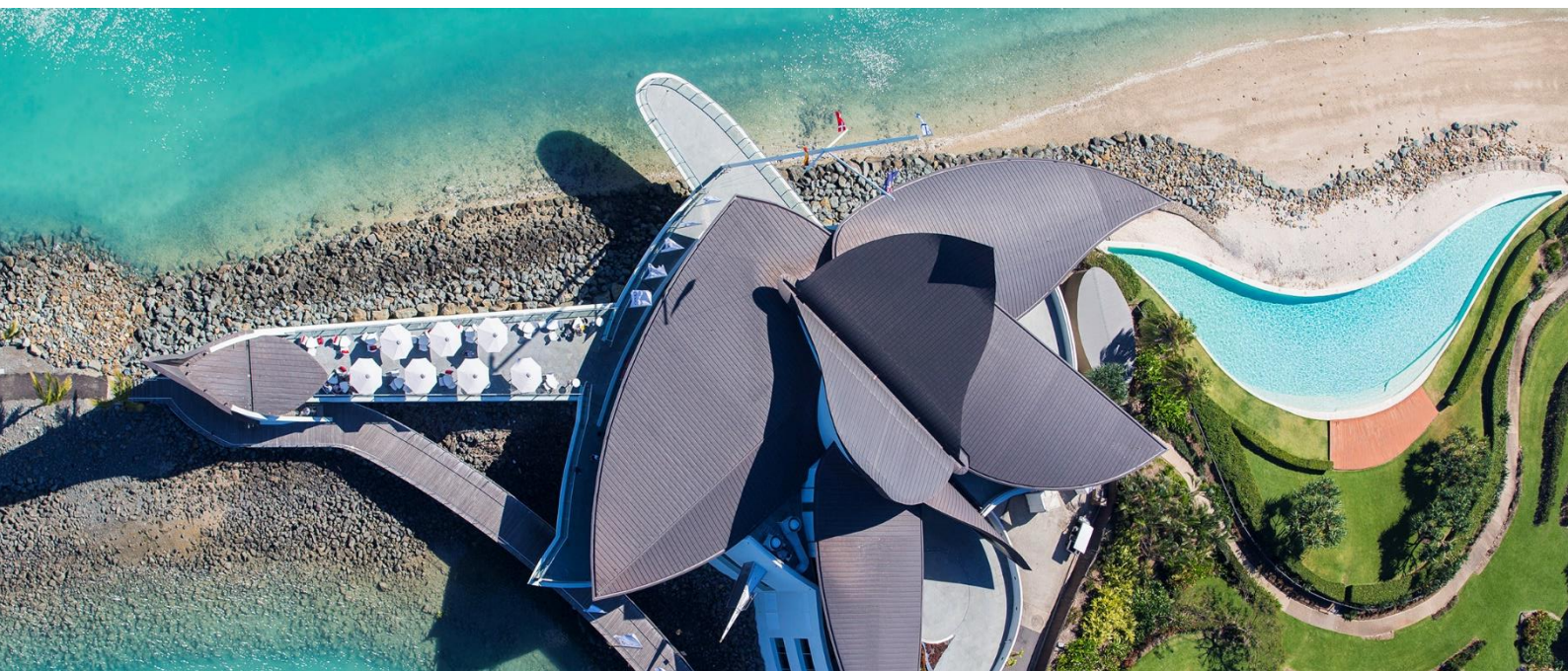


HAMILTON ISLAND YACHT CLUB



Special Occasion Portfolio 2024



HAMILTON ISLAND
YACHT CLUB

GREAT BARRIER REEF AUSTRALIA



HAMILTON ISLAND YACHT CLUB

Cantilevering over the Hamilton Island Marina and Dent Passage, the Hamilton Island Yacht Club brings a world class standard of excellence through its unique spirit and style.

Renowned Australian architect Walter Barda, with a vision for contemporary style and luxury, has created a design masterpiece in the Hamilton Island Yacht Club. A stunning pre-weathered green copper roof with a distinctively organic shape is the signature design feature of the club itself and encases three levels of world-class recreation and business facilities.

