

### Carolina Opry - Show

An opportunity to experience the Black Drum Restaurant known for its best local fare – 40 beers from North and South Carolina and a Carolina born and brewed menu.

And then off to the famous Carolina Opry Theater to help them celebrate their 40th Anniversary. Featuring a cast of over 35 of the nation's most talented performers, this variety show spans all genres to bring you the best hits of yesterday, today and everything in between!

Transportation: Drive/Carpool/Ride Share. 6:30 p.m. arrival for the 7 p.m. show.

**Time:** 2/10/2026 4:30:00 PM to 2/10/2026 9:30:00 PM

**Early Bird Price:** \$42 **Regular Price:** \$50

### Lunch for Everyone - Turkey (Option 1) - Wednesday

Come meet and make friends at a casual lunch. Why eat by yourself? Join us for a quick casual lunch with a fun flair! National Meetings tries to add some games or other interactive activity while we enjoy a quick, easy low stress lunch.

Meal Option 1: - Turkey with bacon sandwich and veggies in a wrap - Pasta Salad - Cookies - Sweet and Unsweet Tea, Iced Water

**Time:** 2/11/2026 12:00:00 PM to 2/11/2026 1:00:00 PM

**Early Bird Price:** \$49 **Regular Price:** \$59

### Lunch for Everyone - Veggie (Option 2) - Wednesday

Come meet and make friends at a casual lunch. Why eat by yourself? Join us for a quick casual lunch with a fun flair! National Meetings tries to add some games or other interactive activity while we enjoy a quick, easy low stress lunch.

Meal Option 2: - Roasted Portabella Caps, Grilled Eggplant Planks, Fresh Mozzarella, Sliced Tomatoes & Basil Pesto Spread on Rustic Ciabatta - Pasta Salad - Cookies - Sweet and Unsweet Tea, Iced Water

**Time:** 2/11/2026 12:00:00 PM to 2/11/2026 1:00:00 PM

**Early Bird Price:** \$49 **Regular Price:** \$59

### VIP Tour and Tasting at Twelve 33 Distillery - Wednesday

This is the time to experience premium craft spirits unique to South Carolina and made from grains and other ingredients sourced directly from local farms. Our tour begins with a behind the scenes look at the operation of a craft distillery. After the tour, we adjourn to the Hidden Speakeasy for a tasting of six spirits of your choice along with one of their Signature Craft Cocktails! Join us, who knows, you may even get to meet "Bonnie and Clyde"!

**Time:** 2/11/2026 2:15:00 PM to 2/11/2026 5:00:00 PM

**Early Bird Price:** \$37 **Regular Price:** \$45

## Welcome Dinner Buffet - Wednesday

What's the best way to start the 2026 Annual Meeting? Why with the Welcome Back dinner! An informal time, with a little fun thrown in, to socialize with your fellow members.

Meal: - Salads - Succotash, Rice Pilaf - Broasted Fresh Catch Bites (fish) - Marinated Chicken Breast - Hush Puppies - Southern Tuxedo Cake - Sweet and Unsweet Tea, Iced Water, Aqua Fresca

**Time:** 2/11/2026 6:30:00 PM to 2/11/2026 9:00:00 PM

**Early Bird Price:** \$74 **Regular Price:** \$93

## Extraordinary Tour of Duplin Winery - Thursday

A rare opportunity to engage in a wine tasting where you not only sample and learn about the flavors and history of at least eight preselected Duplin wines but you will also take a virtual tour of their state-of-the-art Rose Hill, NC wine-making facility, and finish that 30-45 minute experience with the bottling your own keepsake wine in their hand-bottling room. The Myrtle Beach Duplin Winery is the maker of America's favorite Muscadine wine – made from the muscadine grape native to the Southeastern United States and known for its rich flavors, health benefits, and distinctive characteristics. Your tastings include a gourmet cheese dip, homemade gourmet crackers, and a glass of wine after the tasting has been completed.

The facility is located in front of Barefoot Landing (close by) and is within the hotel shuttle limit.

**Time:** 2/12/2026 11:45:00 AM to 2/12/2026 3:00:00 PM

**Early Bird Price:** \$0 **Regular Price:** \$55

## Keynote Speaker Luncheon - Marjorie Young - Chicken (Option 1) Thursday

Our guest speaker is Marjorie Young, Reputation Matrix. Come hear her speak with a plan to help save our organization through a variety of techniques.

