

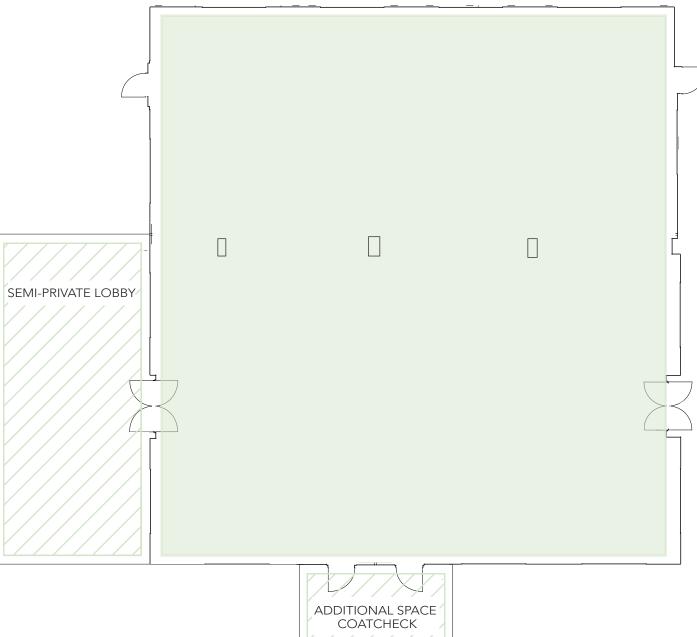
WEBER'S

10,000 SF OF SPECTACULAR INTERIOR **EVENT SPACE** AND **1,000 SF** OF OUTDOOR EVENT SPACE. FLEXIBLE INDOOR AND OUTDOOR MEETING AND PRE-FUNCTION SPACES THAT CAN ACCOMMODATE **ANY TYPE OF MEETING:** CLASSROOM AND THEATRE STYLE SET UPS, MULTI MEDIA PRESENTATIONS, SEMINARS, PRODUCT LAUNCHES, PANEL DISCUSSIONS, **CORPORATE RETREATS**, INCENTIVE PROGRAMS, INTERNAL TRAININGS, RECRUITMENT ACTIVITIES, OFF SITES, BREAKOUTS. PRIVATE BOARD ROOMS. EXTRAORDINARY FOOD AND BEVERAGE BY WEBER'S **RESTAURANT.** NIGHTLIFE ENTERTAINMENT WITHOUT LEAVING THE PREMISES...ALL UNDER ONE ROOF.



