



The historic property of Belvoir is located in the Swan Valley at the base of the Darling Ranges, approximately 35 minutes from the CBD.

The building is of traditional Australian Federation design with five metre high ceilings, brass chandeliers, sweeping Jarrah staircases, beautifully appointed rooms, grand entrances and full-length French windows capturing views that few venues in Perth can surpass.

The team at Belvoir is innovative, dedicated and able to design for you a unique event that will long be remembered. We have the capacity to cater for large and small functions with the flexibility to meet your requirements. We encourage you to be unique and would be delighted to help you create your own individual package. Our in-house catering facilities are state of the art and our Executive Chef can prepare for you a truly five-star menu.

Please do not hesitate to contact our creative, enthusiastic and talented team with any queries you may have or if you would like to make an appointment to view our stunning venue.

Shaw Dining Room

The Shaw Room is named after the Shaw family who originally settled in the Swan Valley in the 1830's and named the property "Belvoir" after their family estate in England.

The French interpretation of "Belvoir" means beautiful view - a perfect description of the natural surroundings of The Shaw Room. The Shaw Room looks out onto a canopy of gum trees that descend toward the Swan River whilst the vineyards and hills roll into the distance.

Loton Dining Room

The Loton Room is named after the Loton family who resided at Belvoir for four generations. This room takes on a country garden aspect as the garden arbours and archways give a brilliant display of colour. Beyond the formal gardens is the private residence home to the original stables, old shearing shed, barn and pastures.

Loton & Shaw Atriums

The Loton & Shaw atriums consist of terracotta tiled flooring, high timber ceilings and are surrounded by French windows overlooking the beautiful rustic gardens. The Atriums are ideal for small intimate events.

Outdoor Ceremonies

Nestled on the banks of the Swan River in a beautiful rustic setting are our two wedding ceremony areas.

Entertainment

Belvoir can assist in creating the right ambience for your special day by providing a list of recommended DJ's, string quartets, guitarists, flautists and live bands who offer comprehensive and professional service.

Photographers

Belvoir recommends quality photographers who are familiar with our venue who will be sure to capture those precious moments on your special day.

You may choose from either standard or deluxe packages or you can create your own menu.

All special dietary needs require 10 days notice (e.g. vegan, coeliac or nut allergy etc.)

Vegetarian alternative created by the Chefs | can be pre ordered.

All red meat is cooked **medium** unless otherwise arranged

Minimum spend per person for a menu is \$80.00.

Valid from 1st July' 2018 to 30th June' 2019



Essential Menu

\$80.00

Choice of 3 canapes

Soup

Main

Dessert

Tea & Coffee

Standard Menu

\$88.00

Choice of 3 canapes

Soup

Choice of two standard main courses

Dessert

Tea & Coffee

Deluxe Menu

\$102.50

Choice of 4 canapes

Plated Entree

Choice of two deluxe main courses

Dessert

Tea & Coffee

MENU SELECTION

Cold Canapes

Crisp bruschetta's of marinated tomatoes, red onions, basil & feta cheese
Caramelized pear, prosciutto and brie with a blend of creamy, salty and sweet flavors
Mini Peking duck with an Asian salad in a wonton cup
Fresh oysters with lemon, chives & salmon roe
Smoked salmon mouse on open dill scones, caper and sour cream dressing
Shaved beef fillet on toast, Dijon & horseradish cream & pickled cucumber
Fresh assorted sushi & Californian rolls served with sesame & soy dip
Duck liver parfait on ciabatta croutons with house made apple chutney

Hot Canapes

Chicken yakitori tenderloin skewers glazed with soy sauce and mirin
Aranchini balls with parmesan cheese, finely diced vegetables and basil sauce
Spanish smoked chorizo with red onion jam and chili lime mayo
Sautéed garlic & chili tiger prawn served with smooth mango & coriander coulis
Middle Eastern lamb koftas, minted yogurt & homemade dukkah spice
Crispy fried vegetables spring rolls served with coriander, chili & lime pickle
Mini quiches of Tasmanian brie & black forest ham topped with red onion jam
Choice of 3 canapes \$13.00 per person | additional canapes \$4.00 per choice

