



*Catering
&
Events*

BRUNCH CATERING MENU

WINTER 2023/2024

*Bowerman's
on 8th*
— BAKERY & CAFE —



616-738-3099



bowermanson8thcatering@gmail.com



BRUNCH

A LA CARTE

ENTREES

Bacon, Cheddar & Caramelized Onion Quiche

9" Quiche (serves 6) \$19
Individual Mini Quiche \$5
Quiche Bites \$3 ea.

Seasonal Vegetarian Quiche

9" Quiche (serves 6) \$19
Individual Mini Quiche \$5
Quiche Bites \$3 ea.

Broccoli & White Cheddar Quiche

9" Quiche (serves 6) \$19
Individual Mini Quiche \$5
Quiche Bites \$3 ea.

Blueberry French Toast Bake

French bread pieces in a sweet egg custard with our blueberries, topped with streusel. Served with syrup blueberry compote.
\$23 (8"x8" pan, serves 4-6)
\$45 (9"x13" pan, serves 8-12)

SIDES

\$2 - \$5 PER SERVING

Mini Pigs in a Pocket

Bowerman's pie crust filled with savory Michigan raised sausage.

Country Gravy

House-made bechamel loaded with Michigan pork sausage

Home Fries

Red skin potatoes confit roasted with diced bell peppers & onions.

Breakfast Meats

Choose from applewood smoked bacon or Michigan raised pork sausage patties.

Spinach Ricotta Hand Pies

Bowerman's pie crust filled with a savory spinach ricotta stuffing.

Baked Goods

Choose from donuts, scones, cinnamon rolls, muffins, and more!

LEAFY SALADS

SERVES 10-30

\$50-\$85 EACH

Arugula Citrus Salad

Arugula tossed in a house-made citrus vinaigrette topped with feta and dried blueberries.

The Bleu Berry Salad

Romaine and spinach topped with bleu cheese, dried blueberries, mandarin oranges, red onions, candied pecans, Fustini's Blueberry Vinaigrette.

Garden & Grains Salad

Romaine and spinach topped with red quinoa, cheddar, cherry tomatoes, cucumbers, carrots, croutons, and house-made ranch.

Greeked about Blueberries Salad

Romaine and spinach topped with feta, pickled blueberries & red onions, cherry tomatoes, cucumbers, and citrus vinaigrette.

Seasonal Salad

Ask us what our Chef has created recently!

FRUIT SALADS

SERVES 10-15.

\$70-\$95 EACH

Berry Burst Salad

Vibrant strawberries, blackberries, and raspberries (*and our blueberries in season!*) tossed with our own blueberry lemon glaze and garnished with fresh mint.

Sunrise Citrus Salad

Layered slices of assorted citrus drizzled with honey & garnished with fresh mint.

Seasonal Fruit Salad

Medley of Chef's choice of fruit.

APPETIZERS

SOLD BY THE PIECE.

\$2 - \$4 EA.

Blueberry Avocado Crostini

Toasted French bread with avocado, blueberry aioli, feta, and pickled blueberries & red onions.

Seasonal Crostini

Toasted French bread with Chef's choice of toppings.

Salmon Dill Cucumber Bite

Cucumber slice topped with dill cream cheese, smoked salmon & fresh dill.

Melon, Prosciutto & Mozzarella Skewers

Cantaloupe or honeydew melon with thin slices of prosciutto and mozzarella balls.

Caprese Skewers

Heirloom cherry tomatoes, fresh basil and fresh mozzarella balls, drizzled with balsamic vinegar reduction.

Fruit Skewers

Medley of Chef's choice of fruit.

Seasonal Skewers

Chef's choice.

Blueberry Yogurt Parfait

Vanilla Greek yogurt topped with blueberry compote and house-made blueberry granola.

Fruit Cups

Medley of Chef's choice of fruit.





BRUNCH

CHOOSE FROM ONE OF OUR PACKAGES!

ORDERS MUST BE FOR A MINIMUM OF 10 PEOPLE.

