



THE TREEHOUSE
@HOME GROWN 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 to 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



Standard Buffet- \$26/person

Pulled Pork
Brioche Buns
Mac & Cheese
Chicken Salad
Green Salad
Salad Upgrade - +\$3/person: Beet or Power Salad +\$4/person:
Farmhouse Salad

Premium Buffet 1 - \$28/person

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

Premium Buffet 2 - \$30/person

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

Premier Buffet 3 - \$35/person

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

Premier Buffet 4 - \$42/person

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

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Brunch Buffet- \$25/person (Available 1:00PM and prior)

Scrambled Eggs

Bacon

Breakfast Potatoes

French Toast

BUFFET ADD-ONS

Fruit Plate – Market Pricing (serves 10-15)

Appetizer Add-on - \$50 each (each platter serves 10-15 people)

Beer Cheese & Pretzel Bites Platter

Spinach & Artichoke Dip Platter

Brussel Sprouts Platter

Chicken Drummies Platter: HGBC Style-Asian BBQ, Avery Buffalo, Cajun or Classic BBQ

Dessert Add-on - \$60 each (each dessert serves 10-15 people)

PBJ Pie, served whole

Clementine Cake w/Blueberry Compote, served whole (GF, DF)

Brewery Brownies

BAR PACKAGES



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Host Paid - Host will be responsible for total drink bill at the end of the event. Drinks are at menu price.

Guest Paid - Cash bar, separate tabs. Drinks are at menu price

Open Bar - \$25/every adult (in addition to price of buffet) for 4 hours of service. Includes flagship beers & 1 red wine, 1 white wine

Premium Open Bar - \$35/every adult (in addition to price of buffet) for 4 hours of service. Includes flagship beers, seasonal beers, all red & white wines, cider and seltzer

Coffee Bar Upgrade - \$2/person (applied to total headcount). Includes local White Pine Coffee espresso roast & flavored creamers

Non-alcoholic beverages (standard coffee, tea, soda pop & water) are included with the food buffet packages.