



## corporate function packages 2010

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The Breakwater  
58 Southside Drive  
Hillarys Boat Harbour  
HILLARYS WA 6025

# canapé menus

*Available in Reids Lounge & the Akoya Suite  
Minimum of four pieces per person per hour of function*

## Cold Selection

\$3.5 per piece

Seared beef on garlic crouton with tomato béarnaise  
Roma tomato, feta, & red onion bruschetta  
Assorted sushi, wasabi & soy  
Smoked chicken & avocado on crouton  
Smoked salmon & horse radish mousse tartlet, almond & dill  
Pickled herring olive skewer  
Roasted lamb on garlic crouton  
Vietnamese rice paper rolls  
Thai beef salad  
Vegetable frittata  
Tandoori chicken wrap  
Swimmer crab & avocado tartlet, king island crème fraiche  
Fresh natural oysters with lemon  
Caramelized red capsicum & rosemary filoette  
Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze  
Toasted brioche with anchovy and kalamata olive pesto

## Hot Selection

\$4 per piece

Arancini (risotto balls) capsicum aioli  
Lamb kafta  
Marinated beef skewers  
Crumbed reef fish goujons, lemon mayonnaise  
Salt & pepper tiger prawns, chilli jam  
Chicken wantons  
Gourmet mini quiche lorraine  
Indian spiced lentil & vegetable filo parcels  
Lamb skewers, minted yoghurt dip  
Vegetable spring rolls, soy dipper  
Lemon pepper fried squid  
Satay chicken skewers  
Steamed scallop dumpling with pickled vegetables  
Gourmet mini pies, tomato sauce  
Gourmet mini sausage rolls  
Crispy duck & native plum dumpling, chilli lime dip  
Hot sugar glazed pork skewers  
Thai fish cakes  
Three cheese beignets, tomato coulis  
Zucchini & sweet corn fritters, roasted pepper relish

Natural oysters, fresh lime

\$36/doz

## Optional Accompaniments

- Mezze plate, flat bread, olives, feta & dips \$19.5 each
- Platter of antipasto with flat bread \$24 each
- Platter of fine Australian cheese \$75 each
- Chef's dessert selection \$3.5 each per person

# cocktail package

\$72 per person, minimum of 30 guests

*Available in Reids Lounge & the Akoya Suite*

Select eight from the following cold selection

Seared beef on garlic crouton with tomato béarnaise  
 Roma tomato, feta, & red onion bruschetta  
 Assorted sushi, wasabi & soy  
 Smoked chicken & avocado on crouton  
 Smoked salmon & horse radish mousse tartlet, almond & dill  
 Pickled herring olive skewer  
 Roasted lamb on garlic crouton  
 Vietnamese rice paper rolls  
 Thai beef salad  
 Vegetable frittata  
 Tandoori chicken wrap  
 Swimmer crab & avocado tartlet, king island crème fraiche  
 Fresh natural oysters with lemon  
 Caramelized red capsicum & rosemary filoette  
 Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze  
 Toasted brioche with anchovy and kalamata olive pesto

Select eight from the following hot selection

Arancini (risotto balls) capsicum aioli  
 Lamb kafta  
 Marinated beef skewers  
 Crumbed reef fish goujons, lemon mayonnaise  
 Salt & pepper tiger prawns, chilli jam  
 Chicken wantons  
 Gourmet mini quiche lorraine  
 Indian spiced lentil & vegetable filo parcels  
 Lamb skewers, minted yoghurt dip  
 Vegetable spring rolls, soy dipper  
 Lemon pepper fried squid  
 Satay chicken skewers  
 Steamed scallop dumpling with pickled vegetables  
 Gourmet mini pies, tomato sauce  
 Gourmet mini sausage rolls  
 Crispy duck & native plum dumpling, chilli lime dip  
 Hot sugar glazed pork skewers  
 Thai fish cakes  
 Three cheese beignets, tomato coulis  
 Zucchini & sweet corn fritters, roasted pepper relish

