



WEBER'S

CATERING MENU

BREAKFAST



BUFFETS

(25 PERSON MINIMUM)

Breakfast & Brunch buffets are available for 20 to 24 persons for a surcharge of 1.00/person
Buffets are designed to be served for up to one and one half hours

INCLUDES:

Fair Trade Organic Regular & Decaffeinated Coffee & Hot Tea

THE SUNRISE / 13.95

Frittata, Choice of Bacon, Sausage Links or Smoked Sliced Ham, Home Style Potatoes, Sliced Fresh Fruit Tray, Cold Cereal Assortment, Chobani Greek Yogurt Assortment & Assorted Breakfast Pastries

THE SOPHISTICATE / 14.95

Frittata, Choice of Bacon, Sausage Links or Smoked Sliced Ham, Lyonnaise Potatoes, French Toast with Maple Syrup, Sliced Fresh Fruit Tray, Cold Cereal Assortment, Chobani Greek Yogurt Assortment, Scones, Pecan Rolls & Muffins

BRUNCH

THE UPTOWN BRUNCH / 22.00

Scrambled Eggs*, Choice of Bacon, Sausage Links or Smoked Sliced Ham, Scalloped Potatoes, French Toast with Maple Syrup, Fruit Cobbler, Bakery Basket, Sliced Fresh Fruit Tray, Choice of Grilled Salmon* or Baked Cod*, Choice of Chicken Maurice or Tuscan Chicken, Fresh Tossed Salad Greens & Rolls with Butter

ENHANCEMENTS

Enhancements are considered an entrée choice

Omelet Station	<i>additional</i>	2.00 / person & 45 /Chef
Waffle Station with Assorted Toppings	<i>additional</i>	2.00 / person & 35 /Chef
Roasted Honeysuckle Ham	<i>additional</i>	185.00 / ham & 35 /Chef
Lox & Bagel Platter	<i>additional</i>	80.00 / Serves 30

PLATED ENTRÉES

AVAILABLE UPON REQUEST

**Turkey Sausage Available Upon Request

*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. All food and beverage is subject to 6% tax and 21% gratuity

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MEETING BREAKS

Breaks are designed to be served for up to one and one half hours

(AVAILABLE ONLY WITH FULL SERVICE)

(15 PERSON MINIMUM)

MORNING BREAKS

DELUXE CONTINENTAL BREAK / 9.95

Sliced Fresh Fruit Bowl, Assorted Cold Cereals, Chobani Greek Yogurt Assortment, Bagels & Cream Cheese, Assorted Muffins, Fair Trade Organic Regular & Decaffeinated Coffee & Hot Tea

AFTERNOON BREAKS

HEALTH BREAK / 9.95

Kind Granola Bars, Chobani Greek Yogurt Assortment, Fresh Whole Fruit & Flavored Vitamin Water

AFTERNOON BREAK / 8.95

Cheese Tray, Raw Vegetable Tray, Popcorn & Sodas

BAR BREAK / 8.95

Pecan Bars, Lemon Bars, Chocolate Bars, Fair Trade Organic Regular & Decaffeinated Coffee

SWEET AND SALTY / 8.95

Assorted Pretzels, Chex Mix, Kettle Chips, Cookies, Lemonade & Sodas

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MEETING BREAKS

A LA CARTE



HOT BEVERAGES

Fair Trade Organic Regular & Decaffeinated Coffee or Hot Tea	55.00 / 55-cup urn
Fair Trade Organic Regular & Decaffeinated Coffee or Hot Tea	36.00 / 36-cup urn
Fair Trade Organic Regular & Decaffeinated Coffee or Hot Tea	9.00 / 9-cup pot

COLD BEVERAGES

Iced Tea, Lemonade, Orange Juice, Apple, Cranberry, Tomato, V-8, Grapefruit	13.00 / gallon
Soft Drinks (cans) , Bottled Water	1.50 / each
Vitamin Water	2.75 / each

