

Creating Everlasting Memories at Weber's

Wedding Packages

(Minimum 50 People)

Your package includes:

Five Hour Hosted Premium Bar

Includes Premium Liquor, Premium Wine, Premium Beer, Soda and Juice

Champagne Toast for All Guests

Hors d'oeuvres ~ Domestic Cheese Tray & Raw Vegetable Tray

**Choice of Hurricane with Taper Candle, Square Vase with Liquid Gel Candle
or Three Tiered Candle Centerpiece**

Upgrade to Pillar Candle and Vase for \$3.00 per table (1 per table)

Choice of Linen (Black, Ivory or White) and

Napkins (Black, Ivory, White, Forest Green or Burgundy)

**Chocolate Dipped Strawberries & Truffles for the Bride & Groom
Presented at the Head Table**

**Complimentary Overnight Accommodations for the Bride & Groom ~
Based on Availability**

Special Room Rates for Your Overnight Guests ~ Based on Availability

2012-2013

Plated Dinner Entrees

Dinner Entrées Include a Choice of Tossed House Salad or Romaine Salad, Two Accompaniments, Fresh Baked Rolls, Ice Cream Served with Your Wedding Cake and Weber's Special Blend Regular and Decaffeinated Coffee, Tea and Iced Tea

Select One Entrée

An Additional Entrée may be Selected for a Service Fee of \$1.00 per person

Filet Mignon *

A Choice 8-ounce Cut Filet Mignon, Broiled to Perfection and Served with a Red Wine Demi-Glace

\$53.95

Steak* and Shrimp

An 8-ounce Char Grilled Center Cut Sirloin Steak and Gulf Shrimp Sautéed in Garlic and White Wine

\$51.95

Steak* and Salmon*

An 8-ounce Char Grilled Center Cut Sirloin Steak and Grilled Salmon Filet Served with a Sauce of White Wine, Lemon, Dill, Parsley and Capers

\$50.95

Steak* and Chicken Forestiere

An 8-ounce Char Grilled Center Cut Sirloin Steak and a Tender Roasted Chicken Breast with a Sauce of Wild Mushrooms, Shallots, Brandy and Cream

\$49.95

Prime Rib of Beef *

House Specialty, 12 ounce Cut of Prime Rib Seasoned, Slowly Roasted and Served with au jus

\$52.75

Sirloin Steak*

A Grilled 8oz Sirloin Steak in a Red Wine Demi- Glace

\$44.50

Pricing is Subject to 18% Gratuity & 6% Sales Tax

***These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of food borne illness.**

Grilled Salmon Filet *

Char Grilled Salmon Filet

\$47.50

Caramelized Salmon Filet *

Caramelized with Cajun Seasoning and Sugar.

\$47.50

Asiago Encrusted Tilapia

House-Made Breadcrumbs with Asiago and Romano Cheese Grilled to Golden Brown,
Topped with Casino Butter

\$44.95

Crab Cakes

Two 4 Ounce Crab Cakes Broiled, Served with Corn Salsa and Mustard Aioli

\$48.95

Chicken Chasseur

Tender Sautéed Chicken Breast with a Sauce of Garlic, Shallots, Tomatoes, and White Wine

\$44.95

Chicken with Wild Mushroom Risotto

Chicken Breast Stuffed with Wild Mushroom Risotto and a Madeira Cream Sauce

\$45.25

Tuscan Chicken

Sautéed Breast of Chicken with Andouille Sausage, Mushrooms, Red Onion, Cilantro, and
Tomatoes in a White Clam Cream Sauce

\$ 45.50

Roast Vegetable Spanokopita

Spinach, Artichokes, Zucchini, Carrots, Onion, and Feta Cheese in Phyllo Over a Tomato
Basil Sauce

\$43.95

Cheese Tortellini

In a Basil Pesto Cream Sauce

\$43.95

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poultry, produce, seafood, shellfish, or eggs may increase your risk of food borne illness.

