

**Registration form for “Things your Horse would love to tell you” clinic with
Dr. Regan Golob at Spirit Horse Center in Brainerd MN
August 29th and 30th, 2020**

Please fill out one form per participant.

Agenda:

August 29th – 9am to 5pm – Lecture and Demos

August 30th – 9am to 2pm – Lecture

August 30th 2pm- horse and human adjustments must register and pre-pay to get on adjustment schedule.

Name _____

Phone Number: _____

Email: _____

Entire Clinic \$275 (\$310 after August 1) _____

Private Adjustment Human ____ @\$75 each _____

Private Adjustment Horse ____ @\$100 each _____

COVID fee \$10 per person _____

Total _____

*Must attend clinic, register and pre pay to get on the adjustment schedule.

*Must pre-register and pay in full prior to clinic. Payment is non refundable.

*COVID Fee to cover additional costs associated with the need to socially distance and sanitize

If you need a stall, they will be available for \$30 a day. Please bring your own water bucket, we can provide hay if needed.

Stall Saturday _____

Stall Sunday _____

*Lunch is not included in fees. We will be having lunch brought in by B Merri Catering (the Woods gastro pub) Menu available upon request. \$17 per day.

Lunch Day One _____

Lunch Day Two _____

Total: \$275 if paid by August 1st. _____

\$310 after August 1st. _____

We accept cash, checks, money orders, Venmo, and credit cards (with a 4% upcharge)

Send Payment to:
Spirit Horse Center
8386 50th Ave.
Brained, MN 56401

Office Use

Deposit: _____ Date: _____

Method of Payment: _____

Remainder of Payment: _____ Date: _____ (Paid in full)

Method of Payment: _____



Boxed Lunch Menu

1. **Our Garden BLT** – Tomatoes and basil grown on-site (in season), smoked bacon mayo, garlic foccacia.
2. **Slow Pit Ham Queso** – Brown sugar braised ham, house made cheese sauce o a baguette
3. **Deli on Multi Grain** – Sliced ham, turkey and salami, thin sliced onion, spinach, smoked provolone, basil pesto
4. **Slow Braised Rib BBQ Wrap** – Caramelized onions, provolone, spinach, thin sliced onion
5. **Honey Roasted Turkey Melt** – Bacon, lettuce, tomato and bacon ranch dressing
6. **House smoked Brisket on Ciabatta** – Smoked garlic mayo, arugula
7. **Smoked Chicken and Lavender Wrap** – with apples, pears, spinach and scallion
8. **Sushi-Rito** – (Linit 20+) Rare seared Ahi tuna in a green flour tortilla, sushi rice, wasabi, pickled ginger, spinach, cilantro, roasted red pepper, cucumber, fried wonton, ponzu, sesame oil, and saubal
9. **Blackened Chicken Wrap** – Tomato, thin sliced onion, spinach, smoked ranch dressing
10. **Tuna Salad** –
11. **Thin Ham and Swiss on Foccacia** – Mayo, whole multi-grain mustard, think sliced onion
12. **Curried Lobster Salad Wrap** – Arugula, celery, thin sliced onion, scallion, cilantro, ginger
13. **The Tasty Vegan** – Tomatoes, basil, sun dried tomato sauce, kalamata olives, extra virgin olive oil, roasted garlic, roasted red bell peppers, caramelized onions and spinach with mozzarella and parmesan \$.50
14. **Truffled Forest Mushroom Vegetarian Melt** – Smoked fresh mozzarella, arugula, roasted peppers, roasted garlic, and parmesan \$20.00