

International Association of Shrine Motor Corps
2018 Midwinter Meeting
Greenville, SC
Friday March 9 thru Sunday March 11, 2018

IASMC President Mike McLaughlin and his Lady Amy invite you to join us for a funfilled weekend in Greenville, South Carolina for the IASMC mid-winter 2018 meeting.

Hotel:

Hampton Inn – Haywood Mall
225 Congaree Rd
Greenville, SC 29607
Phone: 864-516-2400

A block of 25 rooms for Thursday March 8 thru Sunday March 11 will be held for IASMC at a rate of \$125 per night. For reservations, phone the hotel directly or book on-line at:

<http://hamptoninn.hilton.com/en/hp/groups/personalized/G/GSPGHHX-SMC-20180307/index.jhtml>

Use the code "SMC" for the IASMC block and room rate.

Reservation block expires 2/6/18.

Complimentary breakfast buffet is included each day for all guests.

Schedule:

Thursday, March 8:

PM - Hospitality

Friday, March 9:

Hospitality

Dinner: Officers and Past Presidents and their Ladies
(need to inform of selection when registering for Mid Winter)

Saturday, March 10:

Hospitality

Nobles - Mid-Winter Meeting

Ladies - Open House tour of the Shriners Hospital for Children Greenville

Dinner: All attendees are invited to join us for dinner at Soby's in downtown Greenville

We will order off of a limited menu. See attached menu for selections.

No pre-ordering required. We will order when seated.

Cost for dinner is \$60 per person.

Please include this when registering for the midwinter meeting

Sunday, March 11:

AM - Hospitality

Departure

This is the menu that we will order from on Saturday night.
No pre-ordering required. Orders will be taken when we are seated.



Hors d'Oeuvres

Chef's Choice of Southern Seasonal Options
Displayed Upon Arrival

Salad or Soup Course

(Select One)

Seasonal Salad

Chef's Selection of Seasonal Ingredients

Soby's Signature Soup

Soby's She Crab Soup or Soup of the Day

Entrée Course

(Select One)

Bacon Wrapped Pork Tenderloin

Applewood Smoked Bacon, Mashed Potatoes, Broccolini,
Habanero Butter Sauce

Soby's Crab Cakes

Sweet Corn Maque Choux, Mashed Potatoes,
Haricots Verts, Remoulade

Upcountry Shrimp and Grits

Anson Mills Grits, Country Ham, Andouille Sausage,
Charred Tomato Broth, Scallions

Braised Beef Short Rib

Herb Polenta, Collard Greens,
Bourbon Bacon Jus

Dessert Course

(Select One)

Soby's White Chocolate Banana Cream Pie

Short Crust, Banana Whipped Cream, Shaved White Chocolate

Fudge Brownie

Salted Caramel Semifreddo, Brown Butter Caramel

*Accommodations can be made for guests with food allergies.
Please let your sales representative know about any allergies within the group.
Menus subject to change.