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FOR IMMEDIATE RELEASE

Easter and Mother's Day at Pheasant Run Resort includes feasts and fun for the whole family

St. Charles, Ill. (March 13, 2006) - Chicago area families celebrating Easter and Mother's Day will thoroughly enjoy the outstanding brunch and weekend packages offered by Pheasant Run Resort & Spa (4051 E. Main Street, St. Charles, IL 60174, 800-474-3272).

Easter packages, including an overnight stay for a family of four and two tickets to an Egg Hunt and Cottontail Parade on Saturday, April 15th, start from just \$139 with numerous options and upgrades available. Options include a lavish brunch on Sunday, April 16th and a variety of events for the entire family throughout the weekend.

The highlight of the weekend is Easter Brunch on Sunday, April 16th from 9:30 a.m. to 2:30 p.m. This popular event is open to both resort guests and the public and is \$36.95 for adults and \$12.95 for children ages 4-12. Mother's Day Brunch takes place on Sunday, May 14th and hours and prices are the same. Reservations are required for both occasions and may be obtained by calling (630) 584-6300.

Pheasant Run's elegant buffet showcases the culinary delights that make Easter and Mother's Day celebrations so special. The bountiful buffet will feature a wide selection of mouth-watering entrées, a carving station with savory seasonal meats, an omelet station, pasta station, quesadilla station, colorful salad station and homemade breads and rolls. The buffet finishes with a scrumptious sweet table. Children will enjoy their own special buffet with many of their favorite foods. Music will be provided by the popular "E-Band" jazz trio.

Easter Brunch activities include a visit from the Easter Bunny, a petting zoo and spring crafts. On Mother's Day, every mom will receive a rose. A photographer will offer family portraits on both Easter and Mother's Day at a cost of \$15 to \$40 per photo package.

Children's activities are offered throughout Easter weekend. Hop on over Saturday, April 15th for the Egg Hunt and Cottontail Parade at 11:00 am and 4:30 pm. Children will search for special golden eggs to win a basket full of goodies and then follow the Easter Bunny in a parade around the resort to collect sweet treats. Overnight packages include two tickets to the egg hunt and parade. Tickets to these activities may also be purchased for just \$10 per child. A Spring Craft Corner will also be offered from 10:00 am to 4:00 pm at nominal cost.

Sunday brunch will be a culinary journey, with something to please everyone. Easter Brunch entrees and accompaniments include Herb Crusted Sirloin accompanied by a Merlot Demi Glace garnished with Caramelized Mushrooms and Cippolini Mushrooms topped with Crumbled Bleu Cheese; Maple and Mustard Glazed Salmon with savory breadcrumbs and topped with garnished Spring Asparagus; Artichokes and Cremini Mushrooms in a Roasted Pepper and Herb Broth; Stuffed Chicken Breast with Sun Dried Cherries, Roasted Mushrooms and Feta Cheese in a Champagne Infused Saffron Broth; Cheese Ravioli with a Tomato Wine Broth garnished with Sun Dried Tomatoes, grilled Zucchini and Sizzled Leeks and Au Gratin Potatoes - sliced Potatoes in a Rich Cheese Sauce layered with Caramelized Onions.

Mother's Day entrees and accompaniments include Beef Bourguignon En Croute; Salmon Dijonnaise topped with savory bread crumbs and garnished with Sautéed Spinach; Stuffed Chicken Breast with Sun Dried Tomatoes, Mushrooms and Goat Cheeses in a Roasted Pepper Coulis; Meat Tortellini with Roasted Garlic Sauce garnished with Grilled Vegetables and Rosemary Roasted Potatoes.

Children can enjoy their own special menu on both occasions with Chicken Fingers; Macaroni and Cheese; Corn Niblets and Jello Parfaits with Fruit Cocktail.

Pheasant Run Resort & Spa is set on 250 beautiful, rolling acres in historic St. Charles, Illinois, less than an hour from Chicago. Following a recent \$30 million renovation, the resort offers 473 spacious rooms, several restaurants and dining options, the Mario Tricoci Spa, Noble Fool Theaters, Zanies Comedy Club, 36 holes of championship golf, three pools, a fitness center and more than 100,000 square-feet of meeting space. For more information, call 800.4.PHEASANT or visit www.pheasantrun.com.

