



Conferences and Meetings
Celebrations and Special Events
Wedding Receptions
and more.....

COUNTRY HOSPITALITY, CITY FACILITIES.....

Located on one of the highest points in Bunbury with panoramic views of the beautiful Indian Ocean, Koombana Bay and the town centre, the Lighthouse Beach Resort is the perfect place for your next social function or corporate event.

Only meters away from pristine sandy beaches and just a few minutes' walk to Bunbury's CBD, the Lighthouse Beach Resort offers accommodation and function packages to suit every budget.

Whether you're holding a small business meeting, a fully catered social event, a team-building day, a celebration or a wedding, the Lighthouse Beach Resort has all the necessary facilities and services to ensure our guests and clients receive quality service.

Thank you for your enquiry. Should the menus, etc included in this information package not be suitable for your needs, please feel free to discuss your requirements with us. We'd be delighted to tailor-make a package to suit your specific requirements.

We look forward to planning your next business or social event.

Yours sincerely,

Glenn Pereira
Food and Beverage Manager





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ACCOMMODATION SELECTION

Executive Suite

Separate living/dining room and bedroom (Queen bed), ensuite with corner spa, balcony, work desk, great views

Ocean View Room

Queen bed, corner spa, ensuite, access to lawn area, work desk, great views

Poolside Room

Queen bed + Single bed, ensuite, located adjacent to or over-looking the pool & recreation area

Inter-connecting Room

Set of 2 poolside rooms with a connecting door. Ideal for families

Family Room

Queen size bed + a set of bunk beds (or 2 single beds), ensuite

City View Room

Queen size bed, work desk, balcony with city and ocean views, ensuite

Standard Queen Room

Queen size bed, work desk, ensuite, ground floor

Standard Twin Room

Queen size bed + Single bed, desk, ensuite, ground floor

Apartment

Self-contained apartment, full kitchen, desk, Queen bed, balcony

Luxury Villa

3 bedroom villa, 3 Queen beds, 2 bathrooms, deluxe furnishings, private car parking, patio

ACCOMMODATION FEATURES

- Colour TV
- Reverse cycle air-conditioning
- Wireless broadband internet access
- STD/ISD direct dial telephone
- Mini-bar
- Foxtel & in-house movies
- Iron & ironing board
- Clock radio
- Tea/coffee facilities & toaster

ACCOMMODATION RATES

(Rates are single or double)

	Sun – Fri	Sat
Executive Suite	\$195	\$210
Ocean View Room	\$165	\$180
Poolside Room	\$140	\$155
Inter-connecting Rm	\$240	\$260
Family Room	\$160	\$175
City View Room	\$130	\$145
Standard Queen Rm	\$115	\$130
Standard Twin Room	\$125	\$140
Apartment	\$165	\$180
Luxury Villa	\$280	\$300

HOTEL SERVICES & FACILITIES

- 70 hotel rooms including 5 Executive Spa Suites and 10 Ocean View Spa Rooms
- Restaurant/Bar and 3 Function Venues
- Reception open from 7.00 AM to 10.00 PM (to 9.00 PM on Sunday)
- Indoor heated pool, sauna, spa and games area
- Free parking
- Guest laundry facilities as well as a laundry and dry-cleaning service
- Wheel chair access



FUNCTION VENUES

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Venue	Venue Set-Up					Venue Hire
	Theatre	Classroom	U-Shaped	Cocktail	Banquet	
Boardroom	40	20	20	N/A	N/A	\$150 - \$200
Ocean View Room	70	30	30	80	50	\$200 - \$250
Restaurant	120	60	N/A	200	100	\$350 - \$550
Ballroom	TBA	TBA	TBA	TBA	TBA	TBA

Venue hire charges vary based on catering requirements

Venue hire charges are per session. Session times are as follows:

- 8.00 am to 5.00 PM
- 5.00 PM to 11.00 PM

Restaurant hire charge is based on whether the venue is used for a Conference or Dinner

AUDIO VISUAL EQUIPMENT

Whiteboard with 4 Markers and Duster	Complimentary with venue hire
Additional pack of 4 markers	\$10.00
Deluxe Flipchart	\$30.00
6 ft Projection Screen	\$35.00
Video Recorder and Monitor	\$44.00
Lectern	\$45.00
A4 lined pad with ball-point pen	\$3.00
Ball-point pens	\$1.00
Lead pencils	\$0.75

Additional audio-visual and staging equipment (a selection shown below) can also be supplied.

