selections are due 21 days before your event.
- We are glad to accommodate allergies and dietary needs with advance notice. Please provide details with your guaranteed guest count notice.
- Buffet service is required in the Taproom and the Pavilion.
- Michigan law prohibits removing prepared buffet food from the property.

Outside Food & Beverage

Bottom Creek is a licensed kitchen and a licensed brewery. Everything served at your event comes from us. There is one exception — celebration cakes and desserts — which requires our approval in advance.

Celebration Cakes & Desserts

- You are welcome to bring a celebration cake or desserts from a licensed commercial bakery. A cake cutting and plating fee applies.
- Home-baked and cottage-food items cannot be served at your event. Michigan food safety rules prohibit a licensed establishment from serving food prepared in an unlicensed kitchen, so we are not able to make exceptions.

Everything Else

- No other outside food or beverage may be brought onto the property. This includes appetizers, candy tables, snacks, coolers, and bottled or canned beverages.
- No outside alcohol of any kind may be brought onto the property, including wine and champagne. There is no corkage option.
- However, sealed, shelf-stable edible party favors may be approved in advance provided they are not served or displayed as part of the meal.

If Outside Food or Beverage Arrives Anyway

- Outside food and beverage found on the property will be removed and held until the end of your event.
- Outside alcohol places our liquor license at risk. If outside alcohol is discovered, bar service for your event will end immediately and no refund or credit will be issued.

Vendors & Transportation

- All outside vendors must be approved in advance, be appropriately licensed, and provide proof of insurance.
- Party buses and other shuttles are permitted provided advance arrangements are made with Bottom Creek so that designated bus and shuttle parking is reserved. On-site vehicle parking may be reduced to accommodate them.

Décor, Damage & Conduct

On the Property

- Open flame, fireworks, sparklers, burning lanterns, confetti, glitter, and anything affixed to walls, beams, or ceilings are not permitted. Battery candles, eco-friendly confetti such as flower petals, bubbles, and fog and smoke machines are welcome.
- Smoking, including e-cigarettes and vaping devices, is permitted only in the designated outdoor smoking areas identified by Bottom Creek staff. Smoking is prohibited everywhere else on the property.
- Pets are welcome on the grounds so long as they remain leashed at all times and are never left unattended. Pets are not permitted inside any building or on the restaurant patio. If a pet is disruptive, aggressive, or dangerous, you will be asked to remove it from the property and must promptly comply.
- Guests may not access the trails or their surrounding areas located on the property unless they first sign the Release, Waiver of Liability, and Assumption of Risk agreement available at Bottom Creek.
- Guests may not enter any body of water located on the property, and may not cause any items to enter any body of water located on the property, including rocks or other objects.
- A cleaning fee will be assessed for any event requiring cleaning beyond normal service.
- Bottom Creek is not responsible for items left on the property, including vehicles left at the property overnight. Bottom Creek reserves the right to tow or otherwise remove any vehicle left at the property overnight, at the vehicle owner's sole cost and expense.

Insurance & Security

- You must obtain, at your sole cost, Commercial General Liability, Special Event Liability, or single-event insurance in an amount not less than \$1,000,000 per occurrence and \$2,000,000 in the aggregate for the day of the event, naming Bottom Creek Brewing, LLC as an additional insured. Proof of coverage, such as a certificate of insurance, must be provided to Bottom Creek 30 days prior to the event date.
- You may, at your sole discretion and cost, arrange for one or more security guards or off-duty law enforcement officers licensed under Michigan law to service your event if your event hosts more than 100 guests. If you elect to procure such security, you must provide proof of the security provider's license to Bottom Creek 30 days prior to the event date.

Damage & Responsibility

You shall not cause or permit anything to be done to damage, injure, mark, or deface Bottom Creek's property. You agree to surrender Bottom Creek's property in the same condition as existed prior to the event setup or start time, whichever is earlier, ordinary wear and use excepted. If Bottom Creek's property is damaged during the event, setup, or teardown by the act, omission, or negligence of you, your agents, employees, patrons, guests, or any person admitted to the property by way of your event, you will pay to Bottom Creek, upon demand, such sum as is necessary to restore the property. None of Bottom Creek's decorations, pictures, or other furnishings may be moved or altered without prior approval. You assume full responsibility for the character, acts, and conduct of all persons admitted to the property by your consent, or by or with the consent of any person acting for or on behalf of you or your event.

Bottom Creek assumes no responsibility for any injury, death, loss, theft, or damage to persons, merchandise, equipment, or personal property occurring before, during, or after the event. You agree to indemnify, defend, and hold harmless Bottom Creek, its owners, agents, employees, and representatives from and against any and all claims, demands, actions, liabilities, losses, damages, costs, and expenses, including reasonable attorneys' fees, arising out of or related to the event, including any injury, death, property damage, or property loss alleged to have been caused by, resulting from, or connected with the event.

Pricing, Service Charge & Tax

So there are no surprises on your final invoice, here is exactly how your event is priced.

Service Charge

A 20% service charge is applied to all food and beverage. This service charge is not a gratuity. It is retained by Bottom Creek Brewery to offset the cost of staffing, setup, and servicing your event. Gratuity is never expected and is always at the discretion of the host.

Michigan Sales Tax

Michigan sales tax of 6% applies to all food and beverage and to the 20% service charge, as the service charge is part of the taxable sales price of prepared food. Separately stated facility rental fees are not subject to Michigan sales tax. If your event does not reach its food and beverage minimum, the shortfall is billed as a food sale and is subject to the 6% tax.

How Your Invoice Is Built

Line	Treatment
Food and beverage	Plus 20% service charge, plus 6% Michigan sales tax
Rental fee	No service charge; not subject to Michigan sales tax
Room charge for unmet food and beverage minimum	Treated as a food sale — plus 6% Michigan sales tax
Enhancements and additional hours	Plus 20% service charge, plus 6% Michigan sales tax
Gratuity	Optional, at the discretion of the host

Rate Validity

All rates in this packet are effective for events booked on or before April 30, 2027. Rates are guaranteed for any event under a signed agreement, regardless of event date. Prices for unsigned inquiries are subject to change.

Next Steps

Tell us the date you have in mind and roughly how many guests you expect, and we will hold a courtesy option on your space while you decide. From there we will build a written proposal with your menu, bar structure, and a firm total.

The fastest way to reach us is an inquiry through our website, or an email to our events address. Roz and Anita monitor both and will follow up with direct contact details so you can keep the conversation going.

Bottom Creek Brewery

5772 Old State Road, North Branch, MI 48461

events@bottomcreek.com · bottomcreek.com

Once you have chosen your date and space, we will issue a separate event agreement covering the terms in this packet. Your date is confirmed when that agreement is signed and the deposit is received.