## Dessert

Chef's selection of four desserts  
 Freshly brewed coffee & teas

# lunch & dinner set menus

*Available in Reids Lounge & the Akoya Suite  
Minimum of 30 guests*

## Menu One | three courses

\$64

Chef's gourmet canapés on arrival  
Freshly baked bread rolls

### Entrée

Selection of oven baked Turkish bread & dips

### Main

Roasted vegetable & pesto filo parcel with herb crème fraiche  
or

Mt barker chicken breast, sweet potato galette, pancetta wrapped asparagus,  
tarragon cream sauce  
or

Fillet of snapper on creamy mash, citrus butter and asparagus

### Dessert

Caramelized apple & almond semifredo millefeuille, rhubarb jelly, lavender honey

Freshly brewed coffee or tea

## Menu Two | three courses

\$72

Chef's gourmet canapés on arrival  
Freshly baked bread rolls

### Entrée

Tempura camarvon tiger prawns, wasabi mayonnaise, wilted bok choy  
or  
Panko crumbed king island brie, pear & walnut salad, rosella chutney

### Main

Fish of the day  
or

300gm black angus scotch fillet, creamy mash, green beans & red wine jus  
or

Mt barker chicken breast, sweet potato galette, pancetta wrapped asparagus,  
tarragon cream sauce

### Dessert

Steamed sticky date pudding, vanilla anglaise & butterscotch ice cream

Freshly brewed coffee or tea

Menu Three | three courses

\$78

Chef's gourmet canapés on arrival  
Freshly baked bread rolls

Entrée

Tian of tasmanian salmon, cucumber, melon, chervil, pink peppercorn  
or  
Poached chicken salad, tatsoi & crispy noodle salad, hot & sour dressing

Main

Fish of the day  
or  
Mint & macadamia crusted lamb loin, roasted kipfler potatoes, crushed peas,  
baby carrots, red currant jus  
or  
300gm black angus scotch fillet on creamy mash, green beans & red wine jus  
or  
Mt barker chicken breast, sweet potato galette, pancetta wrapped asparagus,  
tarragon cream sauce

Dessert

Pear, walnut & gingerbread pudding, brandied fig ice cream  
or  
Apple & strawberry crumble, thick creamy custard & vanilla bean ice cream

Freshly brewed coffee or tea

Mezze - flat bread, olives, feta, dips  
Greek Salad  
Steamed vegetables

\$4.5 per person  
\$9 each  
\$9 each



# akoya suite breakfast

## Traditional breakfast

\$35 per person

*Minimum 30 guests*

### On the table

Fruit platter  
 Selection of cereals  
 Croissant, muffins and Danish pastries  
 Preserves & honey

### Choose one of the following items:

- Crispy bacon, pork sausages, roma tomatoes, mushroom, house baked beans, toasted english muffin, egg (poached or scrambled)
- Eggs Benedict, prosciutto, baby spinach, hollandaise sauce
- Frittata, field mushrooms, asparagus, ricotta, basil, rocket, on toast, chive crème fraiche
- Pancakes with berry compote, vanilla bean ice-cream
- Eggs Florentine, toasted English muffins, smoked salmon, baby spinach, hollandaise sauce

### Beverages

Apple & orange juice  
 Brewed coffees & teas

Tea & coffee station available with registration \$3 per person  
 Additional hot option \$6.00 per person

## Cocktail breakfast

\$45 per person

*Minimum 40 guests*

Ham & cheese croissant  
 Mediterranean frittata  
 Egg tartlet with cherry tomatoes & chives  
 Dill pancakes with Tasmanian smoked salmon  
 Mini apple & blackberry crumbles, king island cream  
 Fruit skewers  
 Mini fruit tart  
 Mini muffin

Brewed coffee & tea and selection of juices

# conference lunches

## Tea breaks

Brewed coffee & teas, accompanied by:	
Fresh baked biscuits	\$7 per person
Fresh baked muffins	\$7 per person
Fresh baked scones with jam & cream	\$7 per person
Chef's sweet selections cakes/pastries	\$10 per person
Finger sandwiches	\$10 per person
Fresh sliced fruit	\$8 per person
Brewed coffee & teas	\$3 per person

## Working luncheon

\$36 per person

- Finger sandwiches
- Warm quiches
- Gourmet Pizza
- Fresh bowl of salads
- Chef's dessert selection
- Fruit platter
- Cheese platter
- 
- Brewed coffee & teas

