



BURSWOOD  
— ON SWAN —



love

*endless possibilities*

# You're GETTING married

Thank you for taking the time to enquire about weddings at Burswood on Swan. We offer a unique setting for your guests with all rooms offering spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your wedding's style and requirements. We offer three different size rooms that can accommodate small receptions of 50 guests or a maximum of 350 with a dance floor.

We also specialise in outdoor events on our lawn esplanade. Please see below information on our rooms and event spaces:

Burswood on Swan can be utilised as one large room or 3 smaller rooms to suit any size function.

## ROOM HIRE

	Swan Room	3/4 Room	Full Venue	Lawn Area
Monday - Friday	\$950	\$1100	\$1400	\$1100
Saturday - Sunday	\$1200	\$1300	\$1600	\$1300

**Swan Room** – This is our main function room that can seat from 60 up to 170 guests. It includes a large bar area and a dance floor.

**3/4 Venue** – By opening up one of the partition walls, this space can accommodate up to 270 guests. It also includes the bar area and dance floor.

**Full Venue** – This is our largest area. Opening up both partition walls creates an area to seat up to 350 guests with a dance floor.

**Lawn Area** - Our lawn area is perfect for outdoor or marquee events –it offers one of the best views in Perth and the area is private with very few noise restrictions. This event space can accommodate all size groups of up to 700 guests.

