



*your wedding*



*Wedding package*



*Hellenic Club of Canberra* — Matilda Street Woden, PO Box 263 Woden ACT 2606  
*Function Direct* (02) 6162 6624 *F* (02) 6162 6691 *E* [functions@hellenicclub.com.au](mailto:functions@hellenicclub.com.au)

# *your* wedding



## *Congratulations* on your engagement!

In the months ahead you will need to make many important decisions to ensure your wedding is all that you and your partner hope for.

We are delighted that you have considered allowing us to take care of one of the most important parts of your day – the reception. We understand that there are many options available for your wedding and our dedicated and experienced event coordinators will be ready to assist you at any stage with planning your special day.

Our professional staff will ensure that your guests receive high quality food and beverage service throughout the reception. We will ensure that you are able to relax and create lasting memories of your wedding with your guests.

Please refer to our enclosed wedding information. If a package is not what you are looking for, we would be happy to discuss and tailor an event to suit you on your special day. We would be delighted to arrange an appointment to meet with you both (or family and friends) to view our facilities and discuss your thoughts for your reception and the many options available to you.

Kind regards,  
Lisa Andonaros  
*Functions Manager*



# terms and conditions



**Tentative Booking:** A deposit of \$600 plus a signed copy of the terms and conditions is required within 14 days of placing initial booking to secure the respective function date. The Hellenic Club reserves the right to cancel booking if confirmation is not received.

**Prices:** Once a booking arrangement has been reached, the price will be honoured for a fixed three month period, after which time the Hellenic Club reserves the right to alter the price and advise clients accordingly.

**Cancellation:** A minimum of eight weeks notice is required for the cancellation of a Friday or Saturday function. Failure to notify within the stated period will result in the loss of the function deposit. If the function is cancelled within 14 working days, the respective room charge and 50% of the overall associated food and beverage costs still apply. Written confirmation of cancellations is required for all functions.

**Surcharges:** A surcharge of 15% will be applied to the finalised food and beverage account for functions held on a Sunday and Public Holidays. An additional \$300 will be charged for each hour or part thereof that a function continues after midnight or the agreed time.

**Minimum Numbers:** The minimum adult numbers for functions with plated meals and cocktail style functions is 40 guests, for buffet menus is 50 guests and for Wedding packages is 80 guests.

**Final Numbers:** The guarantee number of guests must be finalised at least four working days before the function, if less than the granted number of guests attend the function, the granted number will be charged on the invoice. If the number of guests increases the client will then be charged the extra.

**Final Details:** Menus for the function must be finalised three weeks prior to the function, table floorplan and seatings must be finalised and cannot be changed a day prior to the function date.

**Damages/Loss:** Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the function. The cost of any damages/loss will be charged on the function invoice. The Hellenic Club holds no responsibility for items brought to the function by clients or other patrons.

**Payment:** Full pre payment of the function is required four working days prior to the commencement of the function. Full settlement of the account is required within seven days of the function, unless prior arrangements have been made.

**Service Standards:** The Hellenic Club practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to intoxicated patrons.

**Room Hire:** A room hire charge will apply to the function, please see attached for details.

**Entertainment:** Any form of entertainment being used on the Club's premises must have prior approval of the Functions Manager.

**Commencement and Vacating Rooms:** The client agrees to commence and conclude the function at the scheduled times. If the function exceeds the booking times, additional charges will apply.

**Room Allocation:** The Hellenic Club reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

**Setup, Breakdown and Deliveries:** Clients are responsible for all costs associated with the setup and breakdown of display equipment. The Hellenic Club must be advised of all deliveries and pick ups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Club operating hours or by prior arrangement.

**Security:** The Hellenic Club reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client as to the reasons for the decision.

**Consumption:** No food or liquor of any description may be brought onto the premise of the Hellenic Club without prior arrangement of the Functions Manager.

**Display and Signage:** There is to be no signage placed in any area of the Club except in the designated area of the functions rooms.

**Parking:** All parking is subject to availability. Alternative pay parking is available in front of the Hellenic Club (Monday to Friday).

