

## **FEATHER RIVER RAIL SOCIETY**

DATE: October 2017  
ITEM: Event Report  
FROM: Eugene Vicknair

### **PUMPKIN PATCH EXPRESS**

Is starting today! We had some hiccups in the week prior, including the business collapse of our food vendor and some logistical issues that needed resolution, but overall things are coming together. So far, Facebook reaction to our marketing there seems encouraging. We will see how the numbers look as we got a lot of free radio time that we have not achieved before, along with our print, web and other radio advertising.

### **LIGHT THE FIRE**

We have announced our guest speakers for Light The Fire: Steve Lee and Doyle McCormack. This has been generating a lot of attention. The buffet menu has also been put out there. It is the BBQ package the board decided on several months ago.

I am working with several entities on donations for the event auction, including the Wine Train, Reno Aces and others. Patty is checking with local venues and businesses. Also hoping to talk to Kerry and Frank about some surplus items out of the archives.

### **2018 HISTORICAL CONVENTION**

Looks like we may need to shift the dates to either April 26-29 or April 5-8. After going through several very non responsive hotels, I am finally starting to get some responses and actual proposals. The Hilton about 3 blocks from the old Rio Grande Depot has April 26-29 open, while the Marriott about 4 blocks from the UP depot has April 5-8 open. I have one proposal for the April 26-29 dates, hoping to have the other by meeting time. Next would need to confirm with Steve Lee that his schedule would work with those dates.

The one proposal I do have is pricing high. We would have to fill 24 rooms and have a banquet and food cost of \$9,000. (For reference, Harrah's in Reno last year had a banquet and meal cost of \$6,500.)

They have a BBQ buffet that looks pretty good:

#### **BACK COUNTRY BARBEQUE**

Wasatch Tumble Weeds with Red Ripe Tomatoes, Cucumbers and Croutons with Cheyenne Ranch dressing

Roasted Red Potato Salad with Chipotle Vinaigrette

Pioneer Corn Bread and Biscuits

Iron Skillet Pan Seared Utah Trout, Lemon-Chive EVOO

Grilled Breast of Chicken, Spicy Apricot Chutney

Sliced Barbeque Brisket of Beef, Cutthroat Pale Ale Barbeque Sauce

Baked Beans

Grilled Summer Vegetables

Tomato Bisque Soup

Chocolate Mousse Cake

Apple Crumb Cake

They also offer all day coffee, tea soda and water stations, which would also contribute to the cost.

To meet the minimum on the banquet / drink stations, we would need to charge \$65 if our attendance was 140 people. If it was 100, then the banquet charge would be \$90 per person.

I am discussing ways to lower this cost with the hotel.