

SLEIGH BELLS SWING



SWING INTO THE HOLIDAY SEASON WITH GEORGE GEE'S MAKE-BELIEVE BALLROOM ORCHESTRA AT THE EDISON BALLROOM

This Holiday season, The Edison Ballroom and producer Mickey Marchello, former guitarist from the legendary New York Rock Band Good Rats, will welcome the Swing Era Sounds of George Gee and his Make-Believe Ballroom Orchestra. "Sleigh Bells Swing" will begin with an interactive and multi-media floor show with the full swing orchestra and cast during the four-course dinner. Combined with the sophisticated art deco of The Edison Ballroom and a presentation of classic

Holiday songs, guests will feel as if they are re-entering a fantasy world of 1930s/1940s retro era of glitz and glamour. George Gee and his 22 tuxedoed musicians, captivating singers, gravity-defying lindyhoppers punctuated by a bandstand complete the look of this elegant evening. After the show the dance floor will be opened for dancing to the swingin' Big Band sounds of George Gee and his orchestra.

Edison Ballroom's "Sleigh Bells Swing" will run straight from December 20th, 2008 through January 3rd, 2009 (no performances on Dec. 24, and Dec. 31).

Tickets for the floor show and gourmet dinner are \$190.00 per person, which also includes all drinks and dancing. General admission tickets cost \$75 per person (post-dinner and floor show), which will include open bar and hors d'oeuvres. For ticket information, please contact us at info@edisonballroom.com

PERFORMANCE SCHEDULE

Dinner served: 7pm – 9pm

Floor show: 9pm-10pm

General dancing: 1030pm-130am

(General admission opens at 10pm)

Call 212-201-7650 for more information. Tickets on sale at Telecharge.com



THE EDISON BALLROOM

SLEIGH BELL SWINGS MENU

APPETIZERS

Pan Roasted Sea Scallops with Wild Mushroom Saute and Sherry Wine Sauce
Yellowfin Tuna Tartar Napoleon with Yuzu Vinaigrette and Wasabi Tobiko
Butternut Squash Ravioli with Roasted Hazelnuts and Brown Butter Sauce

SALADS

Baby Arugula, Endive and Goat Cheese with Raspberry Vinaigrette
Mixed Baby Greens, with Shaved Pecorino Romano and Balsamic Vinaigrette
Heart of Romaine with Black Pepper Parmesan Dressing

ENTREES

Petit Filet with Scalloped Potatoes and Grilled Asparagus in Red Wine Sauce
Crispy Double Chicken Breast with Basil Whipped Potatoes and Teardrop Tomatoes in
Chicken Jus.
Mirin Glazed Wild Salmon with Sushi Rice Cake and Bok Choy in Sake Sauce.

DESSERT

Soft Centered Chocolate Truffle Cake with Vanilla Ice Cream.
Baked Ricotta Cheesecake with Marinated Berries and Grand Marnier Sauce
Raspberry Napoleon with Chocolate Layers and Fresh Cream

