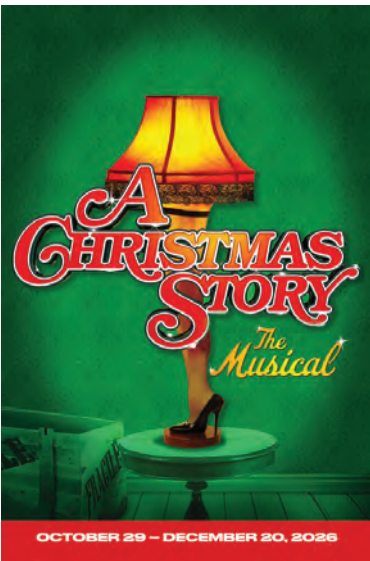




The Flame

JUNE 2026

A NEWSLETTER DEDICATED TO GROUPS, ORGANIZATIONS AND FRIENDS



“It was one of the most memorable times I had ever spent in the theatre.”

– Ed Flesch
Artistic Director

The
FireSide

OUR FAVORITE CHRISTMAS TRADITIONS!

I LOVE CHRISTMAS MOVIES. ALL OF THEM. “WHITE CHRISTMAS,” “A CHRISTMAS CAROL,” “HOLIDAY INN,” YOU NAME THEM, I LOVE THEM. EVEN THOUGH I HAVE DVDS OF JUST ABOUT EVERY CHRISTMAS MOVIE UNDER THE SUN, I WAIT UNTIL THE ACTUAL CHRISTMAS SEASON AND WATCH THEM WHEN THEY COME ON TV – IT’S TRADITION!

Like millions of other fans, I’m one of those folks who watches the A CHRISTMAS STORY 24-Hour Marathon on TNT every single year. I probably see it three or four times each year. Even though I know every line and everything that’s going to happen I still never fail to be entertained and enchanted.

You can imagine my delight a few years ago when they opened a live musical version of A CHRISTMAS STORY on Broadway. Now, not only could I enjoy watching it, but I could someday do my very own production of this Christmas classic.

And I did!!! I directed a production of A CHRISTMAS STORY: THE MUSICAL back in 2019. It was as joyful and rewarding an experience as I knew it would be, better even! I got to fill our stage with all my favorite characters telling one

of my favorite stories in a sparkling musical adaptation with great music and dancing and great good humor.

As with so many things, what’s old is new again. This season The Fireside is presenting a brand-new production of A CHRISTMAS STORY: The Musical directed and choreographed by the team that brought you MATILDA. All those great characters and moments will be back on our stage – Ralphie, The Old Man, his “major award” leg lamp, the bully and his henchmen, Miss Shields, Santa, and of course Ralphie’s Christmas wish for that Red Ryder Carbine BB Gun. Plus it has music! Great music! Songs and dances performed by a cast of Broadway and Regional performers.

Whether you are already a fan of A CHRISTMAS STORY like I am or you are one of the very few who have never seen it, I guarantee that you will be transported to a world of Christmas cheer, nostalgia, hilarious comedy, and warm family fun when you come to see our production of A CHRISTMAS STORY: THE MUSICAL at The Fireside.

Plan now to join us for another magical Christmas memory!

Ed Flavel

Scenes from our 2019 production of A CHRISTMAS STORY: The Musical.



**CELEBRATING
62 YEARS
OF KLOPCIC
FAMILY
HOSPITALITY!**



THE FABULOUS BACKSTORY BEHIND GREEN BAY'S "C & M PRESENTS"

LEARNING FROM EACH OTHER!

Fifteen years ago, Sue Broberg had what many people in Wisconsin would consider a dream job - Administrative Assistant to the Green Bay Packers' head coach! She learned a lot about event planning and travel arrangements there, including making her own for a couple of Super Bowls. As fun as that was, when her daughter Caroline was approaching Kindergarten, she knew she needed something with more flexibility and required less time. So she dropped out of the regular work force and started her own company named "Caroline & Mom."

Initial bookings were mostly in the Green Bay area. Then she met Susan Beno, a chef and culinary instructor who did a class for them. That led to some food tours, shopping, touring of production facilities, and ultimately a branch of the company called Fantastic Finds Food Tours. Now as partners and best friends, they run over 50 trips per year for a wonderful group of clients and also serve as a receptive operator for senior centers, tour companies, and incoming cruise ships.

They went beyond NE Wisconsin to include The Fireside which is both a food destination and all-around tour her

travelers really love. We're thrilled to be a staple trip for them several times a year.

When C & M started traveling again post Covid there was so much interest in getting out they re-scheduled trips that had been cancelled and got right back to work. Adding extended three to four day trips was a natural evolution at that point. Since then they've teamed up with Colette Tours for longer domestic and international trips, but day trips are still their bread and butter.

