BANQUET INFORMATION

We encourage participation in the workshop banquet, which will be held at the Old West Steakhouse in Steamboat Springs, **Wednesday evening August 22, 2007**.

**Please note that space is limited, so those registering first will have first priority in the event of a sellout.** Full refunds will be made to those reserving banquet slots after sellout.

*The cost will be $45 per person.* Reservation for the banquet is done at the same time as the meeting registration via the registration page listed here:

http://www.swri.org/9what/events/confer/Binaries/register.htm

Banquet Guests are allowed; reservations for Guests can be made at the same site. Banquet Guests **do not** have to be registered as “meeting guests” to attend the banquet.

Reservations for the banquet should be made by July 18 and may not be possible after August 9. **There will only be 50% refund on cancellations after July 31 and no refunds on cancellations after August 9.**

The banquet will consist of choice among 6 entrees and 3 desserts (subject to minor changes). Participants will make their choices after seating at the banquet and so the list below is only for your information. **No selections need to be made ahead of the banquet hour, other than whether to attend.**

Entrees:

- 8-oz prime rib, lightly seasoned, slow roasted and grilled to order
- 8-oz New York Strip
- 6-oz Wild Alaskan Salmon, served with a lump crab and lobster stuffing sauce
- 10-oz Rocky Mountain Ruby Red Trout, boneless filet broiled and topped with a cream cheese macadamia nut sauce
- Vegetarian Linguini, artichoke hearts, roasted red peppers and Greek olives sautéed and tossed over basil pesto linguini, includes optional 8-oz grilled chicken breast
- Grilled Italian Chicken, 8-oz chicken breast marinated in olive oil and Italian spices

All dinners will be served with a Caesar salad, house Old West salad, or French Onion soup and will include house mountain-man biscuits. Also, there will be a choice of one of these side dishes: baked potato, rice pilaf, green beans, French fries.

Desserts:

- Tiramisu
- Kahlua Chocolate Mousse
- Triple Layer Chocolate Cake

Wines:

- Trapiche Oak Cask Malbec (Argentina 2006)
- Mezza Corona Pinot Grigio (Italy)

Beverages:

- Coffee, soft drinks, iced tea
- Other wines and cocktails available for extra charge to participant