



It's the most

wonderful time

of the year...

at The Best Western Ardsley House Hotel

Enjoy Christmas and New Year the way it is meant to be...

Enjoy Christmas and New Year the way it is meant to be...

Once again it's time to start organising this year's Christmas Party and here at the Best Western Ardsley House Hotel we have something for everyone.

Whether it's your office 'do', a family get-together or a party with friends, we guarantee a date to remember! Private parties can also be arranged, give us a call to discuss your requirements.

Enjoy a truly sparkling Christmas with us...

Party Night Rates at Ardsley House Hotel...

Enjoy your evening without the worry of having to drive home. Stay the night in one of our comfortable rooms with full English breakfast the following morning.

£30.00 per person

All rates are subject to availability. Supplements will apply for single occupancy and room upgrades.

**For more information and to make a booking
please call our Christmas team on 01226 309955**



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Festive Party Night

Bring your party to our Party – Great music, superb atmosphere and fantastic food. Let us entertain you in the Fitzwilliam & Wentworth Suite dining from 7.30pm –9.00pm. Then dance the night away to Playboys Disco and Joni Marchant Band until 1.00am.

Available Thursday - Saturday: 25th & 26th November, 3rd, 9th, 10th, 15th, 16th, 17th, 22nd & 23rd December.

£33.50 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

- All Served with Seasonal Vegetables and Potatoes
- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
 - * Slow Braised Blade of Beef with Red Wine Sauce
 - * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
 - * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints



All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 01226 309955

Festive Set Party Night

Bring your party to our Party – Enjoy a set three course menu with great music and superb atmosphere. Let us entertain you in the Fitzwilliam & Wentworth Suite dining from 7.30pm –9.00pm. Then dance the night away to the sound of the Playboys Disco until midnight.

Available: 5th, 6th, 7th, 12th, 14th, 19th, 20th & 21st December

£21.50 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Festive Dinner



The Best Western Ardsley House is the perfect venue for private Christmas parties for between 10 and 70 guests. Please call our events team to discuss your requirements.

£29.00 per person

We will be serving our Table d'hôte menu in the Allendale Restaurant throughout December, with live music from our band on Saturday evenings from 26th November to 17th December and Friday 2nd December.

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 01226 309955

Festive Lunch

Meet up with friends and family, enjoy a delicious lunch and leave us to do the washing up! Served from 12.00 –2pm. Includes hats, crackers and table novelties.

Playboys Disco will be playing until 4pm on 9th, 16th, 22nd 23rd Dec

Available: Mon – Fri from Thurs 1st to Fri 23rd Dec

£18.00 per person Mon - Thurs,

£19.50 per person Frid & 22nd Dec



Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Spa Package with Lunch

The perfect treat for the holiday season! Make the most of our Health Club facilities, then relax in the Spa with one of the following treatments - a facial (30 mins), Back, neck & shoulder massage (30 mins), Pedicure or manicure (45 mins). Followed by a festive lunch in the restaurant.

Available: Monday – Friday from 1st to 23rd December

£33.00 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints



For further details call our Christmas Team on 01226 309955

Santa's Sunday Lunch

Christmas is all about spending time with family and friends. Enjoy a delicious three course lunch followed by a visit from Santa for the children. Served from 12.00 - 2.30pm. Includes hats, crackers, table novelties and a gift for the children.

Available: 4th, 11th & 18th December

£18.00 per Adult & £9.00 per Child

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Rocket and Walnut Dressing
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roast Beef with Yorkshire Pudding
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote
- * Homemade Apple Crumble with Traditional Custard

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Good Old Days Lunch



Enjoy a two course traditional Christmas lunch with hats, crackers and table novelties, followed by a game of bingo for fun, dancing during the afternoon to sounds from the Good old Days.

Available: 1st, 7th & 12th December

£13.00 per person

Menu

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £5.00 per person non-refundable/non-transferable deposit at time of booking.

