

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.

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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