*Alternatively have lunch in Ishka Restaurant and pre-select from the restaurant menu*

### Additional beverages

- Juices \$10 per carafe
- Soft drinks \$10 per carafe

# corporate day package

*9am to 5pm*

*Minimum of 20 guests*

*Room hire , lectern & microphone included in package rate*

## Package

\$60 per person

### **On arrival**

Fresh brewed coffee & teas

### **Morning tea**

Fresh baked muffins or scones, coffees & teas

### **Working lunch**

Finger sandwiches

Warm quiches

Gourmet Pizza

Fresh bowl of salads

Chef's dessert selection

Fruit platter

Cheese platter

Coffees & teas

Juices

### **Afternoon tea**

Freshly baked biscuits, coffees & tea

### *Additional AV Equipment Hire:*

Projector Screen \$70

Data Projector \$200

# beverage packages

Beverage packages are available for private functions only. Minimum 30 people.

## PACKAGE ONE

Trilogy Cuvee Brut Sparkling  
Barossa Valley, South Australia

Select one white, & one red from the following list:

The Breakwater Sauvignon Blanc  
Frankland River, Western Australia  
The Breakwater Chardonnay  
Frankland River, Western Australia  
The Breakwater Cabernet Merlot  
Frankland River, Western Australia  
The Breakwater Shiraz  
Frankland River, Western Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken  
Boags Draught  
Tooheys Extra Dry  
James Squire Golden Ale  
Hahn Super Dry  
Hahn Premium Light

## PACKAGE TWO

Duetz Marlborough Cuvee Sparkling  
Marlborough, New Zealand

Select one white, & one red from the following list:

Xanadu Semillon Sauvignon Blanc  
Margaret River, Western Australia  
Orlando St Hilary Chardonnay  
Padthaway, South Australia  
Clairault Cabernet Sauvignon  
Margaret River, Western Australia  
Gramps Shiraz  
Barossa Valley, South Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken  
Boags Draught  
Tooheys Extra Dry  
James Squire Golden Ale  
Hahn Super Dry  
Hahn Premium Light

## PACKAGE THREE - Premium

Chandon Brut NV  
Yarra Valley, Victoria

Select one white, & one red from the following list:

Domaine Chandon Yarra Chardonnay  
Coldstream, Victoria  
Stoneleigh Rapaura Sauvignon Blanc  
Marlborough, New Zealand  
Domaine Chandon Heathcote Shiraz  
Coldstream, Victoria  
Cape Mentelle 'Trinders' Cabernet Merlot  
Margaret River, Western Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken  
Boags Draught  
Tooheys Extra Dry  
James Squire Golden Ale  
Hahn Super Dry  
Hahn Premium Light

## PACKAGE FOUR – Ultra Premium

Select one champagne from the following list:

Veve Clicquot Yellow Label Brut NV  
Reims, France  
Moët & Chandon NV  
Epernay, France  
Perrier Jouet Grand Brut NV  
Epernay, France

Select one white, & one red from the following list\*:

Cloudy Bay Sauvignon Blanc  
Marlborough, New Zealand  
Cape Mentelle Chardonnay  
Margaret River, Western Australia  
St. Hugo Cabernet Sauvignon  
Barossa Valley, South Australia  
Cape Mentelle Shiraz  
Margaret River, Western Australia

Penfolds Grandfather Tawny Port  
Magill, South Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken  
Boags Draught  
Tooheys Extra Dry  
James Squire Golden Ale  
Hahn Super Dry  
Hahn Premium Light

\* Both red & both white wines can be selected and all four wines poured for an extra \$5 per guest

FUNCTION DURATION	PACKAGE ONE	PACKAGE TWO	PACKAGE THREE	PACKAGE FOUR
Two hours	31	40	54	75
Three hours	35	44	58	83
Four hours	39	48	62	89
Five hours	43	52	66	95
Six hours	46	55	69	100

Beverages are also available on a consumption basis. No BYO beverages.

Drinks that are not included in the beverage package (i.e. Spirits) are available from the bar.