For further details call our Christmas Team on 01226 309955

Christmas Eve Dinner Dance

Meet up with friends and family, and have a great night out! Enjoy a delicious dinner in the Fitzwilliam Suite from 7.30pm, with dancing to Playboys Disco and Joni Marchant Band until 1.00am.

£37 per person

Menu

Starter

- * Roast Winter Vegetable Soup served with Chestnut and Thyme Cream
- * Prawn and Crayfish Cocktail, Pepper Essence
- * Duck Liver and Port Terrine, Spicy Fruit Chutney and Ciabatta Croutes
- * Stilton, Pear and Watercress Salad, Toasted Granary Bread

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Sirloin of Beef with Yorkshire Pudding and Roast Gravy
- * Grilled Hake Fillet, Sautéed Spinach and Greens, Crab Bisque Cream Sauce
- * Roast Corn Fed Chicken Supreme, Crispy Pancetta, Fondant Potato, Sage and Onion Jus
- * Roast Root Vegetables and Goats Cheese Wellington, soft Herb Cream Sauce

Dessert

- * Profiteroles filled with Baileys Cream served with Warm Chocolate Sauce
- * Glazed Clementine Cheesecake with Orange and Mint Compote
- * Apple and Toffee Crumble, Cinnamon Custard
- * Selection of Farmhouse Cheese served with Biscuits, Grapes and Celery

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Christmas Day Lunch



Enjoy a delicious lunch in the Fitzwilliam & Wentworth Suite with hats, crackers and table novelties, served from 12noon – 2pm. We have Johnny Evans, our resident vocalist and the Chequers Band playing throughout the afternoon, plus a surprise visit from Father Christmas, with a gift for all the children.

Adults £77.50, Child under 12 £38.50, Under 3 £10.00

Menu

Starter

- * Woodland Mushroom Soup with Tarragon Cream
- * King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraîche
- * Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

Intermediate course

- * Champagne and Cranberry Sorbet

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
- * Grilled Monkfish Medallions, Mussel and Saffron Ragout
- * Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

Dessert

- * Traditional Christmas Pudding with Brandy Butter Sauce
- * Chocolate and Cherry Yule Log, Spiced Syrup
- * Glazed Orange and Lemon Tart
- * Selection of Cheese and Biscuits

Followed by

- * Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 01226 309955

Christmas Day Lunch

A special day to spend with friends and family and exchange presents. Enjoy a delicious lunch in the Allendale Restaurant with hats, crackers and table novelties, with musical accompaniment provided by our resident keyboard player. Served from 12noon – 2pm.

£60.00 per Adult

Menu

Starter

- * Woodland Mushroom Soup with Tarragon Cream
- * King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraiche
- * Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

Intermediate course

- * Champagne and Cranberry Sorbet

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
- * Grilled Monkfish Medallions, Mussel and Saffron Ragout
- * Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

Dessert

- * Traditional Christmas Pudding with Brandy Butter Sauce
- * Chocolate and Cherry Yule Log, Spiced Syrup
- * Glazed Orange and Lemon Tart
- * Selection of Cheese and Biscuits

Followed by

- * Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

Boxing Day Lunch



After all the shopping, planning and cooking for Christmas Day come and sit back, relax and let us do the cooking. Enjoy a delicious lunch with family and friends. Served from 12noon – 2.30pm with music provided by Trevor Holroyd, our resident keyboard player.