The Hamilton Island Yacht Club features a contemporary restaurant and bar overlooking the marina and Dent Passage with equally breathtaking views, a private dining room, conference and banquet rooms incorporating a purpose-built auditorium, and an inspiring central atrium.

The Yacht Club also features a range of stand-alone private villas, which are available for holiday rentals. Offering dramatic Dent Passage views and with landscaped gardens by designer Jamie Durie, the Yacht Club Villas feature three or four-bedroom configurations, with timber and stone interiors and deluxe fixtures and appliances.



FUNCTION SPACE

Venue and Hire Cost	Seated Dinner	Seated Dinner with Dance floor	Cocktail Party	Minimum Spend (Inclusive of Venue hire, food and beverage only)
Ketch Room - \$2,000	70	50	150	\$10,000
Ketch & Cutter - \$2,000	130	110	300	\$12,000
Bommie Deck* - \$2,000	90	70	160	\$10,000
Black Coral Room - \$500 (See menu restrictions below**)	16	N/A	N/A	\$5,000
Private Dining Room - \$1,500	40	30	60	\$8,000

FLAG DECK

When hosting your reception at the Yacht Club, the Flag Deck can be considered for your ceremony for an additional fee of \$200.

If you choose to have a Bommie Deck, Ketch, or Ketch & Cutter room reception, the additional fee is waived.

The Flag Deck can also be utilised for one hour of pre-reception drinks and canapés. The pre-reception drinks will make up part of your standard 5 hour reception package and minimum spend.

BOMMIE DECK

HOURS OF OPERATION – 7 Days a Week.

* Umbrellas are a permanent feature on Bommie Deck and are not removable. Decoration & theming choices may be limited due to access times for set-up.

NOISE CURFEW - Entertainment on the Bommie Deck has a noise curfew of 10.30pm with bar to close no later than 11.00pm.

Any amplified entertainment must be approved by Yacht Club venue management. Noise curfew for all indoor function spaces is 12.00am.

****BLACK CORAL ROOM** – Is an extension of the restaurant and all menus and beverages are per the restaurant tasting menu on the night only. All receptions serviced as per a normal restaurant booking. Group menus from this compendium are not available in the Black Coral Room. (Black Coral Room is unavailable Monday or Tuesday). Beverages to be selected and paid on the night from the Bommie beverage menu. Children's menu available as per the compendium options.

SET-UP INCLUSIONS

- Reception venue hire, and food and beverage service are for a maximum of 5 hour period
- Bridal table (size of bridal table may affect the maximum number of guests available)
- White skirting for bridal table
- Round tables (maximum of 10 black Yacht Club chairs to a table) long style boardroom tables also available.
- White linen tablecloths
- White linen napkins
- Cutlery
- Crockery
- Glassware
- Skirted wedding cake table and cake knife
- Present table

Wooden dance floor set-up is an additional \$500 (available in Ketch, Ketch & Cutter room only).

These options can be arranged by your event coordinator. Dance floor is not included in the minimum spend.



CANAPÉS SELECTION

Prices below are per person and charged based on total guests (based on one piece per person).

A maximum of 4 cold and 4 hot canapés may be selected for any **pre dinner function**.

If you would like a cocktail function only with no main meal component then a menu selection of a minimum 4 cold and 4 hot canapés + 3 substantial canapés must be selected.

COLD

\$9.50 per person

Salted milk doughnut, crab, bonito, emulsion (gfo)
 King salmon tartare, green onion, salmon roe, buttermilk
 Tomato sponge, meredith goats curd, basil gel (v)
 Roast cauliflower, beetroot and fetta skordalia, pistachio dukkha (v)
 Confit garlic, beef tartare (gf, df)
 Foie gras, fermented garlic, mustard potato (gf)
 Cured king salmon, pickled fennel, salmon roe washed in yuzu (gf, df)
 Compressed apple Midori, seafood brandade (gf)

