



Helen, GA 2011 Oktoberfest Parade

Saturday, September 24, 2011 - 12:00pm - 1:00pm

12:00 Noon, Downtown Helen, 706-878-1908 or 706-878-2181

Classic Glass has been invited by the Helen Chamber of Commerce for the opening season of their 41st Oktoberfest!

The "Tapping of the Keg" will follow the parade at the Helen Festhalle.

The Club has the opportunity for Members to make a weekend out of this trip to go up on Friday for members who want to come up a day early and enjoy the festivities and stay at the Best Western for the Club with a block of rooms for Friday and Saturday Nights.

Staging Area by 11:00am Saturday Morning.....Location will be announced soon.

For members who want to Caravan Saturday Morning I'm tentatively looking at meeting @ Miller's Ale House – Alpharetta, GA Saturday morning at 8:15 and leave by 8:30am to Caravan at the Staging area in Helen. ***Rick & Nancy will already be in Helen.***

Some members have traveled up Friday and Partied!!!! LOL!

Club has been asked (tentatively) to supply 10-12 VIP cars.
 Then Rick has discussed Phase 2 to include possible 20-30 Member Cars –
 All Models to be included in Parade without VIP's.



Hotel Location – Best Western Riverpark Inn & Conference Center
 8220 South Main St. – Helen, GA 30545
 706-878-2111

www.helen-georgia-hotels.com

info@bestwesternriverpark@gmail.com

Members are Responsible for making their Own Reservations direct with Hotel!!!! First Come-First Served!

Block of rooms available under “Classic Glass Corvettes – Rick Engle”

Standard rooms - \$104.00\night – 1 night min. + 15% sales and room tax.

Suites - \$110.00\night – 1 night min. + 15% sales and room tax.

Friday night 9-23 availability – 40 rooms

Saturday night 9-24 availability – 57 rooms

Rooms Available as of 7-14-11

Room Type	Friday 9-23 # of Rooms	Sat 9-24 # of Rooms	Rates	Legend
NQQ	16	33	\$104.00	Non-smoking 2 Queen beds
NQQB	2	2	\$104.00	Non-smoking 2 Queen beds w/balcony
NK	4	4	\$104.00	Non-smoking King Non-smoking King
NKHC	1	1	\$104.00	Handicapped
NKJ	2	2	\$104.00	Non-smoking King w/Jacuzzi or Champagne tub
NKB	0	0	\$104.00	Non-smoking King w/balcony
NKJFB	1	1	\$110.00	Non-smoking King suite w/Jacuzzi, FP and balcony
NKFSB	4	4	\$110.00	Non-smoking King suite w/sofa bed and balcony
SQQ	1	1	\$104.00	Smoking 2 Queen beds
SQQB	1	1	\$104.00	Smoking 2 Queen beds w/balcony
SK	1	1	\$104.00	Smoking King Smoking King w/Jacuzzi or Champagne tub
SKJ	1	1	\$104.00	tub
SKB	1	1	\$104.00	Smoking King w/balcony
SKJFB	0	0	\$110.00	Smoking King suite w/Jacuzzi, FP and balcony

Drop-Dead Date & Final Reservations have to be made by September 9th for these rates!

If any rooms are not taken by the Club by Sept. 9th the rooms will return to the Hotel as available rooms to the Public.



I've set up Sautee Nacoochee Vineyards in Helen for the Club to participate in a "Wine Tasting" with Music and Wine (www.sauteenacoocheevineyards.com) for the Members who want to stay after the Parade starting around 5:00pm!!!!!! Also, I've made it known to the Winery if Members want to visit Friday Night for Fun & Activities they will let us know on times.

Food will be Catered to the Winery by Bernie's Restaurant – See Below

Tasting Room: 98 Old Nacoochee Way Sautee-Nacoochee, GA 30571 - 706.878.1056

Sautee Nacoochee Vineyards' Wines

Viognier 2009

\$17.95

The Viognier is fruity and clean with a fresh and striking aroma. The color and nose hint at something sweeter but the actual taste is dry. The Viognier is enjoyable with a wide variety of foods or just on its own.

White Merlot 2008

\$16.95

The White Merlot is a natural blush wine made from grapes grown on the same vines as our Merlot.. It has a pleasing fruity bouquet with a nice dry finish.