BLUEBERRY CONTINENTAL

Bowerman's Famous Blueberry Donuts, Assorted Baked Goods, and Blueberry Yogurt Parfaits. \$10/person



THE BOB PLATE

Quiche or Blueberry French Toast Bake, Choice of Leafy Salad*, and Assorted Baked Goods. \$15/person

*Upgrade to a Fruit Salad for additional \$2/person,
Berry Burst additional \$4/person.*

THE FULL SPREAD

Choice of Appetizer, Quiche or Blueberry French Toast Bake,
Choice of Salad*, Home Fries,
and Assorted Baked Goods. \$26.50/person

**ADD SIMPATICO DRIP COFFEE TO YOUR ORDER TO MAKE A COMPLETE BREAKFAST
ADDITIONAL \$3.50/PERSON**

All packages include disposable servingware, serving utensils, plates/bowls, napkins & flatware.



GRAZING TABLES

BUILD YOUR OWN!



We are in love with
grazing tables!

Grazing tables are the perfect way to provide a variety of options to your guests and allow for the ultimate customization!

Whether you are hosting a brunch, cocktail hour, open house, shower, or even larger events like weddings and company parties, grazing tables can be tailored to meet your event's needs!

CONTACT US TODAY TO LEARN MORE!

BUILD YOUR OWN!

Bagel Board
Parfait Bar
Salad Bar
Sandwich Board

FILL YOUR PLATE!

Fruit Board
Veggie Board
Snack Board
Soup Bar
Charcuterie Board
Appetizer Board
Dessert Bar



BAKERY TREATS

DONUTS

Choose from blueberry, blueberry lemon, vanilla glazed white cake, chocolate glazed white cake, cinnamon sugar, chocolate cake, cherry, maple glazed white cake, apple cinnamon, and pumpkin. Some flavors require a minimum of 8 dozen if not in season. \$15/dozen

SPECIALTY DONUTS

Want to celebrate a special day in a fun way? Try our custom decorated donuts to bring some joy to your next gathering. \$22/dozen

COFFEE CAKE

Choose from blueberry, strawberry rhubarb, and pumpkin. Serves 8-10. \$13.25-\$13.75

MUFFINS

Choose from blueberry, chocolate chip, carrot cake, lemon poppyseed, and pumpkin. Other flavors available upon request. \$12/Four Pack



BLUEBERRY DONUTS & MUFFINS

Small Platter
\$28 for 15 pieces

Large Platter
\$52 for 30 pieces

BISCOTTI

Choose from blueberry orange, vanilla almond or chocolate toffee. \$1.75 ea.

HAND PIES

Choose from Blueberry, Cherry Blueberry, Caramel Apple, Spinach Ricotta, or Strawberry Rhubarb.

Mini Hand Pies \$30/dozen
Hand Pies \$54/dozen

CINNAMON ROLLS

Choose from blueberry or maple pecan. \$16/four pack

COOKIES

Choose from Blueberry Glazed Lemon, Brown Butter Chocolate Chip, & Monster. Other flavors available on request.

Small Cookie \$1.50
Medium Cookie \$2.50
Large Cookie \$3.25
Cookie Platter \$90

ASSORTED SCONE PLATTER

Choose from blueberry white chocolate, cinnamon crunch, cheddar chive, and everything spinach swiss. Other flavors available seasonally.

Small Platter (10 pieces): \$35
Large Platter (20 pieces): \$65

BROWNIES & BARS

Choose from peanut butter brownies, M&M brownies, turtle brownies, creme de menthe brownies, peppermint brownies, lemon bars, blueberry crumble bars, or pecan pie bars. Other flavors available upon request.

8x8 Pan \$18-22
40 Brownie & Bar Bites \$45



BAKERY PLATTER

Assortment of our favorite baked goods. \$62 (18 pieces)



BAKERY BOX

Assortment of our favorite baked goods. \$190 (55 pieces)



SPECIALTY DESSERTS

BROWNIES & BARS

Choose from peanut butter brownies, M&M brownies, turtle brownies, creme de menthe brownies, peppermint brownies, lemon bars, blueberry crumble bars, or pecan pie bars. Other flavors available upon request.

