

NEW HAMPSHIRE & VERMONT BANKERS ASSOCIATIONS
ANNUAL CONFERENCE
September 16-18, 2024

"THINGS YOU SHOULD KNOW"

REGISTRATION DESK

Information regarding the Conference will be available at the registration desk located in the Tamarack Foyer during the times listed below. If you have questions or need information outside of these times, please text or call the numbers noted below.

Monday, September 16 10:00 AM – 5:00 PM

Tuesday, September 17 7:00 AM – 2:00 PM

Betsy Beaulac 603-568-2744
 Rebecca Kilian 802-595-6593
 Sandy Tracy 603-848-0512

ROOM LOCATIONS

Monday	Lunch Buffet	12:00 – 1:00	Tamarack Ballroom
Monday	Business Session	1:00 – 3:00	Junior Ballroom
Monday	Break	3:00 – 3:15	Tamarack Foyer
Monday	Business Session	3:15 – 4:45	Junior Ballroom
Monday	Reception	5:00 – 6:00	Ballroom Terrace
Monday	Dinner & Trivia	6:00 – 9:00	Ballroom Terrace
Tuesday	Breakfast	7:00 – 9:00	Tamarack Ballroom
Tuesday	Business Session	8:20 – 9:45	Junior Ballroom
Tuesday	Break	9:45 – 10:00	Tamarack Foyer
Tuesday	Business Session	10:00 – 11:30	Junior Ballroom
Tuesday	Lunch	11:30 – 1:15	Tamarack Ballroom
Tuesday	Corn Hole	1:30	Ballroom Terrace
Tuesday	Hike	1:30	Meet in hotel lobby
Tuesday	Reception	6:00 – 7:00	Ballroom Terrace
Tuesday	Annual Banquet	7:00 – 9:30	Tamarack Ballroom
Wednesday	Breakfast	7:30 – 9:30	Tamarack Ballroom
Wednesday	Check-Out	11:00	

ACTIVITIES

Cornhole Tournament – Compete to be the winner of this renowned group! There are no fees to play. Limited to 13 teams. Check with Association staff for open teams.

Hike the Sterling Pond Trail. The guided 1.1 mile long trail to the top will consist of stone stairways and trickling streams. Meet in the Hotel Lobby at 1:30 pm.

Golf on your own. Contact Josh Nichols at 802-760-4650 in advance to set up your tee time and reserve equipment.

Scenic gondola ride – Enjoy the fall foliage as you ride up the mountain on a gondola. The Gondola Sky Ride is open from 10:00 am - 4:30 pm, weather permitting. Same day tickets must be purchased in person at the Skyride or you may order your tickets in advance here.

Trivia Night – Following dinner from 7:30 pm – 8:30 pm on Monday evening, we hope you will join us for a fast paced, fun game of Trivia led by Top Hat Entertainment!

NAME TAGS

Please wear your name tag at all times, even to offsite planned functions. This will identify you as a conference participant. Your meal ticket for Tuesday's Banquet may be found on the back of your name badge (see Tuesday Banquet for more info).

ATTIRE

Business sessions	Business Casual
Monday Dinner	Casual
Tuesday Banquet	Dressy/Not Formal

PROGRAMS

Everyone is invited to attend both business sessions. We have some very interesting speakers whom we think you will enjoy. Please see our Agenda for more details.

DIETARY RESTRICTIONS

Should you have specific dietary restrictions, please confirm at the registration desk as early as possible.

BEVERAGES

For Monday and Tuesday dinners, beverages may be ordered at the bar using either credit card, cash, or charge to your room. Receptions are hosted bar.

TUESDAY BANQUET

For Tuesday's Banquet, the Associations' staff will not be assigning tables this year. We hope you will sit where and with whom you feel most comfortable at the tables of 10. If you have notified us of allergies in advance, you will have a ticket behind your name badge. Place this ticket in front of you when you are seated to expedite the service.

PARKING

Overnight self or valet parking for one vehicle is included in the resort fee. Any additional cars will be \$38/night.

WIFI

Access to Internet is complimentary in all guest rooms as well as in meeting and food & beverage functions rooms.

EMERGENCY FIRST AID

In the event of a major medical emergency, please dial 911. For non-life or injury threatening injuries, please contact the Front Desk for assistance and explain the emergency so they can contact appropriate medical personnel.

OTHER

Please return your name badge to the labeled box outside the Tamarack Ballroom following the Banquet on Tuesday or after breakfast on Wednesday. **Check out time on Wednesday is by 11:00 a.m. Luggage storage is available with the bellman.**

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"THINGS YOU SHOULD KNOW"

THE MENU

If you are only attending one day (either Monday or Tuesday), pre-registration and payment is required.

Monday, September 16

12:00 pm – 1:00 pm

LUNCH BUFFET – TAMARACK BALLROOM

THE VILLAGE GREEN LUNCHEON

Soup: Vegetable minestrone and tomato basil

Salad Bar: Hearts of romaine, arcadian greens, torn kale, black beans, heirloom tomatoes, sliced cucumbers, shredded carrots, hard boiled eggs, sliced radishes, avocado, croutons, local Vermont cheddar, crumbled feta, bacon, pumpkin seeds, grilled chicken breast, carved flat iron, Caesar dressing, Vermont maple balsamic vinaigrette, buttermilk ranch, assorted rolls

Desserts: Assorted house-made cookies, vanilla bean panna cotta, ganache glazed brownies

3:00 pm – 3:15 pm

BREAK – TAMARACK BALLROOM

Drinks, Coffee & Tea Service: Freshly Brewed Regular and Decaffeinated Coffee | Tea Selection, Sodas

