



WEBER'S

WEDDING PACKAGE

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REVISED AUGUST 2023

WEBER'S WEDDINGS

WEBER'S FEATURES 9,000 SQ. FT. OF MAGICAL INTERIOR EVENT SPACE. EACH VENUE CAN BE PERSONALIZED TO REALIZE ANY VISION FOR YOUR WEDDING. WHETHER LAVISH OR INTIMATE IN SCALE, A WEDDING AT WEBER'S COMBINES TRUE SOPHISTICATION WITH AN EFFORTLESS SENSE OF EASE AND REFINEMENT. EXPERIENCED, TALENTED AND CREATIVE PROFESSIONALS ARE AVAILABLE TO ASSIST YOU IN PLANNING YOUR WEDDING EVENT TO THE SMALLEST DETAIL..

CONTACT TINA HANSEN (734) 794-2263 OR THANSEN@WEBERSANNARBOR.COM TO SET UP A CONSULTATION.

PACKAGE INCLUDES

- MINIMUM 50 GUESTS REQUIRED
- HOTEL ACCOMMODATIONS FOR THE WEDDING COUPLE WITH IN ROOM VEUVE CLICQUOT CHAMPAGNE, TRUFFLES, CHOCOLATE DIPPED STRAWBERRIES AND BREAKFAST
- SPECIAL HOTEL ROOM RATES FOR OVERNIGHT GUESTS
- THREE-TIERED CANDLE CENTERPIECE OR SQUARE GLASS VASE WITH VOTIVE CANDLE
- FLOOR LENGTH WHITE OR IVORY TABLE LINENS AND COLORED NAPKINS
- FRENCH SPARKLING WINE TOAST FOR ALL GUESTS
- 5 HOUR PREMIUM OPEN BAR
- CHEESE OR VEGETABLE TRAY AND CHOICE OF ONE HORS D'OEUVRE
- LATE NIGHT PIZZA STATION

ALL FOOD & BEVERAGE IS SUBJECT TO 21% SERVICE CHARGE & 6% TAX

HORS D'OEUVRES

PACKAGE INCLUDES THE CHOICE OF ONE TRAY AND ONE HORS D'OEUVRE

CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE

RAW VEGETABLE TRAY

CELERY, CARROTS, BROCCOLI, CAULIFLOWER, RED PEPPERS, ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DIP

SALMON PATE CANAPES

TOASTED PISTOLET WITH SMOKED SALMON PATE

STUFFED MUSHROOMS

CHORIZO AND CHEDDAR OR ASIAGO, BELL PEPPER, SUMMER SQUASH, ZUCCHINI AND ARTICHOKE

COCONUT CHICKEN

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

ADDITIONAL HORS D'OEUVRES

ICED JUMBO GULF SHRIMP

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

/ 31.00 PER DOZEN

ROAST BEEF* CANAPES

TOASTED PISTOLET WITH ROAST BEEF AND A SCALLION AIOLI

/ 20.00 PER DOZEN

CRAB CAKES

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

/ 57.00 PER DOZEN

PEAR AND BRIE PHYLLO

PHYLLO FILLED WITH PEAR AND BRIE, ALMOND

/ 28.00 PER DOZEN

SHORT RIB PUFFS

BEEF SHORT RIB IN A PUFF PASTRY WITH BEEF DEMI GLAZE

/ 29.00 PER DOZEN

CHARCUTERIE PLATTER

PROSCIUTTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, ROASTED RED PEPPERS AND PARMESAN ROMANO

/ 150.00 PER PLATTER (SERVES 50)

PLATED DINNER MENU

INCLUDES A HOUSE SALAD, TWO ACCOMPANIMENTS, FRESHLY BAKED ROLLS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND HOT TEA

AGES 11 - 20 YEARS OLD AND VENDORS / LESS 35 PER PERSON

AGES 10 AND UNDER TOTAL 16.95

12 OZ PRIME RIB* / 86

OUR SPECIALTY OF THE HOUSE SINCE 1950, SERVED AU JUS

8 OZ FILET MIGNON* / 89

CENTER CUT FILET MIGNON, BROILED TO PERFECTION AND SERVED WITH A HOUSE MADE RED WINE DEMI-GLACE

14 OZ NY STRIP STEAK* / 83

28 DAY AGED, BROILED

CHILEAN SEABASS / 84

MISO SAKE MARINADE, MISO GLAZE (GF)

ATLANTIC SALMON / 75

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING

JUMBO CRAB CAKES / 81

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

NEW ZEALAND LAMB / 83

HERB RUBBED AND ROASTED, CRANBERRY DEMI-GLACE

MAPLE LEAF FARMS DUCK / 80

BONELESS DUCK BREAST SEARED MEDIUM, POMEGRANATE GLAZE (GF)

PAN-SEARED CHICKEN / 71

TOPPED WITH A FRUIT COMPOTE

TUSCAN PAN-SEARED CHICKEN / 71

ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

ROASTED PORTABELLA (VEGAN) / 71

TOPPED WITH ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED & FRESH TOMATOES, BALSAMIC REDUCTION (GF)