- 8x8 Pan** \$18-22
- 40 Brownie & Bar Bites** \$45

COOKIES

Choose from Blueberry Glazed Lemon, Brown Butter Chocolate Chip, & Monster. Other flavors available on request.

- Small Cookie** \$1.50
- Medium Cookie** \$2.50
- Large Cookie** \$3.25
- Cookie Platter** \$90

SPECIALTY DONUTS

Want to celebrate a special day in a fun way? Try our custom decorated donuts to bring some joy to your next gathering. \$22/dozen



CAKES

Dream up your favorite flavor combination or try one of ours! Some of our favorites are Apple Chai, Peach Bourbon, Almond Blueberry Orange (pictured), Chocolate Raspberry, Blueberry Lavender, Chocolate Peanut Butter, Lemon, Guinness Chocolate with Irish Cream Frosting, White Cake with Lemon Curd & Fresh Fruit, Red Velvet, Mocha, and Carrot Cake. Other flavors available upon request.



- 6" Round Cake** \$40-\$45
- 9" Round Cake** \$55-\$60
- Cake Roll** \$16
- Mini Cupcakes** \$12/dozen
- Regular Cupcakes** \$30/dozen
- Large Cupcakes** \$42/dozen

CHEESECAKES

Dream up your favorite flavor combination or try one of ours! Some of our favorites are Turtle, Triple Blueberry, Raspberry White Chocolate, Peanut Butter Cup (pictured), Caramel Apple, Lemon, Peanut Butter Chocolate, Strawberry Lemonade, Cookies & Cream, and New York Style. Other flavors available upon request.



- 6" Round Cheesecake** \$35-\$40
- 10" Round Cheesecake** \$65-\$75
- 25 Piece Cheesecake Bites** \$35-\$40
- 40 Piece Cheesecake Bites** \$65-\$70

PIES

Choose from our year round pie flavors: Blueberry Lattice, Cherry Blueberry Crumb, Blueberry Crumb, Peach Blueberry Rustic, and Sugar Free Blueberry Lattice. Seasonal flavors: Harvest Moon, German Chocolate, Pecan, Dutch Apple, Dutch Caramel Apple, Pumpkin, Strawberry Rhubarb, and Key Lime.

- Mini Pie** \$5-\$6
- 9" Pie** \$18-\$26

HAND PIES

Choose from Blueberry, Cherry Blueberry, Caramel Apple, Spinach Ricotta, or Strawberry Rhubarb.

- Mini Hand Pies** \$30/dozen
- Hand Pies** \$54/dozen

CRISPS

Choose from our year round pie flavors: Blueberry or Cherry Blueberry.

- Crisp for Two** \$7.50
- 9" Crisp** \$17



SPECIALTY DESSERTS

CHOOSE FROM ONE OF OUR PACKAGES!

BUILD YOUR OWN *Dessert Bar!*

Impress your guests with your
customized dessert bar!
We offer delivery and set up!
This includes all the platters,
cake stands, faux greenery, and
tablecloths to make your
dessert bar stand out!



Dessert Platter



Assorted
mini hand pies,
brownie bites
& cookies

56 pieces
\$100

Cookie Platter



30 large cookies
\$104



GLUTEN FREE BAKERY TREATS

WE PROUDLY SERVE KIND CRUMBS BAKERY PRODUCTS!

