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LINCOLNSHIRE MARRIOTT RESORT TURNS UP THE VOLUME ON ITS 50TH ANNIVERSARY WITH “BACK TO THE GRILL” POP-UP AT THREE EMBERS RESTAURANT

Guests will groove through a culinary and visual throwback to the 1980s, where bold flavors meet retro flair in a totally rad dining experience

Lincolnshire, IL – [Lincolnshire Marriott Resort](#), Lake County’s most luxurious resort, continues its **50th anniversary** by debuting an all-new pop-up experience at its signature upscale dining destination, [Three Embers Restaurant](#). This initiative coincides with the 50th anniversary season at its award-winning Marriott Theatre. Each pop up throughout the year is an extension of the current stage production at the theatre, transporting guests to another realm while enjoying a themed food and beverage menu led by the culinary team at **Three Embers Restaurant**. The latest pop-up experience is **Back to the Grill**, Presented by **Three Embers Restaurant** to mirror *Always Something There...* at the Marriott Theatre, running **June 18 through August 10, 2025**.

"At **Lincolnshire Marriott Resort**, we're thrilled to introduce **Back to the Grill** as the next chapter in our anniversary celebration," said **General Manager Brad Lajoie**. "This pop-up captures the fun, flavor, and flair of the 1980s, blending the magic of live theatre with a playful culinary twist. It's a feast for all the senses."

Three Embers Restaurant will be transformed into a vibrant homage to the 1980s, complete with diner-style booth seating, bold neon accents, and immersive visuals. Walls will be adorned with reimagined album covers and movie posters inspired by iconic hits like "*We Got the Beat*" by The Go-Go's, "*Karma Chameleon*" by Culture Club, "*Material Girl*" by Madonna, and "*Pour Some Sugar on Me*" by Def Leppard. These nostalgic visuals, designed in collaboration with the Marriott Theatre's set design team, events company Ravenswood, and designers Lauren Nichols and Anthony Churchill, will set the stage for a totally tubular dining experience that's as much a feast for the eyes as it is for the palate.

Led by Director of Food & Beverage **Brent Mulvey**, the culinary team at the resort, along with the **Three Embers** team, featured pre-fixe menu items include starters such as the **Loco-Motion Taco Salad**, a vibrant mix of black beans, avocado, tortilla strips, and pasilla negra vinaigrette, or the **Shattered Onion Soup**, a rich caramelized onion broth topped with gruyere and served with artisan bread. For the main course, choose from **We Got the Bleu**—chicken cordon bleu with bacon, mornay, crispy potatoes, and haricot verts; **Always Something Braised**—pulled lamb shank with tomato demi and grilled bread; **Whip It (Into Casserole)**—seared saku tuna with porcini citrus crust, cremini mac and cheese, and haricot verts; or **Dreamloaf**—a vegan meatloaf with classic sides. Finish with **Sweet Emotion Forest**, a decadent Black Forest-style dessert with chocolate cake, cherries, and white chocolate mousse.

The third of five popups to take shape this year, **Back to the Grill** will be open five days a week, Tuesday through Saturday, from 4pm-9pm throughout the run of *Always Something There*. To book your reservation at **Back to the Grill** today, please visit www.threeembersrestaurant.com or call 847-634-0100. Follow Lincolnshire Marriott Resort @lshiremarriott on Instagram and @MarriottLincolnshireResort on Facebook to stay on top of all updates.

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About Three Embers

Three Embers, the resort's signature restaurant, celebrates proudly Midwest cuisine with simple, locally grown and sourced, farm-fresh ingredients, while integrating influential flavors from various regions throughout southern Europe. Local diners, hotel guests, and theatergoers can anticipate being welcomed by an intimate and innovative dining atmosphere headlined by a dramatic wood-burning grill placed prominently in the lakeside dining space. Outdoor seating is also available seasonally, on the Lakeside Plaza, with tranquil views overlooking the resort's lake. Lead by Executive Chef Everardo Fajardo, Three Embers dishes are driven by passion, authenticity, heritage, and creativity, accompanied by local familiarity and lively flavor profiles to intrigue diners taste buds. And when available, many of Three Embers' ingredients will be sourced from the resort's on-site farm, greenhouse and apiary, as well as from local produce, livestock and dairy farms.

About the Lincolnshire Marriott Resort

Lincolnshire Marriott Resort is a welcoming resort in Illinois' Lake County area for business retreats, family vacations, and romantic weekends. Just a short drive from downtown Chicago and O'Hare International Airport, the hotel features 390 guest rooms and suites as well as two unique restaurants – Three Embers and Wright's Brew and Bistro, along with The Brew Lobby Bar and Starbucks, as well as a luxurious day spa, Life Salon and Spa. In addition to its 40,000 square feet of meeting and event space, the resort is also home to the highly acclaimed Marriott Theatre, which has been performing some of the region's best live musical theatre for 50 years. Guests seeking recreation options have access to the resort's public Ralph-Fazio designed PGA golf course Crane's Landing, tennis center, and two pools. In addition, the Des Plaines River Trail runs alongside the resort, extending 37 miles to Wisconsin, making it an ideal setting for hiking, biking, and horseback riding.

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