RAAF Communicators Reunion 2009

(OPERATORS/TECHNICIANS/OFFICERS/SWITCHIES)



Venue: The Canberra Club

45 West Row,

Canberra City, A.C.T. 2601

Tel: 02 6248 9000

Date: Saturday 5th Septemberober

2009

Time: 11.00am (Lunch 12.00-12:30)

Cost: \$30 per person

PARTNERS WELCOME, BOOK EARLY!

DONT FORGET THE "PRE-REUNION GET TOGETHER"

Friday 4th September 2009, 5:30pm at the Canberra Club

All cheques/money orders are to be made out to "Communicator's Reunion" and sent to "Communicator's Reunion, PO Box 7187, Kaleen ACT 2617. RSVP and payment for meal to be made by Friday 21 August 2009 (any special dietary needs should be identified at this time). The early RSVP is necessary as we have to provide numbers to book the room and pay 50% of the projected fee up front. If insufficient people RSVP and we have to cancel later than this date we will lose money. This is a standard booking arrangement at all caterers that were canvassed. Further details on the reunion can be obtained from any of the following people:

Neal Miller Email: neal.miller@defence.gov.au Mobile: 0414 886 621 or Work: 02 6128 7200 Mobile: 0447 424 469 or Work: 02 6266 5747

Joy Macpherson: Work: 02 6128 4666 John Richards Mobile: 0407 454 954, or Home: 02 6282 9664 Email: fiona.macpherson@defence.gov.au

If you are after accommodation, you can try one of the following; there is however plenty to choose from if these don't meet your price or level of style.

Quest Canberra West Row 02 6243 2222 (30 seconds walk) Novotel Northbourne Ave, Civic 02 6245 5000 (2 minutes walk) Canberra Lyneham Motor Inn Mouat Street, Lyneham 02 6249 6756 (5 minutes by taxi) Kunzea Street, O'Connor 02 6247 5466 Canberra Motor Village (5 minutes by taxi) Canberra City Gateway Mouat Street, Lyneham 02 6247 2777 (5 minutes by taxi)

Dress Standards - Neat casual attire, shoes and socks, no tee shirts or thongs.

Menu: Hot Finger Food platters on arrival

Cold Platter: Roast Beef Slices, Roast Cajun Spice Chicken Pieces, Assorted Slices of Ham, Mortadella

and Salami

Assorted Salads: Italian Salad, Mushroom and Capsicum Salad, Pasta Salad, Potato Salad

Hot Dishes: Roast Beef/Gravy

Curry Chicken

Selection: Roast Vegetables and/or Steamed Rice

Fresh Bread Rolls and Butter

Desserts: Chef's Selection of Cakes with Chantilly Cream and Coulis, Fruit Platter,

Tea, Coffee, After Dinner Mints