KIND CRUMBS DONUTS

Sold by the piece or the package. Flavors are seasonal. Ask us what's in stock today! Choose from blueberry, vanilla with sprinkles, chocolate with sprinkles, cinnamon sugar, raspberry lemon, pumpkin spice, and maple. *(Donuts without sprinkles are SF)*
GF/DF/EF

Single Donut \$3.50
Half Dozen \$19.75



**GLUTEN-FREE, VEGAN
TRIPLE BLUEBERRY
CHEESECAKE**
6" Cheesecake \$50
25 Piece Cheesecake Bites \$50

KIND CRUMBS MUFFINS

Sold by the piece or the package. Flavors are seasonal. Ask us what's in stock today! Choose from blueberry, lemon poppyseed, pumpkin, apple oat, and cranberry citrus. GF/DF/SF

Single Muffin \$3.50
Four Pack \$14

KIND CRUMBS CUPCAKES

Sold by the piece or the package. Flavors are seasonal. Ask us what's in stock today! Choose from vanilla, red velvet, or carrot cake. GF/DF/SF

Single Cupcake \$3.50
Four Pack \$14

KIND CRUMBS CINNAMON ROLLS

Sold individually. GF/DF/SF/EF

Single \$6.00

KIND CRUMBS WHOOPIE PIES

Sold by the piece or the package. Flavors are seasonal. Ask us what's in stock today! Choose from chocolate or pumpkin. GF/DF/SF/EF

Single Whoopie Pie \$3.50
Four Pack \$13

KIND CRUMBS COOKIES

Sold by the piece. Flavors are seasonal. Ask us what's in stock today! Choose from chocolate chip, lemon, molasses, and cranberry pepita breakfast cookies. GF/DF/SF/EF

Single Cookie \$4

KIND CRUMBS PIES

Sold by the pie. Flavors are seasonal. Ask us what's in stock today! Choose from apple or pumpkin.
GF/DF/SF

Apple Pie \$26.99
Pumpkin Pie \$25.99

KIND CRUMBS BROWNIE BITES

Sold by the package. GF/DF/SF/EF

Package \$9

GF: GLUTEN FREE DF: DAIRY FREE SF: SOY FREE EF: EGG FREE



ALL KIND CRUMBS PRODUCTS ARE MADE IN A DEDICATED GLUTEN-FREE FACILITY. WHILE NO NUTS ARE USED IN ANY KIND CRUMBS PRODUCTS OR FACILITY. NOT ALL INGREDIENTS ARE SOURCED FROM NUT-FREE SUPPLIERS. SO WE CAN NOT GUARANTEE A NUT-FREE PRODUCT.



BEVERAGE STATIONS

CHOOSE FROM ONE OF OUR PACKAGES!

LET US TAKE CARE OF ALL THE DETAILS! WE WILL SET IT UP AND SERVE YOUR GROUP. INCLUDES BEVERAGE DISPENSERS, MUG OR GLASS OF CHOICE AND UNLIMITED DRINKS FOR UP TO 2 HOURS.

COFFEE & TEA STATION

Choose from regular, decaf, or blueberry waffles drip coffee, as well as a variety of hot teas from Republic of Tea.

COLD BREW STATION

Treat your guests to a refreshing cold brew with their choice of syrups to mix in and then finished with cold foam!



LEMONADE & ICED TEA BAR

Allow your guests to make their own Arnold Palmer or create their own custom lemonade with a variety of simple syrups.

CUSTOM BEVERAGE BAR

We love to get creative! Tell us your favorite flavors and we will work to create something special just for you!



BEVERAGES

CHOOSE FROM ONE OF OUR PACKAGES!

SERVING A LARGE GROUP? ASK TO RENT OUR BEVERAGE DISPENSERS!

SIMPATICO COFFEE

Drip Coffee Box

Choose from regular, decaf, or blueberry waffles. Includes cups, lids, stirrers, sugars, and creamer. (serves 10) \$28

Iced Coffee Box

Regular only. Includes cups, lids, stirrers, sugars, and creamer. (serves 10) \$28

Cold Brew Box

Regular only. Includes cups, lids, stirrers, sugars, and creamer. (serves 10) \$32

REPUBLIC OF TEA

Iced Tea Half Gallon

Choose from unsweetened black, blueberry lavender, green, blueberry hibiscus, strawberry basil green and watermelon mint. Includes cups. (serves 8) \$15

Hot Tea Box

Choose from British Breakfast, Earl Greyer, Wild Blueberry, Blueberry Hibiscus, Blueberry Green, The People's Green, Blueberry Lavender, Chamomile Rose, and Organic Mint Fields. Includes 10 tea bags, cups, lids, stirrers, sweeteners, and creamers. (serves 10) \$24

INDIVIDUAL BEVERAGES

\$ 2.25 - \$ 3.50 EA.