Meal Option 1- Caesar Salad and Fresh Rolls - Chicken Caprese with Meyer Lemon Risotto, Roasted Asparagus, Fontina Mornay, Roma Tomato, Caper & Sweet Basil Fresco - Sweet and Unsweet Tea, Iced Water

If you would like to get a copy of Marjorie Young's book "Reputation Matrix" before the lunch and the workshop, you may purchase it on Amazon by using this link:

<https://a.co/d/2lv7PrM>. Not required for the sessions, but highly recommended as you will be walking through and discussing the matrix.

**Time:** 2/12/2026 12:00:00 PM to 2/12/2026 1:30:00 PM

**Early Bird Price:** \$58 **Regular Price:** \$73

## Keynote Speaker Luncheon - Marjorie Young - Pork (Option 2) Thursday

Our guest speaker is Marjorie Young, Reputation Matrix. Meal Option 2 - Caesar Salad and Fresh Rolls - Maple Bourbon Brined Pork Chop: Pork Belly Red Onion Jam, Potato Gratin & Roasted Heirloom Frenched Carrots - Sweet and Unsweet Tea, Iced Water  
If you would like to get a copy of Marjorie Young's book "Reputation Matrix" before the lunch and the workshop, you may purchase it on Amazon by using this link: <https://a.co/d/2lv7PrM>. Not required for the sessions, but highly recommended as you will be walking through and discussing the matrix.

**Time:** 2/12/2026 12:00:00 PM to 2/12/2026 1:30:00 PM

**Early Bird Price:** \$58 **Regular Price:** \$73

## Keynote Workshop-5 Strategies to Increase Your Visibility, Credibility, and Positive Word of Mouth in Your Community

Marjorie Young, our Keynote Speaker, is offering this hands-on workshop following her presentation at the Keynote Luncheon that will guide clubs in creating a practical PR plan they can start using right away.

Marjorie Young, owner of a PR firm for 30+ years and an adjunct professor in PR, operates by the acronym O.H.I.O. - Only Handle It Once. Instead of simply listening and saving ideas for later, participants will build their plans during the session so they are ready to put into action immediately.

Attendees are encouraged to bring a fully charged laptop and, if possible, a list of their local club's annual events. They should also download a free AI app prior to the workshop, which will be used to make the process more efficient.

During this interactive session, participants will: -Learn 5 proven PR strategies for boosting visibility, -credibility, and positive word of mouth. -Develop a tailored PR plan for their club. -Learn how to form a visibility team to sustain momentum. -Write a press release using AI. -Create a local media list. -Tips on media relations. By the end of the workshop, each participant will have the basics of being their club's publicist, equipped with a clear, actionable strategy — and the confidence to use it.

**FREE TO ALL, BUT PRE-REGISTRATION IS REQUESTED FOR MATERIAL NEEDS**

If you would like to get a copy of Marjorie Young's book "Reputation Matrix" before the lunch and the workshop, you may purchase it on Amazon by using this link: <https://a.co/d/2lv7PrM>. Not required for the sessions, but highly recommended as you will be walking through and discussing the matrix.

**Time:** 2/12/2026 2:00:00 PM to 2/12/2026 4:00:00 PM

**Early Bird Price:** FREE **Regular Price:** FREE

**Registration is required.**

## New Life Member and Awards Dinner - Chicken (Option 1) - Thursday

Every year we have members who have given their time and talent to this organization through their volunteerism. And each year they are rewarded with a Merit Mark. This annual Awards Dinner honors those who have given our organization 25-years of their time and talents. Please join us for this evening, beginning with dinner, to acknowledge these individuals!

Meal Option 1: - Farmhouse Salad: Crisp Romaine, Shaved Radish, Hothouse Cucumbers, Black Eyed Peas & Cherry Tomatoes Peppercorn Ranch & Apple Cider Vinaigrette - Grilled Marinated Chicken Breast: Roasted Garlic Whipped Potatoes, Farm Fresh Asparagus & Roasted Roma Tomatoes. Finished with Butternut, Thyme Cream & Toasted Pistachio Crumble - Brown Butter Cake: Salted Caramel, Vanilla Whip, Fresh Strawberries & White Chocolate Curls - - Sweet and Unsweet Tea, Iced Water

Receptions starts at 6:30pm

**Time:** 2/12/2026 6:30:00 PM to 2/12/2026 9:00:00 PM

**Early Bird Price:** \$77 **Regular Price:** \$94

## New Life Member and Awards Dinner - Salmon (Option 2) - Thursday

Every year we have members who have given their time and talent to this organization through their volunteerism. And each year they are rewarded with a Merit Mark. This annual Awards Dinner honors those who have given our organization 25-years of their time and talents. Please join us for this evening, beginning with dinner, to acknowledge these individuals!

