



The Lake Elmo Insider

Newsletter for Insider Club members and customers of the Lake Elmo Inn & Event Center

651-777-8495 (Restaurant); 651-779-5994 (Event Center)

lakeelmoinn.com

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WORDS FROM... John Schiltz

Happy Holidays Everyone!

It is the last month of the year and it is a busy time for all of us. 2011 was a exciting year, business was great and we have you to thank. The last two previous years were very difficult and this year was a welcome relief. We will continue to work hard on giving you all a great experience every time you come to one of our venues and every catering event we do. We will never take for granted what each and everyone of you mean to us.

The veranda was a new addition this year and for the most part was a big success. People came from all over the Twin Cities to dine in our glass enclosure and even our neighbors stopped by to say how much they liked the new addition to the community. While building the veranda we lost a 125 year old tree which was sad but by losing the tree we were able to have the most beautiful garden. Our guests enjoyed all the gorgeous flowers and plants and we even had a couple of summer weddings out there.

This past year we also added Imation to our portfolio. We have the cafeteria and all the catering at their world headquarters in Oakdale. It has been a great

experience for us and the friendships we have made are priceless. Last month we lost a good friend from Imation; Claudette Nigon. She was the person responsible for the Lake Elmo Inn being at Imation. She was a great lady and we will all miss her. At the Inn we have lost some good friends this year too and our hearts go out to their friends and family and they will always be missed.

There is still a lot happening this month at the Inn! The "**Red Envelope**" is back and will be given out through out the month or until supplies last. Then start using them Jan. 2-Feb 10, remember no peeking! This is always a lot of fun and is the most popular promotion we offer throughout the year

When you come in for lunch or dinner do not forget to bring a Christmas ornament or a non-perishable food item to receive a free beverage. We have done this tradition for many, many years offering a non alcoholic beverage, tap beer, glass of house wine or a rail high ball. Also, if you have any extra items for the food shelf/Valley Outreach bring them for you.

We are having "**Breakfast with Santa**" on Saturday, December 10

from 8am-10am. Children under 12 will be \$10.95 and those 12 and older will be \$15.95. The breakfast will include a buffet spread filled with everything from eggs benedicts, made to order omelets, Belgium waffles, scones, muffins, smoked salmon and bagels, cheesy hash browns, assorted cereals and much more. Santa will be in our glass veranda with his elf handing out goodies as well. So bring the children and do not forget your camera.

Make your reservations EARLY for both of these occasions as space is limited. Lastly, this Insider special has kind of turned into a tradition, stop in for lunch or dinner and receive your complimentary box of turtles. Not only does our pastry chef Joni and her staff make all the fabulous desserts for the month they also make at least 3000 turtles. Well everyonehave a very Merry Christmas and a Happy New year.

~ Until next year, John

P.S Make sure you and your family stop in and see the restaurant during the holiday season, It is really something special.

Catering & Event Center News . . . from Chris

With the Holiday Season upon us, many are planning intimate holiday gatherings with friends and family at home. Here are a few ideas that we use at catered events that don't take much time to create:

Blackberry Champagne: This is a simple drink to make and it looks festive and classy. Use 1 oz. of Blackberry Simple Syrup in the bottom of your champagne glass. To finish the drink for a guest, simply fill the glass with your favorite champagne and garnish with a Blackberry.

Blackberry Simple Syrup:

- 1 cup Water
- 1 cup Sugar

1 basket of Blackberries

Bring all ingredients to a boil. Strain into a container, pressing the blackberries to push juice through the strainer.

Caprese Kabobs: These are a popular item for us at catered parties and so easy you can assemble them yourself in no time. Use a 6 or 8" skewer and create a colorful combination of cherry tomato, folded fresh basil leaf, cube of mozzarella, and calamata olive (seedless). Lightly brush with balsamic vinaigrette. Display on a tray or we like to stick them into a patch of wheat grass so they stand up. These add a splash of color on any display.

Cheesecake Display: This interactive display is always loved by guests. It is easy and fun for your guests to customize their own dish. Cut cheesecakes into squares and present on a tray or on your favorite tiered display piece. Provide toppings on the side of fresh fruits, chocolate and caramel syrup, or even crushed candy for your guests to decorate their own dessert.

You can see photos of these ideas, and many others, on our website, www.lakeelmoinn.com, click on the catering tab and view our photo gallery.

We have shared in many memorable events with you this year: anniversaries, birthdays, family reunions, celebrations of life, holiday parties, class reunions, graduations, baby showers, wedding showers, and the list goes on. Most often, you are still coming to us to help you manage your family wedding receptions. This has definitely become one of our specialties. The exceptional thing about planning these special occasions with you has been the relationships that are developed with you throughout the intimate planning process. You should be enjoying every moment of your celebrations, not fussing with last-minute event details when hosting large events. When you work with the Lake Elmo Inn, you can relax: we handle everything so you can focus on what's truly important. Whether you host your gathering at the Event Center or use us for catering, our staff will uncover the vision you have for your special day and work with you to make your dreams a reality.

