

NEW HAMPSHIRE & VERMONT BANKERS ASSOCIATIONS ANNUAL CONFERENCE September 14-16, 2026

"THINGS YOU SHOULD KNOW"

REGISTRATION DESK

Information regarding the Conference will be available at the registration desk located in the Presidential Hall (building adjacent to the hotel) 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 14 10:00 AM – 5:00 PM
Tuesday, September 15 7:00 AM – 2:00 PM

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

ROOM LOCATIONS

Monday	Lunch Buffet	12:00 – 1:00	Crystal Ballroom
Monday	Business Session	1:00 – 2:50	Presidential Hall
Monday	Break	2:50 - 3:05	Presidential Foyer
Monday	Business Session	3:05 – 4:30	Presidential Hall
Monday	Reception	5:00 – 6:00	Crystal Ballroom/Tent
Monday	Dinner	6:00 – 10:00	Crystal Ballroom
Monday	Trivia	8:30 – 10:00	Crystal Ballroom
Tuesday	Breakfast	7:00 – 9:00	Crystal Ballroom
Tuesday	Business Session	8:20 – 9:45	Presidential Hall
Tuesday	Break	9:45 – 10:00	Presidential Foyer
Tuesday	Business Session	10:00 – 12:45	Presidential Hall
Tuesday	Lunch	12:45 – 1:45	Crystal Ballroom
Tuesday	Pickleball Clinic	1:15 – 5:00	Meet on Clay Courts
Tuesday	Axe Throwing	2:30 – 4:00	Meet at Activities Ctr
Tuesday	Hotel History Tour	2:30 – 4:00	Meet in Hotel Lobby
Tuesday	Reception	6:00 – 7:00	Crystall Ballroom/Tent
Tuesday	Annual Banquet	7:00 – 9:30	Crystal Ballroom
Wednesday	Breakfast	7:30 – 9:30	Crystal Ballroom
Wednesday	Check-Out	11:00	Hotel Main Desk

ACTIVITES

Pickleball Clinic – Explore the exciting world of pickleball. Whether you are stepping into the sport for the first time or striving for the next level, bring your friends, make new ones, and have a great afternoon of fun! **Pre-registration required.**

Axe Throwing - Join this fun, friendly, and incredibly unique axe-throwing competition! Enter the axe-throwing arena, where you'll be taught how to throw a double-bladed, competition-style throwing axe at a designated target 20 feet away. Participants will receive three practice throws and three competition throws.
Pre-registration required.

Hotel Guided Tour – The historic Mountain View Grand Resort & Spa dates back to 1865 when it was a humble farm. Today, the 1,700-acre resort is a proud member of Historic Hotels of America. Your docent-led tour will help you encounter multiple notable artifacts, built-in bookcases and historical markers. **Pre-registration required.**

NAME TAGS

Please wear your name tag at all times, even to 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 Business Casual
Tuesday Banquet Dressy/Semi-Formal (Red, White & Blue)

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 a credit card, cash or charge to room. Receptions are hosted bar.

TUESDAY BANQUET

For Tuesday's Banquet, the Associations' staff will not be assigning tables. 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 complimentary.

WIFI

Access to Internet is complimentary in all guest rooms as well as in meeting and food & beverage functions rooms (no password required).

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 Crystal 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 14

12:00 – 1:00 pm

LUNCH BUFFET – CRYSTAL BALLROOM

Hot & Cold

Soup

Tomato Bisque

Salad

Fresh field greens, shaved celery, cherry tomato, sliced onion and sherry vinaigrette

Entrée

Chunk Chicken salad with cranberry mayonnaise
Hot roasted port tenderloin, apple chutney & drizzled with a cider glaze