SWEET

Coffee Cake	19.95 / dozen
Cinnamon Rolls, Rich Chocolate Brownies, Bagels, Croissants, Pecan Rolls, or Scones	19.95 / dozen
Assorted Cookies or Assorted Muffins & Danishes	19.95 / dozen
Assorted Petite Pastries	24.00 / dozen

SALTY

Kettle Chips, Pretzels, or Popcorn	9.00 / basket
Chex Mix	9.00 / pound
Mixed Nuts	9.00 / ½ pound
Assorted Bakery Bar Cookies	1.50 / each

HEALTHY

Assorted Chobani® Greek Yogurt 5.3oz. Cups	3.50 / each
Seasonal Whole Fresh Fruit	1.25 / piece

LUNCHEON



BUFFET (35 PERSON MINIMUM)

Buffets are available for 20 to 34 persons for a surcharge of 1.00/person
Buffets are designed to be served for up to one and one half hours

INCLUDES:

House Salad, Pasta Salad, Two Accompaniments (pg. 9), Weber's Bakery Rolls, Dessert (pg. 9), Fair Trade Organic Regular & Decaffeinated Coffee, Hot Tea & Lemonade
Soda & Bottled Water available at an additional cost of \$1.50 each

CHOICE OF TWO ENTRÉES / 18.95 CHOICE OF THREE ENTRÉES / 20.50 CHILDREN (AGES 4-10) 8.75

PAN-SEARED CHICKEN

CHOICE OF:

Chasseur Garlic, Shallots, Tomatoes & White Wine

Parmesan Tomato Basil Sauce & Mozzarella Cheese

Tuscan Andouille Sausage, Mushrooms, Red Onion, Cilantro, Sun-Dried Tomatoes in a Reduced Cream Sauce

Maurice Stuffed with Herb Crouton Dressing with Chicken Velouté

Grilled Topped with Fruit Salsa ☯

ROSEMARY PORK LOIN

Slow Roasted with Rosemary Dijon Glaze

BEEF POT ROAST

Slow Roasted Slices of Beef, Simmered in Red Wine Demi-Glace

PEPPERED BEEF STEAK

Sweet Plum Demi Sauce and Peppers, Served with Basmati Rice

NORTHERN LAKES WHITEFISH

Lemon Crumb with Almonds or Oven Broiled ☯

LAKE ERIE WALLEYE

Pretzel Encrusted with a Mustard Beurre Blanc Sauce

ATLANTIC COD ☯

Baked with a Roasted Garlic Tomato Sauce

SALMON

Charbroiled ☯ or Caramelized

VEGETABLE LASAGNA

House Made with Mushrooms, Spinach, Zucchini, Mozzarella, with a Tomato Basil Sauce

CHEESE TORTELLINI

Served with a Basil Pesto Cream Sauce

PORTABELLA MUSHROOM SAUTÉ ☯

Portabella, Roasted Red Peppers, Zucchini, Spinach, Basmati Rice with a Reduced Balsamic Glaze

ENHANCEMENTS

Enhancements are considered an entrée choice

Roast Prime Rib of Beef* additional 4.95/Person & 35 /Chef

☯Gluten Free

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LUNCHEON



*Buffets and stations are designed to be served for up to one and one half hours
Buffets are available for 20 to 34 persons for a surcharge of 1.00/person*

INCLUDES:

*Fair Trade Organic Regular & Decaffeinated Coffee, Hot Tea & Lemonade
Soda & Bottled Water available at an additional cost of \$1.50 each*

THEMED BUFFETS (35 PERSON MINIMUM)

BUILD YOUR OWN FAJITAS ☺ / 18.95

Marinated Sliced Beef & Chicken, Grilled Green Peppers & Onions, Warm Flour Tortillas, Shredded Cheese, Guacamole, Salsa & Sour Cream, Seven Layer Dip, House Made Tortilla Chips, Mexican Rice, House Salad & Banana Caramel Xangos (not ☺)

