

Clifton Park Senior Community Center – Town of Clifton Park
6 Clifton Commons Court, Clifton Park, NY 12065
518-383-1343
Monday – Friday 9:00 AM – 4:00 PM

Olde Bryan Inn luncheon & New York City Ballet - Coppelia The Saratoga Performing Arts Center

Considered one of the greatest comedic ballets of the 19th Century, Coppelia premiered in Saratoga in 1974 and was co-commissioned by SPAC. Choreographed by George Balanchine and Alexandra Danilova after Marius Petipa, it has remained one of the best-loved classical works in the ballet repertory.

Called one of the “Happiest ballets in existence,” it tells the story of an eccentric inventor and the lifelike doll he creates.

The work is visually stunning, with storybook sets and a cast of dancing children. The music of Coppelia links two great historical periods of ballet – the French Romantic style and the Russian Classical style.

Saturday, July 20, 2019

10:45 am Depart from the Senior Center

11:30 am Luncheon at the Old Bryan Inn

2:00 pm SPAC Cappelia

Drive yourself or if you need a ride...see below

All trips must be paid for in full when signing up for the trip.

This VAN trip will begin and end at the Senior Center, 6 Clifton Common Court, Clifton Park, NY 12065

There are no Refunds unless the trip is cancelled.

All checks should be made payable to the Town of Clifton Park
and mailed to 6 Clifton Common Court, Clifton Park. NY 12065

Olde Bryan Inn, SPAC, Transportation option – Saturday, July 20, 2019

Name: _____ Telephone #: _____

Address: _____

Emergency Contact Name & Telephone #: _____

Cell Phone that you will have on the trip: _____

_____ \$24 member/\$27 nonmember – SPAC tickets only (special Senior Rate)

_____ \$54 member/\$57 nonmember – both Olde Bryan Inn Luncheon and SPAC ticket

_____ Transportation on our 12 passenger Town Van – Depart CPSCC 11:00 am Return 5:00 pm

(Need, Want, No Thank you) _____ (Transportation available for members only, if needed, based on availability)

MENU CHOICES: All meals served with soup or salad AND warm homemade apple crisp

___ **Chicken Cordon Bleu**-chicken breast coated in seasoned flour, pan-seared in garlic butter & white wine with prosciutto, topped with swiss cheese and presented in a pool of roasted garlic & black pepper cream sauce with smashed potatoes and vegetable du jour

___ **Honey Pepper Glazed Pork Chop**-A bone-in pork chop brushed with a sweet & spicy honey pepper sauce, flame grilled and presented with a fresh Pico de Gallo, oven-baked potato and fresh seasoned vegetables.

___ **Haddock Provencal**- Haddock fillet is teamed with artichoke hearts & diced tomatoes, broiled with butter, white wine, basil & oregano. Broiler finished with a pinch of Parmesan cheese & served with wild rice & Chef’s choice of vegetable.