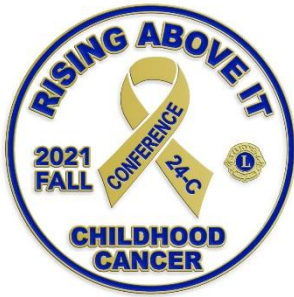


Mail registration to:
 District 24-C Fall Conference Registration
 221 Lakehurst Ave
 Salem, VA 24153



Contact Person for this registration form:
 Name: _____
 Telephone Number: _____

RISING ABOVE CHILDHOOD CANCER

24-C Lions Fall Conference 2021

November 5 – 6, 2021

Holiday Inn Valley View Roanoke, VA

Please complete a registration form for each person attending the Fall Conference. Each attendee will receive a nametag, conference packet and a Fall Conference Pin. Those attending the paid activities must indicate their choices below.

Hotel Reservations: Call the Holiday Inn at (540) 362-4500 or Toll Free (800) 465-4329 to make your reservations. Request the District 24-C Lions of Virginia rate (\$90.00 plus tax). Online reservations by accessing www.holidayinn.com/roavalleyview and use 3 letter code **LCV**. **The deadline for hotel reservations is October 23, 2018.**

Deadline for Fall Conference registration is October 28, 2021.

Name: _____ Lion _____ Lioness _____ Guest _____

Club: _____ Office: _____

Nametag: _____ (please indicate how you would like your name on nametag)

Registration Fee (includes pin) \$25.00 _____

Friday Dinner \$22.00 _____

Saturday Fellowship Breakfast \$16.00 _____

Saturday Buffet Lunch \$16.00 _____

Saturday Banquet – Please select below _____

Beef Wellington \$28.00 _____ Stuffed Flounder \$26.00 _____

Chicken Marsala \$22.00 _____ Spinach Cannelloni \$22.00 _____

Food Allergies _____

TOTAL AMOUNT ENCLOSED: \$ _____

Checks payable to: District 24-C Fall Conference Please mail registration to the address above.

Friday Dinner – Buffet - \$23.00

Southern Fried Chicken / BBQ Ribs / Red-Skinned Potato Salad
Cole Slaw / Corn / Macaroni and Cheese
Assorted Cookies
Iced Tea and Lemonade
Cash Bar

Saturday Breakfast – Buffet - \$18.00

Scrambled Eggs / Hickory Smoked Bacon / Home-style Breakfast Potatoes
Biscuits and Gravy / Fresh Fruit / Assorted Breakfast Pastries
Assorted Milk / Coffee / Assorted Fresh Fruit Juices
Butter / Fruit Spread

Saturday Lunch – Buffet - \$18.00

Salad of Garden Greens topped with Julienne Vegetables served with assorted dressings
Tomato Bisque Soup / Red Skinned Potato Salad / Potato Chips / Chicken Salad
Platter of Roast Beef, Smoked Turkey, Virginia Ham
Sliced Swiss and American Cheese
Assorted Breads and Rolls
Pickles, Tomato, Lettuce, Onion and condiments
Iced Tea, Fresh Brewed Coffee
Lunch Selection Dessert

Saturday Dinner – Plated (4 choices)

Served with salad, chef choice vegetable and starch, gourmet rolls, assorted desserts, ice tea, coffee and water

Beef Wellington - \$30.00

Tender Beef wrapped in a light Phyllo Pastry enhanced with a Champignon Duxelle sauce

Stuffed Flounder - \$28.00

Nine-ounce Filet of Flounder stuffed with Crabmeat Imperial topped with a subtle Lemon Dill Sauce

Chicken Marsala - \$24.00

Tender Chicken Breast sautéed in Marsala Wine enhanced with Mushrooms

Spinach Cannelloni - \$22.00

Prepared with Ricotta, Fresh Spinach, Parmesan Cheese baked in a light Cream Sauce and finished with a Tomato Concasse and Fresh Basil