**Payment Methods:** Deposit or final payments may be made by the following methods:

**Cash** — Hellenic Club reception

**Credit card** — (02) 6162 6624 during business hours  
or (02) 6281 0899 after hours

**Cheque** — Payable to the "Hellenic Club of Canberra",  
PO Box 263, Woden ACT 2606

**Electronic Funds Transfer** — **Account Name** Hellenic Club  
**Bank** BankWest **BSB** 302167 **Number** 0000779

**Description** Invoice Number or Booking Number.

*I have read and agree to comply with the above terms and conditions*

Client's Name: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

Function Name: \_\_\_\_\_

Function Date: \_\_\_\_\_

Room: \_\_\_\_\_

Booking Number: \_\_\_\_\_



# function room capacities



| Function room                        | Setup style                           | Maximum |
|--------------------------------------|---------------------------------------|---------|
| <i>Olympus Room</i>                  | Sit down ROUND with dancefloor        | 360     |
| Room Hire                            | Sit down ROUND without dancefloor     | 450     |
| Weekday – \$800                      | Sit down RECTANGLE with dancefloor    | 450     |
| Weekend/Public Holiday – \$920       | Sit down RECTANGLE without dancefloor | 610     |
|                                      | Cocktail/Standup                      | 860     |
| <i>Combined Olympus/Apollo Rooms</i> | Sit down ROUND with dancefloor        | 520     |
| Room Hire                            | Sit down ROUND without dancefloor     | 610     |
| Weekday – \$1,000                    | Sit down RECTANGLE with dancefloor    | 610     |
| Weekend/Public Holiday – \$1,150     | Sit down RECTANGLE without dancefloor | 770     |
|                                      | Cocktail/Standup                      | 1190    |
| <i>Apollo Room</i>                   | Sit down ROUND with dancefloor        | 110     |
| Room Hire                            | Sit down ROUND without dancefloor     | 160     |
| Weekday – \$350                      | Sit down RECTANGLE with dancefloor    | 130     |
| Weekend/Public Holiday – \$405       | Sit down RECTANGLE without dancefloor | 170     |
|                                      | Cocktail/Standup                      | 330     |
| <i>Aegean Room</i>                   | Sit down ROUND with dancefloor        | 60      |
| Room Hire                            | Sit down ROUND without dancefloor     | 90      |
| Weekday – \$330                      | Sit down RECTANGLE with dancefloor    | 80      |
| Weekend/Public Holiday – \$380       | Sit down RECTANGLE without dancefloor | 120     |
|                                      | Cocktail/Standup                      | 170     |
| <i>Combined Aegean/Orpheus Rooms</i> | Sit down ROUND with dancefloor        | 120     |
| Room Hire                            | Sit down ROUND without dancefloor     | 140     |
| Weekday – \$400                      | Sit down RECTANGLE with dancefloor    | 140     |
| Weekend/Public Holiday – \$460       | Sit down RECTANGLE without dancefloor | 180     |
|                                      | Cocktail/Standup                      | 220     |



# wedding packages



## Wedding Menu Package 1 – \$72.60 per person

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### *Package inclusions:*

- A dedicated coordinator who will offer advice and will work with you every step of the way to ensure the success of your special day.
- 2 course menu option – 50/50 alternative service
- Complimentary cutting and serving of wedding cake
- Complimentary brewed tea and coffee
- Venue Hire – based on minimum numbers of 80 people
- Full Table Service
- 5 hour service of Hellenic Red, White and Sparkling Wines, Tap Beers, Soft Drinks and Juices
- The bridal, cake and gift tables will be decorated with skirting
- Complimentary bridal lounge
- Complimentary PA system for speeches plus microphone and lectern
- Complimentary dancefloor
- Crisp white linen table cloths
- Napkins with choice of coloured insert

### *Entrée*

Potato and crispy Bacon with smoky paprika soup (GF)  
Chunky Roasted Tomato & Basil with parmesan crisp soup (GF) (V)  
Caesar Salad with egg, bacon, croutons and anchovy mayonnaise\*  
Smoked Chicken with cherry tomato salad\*

### *Main Course*

Herb Crusted Wild Caught Barramundi Fillet with lemon chive butter  
Grilled Chicken Breast with creamy mushroom and rosemary sauce  
Grilled Scotch Fillet on caramelised onion and garlic with red wine jus

### *Dessert*

Wedding Cake served with Cream  
Freshly Brewed Tea, Coffee served after Dinner Mints

\* Chef's suggestion for summer menu



# wedding packages



## Wedding Menu Package 2 – \$90.20 per person

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### *Package inclusions (bold items are in addition to package 1):*

