

Suite Fire

BAR + GRILLE

JAN 2020



ALL
JAN
LONG

Winter Menu Features

4PM - 10PM

Escape the Winter weather with these delicious seasonal menu features from Chef!

Bacon Spinach Dip Appetizer - \$9.00

Sautéed baby spinach mixed with Parmesan cream reduction and topped with crisp bacon crumbles. Served with fried pita chips.

Chili - \$3.00 Cup or \$5.00 Bowl

House beef and bean chili loaded with peppers, onions, and tomatoes. Bowl portions are served in a bread bowl.

Hot Prime Rib Sandwich - \$12.50

Comfort food elevated to new heights. Shaved herb slow roasted prime rib piled high on aged cheddar garlic mashed potatoes and cheddar crusted sourdough, all smothered with a red wine demiglace.

Impossible Florentine Pasta - \$13.00

Seasoned impossible sausage tossed with shells and a Florentine sauce. Topped with herbed cheese and served with Parmesan crusted Texas toast and your choice of soup or side salad.

Apple Marinated BBQ Ribs

\$15.00 Half or \$22.00 Full

Roasted curry apple marinated baby back pork ribs, slow cooked for ultimate tenderness. Ribs are lathered in a garlic IPA BBQ sauce. Served with your choice of two sides.

Broccoli Au Gratin Side Dish - \$3.00

Add this seasonal favorite to your entree! Creamy cheesy broccoli topped with a golden brown herbed bread crumb crust.

Chocolate Pecan Lava Cake - \$7.00

A chocolate lava cake filled with salted caramel pecans and topped with a butter pecan ice cream and smooth caramel sauce.

THURS
JAN
9

Law Enforcement Appreciation Day

6AM - 10AM + 4PM - 10PM

We are so very thankful for all that our local law enforcement do for our community. Their hard work and dedication do not go unnoticed!

To appreciate our local law enforcement, we are extending some special discounts during our breakfast and dinner service.

Breakfast

Buy One Entree - Get One Free

Dinner

Buy One Entree - Get One Free
\$2.00 Domestic Beers

To receive the discount, just show a valid employee badge or business card.

PEOPLE ARE SAYING...

"Great atmosphere with live music, delicious food, a menu with lots of options, and top notch service. The Chef even came by our table to see how our meal was and also brought us his famous fried strawberries, they were amazing!"

- John, Google Review

LOCATED IN HOLIDAY INN & SUITES - 7601 N. ORANGE PRAIRIE ROAD, PEORIA

MON
JAN
13

DIY Chunky Blanket Workshop

6PM - 8:30PM

The Simple Things will be leading you in a step-by-step hand knitting process to create a super cozy, one-of-a-kind blanket. The blanket requires no needles or knitting experience! All materials are provided. You will receive enough chunky chenille yarn to make an (approximately) 40" x 50" blanket depending on size of your stitches.

PLEASE NOTE: You will be able to choose your yarn colors before you arrive. In order to make sure that the yarn is ready for when you arrive please visit the following link and select your yarn choices. We will try our hardest to get you the colors you have requested, but at times colors do go on backorder. Please make sure to provide us a current phone number or email address to contact you if your yarn you choose is on backorder.

<https://forms.gle/PyubSUVbaC2s3bpSA>

Tickets must be purchased in advance. To sign up and secure your spot visit The Simple Things Website or their Facebook page. Price is \$80 per person.

Suite Fire will be featuring some fun apps and drinks for the evening.

Cozy Cocktail Special

Spicy Pigs In A Blanket - \$5.00

Shrimp In A Blanket - \$10.00



SUN
JAN
19

Kids in the Kitchen - Sandwich Showdown

12:00PM – 3:00PM

Do you have a little chef at home? Join us for a fun filled Kids Chef Competition at Suite Fire!

Kids will create a SANDWICH recipe using any of the selected ingredients. Kids will present their recipe, help prep the recipe to be cooked, and our professional chefs will cook their recipe for judging. Prizes will be awarded for Judges Choice and People's Choice winners.

PARTICIPATION REQUIREMENTS:

Kids must be between the ages of 6 to 12.