TRUFFLE CHEDDAR MACARONI / 70

ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

ENHANCEMENTS

ONE ADDITIONAL ENTRÉE 1.00 / PERSON

UPGRADE TO KALE CHOP 2.00 / PERSON

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE /AU GRATIN POTATOES / WHIPPED MASHED POTATOES

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

DINNER BUFFET MENU

INCLUDES A CHOICE OF HOUSE SALAD OR COUS COUS, TWO ACCOMPANIMENTS, FRESHLY BAKED ROLLS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND HOT TEA

AGES 11 - 20 YEARS OLD AND VENDORS / LESS 35 PER PERSON

AGES 10 AND UNDER TOTAL 16.95

2 ENTRÉE BUFFET / 79.00

PRIME RIB OF BEEF*

ADD 10.00 PER PERSON AND CHEF FEE / 45 PER CHEF

ROASTED TENDERLOIN*

ADD 12.00 PER PERSON AND CHEF FEE / 45 PER CHEF

BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE

LONDON BROIL

MARINATED FLANK STEAK, BROILED, THINLY SLICED AND SERVED AU JUS
ENHANCE WITH SAUTÉED ONIONS AND MUSHROOMS 2.00 / PERSON

JUMBO CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC (ENHANCE WITH CRISPY ROCK SHRIMP 2.50 PER PERSON)

ATLANTIC SALMON

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING

PAN-SEARED CHICKEN / CHOOSE ONE:

TOPPED WITH A FRUIT COMPOTE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

TRUFFLE CHEDDAR MACARONI

ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

VEGETABLE LASAGNA

MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, TOMATO BASIL SAUCE

PORTABELLA MUSHROOM SAUTÉ (VEGAN)

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ENHANCEMENTS

ONE ADDITIONAL ENTRÉE 3.00 / PERSON

UPGRADE TO KALE CHOP 2.00 / PERSON

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED MASHED POTATOES

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

LATE NIGHT SNACKS

PACKAGE INCLUDES PIZZA STATION

SLIDER STATION / 3.50 PER PERSON

BUILD YOUR OWN SLIDER WITH SHREDDED CHICKEN, BARBEQUE PULLED PORK, WEBER'S COLESLAW, PICKLES AND WEBER'S FRESHLY BAKED ROLLS

CONEY STATION / 3.50 PER PERSON

HOT DOGS, BUNS, CHILI, CHEESE SAUCE, ONIONS, MUSTARD, KETCHUP AND RELISH

DESSERT

FOR ADDITIONAL DESSERT OPTIONS PLEASE SEE OUR BAKERY BROCHURE

WEDDING CAKE

ALL OF OUR WEDDING CAKES ARE CUSTOM MADE TO YOUR SPECIFICATIONS. WHETHER IT IS FOR 3 PEOPLE OR 300, WE OFFER A WIDE RANGE OF TASTES AND TECHNIQUES TO ENSURE YOUR CAKE IS UNIQUE. CONTACT OUR BAKESHOP FOR A CONSULTATION AND ADDITIONAL INFORMATION AT 734-794-2400.

PRICING INCLUDES: 2 FLAVORS OF CAKE, SET-UP, FLOWER ARRANGING, CUTTING AND SERVICE AND BOXES. NO DEPOSIT REQUIRED.

PETITE PASTRY ASSORTMENT / 110 PER TRAY

60 PIECE PLATTER OF ASSORTED SEASONAL PASTRIES

CORDIAL STATION

AVAILABLE FOR 1 - 1/2 HOURS

ATTENDANT FEE OF 25 PER ATTENDANT

7.25 PER DRINK / CHOICE OF 5

BAILEYS IRISH CREAM

B & B - BRANDY & BENEDICTINE

GRAND MARNIER

FRANGELICO

AMARETTO DISARONNO

DRAMBUIE KAH LUA

COINTREAU

JAGERMEISTER

AGAVERO

GALLIANO

GOLDSCHLAGER

SAMBUCA

SIX GRAPES PORTO

GRAHAM'S 10 PORTO

PREMIUM BAR

PACKAGE INCLUDES A 5 HOUR PREMIUM BAR

5 AND A HALF HOURS ADD 3.50 PER PERSON

6 HOURS ADD 7.00 PER PERSON

BEER (CHOICE OF 5)

