



Join the NJ Licensed Beverage Association at our 90th Annual NJLBA Convention

November 14-15, 2023

Resorts Hotel & Casino • Atlantic City • New Jersey



Convention Registration Options:

- 11/15 Full Registration** — \$350 (first attendee) — \$300 (each additional attendee)
- 11/15 Breakfast & Lunch** — \$150 per attendee
- 11/15 Gala Cocktail Reception** featuring extensive hors d'oeuvres & carving stations — \$250 per attendee

Attendee(s) _____

Business/Organization _____

Address _____

City _____ State _____ Zip _____

Email _____ Phone _____

Total Number of Attendees _____

- 11/14 Member Training Lunches from page 2 (\$30 ea.) \$ _____
- 11/14 Non-Member Training from page 2 (\$50 ea.) \$ _____
- Total 11/15 Registration Amount from above \$ _____

Total Amount Due: \$ _____

Payment Method:

- ONLINE** (njlba.org/pay)
- AmEx
- Discover
- MasterCard
- Visa
- Check (payable to NJLBA)

Credit Card Number _____ Expiration Date _____

Registration Submission Options:

- Via Mail: NJLBA, 206 West State Street, Trenton, NJ 08608
- Via Fax: 609.394.6732 or Via Email: dianeweiss@njlba.org
- Online: Upload this completed form with your online payment*

Pay Online* at: NJLBA.org/pay

*includes a 4% PayPal processing fee

Please contact the NJLBA at 609.394.6730 with any questions.

Payment must be received at time of registration.

NO REGISTRATION REFUNDS.

HOTEL ACCOMMODATIONS:

Room Rate is \$59.00. *NEW Cut-off date is 11/9/23*

When booking ONLINE you will not need to enter a code – it is your groups private page and already has the discounted rates applied.

ONLINE BOOKINGS: [https://resortscac.reztrip.com/classic/en/special_offer?action=show&controller=landings&locale=en&rate_code\[\]=VNJLB23&rate_code\[\]=VNJLB23&starting_page=special_offer](https://resortscac.reztrip.com/classic/en/special_offer?action=show&controller=landings&locale=en&rate_code[]=VNJLB23&rate_code[]=VNJLB23&starting_page=special_offer)

IF YOU WOULD LIKE TO CALL DIAL: 1-609-340-6760
Group Code: VNJLB23 (must give to agent)

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Exclusively protecting the interests of our on-premise retail consumption licensees.

Free Member Training Registration:

Tuesday, November 14, 2023

Training is provided **free** for NJLBA members. (add lunch for \$25)

Non-members: \$50 per class/per person (includes lunch)

Pre-registration is required by 11/13/23.

Tax ID number (FIEN) is required _____



NJBRASS Training

10:00 a.m.-1:00 p.m.

Yes, I want **Lunch** for my staff at \$30 each

Attendee 1 _____ \$ _____
 Attendee 2 _____ \$ _____
 Attendee 3 _____ \$ _____
 Attendee 4 _____ \$ _____
 Attendee 5 _____ \$ _____
 Attendee 6 _____ \$ _____



ServSafe Training (Class size limit 30)

10:00 a.m.-3:00 p.m.

Yes, I want **Lunch** for my staff at \$30 each

Attendee 1 _____ \$ _____
 Attendee 2 _____ \$ _____
 Attendee 3 _____ \$ _____
 Attendee 4 _____ \$ _____
 Attendee 5 _____ \$ _____
 Attendee 6 _____ \$ _____

Total Number of **SafeServ** Attendees _____

Total Number of **NJBRASS** Attendees _____

TOTAL AMOUNT DUE \$ _____



THE NEW JERSEY
LICENSED BEVERAGE ASSOCIATION

Exclusively protecting the interests of our
on-premise retail consumption licensees.

Free Member Training Descriptions

Tuesday, November 14, 2023



NJBRASS

(NJ Best Practices for Responsible Alcohol Service System)

A new and innovative program developed for New Jersey liquor license holders by the NJLBA, the law enforcement community and former ABC investigators, this course provides bartenders and wait staff with the tools needed to put in place responsible hospitality practices.

A comprehensive training program, this course helps employees develop a better understanding of local, state and federal alcohol laws, as well as the significant responsibilities that come with serving or selling alcohol. After attending this class, a NJBRASS trained employee will be able to recognize and mitigate a wide range of potential problems, including dealing effectively and professionally with intoxicated patrons and those under the legal drinking age. The demand for alcohol server training continues to increase in New Jersey, as employers recognize the ongoing need to have both current and new employees educated on the responsible service and consumption of alcohol. An asset to any bar, restaurant or tavern, the individuals who attend these classes will also help to ensure a safe and secure environment for all patrons, making it a win-win-win for the employees, business owners and the community at large.



ServSafe

New Jersey retail food rules (chapter 24, Sanitation in Retail Food Establishments and Food and Beverage Vending Machines) require that if a food establishment is classified as a "Risk type 3 food establishment" there must be at least one certified food protection manager on site who is responsible for food safety operations. Through the ServSafe training program, food managers will become knowledgeable of the latest FDA Food Code and New Jersey's food safety regulations. This comprehensive course will cover all the required elements of safe food handling. The course will cover origins of food contamination, personal hygiene and overall employee involvement in safe food handling. Upon successful completion of the course, the managers will obtain food safety certification that is valid for five years. For those managers that have already taken the ServSafe class but need to be recertified we also have the ServSafe Recertification class available. ServSafe is also offered in Spanish.