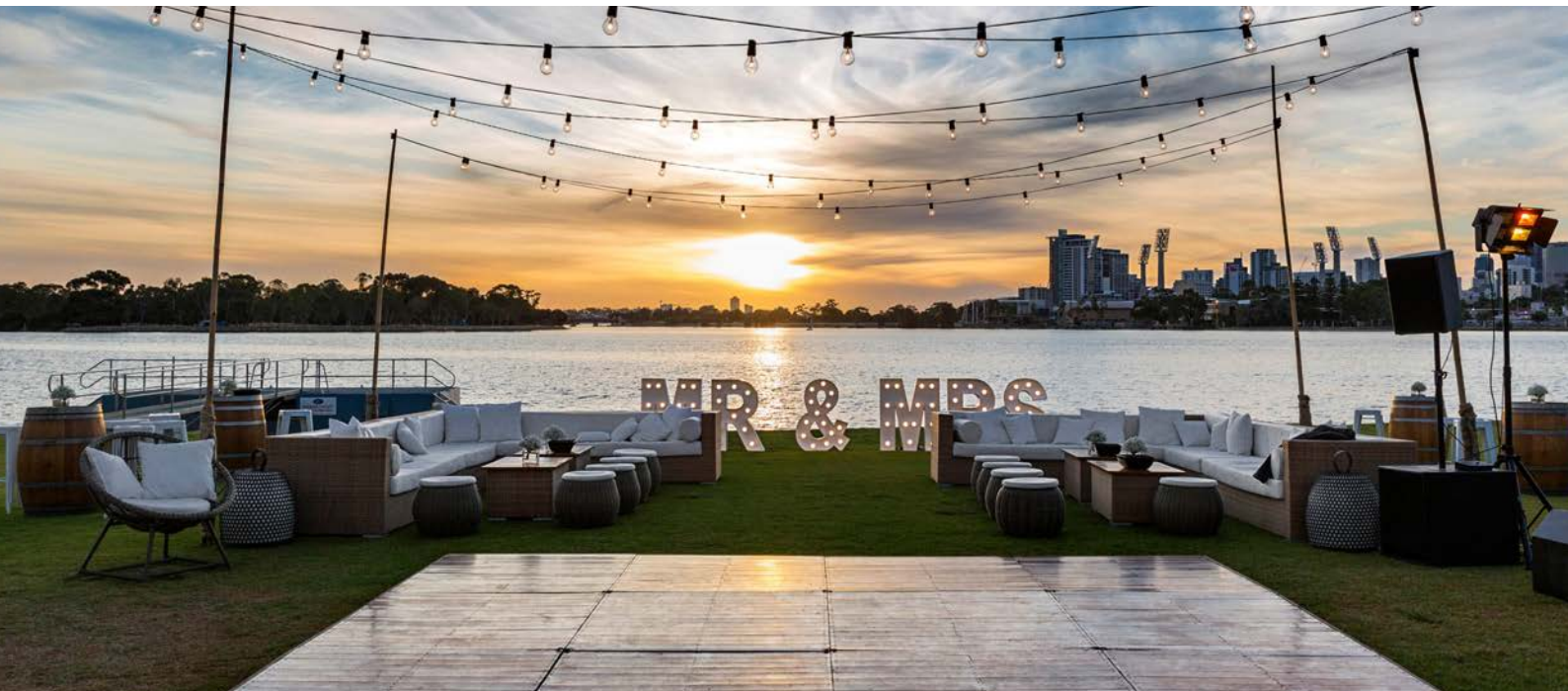


# Inclusions

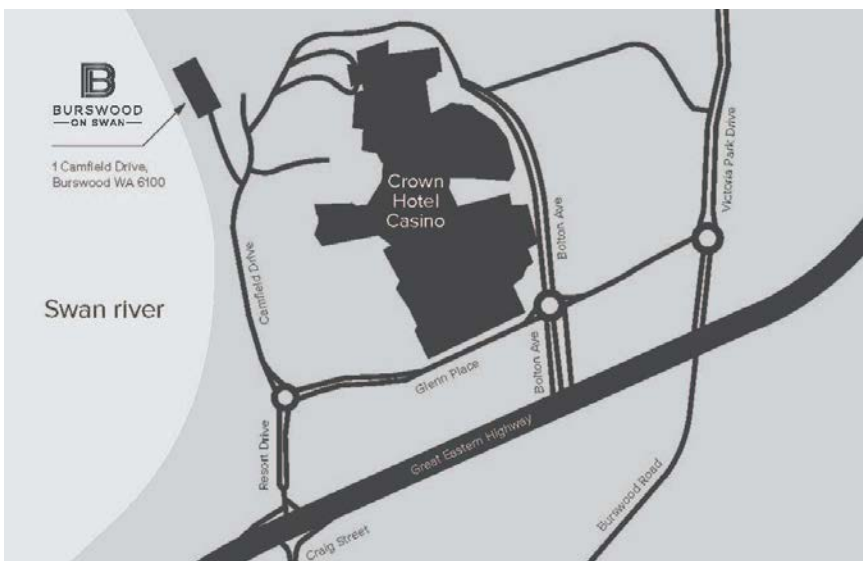
- Free ceremony hire
- Free ample onsite parking
- The room set up to your requirements
- A dedicated wedding coordinator to plan, set up and assist on the day
- Access to our lawn esplanade with stunning river views
- All your tables, chairs, cutlery crockery, glassware etc.
- All table linens
- Dance floor and bar
- Bridal table
- Gift and cake table with cake knife



