



2025 HOTEL & CONFERENCE GUIDELINES

REGISTRATION GUIDELINES

The Conference registration deadline is Friday, August 8, 2025.

Register online to pay by credit card or generate an invoice.

Registration fees are for *all attendees*. This includes bankers, associate members, spouses, and other guests and are as follows:

2025 REGISTRATION FEES

On or before 8/8/2025	After 8/8/2025
\$1,400 Member Banks & Associate Members	\$1,600 Member Banks & Associate Members
\$1,150 Spouse/Guest	\$1,350 Spouse/Guest
\$2,800 Nonmember/ \$2,300 Nonmember Spouse/Guest	\$3,200 Nonmember/ \$2,700 Nonmember Spouse/Guest

NOTE: Registration fees include the cost of business meetings, speaker expense, conference supplies, AV rentals, all meals, as well as taxes and service charges. The spouse/guest fee includes keynote speaker, conference supplies, all meals, breaks and receptions throughout the conference as well as taxes and services charges.

DAILY ATTENDANCE

There is a registration fee for those who wish to attend either Monday or Tuesday ONLY but are unable to attend the entire event.	
Monday Only (\$800) OR Tuesday Only (\$700) per person*	This includes the cost of business meetings, speaker expenses, conference supplies, AV rentals, as well as taxes and services charges.
MEAL PRICES	The daily registration fee above includes meals. Price includes taxes and services charges.

^{*}Price to increase by \$50 if registering after 8/8/2025





2025 HOTEL & CONFERENCE GUIDELINES

HOTEL RESERVATIONS

HOTEL ROOM: \$289.00 PER NIGHT PLUS APPLICABLE TAXES AND FEES

Registration Deadline - Friday, August 8, 2025

Click the link below to register online:

https://book.passkey.com/go/NHVTBankersAC2025

or Call 401-849-2600; select 1 for reservations and follow the prompts to

connect to an agent.

Hotel reservations include amenities such as:

- Luxury Shuttle Transportation To/From Downtown Newport
- Water Taxi Transportation To/From Downtown Newport (seasonal)
- Two Complimentary Bottled Waters Per Guestroom, Per Night
- Nespresso Coffee Makers and Coffee in Guestroom
- Complimentary Guestroom Wireless Internet Access
- 24 Hour Access to Fitness Center
- Welcome Drink in Lobby (Offerings Vary)
- Towel Service at Outdoor Pool (seasonal)
- On-Property Resort Activities (A Fee May Apply for Some Activities)

RESERVATION GUARANTEE

All reservations must be accompanied by a one-night room deposit (including fees and taxes). **All reservations must be received before 5:00p.m.**, **Friday**, **August 8**, **2025**. After this date, reservations will be accepted on guest room availability at the prevailing best available rates.

<u>RESERVATION CANCELLATION</u>: Cancellations must be made up to 7 days prior to check-in to receive a full refund of the one-night deposit.

CHECK IN AND CHECK OUT

Check-In time is 4:00 p.m. Check-out time is 11:00 a.m. All guests arriving before check-in time will be accommodated as rooms become available. If you need an early check-in or late check-out, please contact the hotel directly. All requests will be handled on a case-by-case basis.

PARKING

- Overnight self-parking is available for all guests with the fee waived.
- Overnight valet parking is available with unlimited entry for \$45 per night.





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CANCELLATIONS AND REFUNDS

Registrations may be canceled prior to close of business on Friday, August 8 by notifying the NHBA Office at 603-224-5373 OR the VBA office at 802-229-0341. Refunds are subject to a \$50.00 per person service charge. Any cancellations after August 8th are not refundable but are transferable to another individual from your bank/company who wishes to attend this conference. All registrations received by fax or email are subject to this policy.

QUESTIONS

Please contact Sandy Tracy at the NHBA office, 603-224-5373, stracy@nhbankers.com OR Rebecca Kilian at the VBA office, 802-229-0341, vtbanker@sover.net if you have any questions.

MEALS AND MISCELLANEOUS CONFERENCE INFORMATION

DRESS CODE

Business Sessions - Monday/Tuesday: Casual

<u>Dinner (Clam Bake)</u> - Monday: Casual, jeans/shorts acceptable

<u>Annual Banquet</u> – Tuesday: Semi-formal, but we invite you to help us celebrate the 100th Anniversary of the book, "The Great Gatsby", by dressing in theme! Think 1920s-inspired fashion - glamour, sparkle, and vintage flair welcome!

