

Welcome to the Commanders Conference 2018

DoubleTree by Hilton Ontario Airport
222 N. Vineyard Avenue, Ontario, CA 91764
www.OntarioAirport.DoubleTree.com

Phone 909 418-4847
August 17, 18, 19 2018

Hotel Reservations:

All reservations must be made by the cut-off date of Thursday, August 2 - NO EXCEPTIONS

Group Name: USV/JSC

Group Code: USV Make sure you use this code in order to get the group rate.

You are responsible to book your own room, using your credit card. This card will remain on file for your room and tax charges, incidental charges, and any "no show" charges should you not arrive for your reservation and haven't cancelled 24 hours in advance. The conference rates are available for 1 day before and 1 day after the conference. All rooms are \$109 plus taxes and fees per night. Check in time is 3:00pm, check out time is noon. Luggage storage is available for early arrival or late departure - coordinate with front desk staff.

To Make Reservations Online:

Your Booking Link is:

https://secure3.hilton.com/en_US/dt/reservation/book.htm?inputModole=HOTEL&ctyhocn=ONTODt&SPEC_PLAN=cdtusv&arrival=20180817&departure=20180819&cid=OM.WW.HILTONLINK.EN.DirectLink&fromId=HILTONLINKDIRECT

To Make Reservations By Phone:

Toll-Free reservations assistance: **800-222-8733**. Please provide your group code that is **USV** and please let the reservation agent know what hotel you are staying at. Make sure it is indicated as the DoubleTree by Hilton Ontario Airport.

Meals: Dinners must be prepaid no later than August 2, 2018. The only meal provided is the banquet dinner that you have prepaid, \$60 per person. Please fill out this form indicating your meal choice. Make your check or money order payable to: **USV-JSC**. Send your check along with this form to:

Capt Frank X. Contreras III
1499 Camino Sueno
Hemet, CA 92545-5494

Email: **teakilya@aol.com**
Phone: 951-233-8992

Dinner choices are:

- A Filet Mignon, Sweet Corn Succotash, Red Roasted Potatoes, Fresh Summer Vegetables
- B Halibut, Sauteed Squash & Zucchini Spaghetti, Meyer Lemon Cream, Roasted Potatoes, Pea Greens
- C Grilled Vegetable Brochettes-Vegan & Gluten Free. Zucchini, Roma Tomatoes, Grilled Portabella Mushroom Caps, Sauteed Spinach, Aged Balsamic Glaze

_____ A _____ B _____ C _____
Members name Rank Beef Halibut Vegetarian

_____ A _____ B _____ C _____
Name of Guest Beef Halibut Vegetarian

Total # dinners _____ @ \$60.00 each = \$ _____ paid by check # _____ or cash \$ _____