YOU ARE INVITED TO CELEBRATE!

State University of New York
Upstate Medical University
Neurology
OPEN HOUSE

ENJOY A MID-AFTERNOON RECEPTION AND VIEW OUR NEW ART INSTALLATION

Celebrate with us! Friday, September 23, 2016 | 3:00 pm - 5:00 pm
Neurology Administrative Offices | 8th Floor Jacobsen Hall
175 Elizabeth Blackwell Street | Syracuse, NY 13210

THE 50TH GALA

YOU AND A GUEST ARE INVITED TO A GALA DINNER AND ENTERTAINMENT TO CELEBRATE THE 50TH ANNIVERSARY OF THE DEPARTMENT OF NEUROLOGY AT SUNY UPSTATE MEDICAL UNIVERSITY.

Friday, September 23, 2016 | 6:30 pm
Marriott Syracuse Downtown (the renovated historic Hotel Syracuse) | 100 East Onondaga St, Syracuse, NY 13202

RSVP with dinner selection to Carolyn Hilleges, Department of Neurology, (315) 464-5302 or hillegeC@upstate.edu by Tuesday, September 6, 2016

NEUROLOGY TEACHING DAY

JOIN US AS WE EXPLORE NEW IDEAS IN NEUROLOGY AT OUR 50TH ANNIVERSARY CELEBRATION TEACHING DAY.

Saturday, September 24, 2016 | 8:00 am - 1:30 pm
Marriott Syracuse Downtown (the renovated historic Hotel Syracuse) | 100 East Onondaga St, Syracuse, NY 13202

Schedule
8:00am - 9:00 am Buffet Breakfast
9:00am - 12:00 pm Lectures*
Noon to 1:30 pm Panini Buffet Lunch

* CME accredited

EVENT PARKING
For the Gala and the Teaching Day guests may park in the Marriott Syracuse Downtown parking garage. The hotel is at 100 East Onondaga Street. Regular parking (not valet) is waived for the Gala. There is a rate of $5 for the Teaching Day.

HOTEL STAY
For overnight stays, there is a block of rooms reserved at a special rate under “SUNY Upstate Gala." Guests will make their own arrangements; please call the Marriott Syracuse Downtown Hotel at (315) 474-2424 for reservations.

RSVP by Tuesday, September 6, 2016

Please call or email Carolyn Hilleges with your attendance and dinner choice (see reverse for selections).
Email: HillegeC@upstate.edu
Phone: (315) 464-5302

I/WE WILL BE ATTENDING
THE OPEN HOUSE
(SEPT 23, 3-5 PM)

THE 50TH GALA
(SEPT 23, 6:30 PM)

NEUROLOGY TEACHING DAY
(SEPT 24, 8 AM-1:30 PM INCLUDES LUNCH)

PLEASE MAKE YOUR SELECTION FROM THE DINNER MENU FOR THE 50TH GALA
- Pumpkin Ravioli, Butter, Sage and Toasted Walnuts
- Queen Cut Roasted Prime Rib, Rosemary Au Jus
- Grilled Paiche (Amazon Cod), Farro, Sweet Peas, Lemon Herb Butter
- Rosemary Chicken Breast, Breaded, Roasted Garlic Sauce