

2017 VETERANS DAY GATHERING IN WASHINGTON D.C.

We will once again be hosting our Veterans Day Gathering in Washington, DC at the Holiday Inn National Airport (www.hinationalairport.com) in Arlington, VA (Crystal City area). The hotel is conveniently located one mile from the Reagan National Airport and three blocks from the nearest Metro station.

The **room rate is \$114 per night** (plus 13.25% tax); parking is free and there is a free shuttle to and from the airport. The block of rooms (55 currently) and room rates are effective from Thursday, November 9, 2017 through Tuesday, November 14, 2017. Check-in time is 4pm and check-out at 12pm.

Hotel bookings should be made with the hotel by the cut-off date, Tuesday, October 10, 2017.

Any rooms not reserved by that date will be released from the block for general sale and reservations made after that date will only be accepted on a space available basis. The toll free phone number for booking with the hotel is 888-294-5059 or you can call direct to the hotel at 703-684-7200.

When making reservations you must identify yourself as part of the 5/7 Cavalry Association. The hotel has provided the following web address so you can book directly from the Internet:

[5th Battalion, 7th Cavalry Association](#)

The hospitality room opens at 3 PM on Thursday, November 9 and runs through Saturday evening, November 11.

The 5th Battalion, 7th Cavalry Association Dinner on Friday evening, November 10, will be held at the hotel. The **cost per head is \$50** including tax. **Please bring cash as we don't take credit cards.** The hotel will provide a cash bar during the dinner. Your banquet/dinner menu choices are as follows:

- (1) Roasted Sliced Sirloin - Dried Rubbed Sirloin Slow Roasted with Mushroom Bourbon Demi-Glace
- (2) Chicken Oscar - Boneless Chicken Breast topped with Asparagus and Lump Crabmeat Sautéed in Garlic Oil. Finished with a Chardonnay Cream Sauce
- (3) Vegetable Napoleon - Fresh roasted vegetables including eggplant, portabella mushrooms, zucchini, onion and tomato with a tomato bisque sauce

All Entrees are served with;

- Fresh Garden Salad and Assorted Dressings
- Warm Rolls and Creamy Butter (Pasta dishes served with Garlic Bread)
- Fresh Seasonal Vegetables
- Chef's Choice of Dessert
- Iced Tea & Iced Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas available

All family and guests are welcome at the November 10th banquet/dinner. You do not have to stay in the hotel to join us for the dinner, and dress is casual.

Please let Cliff Wheeler know if you plan to attend the dinner plus your main entrée choice no later than October 27th, 2017. You can email (preferred) Cliff at umrebel88@yahoo.com, or call at 703-586-2369. We'll need the names of each person attending and the menu selection number per person.

Garry Owen!!!