# beverage package – add on's

*Available to be added to an existing beverage package.*

## SPIRITS PACKAGE – add on

### Spirits Included:

Absolut Vodka  
Beefeater Gin  
Chivas Regal Scotch  
Havana Club Rum  
Wild Turkey Bourbon

FUNCTION DURATION	PACKAGE ONE and SPIRITS	PACKAGE TWO and SPIRITS	PACKAGE THREE and SPIRITS	PACKAGE FOUR and SPIRITS
Two hours	47	56	72	91
Three hours	59	68	84	107
Four hours	69	78	94	119
Five hours	79	88	104	131
Six hours	86	95	111	140

## BOTTLED BEER – add on

### Beers (select two):

Corona  
Peroni Leggara  
Boags Pure  
Budweiser

FUNCTION DURATION	BOTTLED BEER Extra
Two hours	6
Three hours	9
Four hours	12
Five hours	15
Six hours	18

## BOTTLED WATER – add on

### Water Included:

Voss Artesian Sparkling Mineral Water (800ml)  
Voss Artesian Still Mineral Water (800ml)

FUNCTION DURATION	BOTTLED BEER Extra
Two hours	2
Three hours	3
Four hours	4
Five hours	5
Six hours	6

# private function capacity & price

## room hire

	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
	\$750	\$500	\$1200

## room capacities

Layout	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
Theatre Style	140	n/a	n/a
Open Rounds (cabaret style)	80	n/a	n/a
Luncheon / Dinner (no AV, no dance floor)	100	40 (Monday - Friday)	180
Cocktail Style	167	140	300
Wedding Reception (inc. bridal table)	100	n/a	165

Akoya Suite room hire rate includes access to western balcony, standard staffing, white or black linen, lectern with microphone, and dance floor.

Reid's Function Lounge room hire rate includes access to balcony, standard staffing.

## minimum spend requirements

Minimum spend on room hire, food and beverages is required for use of private function areas

	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
<b>DAY EVENT</b>			
Monday to Thursday	\$1500	\$1000	\$2000
Friday & Saturday	\$3000	\$1500	\$4000
Sunday	\$3000	\$4500 (limited availability)	\$10000 (limited availability)
<b>EVENING EVENT</b>			
Monday to Thursday	\$2000	\$1500	\$3500
Friday & Sunday	\$7000	\$3000	\$12000
Saturday	\$10000	\$4500	\$14000

Long weekend Sundays require the minimum spend of a Saturday

Long weekend Mondays require the minimum spend of a Sunday

Minimum spend does not apply to 'Winter Wedding' and 'Mid-week Wedding' packages, except on public holidays

# facilities

## **TABLES**

Our standard tables are round, and seat up to 11 guests. Rectangular tables and tables of other sizes are available at a cost of \$25 per table, subject to availability.

## **LINEN**

Our standard table clothes are available in white or black, along with white napkins. Alternative linen colours are available, price upon request.

## **DANCEFLOOR**

The venue has a built in dance floor in both Reids Function Lounge, and the Akoya Suite. No additional cost.

## **AUDIOVISUAL**

A lectern and microphone are included for functions if required. A projector and screen are available at an additional cost of \$270

## **PARKING**

Free parking is available in the sign posted areas in both north side (near bridge) and south side car parks.

## **TAXIS**

There is a "Cab Spot" located on the north side of the bridge, Cab Spot number 1119. A taxi rank is also available near the south side car park. Venue staff will be happy to call for a taxi to the cab spot on your behalf.

# recommended suppliers

## **VENUE DECORATORS & EVENT STYLISTS**

Touched by Angels 9389 6011

## **AUDIO VISUAL & LIGHTING**

Megavision Sound & Lighting 9444 6556

## **DJ's**

Da Doo Ron Ron DJ's 1300 337 735  
Roadshow DJ's 1300 662 800  
Extended Play 9286 4433

## **CAKES**

Chocolate Art 9409 3570  
Cupids Delight 9494 1794  
Glory Box 9207 0076  
Takes the cake 0450 045 040