Please note that as the above items are hired in by us, the prices are a guide only, and will be confirmed upon booking.

Electronic Whiteboard	TBA
Overhead Projector and Screen	TBA
Data Projector – LCD	TBA
DVD Player	TBA
Portable Audio system	TBA
UHF Radio Microphone (wireless)	TBA
Laser Pointer	TBA



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FOOD & BEVERAGE SELECTIONS

BREAKFAST

Breakfast Buffet **\$24.50 per person**

Continental selection (available by itself at \$15.00 per person)

Dairy Fresh Fruit Yoghurt
Selection of Cereals
Assorted Fruit Juices
Freshly Cut Seasonal Fruit
Plump pitted prunes or sliced peaches in natural juice
Selection of breads, preserves and butter
Freshly Brewed Coffee & Speciality Teas (self-serve from the coffee station)

Hot Selection

Crispy Grilled Bacon
Sausages
Scrambled Eggs
Poached Eggs on English Muffin halves
Grilled Tomato with melted cheese
Baked beans in tomato sauce or spaghetti in tomato sauce
Home-made pancakes with grilled banana and maple-flavoured syrup

Note: Minimum of 40 people please



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COFFEE BREAKS

Freshly Brewed Coffee & Speciality Teas	\$3.60 per person
Continuous Coffee & Tea	\$11.00 per person
Orange Juice	\$3.50 per glass
Orange Juice	\$12.50 per jug

SNACK SELECTIONS

(priced per person)

Assorted Home Made Cookies (2 pp)	\$3.00
Freshly Baked Muffins (1.5 pp)	\$4.00
Freshly baked mini Danish pastries (1.5 pp)	\$4.00
Home Made Fruit Scones with Jam & Cream (2 pp)	\$4.00
Carrot Cake Slice (1.5 pp)	\$4.50
Chocolate Mud Cake Slice (1.5 pp)	\$4.50
Fresh cut seasonal fruit (served on a platter)	\$5.00
Warm Ham & Cheese Mini Croissants (1 pp)	\$4.00
Assorted Finger Sandwiches (1.5 pp)	\$5.00
Selection of Mini Meat Pies (1.5 pp)	\$4.00
Assorted Mini Quiche (1.5 pp)	\$4.00
Mini Sausage Rolls (1.5 pp)	\$4.50



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CONFERENCE LUNCHESES

Healthy Lunch \$17.00

2 rounds of sandwiches or wraps per person served buffet style, accompanied by fresh fruit platter, and orange juice

Workshop Lunch \$20.00

Please select 4 from the following finger food
(This selection also includes ½ round of sandwich and ½ wrap per person)

Mini Quiche	Spring Rolls	Mini Quiche
Mini Meat Pies	Curry Puffs	Mini Sausage Rolls
Vegetarian Samosas	Dim Sims	Calamari Rings
Battered Prawns		

Accompanied by fresh fruit platter and orange juice

Lighthouse platter lunch \$22.00

Served buffet style, platters of:

Chilled deli meats (smoked leg ham, shaved roast beef, mildly spiced salami, and roast chicken)

Tossed salad of fresh garden greens

Chef's cheese selection

Fresh cut seasonal fruit

Freshly baked bread rolls with butter

Orange juice

All prices are per person



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Conference Lunch Menu

\$30.00/person

Please choose one of the following:

*

Char grilled Scotch Fillet of Beef

Served with fresh garden salad, golden potato fries and mushroom sauce

*

Chef's Marinated Breast of Chicken

Served with fresh garden salad and house cut wedges

*

Wok Seared Asian Vegetables

With rice stick noodles and a spicy palm sugar dressing

*

Pasta Marinara

House made pasta with sautéed seafood in fresh chilli and garlic
and bound in a Napolitano sauce

*

Caramelised Onion and Charred Asparagus Tart

with roasted Roma tomatoes, roquette salad and potato mash
drizzled with vincotto

*

Beer Battered Fish fillets

Served with fresh garden salad, chunky chips and tartare sauce

*

Pan-fried Fish of the Day

Served with fresh garden salad, golden fries and lemon beurre blanc

The selected item includes fresh fruit platter and orange juice

Optional Additional Items

Fresh home-made Soup of the Day \$6.00
served with a freshly baked bread roll

Tossed salad of fresh garden greens \$3.00
(served in bowls to share)

French fries or potato wedges \$5.00
with sour cream & sweet chilli sauce
(served in bowls to share)

Note: The above menu is only available in conjunction with a half- or full-day conference.



