2023 SOARING EAGLES CONVENTION REGISTRATION FORM Make Hotel Reservations Separately no later than Oct 5

Contact Info	1)	Tel #	
Names of those attending 2023 Convent	tion 2)	email	
Hospitality Suite will be open all three	e days. See the progra	m booklet for times.	
Friday October 27 10 AM – 3 PM Registration 4 PM – 6 PM Poolside Meet and Greet two complimentary beverage tickets.	! Be our guest! The Soa	aring Eagles invite you to enjoy T	apas and
Saturday, October 28 9:30 AM – 12:30 PM Late Registration Our host hotel offers a 20% discount on Soaring Eagle when you order.		- · · · · · · · · · · · · · · · · · · ·	you are a
Dinner Cruise aboard the Yacht Starship depart the hotel for the Star Ship Yacht			
Sunday, October 29 7:00 – 9:30 AM Breakfast (You are on your control of the contr	your own.)		
10:00 –??:?? Business Meeting			
5:00 PM – 6:00 PM Cocktail Hour			
6:00 - 10:00 PM Banquet (Buffet) and e	entertainment		
Registration Fee (surviving spouse, no f Poolside Meet and GreetNo Cha Star Ship Yacht Cruise (See below) No Reception and Banquet (Buffet) No Reunion Registration Fees, Saturday, an	arge. Number planning umber planning to atter umber planning to atter	g to attend@ \$0 each \$	0.00_
Don't forget to register with the Hotel E EAGLES SPECIAL RATE OF \$130.00 AVAILABILITY.			OARING
Make check payable to: Soaring Eagles Send to: Captain Paul Sturpe, Treasu 8860 Peninsula Dr Terrell, NC 28682			
Meal Choice(s) for the Yacht Cruise (Se	ee Page 2)		
Guest 1			
Guest 2			

SOARING EAGLES CONVENTION REGISTRATION FORM (page 2)

On Saturday October 28 we will be offering a dinner cruise on the Star Ship Yacht. The lunch cruise on this ship was very well received in 2022.

This year you must pay for each person attending.

Soaring Eagles is picking up part of the cost, so your contribution is \$70.00 per person. Each member in good standing (dues are paid up) may bring one guest. Special exceptions will be granted when warranted.

Here are the meal choices.

Entrées

Served with Garden Salad with a Cabernet Vinaigrette (GF, DF) or Soup du Jour

Shrimp Scampi

Sautéed Tiger Shrimp in a Scampi Garlic Cream Sauce with Caramelized Tomato, Artichoke Hearts and Truffle Roasted Asparagus over Linguini

Lemon Dill Salmon (GF)

Pan Seared Salmon over Lemon, Caper & Dill Mustard Beurre Blanc with Primavera Asiago Rice Pilaf and Seasonal Vegetables

Chicken Marsala (GF)

Sautéed Chicken Breast with a Marsala Mushroom Wine Cream Sauce and Herb Tomato Whipped Ricota Cheese served with Havarti Red Bliss Mashed Potatos & Seasonal Vegetables.

Braised Beef Napoleon

Beef Short Rib, Roasted Peppers, Prosciuto & Red Wine Demi-Glace over Puff Pastry served with Havarti Red Bliss Mashed Potatoes and Seasonal Vegetables

Gnocchi Florentine (DF/V)

Potato Dumplings with Spinach, Wild Mushrooms, Cherry Tomatoes, Asparagus, Yellow Bell Pepper, Fresh Basil and Sage in a Garlic Broth

Ver 2023-6 Oct 10, 2023