

2022 BEDLINGTON TERRIER SPECIALTY WEEKEND DINNER RESERVATION FORM

The Bedlington Terrier Club of Greater Denver, in cooperation with the Bedlington Terrier Club of America, has arranged for a grand dinner during the Bedlington Terrier Specialties on Saturday night, September 10, 2022. Reservations are required and we will not be able to proceed without meeting minimum numbers. Dinner cost is \$36.00 per person.

We will have a private room in the Event Center on the show grounds. Dogs will be able to remain in the event center while we have dinner but will not be allowed in the event room where the dinner will be served. We will eat about 6:30 pm so that everyone will have plenty of time to visit and take care of their dog(s) following the dinner. This would be after the BTCGD specialty on Saturday, but before the BTCA specialty on Sunday.

Reservations are due no later than Sunday, September 4th but it would be very helpful to have them as soon as possible. We will accept checks or PayPal (friends and family only). If you have special dietary needs, or wish to discuss a vegetarian plate, please reach out to Dennis Corash, dcorash@gmail.com 303 437-6509

INSTRUCTIONS FOR MAKING A RESERVATION AND PAYING WITH PAYPAL

Log in to Paypal: www.paypal.com

Choose Send and Request from the top toolbar. Click on send and put Dennis's email address in the oval box and click next. Fill in the amount of funds you are sending: \$36.00 per reservation. Click on "What is this payment for" and put in your dinner and salad choices. Click on "Friends and Family" when asked to choose a payment type.

INSTRUCTIONS FOR MAKING A RESERVATION AND PAYING BY CHECK

Print off this reservation form and forward with your check made out to the BTCGD, to Dennis Corash, 3760 County Road 7, Erie, CO 80516

USE ONE RESERVATION FORM FOR EACH RESERVATION BEING MADE

Name: _____ Address: _____

Email: _____

Phone: _____

CHOOSE YOUR DINNER SALAD AND ENTRÉE

Choose your salad (circle one option):

Salad choice 1: **The Farmer** - Mixed Greens, Crispy Brussel Sprouts, Carrot, Hard Boiled Egg, Goat Cheese & Lemon Dijon Vinaigrette

Salad choice 2: **Smoky Bleu** - Mixed Greens, Moody Bleu Cheese,

Crispy Prosciutto, Cucumber, Dried Cherries, Candied Pecans, Balsamic Dressing

Choose your entrée (circle one option):

Entrée choice 1: Smoked Tri Tip - Sliced Smoked Tri Tip, Gouda Mashed Potatoes, Mixed Vegetables, Garlic Au Jus

Entrée choice 2: Spicy Rigatoni Pasta - House-made Italian Sausage, Creamy Pomodoro Sauce, and Parmesan Romano Cheese

Cheesecake with Strawberry Sauce will be served for dessert.

Coffee, Iced Tea and water will be available.