Country Dairy Milk Pints

Orange Juice

Apple Juice

Everybody Water

Coke, Diet Coke, Sprite

Sparkling Water

Kittywampus Soda

SPECIALTY LEMONADE

SERVES 8.

\$ 15

**Blueberry
Hibiscus
Lemonade**

**Blueberry
Lavender
Lemonade**





SERVICES, RENTALS & FAQs

WE WANT TO MAKE YOUR NEXT EVENT A SUCCESS!

SERVICE TYPES:

PICKUP: WE WILL HAVE YOUR ORDER READY FOR YOU TO PICK UP. ALL SERVICE UTENSILS AND CONTAINERS ARE DISPOSABLE.

DROP AND GO DELIVERY: INCLUDES FOOD & BEVERAGE DELIVERY BEFORE THE EVENT. ALL SERVICE UTENSILS AND CONTAINERS ARE DISPOSABLE. DELIVERY FEE IS DETERMINED BASED ON LOCATION.

DELIVERY & SET UP: INCLUDES FOOD & BEVERAGE DELIVERY AND BUFFET SET UP BEFORE THE EVENT. CLIENT IS REQUIRED TO RETURN ANY RENTED/BORROWED ITEMS WITHIN TWO BUSINESS DAYS TO BOWERMAN'S ON 8TH. DELIVERY & SET UP FEE IS DETERMINED BASED ON LOCATION AND AMOUNT OF SET UP NEEDED.

ADD-ONS & SPACE RENTALS:

STAFFING: SERVING STAFF CAN BE PROVIDED AT ADDITIONAL COST.

EVENT PLANNING: LET US HELP YOU DESIGN THE PERFECT EVENT! EVENT PLANNING SERVICES PROVIDED AT ADDITIONAL COST.

EQUIPMENT RENTALS & SET UP: SERVINGWARE, PLATTERS, DINNERWARE, FLATWARE, GLASSES, DECOR, AND MORE ARE AVAILABLE FOR AN ADDITIONAL FEE.

DINING ROOM RENTAL (ANY SIZE GROUP): LET US HOST YOUR LARGE EVENT! RENT OUT OUR DINING ROOM. DINNERWARE, SILVERWARE, AND GLASSWARE ARE PROVIDED. DINING ROOM RENTAL FEE IS DETERMINED BASED OFF TIME AND LENGTH OF EVENT. STAFFING IS REQUIRED FOR DINING ROOM RENTALS AND WILL BE A SEPARATE FEE. FOOD AND BEVERAGE MUST BE PREDETERMINED BEFORE THE EVENT.

TABLE RESERVATION (20 PEOPLE OR LESS): LET US HOST YOUR SMALL EVENT! ENJOY A FAMILY STYLE MEAL WITH YOUR GROUP AT A RESERVED TABLE IN OUR DINING ROOM DURING OPEN HOURS. MEAL MUST BE PREDETERMINED. TABLE RESERVATIONS ARE NOT PRIVATE EVENTS. TABLE WILL BE SET AND DECORATED BEFORE GUESTS ARRIVE. A SMALL FEE WILL BE CHARGED TO RESERVE A TABLE FOR UP TO THREE HOURS.

FAQS:

CAN I MAKE UP MY OWN MENU OR MAKE CHANGES IN YOUR MENUS?

ABSOLUTELY! THE ITEMS PRESENTED ARE OFFERED AS A GUIDELINE AND MAY ALSO BE CUSTOM-DESIGNED TO MEET YOUR SPECIFIC NEEDS. OUR CHEF WOULD BE DELIGHTED TO HELP CREATE YOUR SPECIAL MENU FOR YOUR EVENT. PLEASE CONTACT OUR CATERING TEAM AT 616-738-3099 OR BOWERMANSON8THCATERING@GMAIL.COM TO SET UP AN APPOINTMENT.