Appetizer | freshly prepared platters to the table

Antipasto platter of double smoked ham, salami, roasted peppered beef, marinated & grilled vegetables, mixed olives & feta cheese served with crusty bread
\$13.50 per person

Soups

Roasted butternut pumpkin soup, sourdough croutons, macadamia nuts, soured cream & fresh chives
Thick and chunky chicken with sweet corn chowder & sour cream, herb croutons & fresh chives
Royal blue potato, leek & cheese soup, crisp pepperoni, cream fraiche and fresh green shallots
Fresh crème of roasted Roma tomato soup, sour cream chives and garlic croutons
Classic minestrone soup served with bacon, garlic croutons, pesto cream & fresh chives
Creamy porcini & forest mushroom soup, truffle oil croutons, tarragon & cream fraiche
\$14.00 per person | additional choice \$4.50

Pastas | Risottos | Pizza

Fresh spinach & ricotta mezzeluna,
rich tomato sugo, rocket, parmesan & basil

Porcini & wild mushroom risotto, black truffle oil,
crisp pancetta, fresh basil & shaved parmesan

Veal cappelletti, creamy mushroom & bacon sauce,
rocket & parmesan

Gourmet pizza with Mediterranean vegetables,
feta, rocket, basil oil & tomato chutney

\$18.00 per person

Plated Entrée | served cold

Duck pate parfait, apple & apricot chutney, roasted cashew nuts
baby cornichons & crisp fresh baked sourdough parmesan wafers

Chilled seafood salad, chili prawns, scallops, pickled calamari,
crisp cos lettuce, cherry tomatoes creamy egg mayonnaise

Chilled poached prawn cocktail with crisp fresh lettuce,
creamy cocktail dressing, chives & cucumber spears

Caesar salad of baby cos lettuce, smoked chicken,
avocado & crispy bacon, creamy egg, garlic croutons & Caesar dressing

Honey BBQ pork salad, mango, pickled cucumber, red cabbage slaw,
baby cos leaves, mint, coriander, sweet chili sauce and bean shoots

Plated Entrée | served warm

Caramelized onion and feta tart, pumpkin,
Moroccan date and pistachio salad, pomegranate molasses sauce

Slow roasted wagyu beef rump, potato & horseradish salad
green leaf & parmesan, balsamic & herb dressing

Grilled fish medallions served with calamari salsa, fennel brandade
parsley liaison & balsamic reduction

Cider braised pork belly, enoki mushroom & green leaf salad
cauliflower puree and star anise reduction

Tandoori chicken tenderloins, saffron steamed rice,
Spicy tandoori sauce, thick yoghurt & fresh mint

\$21.50 per person | additional choice \$6.00

Standard Mains | served with potatoes & seasonal vegetables

Pan roasted barramundi, honey glazed carrots, asparagus, grilled fennel, classic reduction

Tender slow roasted aged sirloin of beef, royal blue mashed potato & baby mushrooms, red wine jus

Herb crusted fillets of baby snapper, tomato, rocket & prawn salsa fresh asparagus, rich saffron and dill bouillon

Lemon & garlic roasted skin on chicken breast, filled with spinach & ricotta, chardonnay reduction

Medallions of succulent pork fillet wrapped in black forest ham, fresh asparagus porcini mushrooms & sage crème fraîche, port wine reduction

Honey & eucalyptus glazed fillets of local chicken, warm marmalade of shallots apricot & rosemary smoked bacon, red wine reduction

Duo of double cutlet of the rack and a homemade Sheppard's pie of Lamb fresh asparagus, rosemary & garlic emulsion, rich red wine jus

Char grilled medallions of beef fillet topped with mushroom & onion confit fresh asparagus, béarnaise sauce and merlot reduction

Slow cooked rump of Amelia Park lamb, baby caramelized onions & baby mushroom rosemary & mint pesto, merlot jus reduction

\$38.50 per person | additional choice \$8.00

BELVOIR

Deluxe Mains

Char grilled fillet of corn chicken breast, marinated with honey & lemon thyme served with gratin potatoes and garden vegetables, truffle sauce

