

DINE-AROUND FORM

How to Register

Fax: +1 732 694 1800

Online: www.icsc.org/2019FFT

Mail: ICSC

P.O. Box 419822

Boston, MA 02241-9822

When

Wednesday, April 17, 2019 | 6:30 – 8:00 pm

Deadline

Registration must be received by **Tuesday, April 9, 2019.**

No refunds can be issued after this date.

Terms, Conditions and Rules

This Registration Form is subject to ICSC Terms, Conditions and Rules for Event Registrants available at www.icsc.org/event-terms-and-conditions, which are hereby incorporated by reference.

Acme Oyster House – \$95 (6 minutes walk from hotel). Limited to 50 registrants.

Includes: Reception style open seating with food stations.

The world-famous Acme Oyster House has been shucking fresh oysters since it opened its doors on Royal Street in 1910. Today, they're still shucking around the corner on Iberville Street. Acme's casual atmosphere, friendly staff, and delicious seafood, has been attracting a line of patrons for over 100 years. The glow of neon lights, the smiling staff and smell of chargrilled oysters are what make Acme special. Their private upstairs room offers a double parlor, floor to ceiling windows, beautiful arched doorway and a proper wood bar.

Galatoire's – \$135 (6 minutes walk from hotel). Limited to 40 registrants.

Includes three course prix-fixe meal, two (2) beverages and tax/gratuity. Fine Creole/French Dining Cuisine.

From their world famous New Orleans cuisine to impeccable service, every aspect of your dining experience in one of their private spaces will reflect the traditional meals guests have enjoyed at Galatoire's for generations.

Meril – \$115 (12-15 minutes walk from hotel). Limited to 30 registrants.

Includes three course prix-fixe meal, two (2) beverages and tax/gratuity.

Located in the Warehouse District, Meril is Chef Emeril Lagasse's newest concept and fourth restaurant in New Orleans. Meril's casual restaurant interior is marked by a signature open style kitchen and a large bar area, featuring a varied wine selection and craft cocktails. Named after his daughter, the restaurant showcases some of Lagasse's favorite dishes that he loves to eat, featuring everything from Vietnamese spring rolls to Spanish-style croquettes. Lagasse brings his expertise and distinguished hospitality to Meril, creating a deliciously spirited dining experience. Chef de Cuisine Will Avelar, a veteran in the Lagasse organization, brings his own unique style that complements the diverse menu. At Meril, Avelar works closely with Chef Emeril to deliver bold and flavorful offerings.

Space is limited and will be confirmed on a first-come, first-served basis.

Please list your choices in preference order. You will receive an email confirmation of placement and receipt of amount charged.

1. _____ 2. _____ 3. _____

Name _____ Title _____

Company _____

Address _____

City _____ State/Province _____ Zip/Postal Code _____

Telephone _____ Fax _____

Email _____ Your Membership I.D. # _____ (2019FFT)

REQUIRED FOR NON-U.S. APPLICANTS: _____

Date of Birth _____

Country of Citizenship _____

☐ Please check here if any of the above information has recently changed.

Method of Payment

☐ Check made payable to ICSC enclosed for \$ _____

☐ MasterCard ☐ Visa ☐ AMEX ☐ Discover \$ _____

Name (as it appears on credit card) _____ Signature _____

Credit Card Number (include all digits) _____ Expiration Date (month/year) _____