The UC Riverside Emeriti and Retirees' Associations cordially invite you to their

# **Winter Luncheon**

Friday, February 7, 2025 UCR Alumni & Visitors Center



11:30 a.m. - 12:00 p.m. **Social** 12:00 - 1:00 p.m. **Luncheon** 

## **Featuring**

Andy Plumley, UCRRA President and former UCR Associate Vice Chancellor of Auxiliary Services "A History of UC Riverside Part 2"





### **How to Register**

Seating is limited. Confirm your attendance using the online form linked below and select pay by check or pay via PayPal by <u>Wednesday, January 29, 2025</u>.

\$25 per person for UCRRA and UCREA active dues-paying members and their guests \$30 per person for non-active dues-paying members

Winter Luncheon Online Registration Form <a href="https://ucriverside.az1.qualtrics.com/jfe/form/SV\_cx9xkkm0xLibtZk">https://ucriverside.az1.qualtrics.com/jfe/form/SV\_cx9xkkm0xLibtZk</a>

PayPal: Complete the online form and once PayPal is selected, an invoice will be emailed

By Mail: Complete the online form and select check for payment. Please make your check payable to UCRRA and mail by <u>January 24, 2025</u> to: P.O. Box 56834, Riverside, CA 92517

Parking: All attendees may park in the Bannockburn South lot next to the UCR Alumni and Visitors Center. An attendant will be available to assist from 10:45 – 11:30 a.m.

Mailed payments: If online registration form is not completed, please include this bottom slip with your check to complete your registration.

Number Attending:			-
Rease check here if you prefer a vegetarian meal and	include	the	,
number of vegetarian meals requested here:			

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# Winter Luncheon Menu

#### Beef Burgundy

Braised Beef topped with a rich burgundy
mushroom sauce
served with scallop potatoes and seasonal
root vegetables
includes assorted rolls and butter

#### **Apple Tarts**

Black Iced Tea

Brewed Coffee/Decaffeinated Coffee

Assorted wines

# Vegetarian Option

#### Mushroom Burgundy

Braised mushrooms topped with a rich
burgundy sauce
served with served with sweet mashed yams
includes rolls and butter