

Fall Conference Overview

The format for the weekend is a lot different from the previous years. The cost for the hotel rooms is \$159.00 per person for single occupancy and \$204.00 for double occupancy, plus applicable taxes. This includes your breakfasts and dinners (including the Saturday evening awards dinner). Friday and Saturday seminars are \$80.00 each day and include the following: Refreshments for a break in the morning and one in the afternoon, lunch and the cost of the use of AV equipment. Each attendee is required to pay the \$80.00 per day fee for the workshops and seminars. Those of you who are not staying at the institute but would like to attend the banquet the cost is \$45.00.

The breakfast buffet: Scrambled eggs, tater tots or hash browns, pork bacon and sausage, turkey bacon and sausage, biscuits and sausage gravy or cream chipped beef, fresh cut & whole fruit, yogurt, eggs cooked to order, pancakes or French toast, bagels, orange juice, cranberry juice, soda & a selection of hot coffees and teas.

Lunch buffet: Two soup du jour selections daily with rolls and butter; chef's selection of five hot items to include two protein entrees of fish, chicken, chicken, beef, pork or vegetarian, one starch and two seasonal vegetables; full salad bar, including chef's selection of pasta salads and fresh fruit; full hot grill including hot dogs, hamburgers, French fries, sweet potato fries and a selection of options, including steak and cheese, veggie burgers and one chef's special; full deli includes pre-made sandwiches and a make-your-own selection, featuring fresh deli meats and cheeses, assorted toppings and condiments and fresh homemade chips; assortment of desserts including cakes, pies, cookies, dessert bars and an ice cream station; serving Coke products, iced tea and a selection of coffee and hot teas.

Dinner Buffet: All You Can Eat Buffet includes: Two soup du jour selections with rolls and butter; chef's selection of five hot items to include two protein entrees of fish, chicken, chicken, beef, pork or vegetarian, one starch and two seasonal vegetables; full salad bar, including chef's selection of pasta salads and fresh fruit; specialty station may include pasta, carving station; assortment of desserts including cakes, pies, cookies, dessert bars and an ice cream station; serving Coke products, iced tea and a selection of coffee and hot teas.

The Saturday evening awards dinner will be a buffet in a private dining room. They do not have a served meal option.

Morning and Afternoon breaks: AM: Coffee, hot tea service, fruit juices, assorted soft drinks, water, assorted breakfast pastries and muffins, seasonal fruit, milk, assorted yogurts. PM: Coffee, tea, assorted soft drinks, water, cookies, seasonal fruit, chef's selection of sweet and salty snacks.