HOW FAR IN ADVANCE DO I NEED TO PLACE MY CATERING ORDER?

FOR A CORPORATE OR SOCIAL EVENT, PLEASE ALLOW AT LEAST 48 HOURS NOTICE. WE DO ALLOW LAST MINUTE EVENT ORDERS IF WE ARE NOT FULLY BOOKED. ORDERS WILL BE LIMITED TO WHAT OUR KITCHEN CAN PREPARE AT A SHORT NOTICE. WE SUGGEST RESERVING YOUR DATE AS SOON AS IT IS CONFIRMED AND WE ALLOW CHANGES UP TO 7 DAYS PRIOR TO YOUR EVENT TO CONFIRM THE FINAL GUEST COUNT.

DO YOU OFFER TASTINGS?

YES. TASTINGS ARE LIMITED TO FOUR (4) MENU SELECTIONS. IF ADDITIONAL ENTRIES ARE REQUESTED, THERE WILL BE A SMALL CHARGE WHICH WILL BE APPLIED TOWARD YOUR BALANCE FOR SERVICE IF YOU CONTRACT WITH US FOR YOUR EVENT. PLEASE CONTACT OUR CATERING TEAM AT 616-738-3099 OR BOWERMANSON8THCATERING@GMAIL.COM TO SCHEDULE AN APPOINTMENT.

CAN YOU PROVIDE FOR VEGETARIAN AND SPECIAL DIETARY NEEDS?

YES. WE UNDERSTAND THE IMPORTANCE OF MAKING SURE EVERYONE IN THE GROUP CAN ENJOY A WONDERFUL MEAL, REGARDLESS OF DIETARY RESTRICTIONS.

WHAT IS THE CATERING OPERATION/ADMIN FEE?

THE CATERING OPERATION/ADMIN FEE IS NOT A GRATUITY. THE CATERING OPERATION/ADMIN FEE HELPS OFFSET THE COSTS OF ASSISTING WITH THE NON-CATERING RELATED ELEMENTS OF AN EVENT.



CATERING POLICIES

PAYMENT TERMS: ALL ORDERS REQUIRE AT LEAST A 50% DEPOSIT AT THE TIME OF BOOKING AND A SET MINIMUM GUEST COUNT. THE FINAL PAYMENT IS DUE SEVEN DAYS BEFORE THE EVENT DATE, ALONG WITH THE FINAL GUEST COUNT. THE INITIAL DEPOSIT IS NON-REFUNDABLE. ALL CATERING ORDERS REQUIRE FULL PAYMENT PRIOR TO THE EVENT. WE RESERVE THE RIGHT TO CHARGE THE CREDIT CARD ON FILE IF PAYMENT IN FULL IS NOT RECEIVED BY FIVE DAYS OF THE EVENT. A 5% FEE MAY BE ADDED TO THE BALANCE IF THE FINAL PAYMENT IS NOT RECEIVED BY FIVE DAYS PRIOR TO THE EVENT.

ORDER CHANGES AND CANCELLATIONS: A NON-REFUNDABLE DEPOSIT IS REQUIRED TO HOLD THE DATE FOR YOUR EVENT. A CREDIT CARD & AUTHORIZATION FORM WILL BE REQUIRED TO BE HELD ON FILE. FIVE DAYS ADVANCE NOTICE OF CANCELLATION IS REQUIRED TO CANCEL A CONFIRMED ORDER. IF THERE ARE COSTS INCURRED AS A RESULT OF YOUR CANCELLATION, YOU WILL BE BILLED ONLY FOR THOSE COSTS AND NOT THE ENTIRE COST OF THE EVENT. PLEASE CALL US AT (616) 738-3099 TO CANCEL AN ORDER. YOU MUST SPEAK DIRECTLY TO ONE OF OUR CATERING COORDINATORS. ANY EMAIL MESSAGE TO OUR STAFF MEMBERS OR ON OUR VOICE MAIL IS NOT A VALID CANCELLATION.