2012-2013

Buffet Meal Options

All Dinner Buffets Include a Choice of Fresh Tossed Salad or Romaine Salad, Pasta Salad, Two Accompaniments, Freshly Baked Rolls and Butter, Ice Cream Served with Your Wedding Cake, and Weber's Special Blend Regular and Decaffeinated Coffee, Tea and Iced Tea

2 Entrée Buffet

\$47.75

3 Entrée Buffet

\$50.95

Entrée Selections

Chicken Maurice Stuffed with Herb Crouton Dressing with Chicken Velouté
Tuscan Chicken Sautéed Breast of Chicken with Andouille Sausage, Mushrooms,
Red Onion, Cilantro and Tomatoes in a White Clam Cream Sauce

Chicken Chasseur with a Sauce of Garlic, Shallots, Tomatoes and White Wine

Rosemary Dijon Glazed Pork Loin

Pot Roast* Slow Roasted Slices of Beef, Simmered in a Red Wine Demi - Glace

Asiago Encrusted Tilapia Grilled and Topped with Casino Butter

Salmon* Prepared Either Grilled, Caramelized, or Barbequed

Cheese Tortellini in a Basil Pesto Cream Sauce

Penne Pasta Marie Served with Garlic, Broccoli, Red Peppers, Fresh Tomatoes and
Topped with Parmesan Cheese

Enhancements

Entice your guests with *"The Specialty of the House"* Roast Prime Rib of Beef *

Add \$5.50 Per Person & \$35.00 Chef Fee (s)

Plated and Buffet Accompaniments

Vegetable: Please Select One

Green Beans Almondine

Fresh Green Beans and Carrots

Fresh Steamed Broccoli

Fresh Vegetable Medley

Starch: Please Select One

House Blend Rice

Sour Cream and Chive Mashed Potatoes

Chef's Mashed Potato Du Jour

Three Cheese Au Gratin Potatoes ◇

Herb Roasted Redskin Potatoes

Cheesy Twice Baked Potato □

◇ Buffet Only □ Not Available on Buffet

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Cold Hors D'Oeuvres

(Minimum of 3 dozen for each type)

Iced Jumbo Golf Shrimp with Traditional
Garnish \$22.95/dozen

Asparagus Spears Wrapped with Smoked
Turkey \$17.95/dozen

California Nori Rolls, Crab Meat and Avocado,
Smoked Salmon and Scallion and Cucumber and
Red Bell Pepper, with Wasabi Soy Sauce
\$15.95/dozen

Beef Tenderloin Canapes with Scallion Aioli \$18.95/dozen

Hot Hors D'Oeuvres

(Minimum of 3 dozen for each type)

Coconut Chicken \$16.95/dozen

Crab Cakes \$29.95/dozen

Beef ~ 2 oz Seared Medallions with Cranberry
Glaze \$31.95/dozen

Pear and Brie Wontons \$23.95/dozen

Stuffed Mushrooms ~ Seafood (Shrimp, Crab, Lobster) \$23.95

Chorizo and Cheddar \$22.95/dozen, or Veggie
(Eggplant, Zucchini, Artichokes, Mushrooms,
and Basil pesto) \$19.95/dozen

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Sweet Delights

(Pricing Substitutes the Ice Cream Served with the Wedding Cake)

Cheesecake Bar ~ \$1.50/person

Cheesecake Flavors ~ Choose Two

Plain, Lemon, Cherry, Turtle, Chocolate Chip, Strawberry, Pumpkin (seasonal)

Cheesecake Toppings

Parties of 75 or Less Choose 4 Toppings

Parties Larger than 75 Choose 8 toppings

Cherry, Lemon, Strawberry, Blueberry, Marachino Cherries, Caramel, Coconut, Chocolate Sauce, Chocolate Chips, Butterscotch Chips, Rainbow Sprinkles, Whip Cream, Nuts (Pecans or Walnuts)

Chocolate Fountain ~ \$2.00/person

Choice of Milk, Dark, or White Chocolate with a Selection of Treats for Dipping

Includes: Cookies, Brownies, Rice Krispie Treats, Pretzels, Marshmallows, & Seasonal Fruit

Petite Pastry Assortment ~ \$75.00 (50 piece platter)

Includes a Variety of Assorted Seasonal Mini Pastries

Late Night Temptations

Pizza 12" ~ Round Pizza (8 slices)

With Cheese ~ \$8.95

Each Additional Topping ~ \$.50

Toppings~ Pepperoni, Sausage, Ham, Green Peppers, Onions, Mushrooms, Black Olives

Nachos ~ \$4.25 per person

Warm Corn Tortilla Chips with a Blend of Cheese, Hot Peppers, and Salsa

Salsa and Tortilla Chips	\$15.95/2 quarts
Guacamole with Tortilla Chips	\$32.00/2 quarts
Mexican Seven Layer Dip with Tortilla Chips	\$34.95/2 quarts
Chicken Drumettes	\$14.50/dozen
Buffalo Style Wings	\$14.50/dozen
Spinach Dip with Crackers and Garlic Toast (served hot or cold)	\$18.95/2 quarts

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Bar Service

Bar ~ Open for a Maximum of 6 Hours
5 Hour Premium Bar Included in Package
6 hours Add \$4 More Per Person

