Meal Planning Guide
Reunion 2011
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.

A L U M N A E  A S S O C I A T I O N  O F  S M I T H  C O L L E G E

Amy Holich-Dunn AC ’05,
Assistant Director
for Reunions and Classes
800.526.2023, option 4
413 585.4406 or 413 585.2040
fax 413.585.2015
Email: aholich@smith.edu

S M I T H  C O L L E G E  D I N I N G  S E R V I C E S

Pat Mahar, Area Manager
Email: pmahar@smith.edu

Kathy Zieja, Director
Email: kzieja@smith.edu
413.585.2300
fax 413.585.2307

S E T H  M I A S  C A T E R I N G

Seth Mias, Chef
413 695.3889
Email: seth@sethmias.com
http://www.sethmias.com

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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 12 and 19), an all reunion buffet dinner will be available for all reuning 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 $31 is per meal. The menu is listed on page 6.

On Friday of each weekend (May 13 and 20), 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 per meal. The menu is listed on page 6.

On Saturday of each weekend (May 14 and 21), box lunches will be available for all reuning alumnae and their guests. The cost is $12 per meal. The menu is listed on page 6.

On Sunday of each weekend (May 15 and 22), all Reunion brunches will be available for all reuning alumnae and their guests, beginning at 10 a.m. The cost is $19 per person. The menu is listed on page 6.

Alumnae will register for all meals as part of their overall registration, either online or on the Reunion Registration Form included in the Reunion Registration booklet, which is mailed in February to alumnae in Reunion classes.

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.

Service at outdoor sites: Meals served outdoors are generally served on scrollware (high-quality plastic ware). China is available for outdoor meals at an additional cost of $5 per meal.

Lobster meal service: lobster meals are served on heavy Chinette® paper goods, inside or outside. China is available at an additional cost of $5 per meal.

Vegetarian and vegan options: Vegetarian and vegan alternatives will be available at all meals and are noted on the menus.

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 fees - 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. 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 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.
BARBEQUE BUFFET • $30 per person (recommended for outdoor locations only)
beverage service option 1 suggested
barbeque boneless chicken breast
mediterranean vegetable burgers with freshly baked rolls
grilled garden vegetable salad
bow tie pasta salad with asparagus tips
mixed greens salad
fresh sliced fruit
brownie sundaes
fair trade coffee and tea

BUFFET DINNER • $34.50 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 $5 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)

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**MEDITERRANEAN STUFFED CHICKEN BREAST • $34.50 per person**

*beverage service option 2 suggested*

- Roquefort and pear salad with red grapes
- Mediterranean stuffed chicken breast with a beurre blanc sauce
- Wild rice pilaf
- Haricot verts with caramelized shallots
- Freshly baked dinner rolls with butter
- Kahlua cheese cake
- Fair trade coffee and tea

Vegetarian/vegan alternatives:
- Friday: Lentil patty with chipotle salsa
- Saturday: Saffron risotto stuffed portabella mushroom

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**BAKED SALMON • $36 per person**

*beverage service option 2 suggested*

- Spinach craisin salad with cranberry dressing
- Salmon with black pepper mustard sauce
- Brown rice pilaf
- Fresh native asparagus with shaved fennel
- Freshly baked dinner rolls and butter
- Smith College mud pie
- Fair trade coffee and tea

Vegetarian/vegan alternatives:
- Friday: Lentil patty with chipotle salsa
- Saturday: Saffron risotto stuffed portabella mushroom

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**FILET MIGNON • $36.50 per person**

*beverage service option 2 suggested*

- Mixed greens and baby arugula salad with peaches, blueberries, and champagne vinaigrette
- Filet mignon over wild mushroom and goat cheese duxelles with a red wine reduction
- Garlic mashed potatoes
- Sautéed fresh baby carrots
- Freshly baked whole wheat rolls with butter
- Strawberry shortcake
- Fair trade coffee and tea

Vegetarian/vegan alternatives:
- Friday: Lentil patty with chipotle salsa
- 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  
- mini bagels with lox spread and whipped cream cheese  
- sour cream coffee cake, scones, apple walnut coffee cake, and danish  
- fair trade coffee and tea
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
- fresh sliced cantaloupe
- assorted cereals
- bagels and toast
- jams, butter, and whipped cream cheese
- fair trade coffee, tea, and decaffeinated coffee
- skim and 2% milk
Seth Mias Catering • Informal & Buffet Dinners
available only at Seth Mias locations (indicated by “SMC” on space assignment table)

† the Dinner Buffet (page 8) and the Chicken Mediterranean dinner (page 9) are not available at Davis Ballroom.

