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

<table>
<thead>
<tr>
<th>Room</th>
<th>Availability</th>
<th>Maximum Seated</th>
<th>Maximum Reception Style</th>
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<tr>
<td>Grill Room</td>
<td>Monday - Sunday</td>
<td>70</td>
<td>100</td>
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<tr>
<td>Grill Room Semi Private</td>
<td>Monday - Sunday</td>
<td>40</td>
<td>50</td>
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<tr>
<td>Summit Room</td>
<td>Monday - Sunday</td>
<td>20</td>
<td>30</td>
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<tr>
<td>Ranch Room</td>
<td>Monday - Sunday</td>
<td>90</td>
<td>150</td>
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<tr>
<td>Patio</td>
<td>Seasonal</td>
<td>100</td>
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BREAKFAST MENU

THE CONTINENTAL GRILL
per person 13.95
A Private Continental Buffet Will Be Set Up in the Room
Assorted Danish
Assorted Breads
Fresh Seasonal Fruit
Assort Yogurts
Beverages
Coffee, Teas, Milk and Assorted Juices

BREAKFAST BUFFET
per person 17.95
Made-to-Order Omelets
Eggs Any Style
Pancakes to Order
Waffles
Scrambled Eggs
Hash Browns
Apple-Wood Smoked Bacon
Country Sausage
Assorted Danish
Assorted Breads
Fresh Seasonal Fruit
Cottage Cheese
Assorted Yogurts
Beverages
Coffee, Teas, Milk and Assorted Juices
APPETIZERS

ASSORTED GRILL-FIRED PIZZAS  *(Price per pizza)*

- Margherita  .......................................................... 10.50
- Chicken, Grilled Artichoke and Bacon Pizza  ...................................................... 12.00
- Grilled Vegetable Pizza  .......................................................... 11.50

WEBER STARTER SAMPLER

- BBQ Ribs, Grilled Honey Dijon Chicken Skewers, Grill-Seared Steak Skewers, Lemon Garlic Shrimp  .......... per person 9.00

TUSCAN CAPRESE BRUSCHETTA  .......................................................... per dozen 22.00

- Chilled Jumbo Shrimp Served with Cocktail Sauce  ...................................................... per dozen 32.00

CRAB & AVOCADO CRISP  .......................................................... per dozen 22.00

- Specialty Cheeses & Seasonal Fruit  .......................................................... 75.00

SIGNATURE BBQ MINIS  *(Minimum order of one dozen)*

ASSORTMENT OF BBQ MINIS
- Pulled Pork, BBQ Meatloaf, Texas Style Sliced Brisket  ...................................................... per dozen 32.00

PLATTERS  *(Serves 25 people)*

ARTICHOKE & SPINACH DIP  Served with Grilled Pita Chips  ...................................................... 55.00

GRILLED VEGGIES & DIP PLATTER
- A Variety of Marinated Grilled Vegetables Served with Garlic Ranch Dipping Sauce  .................. 50.00

DOMESTIC CHEESE & FRESH FRUIT  Specialty Cheeses & Seasonal Fruit  ...................................................... 75.00
THE CLASSIC LUNCH

LUNCH MENU ........................................................................................................................................per person 25.95
Selections Include Pretzel Rolls, Choice of Soup or Salad, and Choice of Entrées

SOUPS & SALADS (Select 1)
Seasonal Soup of the Day
Mixed Green Salad  Cucumbers, Tomatoes, Carrots, Shaved Red Onion, White Balsamic Vinaigrette
Caesar Salad  House Made Caesar Dressing, Shaved Parmesan

ENTRÉES (Select 3)
All Entrées Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

Jumbo Lump Crab Cakes with Lemon Butter Sauce
Honey Bourbon Glazed Salmon
Tuscan-Style Grilled Chicken
Bone-In Smoked Pork Chop
Black Angus Meatloaf
Weber’s Signature BBQ Baby Back Pork Ribs Half Slab
Grilled Skirt Steak ................................................................................................................................additional per person 5.00
Bistro Steak ..............................................................................................................................................additional per person 7.00
7 oz. Filet Mignon ...................................................................................................................................additional per person 10.00

DESSERTS (Select 2) .................................................................................................................................additional per person 3.00
Seasonal Cheesecake
Double Chocolate Cake
Warm Apple Cobbler

Coffee, Tea and Soft Drinks are Included in Package
SIMPLY WEBER LUNCHEON

LUNCHEON MENU ................................................................. per person 19.95
Available Saturday and Sunday 11am-3pm and
Monday through Friday 11am-2pm

SOUP
Seasonal Soup of the Day

ENTRÉES (Select 3)
All Sandwiches served with choice of Weber Kettle Chips
Or Lightly Dressed Greens

   Herb Grilled Chicken Breast Sandwich
   Grilled Garden Vegetable Sandwich
   Toasted Smoked Turkey Club
   Grilled Chicken Caesar Salad
   Smoked Salmon and Mixed Greens Salad