Upgrade to Luxury Brands:
5 Hours Add \$2 More Per Person
6 Hours Add \$6 More Per Person

Beers:

Amstel Light, Bass Ale, Corona, Heineken and Samuel Adams

Wines:

White Zinfandel, Piesporter, Chardonnay, Pinot Grigio, Pinot Noir, Merlot and Cabernet Sauvignon

Premium Liquor:

Absolute Vodka, Bombay Gin, Bacardi Rum, Captain Morgan's, Jack Daniels, Dewer's Scotch, Johnnie Walker Red Scotch, Canadian Club, Jose Cuervo, Christian Brothers Brandy, Kahlua, Bailey's, Southern Comfort, Triple Sec, Sweet and Dry Vermouth

Luxury Liquor:

Grey Goose, Kettle One Citrus, Tanquery- 10, Bacardi, Captain Morgan's, Makers Mark, Johnnie Walker Black, Crown Royal, Sauza Commerative Tequila, Amaretto, Hennessey VS Cognac, Grand Marnier, Kahlua, Bailey's, Ouzo, Jameson Irish, Glenlivet 12 Single Malt, Southern Comfort, Triple Sec, Sweet and Dry Vermouth

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Dinner Wine Selections

White Wines

SEMI-DRY

Bin 66 Piesporter Goldtropfchen Riesling, Spatelese(Mosel)	\$22.00/Bottle
Bin 48 Chateau Grand Traverse, Semi-Dry Riesling (Award winning Michigan Riesling)	\$17.95/Bottle
Bin 39 Montevina White Zinfandel, Amadore	\$14.00/Bottle

CALIFORNIA-DRY

Bin 80 Woodbridge Chardonnay by Robert Mondavi	\$17.95/Bottle
Bin 107 BV Beaulieu Chardonnay	\$18.95/Bottle
Bin 43 Kenwood Sauvignon Blanc (Sonoma)	\$21.00/Bottle
Bin 99 Hess Select Chardonnay	\$21.00/Bottle
Bin 95 Sonoma-Cutrer, Russian River Ranches Chardonnay	\$39.00/Bottle

Red Wines

RED WINES—DRY

146 Ravenswood Zinfandel , Lodi	\$25.00/Bottle
168 Beringer Founders Reserve Pinot Noir (California)	\$20.00/Bottle
150 Columbia Crest Merlot, Columbia Valley, WA	\$20.00/Bottle
161 Woodbridge Merlot by Robert Mondavi	\$17.95/Bottle

CALIFORNIA CABERNET SAUVIGNON—DRY

171 Woodbridge Cabernet by Robert Mondavi	\$17.95/Bottle
176 Beaulieu, BV Coastal	\$18.95/Bottle
178 Francis Coppola, Diamond Series	\$31.00/Bottle
191 Kenwood (A rich, smooth wine from the renowned Sonoma region)	\$28.00/Bottle
182 Kendall-Jackson Vintners Reserve	\$35.00/Bottle
217 Clos Du Val—Napa Valley	\$47.00/Bottle

