



STS-AIChE Diamond Jubilee Celebration Dinner

Saturday, November 3, 2018, 6:00 PM to 11:00 PM

Houston Racquet Club, 10709 Memorial Drive near Voss, Houston, Texas 77024



Registrant	<input type="text"/>	<input type="text"/>
	First Name	Last Name
Preferred Name (Optional)	<input type="text"/>	
Company Name (Optional)	<input type="text"/>	
Guest Name	<input type="text"/>	<input type="text"/>
	First Name	Last Name
Preferred Name (Optional)	<input type="text"/>	
Company Name (Optional)	<input type="text"/>	
Dinner Choices (See reverse side)	<input type="text"/>	<input type="text"/>
	Registrant	Guest

Please check any of your music preferences below:

- Top 40
 Broadway
 Ballroom
 Latin
 Country
 R&B
 Mo-Town

Table Selections (See reverse side for the table numbers from which to choose. Online table selections have priority; if your table selections have been taken, we will seat you as close as possible to your choices.)

First Choice:	<input type="text"/>
Second Choice:	<input type="text"/>

Pricing:

Regular / Retired Individuals	\$75 per person
STS-AIChE 2018 Season Pass Holder and Guests	\$60 per person
STS-AIChE Young Professional and Guests	\$40 per person

Registrant Amount	\$ <input type="text"/>
Guest(s) Amount	\$ <input type="text"/>
Total Amount	\$ <input type="text"/>

Please make your check payable to South Texas Section of the AIChE, and mail it along with this form to STS-AIChE, P.O. Box 421373, Houston, TX 77242-1373.

Significant activities for the STS-AIChE archives: _____

For credit cards and table selection, please go to the STS-AIChE website and register online:
<https://www.aiche.org/community/sites/local-sections/sts/events/sts-aiche-diamond-jubilee-celebration-dinner>

For a Sponsor Table, please send an email message to STS-AIChE75@sbcglobal.net.



Dinner Menu

First Course:

Baby Greens (With Spiced Young Pear, Toasted Pecans, Organic Carrots, Maytag Blue Cheese, and White Balsamic Vinaigrette)

Choice of Entrée:

Wild Salmon (Served on a Bed of Cauliflower Puree with Steamed Broccolini and Baby Carrots)

Chicken Caprese (Topped with Fresh Mozzarella, Plum Tomatoes, and Fresh Basil, served on a bed of Sweet Potato Puree with Steamed Broccolini)

Smoked Beef Tenderloin (Served with a side of Cauliflower Puree and Haricot Verts and finished with a Chervil Demi-Glace and Horseradish Sauce on the side)

Petite Filet Mignon (Served with a side of Cauliflower Puree and Haricot Verts and finished with a Chervil Demi-Glace and Horseradish Sauce on the side)

Vegetarian (Select this option if you require a vegetarian meal; please note that mailed vegetarian registrations are required by Monday, October 22)

Dessert:

Panna Cotta (Vanilla Bean and Orange Scented, served on an Almond Sable Crust with a Mango Coulis)

Table Selection

