

U. S. COAST GUARD AUXILIARY EIGHTH EASTER REGION DTRAIN
8-10 SEPTEMBER 2011

HOLIDAY INN, HUNTSVILLE DOWNTOWN, 401 WILLIAMS AVENUE,
Huntsville, AL 35801-5045 N34 43.53 W086 35.28 (256)-533-1400

<http://www.holidayinn.com/hotels/us/en/huntsville/hsvwa/hoteldetail>

Hotel Rate: \$86.00 + Tax: Use Registration Code G24 Cut off Aug 26

Name: _____ Division _____ Position _____

Name: _____ Division _____ Position _____

Address _____ City _____ State _____ Zip _____

Phone _____ E-Mail: _____

Registration Fee	QTY	Total
Fri, 9 Sept, FUN NIGHT, 1800 – 2200 (Celtic Celebration w/band), wear your Kilt, Celtic dress, or casual outfit. Kilt and Ladies Celtic Dress contests: entry fee \$10 for each: 1st=45%, 2nd=25%, 3rd=20% of entry fees. Band members will be the judges.		
“The Huntsville Buffet”: Tossed Mixed Greens Salad with assorted Dressings, Creamy Cole Slaw, Sweet Potato Salad with Pineapple and Coconut, Sliced Smoked Sausages and Cubed Cheese Display, Creole Style Pork Loin, Southern Fried Chicken, Seafood Gumbo with Rice, Green Bean Casserole, Roasted Garlic Mashed Potatoes, Honey Glazed Carrots, Fresh Hot Rolls Chef’s Choice of Assorted Desserts Iced Tea, Coffee. Cash Bar available.		
Fun Night Buffet	QTY	Total

RECEPTION and BANQUET 1800 - 2200 Saturday 10 Sept 2011. Dinner Dress White Jacket, Dinner Dress Blue, Blue Blazer w/bow tie, or Appropriate Civilian Attire, Reception, serving Cocktail Franks in Puff Pastry with Mustard Sauce, Meatballs BBQ, Mini Egg Rolls, Cash Bar for reception and dinner.

Reception Only (no meal choices below) **QTY** **Total**

All meals served with Dinner Rolls and Butter ,Mixed Green Salad with Choice of 2 Dressings, Vegetable, Dessert, Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

BLACK FOREST CHICKEN	QTY	Total
French Cut Boneless Chicken Breast Sautéed in Butter and Topped with a Rich Mushroom Sauce, Prosciutto Ham, and Provolone Cheese on Roasted Garlic Mashed Potatoes		

HUNTSVILLE BROIL	QTY	Total
Tender Sliced Beef Marinated in Soy Sauce and Pineapple Juice with a Bordelaise Sauce Over Garlic Mashed Potatoes		

CHAR-GRILLED SALMON	QTY	Total
Fresh Atlantic Salmon Filet, Char-Grilled with a Fresh Diced Tomato and White Wine Butter Sauce, Fresh Mushroom and Asparagus Relish Served over Boursin Flavored Wild Rice		

TOTAL

If you have special dietary needs, please contact Duncan Wilkinson at 256-218-9773: Registrations and meal choices with payment must be mailed by 2 Sept 2011. Make checks payable to “Coast Guard Auxiliary Division 24” and send to;

Debra S Kleri, 105 Meadow View Dr, Trinity, AL 35673-6508