

Boeing Leadership Association of Southern California

Invites you to Join us for an Enchanted Christmas

Dinner, Dancing, Casino Night, Opportunity Drawing, & Photo Booth



WHEN: Saturday December 7th, 5:00 pm – 12:00 am

WHERE: Hilton Long Beach
701 West Ocean Blvd, Long Beach (Complimentary self-parking with validation)
***Special Room Rates, \$188.85 (includes one free breakfast voucher per room)**
Reserve by **Wednesday, November 6**

HOW: **RSVP by November 22, 2024**
BLASC Members /BLASC Retirees* your paid dues includes attendance to the event

(*membership dues are current and paid for the entire year)

Guests and Retirees - \$115 (retirees who pay by each event)

Click [here](#) to RSVP

Email your meal choice to [Corine Kumano](#)

Provide your name, guests name(s), which main dish or if you want the Alternate Dinner

- ❖ Each attendee please bring an unwrapped household item or gift card valued at \$25 (e.g., Target, Walmart) to support our 2024 charity, [Thomas House Family Shelter](#) (receive 5 opportunity tickets (limited to 5 tickets per person))
- ❖ Hotel Reservations at [BLASC Holiday Rooms](#) (by **November 8**) or by phone at 1-800-HILTONS (445-8667) and reference group code: “90A”
- ❖ Your reservation commits BLASC to pay the venue for your dinner. To cancel, please contact Daniela Nau at daniela.nau@boeing.com. Any cancellations after 12:00 PM Friday, **November 22nd** will result in a cancellation fee of \$115 for members and non-members (including retirees)
- ❖ Checks payable to BLASC will be collected the evening of the event at the check-in table

Dinner Menu

Choice of

- Filet of Sole etouffee in a Cajun cream sauce, rice pilaf, and grilled vegetable **or**
- Seared Tri-tip with a Cabernet sauce, mashed potatoes, and grilled vegetables
- **Gluten free option** - choice of fish or tri-tip with no sauce
- **Vegetarian option** - Portobello and vegetable short stack, roasted and grilled zucchini, squash, eggplant, red onion, peppers, wilted spinach and pesto oil

Dessert

- Chocolate Yule Log with Vanilla Bean sauce **or**
- Eggnog Crème Brule with Cranberry Plum Coulis
- **Gluten free option will be available**

All menus include baked rolls, baby field greens with Bleu cheese, pears & walnuts with Balsamic vinaigrette, coffee, and tea