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COCKTAIL FOOD SELECTION

Platters of assorted finger food (each platter is suitable for approximately 15 to 20 people)

SELECTION A

Mixed Mini Savouries \$57.95

Mini meat pies, mini quiches, mini sausage rolls, mini pizza and mini bruschetta, curry puffs and vegetarian parcels

Asian Favourites \$57.95

Mini chicken and beef dim sims, mini spring rolls, vegetable samosas, Curry puffs, served with sticky soy, sweet chilli and nouc cham

Fruit Platter \$57.95

Selection of cut fresh seasonal fruit

Sandwiches Platter \$57.95

Filled with a selection of chilled meat, with some vegetarian options

Cheese Board \$57.95

A selection of Australian and imported cheese served with crustini, water crackers and fresh & dried fruits and assorted condiments

SELECTION B

Dessert Platter \$69

Chocolate brownie, petite lemon tarts, strawberry crème filled vol au vents,

Nori & Rice Paper Roll Platter \$71

California rolls, chicken teriyaki, avocado and cucumber, smoked salmon and sashimi, with wasabi, pickled ginger and soy sauce

Antipasto Platter \$75

Selection of marinated olives, feta, baby octopus, semi dried tomatoes, roasted capsicum, eggplant and zucchini salad, served with crusty bread, crustini and assorted condiments

Chilled Deli Meats \$75

Shaved roast beef, mildly spiced salami, smoked leg ham, roast chicken, and chorizo sausage, served with mustards and condiments

Skewers and more \$75

Satay chicken with peanut sauce, lamb kofta with Napoli sauce, Moroccan-spiced beef skewers and honey and sesame chicken wings

Hot Seafood Platter \$80

Fish goujons, blue swimmer crab claws, beer battered calamari, breaded prawn cutlets, and prawn torpedoes

SELECTION C

Prawn Platter \$90

Freshly cooked prawns accompanied by crab & marinated octopus salad

Fresh Oyster Platter \$100

Oysters served 4 ways – natural, soy & ginger, Kilpatrick, & crumbed, with assorted condiments

Cocktail Food selection for 3 hours:

\$28.95 pp 5 platters (including at least 3 from Selection A & 2 from Selection B)

\$32.95 pp 6 platters (including at least 3 from Selection A & 3 from Selection B)

\$37.95 pp 7 platters (including 4 from Selection A, 2 from Selection B & 1 from Selection C)

\$41.95 pp 7 platters (including 3 from Selection A, 2 from Selection B & 2 from Selection C)

Note: Wedding groups are to be minimum of 80 people please



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LIGHTHOUSE CANAPÉ SELECTION

Savoury

Trio of Nori Rolls	\$55.00
<i>Teriyaki chicken, vegetarian plus the freshest seafood available</i>	
Duo of Vietnamese Spring Rolls	\$55.00
Savoury Crème Puffs with smoked salmon mousse	\$55.00
Chorizo and Vegetable Polenta Triangles	\$55.00
Basil and Mozzarella Risotto Balls	\$55.00
Asparagus Twists	\$55.00
Mini Bruschetta with reggiano	\$55.00
Prosciutto wrapped charred asparagus	\$55.00
Trio of Mini Tartlets	\$60.00
<i>Caramelised Red onion, Spinach and Feta</i>	
<i>Cherry Tomato, Bocconcini and Basil Pesto</i>	
<i>Blue Cheese and fresh herb</i>	
Trio of Mini Blinis	\$65.00
<i>Smoked salmon and dill crème fraiche</i>	
<i>Ratatouille Vegetable with roquette pesto</i>	
<i>Smoked Chicken with guacamole</i>	
Thai Mussel Salad on half shell	\$60.00
Stuffed Button Mushrooms with, bacon and cheddar	\$60.00
Smoked Salmon and Spinach Roulade on crustini	\$60.00
Chicken and Mushroom vol au vents	\$60.00
Mini Honey and Sesame seed chicken wings	\$60.00
Charred Mediterranean Vegetable Frittata squares	\$60.00
Spinach, Sundried Tomato and Feta File Triangles	\$60.00
Spicy Pork and Vegetable Spring Rolls	\$70.00
Thai Lamb Salad in cucumber cups	\$70.00
Oysters	\$100.00
<i>Natural</i>	
<i>Kilpatrick</i>	
<i>Soy and Ginger</i>	
<i>Shallot and Sherry Vinegar</i>	