- A dedicated coordinator who will offer advice and will work with you every step of the way to ensure the success of your special day.
- **3 course menu option** – 50/50 alternative service
- Complimentary cutting and serving of wedding cake
- Complimentary brewed tea and coffee
- Venue Hire – based on minimum numbers of 80 people
- Full Table Service
- 5 hour service of Hellenic Red, White and Sparkling Wines, Tap Beers, Soft Drinks and Juices
- The bridal, cake and gift tables will be decorated with skirting
- Complimentary bridal lounge
- Complimentary PA system for speeches plus microphone and lectern
- Complimentary dancefloor
- Crisp white linen table cloths
- **Crisp white linen napkins**
- **Chair Covers (white or black) with your choice of sash colour**

### *Entree*

Potato, Sweet Potato and Thyme Terrine with red onion chutney and lavoshe bread\* (V)  
Thai Chicken Salad with szechuan vegetables, Asian mint and sweet soy dressing\*  
Cream Garlic Prawn Brochette with pilaf rice  
Chicken and Mushroom Filo Roll with enoki mushroom salad

### *Main Course*

Grilled Sirloin Steak with mushroom ragout and soft herb butter\*  
Salmon Fillet with buttered leeks and cream saffron sauce\*  
Grilled Scotch Fillet on Caramelised Onion and Garlic with red wine jus  
Roasted Leg of Lamb Rolled with spinach and pine nuts and jus roti  
Grilled Chicken Breast with creamy mushroom and rosemary sauce

### *Dessert*

Citrus Tart with double cream and mixed berry coullis  
Mint, Melon and Passionfruit Cocktail with strawberry sorbet  
Pear and Almond Tart with vanilla ice cream  
Apple Pie with cinnamon crème anglaise  
Freshly Brewed Tea, Coffee served after Dinner Mints

### *After Dinner*

Wedding Cake served with cream

\* Chef's suggestion for summer menu



# wedding packages



## Wedding Menu Package 3 – \$121 per person

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### *Package Inclusions (bold items are in addition to package 2):*

- A dedicated coordinator who will offer advice and will work with you every step of the way to ensure the success of your special day.
- **4 course menu option** – 50/50 alternative service for entrée, main and dessert plus one starter
- Complimentary cutting and serving of wedding cake
- Complimentary brewed tea and coffee
- Venue Hire – based on minimum numbers of 80 people
- Full Table Service
- **6 hour service** of Hellenic Red, White and Sparkling Wines, Tap Beers, Soft Drinks and Juices
- The bridal, cake and gift tables will be decorated with skirting **and fairy lights**
- Complimentary bridal lounge
- Complimentary PA system for speeches plus microphone and lectern
- Complimentary dancefloor
- Crisp white linen table cloths
- Crisp white linen napkins
- Chair Covers (white or black) with your choice of sash colour
- **Bridal Table long/low flower arrangement**
- **Two engraved champagne flutes as a gift from the Hellenic Club**

### *Arrival*

Seafood Mezze – natural oysters, whole prawns, marinated ½ shell mussels, smoked salmon, guacamole, flat breads, crumbed sand whiting fillets with dressed mesculin salad\*

Modern Mezze – tempura prawn, tandoori chicken wing, smoked salmon, Persian fetta, beetroot dip, char sui pork with baby cos lettuce and crispy bacon salad

### *Entree*

Smoked Chicken and Avocado Salad with marie rose sauce and cherry tomatoes\*

Mediterranean Grilled Vegetable Salad with semi dried tomato and basil pesto\*

Wild Mushroom Risotto with truffle oil and chives

Warm Buttered Leek and Tallegio Tartlet with oven roasted roma tomatoes and parsley oil

### *Main Course*

Herb Crusted Rack of Lamb on pea puree with minted yoghurt and lamb jus\*

Pork Cutlet with balsamic caramelised apples\*

Chicken Breast with sautéed prawns and hollandaise sauce

Fillet of Beef with soft herb polenta and cracked pepper jus

### *Dessert*

Baked New York Cheesecake with blueberry compote

White Chocolate and Raspberry Cheesecake with raspberry coullis

Flourless Orange Cake with grand marnier oranges and dark chocolate sauce

Milk Chocolate, Frangelico and Hazelnut Praline with coffee anglaise

Freshly Brewed Tea, Coffee served after Dinner Mints

### *After Dinner*

Wedding Cake served with cream

\* Chef's suggestion for summer menu



# cocktail menu selection



## Cocktail menu selection

*We recommend at least one gluten free (GF) & one vegetarian (V), selection per event*

