

2026

ANNUAL MEETING

OF THE COUNCIL OF CO-OWNERS



OCTOBER 22 - OCTOBER 25

5402 E LINCOLN DR, SCOTTSDALE, AZ 85253

SCHEDULE OF EVENTS

These events are for Co-Owners attending in person at the Inn. If indicated below, some of the sessions will also be available for online attendees.

Please be sure to register via GoToWebinar.

Thursday, October 22, 2026

9am : Regular Board Meeting (Arizona Ballroom - Salon C, GoToWebinar)

· Followed by an Executive Session

5:30pm : Co-Owners' Reception & Costume Party @ Mummy Mountain

Friday, October 23, 2026

Property Tours - Tours at 7am, 8am and 9am, beginning at the Spa. Join us for an insider look at the newly renovated spa and model rooms for upcoming room renovations.

Info Sessions with Q&A (Arizona Ballroom - Salons D & E)

11am : Christine Baekey, Danielle Lesperance & Keith Haegele -

Great Lakes Distributions & Reimbursements

12pm : Maureen Cox & Jess Tanner - New Owners' Website

1pm : John Simon - Marriott Explore (Friends & Family Program)

11am to 1pm : Co-Owner Expo (Arizona Ballroom - Salons B & C)

This is an opportunity to put a face to a name, visit with Camelback Inn General Manager, learn about resort projects and discuss potential unit ownership changes.

- Bob Hayward & Richard Romane - Co-Owner Welcome & Q&A
- Jess Tanner - Co-Owner Communications & Support
- Jessica Preller - Reservations
- Matt Munn - Unit Sales
- Scott Hunt - Unit Transfers

3pm : Rehearsal & Sound Check (Arizona Ballroom - Salons I, J, K & L, GTW)

Saturday, October 24, 2026

8:30am - Continental Breakfast & Sound Check (Arizona Ballroom - Salons I, J, K & L)

9:00am - Annual Owners' Meeting (Arizona Ballroom - Salons I, J, K & L, GTW)

2:00pm - Annual Board Meeting (Phoenix Ballroom - Salon 5)

- Followed by an Executive Session

5:00pm - Marriott Reception @ Camelback Patio

REGULAR BOARD MEETINGS

Per our By-Laws, except for the Executive Session, these meetings are open to Co-Owners. Please register as usual on GoToWebinar using the individual links for each meeting you wish to attend, in person or online. Most of the participants will be present at the Inn for the majority of the meetings.

Thursday, October 22nd @ 9:00am - Regular Board Meeting

Location: Arizona Ballroom - Salon C, GTW

This meeting will follow the usual agenda and cover both Annual Meeting final details and other Board business.

- Followed by an Executive Session

Friday, October 23rd @ 3:00pm - Rehearsal (Sound Check)

Location: Arizona Ballroom - Salons I, J, K & L, GTW

A full run-through and A/V check of the Annual Meeting for in-person and virtual speakers using their final presentations.

Saturday, October 24th @ 9:00am - Annual Meeting of the Co-Owners

Location: Arizona Ballroom - Salons I, J, K & L, GTW

This is the annual in-person meeting of the co-owners, which includes presentations from Marriott and the General Partner along with 2026 elections and discussions of resort projects and performance.

Saturday, October 24th @ 2:00pm - Annual Meeting of the Board

Location: Phoenix Ballroom - Salon 5, GTW

This is the annual organizational meeting of the Board which includes election of Officers, review of Committees, and discussion of meeting calendar for the upcoming year.

- Followed by an Executive Session

MUMMY MOUNTAIN JUST GOT A MAKEOVER!
GRAB YOUR COSTUME AND COME JOIN US FOR A

HALLOWEEN PARTY

THURSDAY, OCTOBER 22ND - 5:30PM



FABULOUS STEAK DINNER WITH A SPOOKTACULAR VIBE!

BRING YOUR FAMILY - ESPECIALLY KIDS AND GRANDKIDS

COSTUMES STRONGLY ENCOURAGED

DINNER MENU

Co-Owners' Reception & Costume Party
Thursday, October 22nd @ 5:30pm

Appetizers

Deviled Eggs with Bacon, Chives & Paprika (GF), Bacon Wrapped Scallops (GF),
Stuffed Mushroom Cap with Spinach and Feta (Veg), Cornbread Muffins &
Dinner Rolls

Salad Station

Mixed Greens and Romaine Lettuce, Cucumbers, Cherry Tomatoes, Shredded
Carrots, Red Onion, Croutons, Cheddar Cheese, Sunflower Seeds
Dressing Options : Buttermilk Ranch, Bleu Cheese and Lemon Vinaigrette

Autumn Fruit Salad

Cantaloupe, Honeydew, Grapes and Pineapple

Off the Grill

Grilled Ribeye with Sea Salt & Chimichurri Sauce
Grilled BBQ Chicken Breast with Smokey House BBQ Sauce
*Vegetable Kabobs (On Request Only)

