



PRIVATE EVENTS AT WEBER GRILL RESTAURANT ...

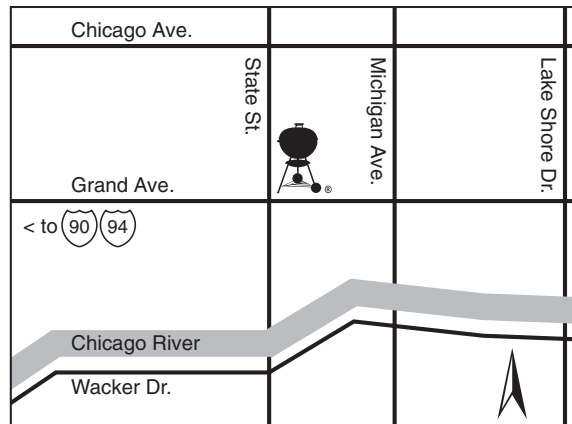
Grilling is a lifestyle shared with friends and families from all generations. From backyard barbecues to gourmet dinners Weber has been synonymous with outdoor entertaining.

At Weber Grill Restaurant we want you to take the night off and plan your next event here! We'll fire up our grills and you bring your guests. Let us share our passion for grilling and entertaining while you sit back, relax, taste and enjoy.

WWW.WEBERGRILLRESTAURANT.COM

ROOM CAPACITIES AND AVAILABILITY - CHICAGO

Room	Availability	Maximum Seated	Maximum Reception Style
Grill Room	Monday - Sunday	70	100
Grill Room Semi Private	Monday - Sunday	40	50
Summit Room	Monday - Sunday	20	30
Ranch Room	Monday - Sunday	90	150
Patio	Seasonal	100	150



CHICAGO MAP & DIRECTIONS

IN BEAUTIFUL DOWNTOWN CHICAGO.

Steps from Magnificent Mile shopping, the theater district and Navy Pier.

Weber Grill Restaurant, Chicago
539 North State Street
Chicago, IL 60654

Directions to Weber Grill Restaurant CHICAGO

From the North

Take I-94 East (Edens Expressway) through the I-90 (Kennedy) merge. Exit the Ohio Street ramp (East). Turn right into parking garage just past State Street. To valet, turn right on Wabash (East of State), then right on Grand — valet is located at the State Street entrance.

From the North-West

Take I-90 East (Kennedy) exit to the Ohio Street ramp (East). Turn right into parking garage just past State Street. To valet, turn right on Wabash (East of State), then right on Grand — valet is located at the State Street entrance.

From the West

Take I-290 East (Eisenhower) through to Congress. Turn left on State Street to go North. To valet, use the State Street entrance. To self park, turn right on Ohio Street, then right into the parking lot.

From Lake Shore Drive

Exit at Grand Avenue, go west to State Street, then turn right.

Public Transportation

Chicago's "L" Redline has a stop at Grand Avenue and State Street.

BREAKFAST MENU

THE CONTINENTAL GRILL

per person **10.95**

A Private Continental Buffet Will Be
Set Up in the Room

Assorted Danish

Assorted Breads

Fresh Seasonal Fruit

Assorted Yogurts

Beverages

Coffee, Teas, Milk and Assorted Juices

BREAKFAST BUFFET

per person **14.95**

Made-to-Order Omelets

Eggs Any Style

Pancakes to Order

Waffles

Scrambled Eggs

Hash Browns

Apple-Wood Smoked Bacon

Country Sausage

French Toast

Assorted Danish

Assorted Breads

Fresh Seasonal Fruit

Cottage Cheese

Assorted Yogurts

Beverages

Coffee, Teas, Milk and Assorted Juices

APPETIZERS

WEBER BBQ SAMPLER

Rib Fingers, Beer Can Chicken Tenders, Steak Skewers,
BBQ Shrimp and Onion Curls per person **9.00**

ASSORTED PIZZAS

Choice of Margherita, BBQ Chicken, Smoked Sausage and Olive per pizza **8.50**

TOMATO & MOZZARELLA BRUSCHETTA

Vine-Ripened Grape Tomato with Fresh Mozzarella Cheese and Basil,
Served on Grilled Crostini per dozen **22.00**

BEER CAN CHICKEN TENDERS

Herb and Beer-Marinated Grilled Chicken Tenders per dozen **20.00**

GRILLED STEAK SKEWERS

With a Teriyaki Glaze per dozen **24.00**

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp Served with Cocktail Sauce per dozen **32.00**