BURSWOOD  
— ON SWAN —



## location, location, location...



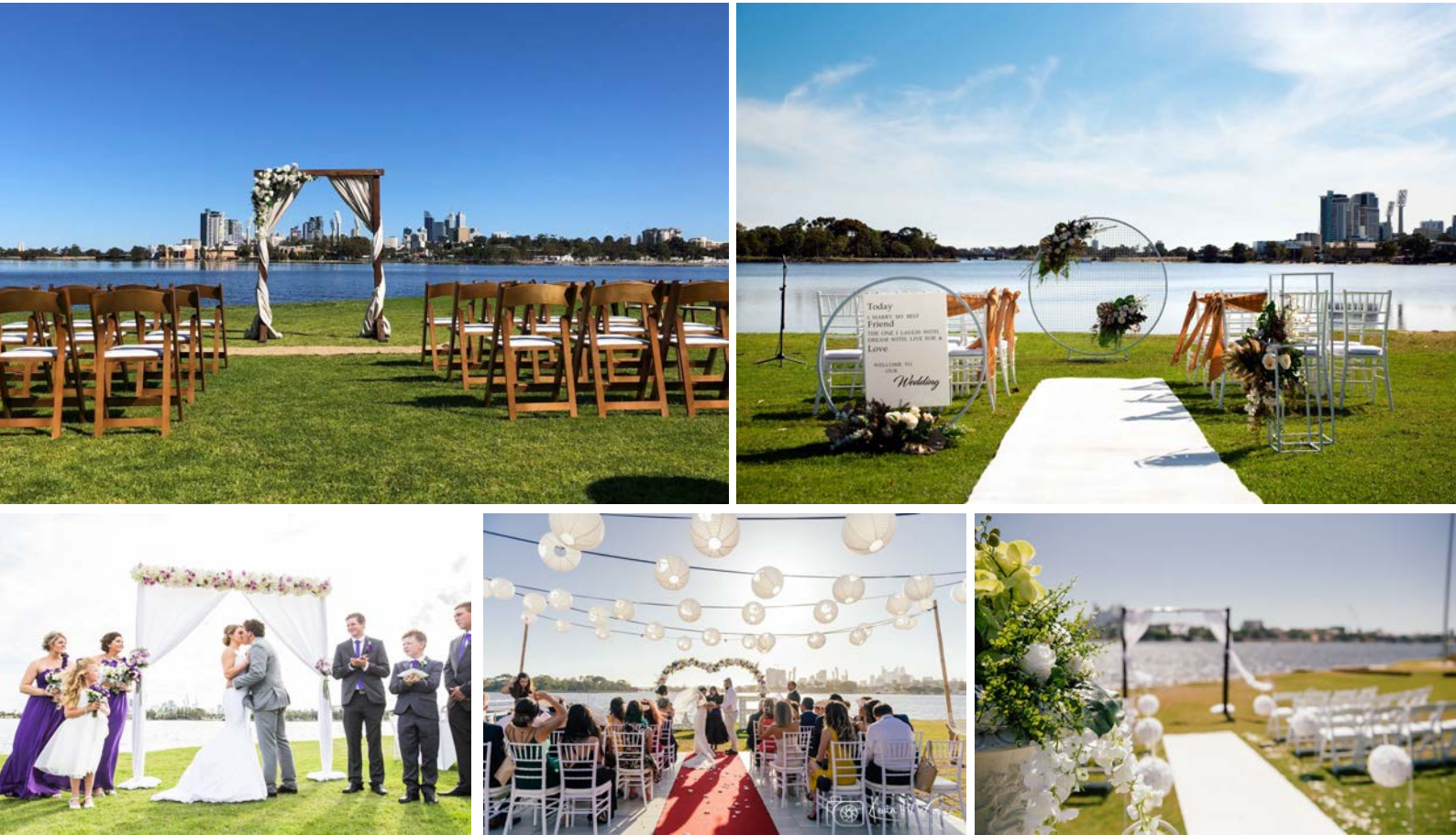
We are located in front of Crown Towers on the waterfront.

1 Camfield Drive,  
Burswood WA 6100



# WEDDING *Ceremonies*

A picturesque backdrop for your ceremony on our exclusive and private lawn area



Say 'I Do' to the love of your life with gorgeous views of the Swan River and Perth city skyline as your backdrop. Situated on the water's edge, the exclusive and private lawn area is a photographers dream.

Please speak to your wedding coordinator for a list of our preferred suppliers that come thoroughly recommended to ensure you won't be disappointed.

Please note there is no additional venue charge to have your wedding ceremony here with your reception.



# Set Menu

\$125 per person

## ENTREE

Charcuterie board - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, assorted artisan breads & biscuits to share

## MAIN (Alternate Service)

Tarragon roasted chicken breast - salt roast potatoes, buttered broccolini & porcini cream sauce

Amelia Park beef fillet char grilled - salt roast potatoes, buttered broccolini & porcini cream sauce

## DESSERT

Chocolate & salted caramel fondant, pistachio ice-cream, honeycomb

## TO FINISH

Tea & coffee

## BEVERAGES 5 hour standard beverage package

Redbank 'Emily' Chardonnay Pinot Noir, NV, King Valley, VIC

Redbank Sauvignon Blanc, King Valley, VIC

Hayshed 'Pitchfork' Pink Moscato, Margaret River, WA

Redbank 'Long Paddock' Merlot, King Valley, VIC

Gage Roads 'Hello Sunshine' Apple Cider 5%

Gage Roads Alby Crisp Lager 3.5%

Gage Roads Alby Draught 4.2%

Assorted Soft Drinks & Juices

(Include a 6-hour beverage package for an additional \$10 per person)



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# Set Menu

## *Package Additions*

customise your package!

