



NATURE
Change the Future

CHARTER NIGHT BANQUET

ROTARY CLUB OF NATURE CELEBRATORS, BRITISH COLUMBIA, CANADA

**TO CELEBRATE NATURE BY A HAPPY CO-EXISTENCE OF HUMANS, FLORA
AND FAUNA WITH THE CLASSICAL ELEMENTS - WATER, EARTH, FIRE AND AIR
IN A JOYFUL ENVIRONMENT**

(We are located in White Rock – South Surrey)

*You're
Invited!*

President Harwant Krishan and Members
Of
Rotary Club of Nature Celebrators, British Columbia,
Canada
Request The Pleasure of Your Company

At The
CHARTER NIGHT BANQUET
At Hazelmere Golf & Tennis Club
18150 8 Ave, Surrey, BC V3Z

At 5.00 PM on Saturday, 19 November 2022

(To promote Environment Values at all levels, Family &
Friends including children of all ages are welcome)

DRESS: Formal

TO REGISTER

Children 0-4 – Free; 5-12 - \$30

Others - \$ 60

Preferred payment method Interac e-Transfer
naturecelebratorsbc@gmail.com

RSVP:

Mr Viji Maini,
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Ms Ruchika Chauhan,
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PROGRAM

MC -Linda Hensman, Asst Governor, Area 'F', D5050

5.00 PM - Arrival of Guests

5.30 PM – Introductions by MC

5.50 PM - Presentation of Charter & speech by Rotary District Governor, Raj Rajagopal

5:55 PM - Welcome by Charter President, Harwant Krishan

6.00 PM – Speech by BC Government Parliamentary Secretary of Environment, Ms Kelly Greene

6.20 PM - Dinner

7.30 PM - Speech by Captain(N) Peter Sproule, Chief of Staff Maritime Forces Pacific

7.40 PM – Rotary Clubs' Presentations

8:00 PM – Fellowship/ Social Time, Music, Dance

10.00 PM - Departure of guests (or earlier as per individual convenience)

BILL OF FARE

Canapes - Appetisers

Mediterranean Bruschetta

tomatoes, garlic, sweet onion, olive oil, fresh basil, crostini

Vegetarian Spring Rolls

crispy rolls filled with julienne vegetables and served with plum dipping sauce

Pork Gyoza

pan fried dumpling, scallions and ponzu sauce

Chicken Satay

brined and marinated chicken with samba peanut sauce

Desserts

Assorted Dessert Squares

Trio of Cakes and Pies

Fruit Platter

Beverages

Fruit Punch, Coffee & Tea

Bar -

Cash Bar

Drinks by cash, debit/credit cards

Dinner Buffet

Classic Caesar Salad

lemon garlic aioli, croutons and Parmesan

Heritage Green Salad

assorted dressings and vinaigrettes

Greek Pasta Salad

orzo, red wine and feta cheese

Asian Noodle Salad

Thai chili, hoisin and cilantro

Pesto Potato Salad

red nuggets and basil vinaigrette

Fresh Bread Rolls

with whipped butter

Stuffed Eggs

shrimp, scallions and paprika

Assorted Sliced Deli Meats

honey ham, smoked turkey and pepperoni

Pickled Vegetables

gherkins, green olives and pearl onions

Vegetable Crudit 

Parmesan ranch dip

Leg of Lamb

with Dijon & Rosemary Pan Gravy

Grilled BC Chicken Breast

creamy mushroom and bacon gravy

Baked Wild Salmon

chardonnay and dill yogurt sauce

Steamed Vegetables

with honey butter

Penne Marinara

Parmesan, fresh basil and plum tomatoes

Rice Pilaf

long grain rice with peppers and parsley