AFH Bastille Day Fête

Presented by Bouchard Père et Fils



July 14, 2015

Waialae Country Club 4997 Kahala Avenue

5:30 - 9:30



Program

5:00 - 6:30

Beauty Bar featuring 30 minute makeovers

Treat yourself to an ooh-la-la-look

Make-up artists from Paul Brown Salon and Day Spa

Special Event Price \$30 per makeover Advanced reservations required

Please indicate your reservation request on the registration form below.

Limited number of sessions available at 5:00, 5:30, and 6:00.

All proceeds will benefit Alliance Française of Hawaii's Cultural Fund

5:30 - 6:30 No Host Cocktails

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6:30 Welcome and Champagne Toast

> 7:00 Dinner BYOB Corkage Fee \$19

7:00 - 9:30
Music and Dancing
Entertainment by L'Escargot

**Dress Attire: Festive** 

\$75 per person

Reserved seating available for tables of 8 or more

Premium Tables of 10/\$85 per person, includes 2 bottles of Champagne
Payment must be made in full to reserve a table

Deadline July 8

Please fill out and send in the registration form on the following page.



## AFH Bastille Day Fête

#### **Registration Form**

# Please provide the following information and send in this registration form with your check made payable to

Alliance Française of Hawaii to P.O. Box 10249, Honolulu, HI 96816-0249

Deadline is July 8

Please also indicate if you choose the vegetarian meal. See menu on the next page.

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| of \$                |                                      |
|                      | Total \$ Contact info: Contact info: |

### Menu

Entrée: Butter lettuce salad with endive, goat cheese croutons, walnuts.

Champagne vinaigrette

Plat: Coq au Vin, Galette potatoes, buttered asparagus Vegetarian option: Stuffed portobello mushroom, brown rice

Dessert: Specialities from JJ's Bistro