

## 2023 VETERANS DAY GATHERING IN WASHINGTON, D.C.

The Association will host its annual Veterans Day Banquet on November 10, 2023 and participate in the wreath laying ceremony at the Vietnam Veterans Memorial on November 11, 2023

The deadline for making your reservations with the Holiday Inn for the 5<sup>th</sup> Battalion 7<sup>th</sup> Cavalry Association Veterans Day Gathering in Washington, DC is **Tuesday, October 10, 2023!**

The **room rate is \$129 per night** plus 13.25% tax; internet and parking are **free**. The block of rooms (30 currently) and room rates are effective from November 9, 2023 through November 12, 2023. Check-in time is 4pm and check-out at 12pm. Cancellations must be made 48 hours prior to your arrival date.

Reservations Booking Link: [2023 Veterans Day 5th Battalion 7th Cavalry Association Room Block](#)

The toll free phone number for booking with the hotel is 1-888-294-5059 or you can call direct to the hotel at 703-684-7200. In order to receive the contracted rate, you **must** identify yourself as a member of the 5<sup>th</sup> Battalion 7<sup>th</sup> Cavalry Association when making the reservation.

If you have any issues making reservations with the hotel, please contact Cliff at [umrebel88@yahoo.com](mailto:umrebel88@yahoo.com) and he will work it for you. The hotel has provided the following web address link was included in our last update.

The hospitality room will open about 3 PM on Thursday, November 9 and will remain open until midnight on Saturday, 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 **\$60** including tax. Please bring cash or a check, 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:

Choice of Entrees:

- 1) Eggplant Parmigianino ~ Fresh eggplant seasoned and breaded; served on a bed of fettuccine with our house made tomato basil sauce with mozzarella cheese
- 2) Fennel crusted chicken breast with citrus pan jus ~ served with fresh seasonal vegetables and our buttered russet mashed potatoes
- 3) Grilled Flank Steak with mushroom ragu ~ served with fresh seasonal vegetables and our buttered russet mashed potatoes

All Entrees are served with;

- Garden Salad ~ Fresh spring mix with tomatoes and onions with Ranch and Balsamic Vinaigrette
- Warm Rolls and Butter
- New York cheesecake
- Regular and decaffeinated coffees, hot and iced teas
- Fresh Brewed Regular & Decaffeinated Coffee, Assorted Herbal and Iced Tea

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 **November 3, 2023**. You can email Cliff at [umrebel88@yahoo.com](mailto:umrebel88@yahoo.com). We'll need the names of each person attending and the menu selection number per person. If you do NOT get an email confirmation of your order from Cliff, your order isn't guaranteed. So ask for it please!