HOT

\$9.50 per person

Pea and parmesan arancini (v)
 Flaked barramundi, cauliflower coconut puree, herb oil (gf)
 Tempura prawn with chilli coriander emulsion
 Gruyere and corn croquette (v)
 Smoked cod croquette, espelette pepper
 Spiced hen boudin, seaweed sabayon (gf)
 Mac and cheese croquette (v)
 Butter chicken samosa (df)
 Salt cod and scarmozza, pickled lemon, parsley sauce (gf)
 Beef en brochette, mitarashi sosu (df)
 Aubergine caviar, warm tomato salsa garden herbs (gf, vegan)
 Pork siu yuk glazed pear warisu (g55f, df)

SUBSTANTIAL

\$20.00 per person

Soft polenta, thyme roast mushrooms, reggiano, salsa verde
 Tiger prawn, black bean and ginger salsa, somen noodle salad, sweet cucumber pickle
 Crispy pork belly slider, bread and butter pickles, black pepper sauce
 Peking duck, bao bun, bamboo, scallion relish, siracha
 Beef cheek bourguignon, truffle pomme puree

PRE OR POST FOOD STATIONS

Minimum number of 30 guests applies to all below food stations

ANTIPASTO BOARD

\$55 per person

CHEESE BOARD

\$55 per person

COMBINED ANTIPASTO & CHEESE BOARD

\$66 per person

SEAFOOD ON ICE

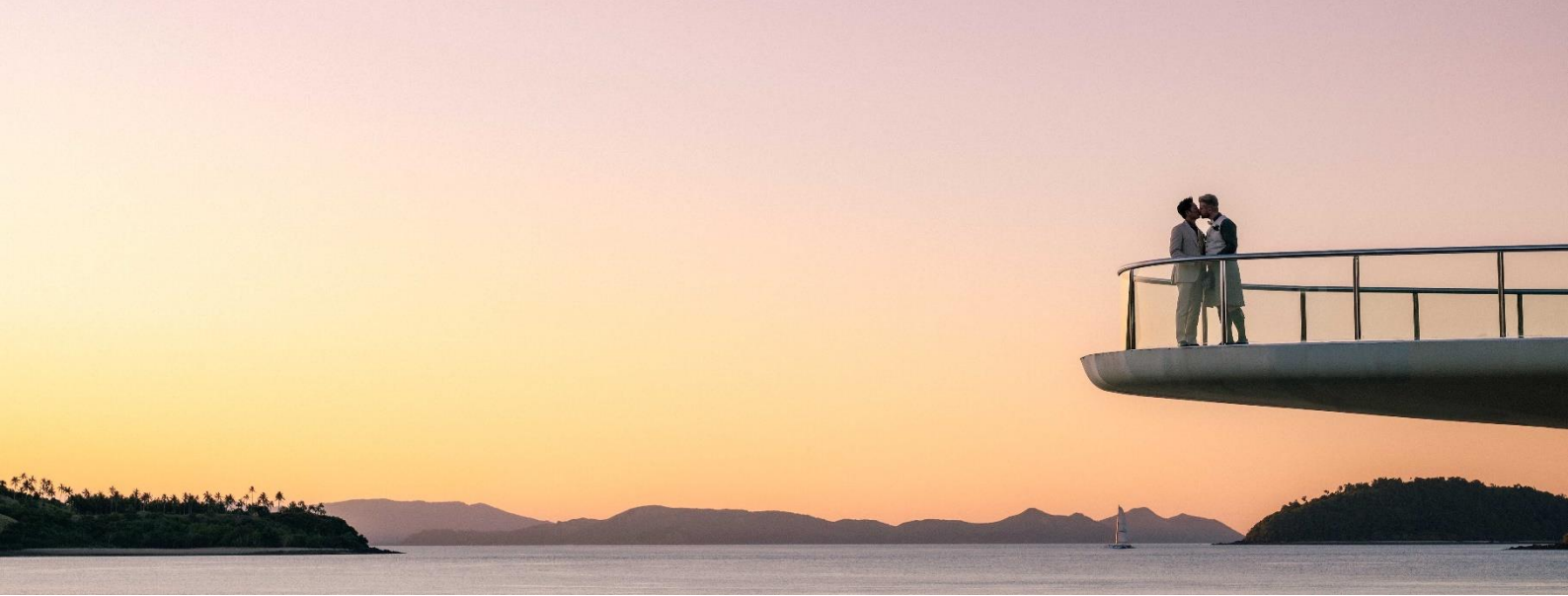
\$65 per person

GF - gluten free GFO – gluten free option available V - vegetarian DF - dairy free

