

The WRIGLEY WRAP



THE WRIGLEY MANSION NEWSLETTER

WWW.WRIGLEYMANSION.COM

SEPTEMBER 2011



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SUNDAY BRUNCH & FIRESIDE START OCT 2

Welcome to A New Season of Food, Drink and Music

We're excited to start a new season! As the year goes on we'll introduce fun and different ideas you won't be able to pass up. Here's a heads-up to watch out for:

TravelZoo: A super special Wrigley Mansion deal on TravelZoo this month. We won't give away the details, but we can tell you that the last time, our offer was so good that it sold out in a snap. Look for The Wrigley Mansion on TravelZoo.com **September 19-24.**

Sunday Brunch & Fireside Sundays: Starting **October 2** our spectacular Sunday Brunch returns, as well as great Sunday afternoon live entertainment. Enjoy local bands, deals on wine and drinks and a great menu. End your week....and start your week at The Mansion. **Page 4** has details.

Gift Shop: Beginning **October 2**, our gift shop will be open and you can buy shirts, glassware, a camera and more!

Lunch Tours: Fabulously popular! Pick the package that's right for you and enjoy a fascinating tour and a delicious bite to eat. Look inside for details!

Tour The Wrigley Mansion

You'll love our Tour and Lunch packages! We've paired tours with some wonderful lunch choices. Take a look at our packages, choose your favorite and come on over with friends and family!

Juicy Fruit Package



Tour and Lunch
Offered at 10am, 1pm, and 3pm
Wednesday-Saturday
Tour for One with a choice of one lunch menu item and a complimentary non-alcoholic beverage
\$25

Big Red Package



Offered at 10am, 1pm, and 3pm
Wednesday-Saturday
Tour for One with a choice of lunch 1st course, lunch 2nd course and Chef's choice dessert. Includes a complimentary non-alcoholic beverage.
\$35

Doublemint Package



Offered at 10am, 1pm, and 3pm
Wednesday-Saturday
This Package for two includes a tour, with a choice of Lunch 1st course, Lunch 2nd course, Chef's choice dessert, and one bottle of The Wrigley Mansion's Private Label Chardonnay or Cabernet Sauvignon
\$80



Wine Knowledge

A Bit About Boxed Wines . .

Box wines were invented in 1965 by Tom Angove. He took out a patent on a bag-in-a-box concept called a wine cask. The bag collapsed as wine was withdrawn, so the wine stayed fresh, protected from oxygen. Boxed wines are extremely

popular in Australia-over 50% of wine consumed there is from a box. And in Sweden it's even more.



MEET OUR STAFF: Banquet Manager Michael Lopez

I have been in the hospitality and banquet field the past 7 years, most recently working with Levy Restaurants at US Airways Center with the Phoenix Suns, Phoenix Mercury and Arizona Rattlers.

Prior to that, I worked at the Sheraton Phoenix Downtown Hotel and The Westin Kierland Resort and Spa in Scottsdale in the banquet department.

I plan to use my experience to help make The Mansion's banquet department even better, from food service to customer service. We have a strong team here and I am excited to be a part of the Wrigley team and family.

Michael is married to Michaela and they have two children: Michael, 3 and Mia, 2.

Arizona Restaurant Week

Geordie's Restaurant is participating in Arizona's Restaurant Week! Check out our the link here for our [special menu](#) and prices. (This option is only available on Sept 17th and Sept. 22nd-24th



As the Summer Sizzle is upon us,
it is never too early

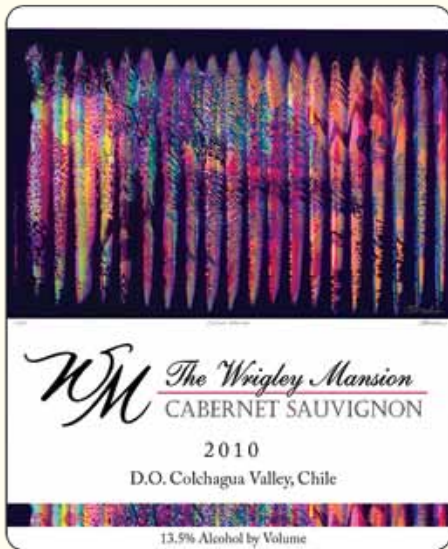
To start to plan for your company
Holiday Celebration!

The Wrigley Mansion offers the Valley's
most wonderful views that allow your guests
to dine in the element of history today!

