



Meal Planning Guide

Reunion 2012

The Alumnae Association is fortunate to work closely with Smith College Dining Services and Seth Mias Catering, both of whom are exceptionally talented and experienced in providing meals to Reunion classes. The AASC coordinates details between caterers and alumnae classes.

This guide offers a range of menu and dining styles, from a casual barbecue or traditional New England lobster dinner to informal buffets and elegant seated dinners. As you review the menu information, please note menu suggestions for specific locations, based on the capacities of the space (space assignments are on the last two pages of this guide). This will help to determine which meals are most appropriate for the location. On the following pages you will find information to help in planning your class meals.

Please contact us with any questions. We look forward to working with you to make your Reunion a wonderful and memorable experience.

ALUMNAE ASSOCIATION OF SMITH COLLEGE	SMITH COLLEGE DINING SERVICES	SETH MIAS CATERING
Amy Holich-Dunn AC '05 Assistant Director, Events and Programs 800.526.2023, option 4 413 585.4406 or 413 585.2040 fax 413.585.2015 Email: aholich@smith.edu	Pat Mahar, Area Manager Email: pmahar@smith.edu Kathy Zieja, Director Email: kzieja@smith.edu 413.585.2300 fax 413.585.2307	Seth Mias, Chef 413 695.3889 Email: seth@sethmias.com http://www.sethmias.com

C O N T E N T S

Meal Planning Instructions and Notes	2
Beverage Service & Social Hours.....	3
Smith College Dining Services • Informal & Buffet Dinners.....	4
Smith College Dining Services • Plated Dinners.....	5
Smith College Dining Services • All Reunion Meal Menus.....	6
Smith College Dining Services • Breakfast menus	7
Seth Mias Catering • Informal & Buffet Dinners	8
Seth Mias Catering • Plated Dinners	9
Per Meal Price Calculation Form	10
Meal Activities Planning Form (sample).....	11
Reunion & Commencement weekend House • Headquarters • Meal Space Assignments for Classes.....	12
All Reunion weekend House • Headquarters • Meal Space Assignments for Classes	123

- ☞ All meals should be selected by the Reunion Chair in consultation with the Meal Chair(s). All other details, including programming and decorations, are arranged by the Meal Chair(s). Media support requests and any other special arrangements should be indicated on the *Meal Activities Planning Form*, which will be mailed directly to meal chairs in January. A sample of the form is included in this guide.

- ☞ All Reunion meals:
 - On Thursday of each weekend (May 17 and 24), an all reunion buffet dinner will be available for all reuniting alumnae and their guests. A cash bar will be offered between 5:30 and 6:30 p.m., with dinner served at 6:30 p.m. The cost \$32.50 is per meal. The menu is listed on page 6.

 - On Friday of each weekend (May 18 and 25), an all-reunion buffet luncheon will be available for all alumnae and their guests not attending Alumnae College. The luncheon will be served at noon costs \$16.50 per meal. The menu is listed on page 6.

 - On Saturday of each weekend (May 19 and 26), box lunches will be available for all reuniting alumnae and their guests. The cost is \$12 per meal. The menu is listed on page 6.

 - On Sunday of each weekend (May 20 and 27), all Reunion brunches will be available for all reuniting alumnae and their guests, beginning at 10 a.m. The cost is \$20 per person. The menu is listed on page 6.

- Alumnae will register for all meals as part of their online Reunion registration, which will be available on the AASC Web site (<http://alumnae.smith.edu>) in February.

- ☞ Suitable menu choices: When reviewing menus, consider the dining spaces to which your class has been assigned; some menus (barbeques or buffets) work best outdoors, while other menus are more appropriately served in a dining room (plated meals). Please note specific restrictions for certain spaces on the menu pages. Buffet menus are strongly suggested for Davis Ballroom.

- ☞ Service at outdoor sites: In keeping with Smith College's commitment to sustainability, meals served outdoors are generally served on biodegradable Chinetteware®. China is available for outdoor meals at an additional cost of \$6 per meal.

