

Making Waves invites you to join us in the celebration of another successful year in masters swimming in Alberta! This is guaranteed to be one provincial social that you do not want to miss!



The **2016 Alberta Masters Provincial Social**, will be held **SATURDAY** evening, April 2nd, from 6:00pm-9:00pm at the **Citadel Theatre** 'The Club' downtown. Tickets for this special event are available for only \$35, and includes amazing hot and cold hors d'oeuvres catered by A Cappella Catering with one free beer, wine or pop! There are no age restrictions on attendance, so feel free to bring your whole family along for what is sure to be a very fun evening of socializing and mingling.

A cash bar will be available. Government issued picture ID (18+) is required to consume alcohol. If you are going to drink, we encourage you to plan ahead for a safe ride home.

**Address:**

Citadel Theatre  
9828-101A Avenue  
Edmonton

**Parking:**

- Stanley A. Milner Library Parkade (Cash Only)  
10165-100 Street (entrances on 99 Street and Rice Howard Way)
- Limited street parking is free after 6pm

**Tickets:**

If you are interested in purchasing tickets, please send an e-mail to [info@MakingWavesSwimClub.ca](mailto:info@MakingWavesSwimClub.ca) to receive an invoice that you can pay online via credit card. **Let us know your name(s), club, how many tickets you need, and if you also want to pay for your meet entry fees online at the same time.** If you wait to purchase a ticket at the meet without reserving one ahead of time, the ticket price for the social will be \$40, so talk with your teammates today and get those tickets ordered before you get to Edmonton! Attendance will to be limited to the first 100 people, so don't wait – get your tickets now!



**Post Social:**

After our social, you are invited to stay at the Citadel Shoctor Theatre Lobby for the April edition Fruit Loop fundraiser in support of two community partners:

- Edmonton Pride Festival Society (the 2016 theme is 'Dive into Pride')
- Edmonton Men's Health Collective

The event includes DJ dancing, mingling, a silent auction, drag performances and an overall

fun night of awesomeness. Admission to Fruit Loop is by \$10 suggested donation, 18+ ID required, Cash Bar. The event runs from 8:00pm until 2:00am.

<https://www.facebook.com/fruitloopedmonton/videos/vb.481779211876720/924865810901389/>



**Menu:**

**Satays**

Skewered chicken strips marinated in a Szechwan peanut sauce, then grilled.

**Mushroom and Leek Pinwheels**

A vegetarian favorite. Tiny puff pastry spirals filled with a mushroom leek blend.

**Lobster Tarts**

Neat little tarts with a sweet filling.

**Chicken Empanadas**

Pastry stuffed with chicken and vegetables.

**Scallop Wraps**

A tasty combination: scallops wrapped in bacon, skewered and baked.

**Samosas**

Sliced beef and potatoes with East Indian seasonings in an egg wrap.

**Mediterranean Chicken Turnovers**

Peppers, tomatoes, olives and chicken in filo triangles.

**Spinach Cheese Quiche**

Miniature quiche perfect for individual servings.

**Spanokopitas**

Phyllo pastry filled with feta cheese, spinach and seasonings.

**Bruschetta**

Toasted baguette slices topped with mild, homemade Italian salsa.

**California Rolls**

A Japanese favorite, this is a version of traditional sushi: Vegetables rolled in rice and wrapped in seaweed paper.

Served with a delicious dipping sauce.

**Roast Beef Rolls**

Flour tortillas smothered in olive paste, filled with roast beef and cut jelly roll style.

**Turkey Spinach Rolls**

A delicious and colorful version on our popular roast beef rolls.

**Tequila Shrimp**

Tequila marinated shrimp with fresh salsa in a tomato shell.

**Curried Chicken Profiterole**

Curried chicken served in a profiterole.

**Antipasto Kebabs**

Salami slices paired with olives, marinated mushrooms and roasted red pepper, speared with toothpicks and artfully arranged on platters.

**Crab Artichoke Dip**

A party favourite. Hollowed sourdough stuffed with this creamy dip.

**Pesto Devilled Eggs**

Eggs re-stuffed with a pesto egg mixture and topped with capers.

**Humus**

A traditional Greek dip, served with homemade pita crisps.

**Prosciutto Wrapped Asparagus**

Blanched fresh asparagus wrapped with thinly sliced prosciutto ham.

**Salad Rolls**

Rice noodles, carrots, celery, cilantro, lettuce and green onions in a rice wrapper.

Served with Hoisin sauce.

**Smoked Salmon Mini Bagels**

Split toasted bagels topped with cream cheese, salmon tomato and red onion.

**Green Vegetables and Tarragon**

Crisp blanched asparagus, green beans and snowpeas served with tarragon dip.

**Red Pepper Dip with Pecans**

Pureed roasted red peppers, walnuts, onion, garlic and herbs. Served with homemade pita crisps.

**Pesto and Tomato Toasts**

Baguette slices layered with pesto, sundried tomatoes and goat cheese.

**Shrimp Wrapped Snowpeas**

Shrimp marinated in a white wine Dijon vinaigrette.

**Smoked Salmon Platter**

A classic. Rolled salmon served with lemon, capers, cream cheese, red onions and melba toasts.

**Cheese Platter**

An arranged platter of: Cheddar, Gouda, Sausage, Havarti, Brie, Kalamata Olives and Gourmet crackers.

**Fruit Platter**

Fresh fruit arranged to appeal.