Sides

Grilled asparagus
Charred onion and bacon potato salad

Desserts

Chocolate brownie pudding with whipped cream
Miniature fruit tarts

Drinks, Coffee & Tea Service

2:50 pm – 3:05 pm

BREAK – PRESIDENTIAL FOYER

Snacks

Brownies and Assorted Cookies

Drinks, Coffee & Tea Service

4:45 pm – 6:00 pm

RECEPTION & HOSTED BAR – CRYSTAL BALLROOM AND TENT

Bacon Wrapped Scallops
Mac and Cheese Fritters
Boursin Prosciutto Pita Pizzas

Hosted Bar

6:00 pm – 7:30 pm
DINNER – CRYSTAL BALLROOM
Mt. Madison Buffet

Soup

Farmhouse minestrone

Salad

Traditional Caesar – fresh romaine, Caesar dressing, parmesan cheese, croutons

Entree'

Braised beef short rib with Local apple jus
Seared Atlantic salmon with confit garlic cream

Sides

Mashed potatoes
Green beans with blistered cherry tomatoes

Desserts

White chocolate strawberry layer cake

Cash Bar

8:15 pm – 10:00 pm
EVENING ENTERTAINMENT – CRYSTAL BALLROOM

Back by popular demand...

Trivia!

Tuesday, September 15

7:00 am – 8:30 am
BREAKFAST BUFFET – CRYSTAL BALLROOM
Harvest Breakfast

Omelet Station with farm eggs, seasonal vegetables and breakfast meat options
Farm fresh scrambled eggs
Blueberry pancakes with Fuller's Sugarhouse maple syrup
North Country breakfast potatoes
Breakfast sausage links
Assorted bagels and cream cheese
Assorted breakfast pastries
Assorted breads for toasting with jams and preserves
Fresh seasonal fruit

Drinks, Coffee & Tea Service

9:45 – 10:00 am

BREAK – PRESIDENTIAL HALL FOYER

Freshly brewed New Hampshire coffee
Premium tea selections, Hot chocolate
With creamer and assorted sweeteners
Fresh iced plain water, served with sliced lemons
Assorted bottled fruit juices, soft drinks, or bottled water
Breakfast Pastries

12:45 – 2:00 pm

LUNCH BUFFET – CRYSTAL BALLROOM

Farmer's Table

Soup

Broccoli and Grafton Village Cheddar Soup

Salad

Farmhouse greens, radish, Grafton Village cheddar, red onion, dried cranberries and maple apple vinaigrette

Entrée

Roast, sliced beef sirloin with veal jus and caramelized onions
Grilled chicken breast with garden ratatouille

Sides

Mashed potatoes
Seasonal garden vegetable medley

Desserts

Apple pie with cinnamon whipped cream
Carrot cake with cream cheese frosting

6:00 pm – 7:00 pm

RECEPTION – CRYSTAL BALLROOM & TENT

Beef Wellington with a Madeira glaze
Bacon wrapped scallops
Miniature mozzarella pick

Hosted Bar

7:00 pm – 9:30 pm

ANNUAL BANQUET – CRYSTAL BALLROOM

Menu Sponsored by
Griffin Financial
Group

Salad

Harvest salad – Lef Farm lettuce, cherry tomatoes, cucumber, onion, herb crouton
and maple balsamic vinaigrette

Entrée Options

Persillade rolled beef tenderloin with béarnaise sauce
or
Roasted local chicken leg confit with garlic cream
or
Chef's Choice Vegetarian

Dessert

Flourless chocolate torte with whipped cream and crème anglaise

Cash Bar

Wednesday, September 10

7:00 am – 9:00 am

BREAKFAST BUFFET – ROSE ISLAND

Harvest Breakfast

Omelet Station with farm eggs, seasonal vegetables and breakfast meat options
Farm fresh scrambled eggs
Cinnamon French toast with Fuller's Sugarhouse maple syrup
North Country breakfast potatoes
Applewood bacon
Assorted bagels and cream cheese
Assorted breakfast pastries
Assorted breads for toasting with jams and preserves
Fresh seasonal fruit

Drinks, Coffee & Tea Service