MONTANA LIBRARY ASSOCIATION
2018 Conference Registration Form

Please complete the entire form before printing. This form is designed to be filled in before it is printed.
*Denotes required information.

First Name* Last Name*
Library*
Mailing Address*
City* State* Zip*
Phone* Email*

Membership* New MLA Member Existing Non-Member

Division* Academic Public School Special Speaker/Presenter

Pre-Conference Workshops: Wednesday, April 11, 2018

Morning Workshop Island of Misfit Items
Morning Workshop Owning Your Mission
Morning Workshop MT Intellectual Freedom Boot Camp
Afternoon Workshop Essential Services of the Montana State Library
Afternoon Workshop TeamWORK: Turning Dysfunction into Cohesion

CONFERENECE REGISTRATION*
(Early Registration ends March 5, 2017) Through After
3/5/2018 3/6/2018

Full Conference: (Wednesday through Saturday) Member: $200 $250
Non-Member: $250 $300

One Day Only:
Member: $80 $105

Wednesday Thursday Friday Saturday With Meal $105 $130
Non-Member $105 $130
With Meal $130 $155

Student, Trustee, Friend (Must be a member) No Meals $50 $75
With Meals $125 $150

(MLA Full Conference registration includes New Member Breakfast, Thursday Keynote Lunch, Friday Division Lunch and Saturday Author Brunch)

Menu Selections*: New Member Breakfast -- The Old Faithful; Keynote Lunch – The Outfitter; Division Lunch – Soup & Salad Bar; Author Brunch – Italian Medley Quiche

**Meal Descriptions Below** (All meals will satisfy gluten free and vegetarian diets)
Friday, April 13, 2018  

Award Dinner Selections

- Farci Portabella--GF ($22)
- Hawaiian Mahi ($22)
- Petite Top Sirloin ($22)
- No Selection

Food Allergies:

______________________________________________________________

Wednesday Evening Events:

- Welcome Reception, Bozeman Public Library

Thursday Evening Events:

- $10  Sheila Cates Event

Tours:

- Bozeman Pub/brewery Walking Tour: join your friends on a downtown Bozeman walking tour to visit a selection of local pubs and breweries. Wear comfortable shoes and your activity tracker! Food will be available so don't forget your appetite. Details will be available at conference.


Total Payment Due:  

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Payment with check or a signed purchase order must be accompanied by this registration form.

Mail to:

Debbi Kramer, Executive Director  
Montana Library Association  
33 Beartooth View Drive  
Laurel, MT 59044

Hotel Information:

Best Western Plus GranTree Inn  
1325 N. 7th Avenue  
Bozeman, MT 59715  
Phone: (406) 587-5261

Use the link below to book your room at a great rate:

*Meal Descriptions:* All meals will fulfill gluten free and vegan diets and served with freshly brewed City Brew coffee, please add food allergies on the registration form.

**The Old Faithful:** Scrambled eggs, vanilla French toast, hickory smoked bacon, seasonal fresh fruit and country potatoes.

**The Outfitter:** Black Forest Ham, home roasted beef, home roasted turkey, swiss and cheddar cheese, assorted breads, lettuce, tomatoes, pickles, mayonnaise and mustard. Served with hickory smoked potato salad, green salad and kettle chips.

**Soup and Salad Bar:** Chef’s choice of (2) soups, rolls and salad bar with tossed greens, diced ham, turkey, cheddar cheese, bacon bits, tomatoes, cucumbers, broccoli, shredded carrots and croutons. Choice of Italian vinaigrette and buttermilk ranch.

**Italian Medley Quiche:** Spinach, mushrooms, onions, feta, Italian tomatoes and mornay sauce. Served with a side of assorted melons.

**Dinner Selections:**

**Farci Portabella (GF) ($22):** Italian portabella mushroom stuffed with sautéed zucchini tomatoes, onions and broccoli on a bed of wild rice finished with parmesan cheese and basil pesto; served with garden salad (mixed greens, cucumbers, tomatoes and carrots)

**Hawaiian Mahi ($22):** 6 oz. Grilled Mahi topped with sweet ‘n sour sauce and wonton crisps; served with garden salad (mixed greens, cucumbers, tomatoes and carrots), green beans with caramelized shallots and thyme roasted baby red potatoes.

**Petite Top Sirloin ($22):** 6 oz. Center cut top sirloin, topped with a burgundy sauce; served with garden salad (mixed greens, cucumbers, tomatoes and carrots), green beans with caramelized shallots and thyme roasted baby red potatoes.