Merlot 2008

\$21.95

This rich Merlot has an earthy bouquet with fruit flavors on the front and a satisfying, dry finish. It pairs nicely with cheese and crackers and handles most other food pairings well.

Nacoochee Red 2008

\$19.95

Nacoochee Red is a special blend of Cabernet Sauvignon and Merlot with just a hint of pepper. Enjoy this wine as you begin your evening with cheese and crackers, or with your favorite Italian meal.

Cabernet Sauvignon 2008

\$18.95

A softer fruity Cabernet Sauvignon that is light to medium bodied and reminiscent of a Pinot Noir. It has a dry, fruity feel with a crisp clean finish. Enjoy alone or with your meal. Pairs well with chocolate.

Red Headed Stepchild

\$15.95

A light fruity blend of Merlot, Cabernet Sauvignon and Chambourcin that is delightfully sweet for your enjoyment. Wonderful alone or with lighter fare such as chicken, salads, or fruit.

Valley Mist 2008

\$15.95

A semi-sweet rose wine made from the Merlot grape. The Valley Mist is perfect to enjoy unaccompanied at the beginning or end of your meal. It is also a natural with fruits, cheeses, or chocolates.

Georgia Muscadine 2009

\$14.95

The sweet wine you know from South Georgia – only better, more sophisticated! This Georgia Muscadine wine has a bouquet straight from Grandma’s backyard and an easy finish.

We will set up a bar for your Club and instead of selling the wine by the glass, we will sell it to the club by the bottle (case minimum-may be mixed). You can expect to get approx five glasses per bottle. Our wine prices range from 14.95 to 21.95 and we will give your club a 20% discount off the bottle price - both for the wine used at the bar and for any bottles your members purchase to take with them.

The Winery will be catered from Bernie’s Restaurant



Bernie’s Restaurant is operated by a mother / daughter team. Bernie has accumulated 40 years of her hospitality "know how" into the business that carries her name. Monda, a graduate of the Culinary Institute of America in Hyde Park, NY draws on her 25 years of hands on training in the restaurant industry to maintain the standards of excellence that go hand in hand with her mother’s vision. Combined together they consider it their mission to take care of every detail so you can relax and enjoy the day.

The Menu – Which will be Served as Heavy Hors d’oeuvres’ with a Professional Server:

- Bernie’s Homemade Borsin Cheese Spiral Grapes – Served with French Bressel
- A Veggie Tray with 2-3 Dressings
- Roasted Pork Tenderloin with Rosemary Garlic – served with petite rolls
- Tri-Colored Cheese Tortellini with 2 Sauces
- Seasonal Desserts – choices of 2-3
- Sweet and Un-Sweet Tea

Cost per Couple \$40.00 (which includes 7% Sales Tax\15% Gratuity\Music\Server) = Total Cost -**\$55.00\Couple**
Price Includes Quality Disposable Silverware and Plates.

August 24th - I will need to advise the caterer how many people are attending for the Food to be ordered. A final number of members will need **to be made by Sept. 10th**....Subject to date change!
I would appreciate if you could pay Rick directly so since I would have to write 1 check I would appreciate having the finals funds available for payment.

I'm trying to keep the Food Light and Fun where you don't have to sit down and use a knife!

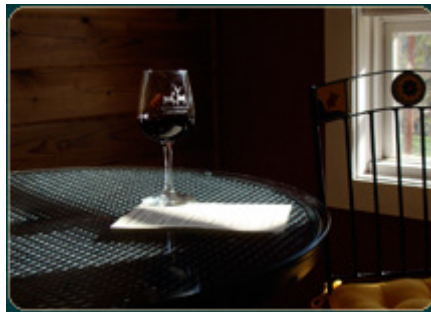
Serving Time: Tentative 5-9pm

Music: Choosing between 2 groups.

Any questions please contact Rick Engle – ricke2@aol.com or 770-509-5341 or
770-330-9440 – Cell

Please make your reservations with the Hotel and **PLEASE ADVISE Rick ASAP**
if you're coming to the Dinner so I can advise the Caterer on the number of
people.

***We are looking forward to a Great Time in Helen with the Parade, the Festivities
with the Members!***



CHEERS!