THE GRAND BALLROOM

4,554 SQ. FT **ROUND TABLES: 340 DINNER DANCE: 290** COCKTAIL STYLE: 500 THEATRE STYLE: 450 CLASSROOM STYLE: 232

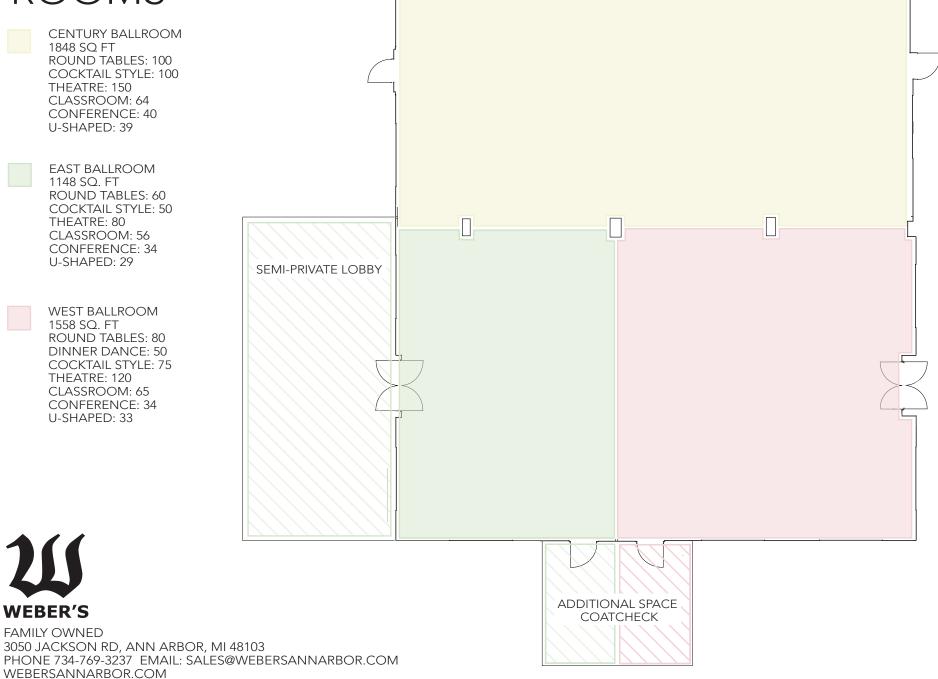








GRAND BREAKOUT ROOMS





CENTURY BALLROOM



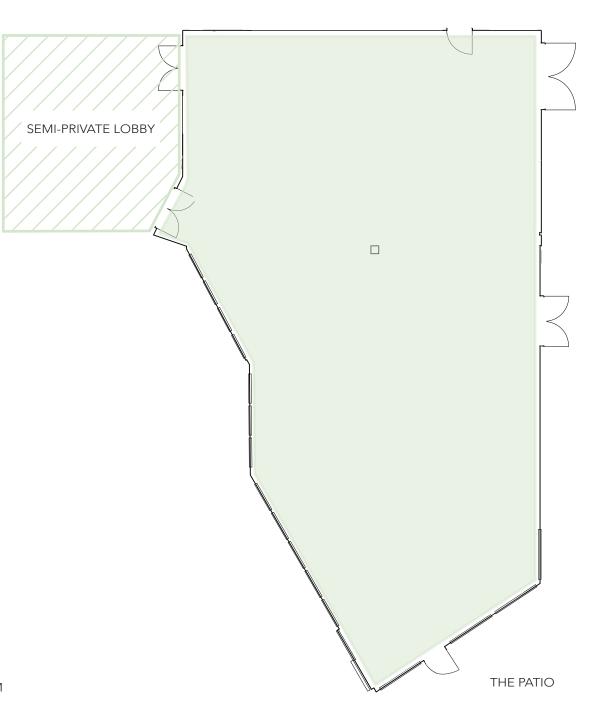


EAST BALLROOM

WEST BALLROOM

THE ATRIUM BALLROOM

3,160 SQ. FT ROUND TABLES: 200 DINNER DANCE: 170 COCKTAIL STYLE: 250 THEATRE: 230 CLASSROOM: 145



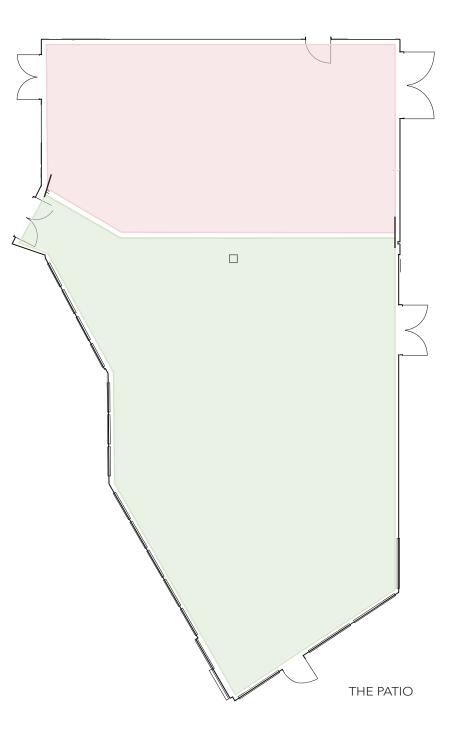




BREAKOUT ROOMS

VARSITY ROOM 1,200 SQ. FT ROUND TABLES: 60 COCKTAIL STYLE: 80 THEATRE: 100 CLASSROOM: 56 CONFERENCE: 34 U-SHAPED: 30

ATRIUM ROOM 1,645 SQ. FT ROUND TABLES: 80 DINNER DANCE: 60 COCKTAIL STYLE: 100 THEATRE: 150 CLASSROOM: 82 CONFERENCE: 40 U-SHAPED: 38







