



2012 Helen Oktoberfest Parade

Saturday, September 15, 2012 - 12:00-1:00 pm

12:00pm, 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 42st Oktoberfest.

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 Country Inn & Suites 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.**

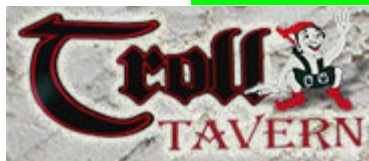
Some members have traveled up Friday and Partied!!!! LOL!

Club has been asked (tentatively) to supply 6 VIP cars.

Rick **discussed Phase 2 Cars to include balance of Member Cars – All Models** to be included in Parade without VIP's.

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After Parade we have Lunch set up with Troll Tavern – 1:05pm!!!!



They have TONS of appetizers, Mexican foods, chicken dishes, tasty seafood, & a variety of pastas. They have a huge selection of meats and vegetarian dishes and authentic German fare. Don't forget to check out our special Daily Desserts.

The Tavern is a full service bar serving a multitude of draught & bottled beer plus specialty cocktails!!



A cozy stay at a comfortable price®

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

Country Inn & Suites – Helen, GA
877 Edelweiss Strasse, Helen, GA 30545
Telephone: (706) 878-9000 **Fax:** (706) 878-7878
e-mail: cx_heln@countryinns.com

Block of rooms available under Hotel Code: "Classic Glass Corvettes"

- 17 Standard Queen Rooms (two queen beds) - \$107.00\night
- 2 Queen Suites (living room with two queen beds in bedroom) - \$130.00\night
- 5 King Suites (living room with a king bed in the bedroom) - \$130.00\night
- 2 King Jacuzzi rooms (king bed plus a Jacuzzi in the room- does have a separate bedroom)-\$130.00\night
- 3 King Fireplace rooms (king in room with a fireplace) - \$107.00\night

Drop-Dead Date & Final Reservations have to be made by September 9th @ 6pm 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.

Breakfast : With large groups hotel has sausage, gravy, biscuits, scrambled eggs, hot oatmeal or either grits (we will have one hot and one in package that can be fixed on request).

We will also have yogurt with the toppings of blueberries, granola and raisins, make your own waffles, fresh fruit such as bananas and apples. Our cereal choices are Raisin Bran, Froot Loops, Corn Flakes, and Frosted Flakes.

Hotel offers coffee, hot tea, water available in the conference room 24 hours a day or specific times. We also have fresh cookies in the foyer 24 hrs. a day.



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 after 6:00pm!! 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. Also, "Swinging from the Vines" Tasting Room is open earlier which if you want to arrive and start tasting before 6:00pm is available also with music!

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

Tasting Room: 1299 Highway 17, Sautee, GA 30571 (at Mile Marker 3) - 706.878.2056

[Sautee Nacoochee Vineyards' Wines](#)

Viognier 2009

\$16.95

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

\$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 2009

\$18.95

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 2009

\$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 2009

\$19.95

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

\$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

\$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 Dodge (Bernie’s Daughter), 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 with Fresh Seasonal Fruit – Served with French Bread
- Haricot Vert Green Beans
- Chicken Picatta with Rice
- Tri-Colored Cheese Tortellini with Basil Pasto Sauce
- Assorted Bite Size Seasonal Desserts
- Sweet and Un-Sweet Tea

Cost per Person \$39.00 (which includes Sales Tax\Gratuuity\Music\Server)
Price Includes Quality Disposable Silverware and Plates.

Sept 11th - 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. 12th**....

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 6-9pm

Music: Will be available again this year!

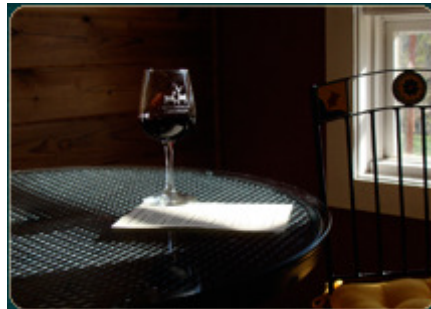
Any questions please contact Rick Engle – ricke2@aol.com or 770-509-5341 or
770-330-9440 – Cell

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.**

I will need your payment prior to arriving to the Winery.

Please advise if you're a Non-Drinker which Tea & Soft Drinks will be provided.

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



CHEERS!