The food tours bring in a somewhat younger clientele, making their main age group all the way from 50 to 90. Both Susans escort every trip together. They're very hands on, serving coffee and continental breakfast onboard along with snacks and treats. They might include a cooking class in a cranberry bog, or a historic Belgian lunch in Door County. On a shopping stop at Trader Joe's, travelers learn about what's in season. They share recipes - like a lifestyle show on wheels!

What Sue likes most about The Fireside trips is that they're self-contained with everything they need in one place. It gives them a chance to relax and enjoy the

"Every trip, every audience, every group is different - but it's all fun. If it's not fun, we don't do it!"

experience, too. She also loves the shops. When they have two trips to the same show like they do for A CHRISTMAS STORY she can scope it all out the first time and then buy it all on the second! They both also appreciate how we consistently serve hot food hot and cold food cold to such a large group with great efficiency.

Sue's daughter Caroline is now 18 and heading off to college in Chicago this fall. She's done some hosting on tours but is a self-described "theatre kid" who wants to study acting and costume design. Sue's husband, Lance is in hospitality with Best Western. C & M remains a great pre-retirement career for Sue. Susan Beno and her husband Jim's children are grown as well so the ladies will continue to travel. Like it says on their website, "tours of all tastes and sizes happening every week." It seems that encouraging people to combine their love of food with their spirit of adventure has been quite the winning combination for them. We look forward to working together for many years to come!

KNOW WHAT'S NEW!

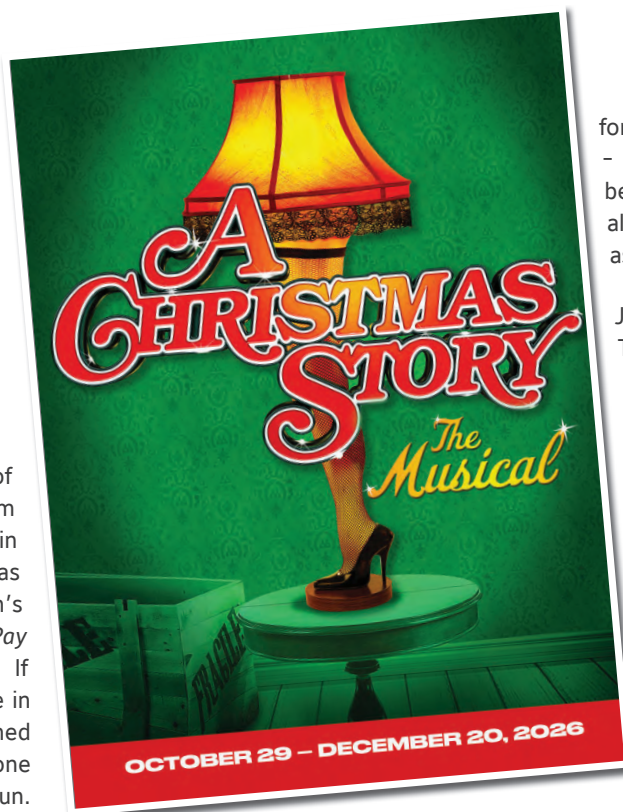
MORE LOVE FOR A CHRISTMAS STORY!

Produced by the film's original Ralphie, **A CHRISTMAS STORY - The Musical** opened on Broadway in 2012 to fabulous reviews. It was nominated for three Tony Awards, two Outer Critics Circle Awards, and six Drama Desk Awards. Broadwayworld called it a "twinkling Christmas delight." Theatremania called it "good, old-fashioned musical comedy."

The show already had a following, of course, from the popular 1983 film starring Peter Billingsley, Darren McGavin as The Old Man, and Jean Shepherd as the voice of adult Ralphie. It's Jean's book, *In God We Trust: All Others Pay Cash* that the movie was based on. If you've forgotten the plot, it takes place in 1940's Indiana. A bespectacled boy named Ralphie has a big imagination and only one wish for Christmas - a Red Ryder BB Gun. A kooky leg lamp, outrageous pink bunny pajamas, a cranky department store Santa, and a triple-dog-dare to lick a freezing flagpole are just a few of the obstacles that stand between Ralphie and his goal. It captured a simpler time in America with delicious wit and a heart of gold.



The music for the stage version was written by Benj Pasek and Justin Paul who also wrote music for the hit movies *LA LA LAND* and *THE GREATEST SHOWMAN* and



for the hit Broadway show *DEAR EVAN HANSEN*. It's described by The Hollywood Reporter as a "peppy, period-flavored score with catchy lyrics and robust melodies that strengthen the characters and situations."

We're also excited to announce our guest director and choreographer for this show will be Justin Brill and Shanna VanDerwerker who led the creative team



for our 2024 production of *MATILDA* - the first time for them collaborating behind the table at The Fireside! They've also both appeared here several times as performers.

