***“Winning Them Over with Professionalism and Poise”***

*An Etiquette Dinner presented by the Employment Committee of the National Federation of the Blind*

Monday July 10, 2017, 5:30 P.m.

Café Osceola, Rosen Shingle Creek

9939 Universal Blvd., Orlando, Florida 32819

Dear Federation Family,

You are cordially invited to attend the inaugural Etiquette Dinner presented by the Employment Committee of the National Federation of the Blind! At this dinner, you will be educated on the ins and outs of appropriate etiquette in both professional and social dining settings. From knowing which fork to use, to how much to tip, and even appropriate dinner conversation. These are just a few of the things that will be discussed. There will also be an “Ask Ms. Manners” portion at the end. For this portion of the evening, you will have the opportunity to anonymously ask those burning questions that you may be too afraid or embarrassed to ask out loud. Simply write down your question in either braille or large print, bring it with you to dinner, and get the answers you seek!

The dinner will be held on Monday July 10th at 5:30pm at Café Osceola located within the Rosen Shingle Creek Hotel. Attendees are responsible for the cost of their meal and are required to register in advance to reserve their seat. The dress code is business casual, and we request that you arrive early so we can begin promptly.

Also, two lucky attendees will be chosen at random and the cost of their entire meal (except any alcoholic beverages) will be covered at no expense to them!

The following menu options will be available during the event:

* **Soup of the Day- $5.25**
	+ *Ask your Server for selection(s)*
* **COBB SALAD- $14.50**
	+ *Hearts of Romaine, Grilled Chicken, Radish, Carrots, Baby Heirloom Tomatoes, Cucumber, Chopped Egg, Blue Cheese, Avocado, Applewood Bacon, and Wasabi Ranch Dressing.*
* **FORT KING GRILLED RIB EYE- $24.00**
	+ *A 10 oz. Ribeye, 5 Peppercorn Rub, Yukon Mashed Potato, Grilled Asparagus, Mushroom and Onion Ragu, Rosemary Au Jus*
* **FORT PAYTON BBQ SALMON- $23.50**
	+ *Pan-Seared Salmon, Ancho and Honey Rub, Tomatillo Relish, Jasmine Rice, and Broccolini*
* **RAINBOW S SPRINGS ROASTED CHICKEN- $19.50**
	+ *Roasted Marinated Half Chicken, Yukon Mashed Potatoes, Grilled Asparagus, Pearl Onions, Lemon Thyme Jus*
* **Drinks and Desserts Available Upon Request**

Keep in mind that these prices do not include taxes and gratuity.

Space is limited, and seats will be reserved on a first come first serve basis. To secure your spot, register today! To sign up, complete the form on the next page, separate it, and e-mail it to me at bobbipompey@gmail.com. You’ll be notified that your registration has been received within 24 hours. Seats will be reserved in the order in which your registration was received.

If you have any questions or concerns, please do not hesitate to contact me via e-mail at bobbipompey@gmail.com or phone at 336-988-6375.

This is going to be a wonderful event, and well worth your time. The techniques you learn at this dinner are sure to add a finishing touch of class to your business persona and make you that much more desirable within the job arena. Remember you don’t get a second chance at a first impression. So let’s learn and grow together!

Yours truly,

Bobbi A. L. Pompey, Member

Employment Committee

National Federation of the Blind

 **Please keep the above sections, complete the next page, separate it from the rest of the letter, and return it to Bobbi Pompey:**

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***Event Registration Form***

Monday July 10, 2017, 5:30 P.m.

Café Osceola, Rosen Shingle Creek

9939 Universal Blvd., Orlando, Florida 32819

First and Last name:

Address:

City, State, and Zip:

Phone:

E-mail:

Please make sure the above information is correct. In the event of any changes, this is how we will contact you.

Dietary restrictions:

Reasons for attending:

How did you hear about this event?

Do you have any other comments or concerns that we should be aware of?