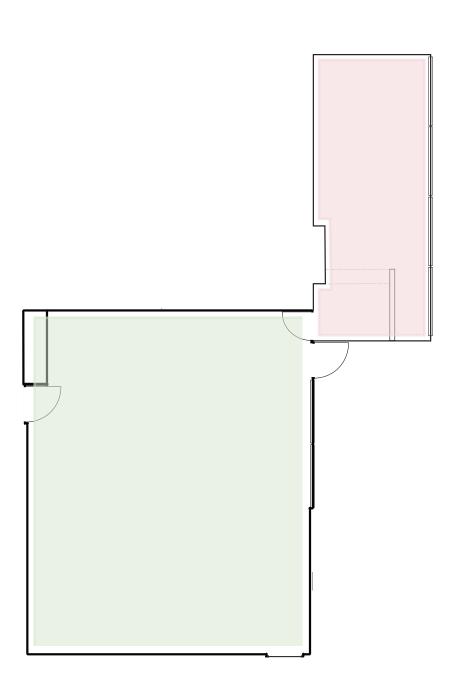
VARSITY ROOM

ATRIUM ROOM

ANN ARBOR ROOM & THE BALCONY

ANN ARBOR ROOM 1100 SQ. FT ROUND TABLES: 40 COCKTAIL STYLE: 60 THEATRE: 50 CLASSROOM: 32 CONFERENCE: 25 U-SHAPED: 25

THE BALCONY 320 SQ. FT RECEPTION: 25 CONFERENCE: 12









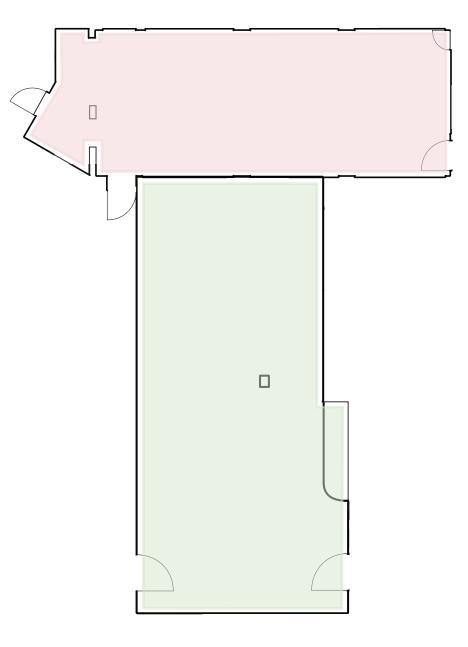
ANN ARBOR ROOM

THE BALCONY

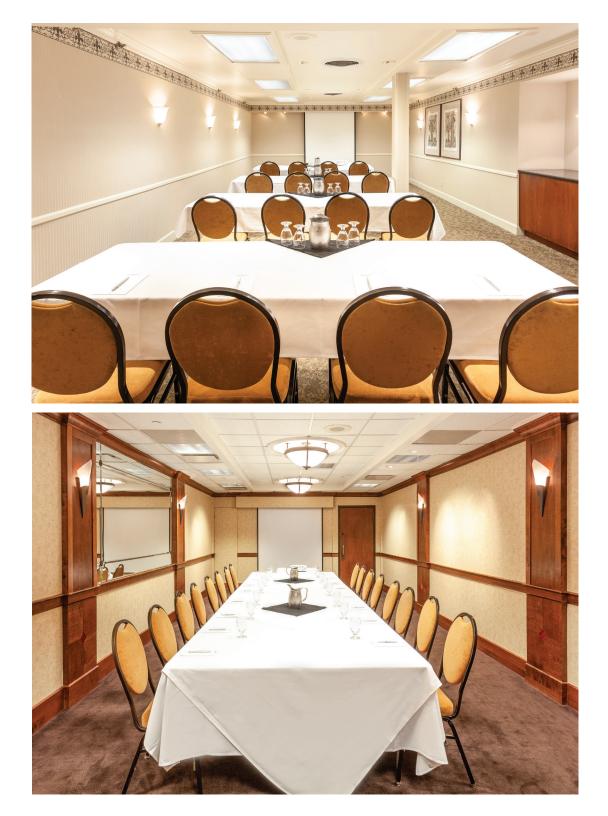
HARVEST ROOM & DIRECTORS ROOM

HARVEST ROOM 435 SQ. FT ROUND TABLES: 40 THEATRE: 40 CONFERENCE: 22 U-SHAPED: 20

DIRECTORS ROOM 540 SQ. FT ROUND TABLES: 40 THEATRE: 40 CLASSROOM: 33 CONFERENCE: 30 U-SHAPED: 26







HARVEST ROOM

DIRECTORS ROOM



HERMAN WEBER WAS BORN AND RAISED ON A FARM NEAR CHELSEA MICHIGAN, ONLY A FEW MILES WEST OF ANN ARBOR. AS A VERY YOUNG MAN, HE WORKED FOR BILL METZGER, THE FOUNDER OF METZGER'S RESTAURANT. "IT WAS DURING THAT PERIOD," HERMAN RECALLED, "IN THE EARLY 1930'S, THAT I DECIDED I WANTED A BUSINESS OF MY OWN — A RESTAURANT NO LESS — EVEN THOUGH TIMES WERE DIFFICULT IN THOSE DEPRESSION YEARS. THOSE OF US THAT WERE WORKING OFTEN WERE EARNING ONLY 25 CENTS AN HOUR."

