

**COAST GUARD AUXILIARY DISTRICT TRAINING CONFERENCE NEW  
ORLEANS  
HIGGINS HOTEL BY HILTON AND THE NATIONAL WWII MUSEUM  
AUGUST 22-25, 2024**

ATTACHMENT FOR THE SCHEDULE OF ACTIVITIES

REGISTRATION FOR THE CONFERENCE- 2<sup>ND</sup> FLOOR

REGISTRATION IS REQUIRED FOR ALL MEMBERS AND GUESTS SO WE KNOW HOW MANY ARE ATTENDING EVENTS/MEALS IN ADVANCE.

THURSDAY 12-5PM

FRIDAY 8AM-3PM

SATURDAY 7AM-4PM

FOR HOTEL CHECK-IN, TURN IN A HOTEL TAX EXEMPTION FORM (AT FRONT DESK AND IN YOUR REGISTRATION PACKET).

ROOM RATE \$143

PARKING RATE \$40

HILTON HONORS MEMBERS - UP TO 2 PEOPLE PER ROOM GET EITHER A \$10 OR \$15 VOUCHER PER DAY TO USE IN THE RESTAURANT OR THE MARKET (MUST BE USED THE SAME DAY). QUESTIONS-ASK THE FRONT DESK STAFF.

BREAKFAST IS OTHERWISE NOT INCLUDED IN THE ROOM RATE.

FRIDAY, AUGUST 23, 2024

10:30AM-1:00PM LADIES LUNCH AT ANTOINE'S RESTAURANT, MEET IN THE LOBBY FOR RIDE SHARE. THEY HAVE A PRIX FIXE LUNCH FOR \$25.00 AND OTHER LUNCH ITEMS FROM WHICH TO CHOOSE.

POC: REBA PIZANI, SIGN UP AT THE REGISTRATION TABLE SO WE KNOW HOW MANY ARE GOING.

FRIDAY, AUGUST 23, 2024

12:30PM-1:30PM PAST DIVISION COMMANDER'S (PDCA) LUNCH (ALL ARE INVITED TO ATTEND) BUFFET LUNCH

LOCATION: NATIONAL WWII MUSEUM – BB'S STAGE DOOR CANTEEN (SEE MAP) ACROSS STREET FROM THE HIGGINS HOTEL.

FRIDAY, AUGUST 23, 2024

SOCIAL IN THE HOSPITALITY SUITE IS 6:00PM-?? COMPLIMENTARY DRINKS AND LITE BITES

THEME: WHITE NIGHT (LIKE ON CRUISE SHIPS OR KNOWN AS WHITE LINEN NIGHT IN THE ARTS DISTRICT). WEAR WHITE CLOTHING.

## Menus

### PAST DIVISION COMMANDERS LUNCHEON

Friday, August 23, 2024 at the WWII Museum, BB's Stage Door Canteen 12:30pm-1:30pm

*Victory Garden Salad, Champagne Vinaigrette  
Rolls and Butter  
Seared Beef Tips, Mushrooms, Red Wine Demi-Glace  
Grilled Chicken and Penne Pasta, Garden Tomato Cream Sauce, Baby Spinach  
Twice Baked Potato Casserole  
Green Bean Almondine  
Traditional Bread Pudding, Rum Caramel Sauce  
Iced Tea*

### LADIES LUNCH AT ANTOINE'S RESTAURANT ON YOUR OWN

Friday, August 23, 2024, PREFIXE OR CHOOSE FROM THE MENU

*PRIX FIXE \$25.00 (Culinary Menu is Monday, Thursday and Friday)*

#### **FIRST COURSE**

*Rockefeller Soup*

*Fresh Spinach, leek, Pernod*

*or*

*Creole Tomato & Corn Salad*

*Roquefort, Shaved red onions, Herbs de Provence, Niçoise dressing*

#### **SECOND COURSE**

*Des Allemandes Catfish & Frites*

*Lightly fried thin fillets, Herbs de Provence frites, sauce Tartare*

*or*

*French Dip*

*Thin sliced prime rib, Gruyere, onion au jus, Leidenheimer's French pistolette*

*Commodore's Banquet*  
*Saturday, August 24, 2024*  
*6:00 - 7:00pm Cash Bar Reception*  
*7:00pm - ??Awards Banquet*

***Buffet***

***Salads***

*Classic Caesar Salad, Hearts of Romaine, Parmesan Cheese, Toasted Croutons,  
Caesar Dressing*  
*Three Bean Salad*  
*Traditional Handpicked Field Greens, Cucumber, Vine Ripe Cherry Tomatoes,  
Cotija Cheese, Shaved Radish*

***Entrée***

*Herb Rubbed Chicken, Exotic Mushroom and Thyme Jus*  
*Barolo Wine Braised Short Ribs, Braising Wine Jus*  
*Gulf Fish Meuniere*

***Side Dishes***

*Louisiana Rice Pilaf*  
*Garlic New Potatoes*  
*Roasted Squash and Zucchini*

***Dessert***

*Triple Chocolate Mousse*  
*Bourbon Bread Pudding*  
*Cheesecake with Berry Compote*

*Served with Bread Service, Fresh Coffee, Tea*

*Cash Bar will be available*