

Graduation 2017 - Table Seating Form

Instructions:

- Maximum of 8 per table.**
- If you are sharing your table with another Graduate(s) & family, **PLEASE HAND IN ONLY ONE TABLE SEATING FORM** between the graduates.
- Hand this sheet in to the Main Office no later than **Friday, April 7th, 2017.**
- Family & guest tickets purchased under one form will be seated at the **same** table (i.e. parents/guardians must be seated with the graduate).
- We reserve the right to assign other guests to tables that do not have 8 people in total.
- Tables will be selected randomly. We cannot guarantee that you will be able to sit next to another group.
- Some tables will be reserved for speakers and teachers.
- Here is the menu for the Graduation Banquet. **Clearly indicate** on the back of this form if a specialty meal (VEG or AM) is required. *Please specify the allergy.*

Buffet Menu	Specialty Menus: Must be pre-ordered
<p>Carved Alberta Pork Loin with Pepper Corn Jus</p> <p>Indian Butter Chicken</p> <p>Herb Infused Roast Potatoes</p> <p>Seasonal Garden Vegetables</p> <p>Fresh Baked Dinner Rolls with Butter</p> <p>Medley of Garden Greens, Sundried Cranberries, Pumpkin Seeds and Shredded Carrot with Herb Vinaigrette</p> <p>Kale Ginger Coleslaw</p> <p>House Made Potato Salad With Dijon Vinaigrette</p> <p>Mediterranean Pasta Salad</p>	<p>Vegan and Vegetarian Meal (VEG)</p> <p>Tarragon Infused Quinoa, Field Cucumbers, Golden Beets and Cherry Tomato Salad with a Grainy Mustard Vinaigrette</p> <p>“Nepalese” Style Hot Pot with Basmati Rice Grilled Peppers and Squash</p> <p>Pappadam Bread</p> <p>Dessert</p> <p>Vegan Carrot Cake with Ginger Sugar Glaze</p> <p>Fresh Berries</p>
<p>Dessert</p> <p>Family Style Dessert</p> <p>Double Chocolate Ganache Torte</p> <p>Raspberry Coulis</p> <p><i>Self-serve Stations served with selection of Canned Soft Drinks, Iced Tea, Arabica Coffee and Selection of Teas.</i></p>	<p>Allergy Meal (AM)</p> <p>Special dietary menus are created ONLY for guests with allergies, and food intolerances (nuts, gluten, dairy).</p> <p>Any “Other Allergy” menu requests would be at the Chef’s discretion. Please note that allergy meals are tailored specifically to guests that have allergic reactions. Unfortunately, we are unable to accommodate food preferences.</p>

PLEASE TURN OVER TO FILL IN YOUR TABLE SEATING INFORMATION

Questions or concerns should be directed to Ms. Hudda (Room 303)

Graduate Name: _____ Period 3 Teacher: _____ (If you have a spare in period 3, indicate another teacher's name from another class, please specify which period it is)	For School use	For School use
	Table #	Grad #

PLEASE PRINT LEGIBLY:

Family & guest tickets purchased under one form will be seated at the **same** table
(i.e. parents/guardians must be seated with the graduate).

	Table Member First Name, Last Name	Specialty Meal? Vegan/Vegetarian (VEG) Allergy meal (AM) (specify your allergy)	Are you a Graduate? Yes or No	Ticket #
1	Graduate:		YES	
2				
3				
4				
5				
6				
7				
8				
Maximum of 8 per table.				

**No trades or changes are to be made
without checking with Ms. Hudda (Room 303)**

PLEASE TURN OVER TO REVIEW THE INSTRUCTIONS

Questions or concerns should be directed to Ms. Hudda (Room 303)