MEALS

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

Monday, September 8

12:00 pm – 1:00 pm

LUNCH BUFFET – ROSE ISLAND BALLROOM

TASTE OF ITALY

Soup: Minestrone soup

Salad: Traditional Caesar salad with romaine hearts, parmesan, croutons, and classic Caesar dressing. Antipasto salad with provolone, olives, pepperoncini, cucumbers, and red pepper vinaigrette

Entree: Meatballs with Sunday gravy and parmesan, chicken marsala, creamy parmesan polenta, and rigatoni with vodka sauce and torn basil. Side of roasted broccolini with lemon and parmesan gremolata and rosemary focaccia with sundried tomato butter

Desserts: Chocolate chip cannoli and salted caramel blondies





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3:00 pm – 3:15 pm BREAK – LEWIS HALL

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

Snacks: Cookies, brownies, fruit kebabs, and chips

5:00 pm - 6:00 pm RECEPTION & HOSTED BAR - ROSE ISLAND BALLROOM & DECK

Exceptional Open Bar
Dips Station and Charcuterie Board

6:00 pm - 10:30 pm

DINNER - ROSE ISLAND BALLROOM & DECK

TRADITIONAL CLAM BAKE

Soup: Signature New England Clam Chowder

Protein: Steamed 1 ½ pound lobster, local steamers and mussels with drawn butter and clam broth, grilled marinated chicken with fruit salsa, smokehouse chorizo with caramelized onions, sweet peppers, and red bliss potatoes, and farm greens vegetables with dressing

Salad: Grilled peach salad with mixed greens, goat cheese, pecans and honey-basil vinaigrette

Sides: Platters of pesto brushed, grilled vegetable served with olive oil, warm homemade corn bread and signature bread selections, and native butter n' sugar corn on the cob

Desserts: Hot peach and blueberry cobbler with vanilla bean ice cream

7:30 pm – 10:30 pm EVENING ENTERTAINMENT – ROSE ISLAND BALLROOM

Acoustic musician Pat Cottrell will be joining us!

Enjoy the sounds of James Taylor, Jimmy Buffett, Neil Young, America, Cat Stevens, Van Morrison, The Eagles, CSN, Jim Croce, Don Mclean, REM, and others as you mingle with friends old and new.





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Tuesday, September 9

7:00 am - 9:00 am BREAKFAST BUFFET - ROSE ISLAND BALLROOM

NEWPORT HOT BREAKFAST BUFFET

All butter crossaints All-natural bacon

Variety of whole grain muffins Roasted breakfast Yukon potatoes

Lynne's homemade banana bread Freshly squeezed orange & cranberry juices

Grapefruit, basil infused water Butter, Honey, Preserves

Almond milk overnight oats, dried blueberries,

cranberries

Seasonal sliced fruit and berries

Farm fresh scrambled eggs

Almond milk, soy milk, oat milk, and half & half

La Colombe regular and decaf coffee, assorted

Harney & Sons teas

9:45 am - 10:00 am **BREAK - LEWIS HALL BUILD YOUR OWN TRAIL MIX**

Coffee & Tea Service: Freshly Brewed Regular and Decaffeinated Coffee | Tea Selection and cucumber, lemon, celery infused water

Snacks: Chex Mix, pretzel sticks, cashews, peanuts, dried cranberries, mango, kiwi, pineapple, chocolate covered raisins, almonds, pecans, spicy pepitas, and salted chickpeas

12:15 pm - 5:30 pm **AFTERNOON ACTIVITIES**

YOUR CHOICE

- 1. <u>Private Sailboat Excursion</u> \$75 per person. Pre-registration required. Sail on the Madeleine, the iconic 72-foot, two-masted schooner on Narragansett Bay.
- 2. <u>Guided Trolley & Mansion Tour</u> \$50 per person (incl. admission and gratuity). Pre-registration required. This narrated Newport trolley tour is a popular way to explore the city's historic sites and architecture and includes a stop to tour The Breakers Mansion. These tours typically cover Newport's Gilded Age mansions along Bellevue Avenue and Ocean Drive providing historical context and stories about the mansions and the families who lived in them. (Note: the mansion tour is an Audio Tour downloadable via a Smart Phone and guests are encouraged to bring Air Pods or earbuds.)





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6:00 pm – 7:00 pm RECEPTION & HOSTED BAR – ROSE ISLAND BALLROOM DECK

> Exceptional Open Bar Antipasto Station

7:00 pm – 9:30 pm ANNUAL BANQUET – ROSE ISLAND BALLROOM

Menu Sponsored by Griffin Financial Group

Salad: Classic Caesar salad with shaved radish, toasted chickpeas, crisp haricot vert, red onions, cucumbers, and lemon-dill dressing

Entrée Options

Organic Statler Chicken – Rosemary fingerling potatoes, grilled heirloom carrots, roasted mushrooms, and marsala sauce

Pan-Roasted Filet Mignon – au Poivre sauce, roasted garlic mashed potatoes, and poached asparagus **Vegetarian** - Chef's Choice

Dessert – S'mores Cake with caramel sauce and graham crumble

Wednesday, September 10

7:30 am – 9:30 am BREAKFAST BUFFET – ROSE ISLAND BALLROOM

NEWPORT HOT BREAKFAST BUFFET

All butter croissants

Thyme pork sausage links

Variety of whole grain muffins

Mushroom-chive fingerling potato hash

Lynne's homemade banana bread Freshly squeezed orange & cranberry juices

Butter, Honey, Preserves Grapefruit, basil infused water

Almond milk overnight oats, dried blueberries, Almond milk, soy milk, oat milk, and half & half

cranberries

La Colombe regular and decaf coffee, assorted

Seasonal sliced fruit and berries Harney & Sons teas

Sorial sliced from and beines

Farm fresh scrambled eggs