200 gram aged fillet of beef wrapped in pancetta, Chanterelle & chive ala crème fresh asparagus, rich merlot & red currant reduction

Double cutlets of tender Q Lamb, porcini mushrooms, garlic & rosemary butter fresh asparagus, rich honey & merlot reduction

Grilled fillets of salt water barramundi, tomato, rocket & prawn salsa French Dijon & dill hollandaise, sweet wine reduction

Crispy skin salmon fillet, olive, caper, tomato & eggplant caviar, saffron rouille

\$44.00 per person | additional choice \$8.00

Dessert

Caramelized fresh lemon and lime tart, vanilla infused cream & strawberries
sweet grand Marnier coulis

Warm apple & toffee crumble pie with rich vanilla bean ice cream
fresh cream and berries

Sticky date pudding served with fresh cream & strawberries,
rich toffee and butterscotch sauce

Kiwi & mango pavlova, fresh cream and berries,
passion fruit coulis

Freshly made profiteroles filled with vanilla & coffee custard, cream & strawberries
chocolate and brandy sauce

Lemon cheesecake mousse & sweet biscuit base
served with fresh cream, lemon wedges, blueberries & mint

Light caramelized raspberry & vanilla crème Brulee,
fresh cream & biscotti wafer

Rich chocolate mousse, fresh mint & champagne sabayone,
cream & strawberries

\$14.50 per person | additional choice \$5.00

Upgrade Dessert | Chef's Trio of Mini Desserts

Mini mango & kiwi pavlova, citrus lime tart with seasonal berries,
brandy custard filled profiteroles garnished with biscotti biscuit

\$16.50 per person

Children's Menu | Entrée, Soup followed by a choice of:

Traditional beef lasagna served with fresh crisp salad, chips & tomato sauce

Battered fish fillet, chips & tomato sauce, fresh crisp salad

Tempura chicken nuggets, fresh crisp salad & chips served with tomato sauce

Vegetarian lasagna served with fresh crisp salad, chips & tomato sauce

Homemade pizza topped with ham, pineapple, tomato & cheese

Ice cream sundae

Aged 2 – 12 years | \$25.00 per child

Additional Side Dishes

Assorted cheese platters are served with seasonal fruits & crackers | **\$9.50 per person**

Platters of fresh seasonal fruits | **\$6.50 per person**

Platters of Turkish bread brushed with olive oil & garlic, hummas & babaganoush
olives & feta cheese | **\$8.50 per person**

After Ceremony Service

Mini muffins & scones with jam & cream with Tea & Coffee @ **\$8.50 per person**

Selection of French pastries with Tea & Coffee @ **\$9.00 per person**

Tea & Coffee @ **\$4.50 per person**

Six Hour Standard Beverage Packages

Package 1 | Pinelli | \$45.00 per person

Chenin Blanc & Cabernet Sauvignon (served by the Carafe)
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 2 | Chalk Hill Blue | \$46.00 per person

Colombard Chardonnay **or** Semillon Sauvignon Blanc & Shiraz Cabernet **or** Cabernet Merlot
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 3 | Bay of Stones | \$47.00 per person

Sauvignon Blanc & Shiraz **or** Merlot
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 4 | Studio Series | \$47.00 per person

Chardonnay **or** Sauvignon Blanc & Shiraz, Merlot **or** Cabernet Sauvignon
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 5 | Rhythm & Rhyme | \$48.00 per person

Chardonnay & Shiraz
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Six Hour Deluxe Beverage Packages

Package 6 | Mondiale | \$49.00 per person

NZ Sauvignon Blanc & McLaren Vale Shiraz
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 7 | Ferngrove - Frankland River Symbols | \$55.00 per person

Sauvignon Blanc Semillon & Cabernet Merlot
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Package 8 | Angove SA | \$55.00 per person

Sauvignon Blanc **or** Chardonnay & Shiraz **or** Merlot
Cascade Premium Light, Cider, **Choice** of Carlton Dry, Carlton Draught **Or** Pure Blonde Premium,
Soft Drinks, Orange Juice, Angove Chalk Hill Blue Bubbles

Six Hour Non Alcoholic Beverage Packages

Package 9 | Non Alcoholic | \$32.00 per person

Soft Drinks and 100% Orange Juice, with Non Alcoholic Sparkling Wine for Toasts only

Package 10 | Non Alcoholic | \$35.00 per person

Soft Drinks and 100% Orange Juice, with Non Alcoholic Sparkling Wine throughout the evening

It is company policy to serve our patrons therefore we do not leave alcohol bottles on the dining tables.