- Add Tiffany chair - \$6 pp
- Add 3 x canapes on arrival - \$12 pp
- Premium beverage package upgrade – \$11 pp
- Deluxe beverage package upgrade – \$21 pp
- Choice of main meal – \$10 pp
- Alternative drop for entrée - \$5 pp
- Alternative drop for dessert – \$5 pp
- Cheese plate for table – \$9 pp



# Plated Menu

## starter - shared

Oven baked Turkish bread - balsamic, olive oil, beetroot tzatziki and roasted red capsicum dip \$8

## entrees

### COLD

Charcuterie board - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, assorted artisan breads & biscuits \$18

Maple roasted pumpkin - wild rocket feta salad, toasted pepitas & aged balsamic \$17

Beetroot carpaccio - local goat's cheese, toasted walnuts, orange & baby herbs \$19

Caprese Salad - Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto \$20

Classic prawn cocktail - avocado, shredded iceberg, lemon & baby herbs \$22

### HOT

Creamy cauliflower & leek soup - truffle oil & chives \$17

Pumpkin ravioli - vine roasted tomato sauce fresh basil & parmesan \$18

Creamy beef ragu - fusilli pasta, baby spinach, parmesan & olive oil \$19

Moroccan spiced chicken salad - quinoa tabbouleh, kale & harissa yoghurt \$21



# Plated Menu



## mains

Penne all'arrabiata - eggplant, basil, chilli, parmesan & olive oil (Vegan Option) \$24

Middle eastern spiced chicken - saffron, almond, lemon couscous with fresh herb butter \$35

Tarragon roasted chicken breast - salt roast potatoes, buttered broccolini & porcini cream sauce (GF) \$38

Slow braised beef cheeks - soft parmesan polenta, green beans & rosemary jus (GF) \$40

Crispy skin Tasmanian salmon - creamy mash potato, asparagus & chive butter sauce \$44

Duck confit - sweet potato puree, buttered green beans & cherry shallot sauce \$44

Pan fried pink snapper - cumin roasted carrots, asparagus, lemon & baby herbs \$48

Amelia Park beef fillet - char grilled, salt roast potatoes, buttered broccolini & porcini cream sauce \$48

Grilled WA Cone Bay barramundi - tomato, red onion & preserve lemon salsa \$42

Brioche herb crusted Dorper lamb rack - creamy mash potato, roasted red capsicum, buttered green beans & thyme jus \$49

## side salad (Please choose one)

Fresh garden salad, French dressing

Greek salad, local olives & Danish feta

Caesar salad, candied bacon & garlic croutons

Wild rocket, pear, parmesan salad, aged balsamic

Tomato, red onion, grilled chorizo, sherry vinaigrette



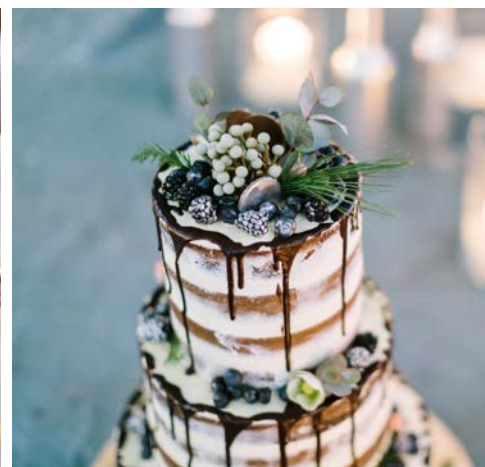
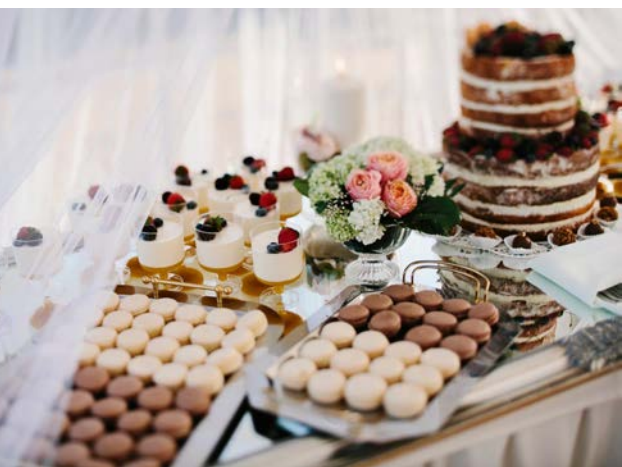
# Plated Menu