ITALIAN BUFFET / 17.50

Chicken Parmesan with Tomato-Basil Sauce & Mozzarella Cheese, Bowtie, Mostaccioli & Linguini Pasta, Alfredo, Pesto & Tomato-Basil Sauce, Grated Cheese, Red Pepper Flakes, Antipasto Platter, Vegetable Medley, House Salad, Pasta Salad, Garlic Bread & Cannoli

SANDWICH BUFFETS

ORIGINAL WORKAHOLICS BUFFET / 15.50

Sliced Virginia Ham, Lean Roast Beef, Roast Turkey Breast & Genoa Hard Salami, Cheddar, Swiss & Provolone Cheeses, Specialty Aioli, Weber's Bakery Bread, Lettuce & Tomato, Weber's Potato Salad or Hummus with Pita, House Salad, Kosher Dill Pickles, Kettle Chips, Assorted Cookies & Rich Chocolate Brownies

WRAP 'N ROLL BUFFET / 15.50

Turkey, Italian & Mediterranean Pinwheel Wrap Sandwiches, Weber's Pasta Salad or Hummus with Pita, House Salad, Raw Vegetable Tray with Dip, Kettle Chips, Assorted Cookies & Rich Chocolate Brownies

CROISSANT SANDWICH BUFFET / 15.50

Petite Croissants with Chicken Salad, Tuna Salad & Egg Salad Fillings, Fruit Tray, Raw Vegetable Tray with Dip, Weber's Pasta Salad or Hummus with Pita, Tossed Salad Greens, Kettle Chips, Assorted Cookies & Rich Chocolate Brownies

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BOXED MENU

SANDWICHES / 11.00

INCLUDES:

Kettle Chips, Pickle Spear & a House Made Cookie

Soda & Bottled Water available at an additional cost of \$1.50 each

OVEN ROASTED TURKEY

Oven Brownd Turkey, Roasted Red Pepper Mayo, Kalamata Olives, Red Onion, Leaf Lettuce, Fresh Tomato Served on Freshly Made Focaccia Bread

ROAST BEEF

Oven Slow Roasted Top Round of Beef, Horseradish Mayo, Leaf Lettuce, Sharp Cheddar Served on Freshly Made House Rolls

HAM

Smoked Ham, Swiss Cheese, Honey Dijon Mustard, Leaf Lettuce, Fresh Tomato Served on House Made Bread

VEGETABLE MEDLEY

Oven Roasted Vegetables, Pesto Mayo, Red Onion, Green Pepper, Arugula Served on House Made Focaccia Bread

SALADS / 10.00

INCLUDES:

House Made Roll & Cookie

Soda & Bottled Water available at an additional cost of \$1.50 each

CHICKEN CAESAR

Classic Crisp Lettuce with Croutons, Anchovies & Broiled Chicken Served with Caesar Dressing

CLASSIC COB

Mixed Lettuce, Tomato, Bacon, Chicken, Egg, Avocado, Goat Cheese Served with Weber's Brown Derby Dressing

STRAWBERRY CHICKEN SALAD

Mixed Greens, Strawberries, Mandarin Oranges, Slivered Almonds & Grilled Chicken Breast Served with Weber's Raspberry Vinaigrette Dressing

KALE CHOP

Baby Kale, Michigan Cherries, Walnuts, Granny Smith Apples, Radish & Champagne Walnut Vinaigrette

DINNER



BUFFET (50 PERSON MINIMUM)

Buffets are available for 25 to 49 persons for a surcharge of 2.00/person
Buffets are designed to be served for up to one and one half hours


INCLUDES:

House Salad, Pasta Salad, Two Accompaniments (pg. 9), Weber's Bakery Rolls, Dessert (pg. 9), Fair Trade Organic Regular & Decaffeinated Coffee, Hot Tea & Lemonade
Soda & Bottled Water available at an additional cost of \$1.50 each