- ☞ Lobster meal service: Lobster meals are served on biodegradable Chinetteware®, inside or outside. China is available at an additional cost of \$6 per meal.

- ☞ Vegetarian and vegan options: Vegetarian and vegan alternatives will be available at all meals. Specific menus for formal/plated meals are noted on the menus (pages 5 and 9).

- ☞ Special dietary needs: are addressed on an individual basis and can be indicated as part of the Reunion registration process.

- ☞ Linens: Per-meal prices include linen rental – white tablecloths and napkins in class colors. Red and white or Blue and white checked cloths can be requested for lobster dinners and barbeques.

- ☞ Centerpieces: The class provides all table decorations. We strongly suggest using the same centerpieces throughout the weekend, and selecting low centerpieces, so as not to obstruct views or hinder conversation.

- ☞ Massachusetts Meals tax: All prices include the required Massachusetts Meals Tax (7%), which will be paid by the caterers. **No class is exempt from this tax.**

- ☞ Late fees: An additional charge of \$10 will be added to the cost of each meal reserved after the early bird Reunion registration deadline.

- ☞ Provisions for extra meals: The caterers will prepare for a 5% overage at each meal; for example, if 100 people are registered at the time they receive their final counts from the Alumnae Association (generally one week before Reunion), the caterers will be prepared to feed 105. They cannot guarantee they will be able to accommodate last minute registrants in excess of the 5% overage.
- ☞ Timing and after-dinner programming: All dinners are served at 6:30 p.m. (6 p.m. for the 65th, 70th, 75th and 80th Reunion classes). Meals take about 90 minutes from start to finish. It is important to allow the catering staff enough time after dinner to reset the dining room for the next event. **If your class is planning an after-dinner program that will last longer than a half-hour, you must move to another space. Classes remaining in dining rooms longer than the half hour will be charged for staff overtime.** Please remember there are college events scheduled after dinner on Friday and Saturday nights of both Reunion weekends.
- ☞ Pianos: Pianos are in the living rooms of all houses and **may not be moved into the dining room.** Portable electronic keyboards may be rented if you would like to have piano music during dinner. A list of local rental vendors will be included with the meal program mailing to individual meal chairs.
- ☞ **Catering staff will count the number of meals served, and the AASC will pay the caterers from registration payments collected. Because payment for unpaid meals will be withheld from class registration fees, classes are strongly encouraged to check all attendees at the door.** The AASC will send a list of registered attendees to the meal site approximately two hours before the start of the meal.
- ☞ **Please return all enclosed forms by the due date to the AASC, attention: Amy Holich-Dunn, by the dates specified.**

BEVERAGE SERVICE & SOCIAL HOURS

The caterers provide all beverage service for Reunion dinners. Due to the limitations of Massachusetts liquor laws and Smith College's licensing, cash bars are not available.

Two service options are available for the various types of meals: one informal, one more formal. With each meal choice listed on the following pages, we suggest one of the following options, based on the style of meal. However, the either option is available for every meal. The amounts indicated below are added to the base cost of the meal.

- Option 1: Recommended for informal and buffet dinners
 Beer, wine and non-alcoholic options available at a walk-up bar during the cocktail hour and through dinner (alcohol is not served at tables) \$10 per person
- Option 2: Recommended for plated dinners
 Full service bar during cocktail hour and wine served at the table with dinner\$13.50 per person

Please note that alcohol service concludes before dessert and coffee/tea are served. Assorted cold hors d'oeuvres are served at all social hours.

SMITH COLLEGE DINING SERVICES • INFORMAL & BUFFET DINNERS

available only at Dining Services locations (indicated by "SC" on space assignment table)

CARIBBEAN BUFFET • \$30 per person

beverage service option 1 suggested

caribbean style beef
citrus seitan
grilled garden vegetables
coconut rice
green papaya salad
corn bread muffins
fresh sliced fruit
pineapple upside down cake
fair trade coffee and tea

BUFFET DINNER • \$36 per person

either beverage service option suggested

spring salad with honey lime dressing - preset
rosemary grilled chicken
shrimp scampi over lemon linguini
polenta with black bean salsa
sautéed green beans, asparagus, red and yellow peppers, and baby carrots
panzanella salad
freshly baked foccacia
fresh sliced fruit
assorted tea cookies
fair trade coffee and tea

NEW ENGLAND LOBSTER DINNER • market price (will be set in January)

either beverage service option suggested

please note: meal is served on Chinette® paper goods; china is available at additional cost of \$6 per meal

spring salad with gorgonzola dressing
new england clam chowder
steamed maine lobster with drawn butter*
oven roasted potatoes
corn on the cob
freshly baked dinner rolls with butter
carrot cake and slices of fresh fruit
fair trade coffee and tea

**grilled sirloin with mushroom sauce available for those who cannot eat shellfish; will be listed on the registration form*

vegetarian/vegan alternatives:

Friday: lentil patty with chipotle salsa

Saturday: saffron risotto stuffed portabella mushroom

SMITH COLLEGE DINING SERVICES • PLATED DINNERS

available only at Dining Services locations (indicated by "SC" on space assignment table)

MEDITERRANEAN CHICKEN BREAST • \$36 per person

beverage service option 2 suggested

mediterranean salad: field greens with grape tomatoes, cucumber slices, kalamata olives, crumbled feta, and red onion with greek dressing
fresh herb and shiitake encrusted chicken with shallot tomato ragout
herbed israeli cous cous
sesame haricot verts
homemade cottage dill rolls
chocolate truffle cheesecake with fresh strawberries

vegetarian/vegan alternatives:

Friday: wild mushroom, eggplant, sun-dried tomato, and white bean ragout with fresh rosemary on grilled polenta

Saturday: saffron risotto stuffed portabella mushroom

CARAMELIZED SEA BASS • \$37.50 per person

beverage service option 2 suggested

endive, watercress, mandarin oranges, and radishes with citrus vinaigrette
caramelized sea bass on braised fennel with grilled pineapple compound butter
lemon and thyme rice
sautéed pea pods with julienne carrots and red peppers
whole wheat dinner rolls
smith college mud pie

vegetarian/vegan alternatives:

Friday: wild mushroom, eggplant, sun-dried tomato, and white bean ragout with fresh rosemary on grilled polenta
portabella mushroom

TENDERLOIN OF BEEF • \$38 per person

beverage service option 2 suggested

spinach strawberry salad
tenderloin of beef with cognac mustard sauce and roasted portabella, crimini, and shiitake mushrooms
garlic and fresh chive mashed potatoes
roasted hadley asparagus
homemade anadama rolls
lemon mousse with fresh raspberry coulis

vegetarian/vegan alternatives:

Friday: wild mushroom, eggplant, sun-dried tomato, and white bean ragout with fresh rosemary on grilled polenta

Saturday: saffron risotto stuffed portabella mushroom

Menus provided for reference; please see cost and other details on page 2.

THURSDAY ALL REUNION BUFFET DINNER

(May 12 and 19)

rich asparagus soup
ruby kissed salmon
mixed baby greens salad
spinach pie
grilled vegetable salad
garden herbed rice
goat cheese popovers and fresh herbed foccacia
assorted bars and cookies
fair trade coffee and tea

FRIDAY ALL REUNION BUFFET LUNCHEON

(May 13 and 20)

herbed chicken
mixed greens with mini salad bar, marinated baby mozzarella, greek olives, grape tomatoes, cucumbers,
marinated mushrooms and artichoke hearts
german red cabbage cole slaw
orzo salad
assorted breads and popovers
dessert bar – red and green grape clusters, driscoll strawberries, and assorted cupcakes
iced tea and lemonade

SATURDAY BOX LUNCH

(May 14 and 21)

roast turkey with baby spinach and cranberry mayonnaise on cranberry apple bread
OR
red lentil spread with tabouleh, shredded carrots, and tomato slices on whole wheat wraps
cape cod chips
baby carrots
smith college chocolate chip cookies
granny smith apples
assorted sodas, box juices, and smith bottled water

SUNDAY BRUNCH

(May 15 and 22)

assorted juices
assorted quiche - lorraine, asparagus and cheddar, and tofu
supper home fries
chicken apple sausage
field greens salad with fresh strawberries, orange slices, toasted pepitas and red onion, served with poppy seed dressing
fresh fruit salad
bagels with lox and whipped cream cheese
sour cream coffee cake, scones, apple walnut coffee cake, and danish
fair trade coffee and tea

SMITH COLLEGE DINING SERVICES • BREAKFAST MENUS

Menus provided for reference; all served 7 to 9 a.m. and included in Bed & Breakfast fee.

FRIDAY BREAKFAST

(May 13 and 20)

assorted chilled juices
fresh fruit compote
oatmeal with dried fruit
scrambled eggs
scrambled tofu
sausage
vegan sausage
assorted cereals
assorted breakfast breads
bagels and toast
jams, butter, and whipped cream cheese
fair trade coffee, tea, and decaffeinated coffee
skim and 2% milk

SATURDAY BREAKFAST

(May 14 and 21)

assorted chilled juices
chilled melon wedges – cantaloupe and honeydew
hard and soft cooked eggs
buttermilk pancakes and vegan pancakes with maple syrup
grilled bacon
assorted cereals
assorted breakfast muffins and vegan muffins
bagels and toast
jams, butter, and whipped cream cheese
fair trade coffee, tea, and decaffeinated coffee
skim and 2% milk

SUNDAY CONTINENTAL BREAKFAST

(May 15 and 22)

assorted chilled juices
sliced cantaloupe
oatmeal
cereal
bagels and toast
fair trade coffee, tea, and decaffeinated coffee
skim and 2% milk

available only at Seth Mias locations (indicated by "SMC" on space assignment table)

Buffet menus are strongly encouraged at Davis Ballroom.

CARIBBEAN BUFFET • \$30 per person
either beverage service option suggested
flat iron steak with lime mojo and onion straws
jerk chicken
spinach and split pea patties
grilled vegetables
mango and green salad with julienned peppers served w. ginger vinaigrette
corn bread
bread pudding with rum sauce and nutmeg crème fraiche
fair trade coffee and tea

DINNER BUFFET • \$36 per person
either beverage service option is suggested
shrimp scampi over angel hair pasta
chicken francaise on a bed of wild rice
fresh green salad with balsamic vinaigrette
cous-cous corn salad
pan fried potato wedges
stir fried vegetables
assorted cookies and dessert bars
rolls and bread
fair trade coffee and tea

NEW ENGLAND LOBSTER DINNER • market price (will be set in January)
either beverage service option suggested
please note: meal is served on paper goods; china is available at additional cost
new england clam chowder
steamed maine lobster with drawn butter*
corn on the cob
roasted baby red potatoes with rosemary and garlic
mesclun salad with beefsteak tomatoes and cherry mozzarella with balsamic vinaigrette
rolls and butter
strawberry shortcake
fair trade coffee and tea

**grilled sirloin steak available for those who cannot eat shellfish; will be listed on the registration form*

MEDITERRANEAN CHICKEN • \$36 per person

alcohol service option 2 suggested

greek salad with tomatoes, cucumbers, red onion, feta and black olives served with greek dressing

panko parmesan crusted chicken with roasted grape tomato and kalamata ragout

yellow and green hericot verts with caramelized onions

rosemary orzo

bread and rolls

tiramisu

fair trade coffee and tea

vegetarian alternatives:

Friday: grilled polenta with whipped ricotta and summer vegetable ragout served with pesto drizzle

Saturday: broiled red pepper–stuffed sundried tomato and roasted garlic risotto with tomato cream sauce

SEA BASS • \$37.50 per person

alcohol service option 2 suggested

mixed greens with grapefruit and orange segments, toasted almonds and sliced red onion served with sesame vinaigrette

soy honey wasabi glazed sea bass with lemon scented bean sprouts

sautéed snap peas with shallots and red grapes

wild rice

bread and rolls

cheesecake with fresh raspberries and strawberries

fair trade coffee and tea

vegetarian alternatives:

Friday: grilled polenta with whipped ricotta and summer vegetable ragout served with pesto drizzle

Saturday: broiled red pepper–stuffed sundried tomato and roasted garlic risotto with tomato cream sauce

BEEF TENDERLOIN • \$38 per person

beverage service option 2 suggested

strawberry goat cheese and roasted pecan salad on greens with champagne vinaigrette

grilled filet mignon with roasted garlic and rosemary hollandaise and marinated portabella wedge

chive and sour cream smashed yukon potatoes

seasoned grilled asparagus

bread and rolls

chocolate fudge cake with raspberry coulis

fair trade coffee and tea

vegetarian alternatives:

Friday: grilled polenta with whipped ricotta and summer vegetable ragout served with pesto drizzle

Saturday: broiled red pepper–stuffed sundried tomato and roasted garlic risotto with tomato cream sauce

PER MEAL PRICE CALCULATION FORM

Please submit to the Alumnae Association by December 15, 2011

Class _____ Weekend (circle one) I II Reunion chair _____

Email _____ Phone _____

FRIDAY NIGHT DINNER

Dining site _____

Selected meal _____ base meal price \$ _____

Social hour choice

Please select one option (described on page 3)

- Option 1: Beer/wine/soda during social hour and through dinner (\$10 per meal)]
- Option 2: Full service bar during social hour and wine with dinner (\$13.50 per meal)]

cocktail service \$ _____

All tablecloths are white and napkins will be the class color total per-meal price \$ _____

Meal chair _____ Phone _____

Email _____

SATURDAY NIGHT DINNER

Dining site _____

Selected meal _____ base meal price \$ _____

Social hour choice

Please select one option (described on page 3)

- Option 1: Beer/wine/soda during social hour and through dinner (\$10 per meal)]
- Option 2: Full service bar during social hour and wine with dinner (\$13.50 per meal)]

cocktail service \$ _____

All tablecloths are white and napkins will be the class color total per-meal price \$ _____

Meal chair _____ Phone _____

Email _____

MEAL ACTIVITIES PLANNING FORM (SAMPLE)

Please submit to the Alumnae Association by February 15, 2012

Please complete one form for each meal

Class of _____ Meal day and date _____

Meal location & time _____

Please include cocktail location as applicable

MEAL CHAIR CONTACT

Name _____ Email _____

Address _____

Phone (day) _____ (evening) _____

DINING ROOM CONFIGURATIONS

Each dining room will have a registration table at the entrance, for the meal chair or her designee to check names as attendees enter to be sure they are paid.

All tables seat eight people. Some dining spaces have round tables, while some have rectangular tables, and will be interchanged depending on the number attending the event. This information will help in ordering centerpieces and planning decorations.

- Alumnae House rectangles
Campus Center Carroll Room rounds
Campus Center 103/104 rectangles
Conference Center rounds
Cutter/Ziskind rounds
Davis Ballroom..... rounds or rectangles*
Ford Hall rounds or rectangles*
King/Scales rectangles
Lamont rounds
Neilson Browsing Room..... rounds
Outdoor/tented site rounds
Tyler rounds
* will be determined based on number registered

ROOM/TABLE SETUP & PROGRAMMING INFORMATION

Centerpieces must be delivered to the meal venue by 4 p.m. on the day of the event. The AASC strongly suggests using the same arrangements throughout the weekend; college staff will move them between venues.

Please indicate who will deliver the centerpiece arrangements:

By (vendor, classmate, etc.) _____ Phone _____

Will you need a head table? [] Yes [] No (set for 8 people)

Additional details (room set up, centerpiece moves, etc.) _____

Please provide a brief program description, i.e. "speaker after lunch from 1:15 to 1:45;" "singing group will perform from 7 to 7:30 and will need floor space in corner of room to perform," etc. _____

Support needs (additional equipment may be unavailable from on-campus sources and may need to be rented):

- [] Podium with microphone [] Digital projector & screen [] Transparency (overhead) projector and screen*
[] Boombox/CD Player [] PC or Mac laptop (circle preference) [] Slide projector and screen*
[] MP3 dock/speakers (users must supply player) [] Easel and pad
[] Other (please describe) _____

* limited availability

HOUSE ♦ HEADQUARTERS ♦ MEAL SPACE ASSIGNMENTS FOR CLASSES

Reunion/Commencement Weekend

May 17 – 20, 2012

Reunion	Class	Housing	Headquarters	Thursday Cocktails & Dinner	Friday Cocktails	Friday Dinner	Saturday Lunch* & Class Program	Saturday Cocktails	Saturday Dinner	Sunday Brunch
25 th	1987	King, Scales, Jordan, Cushing, Emerson	King Study	Conference Center (SC)	8 Paradise Road (SC)	Cutter/Ziskind (SC)	Weinstein Auditorium	Cutter/Ziskind courtyard (Rain: Ziskind LR) (SC)	Cutter/Ziskind (SC)	Alumnae House Conference Hall (SMC)
20 th	1992	Northrop, Gillett	Northrop living room	Conference Center (SC)	King/Scales Ctyd (Rain: Scales LR) (SC)	King/ Scales (SC)	Graham Hall	Campus Center Wilson Atrium (SC)	Campus Center Carroll Room (SC)	Alumnae House Conference Hall (SMC)
15 th	1997	Lamont, Talbot	Lamont living room	Conference Center (SC)	Tyler porch (Rain: Tyler LR) (SC)	Tyler lawn (Rain: Tyler DR) (SC)	Seelye 201	Lamont patio (Rain: Lamont LR) (SC)	Lamont Octagon (SC)	Davis Ballroom (SMC)
10 th	2002	Tyler, Washburn, Lawrence, Morris, Hubbard	Lawrence living room	Conference Center (SC)	Campus Center Wilson Atrium (SC)	Campus Center Carroll Room (SC)	Neilson Browsing Room	King/Scales Ctyd (Rain: Scales LR) (SC)	King/ Scales (SC)	Davis Ballroom (SMC)
5 th	2007	Comstock, Wilder	Wilder living room	Conference Center (SC)	Alumnae House Terrace/Living Room (SMC)	Alumnae House Conference Hall (SMC)	Davis Ballroom	Alumnae House Terrace/Living Room (SMC)	Alumnae House Conference Hall (SMC)	Davis Ballroom (SMC)

Cocktails/Dinner: 5:30/6:30 p.m.

* Saturday box lunches will be distributed for all classes at the Campus Center lower level. **Saturday lunch and class program locations are subject to change, based on programming needs.**

Breakfast sites:

Lamont, Talbot ('97) and Northrop, Gillett ('92) at Chase/Duckett

King, Scales, Jordan ('87) at King/Scales

Comstock, Wilder ('07) and Emerson, Cushing ('87) at Cushing

Tyler, Washburn, Lawrence, Morris and Hubbard ('02) at Tyler

Caterers:

SC – Smith College Dining Services

SMC – Seth Mias Catering

HOUSE ♦ HEADQUARTERS ♦ MEAL SPACE ASSIGNMENTS FOR CLASSES

All Reunion Weekend

May 24 – 27, 2012

Reunion	Class	Housing	Headquarters	Thursday Cocktails & Dinner	Friday All Reunion Luncheon	Friday Cocktails	Friday Dinner	Saturday Lunch and Class Program*	Saturday Cocktails	Saturday Dinner	Sunday brunch
80th, 75th, 70th	1932, 1937, 1942	Lamont	Lamont foyer	King/Scales (SC)	King/Scales (SC)	Lamont living room (SC) 5 pm	Lamont main (SC) 6 pm	Lamont main (buffet)	Lamont LR (SC) 5 pm	Lamont Main (SC) 6 pm	Lamont (full breakfast) (SC)
65 th	1947	Lamont	Lamont living room	Cutter/Ziskind (SC)	King/Scales (SC)	Lamont patio (Rain: Lamont LR) (SC) 5 pm	Lamont octagon (SC) 6 pm	Lamont main (buffet)	Lamont Patio (Rain: Lamont LR) (SC) 5 pm	Lamont Octagon (SC) 6 pm	Lamont (full breakfast) (SC)
60 th	1952	Northrop, Gillett	Northrop living room	Cutter/Ziskind (SC)	King/Scales (SC)	Conference Center Patio (Rain: lower level) (SC)	Conference Center (SC)	Lamont Octagon (buffet)	Capen Garden (Rain: AH LR) (SMC)	Alumnae House Conference Hall (SMC)	Alumnae House Conference Hall (SMC)
55 th	1957	Chase, Duckett	Chase living rooms	Cutter/Ziskind (SC)	Campus Center (SC)	King/Scales courtyard (Rain: King LR) (SC)	King/Scales (SC)	Seelye 201 (lunches delivered)	Campus Center Goldstein Lounge (SC)	Campus Center Carroll Room (SC)	Alumnae House Conference Hall (SMC)
50 th	1962	King, Scales, Jordan, Gardiner	Scales living room	King/Scales (SC)	King/Scales (SC)	8 Paradise (SC)	Cutter/Ziskind (SC)	Weinstein†	Cutter/Ziskind courtyard (Rain: Ziskind LR) (SC)	Cutter/Ziskind (SC)	King/Scales (SC)
45 th	1967	Tyler, Lawrence, Morris, Washburn	Tyler living room	Cutter/Ziskind (SC)	Campus Center (SC)	Alumnae House terrace/living room (SMC)	Alumnae House Conference Hall (SMC)	Alumnae House Conference Hall†	King/Scales courtyard (Rain: King LR) (SC)	King/Scales (SC)	Alumnae House Conference Hall (SMC)
40 th	1972	Cushing, Emerson	Cushing living room	Cutter/Ziskind (SC)	Campus Center (SC)	Wilson Atrium (SC)	Campus Center Carroll Room (SC)	Davis Ballroom†	Conference Center Patio (Rain: lower level) (SC)	Conference Center (SC)	Cutter/Ziskind (SC)
35 th	1977	Albright, Baldwin	Baldwin living room	Cutter/Ziskind (SC)	Campus Center (SC)	Tyler porch (Rain: Tyler LR) (SC)	Tyler (SC)	NBR†	Davis Lawn (Rain: Capen LR) (SMC)	Davis Ballroom (SMC)	Cutter/Ziskind (SC)
30 th	1982	Comstock, Wilder	Wilder living room	Cutter/Ziskind (SC)	Campus Center (SC)	Capen Garden (Rain site: Capen LR) (SMC)	Davis Ballroom (SMC)	Campus Center Carroll Room†	Ford Great Hall (SC)	Tyler (SC)	Cutter/Ziskind (SC)
50 th	American Studies Diploma	Chapin, Haven, Wesley	Chapin living room	Cutter/Ziskind (SC)	Campus Center (SC)	Campus Center Fireplace Lounge (SC)	Campus Center Garden Level (SC)	Seelye 106	Wright Hall Global Studies Center (SMC)	Ford Hall Atrium (SMC)	Alumnae House Conference Hall (SMC)

Cocktails/Dinner: 5:30/6:30 p.m. for all classes except the 65th, 70th, 75th and 80th.

* Saturday lunch and class program locations are subject to change, based on programming needs;

† Saturday box lunches will be distributed for all classes at the Campus Center lower level.

Breakfast sites:

King, Scales, Jordan, Gardiner ('62) at King/Scales

Lamont ('32, '37, '42, '47), Northrop, Gillett ('52) at Lamont

Chase, Duckett ('57), Albright, Baldwin ('77) at Chase/Duckett

Comstock and Wilder ('82) Cushing, Emerson ('72) at Cushing/Emerson

Tyler, Lawrence, Morris, Washburn ('67), Chapin, Haven, Wesley (AMS, 1776, VIPs, NAAC) at Tyler

Caterers:

SC – Smith College Dining Services

SMC – Seth Mias Catering