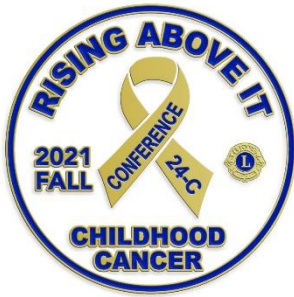


Mail registration to:  
 District 24-C Fall Conference Registration  
 221 Lakehurst Ave  
 Salem, VA 24153



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](http://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