BUILD YOUR OWN MINIS

Minimum order of two dozen

BLACK PEPPER CRUSTED TENDERLOIN

Served with Mini Pretzel Rolls and Horseradish Cream..... per dozen **32.00**

PULLED PORK

Classic Midwestern-Style Pulled Pork, Served with Mini Pretzel Rolls per dozen **28.00**

PLATTERS Serves 25 people

FIRE-ROASTED ARTICHOKE & SPINACH DIP

Served with Grilled Pita Chips **50.00**

GRILLED VEGGIES & DIP PLATTER

A Variety of Marinated Grilled Vegetables, With Garlic Ranch Dipping Sauce **50.00**

DOMESTIC CHEESE & FRESH FRUIT TRAY

Selection of Specialty Cheeses and Seasonal Fruit **75.00**



CLASSIC LUNCH MENU

LUNCH MENU per person **24.95**

Selections Include Pretzel Rolls, Choice of Soup or Salad and Choice of Entrées and Desserts.

SOUPS AND SALADS (Select 1)

Soup of the Day

Mixed Green Salad with Fire-Roasted Corn Vinaigrette

Caesar Salad

ENTRÉES (Select 3)

All Entrées Served with Garlic Mashed Potatoes and Seasonal Vegetables.

Parmesan-Crusted Tilapia

Teriyaki Salmon

Ginger-Soy Marinated Chicken Breast

Beer Can Chicken

BBQ Meatloaf

Teriyaki Skirt Steak

6 oz. Petite Filet Mignon additional per person **8.00**

DESSERTS (Select 2)

Key Lime Cheesecake

Double Chocolate Cake

Apple Cobbler

Coffee, Tea and Soft Drinks Are Included in Package.



SMOKEY JOE'S BBQ MENU

BBQ MENU Lunch **23.95** / Dinner **28.95**

Selections Include Cornbread, Choice of Salad, Entrée, Sides and Desserts.

SALADS (Select 1)

Mixed Green Salad

Chopped Salad

Salads Served with Fire-Roasted Corn Vinaigrette

BBQ ENTRÉE COMBINATIONS

All BBQ Entrée Combinations Served with

Half-Slab of Midwestern-Style BBQ Pork Ribs

and your choice of the following:

BBQ Chicken

Beef Brisket

Midwestern Pulled Pork

BBQ SIDES

Served Family-Style.

Maker's Mark Bourbon Baked Beans

Creamy Coleslaw

DESSERTS (Select 2)

Key Lime Cheesecake

Double Chocolate Cake

Apple Cobbler

Coffee, Tea and Soft Drinks Are Included in Package.



CLASSIC DINNER MENU

DINNER MENU per person **32.95**

Selections Include Pretzel Rolls, Choice of Soup or Salad and Choice of Entrées and Desserts.

SOUPS AND SALADS (Select 1)

Soup of the Day

Mixed Green Salad with Fire-Roasted Corn Vinaigrette

Caesar Salad

ENTRÉES (Select 3)

All Entrées Served with Garlic Mashed Potatoes and Seasonal Vegetables.

Parmesan-Crusted Tilapia

Teriyaki Salmon

Beer Can Chicken

Bone-In Pork Chop

Black Angus Meatloaf

Ginger Soy Skirt Steak

8 oz. Filet Mignon additional per person **9.00**

16 oz. New York Strip Steak..... additional per person **9.00**

DESSERTS (Select 2)

Key Lime Cheesecake

Double Chocolate Cake

Apple Cobbler

Coffee, Tea and Soft Drinks Are Included in Package.



BEYOND THE BACKYARD

DINNER MENU per person **49.95**

STARTERS

Assorted Pizzas

Margherita, BBQ Chicken, Smoked Sausage and Olive

Fire-Roasted Artichoke & Spinach Dip

Served with Grilled Pita Chips

SALAD

Romaine Wedge Salad

Grilled Red Onion, Bacon and Tomato with Blue Cheese Dressing

ENTRÉES (Select 3)

All Entrees Served with Garlic Mashed Potatoes and Seasonal Vegetable Skewers.

Chimichurri Salmon

Bone-In Pork Chop

Ginger-Soy Marinated Chicken Breast

Grilled Garlic Shrimp Skewers

Surf and Turf Petite Filet Mignon and Grilled Garlic Shrimp

16 oz. New York Strip Steak

DESSERTS (Select 2)

Key Lime Cheesecake

Double Chocolate Cake

Apple Cobbler

Coffee, Tea and Soft Drinks Are Included in Package.



