

2006
April 19-21st



Challenges of Change

Main Event

Conference registration is now open! This year's registration fee is \$320.00 for members and \$350.00 for non-members and corporate attendees.

We have a great program lined up this year. Be sure to make yourself available for something a little different: our "Tailgate Party" the opening night is guaranteed to be a hoot! Excellent food and great company, a perfect mix for an evening of fun.

Partners Program

As in past years partners are very welcome. A day of leisure has been organized for Thursday, April 20th.

We will begin with a bus trip to one of York Region's quaint historical Main Streets in "Unionville". Our first stop will be The Varley Art Gallery for an hour guided tour of the gallery exhibiting the AJ Casson Collection, followed by a unique shopping experience perusing the many unique boutiques on Main Street, and then a short ride to Willow Springs Winery for a fabulous

"Wine Makers Luncheon". The fee for this excursion will be \$55.00. (lunch included)

Returning to the resort in the early afternoon we invite you to enjoy the many different Spa treatments available at the Briars.

The Briars Web site will give you a complete listing of their packages www.briars.ca

Appointments are to be made directly with the Spa by calling 1-800 465-2376.

Registration:

First Name: _____ Last Name: _____

Organization: _____

Address: _____

City: _____ Prov: _____ Postal: _____

Partner Participation: Yes No

First Name: _____ Last Name: _____

Member registration: \$320.00 \$ _____

Non-member and Corporate: \$350.00 \$ _____

Partner Art Gallery/Shopping/Wine Maker's Luncheon \$ 55.00 \$ _____

Golf Tournament \$ 50.00 \$ _____

(Course dependant on conditions, further details to follow)

Total \$ _____

Gala Dinner:

Please make your selection for the Thursday night dinner.

Registrant: Roast Beef Tenderloin Crisp Rosemary Marinated Chicken

Partner: Roast Beef Tenderloin Crisp Rosemary Marinated Chicken

Please submit payment by April 10th in the form of a cheque payable to: (cheques only please)

The Regional Municipality of York

Att: Sandra Carpenter

Office of the CAO

17250 Yonge Street

Newmarket, Ontario L3Y 6Z1

Contact: 905-830-4444 ext. 1203 or e-mail sandra.carpenter@york.ca



HOSTED BY THE REGIONAL MUNICIPALITY OF YORK

OMAA Spring Conference

Program Overview

Wednesday April 19, 2006

11:00 a.m. – 5:00 p.m.	Conference Registration and Check-in
12:00 p.m. – 4:00 p.m.	Golf Tournament to Commence Conditions Permitting— Further Details To Be Forwarded
7:00 p.m. – 9:00 p.m.	Tailgate Party—Opening Reception <i>Something completely different</i>
10:00 p.m. – 12:00 p.m.	Hospitality Suite

Thursday April 20, 2006

7:30 a.m. – 9:00 a.m.	Buffet Breakfast
9:00 a.m. – 9:15 a.m.	Opening Remarks
9:20 a.m. – 10:15 a.m.	Session 1—The Economic Future of Ontario— <i>Challenges and Changes</i> <ul style="list-style-type: none">• Derek Burleton <i>Associate Vice President and Senior Economist TD Bank</i>
10:15 a.m. – 10:30 a.m.	Coffee Break
10:30 a.m. – 11:30 p.m.	Session 2 – Challenges for Ontario Manufacturing <ul style="list-style-type: none">• Larry Barrett <i>President of Emerson Electric and Chair of the Canadian Manufacturers and Exporters (CME)</i>
11:30 a.m. – 12:15 p.m.	OMAA Annual General Meeting
12:15 p.m.—1:30 p.m.	Buffet Lunch
1:30 p.m. – 3:30 p.m.	Session 3 – Sustainable Growth Panel
3:30 p.m. – 4:30 p.m.	Session 4 –Conversation with Deputy Minister John Burke
6:00 p.m. – 10:00 p.m.	Gala Dinner <ul style="list-style-type: none">• OMAA 2006 Baldwin Award• Comedian Derek Edwards
10:00 p.m. – Midnight	Hospitality Suite

Friday April 21, 2006

7:30 a.m. – 8:30 a.m.	Buffet Breakfast
8:30 a.m. – 10:30 a.m.	Nuts and Bolts Session George Rust-D'Eye—Legislation and Litigation <ul style="list-style-type: none">• Other Policy Presenters• Q&A

Partner Program Itinerary

Thursday April 20, 2006

8:30 a.m.— Bus departs The Briars

9:00 a.m.—10:00 a.m.— Guided Tour of Varley Art Gallery on Main Street in Unionville

10:00 a.m.—11:30 a.m.— Shopping Main Street

11:30—12:00— Travel to Willow Springs Winery

12:00—1:30— “Wine Maker’s Luncheon” - Gourmet lunch, tour and wine testing

Wine Maker’s Luncheon Menu

Please make a selection of Chicken or Salmon and return with your conference registration:

Pear and Parsnip Soup

Mixture of Garden Greens

*A wonderful selection of fresh garden greens, with avocado and mango,
tossed with balsamic vinaigrette*

Boneless Chicken Breast Topped with Fresh Mango Chutney & Brie

*Succulent tender pieces of chicken, dipped in fresh herbs & Dijon mustard,
Lightly breaded, topped with the most amazing mango and chutney
and slices of Brie Cheese*

Or

Hoison Glazed Pacific Salmon

Tender moist, succulent morsels of salmon

Garlic Mashed Potatoes

Fluffy and light with garlic and fresh chives

Lemon Herb Basmati Rice

Jasmine rice enhanced with garlic, lemon zest and fresh dill

Crème Caramel

Each Course will be paired with one of Willow Springs’ Premium VQA Wines