Easter and Mother's Day Brunch Menus

9:30 am – 2:30 pm

(Menu items subject to change)

\$36.95 for adults

\$12.95 for children ages 4-12

Easter Hot Entrees and Accompaniments

Herb Crusted Sirloin

Accompanied by a Merlot Demi Glace and Garnished with Caramelized Mushrooms & Cippolini Mushrooms Topped with Crumbled Bleu Cheese

Maple & Mustard Glazed Salmon

Savory Breadcrumbs and Topped with Garnished Spring Asparagus, Artichokes and Cremini Mushrooms in a Roasted Pepper & Herb Broth

Stuffed Chicken Breast with Sun dried Cherries Roasted Mushrooms & Feta Cheese
in a Champagne Infused Saffron Broth

Cheese Ravioli with a Tomato Wine Broth

garnished with Sun Dried Tomatoes, Grilled Zucchini and Sizzled Leeks

Au Gratin Potatoes

Sliced Potatoes in a Rich Cheese Sauce layered with Caramelized Onions

Wild Rice Pilaf with Roasted Almonds

Fresh Vegetable Bouquetiere

Green Beans, Baby Carrots and Cauliflower Florets

Mother's Day Hot Entrees and Accompaniments

Beef Bourguignon EnCroute

Salmon Dijonnaise

topped with savory bread crumbs and garnished with Sautéed Spinach

Stuffed Chicken Breast with Sun Dried Tomatoes, Mushrooms and Goat Cheeses
in a Roasted Pepper Coulis

Meat Tortellini with Roasted Garlic Sauce

garnished with Grilled Vegetables

Rosemary Roasted Potatoes

Wild Rice Pilaf with Roasted Almonds

Fresh Vegetable Bouquetiere

Green Beans, Baby Carrots and Cauliflower Florets

Brunch items offered on both Easter and Mother's Day

Salad Bar

Mesculin Mix & Assorted Mix Greens

Toppings to include: Cucumber Moons, Shrimp Relish, Garlic Croutons, Shredded Cheese
Smoked Bacon Bits, Sliced Roma Tomatoes, Chopped Egg, Shaved Red Onions

Assorted Cold Salads & Displays

Pan Roasted Shrimp with Grilled Vegetables & Cous Cous

Roma Tomatoes with Fresh Mozzarella & Red Onion drizzled with
Olive Oil & a Chiffonade of Fresh Basil

Shell Pasta with Grilled Chicken Sausage in a Balsamic Vinaigrette

Fresh Fruit Salad with a Splash of Moscatto D' Asti

Penne Pasta with Spinach, Pine nuts & Asiago Cheese in a Roasted Garlic Vinaigrette

Roasted Spring Vegetables and Fingerling Potato Salad with Mediterranean Style Dressing

Poached Salmon Display

Served with a Dill Mustard Sauce

Accompanied with an Assortment of Smoked Salmon, Gravalox, and Cit to include:
Moroccan Vodka, & Five Peppercorn

Pates & Terrine Display

Featuring French Pate with Duck & Pistachios

Seafood Terrine, Chicken & Vegetable Mousse

Proscuitto Ham & Assorted Sausage Display

Featuring Assorted Salamis, Proscuitto Ham & Stuffed Chicken Roulades

Imported & Domestic Cheese Display

Assorted Cheese from Around the World

Sliced Fresh Fruit Display

Assorted melons & Exotic Fruits

Fresh Vegetable Crudités

Assorted Spring Vegetables

Peel & Eat Shrimp Display

Omelet Station

Made-to-order Omelets

Choices include:

Smoked Ham, Hickory Bacon, Onion, Bell Peppers, Mushrooms,
Tomato, Cheddar Cheese and Jalapeños

Breakfast Entrees

Scrambled Eggs

Hickory Smoked Bacon

Grilled Sausage Links

Harvest American Fries

Cheese Blintzes

With assorted Fruit Toppings

French Toast & Waffles Made-to-Order

Cinnamon Raisin Bread & Individual Waffles with assorted Fruit Toppings

Bread Station

Assorted Danish, Muffins, Donuts, Croissants & Cinnamon Rolls
Assorted Rolls & Whipped Butter

Quesadilla Station

Grilled Flour Tortillas with Seasoned Chorizo & Melted Cheddar Cheese accompanied by
condiments including Guacamole, Salsa Fresca, Sour Cream, Jalapeños and Shredded Lettuce.

Pasta Station

Rigatoni Pasta with Chef to prepare an array of vegetables
To Include: Bell Peppers, Broccoli florets, Zucchini and Mushrooms
Complimented by Sautéed Spicy Shrimp & Sauces
to include: Spicy Arrabiatta & grated Parmesan

Carving Station

Roasted Leg of Lamb

With a Mint Demi Glaze

Baked Bone in Ham

With a Jack Daniels Raisin Sauce

Pepper Crusted Round of Beef

With a Brandied Au Jus

Sweet Table

Assortment of Favorites from our in-house Bakery

Kids Buffet

Chicken Fingers

Macaroni and Cheese

Corn Niblets

Jello Parfaits
With Fruit Cocktail