IN THE FALL OF 1936 WEBER'S "MOMENT OF TRUTH" ARRIVED. HE HAD TO DECIDE IF HE SHOULD CONTINUE TO WORK FOR OTHERS AND BUY A MUCH-NEEDED NEW CAR, OR USE HIS HARD-EARNED SAVINGS TO GAMBLE ON A BUSINESS VENTURE. HERMAN HAD HIS SIGHTS SET ON THE ABBOT GASOLINE COMPANY WHICH AGREED TO LEASE THE STATION TO HIM AND HIS BROTHER, RHEINHOLD, FOR \$40 A MONTH, AS LONG AS THE WEBERS AGREED TO KEEP PUMPING ABBOT'S HI-SPEED GASOLINE.

IN MAY 1937, WEBER ERECTED A SIGN OVER THE STATION ANNOUNCING THE "HI-SPEED INN." THE INN CONSISTED OF A GRILL, A FEW TABLES AND CHAIRS, AND A PINBALL MACHINE TO HELP PAY THE RENT. THE FIRST WEBER MENU WAS HAND-LETTERED AND READ HAMBURGERS 15¢; 12 OZ. OF FRESH BEER 10¢. BREAKFAST OFFERINGS WERE SOON ADDED. THE QUALITY OF THE FOOD AND THE ATTENTIVENESS OF THE SERVICE AT THE HI-SPEED INN SOON ATTRACTED PATRONS WHO WOULD DROP IN REGULARLY AND SOCIALIZE OVER A BEER.

