

# Archbishop Jordan Grad 2018 Ticket Req

(Ceremony/Banquet Sunday, June 3, 2018 at the Shaw Conference Centre)

**TICKETS GO ON SALE AT LUNCH TIME - MONDAY, APRIL 30th TO FRIDA**

Date: \_\_\_\_\_

Grad Name: \_\_\_\_\_

Ceremony Tickets: \_\_\_\_\_ X \$ 5.00 = \$ \_\_\_\_\_

(2 ceremony tickets for Mom/Dad - paid in grad fee, Grad doesn't need a ticket, unlimited # of gu

Banquet Tickets: \_\_\_\_\_ X \$ 75.00 = \$ \_\_\_\_\_

Total \$ \_\_\_\_\_

(Grad **MUST** buy a banquet ticket. Grad can buy unlimited tickets - 10 people max per table. If there are empty seats at a table, they will be filled with other grads, so find a grad you want to Grads who share a table can buy up to 10 tickets between the 2 families sharing . See sign-up sheet outside Rm. 211 for table requests, once you have your tickets.)

Payment Options: **All student fees must be paid in full before grad tickets can be pu**

- 1) Cheque or Exact Cash - In person during the ticket sales dates - upstairs common area. Please present completed order form to pick up tickets. (No post-dated cheques)
- 2) In person at the Main Office using debit or credit cards. Please present receipt and completed order form to pick up tickets-upstairs common a
- 3) PowerSchool Acct - Please email wendyp@eics.ab.ca to request the grad ticket total cc your online account. Payment must be made in full by April 26th before tickets will be Please bring Ticket Request Form and proof of payment hard copy to exchange for tick

Any questions, please call Mrs. Prud'homme at 780-467-2121 ext.1010 or e-mail wendyp@eics.a or email Ms Hallonquist at margeh@eics.ab.ca .

		Amount
Method of payment:	Cheque #	
	Cash	
	Debit	
	Credit	
	Online	

**Any food allergies for your family, please let Ms Hallonquist know by May 11- email marj**

**Banquet Menu:**

**Salad - Spinach and romaine lettuce with cucumber and tomato, red onion, bell peppers and feta**

**Entrée - Island style jerk chicken with pineapple chutney, teriyaki sauce, jasmine rice, selected ve**

**Vegetarian Entrée - Mushroom Wellington with savory vegan Diane sauce, rosemary olive oil mas  
red pepper and fresh green beans.**

**Dessert - Baked milk chocolate pot de crème with Saskatoon berry compote and shortbread cook**

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released.

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ab.ca

geh@eics.ab.ca

cheese with herb dressing

getables

shed potato,

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