



THE TREEHOUSE
@HOMEGROWN^{BREW}CO
PRIVATE EVENT VENUE



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Inquiries to book: 248-384-0426 or email us at events@homegrownbrewco.com

Hello and thank you for your interest in the TreeHouse at HomeGrown! After 8+ years of hosting private events we hope our reputation precedes us. If not, than we hope to impress and make this process as easy and enjoyable as possible.

Below you will find the typical questions we encounter. Please read through this document and take a look at our menu selection. This should cover the initial questions and leave you with a good idea if the TreeHouse at HomeGrown is the venue for you! We would love to schedule a meeting to answer any other questions that will inevitably pop up. Please email us at events@homegrownbrewco.com to schedule a phone call or in-person tour.

If you do decide to book with us we will have a more detailed contract that covers all the fine print.

THE BASICS

How many people does your venue fit?

Our room can fit up to 60 people for seated formal events such as showers and small weddings. Yes we can accommodate more for casual “strolling” events like birthdays, open-houses, and work parties. Please discuss this with our event managers to see how we can make your event work.

Do you require a deposit?

Yes. To lock in your date you must pay a deposit of 352.00 total. This includes the 200 dollar base deposit + 100 dollar booking fee + 52 dollars in tax and gratuity. On the day of the event the 252 Dollar base deposit, tax and gratuity will be deducted from your grand total on the day of the event. The 100 dollar booking fee is not deducted. You can pay in person with CC, cash or check. We also take payments over the phone at your convenience.

Is there a minimum spend?

Yes. The minimum spend is 600 dollars for weekday events and 800 for weekend events. This includes all food and beverage packages. This is before tax and gratuity are applied. Typically if you have a party of 30 people or more you should have no problem hitting the minimum spend and having a great experience.

How long do we get the room for?

Our standard bookings last 3 hours for your event + 1 hour prior to setup. You can pay to have extended time for your party or setup. These bookings are typically reserved in two time slots: 12-3 pm and 5-8 pm. These time slots are flexible if we do not have a prior event booked. However Spring and Summer events are quite popular so book early to get the time slot you want!

Can I see the room before we book?

Absolutely! We just ask that you please call or email ahead of time so we can ensure one of our event managers is present to guide you and answer any questions you may have.

When do I have to have all information finalized?

2 weeks prior please!

I have a guest in a wheelchair: Are they able to access the upstairs?

Yes! We have a fully functional two-person elevator along with fully handicap accessible bathrooms upstairs.

What happens if I have to cancel?

This happens and we do understand. However we require a 1 month prior cancellation in order to receive your deposit. The 100 dollar booking fee is non-refundable.

What happens if my headcount changes?

We lock in your party info 2 weeks prior to the event for scheduling and ordering purposes. You will be billed for at least this headcount. If you have extra guests we can accommodate some reasonable headcount changes for the floor plan and buffet.

I am trying to plan decorations: How will the room be set up?

Typically we have all square tables pushed together in groups of two. These can seat up to 8 guests. Each square table is 36" x 36". (36" x 72" when pushed together) If you paid for the linen service, the room will be set with tablecloths and napkins prior to your 1 hour set up time for you to decorate. Any assigned seating floor plan is the responsibility of the host too coordinate with their guests. There are no custom floor plans for any parties larger than 45 guests: We will dictate the floor plan to ensure everyone can be comfortably seated and service goes smoothly.

Can I bring my own dessert?

Yes you can bring non perishable cakes, cupcakes and cookies. There will be a \$30 fee to bring in desserts. Additionally there will be a 1 dollar charge for every guest if you require us to provide plates for this service. Feel free to bring disposable plates and forks to avoid this plate charge. We ask you please communicate this ahead of time. This is the only food item you can bring.

I have friends with allergies: Can you accommodate?

Yes! As long as these allergies are communicated ahead of time and are reasonable, we will work with you to ensure they are fed. Many of our buffet selections are allergy friendly. If it is a difficult dietary need we can have them order off the menu for an additional charge.

I have kids: are they welcome?

Of course! Kids (age 5 and under) are welcome to eat off the buffet at half price.

Can I cover the entire room in glitter?

No. This will be covered in the fine print!

This is a really special evening. Your buffet selections aren't as fancy as I would like. Are there any other options?

Yes. We do have some custom menu options for your special event. However these do come at a higher price tag and must be coordinated directly with our event coordinator + chef. Please call or email to set up a meeting to discuss these options.

FOOD PACKAGES



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STANDARD BUFFET \$25 PER HEAD

Pulled Pork - GF / DF

Braised pulled pork w/ House BBQ on the side

Chicken Salad - GF / DF

Roasted Chicken, dijonaise, dried cherries, red onion

HGBC Mac & Cheese - V

Radiatori pasta w/ mornay sauce & HGBC beer cheese

Fresh Green Salad - GF / DF / V

Tossed green salad w/ seasonal vegetables and dressing of your choice

Brioche Buns - Toasted brioche buns for sandwiches.

* Sub GF Buns for \$1 per

* Upgrade to croissants for 50 cents per person

BRUNCH BUFFET \$24 PER HEAD

Scrambled Eggs - GF / DF* / V

Fluffy scrambled eggs. Can be made dairy free on request

Bacon - GF / DF

Oven cooked thick cut bacon

Breakfast potatoes - GF / DF / V

Diced fried potatoes tossed in salt and pepper

French Toast - V

Texas toast dipped in egg custard and cinnamon.

