



Sunday, May 1<sup>st</sup>, 2011

Dinner and Silent Auction at Ashton Place to benefit the restoration of the artwork in the Ceremony Hall of the Columbarium at Bohemian National Cemetery

I/We will attend

( ) Please make \_\_\_\_\_ reservations at \$75 per person

( ) Please accept a contribution in the amount of

\$\_\_\_\_\_ Total: \$\_\_\_\_\_

\_\_\_\_\_  
Name

\_\_\_\_\_  
Address

\_\_\_\_\_  
City State Zip

\_\_\_\_\_  
Phone

Reservations must be postmarked by April 15<sup>th</sup>, 2011

Tickets will not be issued for the event

Sunday, May 1<sup>st</sup>, 2011

Dinner and Silent Auction

( ) I/We wish to pay by check

Please make check payable to: FoBNC

( ) I/We wish to pay by credit card ( ) Visa ( ) MasterCard

Email charge confirmation to: \_\_\_\_\_

Amount \$ \_\_\_\_\_

Card Number \_\_\_\_\_ Exp Date \_\_\_\_\_

Signature \_\_\_\_\_ Security Code \_\_\_\_\_

Seating - Please list the names and meal choice for this reservation. If you would like to sit with friends making their own reservation, please list their names here.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

*Please join us. Print this form, select your meal choice, fill in the top half and mail to:*

Judie Mason

405 N Wabash Ave

#3108

Chicago, IL 60611-5604

### Friends of Bohemian National Cemetery

cordially invite you to attend a dinner with a silent auction to benefit the restoration of the Mallin artwork in the Ceremony Hall of the Columbarium at Bohemian National Cemetery

Sunday, May 1<sup>st</sup>, 2011

Ashton Place

341 W 75<sup>th</sup> St, Willowbrook, IL 60527

630/789-3337

Reception/Cash Bar Noon

Dinner 1-4 pm

Silent Auction throughout event

Entertainment provided by the Omladina Moravian Dancers

Reservations: \$75 per person Table of 10: \$750

Contributions are tax deductible as allowed by law.

Choose from three entrees:

Peppercorn Butt Steak - Grilled 6-oz. top sirloin butt steak accompanied by a brandied peppercorn sauce.

OR

Salmon Provencal - boneless fillet of Atlantic salmon with diced tomato, capers, olives, garlic & fresh herb butter.

OR

Vegetable Wellington - a roasted vegetable medley with creamed spinach and four-cheese blend baked in a puff pastry accompanied by a basil cream sauce.

All entrees served with baby glazed carrots, whipped potatoes with chives, salad, fresh baked rolls and butter. Beverages include coffee, tea or milk and white or dark chocolate mousse with a fan cookie for dessert. Wine on the table with dinner.