REGISTRATION FORM

One per guest

Please complete form and make payment for the total amount by September 20th. A single payment for multiple guests is encouraged.

Name:				
Please indicate if attendee is u	ander the age of 12	Contact Kim Whitney	for "adjusted" Registra	ation Fee
Organization (Circle all that appl	y):			
Heritage League	93 rd Bomb Group	467 th Bomb Group	Other Bomb Group	Number?
Address:				
Address: (Street)	(City)	(State)	(Zip)	
Telephone:	Email:			_
Emergency Contact: (Someone not traveling with you)				
When do you plan to arrive/	depart?	(D	Time (Date)	_
	(Arrival Time/Da	(Depa	arture Time/Date)	
If traveling by plane: Airlin	e and Flight#:			<u></u>
Are you related to a W	WII veteran?			
Veteran's Name:	Rank:			
Duty Position:	Squadron/Section: Relationship to you:			
Meal choices: Circle	one entrée per meal	(Food descriptions	follow):	
Special Need				
Pl	ease identify your specia	l dietary requiremen	ts	
Thursday Welcome Dinner	(Circle your choice):			
1. Chicken Breast	2. Pork Loin	3. Vegetable L	asagna	
Saturday Memorial Dinner	(Circle your choice):			
1. Blackened Salmon	2. Chicken Cordon Ble	u 3. Eggplant P	armesan	

Basic registration fee: \$\frac{410.00}{}	Multiply by Number of registrations
The registration fee includes: Dinner	for 4 evenings, 2 lunches, Memorabilia room, Color Guard and Guest
Speaker dinners, transportation, educ	cation sessions, and business meeting.
Optional Add-On: \$ <mark>310.00</mark>	Multiply by Number of registrations
The optional add-on registration fee	includes: Van Transportation, Pikes Peak Cog Railway, Seven Falls, Royal
Gorge Suspension Bridge, Royal Go	rge Route Railroad, and the Cave of the Winds Discovery Tour.
Calculate vour registration fee: (R	egistration does not include your hotel room) = Total \$

Food Descriptions

Thursday – Welcome Dinner

Assorted Warm Rolls with Butter Garden Salad
Choice of:
Grilled Chicken Breast with Chardonnay Cream Sauce
Roasted Rosemary Pork Loin
Vegetable Lasagna

Garlic Mashed Potatoes
Sauteed Vegetable Medley
Lemon Cream Cake
Fruit Cobbler with Fresh Whipped Cream
Iced Tea, Freshly Brewed Coffee & Iced Water

Friday Lunch – Eisenhower Golf Club – Hometown Deli

Roast beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, coleslaw, chips, lettuce, tomatoes and onions, sandwich condiments with no nut brownies

Friday Dinner - Briarhurst Manor Buffet - Fresh Baked Breads & Rolls with Butter

Salads:

Tossed Baby Greens - Organic Grape Tomatoes, Carrot, English Cucumber, Toasted Almonds, & Choice Of Dressing

Briarhurst Chopped Salad - Cucumber, Sweet Peppers, Apple, Red Onion, Tomato, Summer Squash, Radicchio, Iceberg, Champagne Vinaigrette

Accompaniments:

Truffled Petite Colorado Potatoes Honey Chipotle Glazed Carrots Seasonal Fresh Garden Vegetable Sauté

Main Course:

Poached Red Trout Dilled Vodka Crème

Beef Bourguignon – Braised Angus Short Rib, Stewed Root Vegetables, Petite Onions, Burgundy Veal Reduction

Fettuccine Primavera – Spring Vegetables, Roasted Red Pepper Marinara, Parmesan

Dessert:

Creamy New York Style Cheesecake Fresh Berries and Sweet Cream Over Shortbread

Saturday – Lunch – Soup and Salad Buffet:

Soup du Jour

Tossed Garden Salad: Fresh Spinach, & Romaine

Assorted Toppings: Croutons, Diced Hard Boiled Eggs, Onions, Cherry Tomatoes, Cucumbers, Bell Peppers, Broccoli, Black Olives, Carrots, Shredded Cheddar & Assorted Dressings

Mini Corn Muffins

Cookies & Assorted Dessert Bar Iced Tea, Iced Water, & Freshly Brewed Coffee

Baked Potato Bar:

Baked Potatoes, Chili Con Carne, Bacon Bits, Sour Cream, Scallions, Shredded Cheese, & Garlic Butter

Saturday – Memorial Plated Dinner:

Blackened Salmon with a Creamy Cajun Sauce Roasted Red Potatoes Steamed Green Beans with Bacon & Onions

or

Chicken Cordon Bleu
Steamed Green Beans with Bacon & Onions

or

Butter Eggplant Parmesan with a Creamy Marinara Sauce

All meals served with:

Roasted Red Potatoes
Garden Salad Rolls with Butter
Ultimate Chocolate Cake or Caramel Apple Pie
Iced Tea, Freshly Brewed Coffee

Sunday – Farm to Table Dinner Buffet:

Seasonal Soup De Jour Simple Greens Goat Cheese Candied Pecans, & Avocado Dressing Chicken Breast, Marcona Almond Butter Skirt Steak with Mushrooms, Bacon, & Chile Demi-Glaze Roasted Cod with White Wine Lemon Butter Citrus Creamed Leeks & Sea Salt Roasted New Potatoes Roasted Baby Vegetables Lemon, & Thyme Olive Oil Assorted Warm Rolls with Butter Seasonal Dessert Display Iced Tea, Iced Water, & Freshly Brewed Coffee

REUNION REGISTRATION REFUND POLICY

Last minute cancellations can cause significant loss to the 93rd Bomb Group Association. This loss occurs because we must guarantee your attendance to the hotel relative to all meals and other related costs. When you don't show, we still are charged for meals and other expenses related to those meals.

We recognize that there will always be unforeseen events beyond your control, and we truly regret your personal inconvenience. However, your executive committee has decided that we must stay with our policy of "pay as you go" for reunion costs.

We have reviewed the choices: we can either add an extra amount to everyone's fees to cover last minute cancellations, or we can set a deadline date for cancellations after which the fees paid cannot be refunded.

In order to keep our reunion fees as low as possible, your executive committee has chosen the deadline date choice. Therefore, a deadline date, based on hotel contract requirements for each reunion will be provided to you at the time you make your reservations, and included in our reunion announcements.

No refund will be made after October 5th