CHOICE OF TWO ENTRÉES 26.00 CHOICE OF THREE ENTRÉES 28.00 CHILDREN (AGES 4-10) 9.95

PAN-SEARED CHICKEN

CHOICE OF:

Chasseur Garlic, Shallots, Tomatoes & White Wine
Parmesan Tomato Basil Sauce & Mozzarella Cheese
Tuscan Andouille Sausage, Mushrooms, Red Onion, Cilantro, Sun-Dried Tomatoes in a Reduced Cream Sauce
Maurice Stuffed with Herb Crouton Dressing with Chicken Velouté
Grilled Topped with Fruit Salsa 

ROSEMARY PORK LOIN

Slow Roasted with Rosemary Dijon Glaze

BEEF POT ROAST

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

PEPPERED BEEF STEAK

Sweet Plum Demi Sauce and Peppers Served with Basmati Rice

NORTHERN LAKES WHITEFISH

Lemon Crumb with Almonds or Oven Broiled 

LAKE ERIE WALLEYE

Pretzel Encrusted with a Mustard Beurre Blanc Sauce

ATLANTIC COD

Baked with a Roasted Garlic Tomato Sauce

SALMON

Charbroiled  or Caramelized

VEGETABLE LASAGNA

House Made with Mushrooms, Spinach, Zucchini, Mozzarella, with a Tomato Basil Sauce

CHEESE TORTELLINI

Served with a Basil Pesto Cream Sauce

PORTABELLA MUSHROOM SAUTÉ

Portabella, Roasted Red Peppers, Zucchini, Spinach, Basmati Rice with a Reduced Balsamic Glaze

ENHANCEMENTS

Enhancements are considered an entrée choice

Roasted Prime Rib of Beef*	additional	5.50/Person & 35 /Per Chef
Roasted Honeysuckle Ham	additional	2.95/Person & 35 /Per Chef
Roasted Top Round of Beef*	additional	3.75/Person & 35 /Per Chef
Roasted Tenderloin	additional	8.50/Person & 35 /Per Chef

 Gluten Free

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ACCOMPANIMENTS & DESSERT



ACCOMPANIMENTS

VEGETABLE

Steamed Broccoli / Vegetable Medley / Maple Glazed Carrots / Green Beans Almondine / Green Beans & Stewed Tomatoes / Asparagus (.50/person)

STARCH

Chef's Daily Selection / Weber's Basmati Rice / Herb Roasted Fingerling Potatoes / Au Gratin Potatoes / Sour Cream & Chive Mashed Potatoes / Mac & Cheese (not )

WEBER'S BAKERY DESSERTS (Priced with menu)

Substitute for Birthday Cake, Surcharge May Apply

DESSERT TABLE

Assorted Seasonal Mini Pastries from our Bakery (based on 3 pieces per person)

ENHANCEMENTS

PETITE PASTRY PLATTER / 95.00 (50 piece platter)

50 Assorted Seasonal Mini Pastries from our Bakery

CHEESECAKE BAR / 6.95

SUBSTITUTE: Dessert Table additional 3.00 / person or Cookies & Brownies additional 5.00 / person

SELECT TWO FLAVORS: Plain, Lemon, Cherry, Turtle, Chocolate, Caramel, Chocolate Chip, Raspberry, Strawberry

SELECT FOUR TOPPINGS (Select Eight for Parties larger than 75): Cherry, Lemon, Strawberry, Blueberry, Caramel, Coconut, Chocolate Sauce, Whipped Cream, Chocolate Chips, Maraschino Cherries, Butterscotch Chips, Rainbow Sprinkles, Pecans or Walnuts

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HORS D'OEUVRES



Hot and Cold Hors D'oeuvres are priced per dozen (3 DOZEN MINIMUM PER TYPE)