Meal Option 2: - Farmhouse Salad: Crisp Romaine, Shaved Radish, Hothouse Cucumbers, Black Eyed Peas & Cherry Tomatoes Peppercorn Ranch & Apple Cider Vinaigrette - Herb Crusted Atlantic Salmon: Tomato Hollandaise, Ancient Grains, Lacinato Kale & Olive Oil Cured Tomatoes - Brown Butter Cake: Salted Caramel, Vanilla Whip, Fresh Strawberries & White Chocolate Curls - - Sweet and Unsweet Tea, Iced Water

Receptions starts at 6:30pm

**Time:** 2/12/2026 6:30:00 PM to 2/12/2026 9:30:00 PM

**Early Bird Price:** \$84 **Regular Price:** \$99

## Ripley's Aquarium of Myrtle Beach - Friday

This is truly a "believe it or not" moment. Two different levels of pure entertainment! Just to give you a smattering of what's contained: The lower level features Ray Bay where the gentle giant rays glide through the water and are hand-fed by divers; Sloth Valley brings you time to hang out with two-toed sloths, Rico and Cleo; the Dangerous Reef brings you up close and personal with sharks, sawfish and a green sea turtle all while moving through a glass tunnel. The upper level brings the Rio Amazon, one of the oldest living ecosystems on the planet, the Tropical Rainforest, and Planet Jellies to experience the otherworldly jellies. Pique your interest? Take advantage of this opportunity for a self-guided tour through a "believe it not" aquarium and over 20 different restaurants to quench your

hunger and thirst. Just make sure you get your hand stamped to get back in! Gather for rideshare transportation at 9:45 a.m.

**Time:** 2/13/2026 9:45:00 AM to 2/13/2026 2:00:00 PM

**Early Bird Price:** \$37 **Regular Price:** \$49

## **SPECIAL - 2 Chocolate Covered Strawberries - Valentine's Day Special**

Why not buy a gift for your sweetie while at the conference? Pre-purchase a box of 2 chocolate covered strawberries to be picked up at the NMC Registration desk on Friday. Blank card included (for you to complete). Max of 5 boxes/10 strawberries can be ordered. If you need more, email [NMCHelp@usps.org](mailto:NMCHelp@usps.org).

**Time:** 2/13/2026 10:00:00 AM to 2/13/2026 4:00:00 PM

**Early Bird Price:** \$9 **Regular Price:** \$12

## **District Commanders Lunch - Friday**

Join your fellow District Commanders and Executive Officers as they gather for some informal time to share thoughts, ideas, and fellowship over a noon meal.

**Meal:** - Spring Mix, Heirloom Grape Tomatoes, Hothouse Cucumbers, Shredded Carrots & Red Onions Chefs Dressing Selection - Chicken Saltimbocca: Prosciutto and Provolone Topped, Mushroom Marsala, Roasted Garlic, Whipped Potatoes & Sauteed Spinach - Sweet and Unsweet Tea, Iced Water

**Time:** 2/13/2026 12:00:00 PM to 2/13/2026 1:00:00 PM

**Early Bird Price:** \$57 **Regular Price:** \$72

## **Educational Department Luncheon - Friday**

Join the Educational Department's lunch as they gather for some informal time to share thoughts, ideas, and fellowship over a wonderful meal. Everyone is invited.

**Meal:** - Spring Mix, Heirloom Grape Tomatoes, Hothouse Cucumbers, Shredded Carrots & Red Onions Chefs Dressing Selection - Chicken Saltimbocca: Prosciutto and Provolone Topped, Mushroom Marsala, Roasted Garlic, Whipped Potatoes & Sauteed Spinach - Sweet and Unsweet Tea, Iced Water

**Time:** 2/13/2026 12:00:00 PM to 2/13/2026 1:00:00 PM

**Early Bird Price:** \$57 **Regular Price:** \$92

## **Lunch for Everyone - Chicken (Option 1) - Friday**

Not sure where to eat lunch? Join us for a fun, casual social lunch. **Meal Option 1:** - Grilled Chicken Breast, Roasted Peppers, Baby Spinach, Provolone & Pesto Aioli on Herb Focaccia - Assorted Lays Potato Chips - Cookies - Sweet and Unsweet Tea, Iced Water

**Time:** 2/13/2026 12:00:00 PM to 2/13/2026 1:00:00 PM

**Early Bird Price:** \$49 **Regular Price:** \$59

## Lunch for Everyone - Portabella (Option 2) - Friday

Not sure where to eat lunch? Join us for a fun, casual social lunch.

