



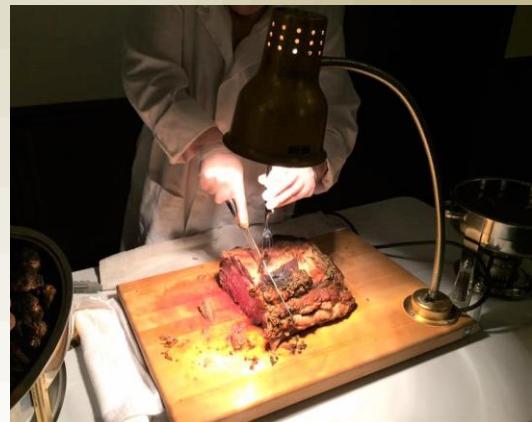
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Weber Catering & Events, LLC
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*Everything from Cakes to
Cookouts!*



**Weber Catering & Events,
LLC**

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Build your event!

Delightful Dinner: 2 Entrée selections, 3 sides/salads, bread, plates, cutlery & napkins, tea, lemonade, fruited water, coffee service. Starting around 23.76 per guest with 100 guest minimum pricing.

Add Beautiful Beginning Hors d'oeuvres: Average 2.75 per item per guest. We can bundle a nice composition of a lovely edible tablescape of hors d'oeuvres that can average between \$5-8 per guest.

Add Enchanted Endings: Cake ~
Assortment of flavors and designs and always open to your ideas. Most designs average about 2.50 per guest. No cake cutting fee when we make your cake! Final price depends on event in totality.

Options and considerations for your event ~ Upgrades, options, additions and more!

Menu modifications: additional sides or entrées, Prime Rib, steaks, lamb or other higher cuts of meat, Onsite cooking, food stations, bars,.....

Add Stations or Bars:

Savory: Carving, Salad, Pasta, Chili, Baked Potato, Martini Mashed Potatoes, Mac & Cheese, Pretzel Dipping, Homemade Chip Bar, Nacho,.....

Sweet: Ice Cream Social, Ice Cream Sandwiches, Smore's, Champagne Cheesecake, Cupcake, Chocolate Dipping, Candy,....

Plate & cutlery options: ~China; dinner & salad plates, Stainless silverware starts around \$4 per guest, option to add full china, with dessert, wine, water, coffee, etc.
~Upscale disposable plates and cutlery – great for outdoor events. \$1-2 per guest

Service Style options: ~buffet – included at no extra charge; ~Plated or Family style starts at \$4 per guest; ~Stations – per event

Linen options: paper, plastic, upscale disposable.

~ Cloth white, ivory or black linen tablecloths and accessory tablecloths, your choice color linen napkins, average about \$3.50 per guest.

Chair Covers: start around \$4 per guest.
Overlays and extras available.

Cake: flavors, designs, frosting type, displayware. Silver cake stands square or round, floating glass display, wooden cake/cupcake tower, crates,...

Displayware: Rustic, pressed metal, silver, wrought iron, cut glass, contemporary glass, color specific décor, lighted backdrop, ceiling sash décor,...

Other rentals: centerpieces, wood tower, chicken wire frame, wooden doors; solid wood or windowed, lighted backdrops, and other specific décor pieces we own.

Venue specific layout and requirements.

Some venue set ups require more staffing due to logistics, or stipulations

Staffing: Each event and venue is unique, with many factors to determine staff requirements.

Example of a Reception Menu: 2 entrees, a starch, vegetable, salad & rolls buffet w/ an

Edible Tablescape of 3-4 appetizers, Beverage station of Iced Tea, Lemonade, Coffee & Fruited Water, Wedding Cake, Cloth Linens and Linen Napkins, upscale disposable



plates & cutlery, with event staff would be around \$ 35.64 per guest.

Smaller Event, no staffing, no minimum.

Food only, Price starts around 15.54 for 2 entrees, 2 sides/salads, rolls, plates, cutlery, napkins, – FOOD ONLY no staffing, no equipment. Call us for a consultation to customize your event today!