STAFF CHARGES: PROFESSIONAL STAFF RATE IS \$25.00 PER HOUR WITH A MINIMUM OF 3 HOURS. THE SAME RATE MAY APPLY FOR STAFF TRAVEL TIME TO AND FROM AN OUT-OF-AREA EVENT. IF YOUR EVENT SHOULD RUN LONGER THAN ANTICIPATED, YOUR INVOICE WILL BE ADJUSTED. THE BALANCE OF THE ADJUSTED INVOICE IS DUE WITHIN 7 DAYS OF BILLING.

CATERING OPERATION/ADMIN FEE: AN 18% OPERATION/ADMIN FEE APPLIES TO ALL ORDERS. THE CATERING OPERATION/ADMIN FEE IS NOT A GRATUITY, BUT IT IS AN ADDITIONAL CHARGE THAT IS USED TO COVER CERTAIN ADDITIONAL COSTS THAT ARE ASSOCIATED WITH EACH EVENT. THE EVENT STAFF THAT WORKS THE EVENT DOES NOT RECEIVE ANY PART OF THE OPERATION FEES. THE OPERATION/ADMIN FEE COVERS THE FOLLOWING COST: ADMINISTRATIVE ORDER TAKING, EMPLOYEE SCHEDULING, PRODUCT ORDERING, TASTINGS, EVENT LOGISTICS, ETC. WE ALSO HAVE OTHER INDIRECT COSTS SUCH AS OFFICE & SETUP STAFF THAT WORK BEHIND THE SCENES ON EVERY EVENT, BUT AREN'T INCLUDED IN YOUR FOOD PRICE OR LABOR FEES. THIS ALSO INCLUDES LIABILITY INSURANCE REQUIRED TO COVER ANY DAMAGES OR INJURIES CAUSED BY OUR STAFF OR OUR EQUIPMENT TO ANY GUESTS OR PROPERTY.

DELIVERY FEE: THIS FEE IS CALCULATED BASED ON TRAVEL TIME AND MILEAGE, EVENT LOCATION AND WHETHER A RETURN TRIP IS REQUIRED TO PICK UP OUR EQUIPMENT.

GRATUITY: IF AN EVENT REQUIRES 4 OR MORE EVENT STAFF, A 15% GRATUITY WILL BE ADDED ONTO THE FINAL BILL. FOR EVENTS THAT REQUIRE 3 EVENT STAFF OR LESS, GRATUITIES ARE NOT REQUIRED AND ARE NOT AUTOMATICALLY ADDED TO YOUR INVOICE, BUT THEY ARE GRACIOUSLY ACCEPTED BY OUR STAFF.

SALES TAX: MICHIGAN SALES TAX OF 6% WILL BE APPLIED TO ALL FOOD, BEVERAGE, RENTALS, EVENT STAFFING AND SERVICE CHARGES. TAX-EXEMPT ORGANIZATIONS MUST PROVIDE DOCUMENTATION WITH THE FIRST ORDER.



CATERING POLICIES

ORDERING POLICY: DUE TO THE TIME NEEDED TO PREPARE YOUR ORDER, WE REQUIRE A MINIMUM OF 48 HOURS NOTICE. ANY ORDERS PLACED OR CHANGED WITHIN THE 24 HOURS OF DELIVERY MAY INCUR A RUSH FEE OF \$35.

PRODUCTS AND AVAILABILITY: BOWERMAN'S ON 8TH RESERVES THE RIGHT TO SUBSTITUTE COMPARABLE PRODUCTS IN THE EVENT OF NON-AVAILABILITY AT TIME OF EVENT. MENU PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE.

