

Register now for the 2024 GLCC Members Meetup! All GLCC members and their guests are invited to attend the second winter GLCC Members' Meetup in Toronto, Ont. (O-45). The informal group dinner will be held on the last Friday of the Toronto International Boat Show. We had a great time last year!! Hope to see you there!

Location: National Yacht Club, 1 Stadium Road Toronto, Ont. M5V 3H4 / 416-260-8686

Agenda: 1830–1930 Cocktail hour (pay at venue; Visa/Mastercard only; no cash accepted)

1900–2100 Dinner (prepaid at registration; you will be contacted after payment has processed: meal options on reverse)

Registration: \$60/pp USD for Credit Cards and USD Checks

After you have registered, you will be sent a link to an online form to submit your menu selections for the dinner (options on back of this form). Menu selections must be provided by January 15th.

Getting to National Yacht Club (details will be provided after registration)

- Limited free parking available at NYC. Paid parking is available nearby
- Shuttle service is available from downtown (@Royal York Hotel) to the Billy Bishop Airport Ferry Terminal. NYC is a 7-minute walk from the Terminal.
- Public transit (TTC) also available

Hotel Information

Three downtown hotels are offering special Boat Show Rates. For more information go to https://torontoboatshow.com/show-info/hotel-discounts. Note that reservations must be made by 12/27/23 to obtain these rates.

Name:	Spouse/Par	tner Name:		
GLCC Title:	Spouse/Par	tner GLCC Title:		
Email:		tner Email:		
Cell/Phone:				
Address:	City:	State/Province:	Postal/Zip Code:	
Guest Name/s:				
Boat Name:				
	Credit Card or USD Check*	(# atto	ending): x \$60.00 = \$	USD
Credit Cards accepted for o	online registrations. *Checks need to be r	nailed to GLCC (address belov	w). No refunds after 1/15/24	
□Vica □M/C □Discover #:	Ex	niration Date: / CVV	#·	

Great Lakes Cruising Club's Members' Meetup

NYC Meal Options

After you have registered, you will receive an email from Cynthia Sunstrum with a link to an easy to complete form to make your menu selection. Menu selections must be submitted no later than January 15, 2024.

APPETIZER OPTIONS

Mushroom Bisque

Homemade scone

Or

Tuna Tartare

Crisp wonton, avocado, cucumber, Soya ginger glaze, spiced Mayo, pomegranate

Or

Arugula and Pickled Beet Salad

White balsamic, goat cheese and toasted almonds

MAIN COURSE OPTIONS

Grilled Flat Iron Steak

Roasted garlic mash, beans and carrots, herb jus

Ot

Sautéed Artic Char

Garlic greens, charred tomato, white bean puree, horseradish butter

Ot

Squash Agnolotti

Sage cream, spinach, sweet peppers, parmesan

DESSERT OPTIONS

Tiramisu

Fresh cream and berries

Or

Toffee Apple cheesecake

Fresh cream and berries

Or

Chocolate Crème Brulé

Mango ice

NOTE: Your meal is prepaid. Beverages (alcoholic and non-alcoholic) are available for purchase at the venue. No cash accepted; Visa or Mastercard only