

Thursday June 5th

5-8 PM – Registration – Mill River Resort (Hogan Convention Center)

Join us at the conference venue to register and pick up your conference lanyard, enjoy a refreshing cocktail and a bite to eat. Musical entertainment by Danny Drouin.

7PM – 11PM – Hospitality Suite OPEN (Winstons)

Join us in the IES Maritime Hospitality Suite sponsored by Aimlite to enjoy light snacks and refreshments while catching up with industry peers.

Friday June 6th

7:00 – 8:00 – Breakfast (Hogan Center)

8:00 – 8:15 – Welcome and Housekeeping Items

8:15– 9:45 - Keynote Stewart Pollard

9:45 – 10:00 - Morning Break

10:00 – 11:45 – Speaker 1 – Tony Esposito

11:45 – 12:30 – Lunch

12:30 – 1:45 – Speaker 2 – Dawn Brown

1:45 – 3:00– Speaker 3 – Scott Roos

3:00 – 3:15 – Afternoon Break

3:15 – 4:30 – Speaker 4 David Warfel

4:30 – 6:00 – Hospitality Suite Open

6:00 – 9:00 – Maritime Kitchen Party with Entertainment

9:00 – 12:00 – Hospitality Suite Open

Saturday June 7th

8:00 – 9:00 Breakfast (Hogan Center)

9:00 – 10:20 – Speaker 5 – David Grassi

10:20 – 10:30 – Morning Break

10:30 – 11:50 – Speaker 6 – Prem Kumar

11:50 – 12:30 – Lunch

Golf Activity for those signed up – TEE times 12:50 – 1:40PM

Stomping Tom Center Activity – Bus leaves at 12:25

6:30PM Bus Leave for Lobster Party @ Northport Pier Restaurant

Located in an authentic boat building shop. The building was renovated to retain its character and heritage look. The decor features aged wood, walls thick with memorabilia, 18-foot ceilings, and a multi-level dining area. Local antiques, flea market finds, plank floors, and maritime pieces create a unique atmosphere.

- **Appetizer**
 - **Breads and Spreads**
 - **Oysters**
 - **Mussels**
 - **Roasted vegetable spread**
- **Entree**
 - **Lobster**
 - **Steak**
 - **PEI Potatoes – Vegetable mix**
 - **Green salad with fresh herbs**
- **Dessert**
 - **Pound cake or crumble**

9:00 – 12:00 – Hospitality Suite Open when group returns to hotel.

Companion Program

Friday June 6th

10:30 Leave the Resort to Valley Pearl

11:00 Arrive at Valley Pearl Oysters and Restaurant

Oysters 101 Seminar - learn about the small crustaceans includes tasting of raw and fried

12:30 Lunch

Preorder off the menu @ menu price (4 choices)

1. Nachos – loaded with bell peppers, red onion, tomato, jalapenos, BBQ sauces and cheese. Add Chicken, pork or taco beef
2. Ultimate BBQ Sammy – grilled chicken breast, bacon, lettuce, tomato, white Alabama and BBQ sauce on a ciabatta bun. *Choose a side*
3. Beer Battered Fish – House made beer batter and homemade tartar. *Choose a side*
4. Smash Burger – PEI ground beef, with cheese, fried onions, lettuce, tomato and house sauce. *Choose a side*

Sides to choose from: Fries, Mac & Cheese, Garden Salad, Caesar Salad

1:30 Deep Roots – More than Ancestry

Learn about the island's small batch distillery and sample some of the wares

2:45 Leave for Moth Lane

4:00 arrive back at Resort

Saturday Morning Activity to be announced shortly.