

NEW HAMPSHIRE & VERMONT BANKERS ASSOCIATIONS ANNUAL CONFERENCE September 8-10, 2025

"THINGS YOU SHOULD KNOW"

REGISTRATION DESK

Information regarding the Conference will be available at the registration desk located in the Rose Island 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 8 10:00 AM – 5:00 PM
Tuesday, September 9 7:00 AM – 2:00 PM

Rebecca Kilian 802-595-6593
Sandy Tracy 603-848-0512

ROOM LOCATIONS

Monday	Lunch Buffet	12:00 – 1:00	Rose Island
Monday	Business Session	1:00 – 3:00	Lewis Hall
Monday	Break	3:00 – 3:15	Lewis Hall Foyer
Monday	Business Session	3:15 – 4:45	Lewis Hall
Monday	Reception	5:00 – 6:00	Rose Island Deck/Foyer
Monday	Dinner	6:00 – 10:00	Rose Island
Tuesday	Breakfast	7:00 – 9:00	Rose Island
Tuesday	Business Session	8:20 – 10:00	Lewis Hall
Tuesday	Break	10:00 – 10:15	Lewis Hall Foyer
Tuesday	Business Session	10:15 – 12:15	Lewis Hall
Tuesday	Lunch/Afternoon	12:15 – 6:00	Go Enjoy Newport, RI
Tuesday	Mansion Tour	1:30 – 4:30	Meet Shuttle at Hotel
Tuesday	Sailing	3:30 – 5:00	Meet Shuttle at Hotel
Tuesday	Reception	6:00 – 7:00	Rose Island Deck/Foyer
Tuesday	Annual Banquet	7:00 – 9:30	Rose Island
Wednesday	Breakfast	7:30 – 9:30	Rose Island
Wednesday	Check-Out	11:00	Hotel Main Desk

ACTIVITIES

Private Sailboat Excursion – Sail on the Madeline, the iconic 72 - foot, two masted schooner on Narragansett Bay. **Pre-registration required.**

Guided Trolley & Audio Mansion Tour 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. **Please note that the mansion tour is an Audio Tour downloadable via a Smart Phone and guests are encouraged to bring Air Pods or earbuds.** Pre-registration required.

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 Casual
Monday Dinner Casual, Jeans/shorts
Tuesday Banquet Dressy/Semi-Formal
("The Great Gatsby" theme")

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 or cash. 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 (along with your meal ticket) when you are seated to expedite the service.

PARKING

Overnight self-parking is included in the resort fee. Valet parking is available with unlimited entry for \$45/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 Rose Island Ballroom following the Banquet on Tuesday or after breakfast on Wednesday. **Check-out time on Wednesday is 11:00 a.m.** Luggage storage is available with the bellman.

Monday, September 8

11:45 am – 1:00 pm
LUNCH BUFFET – ROSE ISLAND

TASTE OF ITALY

Minestrone Soup

Classic Caesar Salad

Traditional Caesar Salad, Romaine Hearts, Parmesan, Garlic
Croutons, Classic Caesar Dressing

Antipasto Salad

Provolone, Olives, Pepperoncini, Cucumbers,
Red Pepper Vinaigrette

Entrée

Meatballs, Sunday Gravy, Parmesan Chicken Marsala
Creamy Parmesan Polenta
Rigatoni, Vodka Sauce, Torn Basil, Parmesan
Roasted Broccolini, Lemon, Gremolata, EVOO
Rosemary Focaccia, Sundried Tomato Butter

DESSERTS

Chocolate Chip Cannolis and Salted Caramel Blondies

3:00 pm – 3:15 pm
BREAK – LEWIS HALL

Drinks, Coffee & Tea Service

La Colombe™ Regular & Decaf Coffees
Assorted Harney & Sons™ Teas
Assorted Sodas
Cucumber Lemon, Celery Infused Water

Snacks

Chocolate Chip & Oatmeal Raisin Cookies
Cape Cod Kettle-Cooked Potato Chips
Double Fudge Chocolate Brownies & Blondies

