Association of Royal Navy First Class Divers 26th AGM, and Social 13th June & Dinner and Dance on the 14th June.

AORNFCD. 26th AGM will be held on the Friday Evening 13th June at 19:00 – in the Nelson Lounge Maritime Club Portsmouth. On Completion the social will start. Please, complete the form if you are attending.

Name	Membership Number	Non-Members and Guest for Social Friday. Cost £5	Total

On Saturday 14th June, we are holding a formal Black-Tie dinner and dance in the Nelson Lounge of The Royal Maritime Club commencing at 19:00. Pre dinner drinks at 1830 in reception hall

Cost includes reception drinks, red and white house wine and port at the table for the toasts.

Maximum number for the event is limited to 70. (To be held in Nelson Lounge) Cost £45. Live music for Dance will be provided.

Name	Number of guests	Please fill in Meal Requirements over leaf	Contact Details Incl phone / email
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If members wish to visit the Diving Museum on Saturday/Sunday Morning please complete your details below. We will try and arrange transport for members requiring it. if you have any spare seats in your vehicle please place the details below of where you can pick up and return passengers.

Visiting the Museum.	Number visiting	Require transportation.	Invalid help requirements
		Yes No	
Spare seats available		Pick up point	

Please return form with remittance ASAP

1115

Cheque and completed forms to Secretary by 7th May 2014 (the earlier the better). **Cheques made** payable to the Association of Royal Naval First Class Divers.

Mr B Tempest (Troy) 18 Greyshott Avenue Fareham

Hampshire PO14 3JD Telephone 01329 847951 mdivers@hotmail.com

Association of Royal Navy First Class Divers Formal Dinner and Dance Menu requirements for Saturday 14th June 2014 **Maritime Club Portsmouth.**

Menu Details are below please reply ASAP. Each course will have a vegetarian option.

Name	First Course Choice	Tick
	A. Prawn Salad served with Mary Rose Sauce	
	Brown Bread and Butter	
	B. Crofters Soup Made with Gammon stock and Vegetables	
	C. Fans of Cantaloupe melon with mixed Berries &	
	Cointreau Set on Mango Coulies	

Name	Main Course Choice. Served with Roast Potatoes Minted new Potatoes and Selection of Seasonal vegetables with each main course.	Tick
	A. Boned Chicken Breast, stuffed with Sage and Onion, Wrapped in Bacon and gently Baked	1
02	B. Roast Topside of Beef with Yorkshire Pudding served with a rich gravy	
6	C. Butternut Squash stuffed with Cannelloni Beans, Mozzarella Cheese, Peppers and Tomatoes topped with Pumpkins and Sunflower seed crumb	ALC O

Name	Desert Course; - followed by Coffee or Tea served with Mints.	Tick
	A. Chocolate fudge cake with Cream or Ice Cream	
	B. Profiteroles with Cointreau Cream served with Dark Chocolate Sauce	
	C. Selection of British and Continental Cheeses served with Relish Grapes and Biscuits	