## desserts

- Lemon tart - vanilla cream, raspberry sauce, mint \$20
  - Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread's \$20
  - Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream \$21
  - Smashed meringue - passionfruit cream, mango gelato, blueberries (GF) \$21
  - Buttermilk panna cotta - rhubarb & strawberry jam, almond biscotti (GF) \$21
  - Raspberry tart - mascarpone, vanilla cream \$20
  - Chocolate salted caramel fondant - pistachio ice-cream, honeycomb \$21
  - Strawberry cheesecake - strawberry coulis \$20
  - Clients own wedding cake - whipped cream & marinated berries \$10
- All desserts include tea & coffee

## assorted cheese plate

Godminster organic cheddar (England), Fourme D'ambert blue (France), Tarrago River triple brie (Australia) \$9



## childrens menu (under 12yrs - \$35)

MAIN (please choose)

- Crispy fried chicken pieces - French fries, salad & tomato sauce OR
- Battered fish pieces - French fries, salad & tomato sauce

DESSERT (please choose)

- Vanilla bean ice-cream - chocolate sauce & wafer
- OR
- Fresh fruit salad - fruit sorbet (DF)

Includes soft drinks

# Buffet selection

\$68 per person (minimum of 50 people)

## roast choice of two

Roasted sirloin of beef - pan gravy with horseradish cream  
Champagne ham - honey & mustard glazed  
Roast lamb leg - rosemary and garlic, mint sauce  
Slow roasted pork shoulder - spiced apple sauce

## sides choice of two

Roasted baby potatoes - garlic & herb  
Creamy potato, sage & onion gratin  
Honey & thyme roasted butternut pumpkin  
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary  
Buttered carrots & green stringless beans, flaked almonds  
Freshly steamed mixed vegetables, olive oil & sea salt  
Traditional English cheddar cauliflower cheese  
Mashed sweet potato with nutmeg & butter

## hot dish choice of one

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan  
Moroccan spiced vegetable tagine - lemon herb cous cous, flaked almonds & apricots  
Chicken Rogan josh, fresh tomato, coriander & saffron rice  
Spicy beef chili con carne, red kidney beans & steamed rice

## salads choice of three

Kipfler potato salad, eggs, mustard, capers and parsley  
Red cabbage coleslaw - lemon mayonnaise & chives  
Caesar salad, candied bacon & garlic croutons  
Bocconcini, tomato & basil pasta salad, lemon & olive oil  
Greek salad - local olives & Danish feta  
Fresh garden salad - French dressing  
Warm bread & butter

## dessert

Assorted cakes, cheesecakes, seasonal fruit platter with vanilla whipped cream

Tea & Coffee

# Premium Buffet

*selection*

\$92 per person (minimum of 50 people)



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## to start

Choice of 3 x canapes on arrival

OR

Turkish Bread Platter - warm freshly baked Turkish bread, virgin olive oil, balsamic & homemade dips (shared)

## roast

 choice of two

Roasted sirloin of beef - pan gravy with horseradish cream

Champagne ham - honey & mustard glazed

Roast lamb leg - rosemary and garlic, mint sauce

Slow roasted pork shoulder - spiced apple sauce

## sides

 choice of three

Roasted baby potatoes - garlic & herb

Creamy potato, sage & onion gratin

Honey & thyme roasted butternut pumpkin

Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary

Buttered carrots & green stringless beans, flaked almonds

Freshly steamed mixed vegetables, olive oil & sea salt

Traditional English cheddar cauliflower cheese

Mashed sweet potato with nutmeg & butter

## hot dish

 choice of two

Ricotta, spinach & pumpkin cannelloni - grated parmesan

Moroccan spiced vegetable tagine - lemon herb cous cous, flaked almonds & apricots

Chicken Rogan josh, fresh tomato - coriander & saffron rice

Spicy beef chili con carne - red kidney beans & steamed rice

Grilled Tasmanian salmon - lemon butter sauce & fresh herbs

## salads

 choice of three

Kipfler potato salad, eggs, mustard, capers and parsley

Red cabbage coleslaw - lemon mayonnaise & chives

Caesar salad, candied bacon & garlic croutons

Bocconcini, tomato & basil pasta salad, lemon & olive oil

Greek salad - local olives & Danish feta

Fresh garden salad - French dressing

Warm bread & butter

## dessert

Assorted cakes, cheesecakes and seasonal fruit platter with vanilla whipped cream