5:00 pm – 6:00 pm
RECEPTION & HOSTED BAR – ROSE ISLAND FOYER & DECK

Exceptional Open Bar

Charcuterie

Selection of Italian Cured Meats and Regional Cheeses
Marinated Bocconcini
Marinated Olives
Grapes
Salted Almonds
Rosemary Grain Mustard
Seasonal Fruit Compote
French Bread & Seasonal Crostini

Dips Display

Classic Guacale
French Onion Dip
Roasted Garlic Dip
Hot Buffalo Chicken Dip
Warm Chorizo Cheddar Dip

Pita Chips), Tortilla Chips, House Kettle Chips

6:00 pm – 10:00 pm
DINNER – ROSE ISLAND

NEW ENGLAND CLAM BAKE

Soup

Signature New England Clam Chowder

Entree'

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

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

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.

Tuesday, September 9

7:00 am – 9:00 am

BREAKFAST BUFFET – ROSE ISLAND

Newport Hot Breakfast

All Butter Croissants
Assorted Muffins
Lynne's Homemade Banana Nut Bread
Butter, Honey, Preserves
Oat Milk Overnight Oats, Dried Blueberries, Cranberries
Seasonal Sliced Fruit and Berries
Farm Fresh Scrambled Eggs
Bacon
Roasted Breakfast Yukon Gold Potatoes
Freshly Squeezed Orange & Cranberry Juices
Grapefruit, Basil Infused Water
La Colombe™ Regular, Decaf Coffees
Assorted Harney & Sons™ Teas

10:00 – 10:15 am

BREAK – LEWIS HALL

Coffee & Tea Service

La Colombe™ Regular & Decaf Coffees
Assorted Harney & Sons™ Teas
Assorted sodas

Build Your Own Trail Mix

Chex Mix, Pretzel Sticks, Cashews, Peanuts
Dried Cranberries, Mango, Pineapple
Chocolate Covered Raisins, Almonds, Pecans
Spicy Pepitas, Salted Chickpeas

6:00 pm – 7:00 pm

RECEPTION & HOSTED BAR – ROSE ISLAND FOYER & DECK

Exceptional Open Bar

Antipasto Display

Peppered Salami, Prosciutto, Soppressata
Marinated Bocconcini, Smoked Provolone
Roasted Red Peppers, Grilled Zucchini, Eggplant
Roasted Balsamic Mushrooms, Herb Marinated Artichokes
Pickled Seasonal Vegetables, Giardiniera, Marinated Olives,
Rosemary Grain Mustard
Seasonal Compote
French Bread & Seasonal Crostini

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

Menu Sponsored by
Griffin Financial Group

Salad

Classic Caesar Salad
Chopped Romaine Hearts, Parmesan, Toasted Peppercorns,
Brown Butter Croutons, Caesar Vinaigrette

Entrée Options

Pan Roasted Filet Mignon, Au Poivre Sauce, Roasted Garlic
Mashed Potatoes, Poached Asparagus
or
Roasted Statler Chicken Breast, Rosemary Fingerling
Potatoes, Grilled Heirloom Carrots, Roasted Mushrooms, Marsala
Sauce
or
Fried Japanese Eggplant with artichoke, puttanesca,
rosemary salt

Dessert

S'mores Cake, Caramel Sauce, Graham Crumble

Wednesday, September 10

7:30 am – 9:30 am

BREAKFAST BUFFET – ROSE ISLAND
NEWPORT HOT BREAKFAST

All Butter Croissants
Assorted Muffins
Lynne's Homemade Banana Nut Bread
Butter, Honey, Preserves
Oat Milk Overnight Oats, Dried Blueberries, Cranberries
Seasonal Sliced Fruit and Berries
Farm Fresh Scrambled Eggs
Pork Sausage Links
Mushroom-Chive Fingerling Potato Hash
Red bliss home fried potatoes
Brioche French toast with warm Vermont maple syrup
Freshly squeezed orange and grapefruit juice
Basil Infused Water
La Colombe™ Regular, Decaf Coffees
Assorted Harney & Sons™ Teas