FROM OUR BAR

HOST BAR

Available Based on Consumption

BEER & WINE BAR

Imported and Domestic Beer, House Wines and Soft Drinks per person for 2 hours **23.00**
each additional hour **6.00**

CALL BAR

Call Brand Liquors, Imported and Domestic Beer,
House Wines and Soft Drinks per person for 2 hours **25.00**
each additional hour **7.00**

PREMIUM BAR

Premium Brand Liquors, Imported and Domestic Beer,
House Wines and Soft Drinks per person for 2 hours **28.00**
each additional hour **8.00**

(Above prices do not include tax and service charge. Above prices are subject to change. Actual prices are subject to specific brands. At the Weber Grill Restaurant, we practice responsible dispensing of alcohol. Beverage service to a guest may be suspended.)



GRAPES

CHAMPAGNE & BUBBLY

	BOTTLE	GLASS
Domaine Ste. Michelle, Brut, Washington	28	
Domaine Chandon, Brut, California	SPLIT	10.50
Moët & Chandon, Imperial, France	80	

COOL CRISP WHITES

	BOTTLE	GLASS
White Zinfandel, La Terre, California	25	7.00
Riesling, Columbia Crest, Columbia Valley, Washington	26	7.25
Pinot Grigio, Folonari, Veneto, Italy	26	7.25
Pinot Grigio, Maso Canali, Trentino, Italy	38	10.25
Sauvignon Blanc, Tohu, Marlborough, New Zealand	32	8.75
Pinot Gris, Erath, Oregon	33	9.00
Fume Blanc, Ferrari Carano, Napa, California	34	9.25

BIG & JUICY WHITES

	BOTTLE	GLASS
Pinot Gris/Chardonnay, Sokol Blosser, "Evolution #9", Oregon	38	12.25
Chardonnay, Calina Reserva, Chile	28	7.75
Chardonnay, Kendall-Jackson, Vintner's Reserve, California	34	9.25
Chardonnay, Francis Ford Coppola, "Director's Cut", California	48	
Chardonnay, Raymond, Reserve, Napa Valley, California	42	11.25
Chardonnay, Cuvaison, Carneros, California	53	14.00

GRACEFUL ALL-AROUND REDS

	BOTTLE	GLASS
Pinot Noir, Cono Sur, Chile	30	8.25
Pinot Noir, Estancia, Monterey, California	38	10.25
Pinot Noir, Byron, Santa Maria, California	46	12.25
Petite Sirah, Spellbound, Sonoma, California	37	10.00

SPICY BARBECUE REDS

	BOTTLE	GLASS
Tempranillo, Marqués de Riscal, Reserva, Rioja, Spain	35	
Shiraz, Woop Woop, Australia	28	7.75
Shiraz, Greg Norman, Limestone Coast, Australia	39	
Shiraz, Nine Stones, McLaren Vale, Australia	33	9.00
Zinfandel, Gnarly Head, "Old Vine Zin", Lodi, California	30	8.25
Zinfandel, Peachy Canyon, "Incredible Red", Paso Robles, California	34	9.25
Zinfandel, Ridge, Three Valleys, Sonoma, California	55	

BIG & BEEFY REDS

	BOTTLE	GLASS
Merlot, Blackstone, California	31	8.50
Merlot, La Terre, California	25	7.00
Merlot, Hope Estate, Hunter Valley, Australia	33	9.00
Merlot, Rutherford Hill, Napa Valley, California	46	
Malbec, Don Miguel Gascon, Mendoza, Argentina	32	8.75
Cabernet Sauvignon, La Terre, California	25	7.00
Cabernet Sauvignon, Franciscan, Napa Valley, California	MAGNUM 89	
Cabernet/Claret, Francis Coppola, Black Label, California	46	12.25
Cabernet Sauvignon, Ring•Bolt, Margaret River, Australia	34	9.25
Meritage, Estancia, Monterey, California	57	15.00
Cabernet Sauvignon, Man Vintners, South Africa	29	8.00
Cabernet Sauvignon, Rebel Wine Company, "The Show", California	38	10.25
Cabernet/Meritage, Franciscan, Magnificat, Napa Valley, California	75	
Cabernet Sauvignon, Clos Du Val, Napa Valley, California	55	
Cabernet Sauvignon, Jordan, Sonoma, California	95	
Cabernet Sauvignon, Raymond, Reserve, Napa Valley, California	59	
Cabernet Sauvignon, Chimney Rock, Napa Valley, California	105	
Cabernet Sauvignon, Steltzner Vineyards, Napa Valley, California	75	
Cabernet Sauvignon, B.R. Cohn, Olive Hill Estate, Sonoma Valley, California	95	

PORTS

	BOTTLE	GLASS
Sandeman, Founders Reserve, Portugal		7.50
Warre's Otima, 10 Year Old Tawny, Portugal		9.50
Dow's 20 Year Tawny, Portugal		12.50