Dessert Selections

Baked Spiced Pear puree filo samosas	\$60.00
Strawberry Crème Filled vol au vents	\$60.00
Mini Lemon Tartlets	\$60.00
Petite Chocolate Brownie	\$60.00
Chocolate Coated ice cream sticks w/ almond praline	\$60.00

Notes

- *each platter has approximately 20 pieces*
- *minimum of 4 selections please*



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DINNER MENUS

MENU A

\$55.00/person (minimum 25 persons)

Please select 1 entrée, 2 main courses, and 1 dessert

To Begin

(to share)

Charred Bread Selection served with chefs dips and infused gingili olive oil

Entree

Moroccan Spiced Chicken Salad with fresh roquette and baby spinach with cherry tomatoes, toasted almonds and a minted yoghurt dressing

Or

Beer Battered Calamari with salad greens and semi dried tomatoes, with a citrus aioli dipping sauce

Or

Marinated Charred Vegetable and Bocconcini Cheese Tart with sun dried tomato oil, green olive tapenade and fresh mixed leaves

Or

Roasted Thai Spiced Butternut Pumpkin Soup with coconut cream

Main Course

Char grilled Scotch Fillet of Beef (served medium)

Served on creamy potato mash, with steamed green beans and a pink peppercorn and caramelised onion infused jus

Or

Chermoula Marinated Chicken Breast

Served on a roast root vegetable medley, with sautéed baby spinach and a harissa spiced tomato sauce

Or

Catch of the Day

With sweet potato and coriander cakes, seared Asian vegetables and a lime and chilli beurre blanc

Dessert

Lighthouse Pavlova

Served with fresh fruits, citrus infused mascarpone and passionfruit syrup

Or

Apple and Pear Crumble

Served with crème anglaise and vanilla ice-cream

Or

Rich Chocolate Brownie

Served with orange caramel and chocolate ice-cream

Or

Sticky Date Pudding

Served with butterscotch sauce and crème Chantilly

Freshly brewed coffee and tea are included



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MENU B

\$65/person (minimum 25 persons)

Please select 2 entrée, 2 main courses, and 2 desserts

To Begin

(to share)

Marinated Olives and feta, with charred bread selection
and chefs dips and infused gingili olive oil

Entree

Portobello Mushroom and crèmeed Leek Tart with soft herb salad, shaved prosciutto
and spiced tomato coulis

Or

Seafood Laksa Style Soup with coconut crème and Thai spiced fish cake

Or

Asian Style Beef and Noodle Salad with caramelised pineapple and mango,
tat soi and a lime, honey, soy and chilli dressing

Or

Seared Scallops on spring onion and potato cake, with pickled cucumber salad
and a shellfish oil

Main Course

Grilled Rib Eye of Pork

Served on a white truffle oil infused potato mash, charred asparagus
and a cognac, bacon, mushroom and shallot cream sauce

Or

Rosemary and Mustard Infused Lamb Rump (served medium-well)
on potato and kumara roesti,

with braised Savoy cabbage, confit baby onions and a seeded mustard jus

Or

Charred Scotch Fillet of Beef (served medium), with pumpkin gratin, steamed broccolini,
beetroot relish and Shiraz jus

Or

Catch of the Day with seared kai lan, bean shoots and baby corn, shiitake mushroom blini,
with a teriyaki style glaze

Dessert

Strawberry and Coconut Meringue Roulade served with crème anglaise and Chantilly cream

Or

Café Latte and Cinnamon Crème Brulee with clotted crème and shortbread

Or

Strudel of Pear and Peach with mixed berry compote and vanilla bean ice-cream

Or

Lemon and Lime Tart with sweet orange caramel, candied zest and mascarpone

Freshly brewed coffee and tea are included



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MENU C

\$75.00/person (minimum 25 persons)

Please select 2 entrée, 2 main courses, and 2 desserts

To Begin

(to share)