4 Weddings & Private Events Compendium – Prices and availability are subject to change at any time
 All prices include GST and subject to change without notice. Options valid until 31st January 2025.
 (Menus and functions are based on minimum numbers as per your contract)



HAMILTON ISLAND
YACHT CLUB



DINNER MENUS

Straight set three course: Please select one dish from each course

\$137pp

Alternate drop three course: Please select two dishes from each course

\$148pp

Tasting menu: Five course menu, designed by our Executive Chef

\$182pp

ENTRÉE

Salted Maguro, tsukemono, smoked ginger vinegar (df, gfo)
 Salmon tartare, pickled cucumber, keta umeshu (df, gf)
 Reef fish, crab, sushi with toasted nori
 Scallop tartare, Caviar, edamame, rice cake (df, gf)
 Beef Carpaccio, potato focaccia, garlic & rosemary oil
 Pressed duck confit, steeped fruits, beetroot vinegar (gf)
 Charred courgette, cultivated mushrooms artichoke cream ramp leaf oil (v)
 Thenus lobster, jamon iberico, shellfish reduction
 Baked carrot with spinach emulsion sweet pea puree (v, df, gf, vegan)
 Whipped feta, textures of beetroot compressed pear, pistachio honey dressing (v, gf)
 Prawn brunoise, eggplant gnocchi, Prunois
 Chilled prawn plum wine tapioca oyster crème fresh
 Rum & cardamom cured salmon, avruga, milk scone

MAIN

Emperor fish, clam broth, basil, mushroom, truffle essence (df)
 Roasted duck, sautéed carrot romesco, foie gras, orange emulsion
 Beef cube roll, baked onion, sprout, veal jus, wasabi potato
 Pork belly Siu Yuk, shiitake, garlic confit, butternut squash, sautéed stems (gf)
 Lamb Navarin, garlic custard confit, asparagus, baby beets, kipler potato (gf)
 Beef tournedos rossini, cabernet umami, beets, truffle creamed potato (gf)
 Butter poached reef fish, hispi chiffonade, anchovy oil, scorched shallot, pomme puree (gf)
 Pork jowl, salt baked celeriac, braised savoy, carrot emulsion, smoked cherry gastric (gf)
 Queensland groper, fennel, chitarra, chorizo bisque
 Barossa hen, fondant, king brown, broccolini, Pedro Ximenez (gf)

DESSERT

Orange and Bacardi cheesecake fig and almond nougatine
 Lemon torta Caprese, salted lemon gel, vanilla coconut cream
 Summer berry soup, white chocolate mousse honeycomb (v, gf)
 Sweet ginger and olive cake, green tea mascarpone (v)
 Custard apple and walnut crumble sweet dukkha, apricot (v)
 Mille feuille of orange and tarragon cream, compressed water melon
 Pumpkin brulee, coffee cream, valrhona grue de cacao (gf)
 Fennel and pistachio ganache, pressed pear, chocolate ash (gf)
 Poached fruit minestrone, open ravioli, coconut puree (gf)

* The above menu does not apply for Weddings in the Black Coral Room. Instead guests will dine from the tasting menu from Bommie Restaurant for up to 16 guests

GF - gluten free V - vegetarian DF - dairy free GFO – gluten free option available



CHILDREN MEALS \$30

Select only one option per function prior to event to be served to all children (Children aged up to 12 years)

Tempura reef fish, house tartare, salad and chips
 Beef fillet steak, salad and chips
 Panko crumbed chicken, salad and chips

Chocolate brownie to finish, along with soft drinks and juice throughout the evening

ENTERTAINER MEALS \$45

Chef's selection of main meal only

WEDDING OR BIRTHDAY CAKE

Plattered to tables

Cake cutting can either be cut as dessert portions or tea and coffee portions, this will be served plattered to guests tables or to a cake table.