Adults £25.00, Child under 12 £12.50, Under 3 Free

Menu

Starter

- * Leek and Potato Soup with Blue Cheese Croutons
- * Smoked Mackerel Pate, Horseradish Crème Fraiche
- * Pineapple, Pomegranate and Melon Cocktail
- * Chicken Liver Parfait, Red Onion Marmalade and Melba toast

Main course

All Served with Seasonal Vegetables and Potatoes

- * Honey Roast Pork Loin, Caramelised Apple and Sage Sauce and Roast Potatoes
- * Slow Cooked Blade of Beef, Yorkshire Pudding, Shallot and Red Wine Sauce
- * Salmon Fillet Baked in Puff Pastry with a Lemon Butter Sauce
- * Grilled Field Mushroom with Parmesan Gratin and Ratatouille Dressing

Dessert

- * Warm Apple and Sultana Crumble, English Custard
- * Dark Chocolate Mousse, Shortbread, Cherry Syrup
- * Traditional Sherry Trifle
- * Fresh Fruit Platter, Passion Fruit Coulis

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 01226 309955

New Years Eve Gala

It only happens once a year, so what better reason to get dressed up and celebrate the New Year with a bang! Enjoy Canapés & Cocktails on arrival at 7pm followed by a delicious gala dinner served at 7.30pm, superb entertainment from Playboys Disco and Joni Marchant Band until 1.30am, and bacon butties before you go home!

£89.50 per person

£144.50 per person incl gala dinner, bed & breakfast

Black Tie Event, Over 18's only

Menu

Cocktail and Canapés on Arrival

Starter

- * Spiced Parsnip Soup

Fish course

- * Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

Intermediate course

- * Bucks Fizz Sorbet

Main course Accompanied with Seasonal Vegetables and Potatoes

- * Fillet of Beef with Crisp Pancetta and Red Wine Sauce
- * Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and Herb Oil

Dessert

- * Chocolate Plate
- * Selection of Regional Cheeses with Warm Fruit and Nut Bread

Followed by

- * Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.

New Years Day Lunch



Happy New Year! Start the New Year with a delicious three course lunch with music provided by our resident keyboard player, Trevor Holroyd. Served from 12noon – 2.30pm.

£25.00 per Adult

£12.50 per Child under 12, under 3's free

Menu

Starter

- * Leek and Potato Soup with Blue Cheese Croutons
- * Smoked Mackerel Pate, Horseradish Crème Fraiche
- * Pineapple, Pomegranate and Melon Cocktail
- * Chicken Liver Parfait, Red Onion Marmalade and Melba toast

Main course

All Served with Seasonal Vegetables and Potatoes

- * Honey Roast Pork Loin, Caramelised Apple and Sage Sauce and Roast Potatoes
- * Slow Cooked Blade of Beef, Yorkshire Pudding, Shallot and Red Wine Sauce
- * Salmon Fillet Baked in Puff Pastry with a Lemon Butter Sauce
- * Grilled Field Mushroom with Parmesan Gratin and Ratatouille Dressing

Dessert

- * Warm Apple and Sultana Crumble, English Custard
- * Dark Chocolate Mousse, Shortbread, Cherry Syrup
- * Traditional Sherry Trifle
- * Fresh Fruit Platter, Passion Fruit Coulis

Followed by

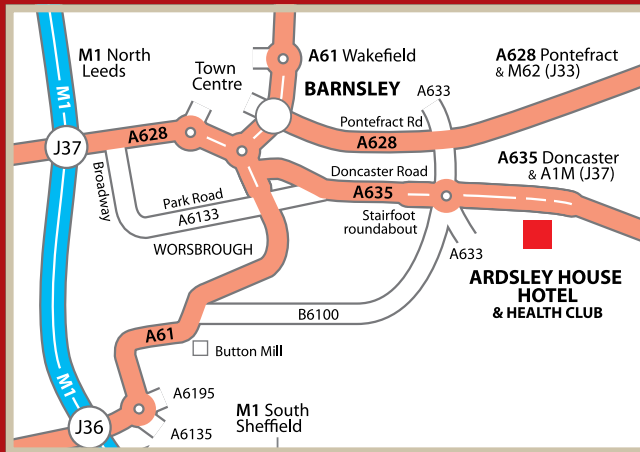
- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 01226 309955



Best Western Ardsley House Hotel



**Best Western Ardsley House Hotel,
Doncaster Rd, Ardsley, Barnsley, South Yorks S71 5EH
Tel 01226 309955
Email ardsley.house@forestdale.com**

How to find us

Leave M1 at J36, take 1st exit onto A61 to Barnsley. Turn right onto B6100, continue until you reach large roundabout with traffic lights, take 3rd exit onto A635 to Doncaster. Travel up the dual carriageway passing the Pheasant Pub, the hotel is the next turning on the right, crossing the dual carriageway.

