

Theme: Off to the Races Kentucky Derby Style

MD19 Lions Annual Convention Registration

May 23 – 25, 2024



Please email Form with Credit Card information to: Steve Brooks kc7mck@gmail.com.
Final Deadline for all registrations Friday May 3, 2024. No refunds after May 3, 2024.

Silver Reef Casino and Hotel
4876 Hexton Way, Ferndale, WA 98248

Room Reservations Toll free 1-866-383-0777 extension 4120

Use Code: Multiple District 19 Convention 2024

DEADLINE FOR BOOKING HOTEL ROOMS IS Wednesday, May 8th, 2024

Special Lions room rate of \$139 plus taxes for either a King room or Double Queen room
Free RV Parking – No hookups

<input type="checkbox"/> Lion <input type="checkbox"/> Leo <input type="checkbox"/> Guest	Print Registrant's Name	Print Registrant's Club	District:	
			1 st MD19 Convention: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Address:		City:	Prov/St:	Phone:
Current Title:	Highest Past Title:	Email:		
Special Dietary Requests:	Vegetarian _____ (Alternate vegetarian meal provided) List the life-threatening food allergy, such as mushrooms or shellfish, which will cause serious illness or death. Special Meal Requests must be received before May 3, 2024			

Note: Partners and guests need to complete their own registration form

Date	Event	Price in US Funds	Amount Enclosed
Registration Information	Registration Leo	\$20.00	
	Registration Lions or Guests	\$30.00	
	After April 15 th , 2024 - Registration	\$40.00	
	Pin Trader Table Rental Fee (Waived with paid registration)	Free	
Friday 5/24/24	Vendor Table – Promoting a Product or Event (Waived if Registered & buys a lunch or dinner ticket)	\$25.00	
	Breakfast	\$21.00	
	Lions Luncheon – Everyone Invited	\$26.00	
	Off to the Races Fun Night Ticket Only	\$15.00	
Saturday 5/25/24	Off to the Races Fun Dinner and Fun Night Ticket	\$32.00	
	PDG & Partners' Breakfast	\$21.00	
	Breakfast (Not PDG or Partner)	\$21.00	
	Luncheon	\$32.00	
	Lions Appreciation Banquet (choose only 1 dinner) <input type="checkbox"/> Chicken Cordon Bleu \$35.00 <input type="checkbox"/> Pan Seared Salmon \$44.00 ***Attire: Semi-Formal, Dressy, Business, Club Uniform***		
Total Amount Enclosed			

Please Note: Credit Card charges will be in US Funds. There will be a credit card service fee added to your total.

Please Check Credit Card Type: () Visa () MasterCard

Card #: _____ Expiration Date: _____/_____/_____

3 Digit Security Code found on back of card: _____ Zip code: _____

Signature if paying by Credit Card: _____

Registrations can be mailed to PDG Steve Brooks, 2308 114th Ave NE, Lake Stevens, WA 98258

kc7mck@gmail.com

Make checks payable to: MD19 Convention

Abbreviated Descriptions of Meals

Note: There will be vegetarian and other dietary needs for those requiring it.

Friday Breakfast: Scrambled Eggs with Diced Tomatoes, Seasonal Fruit Salad, Applewood Smoked Bacon and Sausage, Assorted Pastries & Danish, Mini Hashbrowns with Onions and Bacon Bits, Orange Juice, Coffee or Tea

Friday Lunch: Chef's Choice Seasonal Soup, Mixed Greens with Assorted Toppings & Dressings, Chef's Selection of Sandwiches, Potato Chips. Cookies, Coffee or Tea

Friday Dinner: Cheese Hamburger with BBQ Rub, All Beef Hot Dog with Grilled Onions, Marinated Vegetable Kabob, Potato Sald, Pasta Salad, Corn on the Cob with Herb Butter.

Saturday Breakfast – Scrambled Eggs with Diced Tomatoes, Seasonal Fruit Salad, Applewood Smoked Bacon and Sausage, Assorted Pastries & Danish, Mini Hashbrowns with Onions and Bacon Bits, Orange Juice, Coffee or Tea

Saturday PDG Breakfast: Scrambled Eggs with Diced Tomatoes, Seasonal Fruit Salad, Applewood Smoked Bacon and Sausage, Assorted Pastries & Danish, Mini Hashbrowns with Onions and Bacon Bits, Orange Juice, Coffee or Tea

Saturday Luncheon: Roasted Chicken Lunch Buffet, Mixed Green Salad, Vegetable, Rolls & Butter, Strawberry Rhubarb Crisp, Coffee or Tea

Appreciation Banquet: Choice of Entre

Chicken Cordon Blue – Breaded Chicken Breast Stuffed with Black Forest Ham and Swiss Cheese, Finished with Garlic Cream Sauce Garden, Green Salad, Vegetables, Mashed Potatoes, Coffee or Tea

Pan Seared Salmon – Pan Seared Fresh Salmon with Fresh Pesto, Green Salad, Rolls & Butter, Vegetables, Mashed Potatoes, Coffee or Tea