DESSERT
Mini Chocolate Bundt Cake Hot Fudge Sauce, Vanilla Bean Whipped Cream

Coffee, Tea and Soft Drinks are Included in Package
FAMILY STYLE MENU

FAMILY STYLE MENU  .................................................................per person 26.95
Available for Lunch or Dinner

SOUPS & SALADS  (Select 1)
Seasonal Soup of the Day
Mixed Green Salad  Cucumbers, Tomatoes, Carrots, Shaved Red Onion, White Balsamic Vinaigrette
Chopped Salad  Mixed Greens, Bacon, Avocado, Cucumber, Tomato, Gorgonzola, Fire-Roasted Corn
Vinaigrette

ENTRÉES  (Select 2)
Weber’s Signature BBQ Baby Back Ribs
Black Angus Meatloaf
Grill-Roasted BBQ Chicken
Midwestern Pulled Pork
Plank Roasted Bourbon Salmon
Beer Can Roasted Chicken
Hickory Smoked Prime Rib served medium ...........................................additional per person 5.00
Sliced Beef Brisket ...........................................................................additional per person 5.00

SIDES  (Select 2)
Bourbon Baked Beans
Coleslaw
Roasted Garlic Mashed Potatoes
Whipped Sweet Potatoes
Seasonal Vegetable

DESSERT
Individually Served Warm Apple Cobbler

Coffee, Tea and Soft Drinks are Included in Package
THE CLASSIC DINNER

DINNER MENU .............................................................................................................per person 36.95
Selections Include Pretzel Rolls, Choice of Soup or Salad, Choice of Entrées and Desserts

SOUPS & SALADS (Select 1)
Seasonal Soup of the Day
Mixed Green Salad  Cucumbers, Tomatoes, Carrots, Shaved Red Onion, White Balsamic Vinaigrette
Caesar Salad  House Made Caesar Dressing, Shaved Parmesan

ENTRÉES (Select 3)
All Entrées Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

Jumbo Lump Crab Cakes with Lemon Butter Sauce
Honey Bourbon Glazed Salmon
Tuscan-Style Grilled Chicken
Bone-In Smoked Pork Chops
Black Angus Meatloaf
12 oz. Hickory Smoked Prime Rib served medium
Weber’s Signature BBQ Baby Back Ribs Half Slab
Full Slab ..................................................................................................................additional per person  6.00
7 oz. Filet Mignon ..................................................................................................additional per person  8.00
10 oz. Filet Mignon .................................................................................................additional per person  12.00
14 oz. New York Strip Steak ....................................................................................additional per person  10.00

DESSERTS (Select 2)
Seasonal Cheesecake
Double Chocolate Cake
Warm Apple Cobbler

Coffee, Tea and Soft Drinks are Included in Package
THE FOUNDER’S PACKAGE

Dedicated to our restaurant’s founder and inventor of the Weber Grill, George Stephen, who constantly strived for the “best of the best.”

FOUNDER’S DINNER MENU ..........................................................per person 54.95

PASSED APPETIZERS
Crab & Avocado Crisp
Goat Cheese Stuffed Cremini Mushrooms
Bacon Wrapped Jumbo Shrimp

SALAD COURSE
Mediterranean Grilled Vegetable Salad  Mixed Baby Lettuce, Roasted Peppers, Artichoke Hearts, Toasted Pita Croutons

ENTRÉES (Select 3)
All Entrées Served with Truffle Parmesan Mashed Potatoes and Grilled Asparagus

Grilled Australian Lamb Chops  Opal Valley, Free Range Lamb
Two Double Cut 7 oz. Rib Chops, Dried Cherry & Caramelized Onion Compote

Red Grouper Filet  Line Caught, Lemon Butter Sauce, Fried Capers

Filet Mignon  Aurora Angus, Midwestern Raised Beef
10 oz. Hand-Cut, Aged 28 Days

Grilled Lobster Tail Split and Roasted with Butter and Paprika, Lemon

Grilled Filet & Shrimp Surf and Turf ...........................................additional per person 10.00
7 oz. Center Cut Filet Mignon, Lemon Grilled Shrimp, Au Jus

“Founder’s Cut” Ribeye Steak ...................................................additional per person 15.00
16 oz., Aged 28 Days, Center Cut

DESSERT
Seasonal Crème Brûlée

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 per person ............................................ 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 per person .............................................. 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 per person .............................................. 8.00

FOUNDER’S COCKTAIL PACKAGE
Premium Brand Liquors, Imported and Domestic Beer,
House Wines and Soft Drinks
With Passed Hors D’Oeuvres (3 per person)
Goat Cheese Stuffed Mushrooms & Crab and Avocado Crisps
Per person for 2 hours ............................................................. 35.00

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.