



Family Leadership Design Collaborative

Seattle, Washington

February 9-11, 2017

[Talaris Conference Center](#)

Thursday, February 9, 2017

6:30 PM- 9:30 PM Convening Opening Dinner (Caribbean) at [Pam's Kitchen](#)

(1715 N 45th St, Seattle, WA 98103) - [RSVP here!](#)

Friday February 10, 2017

8:00- 9:00 AM Continental Breakfast in foyer

9:00 AM- 11:00 AM

Introductions and Convening Overview

Storytelling - [Roger Fernandes](#)

The Collaborative Beyond Phase 2

11:00 AM- 12:30 PM

Stories from the Field

FLDC Project Story

Large group discussion

12:30 Lunch Break - Pacific Dining Room

1:30 - 4:30 PM

Data Inquiry Rounds: Design Circle data

Evolving Principles for a Research-Practice Agenda & Moving to Phase 2

Closing and Reflections

5:30 - 6:30 PM

No-host cocktails - Pacific Dining Room

6:30 PM-8:00 PM

Dinner - Pacific Dining Room

8:00 PM FLDC Leadership Team Debrief

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Saturday February 11, 2017

7:30- 8:30 AM

Continental Breakfast in foyer

8:30 AM- 11:30 AM

Opening/Group Photo

Fanning the flames: Strategy session for sustaining FLDC work

Appreciations & Closing Reflections

11:30 Lunch Break - Pacific Dining Room

12:30- 3:00 PM

Leadership Team Debrief

UW cell numbers:

Ericka: 425-761-1496

Ann: 206-422-2804

Megan: 617-538-6268

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FOOD & BEVERAGE SELECTIONS

All-Day Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Tazo Herbal Teas
Hot Chocolate
Hot Cider
Orange Juice
Soda

Continental Breakfast (until 11am)

Freshly Baked Pastries and Breakfast Breads
Assorted Bagels
Fresh Fruit
Hard Boiled Eggs
Greek Yogurt
Homemade Granola Cereal
Oatmeal with Toppings
Fruit Preserves, Peanut Butter, Cream Cheese,
and Butter

Lunch

Hot buffet lunch served in the Dining Room

Afternoon Break

Homemade Cookies, Brownies or Dessert Bars
Chips or Popcorn
Fresh Whole Fruit
A Trio of Snacks, Healthy & Sweet

Dinner

Hot buffet dinner served in the Dining Room

Dietary Preferences/Restrictions

1 Vegan Main Entree
No pork
No dairy in main entrees
No nuts in sauces/main entrees
All items with nuts will be labeled
No pasteurized cheeses