Homestyle Mac n' Cheese | Creamy Cheddar Cheese with Breadcrumbs
Roasted Street Corn | Cotija Cheese, Lime, Cilantro
Sauteed Garlic Haricot Verts

Baked Potato Bar

Toppings: Butter, Sour Cream, Bacon Bites. Chives, Cheddar Cheese. Green
Onion, Jalapenos, Black Bean Vegetarian Chili and Broccoli Florets

Dessert Station

Pre-Scooped Vanilla Bean and Chocolate Ice Cream
Toppings: Hot Fudge, Caramel Sauce, Whipped Cream, Crushed Oreos,
Sprinkles, Chocolate Chips, Maraschino Cherries
Mini Chocolate Cupcakes with Orange Frosting

PREMIUM BAR

OPEN 5:30-8:30 PM

Signature Drinks

Rummy Mummy

Dark Rum, Apple Cider, Simple Syrup, Lemon Juice, Ginger Beer
and a Dash of Cinnamon

Pumpkin Patch | Non-Alcoholic

Apple Cider, Ginger Ale, Splash of Orange Juice & a Dash of Cinnamon

Hosted Premium Liquor Selections

Wheatley Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum,
Tanqueray Gin, Dewar's White Label Scotch,
Jim Beam White Label Bourbon, Jose Cuervo Tradicional Plata, Hennessy VS Cognac

Hosted Domestic Beer

Michelob Ultra, Miller Light, Coors Light,
Heineken 0.0 (Non-Alcoholic), Best Day Hazy IPA (Non-Alcoholic)

Hosted Imported Beer

Corona Extra, Stella Artois
Hosted Micro-Brewery Beer
Local Craft Beer: Permanent Vacay, OHSO Four Peaks Brewery

High Noon Seltzer

Hosted Premium Wine

House Sparkling, Chardonnay, Pinot Noir and Cabernet Sauvignon

N/A TÖST Sparkling White Tea, Cranberry and Ginger
(Non-Alcoholic)

Assorted Coke Soft Drinks

Bottled Waters, Acqua Panna and S. Pellegrino, and Ginger Beer
Red Bull | Regular and Sugar Free

ANNUAL MEETING OF CO-OWNERS

These events will all be held at Camelback Inn. The meeting itself will be also be available for Co-Owners attending virtually on GoToWebinar. Please register, whether planning to attend in person or online, using the registration button below.

Saturday, October 24th

Located in the Arizona Ballroom - Salons I, J, K & L



8:30am

Coffee & Continental Breakfast

An opportunity to grab your seat and mingle with other Co-Owners and guests as the final preparations for the meeting are underway. Please be seated or connected before 9:00 a.m. so the meeting and broadcast can begin on time.

9:00am

Annual Meeting of Co-Owners

The meeting will follow the recent year's format, beginning with informational presentations by the General Partner and Marriott, followed by the Board business portion including election results. The meeting should conclude before noon.

DINNER MENU

Marriott Reception | Saturday, October 24th @ 5:00pm

Tray Passed Appetizers

Vegetable Spring Rolls & Bacon Short Rib Skewer

Farmers Market Salad

Organic Field Greens | Cherry Tomato | English Cucumber | Shaved Radish

Roasted Beets | Garlic Croutons | Sunflower Seeds | Queen Creek Olives | Marinated Feta

Green Goddess Dressing | Lemon Poppy Seed Dressing

Chef's Yorkie Station

Braised Beef Short Rib (GF, DF) | Creamy Yukon Gold Mashed Potato | Scallion

Horseradish Cream | Yorkshire Popover

Cedar Plank Salmon Carving Station

Lemon-Tarragon Aioli | Tomato-Fennel Jam

Risotto and Ravioli Station

Ricotta Ravioli (Veg)

Butternut Squash | Spinach | Herb Gremolata | Garlic Brown Butter Cream

Wild Mushroom Risotto (Veg, GF)

Foraged Mushrooms | Reggiano | Fresh Herbs

Dessert Station

Apple Rosemary Tart

Cinnamon Streusel

Chocolate Bread Pudding

Coffee Anglaise

PREMIUM BAR

OPEN 5:00-8:00 PM

Hosted Premium Liquor Selections

Wheatley Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Jose Cuervo Tradicional Plata, Hennessy VS Cognac

Domestic & Imported Beer

Michelob Ultra, Miller Light, Coors Light, Heineken 0.0 (Non-Alcoholic), Best Day Hazy IPA (Non-Alcoholic), Corona Extra, Stella Artois, Permanent Vacay, OHSO Four Peaks Brewery, High Noon Seltzer

Premium Wine

House Sparkling, Chardonnay, Pinot Noir and Cabernet Sauvignon
N/A TÖST Sparkling White Tea, Cranberry and Ginger
(Non-Alcoholic)

Additional Beverage Options

Assorted Coke Soft Drinks, Bottled Waters, Acqua Panna and S. Pellegrino, Ginger Beer, Red Bull, Illy Regular and Decaffeinated Coffee and Hot Tea Half and Half, Whole Milk, Skim Milk, and Milk Substitute