SUMMER BARBEQUE BUFFET • $30 per person
either beverage service option suggested
salad with goat cheese, pecans and strawberries over greens with a champagne vinaigrette
balsamic grilled chicken on a bed of spinach
grilled polenta with summer vegetable ragout
marinated local asparagus salad with walnut vinaigrette
bread and rolls
assorted cheesecakes with toppings
fair trade coffee and tea

DINNER BUFFET† • $34.50 per person
either beverage service option is suggested
shrimp scampi over angel hair pasta
chicken franaise 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
**Seth Mias Catering • Plated Dinners**

*available only at Seth Mias locations (indicated by “SMC” on space assignment table)*

† the Dinner Buffet (page 8) and the Chicken Mediterranean dinner (page 9) are not available at Davis Ballroom.

<table>
<thead>
<tr>
<th>CHICKEN MEDITERRANEAN†</th>
<th>$34.50 per person</th>
<th>alcohol service option 2 suggested</th>
</tr>
</thead>
<tbody>
<tr>
<td>spinach salad with mandarin oranges, toasted almonds and sesame seeds and dried cranberries</td>
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<tr>
<td>panko crusted chicken with garlic ginger sauce</td>
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<td></td>
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<tr>
<td>rice pilaf with lemon and thyme</td>
<td></td>
<td></td>
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<tr>
<td>roasted asparagus</td>
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<td></td>
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<tr>
<td>rustic breads with butter</td>
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<td></td>
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<tr>
<td>chocolate truffle cake</td>
<td></td>
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<tr>
<td>fair trade coffee and tea</td>
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</tbody>
</table>

vegetarian alternatives:
Friday: grilled polenta with summer vegetable ragout
Saturday: stuffed acorn squash

<table>
<thead>
<tr>
<th>FILET OF SALMON • $36 per person</th>
<th>alcohol service option 2 suggested</th>
</tr>
</thead>
<tbody>
<tr>
<td>spinach salad with mandarin oranges, toasted almonds and sesame seeds and dried cranberries</td>
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<tr>
<td>grilled salmon filet with papaya chutney</td>
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<tr>
<td>wild rice mix</td>
<td></td>
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<tr>
<td>roasted asparagus</td>
<td></td>
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<tr>
<td>rustic breads with butter</td>
<td></td>
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<tr>
<td>white chocolate raspberry cheesecake</td>
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<tr>
<td>fair trade coffee and tea</td>
<td></td>
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</tbody>
</table>

vegetarian alternatives:
Friday: grilled polenta with summer vegetable ragout
Saturday: stuffed acorn squash

<table>
<thead>
<tr>
<th>FILET MIGNON • $36.50 per person</th>
<th>beverage service option 2 suggested</th>
</tr>
</thead>
<tbody>
<tr>
<td>pear, walnut and stilton salad with fresh raspberries</td>
<td></td>
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<tr>
<td>filet mignon on grilled croissants with béarnaise and wild mushrooms</td>
<td></td>
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<tr>
<td>yukon gold smashed potatoes with roasted garlic</td>
<td></td>
</tr>
<tr>
<td>roasted asparagus with lemon butter</td>
<td></td>
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<tr>
<td>artisan breads and butter</td>
<td></td>
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<tr>
<td>chocolate chambord cake</td>
<td></td>
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<tr>
<td>fair trade coffee and tea</td>
<td></td>
</tr>
</tbody>
</table>

vegetarian alternatives:
Friday: grilled polenta with summer vegetable ragout
Saturday: stuffed acorn squash
PER MEAL PRICE CALCULATION FORM

Please submit to the Alumnae Association by January 8, 2011

Class ___________ Weekend (circle one) I  II  Reunion chair ____________________________

Email ___________________________________ Phone ________________________________

FRIDAY NIGHT DINNER

Dining site ___________________________________________________________

Selected meal __________________________________________ base meal price $ __________

Alcohol service
Please select one option (described on page 3)
☐ Option 1: Beer/wine/soda during social hour and through dinner ($10 per meal) [ ]
[ ] alcohol service $ __________
☐ Option 2: Full service bar during social hour and wine with dinner ($13.50 per meal) [ ]

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 $ __________

Alcohol service
Please select one option (described on page 3)
☐ Option 1: Beer/wine/soda during social hour and through dinner ($10 per meal) [ ]
[ ] alcohol service $ __________
☐ Option 2: Full service bar during social hour and wine with dinner ($13.50 per meal) [ ]

