



**PRIVATE GRILLING PARTIES,
TEAM BUILDING &
CUSTOM CLASSES**



PRIVATE EVENTS

AT WEBER GRILL RESTAURANT

Grilling with friends and family is a lifestyle enjoyed across generations. From backyard barbeques to gourmet dinners, Weber has been synonymous with great outdoor entertaining for over 65 years. Let us share our expertise and passion for grilling within our three-season enclosed patio at the Cooking School by Weber Grill.

Treat your group to a hands-on experience that's perfect for entertaining, team build or special occasion.

PRIVATE GRILLING PARTIES

Whether you're a beginner or a seasoned grill master, our Cooking School Chef will teach you new and exciting ways to get the most out of your outdoor grilling experience. Check out our unique cooking classes to see just how much fun learning to grill can be. Our Private Grilling Parties are the perfect balance between learning and socializing, that will ensure your guests a memorable time.

TEAM BUILDING

Looking for a way to build camaraderie among your employees, association, office or team? Or maybe you have a group that you are looking to thank for all of their hard work? Weber Grill Cooking Classes combine the fun of cooking and friendly competition with an interactive, shared experience that will have your team talking for months to come.

CUSTOMIZE YOUR CLASS

Don't see what you are looking for? Customize your class on a specific topic or theme to develop your grilling artistry. Ask your planner for more details.

Take your event to the next level with one of our grilling packages. Guests will prepare a protein of choice with assistance from the Cooking School Chef – and enjoy it together!

CLASSIC GRILLING PACKAGE per person 85.00

APPETIZERS

(Served upon arrival)

Grill-Fired Pizza

Blue Cheese Stuffed Mushrooms

ENTRÉE SELECTIONS

(Attendees will select their dinner protein at the beginning of the session)

Cedar Plank Salmon

Smoked Carolina Glazed Pork Chop

Grilled Bistro Steak

*Vegetarian option available

FAMILY STYLE SIDES

(Served with entrées)

Roasted Garlic Mashed Potatoes

Grill Roasted Green Beans

Pretzel Rolls and Whipped Cheddar Butter

DESSERT

Grilled Pound Cake with Grill Roasted Fruit

Coffee, Tea and Soft Drinks are included in package

PREMIUM GRILLING PACKAGE per person 99.00

APPETIZERS

(Served upon arrival)

Bacon Wrapped Shrimp

Grilled Steak Skewers

ENTRÉE SELECTIONS

(Attendees will select their dinner protein at the beginning of the session)

Seasonal Catch

Filet Mignon

NY Strip Steak

Smoked Carolina Glazed Pork Chop

*Vegetarian option available

FAMILY STYLE SIDES

(Served with entrées)

Roasted Garlic Mashed Potatoes

Grill Roasted Asparagus

DESSERT

Apple Cobbler with Streusel Topping, Homemade Whipped Cream,

Vanilla Bean Ice Cream

Coffee, Tea and Soft Drinks are included in package

SURF & TURF GRILLING PACKAGE per person 130.00

APPETIZERS

(Served upon arrival)

Grilled Steak Skewers

Mini Crab Cakes

APPETIZERS

Grilled Romaine Caesar

SURF & TURF COMBINATIONS

(Select one steak and one seafood item)

Filet Mignon and Scallops

New York Strip and Lobster

Ribeye and Shrimp

FAMILY STYLE SIDES

(Served with entrées)

Grill Roasted Fingerling Potatoes

Grill Roasted Asparagus

DESSERT

Chocolate Cake on the Grill, Homemade Whipped Cream,

Vanilla Bean Ice Cream

Coffee, Tea and Soft Drinks are included in package

Challenge your group with one of our Grill Master Battles. See how innovative your team can be! In this format, your group will be divided into teams to produce the perfectly grilled creation. These events begins with our Cooking School Chef reviewing best practices on how to use Weber grills and accessories along with our premium ingredients to showcase their culinary skills. Teams will prepare their dishes from start to finish and present it to our Cooking School Chef to judge. They will be scored on taste, presentation and grilling technique.

MASTER BATTLES

THE BURGER BATTLE per person 75.00

In addition to the competition, the Burger Battle includes a burger and fries for each person to enjoy as well as a prize for the winning team members. Teams will learn how to cook the perfect burger from a short lesson by our Cooking School Chef on best practice. They will then choose from an array of over 30 different ingredients to create, and then grill the winning burger.

THE RELAY CHALLENGE per person 100.00

For this competition, teams will pull numbers from a bowl that correlate with steps in the process to grill the perfect Filet Mignon complete with a crust and sides. Our Cooking School Chef will demonstrate each step, and then start the clock as each team member races to complete their steps with accuracy. Teams will need to call for a check by the Chef before moving to the next steps, and earn extra points for finishing first.