Justin is an Assistant Professor of Theatre Arts at Illinois Wesleyan University and a Chicago based director. He performed on Broadway in *RENT*, *ALL SHOOK UP*, and *HIGH FIDELITY* as well as the National Tours of *WICKED* and *BEAUTY AND THE BEAST*. Other Directing credits include *MAMMA MIA* for Music Theatre Works and *LYSISTRATA* for Refuge Theatre Project.

Shanna is a Chicago based choreographer and instructor at Roosevelt University's Chicago College of Performing Arts and Visceral Dance Center. She has performed on Broadway, with National Tours, for Regional Theatres, and Walt Disney World. Previous choreography here includes *NEWSIES* and *SINGIN' IN THE RAIN* as well as at Porchlight Music Theatre and Mercury Theater Chicago.

Here's more original Broadway reviews to help promote your trip to The Fireside:

"This musical is everything a piece of musical theatre ought to be."

Broadway World Baltimore

"I was dazzled. You'd have to have a grinch-size heart not to feel a smile spreading across your face."

New York Times

"Amazing! Hilariously entertaining!"

Albuquerque To Do

A Nostalgic Look Back at a 1940's Christmas!



**SEE
WHAT'S
COOKING**



FEATURED MENU

*For Wednesday, Thursday, Friday, and Saturday Matinees,
Friday and Saturday Evenings,* and Sunday MIDDAY.*

Cream of Lobster Soup

Freshly Baked Breads from our Artisan Bakery

Grilled Atlantic Salmon

A 6 oz. filet of Fresh Atlantic Salmon flame grilled and delicately finished in the oven for a perfect flake, served with a delicious homemade Creamy Dill Sauce.

Sliced Roast Beef Tenderloin

Chef Carved Medallions of Roast Beef Tenderloin, seared, then slowly cooked, finished with a glorious Chef-made Béarnaise Sauce.

Above entrées served with Roasted Butternut Squash and Brussels Sprouts with Jones Cherrywood Smoked Canadian Bacon.

Chicken Parmesan

Boneless Breast of Chicken coated with Seasoned Breadcrumbs, sautéed until golden brown then served on a bed of Fettuccini Noodles and topped with our Signature Italian Tomato Sauce. Served with Brussels Sprouts with Jones Cherrywood Smoked Canadian Bacon.

Vegetarian Puff Pastry Pot Pie

A wide variety of Seasonal Vegetables, Fresh Herbs, Potatoes, Onions, Peas, and Carrots cooked in our Homemade Vegetable Stock, stuffed into a purse of Puff Pastry, and baked in the oven until golden and crispy. Served with a Hearty Vegetable Reduction Sauce.

Black Forest Cake

Our version of the rich and decadent traditional Black Forest Cake topped with our own made from scratch Fresh Whipped Cream.

Coffee, Tea and Milk

The Thursday Evening Signature Buffet begins with our Signature Salad topped with Papaya Chutney Dressing and served with Freshly Baked Breads. Enjoy two special entrée selections in addition to Beef Tenderloin and Roast Turkey from the Carving Station, Barbecued Pork Back Ribs, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Beer Batter Fried Cod, Shrimp and Scallops Fusilli with Tomato Butter Sauce, Fresh Atlantic Salmon, Sweet Potato Soufflé, Whipped Idaho Potatoes and Steamed Farm Fresh Vegetables. Black Forest Cake for dessert plus coffee, tea and milk.

The Sunday Matinee Brunch begins with Pastries from our Bakery and a Fresh Fruit Smoothie. Enjoy Roast Turkey and Jones Ham from the carving station with a buffet of Eggs Benedict on Jones Canadian Bacon, Scrambled Eggs, Jones Bacon and Sausage Links, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Biscuits and Sausage Gravy, Fresh Atlantic Salmon, Buttermilk and Chocolate Chip Pancakes, Breakfast Potatoes, a featured Beef Tenderloin dish, and Steamed Farm Fresh Vegetables. Black Forest Cake for dessert plus coffee, tea and milk.

Saturday Evening's menu also includes an Appetizer course.

This menu brings together comforting classics, elevated flavors, and seasonal touches designed to give guests a memorable dining experience from start to finish.

The new Cream of Lobster Soup is rich and velvety, crafted with slow-simmered lobster stock, delicate herbs, cream, and tender pieces of lobster throughout. The soup delivers deep seafood flavor balanced with smooth texture and subtle sweetness, making it both elegant and comforting. It's a perfect example of classic preparation with a refined touch that highlights quality ingredients and attention to detail.

