

# The WRIGLEY WRAP



THE WRIGLEY MANSION NEWSLETTER

[WWW.WRIGLEYMANSION.COM](http://WWW.WRIGLEYMANSION.COM)

JUNE 2008



at the wrigley mansion club

Fri. June 6  
**Jay, of Jay & Ash**

Fri. June 13  
**Ashley, of Jay & Ash**

Sat. June 14  
**Bill Kenny**

Fri. June 20  
**Ashley, of Jay & Ash**

Fri. June 27  
**Jay & Ash**

Sat. June 28  
**Bill Kenny**

## LIVE ENTERTAINMENT 9PM-1AM



### **Bill Kenny**

*Bill Kenny is a perfect fit for Geordie's. He is just what Geordie Hormel would look for—a young talent who enjoys a great variety of music and has the ability to play just about anything. He'll take all requests—and more often than not, nails the song. But, he has been known to laugh through it, make up words, or hum to get by. Whatever it takes, his personality shines through and everyone has a great time. If you like Jack Johnson, you'll no doubt enjoy Bill's music.*

## **HAPPY HOUR FRIDAYS AND SATURDAYS 4-7PM**

Join us for complimentary snacks, discounted cocktails, and a great lounge menu available from 4pm.

*Please note: A house buyout or scheduling conflict could cause entertainment changes. You may call ahead to Jill Johnson, 602.553.7382, to confirm our entertainment schedule.*

## **CALLING ALL DUDES!**

## **Join Us for Father's Day Brunch June 15**

The Wrigley Mansion is celebrating the special men in your life this Father's Day by offering extra special Dude Food, including barbecue chicken, ribs, fish & chips. We'll have our regular carving stations and award winning foods you don't want to miss!

Dads will have the option of choosing two glasses of beer or our regularly served champagne. No worries about dress code—you can come right off the golf course if you choose. Seating takes place in the gorgeous verandas, where the view is unlike any other in the valley. Families with larger groups, please ask about the private room options for Dad's special day.

Don't forget about the special men in your life this Father's Day, make your reservations now! Brunch, 10:30am—2:30pm, \$55 for adults; \$27.50 for children under 12. (602) 955-4079.

## **INSIDE...**

**THURSDAY SWING NIGHTS ARE BACK!**

**SUMMER UPDATE**

**CRAIG'S CORNER**

**WINE TASTING & WINE DINNER**

**WM GETS AWARD FROM THE KNOT**

**RESERVE YOUR TABLE ONLINE**

# Summer Swing Nights are Back!

PUT ON YOUR DANCING SHOES AND GET SWINGING! Steve Conrad and The Arizona Swing Association will be holding outrageously fun dance nights every Thursday from 7pm to midnight through September 18. Live music will be featured on the last Thursday of the month. A \$10 cover at the door includes a free one-hour dance lesson for those who arrive at 6 pm. Open dance begins at 7pm.

Plan on starting your summer weekends Thursdays at The Wrigley Mansion!

## Thursdays:

### JUNE

5, 12, 19 and

26 with live music by

Sherry Roberson: The Music of Ella Fitzgerald

### JULY

3, 10, 17, 24, 31 and

24 with live band to be announced

### AUGUST

7, 14, 21 and

28 with live music by

Lavay Smith and Her Red Hot Skillet Lickers (San Francisco)

### September

4, 11 and

18 with live band TBA

**For Information, Please Call Steve Conrad, 602.717.2787**

## Summertime at The Mansion

**Our Sunday Champagne Brunch:** We'll be serving our lovely brunch through the summer with lighter fare during July and August. Brunch hours are 10am-1pm. \$35 per adult; kids 12 and under are \$17.50 and the five and under set are free.

**Lounge Hours:** Will continue into the summer, 4p.m. until...well until we close!

**Restaurant:** Last summer we continued to serve dinner through the summer and it was a hit! We'll stay open again this summer, serving dinner Fridays and Saturdays 5-9pm.

**Host Your Special Events Here:** If you need a place to entertain many or a few, you know The Mansion makes a spectacular venue. Please contact [Karen Dimitro](tel:602.553.7395), 602.553.7395 anytime to see how The Mansion can make your wedding, party or other celebration special!

**Mansion Tours:** Please note that we will not conduct tours during July and August. They will resume in September.

**Think Ahead!** We continue to receive calls and bookings for the next holiday season. For availability or more information, please contact [STEPHANIE VIEIRA](tel:602.553.7383), 602.553.7383.

## WM Receives Award from The Knot Magazine's Best of Weddings 2008

The Knot Magazine has given the Wrigley Mansion the award of being rated a top pick by local brides as one of the Best Wedding Venues in Phoenix. The Knot wedding magazine listed The Mansion in their national publication, The Knot "Best of Weddings 2008" The Knot Best of Weddings is an ongoing survey of local brides and is available by invitation to registered members on the Knot.com and WeddingChannel.com.

