



*Pretzel Bell*

# ***CAPTAIN'S ROOM***

By Pretzel Bell

## **PRIVATE EVENTS**

---

226 S Main Street, Ann Arbor, MI

# PRIVATE EVENTS

---

## HELLO!

Thank you for your interest in our private event spaces: The Captain's Room, The Wolverine Room, & The Victor's Room. Our event spaces have a one of a kind atmosphere, delicious food & drinks, and impeccable service making it the premier special events space in Ann Arbor.

## EVENT PLANNING

Our event staff can help you create the perfect event— corporate events, business meetings, birthday parties, rehearsal dinners, bar mitzvahs and bat mitzvahs, tailgate parties, and more. Our experienced staff will help plan every step of your event. We help with menu planning, room layout, rentals, audio visual needs, and those special touches that make your event perfect.

## POLICIES

Room rental fees vary based on the day of the week and the location selected. Our cancellation policy is 72 hours notice prior to your event or the credit card on file will be charged. Final head count is due 10 days prior to the event. Food menu choices must be finalized 7 days prior to the event, anything confirmed after 7 days is not guaranteed.

A 3% surcharge is being added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. Thank you for supporting independent restaurants!

## SETUP

We provide tables, chairs, white or black linens, and our standard tableware. We will assemble tasteful and festive buffets which include chaffing dishes and necessary serving pieces.

## RENTALS

We are happy to coordinate any rental needs for your event. We can also coordinate other needs such as flowers, birthday cakes, additional A/V equipment, etc. Those charges will be applied to your final bill.

## AUDIO VISUAL

We have (3) 75-inch large screen TVs for presentations or videos, easy audio plug-ins for our sound system, as well as a wireless microphone.

# APPETIZERS

---

Appetizers can be done for a "Stand & Mingle" Event or can be added to a buffet or plated dinner.

PLATTERS		
SMALL Approximately 10 guests	MEDIUM Approximately 25 guests	LARGE Approximately 50 guests
FRUIT TRAY Seasonal Fresh Fruits  Small \$60 // Medium \$120 Large \$168	ON BOARD Sliced Meats, Artisan Cheeses, Fig Jam, House Pickled Vegetables, Crostini  Small \$84 // Medium \$192 Large \$299	VEGETABLE CRUDITÉ TRAY Fresh Vegetables, Dipping Sauce  Small \$42 // Medium \$72 Large \$108

## SOFT PRETZEL STICKS

Warm Cheese Dip  
\$29/dozen

## CHEESEBURGER SLIDERS

Cheddar, Sweet Pickles, Chef's Sauce  
\$42/dozen

## GREEK SALAD

Sun-Dried Tomatoes, Kalamata Olives,  
House-Pickled Beets, Feta, Cucumber,  
Romaine, Red Onion, Pepperoncini,  
Toasted Almonds, Greek Vinaigrette  
\$42

## BUFFALO CHICKEN SLIDERS

Pulled Chicken, Buffalo Sauce,  
Blue Cheese Dressing  
\$42/dozen

## CHIPS, SALSA, & GUACAMOLE

Fresh Salsa, Pico De Gallo,  
& Guacamole  
\$30

## BUFFALO CHICKEN DIP

Pulled Chicken, Blue Cheese,  
Cream Cheese, Hot Sauce,  
Crispy Flatbread, Celery, Carrots  
Small \$54 // Large \$96

## BRUSSELS SPROUTS

Fried Brussels Sprouts,  
Shaved Parmesan, Bacon,  
White Balsamic Vinaigrette  
Small \$30 // Large \$54

## HOT OR BBQ WINGS

Choice Of House Barbeque Sauce Or  
Korean Gochujang Hot Sauce,  
Blue Cheese Dressing  
\$38/dozen

## SHRIMP COCKTAIL

Chilled Jumbo Shrimp,  
House-Made Cocktail Sauce  
\$32/dozen

## MAC & CHEESE

Penne Noodles, Cheesy Bechamel,  
Smoked Gouda  
Small \$54 // Large \$96

# PLATED DINNERS

SELECT 3 OPTIONS FROM THE ENTREES BELOW Add a house salad for an additional \$4 per person

GRILLED HANGER STEAK Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise \$39 per person

ROASTED CHICKEN BREAST Grilled Seasoned Breast, Mashed Potatoes, Seasonal Vegetables, Rosemary-Honey Glaze \$34 per person

PAN ROASTED SALMON Risotto, Shaved Brussels Sprouts, Lemon Butter Sauce \$36 per person

CAJUN CHICKEN PASTA\* Linguine, Roasted Vegetables, Blackened Chicken, Creole Cream Sauce \$29 per person

MAC & CHEESE Penne Noodles, Cheesy Bechamel, Smoked Gouda \$29 per person

\*vegetarian version available upon request

## BUFFET

ONE ENTRÉE CHOICE, TWO SIDES, ONE SALAD, & ONE DESSERT \$41 per person

TWO ENTRÉE CHOICES, TWO SIDES, ONE SALAD, & ONE DESSERT \$46 per person

THREE ENTRÉE CHOICES, TWO SIDES, TWO SALADS, & TWO DESSERTS \$58 per person

### ENTRÉES

- Pan Roasted Salmon
- Grilled Hanger Steak
- Roasted Chicken Breast
  - Mac & Cheese
- Cajun Chicken Pasta

### SALADS

- House Salad
- Caesar Salad

### SIDES

- Mashed Potatoes
- Roasted Potatoes
- Seasonal Vegetables
- Brussels Sprouts
- Mac & Cheese

### DESSERTS

- Brownie Bites
- Lemon Berry Tarts
- Chocolate Mousse (Gf)
- Cheesecake Shooters

## A LA CARTE DESSERTS

CHOOSE YOUR FAVORITES & MAKE IT A PLATTER

Small, 2 Choices- 24 pieces \$52 | Medium, 3 Choices- 36 pieces \$72 | Large, 3 Choices- 60 pieces \$125

CHOCOLATE BROWNIE BITES Caramel And Chocolate Sauce \$24/dozen

CHOCOLATE MOUSSE (GF) Velvety Smooth Chocolate Mousse, Vanilla Bean Whip, Dark Chocolate Shavings \$27/dozen

LEMON BERRY TARTS Lemon Custard, Seasonal Fruit \$30/dozen

ASSORTED FLAVORS OF CHEESECAKE \$27/dozen

# BAR OPTIONS

---

## **OPEN BAR**

full access to all beverage options with no set limit for the event priced per drink at menu price

## **CASH BAR**

guest purchase their own beverages from bar priced per drink at menu price

## **LIMITED BAR**

can be limited to a set number of drinks per person or set dollar amount.

please inquire for a detailed list of beverages.

### **BEER & WINE**

host includes limited selection of draft beer, bottled beer, & house wine for the event at \$8/drink.

### **BEER, WINE, & SPIRITS**

host includes limited selection of draft beer, bottled beer, house wine, & mixed drinks for the event at \$10/drink.

### **BEER, WINE, & PREMIUM SPIRITS**

host includes limited selection of draft beer, premium bottled beer, select wines, & mixed drinks with premium spirits for the event at \$12.5/drink.