HOT HORS D'OEUVRES

SPANAKOPITA / 17.95

Petite Spinach Pies in Filo

PEAR AND BRIE WONTONS / 24.00

House Made Wonton Filled with Pear & Brie

BEEF WELLINGTONS / 21.95

Beef Tenderloin, Liver Pâté in a Puff Pastry with a Red Wine Dipping Sauce

CRAB CAKES / 29.95

Maryland Blue Crab, Fresh Corn Salsa, Mustard Sauce

BACON WRAPPED SCALLOPS  / 29.95

Bay Scallop Wrapped in Smoked Bacon

MEATBALLS / 14.95

House Made with Beef & Pork in a Sour Cream Demi Sauce

STUFFED MUSHROOMS

Crab & Lobster / 23.95 Chorizo & Cheddar / 22.95 Eggplant, Zucchini & Artichoke / 19.95

SHRIMP

Coconut / 22.95 Garlic  / 20.95 Crab Stuffed / 23.95

BEEF MEDALLIONS  / 31.95

Seared Medallions of Tenderloin with Cranberry Glaze

CAJUN BEEF TIPS / 27.95

Sautéed with Mushrooms and Cajun Spices

COCONUT CHICKEN / 16.95

Tossed with Coconut & Fried

BLACK BEAN FRITTERS / 17.95

Fried & Served with a Fresh Lime Yogurt Sauce

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HORS D'OEUVRES



COLD HORS D'OEUVRES

ICED JUMBO GULF SHRIMP  / 22.95

Chilled Gulf Shrimp with Cocktail Sauce

CALIFORNIA NORI ROLLS  / 15.95

Crabmeat & Avocado, Smoked Salmon & Scallion, Cucumber & Red Bell Pepper with Wasabi & Soy Sauce (not )

BEEF TENDERLOIN* CANAPES / 18.95

Toast Points with Seared Tenderloin and a Scallion Aioli

STUFFED CHERRY TOMATOES  / 14.95

Filled with Herb Cream Cheese

WRAPPED ASPARAGUS SPEARS  / 17.95

Fresh Asparagus Wrapped in Smoked Turkey

ASSORTED PÂTÉ CHOUX PUFFS / 15.95

Smoked Salmon Mousse, or Shrimp Salad, or Cream Cheese & Apple

ASSORTED CANAPES / 17.95

Toast Points with Smoked Salmon, or Mediterranean Vegetables, or Chicken Salad with Red Peppers

ANTIPASTO SKEWERS  / 15.95

Salami, Provolone, Tomato, Olive Oil & Artichoke with Italian Dressing

CAPRESE SKEWERS  / 16.95

Fresh Mozzarella, Grape Tomatoes & Fresh Basil with Balsamic Vinaigrette on the side

DISTINCTIVE HORS D'OEUVRES

(Carved to order up to one and one half hours)

Chef's carving fee / 35 Per Chef Attending

PRIME RIB* / 355.00

Served on Petite Rolls with Horseradish Sauce, Mustard Selections & Au Jus (serves 30-40)

TOP ROUND* / 195.00

Petite Rolls, Horseradish Sauce & Mustard Selections (serves 50-75)

ROASTED STRIP LOIN OF BEEF * / 265.00

Served on Petite Rolls with Horseradish Sauce, Mustard Selections & Au Jus (serves 30-40)

ROASTED HONEYSUCKLE HAM / 185.00

Served on Petite Rolls with Horseradish Sauce & Mustard Selections (serves 75-100)

SMOKED SALMON / 80.00

Served with Cocktail Rye, Chopped Onions, Capers & Lemon (serves 30)

 Gluten Free

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HORS D'OEUVRES

HORS D'OEUVRE PLATTERS

RAW VEGETABLE TRAY WITH DIP

Celery, Carrots, Broccoli, Cauliflower & Grape Tomatoes Served with a Jalapeno Ranch Dip
(serves 50) 95.00 / (serves 25) 47.50

FRESH FRUIT TRAY WITH DIP

Pineapple, Honey Dew, Cantaloupe, Strawberries & Grapes Served with a Strawberry Yogurt Dip
(serves 50) 95.00 / (serves 25) 47.50