- | | |
|--------------------------|------------------------|
| ▪ 0-50 serves of cake | \$100 cake cutting fee |
| ▪ 51-100 serves of cake | \$150 cake cutting fee |
| ▪ 101-150 serves of cake | \$200 cake cutting fee |
| ▪ 151+ serves of cake | \$250 cake cutting fee |

Individually plated for each guest

Cake individually plated for each guest, served with mascarpone cream.

- Cake cutting fee as listed above + \$6.00 per person

Note: We source our ingredients from local suppliers to give you the freshest produce. Should an item be unavailable we will substitute with a product of the same quality that will continue to complement the dish.

DIETARY REQUIREMENTS

Any dietary requirements are to be advised in your final event order. The Chef will adapt the meals on the night for these guests where possible or create a dish especially for them using in season market produce. These will be at Chef's selection on the night.



BEVERAGES

Beverage selections should be advised to your coordinator 28 days prior to your function to ensure quantities and availability on island.

Beverage availability and cost may change without notice.

Please be aware that a maximum of two red wine selections, two white wine selections, one sparkling wine selection and two standard strength beers (plus a third light strength beer, if required) are permitted per function

SPARKLING/CHAMPAGNE

Craigmoor Pinot Noir Chardonnay (Aus)	\$52
Yves Premium Brut Cuvee (Aus)	\$70
La Gioiosa Prosecco Superiore DOCG NV (Italy)	\$79
Piper-Heidsieck Brut NV (France)	\$115
Charles Heidsieck Brut NV (France)	\$197

WHITES

Wild Oats Pinot Grigio (WA)	\$53
Wild Oats Chardonnay (WA)	\$53
Fiore Moscato (Mudgee, NSW)	\$59
Wildflower Sauvignon Blanc (WA)	\$69
The Lane Block 10 Sauvignon Blanc (SA)	\$82
Robert Oatley Signature Chardonnay (WA)	\$76
Robert Oatley Signature Riesling (WA)	\$82
Robert Oatley Signature Sauvignon Blanc (WA)	\$82
The Yard Channybearup Sauvignon Blanc (WA)	\$82
Ad Hoc 'Hen and Chicken' Chardonnay (WA)	\$82

REDS

Quality & Gransden Shiraz (NSW)	\$60
Luna Rosa Rose	\$63
Wild Oats Cabernet Merlot (Aus)	\$65
Devil's Staircase Pinot Noir (NZ)	\$76
Robert Oatley Signature Series Pinot Noir (Yarra Valley)	\$82
Robert Oatley Signature Series Shiraz (McLaren Vale)	\$82
Four Hands Shiraz (Barossa Valley)	\$82
Pikes 'Eastside' Shiraz (Clare Valley)	\$82
Ad Hoc 'Middle of Everywhere' Shiraz (Margaret River)	\$85
Rymill 'Dark Horse' Cabernet Sauvignon (Coonawarra)	\$85
Mirabeau Rose (France)	\$87
Wicks Estate CJ Wicks Shiraz (Adelaide Hills)	\$85

DESSERT WINE & PORT

Konrad Grüner Veltliner	\$76
-------------------------	------

BEERS

Cascade Premium Light	\$11
Hahn Super Dry	\$13
James Squire One Fifty Lashes Pale Ale	\$14
Corona	\$15
Heineken	\$16

CIDER

Toohey's 5 Seed Apple Cider	\$14
-----------------------------	------

SPIRITS

Ketel One Vodka	\$17
Tanqueray Gin	\$15
Pampero Blanco	\$14
Pampero Especial Dark Rum	\$15
Reeftip Spiced Rum	\$16
Johnnie Walker Black Whiskey	\$16
Bulleit Bourbon	\$16
Casamigos Blanco Tequila	\$16

SOFT DRINKS	\$5
--------------------	-----

JUICE	\$7
--------------	-----

TEA & COFFEE (Paid for all guests)	\$9 pp
---	--------

WATER Aquachiar	
Unlimited still or sparkling (Paid for all guests)	\$5 pp

**Any beverages unavailable at the time of the event may be substituted with a beverage to the same or greater value.*

**Hamilton Island house policy is that no shots or doubles are to be served under any circumstances.*

**One specialty cocktail option can be added to your event as price on application, terms & conditions apply.*



BEVERAGE PACKAGES

Beverages availability and cost may change without notice.