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|   |                        |
|---|------------------------|
| <i>1 hour event – select 4</i>            | \$16.00 (2 hot 2 cold) |
| <i>1.5 hour event – select 6</i>          | \$21.00 (3 hot 3 cold) |
| <i>2 hour event – select 8</i>            | \$26.00 (4 hot 4 cold) |
| <i>Meal replacement event – select 10</i> | \$30.00 (5 hot 5 cold) |

### *Cold Canape Selection*

- Bocconcini, basil & tomato salad brochette with balsamic reduction (GF)(V)
- Witlof leaf prawn cocktail with salmon caviar & marie rose sauce (GF)
- Asian duck & mango salad with cilantro chilli sauce (GF)
- BBQ pork rice paper rolls with Thai dipping sauce (GF)
- Bloody mary oyster shots (GF)
- Smoked salmon en-croute with pumpkin chilli jam
- Prawn tails with three citrus aioli (GF)
- Cajun baked barramundi with tomato kasundai
- Pepper seared tuna & Szechuan pickled vegetable with wasabi mayonnaise
- Potato, olive & semi dried tomato frittata with basil pesto (V)

### *Hot Canape Selection*

- Peking duck pancakes with hoi sin sauce
- Char-grilled calamari & chorizo skewers with smoked paprika & tomato chutney
- Lamb kofta kebab with minted yoghurt
- Tempura vegetables with sweet chilli dipping sauce (V)
- Smoked salmon & brie quiche with chive sour cream
- Spinach & fetta puffs with spiced lemon yoghurt (V)
- Leek & tallegio tartlet (V)
- Steamed dim sum selection with dipping sauce
- Korean beef skewers with ketchup manis & sweet chilli dipping sauce
- Palm sugar marinated chicken with lime and ginger marmalade



# children's menu



**Children's menu** – \$27.60 (Up to the age of 12 years old)

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*All meals served with fries and tomato sauce.*

*Children meals are served to coincide with the adults entrée.*

*Choice of one main and one dessert from the following options:*

## *Mains*

- Lightly crumbed chicken schnitzel
- Pan fried and lightly crumbed calamari
- Crumbed fillet of fish
- Chicken nuggets
- Pasta Bolognese

## *Dessert*

- Vanilla ice-cream with chocolate topping
- Fruit salad
- Chocolate mousse
- Chocolate mud cake

## *Beverages*

- Unlimited Soft Drink and Juices



# create your own menu



## Starters – shared platters

**Classic antipasto** – imported prosciutto, sopresso salami, baba ganousch, salmon gravalax, selection of grilled & roasted vegetables, olives, bocconcini, grissini sticks, parmesan & roquette w balsamic reduction

**Greek antipasto** – taramasalata, tzatziki, dolmades, double smoked ham, salami, kasseri, olives, fetta, sour dough bread & Greek salad w olive oil vinaigrette

**Hellenic Mezethes** – calamari, marinated chicken wings, melitzanosalata, char-grilled octopus & keftedes, baguettes & Greek salad w olive oil vinaigrette

**Charcuterie mezze** – parma ham, chicken liver parfait, ham hock fritter, rabbit rilletes, pancetta, onion marmalade, panani, sweet pickles, witlof and orange salad

**Seafood mezze** – natural oysters, whole prawns, marinated ½ shell mussels, smoked salmon, guacamole, flat breads, crumbed sand whiting fillets w dressed mesculin salad

**Modern mezze** – tempura prawn, tandoori chicken wing, smoked salmon, Persian fetta, beetroot jam, char sui pork w baby cos lettuce & crispy bacon salad

## Soups

Classic creamy pumpkin with chive cream (V)

Potato & crispy bacon with smoky paprika (GF)

Potato & leek with herb scone (V)

Traditional minestrone with crisp prosciutto

Sweet corn chowder with zucchini fritter (V)

Chunky roasted tomato & basil with parmesan crisp (GF)(V)



# *create your own* menu



## **Cold entrees**

- Potato, sweet potato & thyme terrine with red onion chutney & lavoshe bread (V)
- Smoked salmon & asparagus salad with salmon caviar, caper & lemon dressing (GF)
- Thai beef salad with szechuan vegetables, asian mint & sweet soy dressing
- Traditional ceasar salad with anchovy mayonnaise & crisp bacon pieces
- Prawn & avocado salad with marie rose sauce & cherry tomatoes (GF)
- Mediterranean grilled vegetable salad with semi dried tomato & basil pesto (GF)(V)

