



REGISTRATION
40TH CLASS REUNION – CHS73 – SATURDAY, JUNE 15, 2013

20/20 VISION
A look back at 40 years through the wise eyes of today

Important Dates: Registration Opens: January 12, 2013. Registration and payment is appreciated ASAP.
After April 30, 2013, late registrations will incur an additional fee of \$25.

One (1) Day, Saturday, June 15, 2013 at the Hilton Tucson El Conquistador Golf & Tennis Resort



Name _____ (Last name at Catalina) _____

Guest _____

Guest _____

Post Address _____

Email Address _____ Phone _____

REGISTRATION: \$20 PER PERSON / \$35 PER COUPLE \$ _____

_____ **Spa Package @ \$85** \$ _____
50-minute custom massage and lunch



LUNCH CHOICE:

_____ **SUNSET BERRY SALAD**

Spinach & Bibb Lettuce, Strawberry, Blackberry and Blueberry, Jicam, Orange Segments, Almonds, Feta Cheese. Berry Vinaigrette Prickly Pear Iced Tea

OR

_____ **SUMMER QUINOA BOUQUET SALAD**

Quinoa Grain, corn, Black Beans, Tomato, Red Onion, Spinach, Soy Nuts, White Balsamic Vinaigrette and Marinated Artichokes, Prickly Pear Iced Tea

_____ **RECEPTION / DINNER / DESSERT & DANCE @ \$125 each**

\$ _____

5pm until Midnight

This combined rate includes all three events (descriptions below)

RECEPTION



No Host Cocktails.

Vegetable Crudite with Roquefort, Onion & Artichoke Dip, Fresh Sliced Seasonal Fruit with Yogurt Dip, Tomato Bruschetta with Basil & Garlic, Southwestern Sausage En Croute

DINNER

Plated Dinner with no host cocktails



Romaine Wedge with Tomato Wedge and Garlic Croutons.
Creamy Peppercorn Dressing

Dinner Rolls and Butter

Reunion Sheet Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

CHOICE OF ENTRÉE: SELECT ONE PER PERSON

_____ Herb Roasted Chicken with Demi-Glace and Tomato Concasse, Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Grilled Salmon, Citrus Glaze Sauce Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Sliced Sirloin of Beef, Shallots Demi Glaze, Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Vegetable Strada. Quinoa, Braised Spinach, Grilled Zucchini, Peppers, Eggplant, Spiced Tomato Sauce

DESSERT AND DANCE



Cheese Cake Display to include:
Caramel, Chocolate Swirl &
Raspberry Swirl Cubed Seasonal
Fresh Fruit & Cubed Pound Cake with
Dark Chocolate Fondue Mini Eclairs
with Vanilla Cream and Chocolate
Truffle Cake Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Tea &
Iced Tea



OR - SELECT INDIVIDUAL EVENTS

(If you selected the package Reception/Dinner/Dessert & Dance you do not need to complete this section)

_____ **RECEPTION @ \$36 each**
5:00pm – 7:00pm

\$ _____



No Host Cocktails.
Vegetable Crudite with Roquefort, Onion & Artichoke Dip, Fresh Sliced Seasonal Fruit with Yogurt Dip, Tomato Bruschetta with Basil & Garlic, Southwestern Sausage En Croute

_____ **DINNER WITH PROGRAM @ \$78 each**
7:30pm-9:00pm

\$ _____



**Plated Dinner with no host cocktails
(sponsorship opportunity for wine)**

Romaine Wedge with Tomato Wedge and Garlic Croutons.
Creamy Peppercorn Dressing

Dinner Rolls and Butter
Reunion Sheet Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

CHOICE OF ENTRÉE: SELECT ONE PER PERSON

_____ Herb Roasted Chicken with Demi-Glace and Tomato Concasse, Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Grilled Salmon, Citrus Glaze Sauce Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Sliced Sirloin of Beef, Shallots Demi Glaze, Garlic Mashed Potatoes and Chef's Seasonal Vegetables

OR

_____ Vegetable Strada. Quinoa, Braised Spinach, Grilled Zucchini, Peppers, Eggplant, Spiced Tomato Sauce

_____ **DESSERT AND DANCE @ \$36 each**
9:30pm-Midnight

\$ _____



Cheese Cake Display to include: Caramel, Chocolate Swirl & Raspberry Swirl Cubed Seasonal Fresh Fruit & Cubed Pound Cake with Dark Chocolate Fondue Mini Eclairs with Vanilla Cream and Chocolate Truffle Cake Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea



PHOTOS: Photos are encouraged during the event and will be shared during event. They will also be available on the website for the 40th reunion photo gallery.

ROOM RESERVATIONS: Please select the link below to make your room reservations direct with the resort.

<http://www.hiltonelconquistador.com>

Group rate of \$79.00 + tax for standard for single/double occupancy. Group name: CHS73. Upgraded rooms above this rate may be reserved.



GOLF

Golf will be available to all CHS73 reunion guests.

Special rates have been secured.

Are you interested in Golf?

_____ Yes

_____ No

Number anticipated attending: _____



SPONSORSHIPS:

Your name and company will be displayed during the entire reunion event and also at the 40th reunion page at the website. We thank previous reunion sponsors for your continued support.

Web Site:

Your name or your company displayed on home page at \$25 each.

This will help pay for hosting fees.

Name: _____

\$ _____

Reunion Sponsors:

Any and all amounts are needed and appreciated. (Decorations, Wine for Tables, etc.)

The 30-year reunion had a classmate sponsor \$600, another sponsor \$250 and many others under \$50.

Again, thank you for your continued support!

\$ _____

Please complete registration ASAP but no later than April 30, 2013.

If this is after April 30, 2013, a late fee of \$25 will be required with this registration.

\$ _____

Total Amount Due

\$ _____

Please continue to reach out to classmates and direct them to www.chs73.org.

Please return your response ASAP but no later than April 30, 2013 to avoid any late fees. If paying by check, make payable to Catalina Class of 73, LLC. Questions email: Info@chs73.org

Post Mail:

Catalina Class of 73

PO Box 42406

Tucson, AZ 85733

Thank you and we look forward to seeing you at the reunion.