Beverage selections should be advised to your coordinator 28 days prior to your function to ensure quantities and availability on island.

PACKAGE ONE

Wildflower Brut Cuvee

Wildflower Sauvignon Blanc

Wildflower Chardonnay

Wildflower Shiraz

Cascade Premium Light, Hahn Superdry

James Squire One Fifty Lashes, Toohey's 5 Seeds Apple Cider,
Heineken Zero

Soft drinks and assorted juices

2 Hours \$82.00 per person

3 Hours \$99.00 per person

4 Hours \$115.00 per person

5 Hours \$132.00 per person

PACKAGE THREE

Yves Premium Brut Cuvee

The Lane Block 10 Sauvignon Blanc

Ad Hoc Hen and Chicken Chardonnay

Bremerton Selkirk Shiraz

Cascade Premium Light, Hahn Superdry, Corona

James Squire One Fifty Lashes, Toohey's 5 Seeds Apple Cider,
Heineken Zero

Soft drinks and assorted juices

2 Hours \$115.00 per person

3 Hours \$137.00 per person

4 Hours \$160.00 per person

5 Hours \$181.00 per person

PACKAGE TWO

Veuve Tailhan

Robert Oatley Signature Series Sauvignon Blanc

Robert Oatley Signature Series Chardonnay

Robert Oatley Signature Series Shiraz

Cascade Premium Light, Hahn Super Dry, James Squire One

Fifty Lashes Pale Ale, Corona, Toohey's 5 Seed Apple Cider,
Heineken Zero

Soft drinks and assorted juices

2 Hours \$105.00 per person

3 Hours \$125.00 per person

4 Hours \$145.00 per person

5 Hours \$163.00 per person

PACKAGE FOUR

Charles Heidsieck Brut NV

The Yard Channybearup Sauvignon Blanc

Robert Oatley Finisterre Chardonnay

Robert Oatley Signature Series Shiraz

Cascade Premium Light, Hahn Superdry, Corona

James Squire One Fifty Lashes, Toohey's 5 Seeds Apple Cider,
Heineken Zero

Soft drinks and assorted juices

2 Hours \$169.00 per person

3 Hours \$196.00 per person

4 Hours \$224.00 per person

5 Hours \$252.00 per person

STANDARD TERMS AND CONDITIONS

SOLE USE AND PARTIAL SOLE USE

Sole use fees, as noted throughout Hamilton Island's reception venue portfolios, are the minimum fees required to be paid to utilise the applicable area of that venue or the entire venue itself. These minimum fees as described can then be utilised towards the venue hire, food and beverage component of the function. The sole use fee and minimum spend books that venue or area for your group only for the standard service period of that venue or area unless otherwise agreed upon in writing. Any shortfall in the use of that minimum spend amount will be forfeited by the client, and cannot be utilised for take away alcohol or be utilised outside the time period agreed upon in the sole use booking and standard agreed service period. Minimum catering requirements may be enforced.

SERVICE PERIODS

Service periods are listed in each individual portfolio and are subject to change without notice and generally cannot be extended. Should an extension be obtained this may incur additional charges and can only be relied upon after written permission has been obtained from the venue manager by your coordinator. The 5 hour service fee may be extended to 6 hours at an additional \$200 venue fee if approved by management. (Not included in the minimum spend).

NOISE CURFEWS

Noise curfews apply to all reception and function venues including restaurants. All curfews are subject to change without prior notice and may change from that time notified to you at time of booking. HIE reserves the right to adjust noise levels to ensure other island/venue guests are not impeded on. Any amplified entertainment must be approved by Yacht Club venue management. Decibel limitations apply.