THE INN'S POPULARITY BECAME A PROBLEM FOR THE NEIGHBORS WHO DIDN'T APPRECIATE THE CARS AND PEOPLE COMING AND GOING AT ALL HOURS OF THE DAY AND NIGHT. CONSEQUENTLY, WHEN THEIR BEER LICENSE CAME UP FOR RENEWAL IN 1938, THE TOWNSHIP OFFICIALS TURNED IT DOWN, AND THE WEBERS WERE FORCED TO CLOSE. UNDAUNTED, THE WEBERS SOON DISCOVERED AN OLD TURN-OF-THE-CENTURY TAVERN, AVAILABLE FOR RENT, AND STARTED A RESTAURANT THERE CALLED THE OAK GROVE TAVERN. IN 1939, JUST AS BUSINESS WAS BEGINNING TO BOOM IN THE LAST HALF OF THE WEBER'S FIRST YEAR THERE, THE OWNER SOLD THE PROPERTY.

HERMAN WEBER RECALLS THAT THE ECONOMY OF THE AREA WAS PICKING UP AT THE TIME, AND MORE AND MORE CARS WERE APPEARING ON THE HIGHWAYS. "WE CONSIDERED OURS TO BE A HIGHWAY BUSINESS. WE FELT THAT TRAVELERS ALONG US-12 WOULD PREFER TO STOP ON THE EDGE OF TOWN RATHER THAN GO ALL THE WAY TO A RESTAURANT." BASED ON THIS REMARKABLY ACCURATE FORECAST, THE WEBERS STORED THEIR EQUIPMENT IN A LOCAL BARN AND WENT TO THE BANK TO BORROW ENOUGH MONEY TO BUY LAND AND BUILD THEIR OWN RESTAURANT ON US-12.

THE NEW WEBER'S RESTAURANT OPENED IN THE WINTER OF 1939-40. THE RESTAURANT WAS ORIGINALLY CALLED WEBER'S SUPPER CLUB, THEN WEBER'S. "WE WERE SUCCESSFUL UNDER BOTH NAMES," SAID HERMAN WEBER, "BUT WHEN WE WERE ERECTING MANY ROAD SIGNS ADVERTISING THE RESTAURANT, WE FELT THAT 'SUPPER CLUB' MIGHT NOT BE THE MOST APPEALING NAME FOR PEOPLE TRAVELING ON THE HIGHWAY." BY THE MID-1950'S THE RESTAURANT WAS KNOWN SIMPLY AS WEBER'S. HERMAN AND SONJA, HIS WIFE AND BUSINESS PARTNER, BUILT THEIR FIRST MOTEL ADJACENT TO THE RESTAURANT, A SIMPLE SEVEN-ROOM UNIT THEY CALLED WEBER'S HOLIDAY HOUSE MOTEL COURT.

WEBER'S RESTAURANT OPENED IN 1963 AT ITS CURRENT LOCATION. IT FEATURED A DINING ROOM, THE GOLDEN TREE LOUNGE, AND, BEST OF ALL, THE FAMILIAR FACES OF LONG-TIME WEBER'S STAFF, THUS MAINTAINING THE STANDARDS OF EXCELLENCE OF THE JACKSON ROAD ESTABLISHMENT. IN 1969, HERMAN AND SONJA DECIDED TO BUILD A HOTEL AT THEIR NEW SITE. THE NEW WEBER'S INN WAS DESIGNED BY JAMES LIVINGSTON WHO HAD THE INNOVATIVE IDEA FOR THE INDOOR POOL WHILE MOST HOTELS AT THE TIME HAD OUTDOOR COURTYARD POOLS.

TODAY, WEBER'S RESTAURANT AND BOUTIQUE HOTEL IS ONE OF THE VERY FEW INDEPENDENT FAMILY-OWNED AND FAMILY-MANAGED HOTEL AND RESTAURANT PROPERTIES IN THE UNITED STATES. WEBER CONTINUED TO WORK AND BE INVOLVED WITH THE BUSINESS UNTIL HE PASSED IN 2014 AT THE AGE OF 100. CURRENTLY, WEBER'S SON, KEN, AND TWO OF HIS GRANDSONS, MICHAEL AND BRIAN, RUN THE DAILY OPERATIONS.