

Central Union High School - Class of 1963, 55th Reunion Schedule of Activities



Reunion Dates and Location

- **Location: San Diego, CA**
- **Date: 8-11 November 2018**
- **Hotel: Marriott Courtyard, Liberty Station**

"Class of 1963 High School Reunion"

Since our 50th Class reunion in November 2013 there have been significant discussions and concerns that waiting another ten years for the next reunion may be a bit too long to meet up with many classmates. Advancing years are taking its toll on the Class of '63.

Good News! The High School Class of 1963 is hosting its 55th Year Reunion

Dates: 8, 9, 10, & 11 November 2018

Location: Marriott Courtyard Liberty Station San Diego, California

Save the date and make your plans to attend!

Marriott Courtyard Liberty Station
2592 Laning Road, San Diego, CA
(619) 221-1900

Hotel Attributes

- Free shuttle from and to San Diego Airport
- **Special discount room rates starting at \$149/ night + tax**
- Free parking for those only attending the Reunion Gala on 10 November 2018
- Overnight Stays at \$10/night
- Just minutes to scenic San Diego Bay
- 10 Minutes from San Diego Gas Lamp District or Old Town San Diego

- 15 Minutes from Mission Valley Shopping Center with numerous restaurants and department stores
- 12 minutes from the intersection of Interstate 8 (I-8) and Interstate 5 (I-5) on Rosecrans St.
- Easy drive to the Imperial Valley

Use this link to reserve a room: [Book your group rate for Central Union High School Reunion](#)

When reserving a room by phone refer to group code: CUH

More information about the Reunion to come in the following weeks.

For additional questions contact Raul Alvarado at: raul.alvarado@ca.rr.com or (714) 886-7702

Fire Pit & Bar Receptions – Courtyard

Thursday, 8 November 2018; 6:00 PM – 10:00 PM

Friday, 9 November 2018; 7:30 – 10:00 PM

- No cost to attend
- No Host Bar
- Registration required for headcount and nametags

Tom Ham's Lighthouse – Dinner

Friday, 9 November 2018

- 5:00 – 7:00 PM
- **\$55.00 per person**
- A beautiful evening view of the San Diego Skyline and harbor
- We will be in a Private Dining Room on the 2nd floor with views of the magnificently lit downtown skyline and serene San Diego Bay. Great photo memories.

Dinner Menu

Lighthouse Green Salad - Mixed lettuces, aged red wine vinaigrette, garnish of sliced season fruit

Entrees (select one)

1. MARKET FISH, haricot verts, butter poached pearl potatoes, sauce vierge
2. LINGUINI & SHRIMP, Spanish chorizo, shallots, cherry tomatoes, white wine lemon butter sauce
3. JIDORI HALF BRICK CHICKEN, preserved Meyer lemon couscous, crispy dijon brussel sprouts, pomegranate mint gastrique

Family Dinner Sides (select one)

1. FONTINA POLENTA, fresh thyme
2. STEAMED VEGETABLE, parmesan cheese

Dinners include Coffee, tea and water

Corvette Diner – Lunch

Saturday, 10 November 2018

- 11:30 – 2:00 PM
- **\$25 per person**

Corvette Diner – James Dean Selection

Unlimited Beverages: Pepsi, Diet Pepsi, Mist Twist, Crush Orange, Dr. Pepper, Tropicana Yellow Lemonade, Mountain Dew, Mug Root Beer, or Unsweetened Iced Tea

Entrees (select one)

1. THE DEE DEE BURGER, an American burger in paradise with lettuce, tomato, mayo, onions, pickles and served with fries
2. THE KOOKIE BURGER, comes with grilled onions, swiss cheese, sauteed mushrooms, lettuce, tomato, mayo, pickles, and served with fries
3. THE BIG CHEEZ, Grilled American, Swiss & Cheddar with tomato on a sourdough garlic toast, served with fries
4. CHICKEN CEASAR SALAD, white meat grilled chicken, crisp romaine, garlic croutons, tomatoes, parmesan & classic dressing along with a honey wheat roll

Reunion Dinner – Courtyard

Saturday, 10 November 2018

- **\$60 per person**
- Served Plated Dinner

Baby Root Salad - Mixed Greens, Shaved Baby Root Vegetables with Extra Virgin Olive Oil, Humboldt Fog Slice, Blanchard Asparagus, dressed with Tomato Truffle Vinaigrette

Entrée (select one)

1. Pan Seared Airline Breast of Chicken - Crispy Airline Chicken Breast with Braised Greens, Caramelized Onions, with Hen Jus, and Mashed potatoes
2. New York Steak - Grilled Pepper Crusted New York Steak with Mashed Potatoes, Asparagus and Classic Brandy Au Poivre

Dinners accompanied by Assorted rolls, butter, unsweetened tea, fruit infused water and dessert display

Getaway Day

Sunday 11 November 2018

- 11:30 – 2:00 PM
- Lunch at the Café Coyote restaurant in Old Town San Diego - **\$25 per person**

Café Coyote “Favorites” Selections

Entrees Served with Chips, Fresh House Salsa, Mexican style Rice, & Beans, Café Coyote’s Famous Handmade Tortillas, and a non-alcoholic drink

Entrees (select one)

1. Carne Asada Plate – Carne Asada charbroiled and topped with a grilled green onion and a side of guacamole
2. Carnitas Plate - Tender pieces of pork slow cooked in Mexico’s traditional style, served with guacamole, cilantro, onions, fresh house salsa, and limes
3. Beef, Chicken or Veggies Fajitas – Fresh red and green bell peppers, onions, mushrooms, sauteed with chicken or beef, served with sour cream, guacamole & flour tortillas
4. Fish Burrito – Fresh fish of the day sauteed in our home made Veracruz sauce (tomatoes, peppers & onions) and stuffed into a grande flour tortilla

Total Reunion Pleasure - \$165 (Does not include cost of lodging)

- Thursday Evening Reception At Courtyard
 - No Charge – Must RSVP for Headcount
- Friday Evening Dinner at Tom Ham’s Lighthouse
 - \$55
- Friday Evening Reception At Courtyard
 - No Charge – Must RSVP for Headcount
- Saturday Luncheon at Corvette Diner
 - \$25
- Saturday Evening Reunion Dinner at Courtyard
 - \$60
- Sunday luncheon at Café Coyote, Old Town (Getaway Day)
 - \$25

Sponsorships Support

- Landing Page (Reunion Website) – Raul
- Photographer – (Raul to Pursue Volunteer)
- Disc Jockey – Jay Jeffcoat
- Door Prizes – Jennifer & Erin to investigate items at the CUHS Bookstore for estimate
- **CUHS GO Fund**
 - For the 50th Reunion we solicited our class to contribute to a fund to assist classmates that couldn't quite afford to attend

Reunion Committee

- Raul Alvarado – Lead
- Jay Jeffcoat
- Jim Doull
- Jennifer Bolin
- Hice Stiles
- David Oakley