

2023 Manager's Conference



UP CHAPTER OF THE MCUL
UNITED *for* PROGRESS

Island House Hotel
Mackinac Island

August 2 & 3, 2023

Who Should Attend?

CEO's and other key management

Registration Deadline Is July 3, 2023

Hotel Accommodations:

Island House Hotel

Island House Hotel is the event host hotel for the 2023 Upper Peninsula Chapter Manager's Conference. To reserve, please call Island House Hotel at 800.399.0403 and reference **Upper Peninsula Credit Union Conference** to receive the following discounted room rates:

Traditional rooms: \$689.00 per room, based on double occupancy

Deluxe rooms: \$779.00 per room, based on double occupancy (one bed)

Premium rooms: \$909.00 per room, based on double occupancy

Extra Charge: Children: ages 6-13: \$45.00 per child; age 14 yrs. and older: \$90.00 per person.

Note: Traditional rooms will sleep up to 4 people, deluxe rooms sleep up to 2 people (only one bed) and have a view of the water, premium rooms sleep up to 5 people and have a view of the water. Please add 6% state tax, 8% hotel levy and 3% tourism assessment to the above rates.

These rates include two nights lodging, breakfast each morning, and round trip Shepler's ferry service. Reservations must be made before July 3, 2023, to qualify for the conference discount. At time of reservation the two nights deposit will be required. Any requests for special room arrangements must be made at time of reservation.

Ferry Transportation To/From Mackinac Island – Shepler's

Shepler's Ferry runs from St. Ignace and Mackinaw City. Attendees/guests may simply identify themselves as **Upper Peninsula Credit Union Conference Attendees** at either dock office for tickets. The ticket price is included with your hotel for the conference. Shepler's offers onsite overnight guest parking, optional valet service, and complimentary shuttle services. For more information and schedules, please contact Shepler's directly at 800.828.6157 or sheplersferry.com.

Sponsors:



Winning the War for Talent

This workshop will help your business create more efficient and productive recruiting strategies. You will document and create a plan to address your recruitment problem and employ proven techniques to streamline the hiring process. Here is what you can expect:

- Identification of local and regional problems that create talent shortages
- Separate out the ones you can address and those you cannot
- Create an avatar of a model employee
- Understanding of candidates' decision-making process; why they want to work for you and why they don't
- Understanding generational difference and how their mindsets affect decision-making processes relative to employment
- Turn your HR team into talent hunters; create a recruitment strategy to turn candidates into successful employees
- Become an "Employer of Choice" by creating a more inviting environment based on your company's strengths
- Track your results, audit and analyze them so you can adapt to the next market shift

Our keynote speaker, Chris Czarnik, is an author, coach, trainer, and subject matter expert on talent recruiting, engagement, and retention in today's challenging hiring environment. He is the architect of critical theory and processes designed to transform your workforce. He has over 20 years' experience as a former military officer, human resource manager, career services manager, and job search advisor.

Chris created and refined an innovative process approach to job search and authored "The Human Search Engine®" after working with thousands of jobseekers. The Human Search Engine was introduced to the 113th Congress as a national job search model. In 2016, the US Congress adopted this process as an outplacement tool for outgoing members and staff.

His book, "Winning the War for Talent" was released in July of 2018 and serves as a talent model to more than 3,500 organizations across the country. Chris also serves as a Subject Matter Expert training organizations nationwide, and is a Top Preferred Speaker with Vistage, the world's largest CEO coaching and peer advisory network.

Can he help your organization to recruit, engage and develop talented employees?

As one CEO said, "If you are fishing for talent, he just spent the last 15 years with the fish!"



Registration Deadline: July 3, 2023

Registration

Credit Union Name: _____

Contact Name: _____

Email: _____

Name	<u>Indicate Role:</u> Participant or Guest	<u>Thursday</u> <u>Lunch:</u> Yes or No (Required)	<u>Thursday Night</u> <u>Dinner Choice</u> (Required)

Registration fee:

Number of Adult Attendees _____ x \$ 375.00 = _____

Number of Guest Attendees _____ x \$ 125.00 = _____

Total Registration Fee: _____

Mail this form and check payable to U.P. Chapter of MCUL to:

Darcy McLean
U.P. State Credit Union
W366 US2
St. Ignace, MI 49781

2023 Upper Peninsula Chapter Manager's Conference AGENDA

Wednesday, August 2nd

4:00pm	Check in	Island House Hotel
6:00pm-9:00pm	Barbeque with Open Bar	Backyard, Island House Hotel

Thursday, August 3rd

8:00am-10:00am	Breakfast	1852 Grill Room
9:00am-12:30pm	Education: Winning the War for Talent by Chris Czarnik	Webster Room
12:30pm-1:30pm	Lunch	1852 Grill Room
1:30pm-3:30pm	Education: Winning the War for Talent by Chris Czarnik	Webster Room
5:30pm	Dinner with 2 drink tickets per attendee	Mary's Bistro
8:00pm	Sip-N-Sail Private Cruise (Boarding begins at 7:30pm)	Cruise the Straits of Mackinac while listening to the music of Paul Bedour (cash bar available)

Friday, August 4th

8:00-10:00am	Breakfast	1852 Grill Room
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Comments: Dress is business casual. During social hours, a certain limit is given for the bar tab, please bring money in case we reach the limit before the end of the allotted time.

Thursday Night Dinner Choices at Mary's Bistro

1. **Rotisserie Chicken**

Chicken Demi-Glace, Grilled Asparagus, and Buttermilk Mashed Potatoes.

2. **Whitefish and Chips**

Hand Battered Local Whitefish Fillet, Served with House-Made Tartar Sauce, French Fries and Coleslaw.

3. **Grilled Flat Iron Steak**

Chimichurri Sauce, Grilled Asparagus, Fingerling Potatoes.

4. **Jumbo Shrimp Fettucine**

Lemon Butter, Parmesan Cheese.

5. **Pork Chop Schnitzel**

Long-Boned Chop Pounded Thin, Panko Crusted, and Flash-Fried. Served with Lemon Butter, Fried Egg, Buttered Spaetzle, Braised Cabbage.

Sponsors:

