

Cheers to the new year!

PLEASE JOIN US AS WE RING IN

2018

SUNDAY, DECEMBER 31 AT

Chicago Marriott Lincolnshire Resort

NYE Theatre Package - \$339

Includes:

- ◆ 4 course dinner for 2 at Three Embers
Dinner times - 5:30, 5:45, 6:00, and 6:15pm Only
- ◆ Breakfast for 2 at Three Embers
- ◆ Theatre Tickets for 2 (*Newsies*)
- ◆ Accommodations for (1) night
- ◆ Welcome Champagne toast, mini sweet bites, party favors, and midnight Champagne toast in Wright's Brew & Bistro

NYE Staycation Package - \$239

Includes:

- ◆ 4 course dinner for 2 at Three Embers
Dinner time - 8:00pm Only
- ◆ Breakfast for 2 at Three Embers
- ◆ Accommodations for (1) night
- ◆ Welcome Champagne toast, mini sweet bites, party favors, and midnight Champagne toast in Wright's Brew & Bistro
- ◆ *Does not include theatre*

NYE Dinner Package - \$55

Includes:

- ◆ 4 course dinner for 1 at Three Embers
Dinner time - 8:00pm Only
- ◆ Welcome Champagne toast, mini sweet bites, party favors, and midnight Champagne toast in Wright's Brew & Bistro



Offers not valid on current ticket holders, stage passes or any other discount vouchers.

10 Marriott Drive - Lincolnshire, IL 60069 - 847.634.0100

New Years 2018 Menu

1ST COURSE

Brûlée goat cheese

Roasted grape, candied pecan, grilled baguette

Smoked shrimp cocktail

Horseradish lemon crema, charred pepper relish, citrus pearl

Parsnip bisque

Vanilla crème fraiche, crispy leek, caramelized pear

2ND COURSE

Mixed artisan green salad

Shaved grana, crispy duck prosciutto, honey vinaigrette

Roasted beet carpaccio

Curly endive, smoked blue cheese, candied pecan

3RD COURSE

Grilled filet of beef, forest mushroom, celery root puree, swiss chard

Seared Halibut, marble potato, citrus braised fennel, saffron butter

Duet of short-rib, scallops, gremolata whipped potato, maple glazed baby carrot, merlot reduction

Roasted Duck breast, beluga lentil, winter squash, cherry ginger relish

Purple sweet potato gnocchi, brussel sprouts, butternut squash, heirloom beets

4TH COURSE

Dessert Duo: strawberry champagne torte, chocolate pave with caramel cream
and salted chocolate crumble