BLUE MOON

FOUNDERS ALL DAY IPA,

WOLVERINE PREMIUM LAGER

MICHELOB ULTRA

BREW DETROIT 16OZ CAN

HEINEKEN 0.0

WINE

LEELAND CELLARS MOSCATO

KENWOOD SONOMA COUNTY SAUVIGNON BLANC

BV COASTAL ESTATES CHARDONNAY

MEZZACORONA PINOT GRIGIO

BERINGER FOUNDERS ESTATE PINOT NOIR

BV COASTAL ESTATES CABERNET SAUVIGNON

LIQUOR

TITO'S VODKA

NEW AMSTERDAM GIN

BACARDI RUM

CAPTAIN MORGAN RUM

JIM BEAM BOURBON WHISKEY

JACK DANIELS WHISKEY

DEWAR'S SCOTCH

TEMPLETON RYE WHISKEY

LUNAZUL TEQUILA

CHRISTIAN BROTHERS BRANDY

KAHLUA COFFEE LIQUEUR

BAILEY'S IRISH CREAM LIQUEUR

CAMPARI LIQUEUR

TRIPLE SEC, PEACH SCHNAPPS

SWEET VERMOUTH & DRY VERMOUTH

LUXURY LIQUOR UPGRADE

5 HOURS ADD 5.00 PER PERSON

5 AND A HALF HOURS ADD 8.50 PER PERSON

6 HOURS ADD 12.00 PER PERSON

GREY GOOSE VODKA

TITO'S VODKA

HENDRICKS GIN

BACARDI RUM

CAPTAIN MORGAN RUM

MAKERS MARK BOURBON

TEMPLETON RYE WHISKEY

CROWN ROYAL WHISKEY

PATRON SILVER TEQUILA

DISARONNO AMARETTO LIQUEUR

HENNESSEY VS COGNAC

GRAND MARNIER COGNAC

KAHLUA COFFEE LIQUEUR

BAILEY'S ORIGINAL IRISH CREAM LIQUEUR

JAMESON IRISH WHISKEY

GLENLIVET 12 YEAR SINGLE MALT SCOTCH

CAMPARI LIQUEUR, TRIPLE SEC

SWEET VERMOUTH & DRY VERMOUTH

PRICING IS SUBJECT TO 21% SERVICE CHARGE & 6% SALES TAX

MENUS & PRICING ARE SUBJECT TO CHANGE

DINNER SERVICE WINE

CHAMPAGNE, SPARKLING WINE & NONALCOHOLIC

BIN 24 SPARKLING GRAPE OR APPLE CIDER	13.00 / BOTTLE
BIN 12 M. LAWRENCE "SEX" BRUT ROSE (MI)	28.00 / BOTTLE
BIN 9 J.P. CHENET BRUT BLANC DE BLANCS (FRANCE)	32.00 / BOTTLE
BIN 14 MUMM CUVÉE NAPA BRUT (CA)	33.00 / BOTTLE
BIN 2 FREIXENET PROSECCO DOC (ITALY)	36.00 / BOTTLE
BIN 19 MOET & CHARDON IMPERIAL (FRANCE)	89.00 / BOTTLE

SEMI-SWEET WHITE

BIN 34 LEELANAU CELLARS MOSCATO (AMERICA)	20.00 / BOTTLE
BIN 62 DR LOSSEN L' RIESLING (MOSEL)	23.00 / BOTTLE
BIN 48 CHATEAU GRAND TRAVERSE, SEMI-DRY RIESLING (MICHIGAN)	24.00 / BOTTLE

DRY WHITE

BIN 43 KENWOOD SAUVIGNON BLANC (SONOMA)	24.00 / BOTTLE
BIN 121 MACON VILLAGES BOUCHARD AÎNÉ & FILS	25.00 / BOTTLE
BIN 99 HESS SELECT CHARDONNAY (MONTEREY)	27.00 / BOTTLE
BIN 96 KENDALL JACKSON VINTNERS RESERVE CHARDONNAY (CALIFORNIA)	29.00 / BOTTLE
BIN 45 PINOT GRIGIO MEZZACORONA (ITALY)	44.00 / BOTTLE
BIN 95 SONOMA-CUTRER, RUSSIAN RIVER RANCHES CHARDONNAY (SONOMA)	56.00 / BOTTLE

RED

BIN 295 VILLA ANTINORI TOSCANA (TUSCANY)	39.00 / BOTTLE
BIN 147 SEGHESSIO ZINFANDEL (SONOMA)	44.00 / BOTTLE
BIN 166 MIEOMI PINOT NOIR (CALIFORNIA)	44.00 / BOTTLE

CALIFORNIA CABERNET SAUVIGNON

BIN 191 KENWOOD (SONOMA)	27.00 / BOTTLE
BIN 212 GEYSER PEAK (ALEXANDER VALLEY)	27.00 / BOTTLE
BIN 182 KENDALL-JACKSON VINTNERS RESERVE (CALIFORNIA)	37.00 / BOTTLE
BIN 174 BUEHLER (NAPA VALLEY)	49.00 / BOTTLE
BIN 192 ST. SUPERY (NAPA VALLEY)	69.00 / BOTTLE
BIN 187 FREEMARK ABBEY (NAPA VALLEY)	94.00 / BOTTLE

AN EXTENSIVE SELECTION OF WINE FROM WEBER'S AWARD WINNING LIST IS AVAILABLE ON REQUEST