BLACK CORAL ROOM BOOKINGS

The Black Coral Room is an extension of the Bommie restaurant and all guests are obliged to dine from the Chef's tasting menu where applicable. (Excluding Monday and Tuesday). Beverages to be selected and paid on the night from the Bommie beverage menu.

BOMMIE DECK

Regardless if it is a ceremony or reception, sole use of the Bommie Deck is a minimum spend of \$10,000 including venue fee of \$2,000.

BOOKING CONFIRMATIONS

Your reception or function venue booking is not confirmed until you have paid initial deposit of \$1,500 or \$500 for the Black Coral Room and received advice in writing from your coordinator; verbal notices of availability should be strictly regarded as tentative only and should not be relied upon under any circumstances. All tentative bookings will be released after 14 days if no deposit has been received.

BEVERAGE CHOICES

Choices for wine, champagne etc. are welcome however cannot be guaranteed, where a wine may become unavailable, you will be notified by your coordinator and advised of alternate available choices. Please be aware that a maximum of two red wine selections, two white wine selections, one sparkling wine selection, and two standard strength beers (plus a third light strength beer, if required) are permitted per function.

BYO

BYO is not permitted at the Hamilton Island Yacht Club.

SET UP INCLUSIONS

All set up requests must be provided to your coordinator no less than one month prior to your event date. These details can be changed however no changes will be accepted less than 28 days prior to your event date.

SMOKING POLICY

In accordance with the Queensland smoking laws there is to be no smoking in areas that are used for service of food and beverage. Please see the staff at your particular venue for direction to smoking areas. No food or beverage is to be taken into or consumed in any smoking areas.

BEVERAGE SERVICE

In accordance with the Queensland Liquor Act, responsible service of alcohol is practiced in all venues. Alcohol will not be served to patrons under the age of 18 years or to intoxicated guests. Hamilton Island has a no shots policy for all function and events. RSA is at the discretion of the Floor Manager or Supervisor on duty at each function.

LOCATION

If absolutely necessary in the event of unforeseen circumstances your function cannot be held in your chosen venue, the venue reserves the right to supply an alternate venue in its place. Hamilton Island Weddings, Hamilton Island Events or the venue will not be held liable for any costs or damages incurred by the moving of the function. This condition is not relevant to functions which have been moved due to weather.

WET WEATHER

Where an outdoor venue is booked, a wet weather option will be chosen on your behalf by a Hamilton Island representative where necessary. If, in the event of unfavourable weather, the wet weather option will require additional decoration and set up to make it look appropriate for your wedding reception or function, in all cases these additional requirements will be at your cost. If you want a particular wet weather venue locked in for your event an additional hire fee will apply.

SET UP UNDERTAKEN BY YOU, YOUR FAMILY, FRIENDS OR OUTSIDE SUPPLIERS

While many outlets are happy to allow outside service providers or your own family and friends to conduct set up in their venue for your function, many restrictions do apply:

- The set up must take place within the standard time frame in which the outlet would have had your function set up. Due to multiple service period in many venues, this timeframe can sometimes be tight leaving only 1 or 2 hours for your set up to be completed. The venue will consider having your function set up earlier to allow for your specific set up needs; however additional fees may apply (Day conference hire rate) to reimburse the venue for any lost revenue or additional staff hours required. Access to the room is available 1 hour prior to the start of the event. Theming and AV companies can have access to the room 3 hours prior to the start of the event with prior arrangements if the room is available on the day. To guarantee this availability day hire fees would be required.
- All specific set up needs of you, your outside supplier or family and friends must be arranged with your event coordinator along with your other set up requirements no less than one month prior to your function date. This information must include detailed timing schedules.
- Set up requirements are only to be regarded as organised once you have received written permission from your event coordinator that the venue manager has approved these.
- All set up is at Hamilton Island Yacht Club's discretion.
- All private set up must be removed from the venue at the conclusion of the function. No responsibility will be taken by the venue for any lost items, and additional fees may be incurred should decorations be left for removal by venue staff.