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2012-2013

Weber's Inn

Wedding Reception Resource List

Cakes

Marybeth King- Weber's Inn ~ (734) 794-2400 ~ mking@webersinn.com~ webersinn.com

Linens / Decorators / Event Design

Chair Cover Express ~ (734) 332-1849~ *Ask about Weber's special rate!*

Jillian's Chair Covers ~ (734) 934-2751 ~ jillianschaircovers.com

Uptown Weddings ~ (734) 433-1235 ~ uptownweddings.com

Christopher and Company ~ (248) 668-9273 ~ christopherandcompany.net

One Enchanted Evening ~ (248) 685-9281 ~ oneenchantedeve.com

Flowers

Chelsea Greenhouse ~ Julie Stanley (734) 475-1353 ~ chelseagreenhouse.com

Norton Durant Flowers, Cards & Gifts ~ (734) 769-9100 ~nortonflowers.com

Tom Thompson ~ (734) 665-4222

GiGi's Flowers ~ (734) 475-3040 ~ gisiflowers.com

Enchanted Florist, Inc. ~ (734) 547-9230 ~ enchantedfloristinc.com

Uniquely Yours Inc. ~ (888) ONE-ROSE ~ (248) 347-0088 ~ uyevents.com

Message in a Flower, LLC ~ Jeff Bell ~ 734-369-8912

DJs

Dazz Dance Productions ~ (734) 769-0175

Michael's Music ~ (734) 528-5008 ~ michaelsmusic.biz

Rush Entertainment ~ (888) 260-7874 ~ rushentertainmentcompany.com

Sound Investment ~ (734) 995-5747 ~ djsoundinvestment.com

DJ Kurt Lewis ~ (517) 548-4354 or (810) 376-2889 ~ djkurtlewis.com

Lorio & Ross Entertainment ~ (248) 398-9711 ~ lorioross.com

Jim Harvey ~ (517)403-3675

Mike Staff Productions ~ (877)-689-0777 ~mikestaff.com

Musicians

King's Keyboard ~ (734) 663-3381

Adam C. Riccinto, Pianist ~ (734) 678-8215

Officiants

Ann Jarema ~ (734) 878-6635

Wedding Connection ~ Steve Stawicki ~ (248) 543-7396

Ceremonial Sites

Afinity Wedding Chapel ~ (734)480-9511
Earhart Manor (on Concordia College grounds) ~ Kristine Chandler
Historical Home and Garden Available
4090 Geddes Rd., Ann Arbor (734) 995-7454
Matthaei Botanical Gardens ~ Five separate indoor and outdoor areas
1800 N. Dixboro Rd., Ann Arbor ~ (734) 647-7808 mbgna.umich.edu
Chelsea Depot ~ (734) 475-3589
Michigan Theatre (A classical movie palace) ~ 603 E. Liberty ~ (734) 668-8397
Ann Arbor Hands-On Museum ~ 220 E. Ann St. ~ (734) 995-5439
Vitosha Guest Haus ~ 1917 Washtenaw Ave. ~ (734) 741-4969 ~ a2vitosha.com
Gallup Park ~ (two outdoor pavilions)
3000 Fuller Rd. ~ (734) 994-2780
Island Lake Park (along the Huron River) ~ (734) 994-2780
Lydia Mendelssohn Theater (U of M's historic home of the performing arts)
911 N. University ~ (734) 647-3327 ~ music.umich.edu

Valet Service

Kerby's Kurb Service ~ (734) 741-7154

Limousine / Transportation Services

Golden Limousine ~ (734) 668-8282 ~ goldenlimo.com

Spas & Salons

Aveda Institute (734) 929-0453
Salon Luminosity ~ (734) 944-7799 ~ luminositysalons.com
Fran Coy's Salon ~ (734) 665-7207 ~ francoysalon.com
Jeffery Michael Powers ~ (734) 222-6377
Brown & Deline Salons ~ (734) 996-4511 ~ brownanddeline.com
Tricho Salon & Spa ~ (734) -214-3200

Event Props, Plants, & Décor

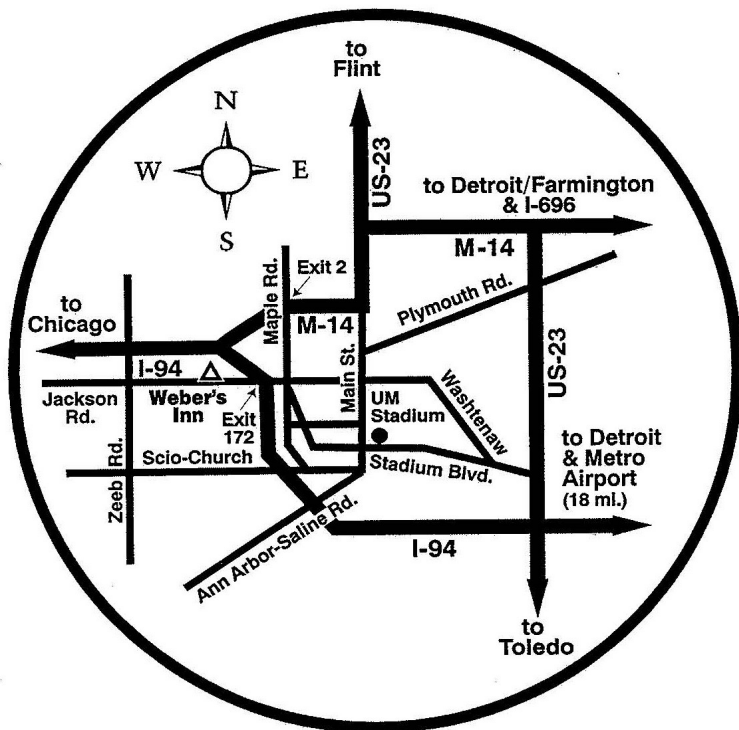
Display Group~ (313) 965-3344 ~ displaygroup.com