Snacks: Bagged Chips, Bagged Nuts, Dried Fruit Pretzels, Bagged Popcorn

5:00 pm – 6:00 pm

RECEPTION & HOSTED BAR – BALLROOM TERRACE

Premium Hosted Bar

Beef Tartare | Antipasto Brochette | Bacon Wrapped Scallops | Chicken Satay

6:00 pm – 10:00 pm

DINNER BUFFET – BALLROOM TERRACE

Salads: Marketplace cobb salad with Bayley Hazen blue cheese, honey bacon, tomatoes, charred corn, English cucumber, and green goddess dressing or marinated golden beet salad with feta, arugula, and crispy shallot

Protein: Herb-crusted strip-loin steak with burgundy demi and grilled BBQ chicken Thighs with Vermont maple BBQ glaze

Sides: Balsamic marinated grilled vegetables and roasted fingerling potatoes with fine herbs

Desserts: Flourless chocolate torte, mini apple pies with local Vermont cheddar cheese, chef's selection of cookies & brownies

7:30 pm – 8:30 pm

EVENING ENTERTAINMENT – TAMARACK BALLROOM

TRIVIA

We invite you to Trivia Night hosted by Top Hat Entertainment.
Assemble your team, indulge in testing your knowledge and the pursuit of victory!

NH/VT BANKERS ANNUAL CONFERENCE

September 16-18, 2024

The Lodge at Spruce Peak, Stowe, VT

2024 HOTEL & CONFERENCE GUIDELINES

Tuesday, September 17

7:00 am – 9:00 am

BREAKFAST BUFFET – TAMARACK BALLROOM

GREEN MOUNTAIN BREAKFAST

Chef's seasonal fruits and berries
House-made signature granola
Local Vermont flavored yogurts
Fresh baked croissants, assorted Danishes, mini muffins, bagels
Fruit preserves, cream cheese, Cabot butter, Vermont maple syrup

Farm-fresh scrambled eggs with fine herbs
Applewood smoked bacon
Vermont maple sausage
Herb roasted breakfast potatoes
Fresh pressed orange juice
Freshly Brewed Regular and Decaffeinated Coffee | Tea Selection | Selection of Juices

9:45 am – 10:00 am

BREAK – TAMARACK BALLROOM

Coffee & Tea Service: Freshly Brewed Regular and Decaffeinated Coffee | Tea Selection, Sodas
Snacks: Sliced Fruit & Pastries

11:30 am – 1:15 pm

LUNCH BUFFET – TAMARACK BALLROOM

FARMER'S LUNCHEON SALAD

Salads: Mansfield greens with Vermont maple balsamic vinaigrette; New England potato and egg salad; Baby spinach salad with red grapes, walnuts, Vermont chevre, and poppyseed dressing

Proteins: Assortment of meats, cheeses, and accouterments: Natural roast beef | salami | Vermont smoked turkey and maple cured ham | sliced cheddar, aged provolone, and swiss cheese | hydroponic tomatoes | local green leaves | sliced onions | whole grain mustard | mayonnaise | horseradish cream | fresh breads

Desserts: Assortment of Sweet Treats: House-made Vermont apple "rice krispie" squares; White chocolate blondies with maple glaze; Iced tea and water station

September 16-18, 2024 | The Lodge at Spruce Peak, Stowe, VT

2024 HOTEL & CONFERENCE GUIDELINES

6:00 pm – 7:00 pm

RECEPTION & HOSTED BAR – BALLROOM TERRACE

Premium Hosted Bar

Petite Beef Wellington | Petite Lamb Lollipop | Blackened Shrimp Skewer | Antipasto Brochette

7:00 pm – 9:30 pm

ANNUAL BANQUET – TAMARACK BALLROOM

Sponsored by

Griffin Financial
Group

Salad: Mansfield Greens, Shaved vegetables with Vermont maple balsamic vinaigrette

Entrée Options:

Grilled Filet of Beef, with pommes puree, glazed baby carrots, roasted pearl onions, and demi-glace

Pan Seared Chicken Breast and Salmon, with potato hash, wilted greens, white wine butter sauce, and confit tomatoes

Vegetarian, Chef's Choice

Dessert: New York style cheesecake with seasonal berry compote and vanilla bean Chantilly cream, Freshly Brewed Regular and Decaffeinated Coffee | Tea Selection

Wednesday, September 18

7:30 am – 9:30 am

BREAKFAST – TAMARACK BALLROOM

GREEN MOUNTAIN BREAKFAST

Chef's seasonal fruits and berries
House-made signature granola
Local Vermont flavored yogurts
Fresh baked croissants, assorted Danishes, mini muffins, bagels
Fruit preserves, cream cheese, Cabot butter,
Vermont maple syrup

Farm-fresh scrambled eggs with fine herbs
Applewood smoked bacon
Vermont maple sausage
Herb roasted breakfast potatoes
Fresh pressed orange juice
Freshly Brewed Regular and Decaffeinated Coffee |
Tea Selection | Selection of Juices

Participants acknowledge that attendance at the NH/VT Bankers Annual Conference will cause attendees and others to be near or in contact with staff, guests and other persons, which raises the risk of exposure to infectious disease or virus, including, but not limited to, COVID-19 and participant/attendee agrees to accept and assume any and all risks associated with public activities during a pandemic, whether caused by negligence or otherwise. Participant/attendees also understand that compliance with pandemic protective measures do not guarantee safety against exposure and the possibility of contracting an infectious disease or virus, including, but not limited to, COVID-19. Participants/attendees agree to indemnify and hold harmless the sponsoring associations and the hotel, as well as their employees and other contributors, for any and all claims, liabilities, damages, expenses and costs that may cause illness, personal injury or death to the participant/attendee, guests or others they may be in contact with.