



Inuit Art Society

Celebrating the Arts of the Arctic

www.InuitArtSociety.org

Pre-Registration Form for 2010 Annual Meeting

October 8 – 10, 2010

Cranbrook Institute of Science - Bloomfield Hills, MI

Name(s): _____

Address: _____

E-Mail: _____ Phone: (____) _____

IAS Member Circle One: (Yes) (No) If No, Do You Wish to Join: (Yes)* (No)

Registration Fee Structure: There is a basic fee for the event depending on your membership classification and whether or not you choose to pre-register. This fee includes lunch on Saturday. There is a separate, additional charge for Saturday night's group dinner which is preceded by a cash bar. The dinner fee includes all taxes and gratuities.

Choice of Dinner Entrees: Sauteed Chicken ____ Grilled Arctic Char ____ Marinated Grilled Portobella Mushrooms ____
(Please indicate the type and number of entrees required. Note: Char is a special order item. If requested, your pre-registration must be received by 10/1.)

Registration Fee Structure	
Pre-Registration	
Member	\$100
Non-Member	\$130
Registration at Event	
Member	\$120
Non-Member	\$150

Note: Spouses of members will enjoy the same meeting rate as the member.
Spouses of non-members will pay the non-member rate.

of Members (Include Spouse) Pre-Registering _____ x \$100
 # of Non-Members (Include Spouse) Pre-Registering _____ x \$130
 # of Individuals Attending Saturday Eve. Group Dinner _____ x \$ 40

Total Due: \$ _____

*If you wish to join the Inuit Art Society and enjoy the meeting rates for members, download and fill out a membership application from the website and mail that completed application along with this pre-registration form and two checks, one for your membership and one for the Annual Meeting.

Make all checks payable to the Inuit Art Society in U.S. dollars. No cash, please. Send to:

Mr. Claude M. Weil, IAS Treasurer
330 West Diversey Parkway (Apt. 408)
Chicago, IL 60657

(Phone: 773.248.3954 Email: cmweil@aol.com)



The Power Foundation

The Inuit Art Society wishes to thank these four sponsors for their support of its 2010 Annual Meeting as well as the collaborative partnership the IAS enjoys with The Dennon Museum Center of Traverse City, MI.

Important Hotel Information

Auburn Hills Marriot Centerpoint Parkway - 3600 Centerpoint Parkway
Pontiac, MI 48341

Group rate and driving/travel info can be found on the IAS website (inuitartsociety.org). Be use to use the indicated group rate link as it already contains the IAS group code. Or if you wish, you can call 248.648.6016, ask for Priscilla, and tell her you are attending the IAS event.

Special Note: The Marriott Centerpoint Parkway is supporting the IAS Annual Meeting by providing credits toward our speakers' accommodations. Specifically, for each night of accommodation you reserve at \$109 + taxes, the Marriott will credit the IAS \$20 for our speakers' room costs.

In addition to the material on the website, here are some items you might be interested in during your stay.

- Check in is at 3:00 pm; check out is at noon.
- There is no charge for parking.
- The Hotel offers an extensive hot breakfast buffet with over 40 items, and includes a waffle station and cooked-to-order omelets. Regularly priced at \$13.95, IAS group rate attendees will receive a coupon for breakfast for \$8.00. A la carte options are also available.
- There is free wireless internet in the lobby and public spaces of the hotel; there is a small fee for wired internet access in the guest rooms.
- There are 10 restaurants within walking distance of the hotel.

Room availability and rates are only guaranteed until September 22. So, make your reservations now!

Saturday Night Group Dinner Details
Parkway Grill Restaurant at the Auburn Hills Marriott

Here is the full menu for the dinner. There will be a choice of three entrees.

Fall Greens with Dried Blueberries, Shaved Red Onions, Roasted Red Peppers, Sunflower Seeds and Sweet Vidalia Onion Vinaigrette

Housemade Bannock, Assorted Rolls and Hard Crackers

- ❖ Grilled Arctic Char with Lemon Butter and Chive Oil (Special Order Item – Note 10/1 Deadline)
- ❖ Sauteed Chicken Breast with Sun Dried Tomato Pesto and Fontina Cheese
- ❖ A Whole Marinated, Grilled Portabella Mushroom Filled with Vegetable Orzo, Baked Gratinee Style, Served on Fresh Basil Marinara Sauce and Sprinkled with Asiago Shavings and Herbs

Yukon Gold Mashed Potatoes

Fresh Tomato Salad

Freshly brewed Coffee and Specialty Teas

Vanilla Ice Cream with Chocolate Syrup and Whipped Cream