**Washington DC Engineers Week 2020**

**Reservation Form**

**DC Council of Engineering & Architectural Societies** PO Box 18842, Washington, DC 20036-8842 [www.dcceas.org](about:blank)

**PROCLAMATION LUNCHEON**

**Wednesday February 19, 2020**

**11:30 AM Holiday Inn Rosslyn**

(703-807-2000)

1900 N. Ft. Myer Drive, Arlington, VA

Tickets: $45.00 per person

Table: $450.00 per ten seats

**Society/Organization:**

Names

Send Invoice To: Name

Address

Phone: Email:

Please make your **check payable to DCCEAS** and immediately mail to:

DCCEAS

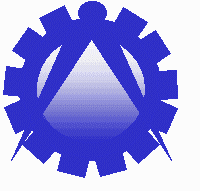
PO Box 18842

Washington, DC 20036-8842

Luncheon checks must arrive by February 10.

If you wish to email your list, you can email it to our treasurer.

Em[ail: treasurer@dcceas.or](about:blank)g



**AWARDS BANQUET**

**Washington DC Engineers Week 2020 Reservation Form**

**DC Council of Engineering & Architectural Societies** PO Box 18842, Washington, DC 20036-8842 [www.dcceas.org](about:blank)

Saturday, **22 February 2020**, **6:00 PM**

Tony & Joes Restaurant, River Room

3000 K Street, Washington, DC

Tickets: $65.00 per person

Tables: $650.00 per 10 seats

**Society/Organization:**

Names (Point of contact and attendees)

In your list, indicate whether any attendees want the vegetarian or vegan option.

Send Invoice To: Name

Address

Phone: Email:

Please make your **check payable to DCCEAS** and immediately mail to:

DCCEAS

PO Box 18842, Washington, DC 20036-8842

Banquet checks must arrive by February 15

If you wish to email your list, you can email it to [treasurer@dcceas.org](about:blank)

***You can see the Banquet menu on the next page.***

**BANQUET MENU**

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**SALAD**

**Mixed Greens - *Tomato, Apple, Almonds, Crumbles Goat Cheese, Champagne Vinaigrette***

**Duet ENTREE -*Served with Roasted Potatoes and Seasonal vegetables***

**Canadian Salmon Filet  - *Orange Honey Glaze &*Chicken Marsala *Sauteed Chicken Breast, Marsala wine Mushroom Sauce***

**DESSERT**

**Key Lime Pie**

**Fresh Seasonal Fruit**

**Note from the above menu that everyone gets both salmon and chicken in the Duet ENTRÉE.**

**Any attendees who do not want the Duet ENTRÉE of salmon and chicken can request in their reservation that they want the vegan or vegetarian option instead.**

**\* Vegan option available only by reques**t Roasted vegetables with quinoa or pasta

**\* Vegetarian option only by request Mushroom Risotto- *Roasted garlic, Cremini Mushrooms, Asparagus, Tomato***