For more information on planning your
Holiday event, please contact Liz Dodds,
Senior Catering Manager at
(602) 553-7395

Introducing our New Wrigley Mansion Private Label Wines

We're excited for you to taste the newest addition to Geordie's Restaurant and Lounge. We're introducing two delicious wines, a Cabernet Sauvignon and a Chardonnay, both from a vineyard we love in Chile. Our labels feature artwork by Geordie Hormel. Come on by and try our new wines!



William Wrigley Jr., the chewing gum magnate, built The Wrigley Mansion between 1929 and 1931 as a 50th anniversary gift to his beloved wife.

George A. Hormel (Geordie), heir to the Hormel meat-packing family, purchased the mansion in 1992. Until his passing in February 2006, Geordie devoted his efforts to restoring the property to its original 1930's splendor, and his wife Jamie Hormel continues to maintain this tradition.

The Wrigley Mansion Club wines are made from hand selected grapes from top vineyards within the Colchagua Valley of Chile. These wines are produced by the Undurraga family. In honor of Geordie Hormel, sit back, relax and enjoy the spectacular views.

Label features original artwork from the Geordie Hormel Collection.

Join Us Oct. 2 for Our First-of-the-Season Fireside Sunday

Fireside Sundays at The Mansion begins Oct. 2! From 4-7 pm relax on the patio with live music, half-off selected bottles of wine and a special menu from Geordie's.

We're excited to have our patio buzzing with activity on Sunday afternoons with live local bands providing a fun mix of tunes from mellow to rocking. Here's our Oct. music line up:

- Oct 2 - The Shammy's
- Oct 9 - Freddie Duran
- Oct 16 - Bill Dutcher
- Oct 23 - Crazy Finger





CHEF'S CHAD'S CORNER:
Chocolate Yogurt Cake

Chef Chad

INGREDIENTS

- 1 cup all purpose flour
- ½ cup Dutch process cocoa
- 1 tsp baking powder
- ½ tsp baking soda
- ¾ tsp fine sea salt
- 1 cup plain whole-milk yogurt
- 1 cup sugar
- 3 large eggs
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon chocolate extract
- 1/2 cup vegetable oil (I use rice bran or canola)
- ½ cup sugar

- 1 Tbl Dutch process cocoa
- ½ cup water

DIRECTIONS

Preheat the oven to 350° F. Grease a 9-inch spring form pan. Line the bottom with parchment paper. Whisk together the flour, cocoa, baking powder, baking soda and salt in a medium bowl. In a smaller bowl, whisk together the yogurt, sugar, eggs, and the vanilla and chocolate extracts. Pour them into the dry ingredients and slowly whisk them together. With a rubber spatula, stir the vegetable oil into the batter, making sure it's all incorporated. Pour batter into the prepared pan and bake for 40-45 minutes, or until a cake tester comes out clean.



Chocolate Syrup: Stir sugar and cocoa in a small saucepot. Add the water and set over medium heat. Bring the sauce to a simmer, stirring constantly until all of the sugar has dissolved and it is smooth and shiny. Remove from heat. Use a toothpick to poke holes in the top of the cake while it is still warm and in the cake pan. Spoon the sauce over the top of the cake and let it soak in. Cool for 30 minutes before serving.



at the wrigley mansion club

RESERVATIONS

602.955.4079
 Automated Reservation Line:
 602.553.7387



RESTAURANT DINING

DINNER: Friday & Saturday 5—9pm
 Reservations recommended

LUNCH: Wednesday—Saturday 11am—3pm

LOUNGE HOURS

FRIDAY & SATURDAY 4pm —close; Happy Hour 4-7pm
 with bar menu available

FIRESIDE SUNDAYS: STARTING OCT. 2

4-7pm with live music
 Half off selected bottles of wine. Geordie's bar menu available

SUNDAY CHAMPAGNE BRUNCH: STARTING OCT 2

Serving 10:30am—2:30pm
 \$45 per person, \$22.50 children 13 and under
 Reservations recommended

TOURS:

Wed—Sat., 10am 1pm, 3pm and starting Oct. 2 Sundays, 3pm. \$15 per person
 Please call The Mansion for more information

PRIVATE EVENTS / OFF-SITE CATERING

Business or social, large or intimate, Please call Catering/Sales to inquire
 602.553.7395

We're Here to Help

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 VINCENT R. FORGIONE...602.553.7390

EXECUTIVE CHEF
 CHAD BOLAR.....602.553.7385

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 YVONNE ROBBERTS...602.553.7386