From John and I, our children Laura, Hunter, Anna, Frank and Sam, and all of us here at the Lake Elmo Inn and Event Center, may your holidays be filled with love, warmth and happy memories!

~Cheers, Chris



Erik's Excerpts . . .



Happy Holiday. We are looking forward to a busy month and ready to make your holiday parties as special as possible.

We are having our 2nd Annual Complimentary Holiday Wine Sampling for our wine connoisseurs and those that would like to learn more about wine or those that would like ideas for picking a wine out for your holiday parties. From Wednesday, December 7th - Thursday, December 22nd, you can sample several wines that we offer at the restaurant. All wine tastings will take place from 5pm-7pm (or until all samples are gone). Samples will be given on a first-come, first-served basis.

Representatives from different vineyards will provide samples and answer any questions you have about their wines. The schedule (on right) is broken down week-by-week to highlight certain wines, varietals or vineyards. This is a opportunity to enjoy a wine you like or try one you have not tasted before. No purchase or reservations are required-this is a gift from us to you. Feel free to call us at **651-777-8495** for more information. As always, if you attend one (or more) of the holiday wine sampling experiences, we welcome your feedback. We look forward to seeing you this month and again in the New Year. I wish everyone a safe, fun and joyous holiday season.

Merry Christmas ~Erik

Wine tasting begins at 5pm and goes until samples are gone.

Please note: Samples will be given on a first-come, first serve basis.

No purchase necessary.

Schedule of Complimentary Holiday Wine Sampling

Date	Wine Type	Vineyard	Representative
Dec. 5-9, 2011: Washington State Wine Week			
Dec. 8	Chardonnay	Chateau St. Michelle	Chris Johnson
Dec. 9	Viognier/Merlot	Novelty Hill	Deb Yanker-Black
Dec. 12-15, 2011: Pinot Noir & Chardonnay Week			
Dec. 12	Chardonnay	Fess Parker	Jane Greenheck
Dec. 13	Pinot Noir Chardonnay	Rex Hill Rombauer Vineyards	Mary Beth Gallagher
Dec. 14	Pinot Noir	Angeline, Martin Ray Winery, Calera, St. Innocent Winery	Deb Yanker-Black
Dec. 15	Chardonnay Pinot Noir	LeCrema Winery, Sonoma Cutrer, Stone Street Winery Migration	Chris Johnson
Dec. 19-23, 2011: Cabernet Sauvignon Week			
Dec. 20	Cabernet Sauvignon	Marietta	MaryBeth Gallagher
Dec. 21	Cabernet Sauvignon	Sebastiani Vineyard, Robert Mondavi Winery	Kelly Sanders
Dec. 22	Cabernet Sauvignon	Simi Winery, Silver Oak Alexander, Beringer Knights Valley, Estancia	Ryan Rasset

Tidbits from Thomas.....

The holidays are also a "prime" time to celebrate. If you're looking for a prime rib to serve at Christmas or other seasonal gatherings, we can help. We weigh the prime for the amount of people you will be serving. It comes seasoned and in a disposable pan for cooking, along with sides of creamy horseradish and au jus. Cooking directions will also be provided with your order. Give us a call at **651-777-8495** and order your prime in time for Christmas. Have a great holiday season! ~Chef Schiller



P.O. Box 182
3442 Lake Elmo Avenue North
Lake Elmo, MN 55042

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Have you moved? If so, please provide your new address by email at elmoinn@aol.com or phone at 651-777-8495. Thanks for helping us keep our records current!

Customer's
Address
Here

The Inn's December Features

Sunday Brunch (\$21.95) & Tuesday Buffet (\$13.95)

- Dec. 4 & 6—Fried Chicken
- Dec. 11 & 13—Beef Bourguignon
- Dec. 18 & 20—Chicken Marsala

Wednesday & Thursday Lunch Buffets (\$13.95)

- Dec. 7—Lemon Chicken
- Dec. 8—Broiled Cod
- Dec. 14—Roasted Turkey
- Dec. 15—Chopped Sirloin
- Dec. 21—Steak Diane
- Dec. 22—Chicken Alfredo

Monday Senior Appreciation

- Dec. 5, 12, 19 & 26

Christmas Eve Day Brunch (\$25.95)

- Dec. 24—Prime Rib & Sugar Cane Shrimp

New Year's Day Brunch (\$25.95)

All featured entrees subject to change



One Dozen Turtles

This coupon entitles you to
**ONE DOZEN HOMEMADE
TURTLES**
with the purchase of lunch
or dinner entrée,
or a buffet.

Limit one Coupon per person
No cash Value. No exceptions.

Offer valid through Dec. 31, 2011

For information about the Lake Elmo Inn's Innsider Club, visit lakeelmoinn.com or contact Jill Heinbigner, editor, at elmoinn@aol.com. Your feedback and comments are welcome!