

ELF

The Musical

at Fireside Theatre in Fort Atkinson, WI

Thursday, December 6, 2018

Bus departs Tallent Hall at 9:30 am and returns at 6 pm



Based on the beloved holiday film, this hilarious fish-out-of-water comedy is now a must-see holiday musical. Buddy, a young orphan, mistakenly crawls into Santa's bag of gifts and is transported to the North Pole. The would-be elf is raised, unaware that he is actually a human, until his enormous size and poor toy-making abilities cause him to face the truth. With Santa's permission, Buddy embarks on a journey to New York City to find his birth father and discover his true identity. Faced with the harsh realities that his father is on the naughty list and his half-brother doesn't even believe in Santa, Buddy is determined to win over his new family and help New York remember the true spirit of Christmas. This modern-day holiday classic is sure to make everyone embrace his/her inner elf!

Questions: Call Frances M. Kavenik 262-654-7570 or Tui Wyllie 262-909-4674

56 spots available



Registration: Elf the Musical Members \$90 Guests \$95 **Register by November 1, 2018**

Name _____ Check # _____

Email _____ Phone _____

Emergency contact name & phone _____

Vegetarian or Gluten-free? (check): _____ Dietary restrictions: _____

Deliver cash registration to the ALL office in Tallent Hall. Deliver or mail checks payable to 'UW Parkside/ALL' to Vanessa. Credit card registration for members must be submitted online; an email with a member registration LINK will be sent around the 1st Monday each month. NO online credit card registrations can be accepted for guests. Members get preference over guests in signing up. A fee of \$5 will be charged for registration changes.

Schedule for Elf the Musical

9:15 AM: You arrive at Tallent Hall

9:30 AM: Bus leaves Tallent Hall – display parking pass in car

11:15 AM: Lunch

1:30 PM: Showtime

4:30 PM: Leave Fort Atkinson

6 PM: Return to Tallent Hall

Featured Menu:

Seafood St. Jacques

Gulf Shrimp and New England Sea Scallops in a white Wine Cream Sauce topped with Garlic Butter Toasted Croutons.

Freshly Baked Breads from our Artisan Bakery

ROAST PORK LOIN

Slow Roasted Pork Tenderloin sliced and crowned with a rich Port Demi-glaze. Served with Zucchini Noodles with Diced Tomatoes, Fresh Cranberry Sauce, and a blend of Wild Rice, Couscous, Quinoa, and Barley.

Rumchata Cheesecake

Topped with a Christmas Cookie
Coffee, Tea and Milk