The annual Mid-Winter Conference will be held at the Trumbull Marriott Merritt Parkway, 180 Hawley Lane, Trumbull, CT. Conference will begin on Friday with the Liquor Commission @ 6:00 PM, Department Executive Committee meeting 8:00 PM. A full range of American Legion programs, tailored for the “Blue Cap” Legionnaire will be held all day on Saturday. Saturday afternoon will have the usual breakout for Service Officers & SSM Fund Reps. Saturday evening banquet features the induction of the 14th class into The Connecticut American Legion Hall of Fame.

Hotel rate: $99.00 + 9% tax (single or double). Call Marriott Reservations at 1-800-682-4095 or 203-378-1400; ask for AMERICAN LEGION ROOM BLOCK. Click on this link to book online: Book your group rate for American Legion - Mid-winter Convention 2020 DEADLINE IS JANUARY 10, 2020

Registration only: $ 5.00
Hall of Fame Dinner $40.00
(Hotel Sponsored Reception 5:30 – 6:30 PM) Dinner at 6:45 PM

Lunch will be on your own.
All American Legion Posts are encouraged to pay for their member’s registration if they attend the conference. Make this a weekend of camaraderie and relaxation.

Chuck Berry, Reservations Chairman (860) 296-0719

The American Legion Dept of CT
864 Wethersfield Ave
Hartford, CT 06114

Please reserve the following tickets for the 46th Annual Mid-Winter Conference.

Check enclosed in the amount of $ __________ Payable to: The American Legion Dept of CT

| Combo (Reg.+Dinner) SAVE $5: | @ $40.00 per person | No. of persons |__________ |
| Hall of Fame Dinner only: | @ $40.00 per person | No. of persons |__________ |
| Registration only | @ $ 5.00 per person | No. of persons |__________ |
| Hall of Fame Children’s Dinner (12&Under) | @ $16.00 per person | No. of persons |__________ |

Post/Unit/Sq. No.: ________ District No.: _____
Name: ____________________________________________________________________
Address: __________________________________________________________________
Town/City: ______________________ Zip: ________

Tear off and use this form for registration & meal reservations only!
Buffet Dinner Menu

Assorted Rolls and Butter
Garden Salad Served with Creamy Peppercorn or Red Wine Vinaigrette
Dressing on the Side
Short Ribs with Cognac Mushroom Sauce and BBQ Sauce (on the side)
Herb Roasted Chicken (Legs, Thighs, Breasts and Wings)
Seared Salmon with Lemon Buerre Blanc Sauce (on the side)
Yukon Gold Mashed Potatoes
Three Cheese Macaroni
Peas and Carrots
Plain Cheesecake with Strawberry Sauce (on the side)
Sliced Fresh Fruit
Apple Crisp

Kids Menu

Chicken Tenders with French Fries and ketchup (on side)