Consumption & Cash sale prices

Cascade Premium Light	\$6.00 per gls	100% Orange Juice	\$ 5.50 per gls
Carlton Dry	\$6.00 per gls	Standard Spirits	\$12.00 per gls
Cider	\$6.00 per gls	Top Shelf Spirits	\$15.00 per gls
Chalk Hill Blue Bubbles	\$9.00 per gls	House Port	\$ 7.00 per gls
Soft Drinks	\$4.00 per gls		
Bottled Water	\$4.00 per gls		

Wine List

Wine prices list are available upon request for beverages bought on consumption, in addition to wines listed in our beverage packages.

Bar Facilities

On the completion of your wedding ceremony through to your reception, Belvoir can arrange for the bar to be open for your guests to purchase drinks on a cash sale basis.

Belvoir Bridal Hamper

Bridal hampers are available to take with you whilst you are having your photographs on site.

To pre-order please speak to your wedding coordinator for details.

There will be no alcohol served prior to the ceremony

Belvoir Room Hire Packages**The Loton & Shaw Dining Room Package | \$850 | Maximum 180 guests**

Six hour room hire	Glass Rounds
Standard white linen and napkins	Brass lectern & Microphone
Bridal table	Standard dance floor (5m × 6m)
Cake table	Four Jarrah pedestals
Bridal & cake table chiffon scalloping	Cake knife
Glass lamp centrepiece	Parking

The Loton & Shaw Atrium Package | \$450 | Maximum 50 guests

Six hour room hire	Glass lamp centrepieces
Standard white linen and napkins	Glass round
Bridal table	Brass lectern
Cake table	Cake knife
Bridal & cake table chiffon scalloping	Parking

The Homestead Package | \$1,700 | Minimum 160 | Maximum 500 guests

The Loton Room and Shaw Room combine to make one grand room.

Exclusive use of the venue	
Six hour room hire	Brass lectern and microphone
Standard white linen and napkins	Dance floor (10m × 6m)
Bridal table	Four Jarrah pedestals
Cake table	Choice of either ceremony area
Bridal and cake table chiffon scalloping	Cake knife
Glass lamp centrepieces	Parking
Glass round	

Loton & Shaw Ceremony Areas | \$450 | Ceremony times start from 3.30pm

Mahogany table & two chairs	Twenty white folded Americana chairs
Red Carpet	

Barn & Shearing Shed Ceremony Areas | Ceremony start from 2.00pm

Signing Table & two chairs	Seating for 20 Guests
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Optional Room Arrangements

Belvoir has available a large selection of room arrangements for hire to complement our venue. Unit prices are as follows;

Candelabras & Centerpieces

Silver Globe Candelabras	\$60.00	Wrought Iron Candelabras small	\$15.00
Tall Antique Candelabras 3 tier	\$30.00	Wrought Iron Candelabras large	\$20.00
Tall Antique Candelabras 10 tier	\$30.00	Round Wooden Block	\$ 5.00
Black Wrought Iron Urns	\$10.00	Frosted Tea Light Holders	\$ 2.50
Silver Mood Lamp	\$15.00	Rose Candle Stick	\$ 8.50

Bridal & Cake Table Dressings

Satin Scalloping	\$10.00	Black Linen & Skirting package for bridal & cake table	\$200.00
Tulle & fairy light skirting	\$300.00		

Tables, Chairs & Linen

Black table Cloths	\$20.00	Chair Cover only Black or White	\$ 4.00
Table Runners	\$15.00	Belvoir Chair covers & Bow	\$ 6.00
Lace & Jute table Runners	\$ 8.00	Chair covers & limited bow	\$ 7.00