"We are thrilled to be acknowledged by The Knot Magazine and, more importantly, by the brides we serve," says Karen. "Our goal is to make every bride's dream wedding come true.



*Karen Dimitro, The Mansion's Catering and Special Events Manager.*

## CRAIG'S CORNER: Quick Classic Apple Crisp

Our Chef Craig Leeser shares one of his favorite and easy desserts, Classic Apple Cobbler! Try it, and let us know if it will become one of your favorite standard desserts to whip up at a moment's notice.

### Ingredients:

Pie Crust (frozen, pre-made is fine)  
4 green apples  
1 cup brown sugar  
1 cup apple juice  
2 table spoons lemon juice  
2 oz dark rum  
½ cup brown sugar  
¼ cup butter  
¼ cup toasted almonds  
4 ounces water & 4 ounces corn starch (for the slurry)

### Directions:

Core and slice apples. Toss apples and save any apple juice. Place apples into a colander and macerate for 1 hour. Bring rum and apple juice to a simmer. In a separate bowl combine water and cornstarch. Mix well. Whisk it into the hot liquid, making the slurry. Remove from heat. Add apples to the slurry mix and toss. Place into pie shell. In a separate bowl blend brown sugar, butter and toasted almonds. Sprinkle on top of

the cobbler. Bake 30 minutes at 300 degrees.

**Craig's Cooking tip:** Slurry is a common thickening agent made from equal parts cold water and corn starch often used to thicken Asian sauces.



## CRAIG ON THE NEWS

Watch Channel 3, Good Morning Arizona Weekend June 28 as Chef Craig makes an appearance to talk about summer dining at The Wrigley – dinner and brunch.

You can also tune in **July 17 at 9 a.m. on Channel 3's Your Life Arizona** when Chef Craig teams up with winemaker Peter Burford of Burford and Brown Winery to talk about our Special Wine dinner July 17. For information on our wine evening, see the story above and contact [Jill Johnson](mailto:jill@wrigleymansion.com), 602.553.7382.

## POURING THE WINE AT GEORDIE'S



## Wine Tasting June 27 & Wine Dinner July 17

We have two complementary wine events coming up with special guests you'll want to meet!

### MONTHLY WINE TASTING.

June 27, 8–11pm, we'll have Certified Sommelier Craig Driml of Divine Wine Imports International and our own Chef Craig on hand to discuss the wonderful wines of the evening from Burford and Brown Winery. Chef Craig will prepare some tasty bites to cleanse your palette and give you a taste of our wine dinner to come!

As always, we keep the evening fun, lively, entertaining and educational for all. \$30 per person. No reservations necessary.

### WINE DINNER, JULY 17

Our wine dinner will be a wonderful follow-up to our tasting of Burford and Brown wines. We're planning to have Craig Driml back, along with winemaker Peter Burford, to discuss food pairings and answer questions. Please watch for more detailed information, including times and cost, in the next issue of The Wrap.

For more information, please contact [Jill Johnson](mailto:jill@wrigleymansion.com), 602.553.7382 for more information.



Wrigley Mansion Guest Bob Davidson once again contributed a beautiful photo to The Wrap! He recently celebrated his 50th wedding anniversary here, couldn't resist the striking colors of our fruit platters.



at the wrigley mansion club

**RESERVATIONS**

602.955.4079

Automated Reservation Line: 602.553.7387  
Special Events and Business Meetings: 602.553.7383

**RESTAURANT DINING**

Friday and Saturday 5-9 p.m.  
Reservations recommended

**LOUNGE HOURS**

Friday and Saturday 4 p.m. to Closing  
Lounge menu available 5-10 p.m.  
Happy Hour 4-7pm

**SUNDAY BRUNCH**

10:30am-2:30pm

**PRIVATE EVENTS**

The Wrigley Mansion is open year round for your private events of all sizes. Inquire about special summer savings. Please call The Mansion to find out how we can accommodate your event.  
602.553.7395

**Easy Online Reservations**

It's easy to make your WM reservations through the Internet. Just go to [www.opentable.com](http://www.opentable.com), click Arizona then proceed to Step 2, and type in *Wrigley Mansion*. At Step 3, enter the date, time of your reservation, and the number of people in your party. Opentable.com confirms your reservation immediately. If no tables are available, it will give you other options. Of course you may still call us directly for reservations, 602.955.4079.

**We're Here to Help**

- Banquet Operations  
ERIC WILLIS.....602.367.1445
- Catering/Sales  
KAREN DIMITRO.....602.553.7395  
STEPHANIE VIEIRA....602.553.7383
- Restaurant/Lounge Supervisor  
BRAD DEVORE.....602.553.7389
- Public Relations  
JILL JOHNSON.....602.553.7382
- Controller  
GAIL ESPOSITO.....602.553.7394
- Corporate Administrator  
YVONNE ROBERTS...602.553.7386