Chefs selection of hot and cold canapés, along with charred bread selection,
freshly made dips and infused Gingili olive oil

Entree

Blue Swimmer Crab and Mussel Cakes with champagne vinaigrette dressed roquette,
gazpacho salsa and crustacean oil

Or

Crispy Skinned Duck Breast

Served with Asian mushroom blini, tat soi with pickled daikon
and a soy and ponzu dressing

Or

Garlic Fried Tiger Prawns

With spaghettini and a citrus and star anise crème sauce, topped with freshly shaved reggiano
and Yarra valley salmon roe

Or

Caramelised Shallot, Asparagus, and buffalo mozzarella Tart,
with crisp pancetta, frizee and vincotto

Main Course

Aged Scotch Fillet of Beef (served medium)

Served on potato and spinach galette, slow roasted baby beets and sultanas
and a roasted garlic infused jus

Or

Szechuan Seasoned Lamb Backstrap (served medium)

with basil crusted Roma tomatoes, cauliflower crème
and muscatel juice

Or

Confit Chicken Maryland

Served on porcini mushroom and chorizo risotto with fresh basil,
and a roasted red pepper coulis

Or

Catch of the Day

Baked and served with steamed baby vegetables, roasted garlic infused potato mash,
and a saffron and baby caper beurre blanc

Dessert

Glazed Pear on Shortbread with honey and cinnamon ice-cream
and rich chocolate sauce

Or

Rich Belgian Chocolate Tart with a sweet blood orange syrup, steeped black cherries
and vanilla bean ice-cream

Or

Mille Feuille with mango crème, Malibu infused anglaise and a red berry caramel

Or

Freshly Baked Genoise Sponge, filled with kahlua flavoured crème patissiere
and served with blueberry compote and mocha mascarpone ice-cream



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LIGHTHOUSE BUFFETS

BUFFET MENU A

\$60.50/person (minimum 60 people)

On arrival with pre-dinner drinks – Chef's selection of hot and cold hors d'oeuvre

Buffet Presentation

Assorted Breads and Bread Rolls

Hot Selections

Thai Pumpkin Soup with coconut cream

Peppered Roasted Rump of Beef with rich red wine gravy

Rolled Loin of Pork with roasted garlic

Beef or Vegetarian Lasagne

Ocean Delights (breaded prawn cutlets, salt and pepper squid, seafood claws and beer battered fish goujons)

Thai Chicken or Lamb Curry with jasmine rice

Rosemary Roasted Potatoes

Steamed Seasonal Vegetables

Cold Selections

Fresh Garden Salad with sherry maple dressing

Gourmet Potato Salad with chives and crispy bacon

Tomato, Basil and Bocconcini salad with balsamic vinegar

Sliced Cold Meat Platter with assorted mustards and pickles

Desserts

Triple Chocolate Cheesecake

Tropical Fruit Platter

Lemon and Lime Tart with crème chantilly



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BUFFET MENU B

\$68.50/person (minimum 60 people)

On arrival with pre-dinner drinks – Chef's selection of hot and cold hors d'oeuvre

Buffet Presentation

Assorted Breads and Bread Rolls

Hot Selections

Italian Vegetable with fresh basil, bacon and parmesan cheese

Peppered Rump Of Beef served with rich red wine gravy

Rosemary and Garlic Seasoned Leg of Lamb

Ocean Delights (breaded prawn cutlets, salt and pepper squid, seafood claws and beer battered fish goujons)

Baked Fish Fillets with lemon, tomato and baby caper salsa

Thai Chicken or Lamb Curry with jasmine rice

Beef or vegetarian lasagne

Rosemary Roasted Potatoes

Steamed Seasonal Vegetables

Cold Selections

King Prawn Platter with cocktail sauce

Fresh Garden Salad with sherry maple dressing

Gourmet Potato Salad with chives and crispy bacon

Caesar Salad with shaved parmesan and fresh croutons

Lighthouse Greek Salad

Sliced Cold Meat Platter with assorted mustards and pickles

Antipasto Platter with assorted condiments

Dessert Selections

Rich Chocolate and Raspberry Brownie

Strawberry and Coconut Meringue Roulade

Tropical Fruit Salad

Cheese Selection with dried fruits and crackers



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FINGER FOOD AND BUFFET COMBINATION

\$52.50/person (minimum 60 people)