ASSORTED CHEESE TRAY

Smoked Gouda, Pepper Jack, Cotswold, Extra Sharp White Cheddar & Wine Infused Goat Cheese
(serves 50) 110.00 / (serves 25) 55.00

ANTIPASTO PLATTER

Olives, Salami, Provolone, Artichokes, Red Peppers & Chopped Lettuce Marinated in Italian Dressing
(serves 50) 100.00 (serves 25) 50.00

HORS D'OEUVRE DIPS

All listed in 2QT quantities (serves 50-75)

SALSA & HOUSE MADE TORTILLA CHIPS  / 15.95

GUACAMOLE & HOUSE MADE TORTILLA CHIPS  / 32.00

MEXICAN SEVEN LAYER & HOUSE MADE TORTILLA CHIPS  / 34.95

BRUSCHETTA & TOAST POINTS / 14.95

HUMMUS & PITA BREAD / 22.95

HOT SPINACH DIP, CRACKERS, GARLIC TOAST / 18.95

HOT CRAB DIP & CRACKERS / 24.95

 Gluten Free

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CATERING POLICIES



SERVICES

- Customized Events- Weber's will work with you to design a custom menu to suit your unique event needs.
- Some catering events may require rented equipment for the success of the event, which will be the responsibility of the booking group.
- All details including meal selection, number of guests expected, equipment requests, and special arrangements should be made three (3) weeks prior to the event date.
- If catering times change after booking please contact the sales and catering department who will make every effort to accommodate your requests; otherwise the original time requested will be adhered to.
- Weber's will not be held responsible for any damages to rented equipment or any independent contractor hired by the guest.

FOOD AND BEVERAGE

- Weber's uniform staff will set-up, provide professional service and clean up.
- Food service times for full service events are 1 & 1/2 hours plus set up and clean up.

FEES AND SURCHARGES

- All food and beverages are subject to 6% state sales tax and 21% service charge for full service events.
- The guaranteed number must be phoned into the Sales Office (3) business days prior to the event, by 12:00 p.m. The guaranteed number is the minimum your group will be charged. Should the number of guests exceed this number, you will be charged for the number of guests served. If no guarantee is given to the Sales Office, we will consider your agreed number the minimum your charges will be based upon.
- For a complete bar, with the beverage being purchased through Weber's, there will be a bartender fee of \$60 per bartender. Our bartenders will control the bar and will follow BAR Code training as it relates to handling an intoxicated guest.
- Weber's can provide and serve alcoholic beverages at your event location in accordance with Michigan Liquor Control Commission regulations. Please contact us for details.
- Weber's will return any leftover food to Weber's at the end of the food service time.
- Weber's is not responsible for improper handling of food left at the catering site.
- All federal, state, and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

DEPOSITS/ PAYMENT

- A deposit determined by the Sales Office may be required for all bookings. If billing privileges have been established, a cancellation fee determined by the sales office will apply in lieu of a deposit.
- Certain events must be paid in full, five days prior to the date of the event unless billing privileges have been made in advance with the sales office.
- For certain events, a 2/3 prepayment is required six (6) weeks prior to the event date. Payment must be in the form of cash, cashier's check or a major credit card. Group must provide a major credit card for the balance of the function.
- Personal checks will not be accepted for final payment.
- Direct bills not paid within 30 days of receipt, will be charged an additional 1.5% on all unpaid balances.
- Groups claiming Michigan Sales Tax exemption status must provide official documentation to the sales office prior to the scheduled event.

CANCELLATION POLICY

- If a confirmed event is cancelled, your deposit will be the minimum cancellation charge and will increase according to the schedule below.
- Hotel shall not be liable for failure to perform this agreement due to any "Act of Disaster" or cause beyond the hotel's control nor for any consequential or special damages. If the group cancels any food and beverage function as outlined in your contract, the following fees will apply:

180 days to 91 days	25% of the total estimated revenue
90 days to 31 days	50% of the total estimated revenue
30 days or less	100% of the total estimated revenue