NUT, DAIRY, GLUTEN, OTHER FOOD ALLERGY, AND SPECIAL DIET: BOWERMAN'S ON 8TH CANNOT GUARANTEE FULL OMISSION OF ALL INGREDIENTS WE USE IN OUR KITCHEN. OUR KITCHEN IS AN OPEN PLAN FACILITY AND ALLERGENS SUCH AS NUTS AND GLUTEN ARE PRESENT, SO THERE IS ALWAYS THE POSSIBILITY OF CROSS CONTAMINATION EVEN WHEN TAKING EVERY POSSIBLE PRECAUTION. BOWERMAN'S ON 8TH WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS TO FOODS CONSUMED, OR ITEMS AN INDIVIDUAL MAY COME IN CONTACT WITH, AT ANY EVENT CATERED BY BOWERMAN'S ON 8TH.

DAMAGES AND LIABILITY: BOWERMAN'S ON 8TH'S CATERING DOES NOT ASSUME OR ACCEPT ANY RESPONSIBILITY DUE TO NEGLIGENCE BY THE CLIENT OR ANY ATTENDEES OF THE CLIENT'S EVENT THAT CAUSES ANY DAMAGE TO OR ON BOWERMAN'S ON 8TH'S PROPERTY WILL BE BILLED TO THE CLIENT AT REPLACEMENT COST. IT IS THE RESPONSIBILITY OF THE CLIENT TO ENSURE THAT ALL OF BOWERMAN'S ON 8TH'S CATERING PROPERTY IS RETURNED WITHIN TWO DAYS OF EVENT. ANY ITEMS NOT RETURNED MAY INCUR ADDITIONAL CHARGES.

FOOD LEFTOVER POLICY: IT IS OUR POLICY THAT ANY LEFTOVER FOOD WILL BE DISCARDED AFTER THE EVENT. WE WILL LEAVE ITEMS THAT ARE SAFE TO CONSUME, SUCH AS LEFTOVER COOKIES, BROWNIES OR CANNED BEVERAGES IF THE CLIENT REQUESTS BEFOREHAND. WE DO NOT RECOMMEND SERVING LEFTOVERS AFTER THE EVENT AS WE CANNOT ANTICIPATE HOW LONG LEFTOVER FOOD HAS BEEN HELD AT UNSAFE TEMPERATURES, NOR ARE WE QUALIFIED TO EVALUATE THE CONDITION OF THE LEFTOVER FOOD. UNDER NO CIRCUMSTANCES CAN LEFTOVER FOOD BE GIVEN TO GUESTS. THE CLIENT WILL ASSUME FULL RESPONSIBILITY FOR ANY LIABILITY AS A RESULT OF CONSUMING LEFTOVER FOOD AFTER THE EVENT.

PRIVACY POLICY: BY OPTING INTO ELECTRONIC COMMUNICATION, SUCH AS INVOICING, YOU ARE OFFERING DATA TO BOWERMAN'S ON 8TH'S THAT IT WILL KEEP PRIVATE AND USE ONLY AS DESCRIBED HERE. BOWERMAN'S ON 8TH'S WILL NOT SELL, GIVE AWAY OR OTHERWISE DISTRIBUTE YOUR PERSONAL INFORMATION THAT HAS BEEN COLLECTED EITHER DIGITALLY THROUGH THE WEB SITE OR VERBALLY BY OUR COORDINATING PERSONNEL. YOUR INFORMATION ON OUR DATABASE WILL BE USED SOLELY BY BOWERMAN'S ON 8TH'S TO FULFILL OUR SERVICES TO YOU AS DESCRIBED AND FOR FUTURE CORRESPONDENCE WITH YOU (FOR EXAMPLE, WE MIGHT CONTACT YOU AT SOME FUTURE DATE TO MAKE AN OFFER OR TO DISCUSS A PAST SERVICE). IF YOU WISH TO BE REMOVED FROM OUR CORRESPONDENCE LISTS AND NO LONGER BE CONTACTED BY US, PLEASE LET US KNOW BY E-MAIL AND WE WILL HONOR YOUR REQUEST.