

Student Government Association Senate
University of Arkansas at Little Rock

Date: November 6, 2025

Bill Title and Number: Friendsgiving at The Forum #0000

Introduced By: Senator Val Bell-Ovwiomoriemu

Senate Bill Certified By: _____ *Thomas Skovs* _____
SGA Vice President

Senate Action Taken (Circle/Highlight): **PASS** FAIL

For SGA President Use Only (Circle/Highlight)

APPROVE VETO

_____ *Ainsley Kendall* _____
SGA President

WHEREAS, the Student Government Association of the University of Arkansas at Little Rock's goal is to host events to increase student engagement, fellowship, teambuilding, etc., including SGA members specifically.

The Forum has always had past ties with SGA, writing about their different endeavors

and advocacies. This social event would take steps to renew and reform those ties while engaging SGA members with each other and a historical piece of the university.

With this in mind, SGA will hold a “Friendsgiving”- themed gathering at The Forum Office, DSC suite 116, on November 20, 2025, from 6:30 pm to 8:30 pm. Sodexo will cater the Friendsgiving Dinner, which will cost approximately \$400.00 serving at least 25 people, including SGA Senators, Executives, and The Forum Staff.

During the event, SGA senators and executives will peruse past issues of The Forum that covered SGA and select pictures to create a framed canvas for the office.

The picture will be commissioned to be painted by a Windgate student artist who will be paid \$300, and the materials used will cost a total of \$400.

THEREFORE, LET IT BE RESOLVED THAT THE Student Government Association will allocate funds totaling \$1,100 for a Friendsgiving Dinner and to commission a framed canvas painting reflecting the history of SGA within the Forum Office at DSC Suite 116.

The budget for this gathering/project is as follows:

Commission to the artist for painting \$300 | Materials for painting \$400.

Fruit, cheese & bread platters, 3 gallons of punch, cookies\$400.

Menu (\$398.14)

- (2) Fruit and Cheese Platter: Platter heaped with cubed cheeses, cheddar, swiss, and provolone, and an arrangement of fresh melon, berries, and grapes served with crisp bread **(minimum 12) \$4.29 per guest (2) = \$102.96**
- (1) Mezze-A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, roasted artichoke hearts, olives, feta cheese and pickled red onions. Served with pita bread **\$6.59 per guest (12) = \$79.08**
- (4) Barbeque Meatballs: Pork and Beef meatballs in BBQ Sauce - **per dozen (4) = \$65.66**
- (1) Vegetable Egg Roll: Crispy fried vegetable egg roll served with a ginger soy dressing - **per dozen (1) \$21.79**
- (1) Fried Ravioli: Crispy fried breaded Italian seasoned ravioli served with a fire-roasted tomato sauce - **per dozen (1) \$19.69**
- (1) Cranberry Spritzer: Sparkling cranberry juice punch **\$16.00 per gallon**
- (1) Apple Orchard Punch: Orange, apple, and cranberry juices with ginger ale **\$16.00 per gallon**
- (1) Orange Pineapple Ginger Spritz: Sparkling orange pineapple punch **\$16.00 per gallon = \$48.00 (total of 3 gallons)**
- Chocolate Chip Cookies: (1) Freshly baked chocolate chip cookies - **\$18.99 per dozen**
- Peanut Butter Cookie: (1)
- (1) Freshly baked chewy peanut butter cookies - **\$13.99 per dozen**
- Oatmeal Raisin Cookie: (1) Oven-fresh soft oatmeal cookies with plump raisins - **\$13.99**
- Butter Sugar Cookies: (1) Freshly baked sugar cookies - **\$13.99 per dozen**