Terms & Conditions

Reservation

- All offers are subject to availability.
- All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.
- All prices for Christmas & New Year Residential Breaks are in £'s per person per night based on two people sharing a twin or double room. There are no supplements for single-bedded rooms. When no single rooms are available, individual guests can usually book a twin or double-bedded room at a supplementary charge. Prices available upon application.
- Residential Stay over Rates are only available when booked for stays as extensions to bookings for the Christmas or New Year programmes featured.

Payment

- Residential Packages:
 - Deposits and pre-payment are required for the featured breaks in this brochure. When booking Christmas or New Year break a twenty percent (20%) deposit of the booking value is required on booking. The balance of payment must be made by 20th November 2011. When booking after 1st December 2011 full payment is required. Payment to be made by credit card or by cheque (made payable to the hotel). Send the completed booking form to the address below.
 - All additional charges incurred during your stay must be settled prior to departure
- Parties & Events:
 - Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit (as per individual event details page) is required at time of booking. The balance of payment must be made by 1st November 2011. When booking after 1st November 2011, full payment is required.
 - Payment by credit card or debit card. Send the completed booking form to the address below.
- All additional charges incurred during your stay must be settled prior to departure.

Cancellations

- Residential Packages:
 - Bookings made prior to the 1st October 2011 may be cancelled within 21 days of the date it was made and then the deposit is fully refundable.
 - If you cancel before 1st December 2011, the deposit will be retained as a cancellation fee.
 - If you cancel on or after such date, and we are unable to resell the accommodation, the following cancellation fees will apply:
 - For cancellation on or after 1st December but before 12th December 2011, 80% of the package value will be retained
 - For cancellations on or after 13th December 2011, 90% of the package value will be retained.
- Parties & Events:
 - Bookings not paid in full by 1st November 2011 or at time of booking if booked after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies paid will be retained by the Hotel.
 - No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.
 - Monies for non arrival are forfeited and cannot be transferred to cover drinks, entertainment or overnight accommodation for any other member of the party.

Insurance

- We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

Children

- Children may not be admitted to certain events, at the discretion of the General Manager.
- Children 16 and over are classified as adults Children between 3 – 15 are charged 50% of the adult price and under 3's are charged a cover fee of £10.00.

General Information

- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT at the current rate at the time of the event. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.
- The hotel reserves the right to alter, substitute and/or amend the contents of a break and/or event, or to cancel an event or package for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme.
- Menus shown in this brochure and/or in other collateral relating to these events and packages are only to provide an indication of the dishes likely to be featured. The hotel reserves the right to amend such dishes and/or to offer suitable alternatives.
- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guests are to inform any member of the hotel staff immediately.
- Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.
- The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.
- These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel and on our website at www.akkeronhotels.com/terms. In the event of any inconsistency, the terms of this agreement shall prevail.

Booking Form

Please complete and return to the address below:

**Ardsley House Hotel,
Doncaster Rd, Ardsley, Barnsley, South Yorks S71 5EH**

Type of Event:

Date of Event:

Number of Guests:

Party Night Accommodation

Total no. of rooms:

Twin: Double: Single:

Name:

Organisation:

Address:

Postcode:

Telephone (Day):

Telephone (Evening):

Email:

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the hotel, for £

Please debit my credit/debit card as follows:

Card Type:

eg. Visa, Mastercard, American Express, Maestro

Expiry Date:

Card No.

Cardholder's Name:

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Name (Please print):

Date: