

# Lafayette Reunion Event Schedules

Date	Day	Time	Event	Cost
June 3	Wed	16:00	Soup down - There will be a "Meet and Greet with refreshments and beverages by the Association. If a lottery is necessary for the Kings Bay Tour, drawing will be at 20:00 hrs.	Free
June 4	Thu	07:45 – 16:00	Tour of NSB Kings Bay with lunch at the base dining facility followed by a visit to the Submarine museum in St. Mary's.	\$65.00
		09:30 – 16:00	Historical Tour of downtown Jacksonville by Bus with lunch provided at a local restaurant. Followed by a tour of Anheuser Busch Brewery:	\$69.00
June 5	Fri	07:45 – 16:00	Tour of NSB Kings Bay with lunch at the base dining facility followed by a visit to the Submarine museum in St. Mary's	\$65.00
		09:30 – 16:30	Tour of downtown Jacksonville by riverboat with lunch aboard the riverboat. Followed by a tour of Anheuser Bush Brewery	\$82.00
June 6	Sat	08:15 – 15:30	Tour of Historic St Augustine with lunch on your own with time to shop in the Historical downtown area.	\$55.00
		19:00	The Banquet will be a buffet and will have a variety of options. Photos of attendees will be taken just before the banquet which will start at 7:00pm. Commanding Officers, key note speaker and other distinguished guests will be afforded time to address the shipmates following the meal. Following the banquet special entertainment "Elvis" provided by one of our shipmates, followed by dancing.	\$49.00
June 7	Sun	07:00 – 9:00	The Farewell Breakfast will be held between 7:00 until 9:00 on Sunday. Breakfast is provided free of charge to all hotel guests. For those not staying at the hotel the Farewell Breakfast is still free, but, see Tom Tinney for your ticket sometime during the reunion. If you are not staying at Embassy Suites and want to attend the Farewell breakfast please indicate this on the "Sign-Up" form.	Free

## Dinner Buffet Menu

Tossed Field Greens with Assorted Dressings Marinated Mushroom & Tomato Salad  
 Four Bean Salad with Olive Oil & Balsamic Cucumber & Dill Salad  
 Slow Roasted Prime Rib of Beef Served with Au Jus & Horseradish Sauce  
 Fresh Salmon Seasoned & Grilled, Served with a Reduction Sauce of Tarragon,  
 Cream & Chardonnay Breast of Chicken Hunter Style  
 Chicken Medallions Sautéed & Served with a Tomato Mushroom Sauce  
 Au Gratin Potatoes Wild Rice with Raisins & Pecans Fresh Vegetable Medley  
 Rolls & Butter & Chef's Selection of Assorted Desserts