

You may be aware that our club has to pay the Sydney Convention and Exhibition Centre all charges and fees prior to the Ball some time in March.

So it is important that you attended the March Members Meeting on 3 March and settled the account with Treasurer Tim. Of course, do feel free to return any unsold tickets then.

The 3-course Banquet at Charity Ball 2010



Entrée

Smoked salmon and crab meat terrine with tzatziki and baby watercress salad

Main Course

Hand-carved rib eye served with asparagus, potato and hazeInut gratin, onion marmalade and port wine jus





Dessert

Tart tatin with calvados fudge sauce and apple cake sorbet

Photos taken by Líon Tím Yuen

Pre-dinner drinks begin at 6:15pm. Wine and soft drinks are served throughout the meal. With dessert also come birthday cake, tea or coffee & Rémy Martin XO Cognac.