Limited Competitors - we are only taking the first ten kids who sign up to participate in the competition.

Price is \$15.00 per child, price includes a chef's apron, their finished recipe for them to eat, and a children's beverage.

Sign up by purchasing a ticket on Eventbrite. You must sign up by Jan 15th.

RECIPE CREATION REQUIREMENTS:

Recipe must be a sandwich.

Recipe can only include the following ingredients: *Chicken, Chicken Bites, Bacon, Beef Slider Patty, Mozzarella Cheese Stick, Gouda Cheese Sauce, Cheddar, Swiss, Provolone, American Cheese, Slider Buns, Texas Toast, Pita Shell, Corkscrew Pasta, Peanut Butter, Jelly, Honey, Broccoli, Tomatoes, Cucumbers, Celery, Red Onion, Baby Carrots, Diced Potatoes, Lettuce, Ranch, BBQ Sauce, Mayonnaise, Salsa.*

Kids must create their recipe before the contest date. They must bring their completed recipe card to the contest. Card can be downloaded at http://suitefire.com/wp-content/uploads/Kids_Cooking_Contest_Recipe_Invite_Card.pdf

CONTEST DETAILS:

To view dining details, contest prizes and more - visit our website at www.SuiteFire.com/Events

MON
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20
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Cheese Lover's Week



4PM – 10PM

FRI
JAN
24

WE LOVE CHEESE. Join us in celebrating this culinary treat during National Cheese week with Chef's special cheese features.

CHARCUTERIE SLATE - \$14.00

Includes three cheeses, candied bacon, and candied walnuts served in a Parmesan tuile bowl.

HAPPY HOUR CHEESE - \$5.00

Assorted cheeses served on a roasted garlic lavish.

WED
JAN
22

DIY Home Sign

6PM - 8:30PM

Join us for our very first workshop with Need'a Create It!

In this workshop they will lead you in creating your very own HOME sign adding a beautiful boxwood wreath and sheer ribbon.

\$45 Per Person

Price includes: All supplies provided, 19.5x9 sign, 6" wreath and ribbon, and 1 drink ticket for a beverage at Suite Fire Bar & Grille.

Payment & pre-registration are required to reserve your spot. Space is limited.

Payment via PayPal to nspratt36@gmail.com



SAT
JAN
25

Irish Coffee Day

6AM - 10AM, 4PM - 10PM

Celebrate National Irish Coffee Day at Suite Fire with Irish Coffee features for both breakfast and dinner service.

BREAKFAST

Irish Coffee with Jameson or Baileys - \$5.00

Irish Creme Stuffed Crepe - \$8.00

Two delicate crepes stuffed with Irish cream cheesecake dusted with powdered sugar and topped with house Kahlua whipped topping.

DINNER

Irish Coffee with Jameson or Baileys - \$5.00

Bailey's Creme Brulee - \$7.00

The perfect ending to your dinner! A Irish cream creme brulee is decadent and flavorful with each spoonful.

THURS
JAN
30

Suite Night Happy Hour All Night

4PM - 10PM

Warm up from the winter weather with Suite Night, featuring our Happy Hour specials ALL NIGHT LONG!

\$5.00 Happy Hour Appetizers

\$2.00 Domestic Beers

\$3.00 Craft Beers

\$4.00 Well Drinks

\$5.00 House Wine

\$6.00 Mules

FRI
JAN
31

Hot Chocolate Day

4PM - 10PM

January 31st is National Hot Chocolate Day! Celebrate this indulgent winter favorite with Chef's delicious features.

Hot Chocolate - \$2.50

Choose from a traditional hot chocolate with cocoa, a white hot chocolate with white chocolate, or a Mexican hot chocolate to add some heat.

Adult Hot Chocolate - \$5.00

Add a little adult goodies to your hot chocolate. Choose from Rumchata, Peppermint Schnapps, or Baileys. Top with Rumchata whipped cream for just \$1.00 more.

White Chocolate Brownie Sundae - \$8.00

This mouth watering dessert is big enough to share (or don't, we won't judge!). Featuring a rich brownie with your choice of ice cream. Served with four hot chocolate shooters.