Tea & Coffee

# Canape Menu

6 choice menu - \$38 per person

8 choice menu - \$45 per person

10 choice menu - \$51 per person

Salt & pepper squid - chilli & honey dipping sauce  
Beer battered snapper pieces - tartare sauce  
Baked Ceduna oysters - pancetta & balsamic (GF)  
Freshly shucked oysters - lemon & shallot dressing (GF)  
Wild mushroom & mozzarella arancini - truffle emulsion (V)  
Crispy fried buttermilk chicken - hot sauce  
Potato spun prawn cutlet - coconut & lime  
Mac & cheese jalapeno bites - green tabasco (V)  
Greek style lamb koftas - tzatziki & lemon (GF)  
Chilli & cheese pastry dogs - American mustard  
Mini steamed BBQ pork buns - plum sauce  
Curry puffs - green chilli chutney (V)  
Cocktail sausage rolls - smokey BBQ sauce  
Whipped goat cheese & beetroot tartlet - onion jam, baby herbs  
Assorted sushi - pickled ginger & soy sauce (V, GF)  
Mixed rice paper rolls - ponzu (V, GF)  
Beef & beer mini pies - smoked tomato relish  
Crispy fried tamarind prawn rolls - lemongrass  
Indian spiced red lentil mini pies - mango salsa (Vegan)  
Lamb and rosemary mini pies - beetroot chutney  
Avocado, lime & chilli quinoa crisp (Vegan, GF)  
Smoked salmon charcoal cones - crème fraiche  
Crispy fried vegetable spring roll - peanut sauce (V)  
Polenta & parmesan crumbed zucchini fritters - saffron aioli (V)  
Smashed pea, mint & lemon bruschetta - grated pecorino (V)  
Roasted capsicum, zucchini, olive & tomato pizza (V)  
Asian duck rillettes - cucumber, spring onion & coriander (GF)  
Grilled chorizo - lemon & parsley  
Vegetable cornish pasty - HP sauce (V)

## Dessert Canapes

Mini chocolate & coffee éclairs  
Assorted petit fours  
Mixed mini macarons  
Assorted piccolo gelato cones  
Mini jam donuts - vanilla cream sauce  
Local Baklava & lady fingers  
Tea & Coffee

All cocktail menus are served over a 1.5 - 2 hour duration

# Cocktail *food* stations



## **Grazing \$18pp**

Charcuterie table - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, assorted artisan breads & biscuits to share

## **Cold Seafood \$35 pp**

Tiger prawns - citrus, olive oil, chilli and parsley  
Fresh Smokey Bay oysters - tobacco & lime  
Tasmanian smoked salmon - fresh lemon  
Mediterranean marinated octopus - kalamata olives  
Warm bread

## **Italian \$26 pp**

Traditional Italian meatballs - rich tomato sugo, parmesan & oregano  
Classic fusilli arrabiata - baby spinach, pecorino (V)  
Caprese salad - fresh basil, virgin olive oil  
Italian orzo salad - fresh mint, balsamic, lemon  
Warm ciabatta

## **Indian \$24 pp**

Chicken korma curry - coconut, ginger & cardamom scented rice  
Spicy red lentil dahl with spinach and fresh coriander (Vegan)  
Vegetable samosas  
Pappadums, chutneys & raita

## **Mexican \$22 pp**

Spicy beef chilli con carne - red kidney beans & steamed rice (GF)  
Mexican bean casserole (Vegan) - corn chips  
Monterey Jack cheese, sour cream, guacamole, tomato salsa & fresh lime

## **Seafood \$30 pp**

Beer battered barramundi - saffron tartare sauce  
Fried calamari - cumin salt & romesco sauce  
Salmon & prawn alla bursara - tomato, chilli, white wine  
Garlic & rosemary roasted potato bits

## **Moroccan \$28 pp**

Lamb tagine - tomato, dates & fresh coriander (GF)  
Spiced vegetable tagine - baby spinach (GF, V)  
Lemon herb cous cous - flaked almonds & apricots (V)  
Cucumber, tomato & mint salad  
Cumin spiced creamy eggplant dip - charred flat bread