Balloons

Party Central ~ (734) 572-0990 ~ partycentral/balloons.net

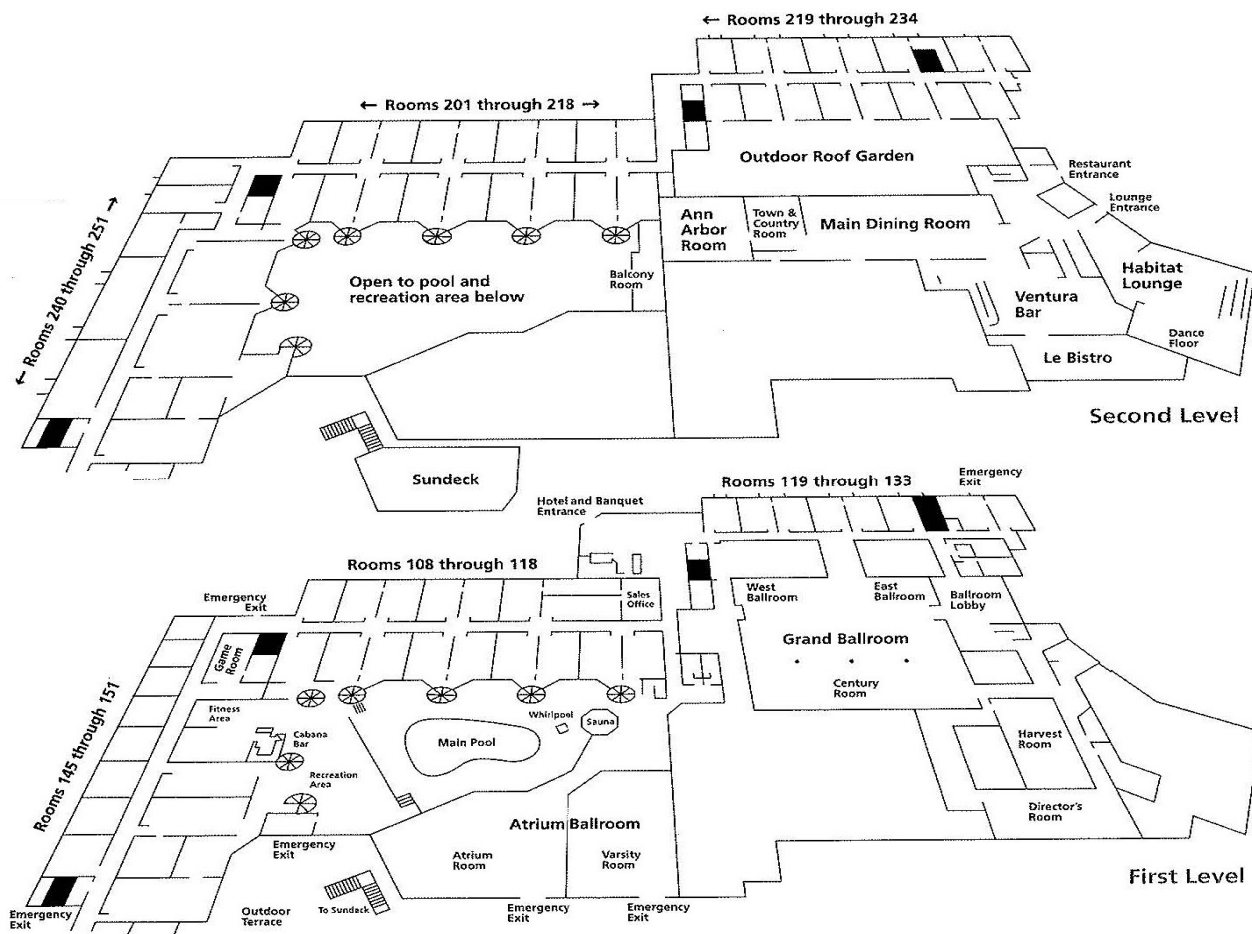
Bartending

GoodTymes Bartending ~ Steve Trammell ~ (734) 426-2836



- From West: I-94 to Ann Arbor exit 172.
- I-94 to exit 172 (Jackson Rd.), then left.
Or I-696 to I-275 to M-14 towards Ann Arbor, exit 2, then left on Maple and right on Jackson Road.
- From North: US-23 to M-14 west towards Ann Arbor, take exit 2, then left on Maple and right on Jackson Rd.
- From South: US-23 to I-94 west to Exit 172 (Jackson Rd.), then left.

Event Space Layout



Weber's Inn 3050 Jackson Road, Ann Arbor, Michigan 48103 (734) 769.3237
www.webersinn.com sales@webersinn.com