Others

3×3 metre dance floor in atrium	\$200.00	Fairy Light Curtain 3.5m wide	\$150.00
Belvoir Jarrah lectern	\$35.00	Fairy Light Curtain 7m wide	\$250.00
Staging (1.2m×2.4m×60cm)	\$55.00	Tiffany Chairs	\$ 8.00
Individual Cake bagging per person	\$ 1.00	Bentwood Chairs	\$10.00
White Wishing Well	\$50.00	Wooden Trestle Table	\$50.00
Market Umbrellas	\$120.00	One Wine Barrel	\$40.00
Extra Outdoor Chairs	\$ 2.50	Two Wine Barrels	\$70.00
Four Wine Barrels	\$120.00	Six Wine Barrels	\$170.00
Wine Barrel Bars	\$150.00	Long & Low Floral Garland (2m)	\$20.00



Confirmation, Deposit and Cancellation Schedule | Terms and Conditions

1. Tentative bookings

Tentative bookings are held for a period of **two weeks** and will be cancelled unless arrangements have been made for an extension or a deposit paid for the event.

2. Confirmation of Booking

To confirm your booking please forward a signed copy of this document together with a deposit of **\$550.00** for an Atrium, **\$950.00** for a Dining Room, **\$1800.00** for a Homestead function. Cash, credit, electronic funds transfer and cheque payments accepted. There will be a surcharge applying with credit card payments of 1.73 %. Details are as follows;

Belvoir Function Centre & Amphitheatre
1177 Great Northern Highway
Upper Swan WA 6069

Account Name: Belvoir Homestead
Account Number: 448 063
Bank Name: Westpac
Branch Number: 036 087

3. Cancellation or Rescheduled Date Policy

Should your confirmed booking be cancelled or rescheduled within six months of your scheduled function date, your deposit will be forfeited. Should your confirmed booking be cancelled outside of the six months, your deposit will be refunded less \$150.00 retained as an administration fee, a rescheduled date cannot be refunded. Should your booking be cancelled within 30 days of the event date, 100% of the estimated cost of the function will be deemed payable.

4. Final Catering Numbers & Final Payment

Final Payment is due **21 days** prior to the event together with final numbers and a signed contract. All of the estimated drinks on consumption is to be paid **21 days** prior to the event with any additional spend payable at the conclusion of the event. Credit card imprint will be taken for settlement of balance of the account.

5. Minimum Numbers

During March, April, October and November minimum numbers of 60 guests apply to Saturday nights only in Loton or Shaw Dining Room. The minimum for the Homestead is from 160 guests for a Saturday. Should minimum numbers not be met, there is flexibility to discuss with the coordinator.

6. Public Holidays

A 20% surcharge on statutory public holidays is applicable, except Christmas Day whereby a 200% surcharge will apply.

7. Minimum Price of Menus

The minimum price for the 2018-2019 menu (excluding drinks) is \$80.00. Every endeavor is made to maintain prices as printed, but may be subject to change without notice. Belvoir will commit to pricing on the 1st July of each year & please note that our packages can be changed on a regular basis.

8. Beverages

It is company policy to serve our patrons; we do not leave alcohol bottles on guest tables. This premise does not encourage excessive or rapid consumption of alcohol. Our staff is required to assist patrons in a professional and friendly manner. Under no circumstances may any person under the age of 18 years consume alcohol on licensed premise. Belvoir reserves the right to remove offenders from the premises if in breach of our liquor license. Alcohol, including alcohol as gifts may not be brought onto the premises as it is an infringement on our Liquor License. All alcohol brought onto licensed premises will be confiscated. The venue is only licensed to serve, supply and consume alcohol that has been purchased from Belvoir

9. Ceremony

Belvoir will advise on the day as to where your ceremony will be situated pending adverse weather conditions.