## **Substantial bowl meals**

Creamy pumpkin & fetta risotto - wild rocket (GF, V) \$12  
Spicy beef chilli con carne - steamed rice & guacamole \$13  
Slow braised beef cheeks - horseradish mash & and parsley \$15  
Thai green chicken curry - coconut rice & coriander \$15  
Nicoise salad - crispy skinned salmon & lemon butter \$17  
Grilled lamb cutlets - ratatouille & basil \$18

Choice of two bowl meal options an additional \$2 pp

## BEVERAGE PACKAGES

	Standard	Premium	Deluxe
Two Hours	\$39.00	\$43.00	\$51.00
Three Hours	\$43.00	\$49.00	\$60.00
Four Hours	\$47.00	\$55.00	\$69.00
Five Hours	\$51.00	\$61.00	\$72.00
Six Hours	\$55.00	\$66.00	\$78.00

### STANDARD PACKAGE

Redbank 'Emily' Chardonnay Pinot Noir, NV, King Valley, VIC  
 Redbank Sauvignon Blanc, King Valley, VIC  
 Hayshed 'Pitchfork' Pink Moscato, Margaret River, WA  
 Redbank 'Long Paddock' Merlot, King Valley, VIC  
 Gage Roads 'Hello Sunshine' Apple Cider 5%  
 Gage Roads Alby Crisp Lager 3.5%  
 Gage Roads Alby Draught 4.2%  
 Assorted Soft Drinks & Juices



### PREMIUM PACKAGE

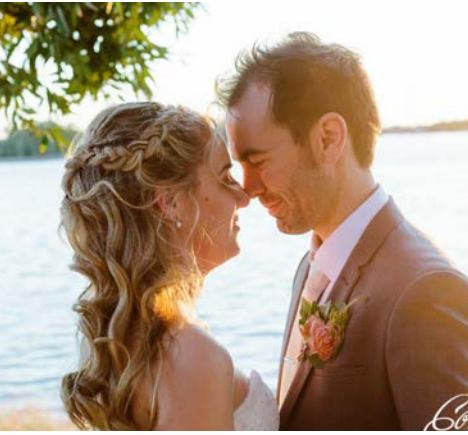
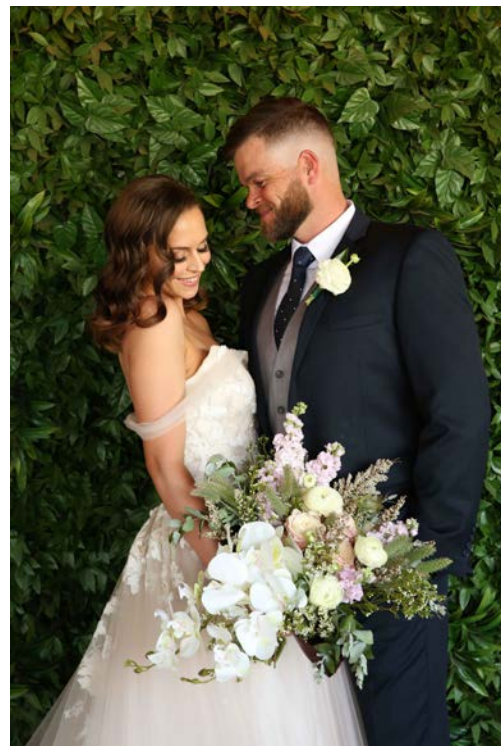
Dunes & Greene Chardonnay Pinot Noir, NV, Eden Valley, SA  
 West Cape Howe Sauvignon Blanc, Mount Barker, WA  
 West Cape Howe Moscato, Mount Barker, WA  
 West Cape Howe Tempranillo, Mount Barker, WA  
 West Cape Howe Cabernet Merlot, Mount Barker, WA  
 Gage Roads 'Hello Sunshine' Apple Cider 5%  
 Great Northern Super Crisp 3.5%  
 Corona Extra 4.5%  
 Gage Roads 'Single Fin' Summer Ale 4.5%  
 Assorted Soft Drinks & Juices