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, 2011

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
Cutter/Ziskind ............................................................... rounds
Davis Ballroom .................................. rounds or rectangles*
Ford Hall.............................................................. rounds or rectangles*
King/Scales.............................................................. rectangles
Lamont................................................................. rounds
Neilon Browsing Room ........................................... rounds
Outdoor/tented site ................................................... rounds
Smith College Club...................................................... 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
□ Boombox/CD Player
□ MP3 dock/speakers (users must supply player)
□ Other (please describe) ______________________

□ Digital projector & screen
□ PC or Mac laptop (circle preference)
□ Transparency (overhead) projector and screen*
□ Slide projector and screen*
□ Easel and pad

* limited availability
## HOUSE • HEADQUARTERS • MEAL SPACE ASSIGNMENTS FOR CLASSES

Reunion/Commencement Weekend  
May 12 – 15, 2011

<table>
<thead>
<tr>
<th>Reunion</th>
<th>Class</th>
<th>Housing</th>
<th>Headquarters</th>
<th>Thursday Cocktails &amp; Dinner</th>
<th>Friday Cocktails</th>
<th>Friday Dinner</th>
<th>Saturday Lunch* &amp; Class Program</th>
<th>Saturday Cocktails</th>
<th>Saturday Dinner</th>
<th>Sunday Brunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>15th</td>
<td>1996</td>
<td>Lamont, Talbot</td>
<td>Talbot living room</td>
<td>Conference Center (SC)</td>
<td>Tyler porch (Rain: Tyler LR) (SC)</td>
<td>Tyler lawn (Rain: Tyler DR) (SC)</td>
<td>Graham Hall</td>
<td>Lamont patio (Rain: Lamont LR) (SC)</td>
<td>Lamont Octagon (SC)</td>
<td>Davis Ballroom (SMC)</td>
</tr>
<tr>
<td>10th</td>
<td>2001</td>
<td>Tyler, Washburn, Lawrence, Morris, Hubbard</td>
<td>Lawrence living room</td>
<td>Conference Center (SC)</td>
<td>Campus Center Wilson Atrium (SC)</td>
<td>Campus Center Carroll Room (SC)</td>
<td>Neilson Browsing Room</td>
<td>King/Scales Ctyd (Rain: Scales LR) (SC)</td>
<td>King/ Scales (SC)</td>
<td>Davis Ballroom (SMC)</td>
</tr>
<tr>
<td>5th</td>
<td>2006</td>
<td>Albright, Baldwin</td>
<td>Albright living room</td>
<td>Conference Center (SC)</td>
<td>N/A</td>
<td>N/A</td>
<td>Seelye 201</td>
<td>Alumnae House Terrace/Living Room (SMC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
<td>Davis Ballroom (SMC)</td>
</tr>
</tbody>
</table>

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 ('96) and Albright and Baldwin ('06) at Chase/Duckett
- King, Scales, Jordan ('86) at King/Scales
- Comstock, Wilder, Gardiner ('91) and Cushing ('86) at Cushing
- Tyler, Washburn, Lawrence, Morris and Hubbard ('01) at Tyler

Caterers:
- SC – Smith College Dining Services
- SMC – Seth Mias Catering
### HOUSE • HEADQUARTERS • MEAL SPACE ASSIGNMENTS FOR CLASSES