Meal Option 2: - Roasted Portabella Caps, Grilled Eggplant Planks, Fresh Mozzarella, Sliced Tomatoes & Basil Pesto Spread on Rustic Ciabatta - Assorted Lays Potato Chips - Cookies - Sweet and Unsweet Tea, Iced Water

**Time:** 2/13/2026 12:00:00 PM to 2/13/2026 1:00:00 PM

**Early Bird Price:** \$49 **Regular Price:** \$59

## Fun Evening at Top Golf - Golf is NOT REQUIRED - Friday

Want to get out of the hotel and have some fun? Join us after the cocktail hour off-site at TopGolf. There will be games and finger food to enjoy your friends. Top Golf is a 4 story Golf Driving range. If you want to hit the golf balls or practice your swing, great. If you want to sit back and play corn hole, Jenga, or just socialize, that works too. Something to do on a Friday night! Transportation will be with those that drive or we will Uber/Lyft together. Price doesn't include transportation, but it will be minimal.

**Time:** 2/13/2026 6:30:00 PM to 2/13/2026 9:30:00 PM

**Early Bird Price:** \$59 **Regular Price:** \$72

## Member's Luncheon - Chicken (Option 1) - Saturday

Take a lunch break from the conference and allow yourself time to sit with your fellow members. This is the perfect time and place to make new friends and share insights from the conference.

Meal Option 1: - Grilled Chicken Caesar Salad: Crisp Romaine Hearts, Shaved Aged Parmesan & Heirloom Cherry Tomato Garnish - Chef's Seasonal Cheesecake - Sweet and Unsweet Tea, Iced Water

**Time:** 2/14/2026 12:00:00 PM to 2/14/2026 1:30:00 PM

**Early Bird Price:** \$65 **Regular Price:** \$79

## Member's Luncheon - Steak (Option 2) - Saturday

Take a lunch break from the conference and allow yourself time to sit with your fellow members. This is the perfect time and place to make new friends and share insights from the conference.

Meal Option 2: - Marinated Grilled Southwest Steak: Mixed Garden Greens, Seasoned Black Beans, Roasted Corn & Peppers, Cheddar- Jack Cheese & Fresh Pico de Gallo - Meyer Lemon Ricotta Cake: Raspberry Glaze, Whipped Cream & Fresh Strawberries - Sweet and Unsweet Tea, Iced Water

**Time:** 2/14/2026 12:00:00 PM to 2/14/2026 1:30:00 PM

**Early Bird Price:** \$68 **Regular Price:** \$83

## Social Luncheon - Saturday

The place to get a respite from meetings and just plain relax and enjoy is with the Social Activities Lunch. The entertainment will be Underwater Photography.

Meal: - Grilled Chicken Caesar Salad: Crisp Romaine Hearts, Shaved Aged Parmesan & Heirloom Cherry Tomato Garnish - Chef's Seasonal Cheesecake - Sweet and Unsweet Tea, Iced Water

**Time:** 2/14/2026 12:00:00 PM to 2/14/2026 2:00:00 PM

**Early Bird Price:** \$65 **Regular Price:** \$79

## Change of Watch Dinner Dance - Chicken (Option 1) - Saturday

This evening, in the time-honored tradition of our Change of Watch, we gather to celebrate our new leadership!

Meal Option 1: - Caesar Salad, Asiago Ciabatta Croutons, Chopped Romaine Hearts & Shaved Parmesan Ribbons, Classic Creamy Caesar Dressing - Cast Iron Airline Chicken Breast: Herb Roasted Potatoes, Garlic Butter Broccolini, Light Lemon Cream; Pickled Heirloom Tomato Relish - Key Lime Tart: Sweet Butter Graham Crust, Chantilly Cream, Kiwi Key Lime & Strawberry Glace, Fresh Lime

**Reception starts at 6:30pm**

**Time:** 2/14/2026 6:30:00 PM to 2/14/2026 9:30:00 PM

**Early Bird Price:** \$87 **Regular Price:** \$109

## Change of Watch Dinner Dance - Steak (Option 2) - Saturday

This evening, in the time-honored tradition of our Change of Watch, we gather to celebrate our new leadership!

Meal Option 2: - Caesar Salad, Asiago Ciabatta Croutons, Chopped Romaine Hearts & Shaved Parmesan Ribbons, Classic Creamy Caesar Dressing - Barrel Cut Filet: Horseradish Whipped Potatoes, Seasonal Vegetable Bundle & Citrus Herb Gremolata, Finish of Rich Dark Fortified Demi-Glace & Peruvian Pearls - Key Lime Tart: Sweet Butter Graham Crust, Chantilly Cream, Kiwi Key Lime & Strawberry Glace, Fresh Lime

**Reception starts at 6:30pm**

**Time:** 2/14/2026 6:30:00 PM to 2/14/2026 9:30:00 PM

**Early Bird Price:** \$94 **Regular Price:** \$116