### DELUXE PACKAGE

Corte Giara Prosecco Millesimato Dry, ITA  
 Saint Clair Sauvignon Blanc, Marlborough, NZ  
 Vasse Felix 'Filius' Chardonnay, Margaret River, WA  
 West Cape Howe Rose, Mount Barker, WA  
 Saint Clair Pinot Noir, Marlborough, NZ  
 Vasse Felix Cabernet Sauvignon, Margaret River, WA  
 Gage Roads - Hello Sunshine Apple Cider 5%  
 Peroni Nastro Leggara 3.5%  
 Peroni Nastro Azzuro 4.7%  
 Gage Roads 'Single Fin' Summer Ale 4.5%  
 Asahi Super Dry 5%  
 Assorted Soft Drinks & Juice



• All prices are based on a per person costing. Beverages and Prices are subject to market availability and may vary on some items. Consumption Packages are available on request; please speak to your coordinator about terms and conditions



# TERMS AND CONDITIONS

The Burswood on Swan Team are delighted that you are interested in holding your wedding at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries. If dates have already been rescheduled due to COVID-19 and client then cancels, all monies will be retained by Burswood on Swan.
2. Confirmation of a booking occurs on receipt of a \$1,500 deposit payment and a completed booking form. Payment of your deposit is acceptance of these function terms & guidelines.
3. All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection, unless otherwise arranged with Burswood on Swan.
4. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required.
6. All payments made with credit cards incur a 3.0% surcharge. Burswood on Swan does not accept American Express or Diners Club.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes and the service equipment needed to provide your choice of food & beverages.
8. Minimum spends apply for Friday night and weekend bookings. Please see next page for minimum spend requirements.
9. Cocktail & Canapés Terms and Conditions: Cocktail Receptions held between September and April over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 8 cocktail items and one food station.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' Guests.
11. Function Times. For lunchtime bookings: access to the room is from 10.00am the morning of the function. Lunchtime functions must conclude by 4.00pm. Evening bookings: access to the room is from 5.00pm, and evening functions are required to conclude at 12.00am. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms.
12. Burswood on Swan reserves the right to increase the package prices at any time without prior notification.
13. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
14. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
15. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event.
16. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' Guests, Invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.
17. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Burswood on Swan, over or above normal cleaning requirements.
18. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function.



## TERMS AND CONDITIONS CONT...

19. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

20. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.

21. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.

22. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as "low fat" or "low sugar" will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.

23. Any Dietary Requirements needed when having a plated menu will be charged at an additional \$15 per person.

24. No artificial petals, confetti, glitters, rice or other items are to be used on Burswood on Swan's grounds or in the room. Some organic material may be used on the grounds but only with prior permission from the venue management.

\*Minimum Spends apply for Friday and Saturday evening bookings:

January	Friday \$6,000	Saturday \$8,000
February	Friday \$8,000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8,000	Saturday 10,000
May	Friday \$6,000	Saturday \$8,000
June	Friday \$6,000	Saturday \$8,000
July / August	N/A	
September	Friday \$6,000	Saturday \$8,000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000 — The last Saturday in November \$25,000
December	Friday \$20,000	Saturday \$25,000

\*All minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information. In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancellations will not be accepted. The following cancellation fees and charges apply:

13 months+	Deposit refunded in full
12 months — 3 months	No refund of deposit
3 months — 1 month	25% of the estimated total amount payable
1 month — 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable

*We love it, book us in...*

Upon receipt of this form and a deposit we will confirm your booking for you.

Date of Wedding: \_\_\_\_\_

Couple's Names: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Email Address: \_\_\_\_\_

Mobile (main contact) : \_\_\_\_\_

Mobile (second contact) : \_\_\_\_\_

Postal Address: \_\_\_\_\_

Post Code: \_\_\_\_\_

How did you hear about Burswood on Swan: \_\_\_\_\_

\_\_\_\_\_

## **BOOKING DETAILS**

Number of Guests Expected: \_\_\_\_\_

Do you wish to use Burswood on Swan for your ceremony? YES NO

Ceremony Start Time : \_\_\_\_\_

Venue Hire: Lawn Area Swan Room 3/4 Venue Full Venue

Reception: Seated Cocktail

Expected Start Time: \_\_\_\_\_

Expected Finish Time: \_\_\_\_\_

Comments: \_\_\_\_\_

\_\_\_\_\_

Have you read and agreed to our terms and conditions? YES NO

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Name: \_\_\_\_\_