## **FLORIST**

Linda Green 0411 729 338

## **CHARTER & BOAT CRUISE**

Mills Charters 9246 5334

## **PHOTOGRAPHER**

Squint 0423 734 700

## **MUSIC**

Wonderful with Wine 0411 344 665

# event terms and conditions

## STANDARD EVENT DURATION

Breakfast	2.5 hours
Lunch	4 hours
Dinner	5 hours
Cocktail	4 hours
Wedding	6 hours
Corporate Day	8 hours

## AUDIO VISUAL EQUIPMENT

Should you require specific audiovisual equipment, we can arrange hire, set up, and operation if required. Audiovisual providers organized by the client are required to contact the function coordinator a minimum of 5 days prior to the event. Administration charge is applicable to all hired equipment or services organized by the breakwater function coordinators. This will be included in any prices quoted.

## SEATING PLANS & MENUS

We will provide typed menus and a seating plan for your function or reception. It is the client's responsibility to provide in electronic format a clearly typed guest list/ seating plan 5 days prior to the event. You are welcome to e-mail or provide this on a cd or usb for your coordinator to print prior to the function. An administration fee will apply to any information not provided in this way.

## DISPLAY & SIGNAGE

Nothing is to be nailed, screwed, stapled, taped or fixed to any wall, door, surface, or part of the building. Management must approve all signage. No blue-tak can be stuck to walls.

## CAKES PROVIDED BY THE CLIENT

A standard \$5.00 per person will be charged for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert.

## RESPONSIBILITY AND DAMAGE

The client is responsible for the conduct of the client's guests & indemnifies the venue for all costs, expenses, damage & loss caused by any act made by the client or the client's guests.

The Breakwater does not accept responsibility for any client's property left on the premises prior to, during, or after a function.

All cakes, gifts, room decorations and other property need to be collected from the venue at the conclusion of the function, unless prior arrangements have been made.

Candles are allowed - however the flame must be enclosed in a vase, holder or similar (tea lights included). No smoke or dry ice machines are to be used without first obtaining written approval from your coordinator. No glitter.

## SECURITY BOND

The Breakwater reserves the right to request a security bond payable 14 days prior to the function to cover any potential damage that may occur. The cost of repairs will be deducted from this bond.

## SUPPLIERS & DECORATORS / DELIVERIES

The venue has no restrictions on suppliers, however all deliveries to the venue must be advised to the function coordinator prior, and marked with the name and date of the function. Deliveries must not arrive more than 24 hours prior to the event. Please advise delivery details, contact numbers and times of deliveries to be arranged. The suppliers are responsible for pickup and delivery within the venues guidelines, including any specialized installation required.

## LIQUOR LICENSING

Under the Liquor Control Act of Western Australia we have various obligations and reserve the right to refuse service of alcohol to persons if he/she is deemed to be intoxicated and may do harm to themselves, other patrons or property, or for any other reason permissible under the act or by law. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request. It is an offence to provide false identification.

## LIQUOR LICENSE AND EXTENDED TRADING PERMITS

Under the Liquor Control Act of Western Australia we are permitted to trade during certain permitted hours. The permitted hours are listed on the Liquor License which is on public display in the venue. If you wish for your function to extend beyond the permitted hours (i.e. past 11pm on Sundays), the venue will need to apply for an extended trading permit to the licensing authority. An application and administration fee will apply. You must advise the venue eight weeks prior to your function and pay the applicable fees if you wish for an application to be lodged. We have no control over the outcome of the application. The venue is not liable for any changes made by the licensing authority to the ongoing permitted hours of operation.

**BIRTHDAY CELEBRATIONS**

18th & 21st Birthday celebrations can be catered for in The Lower Deck Bar only.

**JUVENILES AT FUNCTIONS**

Guests under the age of 18 are welcome at private functions, however prior arrangement must be made with management. Juveniles must be accompanied by their parent or legal guardian at all times. Juveniles are permitted in the private function area where the function is being held, however they are NOT permitted in any of the other areas.

**BEVERAGES**

No BYO or individually purchased drinks for functions, All alcoholic beverages purchased must be consumed on the licensed premises only.

**DRESS CODE**

The Breakwater enforces a dress code. Please refer to our website, [thebreakwater.com.au](http://thebreakwater.com.au) for details.