Clients Signature _____

10. Cakes

Delivery of wedding cakes the day before the event must be in a sealed safe container. Cake bags and boxes are to be supplied by the client. Belvoir does not take any responsibility for agreed food items brought in prior to your wedding day. Wedding cake and decorations are to be taken off site at the completion of the event.

11. Sub-Hiring of Services

Belvoir must be informed of any sub-hiring of services (DJ's, photographers etc.) prior to event. Belvoir does not allow linen to be brought in from outside suppliers. Your photographer must contact Belvoir in order to be given instructions on where photos may and may not be taken. With the exception of your wedding cake, Belvoir does not allow commercial caterers to supply food products, to be consumed on the premises by your guests.

12. Gifts

The gift table is located in the Atrium on the marble table. Clients are to ensure all gifts, wedding cake and personal belongings are taken at the completion of the wedding reception. Belvoir takes no responsibility for any personal belongings left on the premises.

13. Viewing Times

Belvoir is open Tuesday to Friday 8.00am to 3.00pm, Saturdays & Sundays from 10.00 am to 3.00 pm subject to availability, or by prior arrangement. Appointments are preferred.

14. Events at Belvoir Amphitheatre

Please take note & be aware that events may be held in the Belvoir Amphitheatre throughout the year & are often booked with very little lead up time. Upon Belvoir receiving a booking for an Amphitheatre event the client will be sent an email to be signed & sent back with acceptance & acknowledgement of this date. Acceptance & acknowledgement of this notification must be signed prior to the event settlement date.

15. Decorations and Bonboneirres

Confetti, party poppers, felted pens, crayons, coloured streamers, open flamed candles, glitter shapes, smoke machines, bubble machines and commercial chocolate fountains are not permitted at Belvoir. Damage caused by the unauthorized usage will be charged to the client. Alcohol cannot be given as bonboneirres or favours.

16. Deliveries

Initial Client _____

Items being delivered must be labeled and marked clearly and arranged to be dropped off 5 days prior to the event. Please ensure that you nominate a person, on your behalf to check the room set-up either the day before, or on the morning of your reception. If there are any alterations or additions for your wedding and they are not stated on your final contract, you will require approval by the Belvoir Management.

17. Smoking

Belvoir is a non smoking venue; smoking is permitted on the verandah.

18. Photographers

Photographers are not permitted within any part of the private sector of the grounds.

19. Damages & Liabilities

Clients will be responsible for ensuring the orderly behavior of their guests. Belvoir reserves the right to refuse service to disorderly behavior.

Clients will be responsible for any damage caused to the premises, if they set-up prior by themselves or during their function by their guests. This applies twenty four hours after the function concludes.

Belvoir does not accept responsibility for damage or loss of property belonging to the client, guests or service providers.

Any damage that may be caused to Belvoir, the venue will notify the client at the conclusion of the event, and can also be advised to the client up to 7 days after the event.

Clients Signature _____



ABN: 61 136 395 572

Brides/Grooms Name: _____

Brides/Grooms Name: _____

Address: _____ Postcode _____

Day/Date of Event: _____

Function Room: _____ Approximate Number of guests: _____

During the months of March, April, October & November a minimum number of 60 guests are required for a Saturday night only for the Loton or Shaw Dining Room & 160 guests for the Homestead – should minimum numbers not be met, there is flexibility to discuss with the coordinator.

Please tick: Church Garden Ceremony
Time: 3.30PM 4.00PM 4.30PM

Brides/Grooms Contact Details

Home: _____ Mobile: _____ Work: _____

Email: _____

Brides/Grooms Contact Details

Home: _____ Mobile: _____ Work: _____

Email: _____

I (We), the undersigned declare that I have read, acknowledge and agree to all conditions outlined above and accept responsibility to abide by these terms.

Date: _____ Brides/Grooms Signature: _____

Date: _____ Brides/Grooms Signature: _____

Belvoir Homestead Amphitheatre Parklands
1177 Great Northern Highway, Upper Swan, Western Australia 6069 ABN 61 136 395 572
Phone: 08 9296 3033 **Fax:** 08 9296 3034 **Email:** admin@belvoir.net.au www.belvoir.net.au

Valid 1st July' 18 – 30th of June' 19