Served with syrup and powdered sugar on the side

SALAD UPGRADES SUB FOR \$3 / ADD FOR \$4

Beet Salad (V, GF)

Mixed greens, roasted beets, goat cheese crème, toasted pistachios, cherries w/ cherry vinaigrette

Roasted Cauliflower (V, GF without shallots)

Oven-roasted cauliflower, feta cheese crème, quinoa, fried shallots, mixed greens w/ lemon vinaigrette

Farmhouse Salad (GF)

Romaine, roasted chicken, bacon, corn, tomatoes, peas, cucumber, carrot, shredded cheese, w/ ranch

Power Salad (V, GF, Vegan without cheese)

Mixed greens, quinoa, pistachios, red onion, chickpeas, cucumber, feta cheese, pickled cherries, w/ lemon vinaigrette

ENTREE UPGRADES SUB FOR \$3 / ADD FOR \$4

Rice Bowl (GF, DF)

Seasoned basmati rice, pulled pork, salsa verde, pickled pineapple, scallions & cilantro

Roasted Vegetables (V, GF, DF, Vegan)

Brussels sprouts, cauliflower, potatoes, carrots, garlic, marinated cherry tomatoes, quinoa, chickpeas & wilted greens tossed w/ lemon vinaigrette

HGBC Mac & Cheese (V)

Radiatori pasta w/ mornay sauce & HGBC beer cheese, cooked until caramelized and crispy

APPS / ADD-ONS

FEEDS 10 - 15 PPL

Pretzel Bites & Beer Cheese (V)

House-made pretzel bites served w/ our signature Oxford Ale beer cheese spread - \$50

Spin Dip (V)

House-made spinach artichoke dip, served w/ fried pita chips - \$50

Brussels Sprouts (V , GF)

Fried brussel sprouts, carrot puree, jalapeno glaze & scallions - \$50

HGBC Drummies - \$50

1 - Asian BBQ - Asian BBQ sauce, pickled pineapple, pistachios, cilantro & scallions

2 - Avery Buffalo-- Avery buffalo sauce, pickles, crumbled gorgonzola, & scallions

3 - Classic BBQ- House made BBQ sauce, fried shallots & parsley

3 - Cajun - House Cajun dry rub, served w/ ranch dressing

Fruit Platter (V, GF, DF, Vegan)

An assortment of arranged fresh fruits - \$75

Kids Chicken Nugget & Fry Platter

Housemade chicken nuggets and fries - \$50

DESSERTS

Feeds 10-15ppl

PB & J Pie - \$55

Clementine Cake - GF / DF - \$55

Brewery Brownie - \$55

SERVICES

Linen Fee

Black & white Table Clothes & napkins - \$75

Colored Linen Fee

Custom colors - \$100

30 mins extra time - \$50

Cake Cutting Fee - \$50

BEVERAGE PACKAGES

All buffet packages / rentals come with all soft drinks, water, coffee and tea.



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BAR PACKAGES / ADD ONS

HOST PAID TAB

Host pays menu pricing for all flagship beers + 2 wines

* \$50 flate rate to upgrade to full beer list and 4 wines

CASH BAR / SEPARATE TABS

Guests pay for their own flagship beers + 2 wines

* \$50 flate rate to upgrade to full beer list and 4 wines

STANDARD OPEN BAR - \$25 per head

Includes our 6 flagship beers and two wines

PREMIUM OPEN BAR - \$35 per head

Includes our entire selection of 14 beers, seltzers, hard cider, & 5 wines

MIMOSA / SANGRIA BAR - \$40 per pitcher

Freshly prepared mimosas, red or white sangria. 64oz pitcher = about 10 servings

COFFEE BAR UPGRADE \$3 Per head

Includes White Pine premium espresso roast coffee + flavored creamers

PREMIUM PACKAGES

PREMIUM BUFFET 1 - \$27/ Person

- Penne Pasta w/ Meat Sauce
- Chicken Marsala OR Chicken Piccata w/ Rice
- Green Salad
- Housemade Focaccia OR Rolls

PREMIUM BUFFET 2 - \$29/ Person

- Penne Alfredo w/ Sundried Tomato & Spinach
- Rice Bowl w/ Pork and Pineapple
- Chicken Salad & Buns
- Beet Salad OR Power Salad OR Green Salad

PREMIUM BUFFET 3 - \$34 / Person

- Beef Stroganoff w/ Egg Noodles
- Penne Alfredo w/ Sundried Tomato & Spinach
- Chicken Marsala OR Chicken Piccata w/ Rice
- Beet Salad OR Power Salad OR Green Salad

PREMIUM BUFFET 4 - \$40 / Person

- Seared Salmon w/ Dried Cherries, Arugula & Lemon Sauce OR Tuscan Salmon w/ Tomato & Spinach in Garlic Cream Sauce
- Beef Stroganoff w/ Egg Noodles
- Roasted Vegetables w/ Quinoa & Chickpeas
- Farmhouse Salad, Beet Salad, Power Salad OR Green Salad