

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

## *Holiday Luncheon*

Friday, December 5, 2025  
UCR Alumni & Visitors Center

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

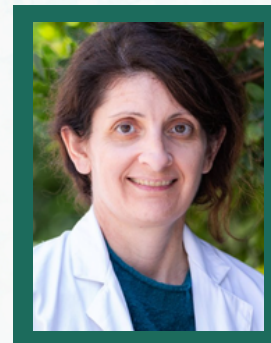
## Featuring

Dr. Alia Tuqan

UCR Clinical Professor of Internal Medicine, School of Medicine  
*"Geriatric Medicine and Care"*

Special activities include:

- **UCR Guardian Scholars** Donation Drive: High need items are food gift cards from Stater Bros, Food4Less, Walmart or Grocery Outlet
- **Musical performance** from UCR's Center for Early Childhood Education TK Class
- **Assorted wines** will be provided



## 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 **Tuesday, November 25, 2025**.

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

Online: Holiday Luncheon Registration webpage

[https://ucriverside.az1.qualtrics.com/jfe/form/SV\\_0ptpv4U0IAI08ui](https://ucriverside.az1.qualtrics.com/jfe/form/SV_0ptpv4U0IAI08ui)

Payment: Pay online via PayPal or pay at the door of the event

Parking: Retiree/Emeriti parking permits may be used in Lot 24 and those without parking permits 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.

Name(s): \_\_\_\_\_

Number Attending: \_\_\_\_\_

Please check here if you prefer a vegetarian meal and include the number of vegetarian meals requested here: \_\_\_\_\_





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## *Holiday Luncheon*

### ***Traditional Turkey***

topped with homemade brown gravy and cranberry  
sauce served with roasted garlic mashed potatoes and  
seasonal root vegetables  
served with a harvest salad  
includes assorted rolls and butter

### ***Pumpkin Tarts***

Black Iced Tea

Brewed Coffee/Decaffeinated Coffee

Assorted Wines

## **Vegetarian Option**

### ***Mushroom Burgundy***

*(Vegan and Gluten-free)*

topped with a rich burgundy mushroom sauce served  
with sweet mashed yams, roasted garlic mashed  
potatoes and seasonal root vegetables  
served with a harvest salad  
includes assorted rolls and butter