



**Department of Washington's
74th Annual Convention
June 3-6, 2021**

Your Hosts:

Melvin M. Smith Det. #586

MCL Auxiliary Unit #305

Jim Chamberlin Pound #185

&

Mirabeau Park Hotel & Convention Center

1100 N. Sullivan Rd., Spokane Valley, WA 99037

(509) 924-9000

www.mirabeauparkhotel.com

Indicate *Marine Corps League* when calling

Single/double occupancy: \$119.00 + tax (2 Food vouchers for Breakfast)

RV parking available on-site

Reservations must be made prior to May 5th to guarantee a room.

CONVENTION PROGRAM ADVERTISING

A. Color Full page: \$25.00

B. B&W Full page: \$20.00

C. Color ½ page: \$15.00

D. B&W ½ page: \$10.00

E. Business card: \$5.00

F. Honored Supporter List: \$3.00

**Department of Washington's
74th ANNUAL CONVENTION REGISTRATION
Registration and fees are due by May 5, 2021
(Please print legibly)**

NAME: _____ TITLE: _____
 NAME: _____ TITLE: _____
 NAME: _____ TITLE: _____
 NAME: _____ TITLE: _____

This is how your information will appear on your convention badge.

DETACHMENT: _____
 AUXILIARY UNIT: _____
 DEGREE/POUND: _____

Hotel Confirmation # _____ Arrival Date _____

Detachment Delegate _____ Alternate _____

Registration fee # _____ (\$10.00 per person) \$ _____

Late Registration # _____ (\$20.00 per person) \$ _____ (LATE: After May 5th, 2021)

Convention Ad # _____ (Circle: A B C D E F) \$ _____ (See Front Page for Pricing)

Ads are due by May 5, 2021 and will be posted in the Convention Program Book upon receipt of check/money order by the Paymaster. All artwork for the convention book should be emailed to Randy Ott, otterpops.ott.r@gmail.com

Saturday's lunch and the Banquet dinner are inclusive for \$ 70.00 per person

Deli Bar Buffet # of meals _____

Tortellini Salad, Potato Salad, Fresh Seasonal Fruit Bowl with Mint and Honey Fresh Baby Greens with Salad Accompaniments of Tomatoes, Cucumbers, Croutons, Marinated Carrots and Choice of House-Made Dressings; Sliced Roast Beef, Smoked Turkey and Honey Cured Ham; Sliced Swiss, Cheddar, Provolone, and Pepper Jack Cheeses; Sliced Vine-Ripe Tomatoes, Leaf Lettuce, Thin Sliced Red Onions and Pickles; Dijon and Yellow Mustard, Mayonnaise and Chef's Basil Pesto Aioli; Assorted Sliced Deli Breads

(If you are only registering for the Grand Banquet, then your price is \$ 50.00 per person.)

All Entrées include Starter Salad, Artisan Rolls and Butter, Chef's Seasonal Vegetables Appropriate to your Entrée, Fresh Ground French Roast Coffee and Assorted Premium Black & Herbal Teas

Banquet Dinner #1: _____ Chicken Chardonnay Tender seared 8 oz. Bone-In Breast of Chicken topped with Crispy Prosciutto and Fresh Herbs, finished with a Chardonnay Cream Sauce and Yukon Gold Mashed Potatoes

Banquet Dinner #2: _____ Pan Roasted Salmon Coriander Rubbed Salmon on Yukon Gold Mashed Potatoes with Champagne Butter Sauce Topped with Tomato-Basil Relish

Banquet Dinner #3: _____ Slow Roasted Prime Rib of Beef Served with Fresh Grated Horseradish, Thyme Brandy Au Jus and Yukon Gold Mashed Potatoes

Banquet Dinner #4: _____ A vegetarian meal of Chef's choice

Total enclosed for entire registration: \$ _____

Make checks payable to: Melvin M. Smith Det. #586 MCL

C/O Randy Ott
 3924 N. Sunderland Ct.
 Spokane, WA 99206-4457

Any questions, comments or concerns should be addressed to: Dennis Dressler, 509-953-6266;
 Sam Dressler, 509-953-6267; Randy Ott, 509-998-9031; Lori Ott, 509-998-9030.