# booking terms and conditions

**TENTATIVE BOOKING**

All tentative bookings will be held for up to two weeks, after which time the booking will be automatically cancelled. We will call you to confirm your booking if another inquiry is received for the same date within the two weeks. In such a circumstance, we would require your deposit within 48 hours.

**CONFIRMATION OF BOOKING**

A deposit is required within the above mentioned 2 week period to secure the booking. Confirmation cannot be assumed until a deposit is received together with a signed confirmation of reservation form.

**DEPOSIT REQUIREMENTS**

\$1,000

**CANCELLATION POLICY**

Written notice is required to cancel a booking. All deposits are non-refundable.

Between 3 months to 2 weeks prior 50% of the anticipated food & beverage account and venue hire will be charged.

0-14 days prior 100% of the total anticipated food & beverage account and venue hire will be charged.

**FINAL CONFIRMATION**

All final requirements are to be provided not less than 14 days prior to the function. We will draw up an event order detailing all arrangements and all costs. Please return a signed copy of the event order with any additions or amendments. If we do not receive a signed copy, then all arrangements will be carried out as per the initial event order.

A guaranteed number of guests attending the function is required by 12.00 noon, 3 working days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater.

**PAYMENT**

Upon confirmation of minimum attendance three days prior to the event, the client shall pay the full amount estimated for the function by cash, credit card or electronic funds transfer. Any additional costs incurred will be settled on the day at the end of the function. Credit card details will need to be provided on the booking confirmation form or on the day of the function to run accounts such as bar tabs. You authorize the Breakwater to charge any additional amounts for outstanding charges such as bar tabs to your credit card at the end of your function.

**PUBLIC HOLIDAYS**

A surcharge of 15% of the total account will be applicable for all functions held on public holidays.

**PRICING**

The Function Package Prices are produced for each year annually. The pricing for the function will be the applicable pricing for the year the function is held, regardless of the booking date. Prices are subject to change. All prices are inclusive of GST.

Diners & Amex card payments will incur a 3% surcharge.

**ACCEPTANCE OF EVENT AND BOOKING TERMS AND CONDITIONS**

Receipt of deposit is considered acceptance of Event Terms & Conditions and Booking Terms & Conditions.

Booking terms and conditions are subject to change. Please see our website for any updates.

# emergency procedures

In the event of an emergency, all patrons are required to follow the below procedures and any direction from fire wardens.

Please note the evacuation plans posted in the venue.

## **On hearing the alert tone**

(beep, beep, beep)

- Check for signs of fire and smoke in your area
- Move to the emergency exit on your floor and await further instructions

## **On hearing the evacuation tone**

(whoop, whoop, whoop)

- Evacuate by the emergency exit on your floor
- Exit in single file on the hand rail side of stairs
- No talking in the fire stairs other than fire wardens instructions
- No inappropriate items to be taken into stairs. Eg no drinks

## **Do not use lifts**

- Assemble at assembly areas as per the evacuation plans clearly posted around the venue.
- Report any missing persons to the fire brigade or warden

**If first aid or medical attention is required, contact a duty manager or fire warden immediately**

# Confirmation of Reservation

Please complete and return to ensure confirmation of your reservation at The Breakwater.

Fax to The Breakwater on (08) 9448 6000 or email to [functions@thebreakwater.com.au](mailto:functions@thebreakwater.com.au)

## Contact details

Contact Name	Phone Number
Address	
Post Code	
Mobile Number	Fax Number
ABN	ACN
Email	

## Function Details

Day of Function	Date of Function
Commencement Time	Conclusion Time
Type of Function	Approx. Number of Guests
Name of Function (For Notice Board)	
Contact on the day	Mobile Number

## Payment Details & Authorisation

Purchase Order Number (If Required)
CASH: Please pay in person at the venue
Direct Deposit: ANZ    BSB: 016494    Acc: 900724565    Acc Name: THE BREAKWATER

CREDIT CARD:	Visa	Mastercard	Amex	Bank Card	Diners Club
Card Number					
Account Name					
Expiry Date			Verification Number		

Please sign below to indicate you have read and understood the terms & conditions and accept responsibility, in abiding by these terms.

Sign	Date
Print Name	