

Archbishop Jordan Grad 2018 Ticket Request

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

TICKETS GO ON SALE AT LUNCH TIME - MONDAY, APRIL 30th TO FRIDAY, MAY 4th

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 guests for \$5 ea.)

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 share with.

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 purchased.***

- 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 area.
- 3) PowerSchool Acct - Please email wendyp@eics.ab.ca to request the grad ticket total cost be added to your online account. Payment must be made in full by April 26th before tickets will be released.
Please bring Ticket Request Form and proof of payment hard copy to exchange for tickets.

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

Banquet Menu:

Salad - Spinach and romaine lettuce with cucumber and tomato, red onion, bell peppers and feta cheese with herb dressing

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

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

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