THE RELAY CHALLENGE BATTLE Includes the following meal (served family style)

Mixed Green Salad
Sliced Strip Steak
Grilled Chicken Piccata
Green Beans
Roasted Garlic Mashed

THE GRILL MASTER COMPETITION per person 125.00

The Grill Master Competition creates a truly unique, ultimate team building experience! Our Cooking School Chefs demonstrate how to grill several items from which each team can select, customize and grill. The teams will strategize, make decisions quickly and all while preparing their creation on our authentic Weber grills. Our Grill Academy Chef will judge each team's entry and announce the winner.

After the Grill Master Competition all of the teams will join together to enjoy our Chef's selected dinner. The anticipation and excitement is sure to build as everyone awaits the results as to who is going home with the bragging rights and the title of Grill Master Competition Champion!

GRILL MASTER COMPETITION Includes the follow meal (individually plated)

Caesar Salad
Plank Grilled Bourbon Salmon
Sliced Strip Steak
Roasted Garlic Mashed Potatoes
Grilled Asparagus
Double Chocolate Cake and Mini Cheesecake Square

Why not add some extra sizzle with one of our bar packages, take home retail items or appetizers to get the party started? Check out all of the enhancements we have to offer.

Appetizers

ASSORTED GRILL-FIRED PIZZAS (Serves 6-8/Price per pizza)

Margherita	15.95
Pepperoni	16.95

GRILLED CAPRESE BRUSCHETTA	per dozen	22.95
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JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp served with Cocktail Sauce	per dozen	40.95
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CRAB & AVOCADO CRISP	per dozen	27.95
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BLUE CHEESE STUFFED CREMINI MUSHROOMS	per dozen	23.95
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CHICKEN SKEWERS	per dozen	20.95
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BBQ MEATBALLS	per two dozen	28.95
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WEBER'S HICKORY BABY BACK RIBS OR SPICY STICKY

RIBS	per dozen	38.95
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BACON WRAPPED JUMBO SHRIMP	per dozen	42.95
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HILL COUNTRY EGG ROLLS	per dozen	33.95
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STEAK SKEWERS	per dozen	45.95
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CHARCOAL GRILLED WINGS	per dozen	32.95
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SIGNATURE MINIS (Minimum order of one dozen)

Black Angus Cheeseburger Sliders	per dozen	40.95
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BBQ Meatloaf	per dozen	34.95
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Pulled Pork Minis	per dozen	34.95
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PLATTERS

GUACAMOLE & SALSA (serves 25 people)

Served with Homemade Tortilla Chips	30.95
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DOMESTIC CHEESE & FRESH FRUIT (serves 25 people)

Specialty Cheeses & Seasonal Fruit	75.95
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FIRE ROASTED CORN & SPINACH QUESO (serves 8-10)

Specialty Cheeses & Seasonal Fruit	38.95
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GRILLED VEGGIES & DIP PLATTER (serves 8-10)

A Variety of Marinated Grilled Vegetables Served with Ranch Dipping Sauce	20.95
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From Our Bar

HOST BAR

Available Based on Consumption

BEER & WINE BAR

Canyon Road Wines, Imported and Domestic Beers and Soft Drinks

Per person for 2 hours 26.00

Each additional hour per person 6.00

CALL BAR

Old Forrester Bourbon, Absolut Vodka, Beefeater Gin, Cruzan Rum, Dewars White Label Scotch, Imported and Domestic Beer, Canyon Road Wines and Soft Drinks

Per person for 2 hours 30.00

Each additional hour per person 7.00

PREMIUM BAR

Maker's Mark Bourbon, Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Bacardi Superior Rum, Johnny Walker Red Scotch, Imported and Domestic Beer, Canyon Road Wines and Soft Drinks

Per person for 2 hours 35.00

Each additional hour per person 8.00

CASH BAR

Guest are responsible for payment of alcoholic beverages

*additional fees may apply for this selection

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

WEBER GRILL LOGO APRON.....	16.99
WEBER GRILL SPICE.....	6.00/10.00
WEBER GRILL BBQ SAUCE.....	10.00
RAPIDFIRE CHIMNEY STARTER.....	25.99
SMALL STAINLESS STEEL VEGETABLE BASKET.....	24.49
WEBER WINE LOGO GLASS	10.00
WEBER T-SHIRT.....	19.95
WEBER BASEBALL CAP.....	15.00
WEBER CUTTING BOARD.....	40.95
INSTANT READ THERMOMETER.....	16.99



Contact a Sales & Marketing Manager to Book Your Party Today

Lombard or Schaumburg

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