Another exciting addition is the Vegetarian Puff Pastry Pot Pie, featuring roasted seasonal vegetables in a savory herb cream sauce, baked beneath golden flaky puff pastry. This entrée offers a hearty and satisfying option that delivers comfort while showcasing fresh vegetables and rich flavors in every bite.

The menu also features timeless guest favorites including Chicken Parmesan, prepared with crispy breaded chicken, rich marinara, and melted cheeses; Grilled Atlantic Salmon, perfectly seasoned and grilled to enhance its natural flavor; and Sliced Roast Beef Tenderloin, cooked tender and juicy for a classic centerpiece entrée.

Flavorful seasonal sides include Roasted Butternut Squash, bringing natural sweetness and warmth to the plate, along with Brussels Sprouts with Jones Cherrywood Smoked Canadian Bacon, combining smoky savory flavor with caramelized roasted sprouts for a balanced and satisfying dish.

This menu reflects our team's commitment to quality, comfort, and creating an experience that you and your guests will remember long after the meal is over.

Kevin Halpin
Executive Chef

Coming Shows!

We look forward to helping you promote your trips to The Fireside. Promotional materials can be ordered for any of our upcoming shows through Group Sales or on our website.



GROUP SALES CORNER



One of the most beloved holiday movies from the 1980's is coming to The Fireside's theater in the round!

A CHRISTMAS STORY is the ultimate holiday comedy that proves Christmas dreams—and disasters—go hand in hand. Set in the 1940s, it follows Ralphie Parker's relentless mission to get a BB gun, while every adult within earshot insists he'll "shoot his eye out." Between dodging bullies, surviving embarrassing outfits from his Aunt, and witnessing his dad proudly display the world's strangest lamp, Ralphie's adventures are pure chaos. Toss in a kid getting his tongue frozen to a flagpole and a Santa who's more "boot to the face" than "ho ho ho," and you've got a hilariously exaggerated look at childhood that feels just a little too real. It's loud, ridiculous, and packed with moments that will have you laughing and cringing—basically, just like every family Christmas. This is one of my favorite movies to watch every Christmas season and I'm very excited to see it live on the Fireside stage!

For personal help with any of your bookings, call us at 920-563-9505 or email groupsales@firesidetheatre.com.



If you're still hoping to get a fall booking for COME FROM AWAY or a holiday booking for A CHRISTMAS STORY, now is the time to call.

You can always reach me or another Group Sales representative Monday through Friday from 11 - 5 at 920-563-9505, or email your question or request to groupsales@firesidetheatre.com. Happy Traveling wherever the road takes you this summer!

Frankie Elmore

Frankie Elmore, Group Sales Lead



GIFT SHOP SPOTLIGHT

Shop online anytime at firesidetheatre.com

Take home a bit of Christmas Story nostalgia!

Why do we love A CHRISTMAS STORY? Its enduring status as a staple of American culture comes from its relatable childhood wonder! The film and the show brilliantly capture the all-consuming obsessive desire to get that ONE perfect gift. In Ralphie's case it was a Red Ryder BB gun but it could be anything. It's also easy to relate to. The holidays aren't perfect - Santa might be grumpy, children might throw tantrums, and dinner might not turn out as well as you hoped. Yet through it all, family is family and that equals love!



CONTACT US TODAY AND SAVE!

CALL 920-563-9505

EMAIL groupsales@firesidetheatre.com

ONLINE FiresideTheatre.com

GROUPS ARE OUR SPECIALTY - SO SPECIAL DISCOUNTS APPLY!

WHAT IS A GROUP?

At The Fireside, there are many benefits for any group of 13 or more people (18 for the Sunday Middy). Our prices include both dinner and the show, however gratuity is not included.

Hold seating with a small deposit while you finalize your count, due four weeks before your visit. For weekday matinees, 18 paid tickets earns a complimentary package. For all other shows every 20 paid tickets earns a comp. There is plenty of safe, free parking on-site for coaches and cars. The Fireside is accessible to guests with disabilities. Please let us know what special needs you have when making reservations.

- Save up to \$17.00 per person over individual ticket prices when you book a group of 13 or more. Please see our menu page for the menu choices for A CHRISTMAS STORY.
- The three-course dinner and show for groups of 13 or more is \$84.93 (\$80.50 tax exempt) per person.
- The Premier Group Rate offers an additional discount of \$3.00 per person when your group attends a performance of A CHRISTMAS STORY from October 29 - November 22, 2026.
- 2026 Premier Group Rate is \$81.76 (\$77.50 tax exempt) per person.
- The four-course Saturday Night Group rate is the same price as the other shows!
- 2026 Youth Group Rates for ages 14 and under with the youth meals are offered at \$61.72 (\$58.50 tax exempt) per youth.
- 2026 School Group Rates are available for Thursday and Friday matinees as low as \$74.50 tax exempt rate per student. Chaperones qualify for the Group Rate.