CHAIRS

Standard black Hamilton Island Yacht Club chairs are provided, and are not suitable for chair covers. Where alternate chairs are preferred, it is your responsibility to ensure you have requested these chairs to be arranged by your event coordinator or AVPartners, additional costs will apply. Chair exchange or chair covers are not an option in Bommie Restaurant. Americana chairs are not available at the Yacht Club.

FINAL NUMBERS

Guaranteed final numbers and signed final event order must be supplied to your coordinator no less than 28 days prior the function date, which will dictate the final charge on the night. Requested reductions after this time will not reduce/reflect in the final cost, and requested increases after this time will be at the discretion of venue management. Menus and functions are based on a minimum of 25 guests unless otherwise approved (excluding the Black Coral Room).

INDIVIDUAL PORTFOLIOS AND VENUES

All menus, fees and beverages will be as per the current portfolio at time of the final event order. The venue will make all reasonable attempts to supply what was offered at time of booking, however some changes may occur. All requirements will be as per the final signed event order required by the Hamilton Island Yacht Club in writing and signed no later than 28 days prior to the event.

CAKES AND PERSONAL ITEMS

No responsibility will be taken for personal items such as cakes, decorations and bonbonnières. It is your or your guest's responsibility to remove or collect all cakes, cake stands, decorations and storage containers at the conclusion of your function. While all care will be taken by the venue staff, any items left behind will be deemed to be disregarded unless obviously a valuable item in which case Hamilton Island standard lost property procedures will be adhered to. General bonbonniere items left by your guests will not be deemed to be valuable items.

FINAL PAYMENT AND CANCELLATION

A non-refundable \$1,500 deposit is required for confirmation of your booking at The Hamilton Island Yacht Club. A non-refundable \$500 deposit is required for confirmation of you booking in the Black Coral Room. The booking will be released if this deposit is not received within 14 days of the tentative booking being made by your coordinator. Full payment is required 28 days prior to your event.

Cancellation of the event prior to one month of the event will incur no cancellation charges other than the non-refundable deposit. Cancellation of the event within 28 days of the event will incur 100% of the event order charges.

Final payment is based on the final guaranteed numbers and signed event order received by your coordinator 28 days in advance. You agree to pay for all costs (including the total minimum spend amount) incurred by the venue to supply your reception or function, and understand these costs must be paid 28 days prior to your day.

All events will be required to pay for any outstanding additional/excess bar tabs on the evening via cash or credit card.

MENU OPTIONS

Adaptations and changes to set menus offered may be requested but cannot always be provided. All effort will be made to provide suitable dietary alternatives upon request no less than 28 days prior to the function date. These must be listed in detail on the signed event order. Menus are subject to change dependant on availability and substitute products of comparable quality will be offered if any items are unavailable.

ACCEPTANCE OF THESE TERMS AND CONDITIONS

Payment of the non-refundable deposit to this venue is acceptance of these terms and conditions as set out here and are subject to change from time to time.

DAMAGES/CLEANING

Clients are financially responsible for any damages sustained to the venue and its contents and property, during and after the event by the client, guests or contractors engaged by the client. Clients are responsible for costs incurred due to excessive cleaning required of the venue caused by actions of the client, guests or contractors engaged by the client. The use of confetti must be approved by venue management.

PUBLIC LIABILITY

The client needs to determine its public liability responsibilities for activities undertaken by the client, guests or contractors engaged by the client.

DISCOUNT CARDS/VOUCHERS/KIDS EAT FREE PROGRAM

No discount cards, vouchers or any other special offers are valid at any wedding reception or function. Kids Eat Free program does not apply to any wedding reception or function.

PAYMENTS BY CREDIT CARD

All payments made by Visa and Mastercard credit cards at the Restaurant will attract a surcharge of 1.25%.

All payments made by American Express credit cards at the Restaurant will attract a surcharge of 3%.

These terms and conditions are subject to regular change. If you require an updated copy of these terms and conditions, please request a copy from your coordinator.