Fingerfood

Vegetarian Nori Rolls with pickled ginger and soy

Risotto Balls

Mini Bruschetta

Mediterranean Vegetable Tartlets topped with bocconcini

Crumbed Garlic and Herb Stuffed Button Mushrooms

Chicken and Mushroom filled vol au vents

Spinach and Feta Filo Triangles

Warm Meat Skewers

Warm Goats cheese and semi dried cherry tomatoes on melba toast

Marinated Kangaroo en crouete with onion and chilli jam

Buffet Selections

Antipasto Platter

Lighthouse Potato, Chive and Pancetta Salad

Fresh Garden Salads

Thai Chicken Curry with Jasmine Rice

Seafood Risotto

Chorizo, Kalamata Olive and Spinach Penne Pasta

Herbed Fish Goujons with tomato and baby caper salsa

Tropical Fruit Platter

Mini Pavlova with fresh fruits



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FUNCTION BEVERAGE LIST

Tap Beer

Hahn Premium Light	Mid	\$3.8	Pint	\$7.8	Jug	\$15.0
XXXX	Mid	\$3.8	Pint	\$7.8	Jug	\$15.0
Tooheys New	Mid	\$4.0	Pint	\$8.0	Jug	\$16.0
Becks	Mid	\$4.8	Pint	\$9.8	Jug	\$19.0

Soft Drinks

Soft Drinks	Mid	\$3.0	Pint	\$6.0	Jug	\$10.5
Orange Juice	Mid	\$3.5	Pint	\$7.0	Jug	\$12.5
Lemon Lime & Bitters	Mid	\$4.0	Pint	\$8.0	Jug	\$16.0

Spirits

Standard Spirits (with mix)	30mls	\$6.8
Deluxe Spirits (with mix) From	30mls	\$7.8

Sparkling

House Sparkling	Glass	\$6	Bottle	\$24
Jacob's Creek Sparkling				\$28
Riccadonna				\$30
Capel Vale Debut NV Sparkling				\$41
Emeri Pink or White Moscato				\$28

Wine

House Wine (White or Red)	Glass	\$6	\$24
Killerby April Classic White (WA)	Glass	\$7	\$26
Killerby April Classic Shiraz (WA)	Glass	\$7	\$26
Willow Bridge Sauvignon Blanc Semillon (FV)	Glass	\$7	\$32
Willow Bridge Cabernet Sauvignon Merlot (FV)	Glass	\$7	\$32
Capel Vale Debut Range (WA)	Un-wooded Chardonnay		\$32
	Shiraz		\$32
Amberley (MR) Chimney Brush	Chenin Blanc		\$32
	Merlot		\$32
St Aidans (FV)	Chardonnay		\$34
	Cabernet Sauvignon		\$34
Watershed (MR)	Un oaked Chardonnay		\$32
	"Shades" Cabernet Shiraz Merlot		\$32
Tuart Street (MR)	Chenin Blanc		\$32
	Sauvignon Semillon Blanc		\$32
	Shiraz Cabernet Merlot		\$32



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Please Note:

- All menus shown in this Information package are subject to availability of suitable ingredients which meet our standards of quality. From time to time, should an item not be available after you have made your selection, we will inform you as soon as we know, and the menu will be revised accordingly.
- The information in this document is valid until 30/12/09. Information, prices, etc are, however, subject to change without notice. Please use the prices shown as a guide, until confirmed by the Resort.
- We require minimum numbers of guests (&/or a minimum total spend) based on the venue and dates required.
- Decorations: As a general guide, please note the following:
 - All candles (if provided) must be in a suitable candle-holder
 - Tea-light candles must be placed on a separate base, rather than just the candle holder being placed on the table
 - Glitter, confetti, rice and other similar items are not allowed on Resort premises. Larger pieces of items being scattered may be used subject to prior approval. Please note that there may be a cleaning charge for removal of these items
- Music: As we have accommodation units close to the Restaurant and Function Venues, music volumes must remain within levels acceptable to Resort guests.

We reserve the right to require the DJ or musicians (or other entertainment) to lower sound volumes as and when necessary.

- A complete copy of our Terms and Conditions will be provided on request. These Terms and Conditions are valid for and apply to all Function bookings. All events (conferences, meetings, seminars, social functions, etc) held at the Resort indicate acceptance of our Terms and Conditions.