**All Reunion Weekend**  
May 19 – 22, 2011

<table>
<thead>
<tr>
<th>Reunion</th>
<th>Class</th>
<th>Housing</th>
<th>Headquarters</th>
<th>Thursday Cocktails &amp; Dinner</th>
<th>Friday All Reunion Luncheon</th>
<th>Friday Cocktails</th>
<th>Friday Dinner</th>
<th>Saturday Lunch and Class Program*</th>
<th>Saturday Cocktails</th>
<th>Saturday Dinner</th>
<th>Sunday brunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>80th, 75th, 70th</td>
<td>1931, 1936, 1941</td>
<td>King/Scales</td>
<td>King living room</td>
<td>King/Scales (SC)</td>
<td>King/Scales (SC)</td>
<td>Lamont LR (SC)</td>
<td>Lamont main (SC)</td>
<td>King DR (buffet)</td>
<td>Lamont LR (SC)</td>
<td>Lamont Main (SC)</td>
<td>King/Scales (SC)</td>
</tr>
<tr>
<td>65th</td>
<td>1946</td>
<td>Lamont</td>
<td>Lamont living room</td>
<td>King/Scales (SC)</td>
<td>King/Scales (SC)</td>
<td>Lamont patio (Rain: Lamont LR (SC))</td>
<td>Lamont octagon (SC)</td>
<td>Lamont main (buffet)</td>
<td>Lamont Patio (Rain: Lamont LR (SC))</td>
<td>Lamont Octagon (SC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
</tr>
<tr>
<td>60th</td>
<td>1951</td>
<td>Chase, Duckett</td>
<td>Chase living room</td>
<td>King/Scales (SC)</td>
<td>King/Scales (SC)</td>
<td>Conference Center Patio (Rain: lower level)</td>
<td>Conference Center (SC)</td>
<td>Lamont Octagon (buffet)</td>
<td>Capen Garden (Rain: AH LR (SMC))</td>
<td>Alumnae House Conference Hall (SMC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
</tr>
<tr>
<td>55th</td>
<td>1956</td>
<td>Chapin, Haven</td>
<td>Chapin living room</td>
<td>King/Scales (SC)</td>
<td>Campus Center (SC)</td>
<td>King/Scales courtyard (Rain: King LR (SC))</td>
<td>King/Scales (SC)</td>
<td>Alumnae House Conference Hall (lunches delivered)</td>
<td>Campus Center Goldstein Lounge (SC)</td>
<td>Campus Center Carroll Room (SC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
</tr>
<tr>
<td>45th</td>
<td>1966</td>
<td>Tyler, Lawrence, Morris, Washburn</td>
<td>Tyler living room</td>
<td>Cutter/Ziskind (SC)</td>
<td>Campus Center (SC)</td>
<td>Alumnae House terrace/living room (SMC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
<td>Stoddard Auditorium†</td>
<td>King/Scales courtyard (Rain: King LR (SC))</td>
<td>King/Scales (SC)</td>
<td>Alumnae House Conference Hall (SMC)</td>
</tr>
<tr>
<td>40th</td>
<td>1971</td>
<td>Comstock, Wilder</td>
<td>Comstock living room</td>
<td>Cutter/Ziskind (SC)</td>
<td>Campus Center (SC)</td>
<td>Wilson Atrium (SC)</td>
<td>Campus Center Carroll Room (SC)</td>
<td>Seelye 106†</td>
<td>Conference Center Patio (Rain: lower level) (SC)</td>
<td>Conference Center (SC)</td>
<td>Campus Center Carroll Room (SC)</td>
</tr>
<tr>
<td>35th</td>
<td>1976</td>
<td>Albright, Baldwin</td>
<td>Baldwin living room</td>
<td>Cutter/Ziskind (SC)</td>
<td>Campus Center (SC)</td>
<td>Tyler porch (Rain: Tyler LR (SC))</td>
<td>Tyler (SC)</td>
<td>NBR†</td>
<td>Davis Lawn (Rain: Capen LR (SMC))</td>
<td>Davis Ballroom† (SMC)</td>
<td>Campus Center Carroll Room (SC)</td>
</tr>
<tr>
<td>30th</td>
<td>1981</td>
<td>Cushing, Emerson</td>
<td>Cushing living room</td>
<td>Cutter/Ziskind (SC)</td>
<td>Campus Center (SC)</td>
<td>Capen Garden (Rain site: Capen LR) (SMC)</td>
<td>Davis Ballroom† (SMC)</td>
<td>Campus Center Carroll Room†</td>
<td>Ford Great Hall (SC)</td>
<td>Tyler (SC)</td>
<td>Campus Center Carroll Room (SC)</td>
</tr>
</tbody>
</table>

Cocktails/Dinner: 5:30/6:30 p.m. for all classes except the 65th, 70th, 75th and 80th.  
† 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:  
King, Scales (’31, ’36, ’41, ’61); Jordan and Gardiner (’61) at King/Scales  
Lamont (’46), Chapin, Haven (’56) and Wesley (1776 & VIPs) at Lamont Chase, Duckett (’51), Albright, and Baldwin (’76) at Chase/Duckett  
Comstock and Wilder (’71) Cushing, Emerson (’81) at Cushing/Emerson  
Tyler, Lawrence, Morris, Washburn (’66) at Tyler

Caterers:  
SC – Smith College Dining Services  
SMC – Seth Mias Catering  
† The Dinner Buffet and the Chicken Mediterranean (from Seth Mias Catering) are not available at Davis Ballroom.