

# Pickard Collectors Club

Embassy Suites- Nashville Airport (615) 871-0033

Annual Convention Registration Form

September 4<sup>th</sup> – 7<sup>th</sup> 2025

**Please make Hotel and Convention Reservations no later than August 3, 2025**

Name(s):	
Address:	
Email:	
Phone:	

	Cost Per Person	No. of Persons	Total Cost
<ul style="list-style-type: none"> <li><b>I/WE WILL ATTEND THE ENTIRE CONVENTION</b> Includes: Saturday lectures, lunch, banquet and auction (Breakfast included with room rate) <b>(DOES NOT INCLUDE THURSDAY AND FRIDAY OPTIONAL BUS TOURS)</b></li> </ul>	\$140 <b>PayPal \$144.55</b>		
<ul style="list-style-type: none"> <li><b>I/WE CANNOT ATTEND THE ENTIRE CONVENTION, BUT WILL ATTEND:</b> <ul style="list-style-type: none"> <li>Saturday lecture series and luncheon only</li> <li>Saturday auction and banquet only</li> <li>Sunday Dealer Tables (Sunday breakfast included with room rate)</li> </ul> </li> </ul>	\$60 <b>PayPal \$61.95</b>  \$80 <b>PayPal \$82.60</b>  \$25 each table <b>PayPal \$26</b>	# of Tables:	
<b>Other Convention Activities:</b>			
<ul style="list-style-type: none"> <li><b>Thursday Bus Tour</b> to Belle Meade Historic Site &amp; Winery (Participants will purchase their own lunch on-site at Belle Meade Meat &amp; Three)</li> <li>Visit historic downtown Franklin prior to returning to hotel</li> </ul>	\$80 <b>PayPal \$82.60</b>		
<ul style="list-style-type: none"> <li><b>Friday Bus Tour</b> to Cheekwood Estate</li> <li>Lunch at Etch Restaurant- Nashville (Seasonal menu subject to change. Prix fixe menu and your selection will be made at the restaurant. Please visit <a href="http://etchrestaurant.com">etchrestaurant.com</a> for the current lunch menu. Vegetarian and gluten free options available)</li> </ul>	\$118 <b>PayPal \$121.83</b>		
<b>Total Amount Enclosed</b>			

Please make all checks payable to the Pickard Collectors Club, Ltd. Send payment with this form to: Mary Newman, Membership Director, 125 E. Ash St., Lombard, Illinois 60148

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**Saturday Lunch selection (specify # in space provided):**

- Black Forest Ham and Swiss Cheese-** Lettuce, Tomato and Honey Dijon Aioli on a Ciabatta Roll  
 **Albacore Tuna Wrap-** Sweet Peppers, Romaine Lettuce, Onions and Mayonnaise on a Spinach Tortilla  
 **House Salad:** Spring Mixed Greens, Dried Cranberries, Goat Cheese, Cucumbers, Caramelized Pecans, Choice of Dressing

All Lunches are served with Regular and Decaffeinated Coffee, Iced Tea and Chef's Selection of Dessert.

Sandwiches are served with Choice of Potato Salad OR House-Made Potato Chips

**Saturday Night Banquet entrée selection (specify # in space provided):**

- Roasted Chicken Breast with Pancetta Shallot Jus**     **Grilled Beef Tenderloin, porcini butter sauce**  
 **Vegetarian option**

Please list any dietary restrictions \_\_\_\_\_

**Friday Night Dinner:** the hotel restaurant will potentially offer our group a block reservation and prix fixe dinner option if we have members who are interested. Likely a soup or salad and an entree.

- Yes, I am interested in a prix fixe dinner option on Friday night at hotel**

**Hotel Information**

The room rate is \$139 per night, plus tax with breakfast buffet included along with nightly evening reception from 5 to 6:30 PM. The nightly parking rate is \$10 or half off the current rate upon check-in (currently \$20).

Please use this link for the **special rate** to book.

<https://www.hilton.com/en/book/reservation/rooms/?ctyhocn=BNANAE&arrivalDate=2025-09-03&departureDate=2025-09-07&groupCode=PCG&room1NumAdults=1>