

Room Registration Form Vermont Elks Association 94th Annual Convention Town & Country Inn & Resort Shelburne, NH May 21-23, 2021



Double Occupancy: \$ 599.00	Triple Occupancy: \$ 764.00	Single Occupancy: \$ 445.00
MEMBER NAME:	SPOUSE/GUEST NAME:	
Please Circle all Titles that Apply:	Is Spouse/Guest a Membe	er: Yes No
Exalted Ruler – Leading Knight – Loyal Lecturing Knight – Secretary – Treasurer Esquire – Chaplain – Inner Guard – Tiler Lodge Trustee – PER – PSP – PDD – DE	Exalted Ruler – Leading K Lecturing Knight – Secreta	night – Loyal Knight ary – Treasurer Guard – Tiler
Delegate:Alternate:	Delegate:	Alternate:
Lodge Name and Number:		
Home Address:		
Home Phone:	Cell Phone:	
Email:		
Arrival Date:	Departure Date:	
and Sunday breakfast. All appl	ging accommodations; Friday night buffet dinner icable taxes and gratuities are included (excluding a night before or after, your cost will b	g housekeeping gratuities).
Special needs:		
	S/NO ADD \$89.00 S/NO ADD \$89.00	
Total Submitted: \$	_	
Check - In Time: Friday 2:00 p.	m. Check - Out Time:	Sunday 11:00 a.m.
	se return this completed form and payment to le to: John Montgomery, State Presider	
Cell: 802-	Kim Wood P.O. Box 555 Lyndonville, VT 05851 274-0774 e-mail: campers2ofus@yahoo	o.com

DEADLINE: APRIL 15, 2021





MENU CHOICE FORM

Vermont Elks Association 94th Convention at Town & Country Inn and Resort Shelburne, NH May 21-23, 2021

Please circle your choice for Saturday Night Dinner

MEMBERS NAME:	Tenderloin and Lobster Tail or Homemade Chicken Cordon Bleu or Vegetarian Lasagna
SPOUSE/GUEST NAME:	Tenderloin and Lobster Tail or Homemade Chicken Cordon Bleu or Vegetarian Lasagna

LODGE NAME & NUMBER:______#_____#

E-Mail:_____Phone:(____)_____

PLEASE SEE ATTACHED MENU

Send this completed form to:

Kim Wood P.O. Box 555 Lyndonville, VT 05851 Cell: 802-274-0774 e-mail: <u>campers2ofus@yahoo.com</u>

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TOWN & COUNTRY CONVENTION MENU

Friday Night Buffet

- Plated salad with your choice of two dressings
- Carving station to consist of Prime Rib of Beef with Au Jus and Oven Roasted Turkey with Gravy
- Yukon Gold Mashed Potatoes (vegetarian)
- Butter Poached Green Beans with Tomatoes (vegetarian)
- Penne & Veggie Primavera with Alfredo (vegetarian)
- Oven Roasted Haddock with Crabmeat Newburg
- Cranberry Sage Stuffing

Saturday Lunch

- Salad with your choice of two dressings
- Homemade Rolls with Butter
- Oven Roasted Ham with Pineapple Glaze
- Mashed Potatoes
- Vegetable of the Day
- Wild Rice Blend Pilaf or Yukon Mashed Potatoes depending on their choice of buffet starch
- Fresh Homemade Strawberry Shortcake

Saturday Plated Dinner Banquet

- Homemade Dinner Rolls and Butter
- Soup du Jour
- Tossed Garden Salad with choice of two
- Surf & Turf (Tenderloin Steak and Lobster Tail) or Chicken Cordon Bleu
- Baked Stuffed Potato
- Chefs Seasonal Vegetable
- Dessert TBA

Saturday Night Dinner can be Vegetable Lasagna for the Vegetarians