## **Pasta & risotto**

*All pastas & risotto served with shaved parmesan*

- Roasted pumpkin & ricotta lasagne with herb tomato sauce (V)
- Penne carbonara with bacon, chives, cream & egg
- Tortellini portofino with tomato, bacon, mushroom, chives & cream
- Prawn linguini with olive oil, garlic, chilli & chives
- Wild mushroom risotto with truffle oil & chives
- Sundried tomato, chicken & fetta risotto with & basil pesto

## **Warm & hot entrees**

- Haloumi with thyme roasted cherry tomatoes, garlic, basil and balsamic reduction (V)
- Warm buttered leek & tallegio tartlet with oven roasted roma tomatoes & parsley oil (V)
- Warm duck breast salad with carrot vermicelli, hazelnut & apple salad
- Black mussel mille-fuille with creamy tomato & dill sauce
- Cream garlic prawn brochette with pilaf rice
- Chicken & mushroom filo roll with enoki mushroom salad



# *create your own* menu



## **Main Courses**

*All main courses served w baked jacket potato w your choice of herb butter or chive sour cream & in season vegetables – unless otherwise indicated*

- Braised lamb shank & vegetable pie with potato puree
- Roasted leg of lamb rolled with spinach and pine nuts & jus roti
- Grilled chicken breast on chick pea ratatouille with chicken jus reduction
- Grilled scotch fillet on caramelised onion & garlic with red wine jus
- Pork cutlet with balsamic caramelised apples
- Herb crusted rack of lamb on pea puree with minted yoghurt & lamb jus
- Slow roasted chicken with orange marmalade glaze & braised fennel
- Salmon fillet with buttered leeks & cream saffron sauce
- Traditional veal osso bucco with gremolata
- Grilled polenta stack with grilled vegetable & tomato coullis (GF)(V)
- Thyme roasted mushrooms with pine nuts & sage butter (GF)(V)
- Grilled sirloin steak with mushroom ragout & soft herb butter
- Chicken breast with sautéed prawns & hollandaise sauce
- Herb crusted wild caught barramundi fillet with lemon chive butter
- Honey glazed pork kassler with pumpkin chilli jam & cranberry glaze

## **Dessert**

*All desserts are served w vanilla ice cream or whipped double cream & an appropriate sweet sauce*

- Traditional Greek baklava with sweet honey syrup
- Mint, melon & passionfruit cocktail with raspberry coullis
- Flourless orange cake with grand marnier oranges & dark chocolate sauce
- Baked new york cheesecake with blueberry compote
- Bitter sweet chocolate & raspberry tart with raspberry coullis
- Citrus tart with mixed berry coullis
- Trio chocolate mousse cake with baileys custard sauce
- Milk chocolate, frangelico & hazelnut praline with coffee anglaise
- White chocolate & raspberry cheesecake with raspberry coullis
- Orange brulee tart with minted orange compote



# special touches



## Special touches for that day to remember

We will be happy to provide suppliers contact details for a range of decorative items and entertainment options.

- Decorations • Ceiling canopy • Back drop • Chair covers • Fairy lights • Centrepieces • Balloon bouquets • Candelabras
- Flowers • Children's entertainment • Jukebox hire • DJ • Live entertainment • Cars • Videographer • Photographer
- Car hire • Cake suppliers • Hiring companies • Wishing well and bonbonniere

## Wedding details

Date \_\_\_\_\_

Location – ceremony \_\_\_\_\_ Time \_\_\_\_\_

Reception \_\_\_\_\_ Time \_\_\_\_\_

Name of the Bride \_\_\_\_\_

Name of the Groom \_\_\_\_\_

*Contact Name*

*Phone Number*

Photographer \_\_\_\_\_

Videographer \_\_\_\_\_

Florist \_\_\_\_\_

Decorator \_\_\_\_\_

Entertainment \_\_\_\_\_

Wedding cake \_\_\_\_\_

Bridal wear (incl. bridal party) \_\_\_\_\_

Jewellery \_\_\_\_\_

Wedding stationery \_\_\_\_\_

Equipment hire \_\_\_\_\_

Wedding transport \_\_\_\_\_

Hair and nails/beautician \_\_\_\_\_

Bridal registry \_\_\_\_\_

Honeymoon \_\_\_\_\_

Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



# planning your wedding



## 6–12 Months Ahead

- Contact wedding coordinator for consultation
- Decide on date and time
- Discuss a budget
- Draw up a guest list
- Choose and book ceremony and reception venues
- Choose wedding attendants (bridesmaids etc)
- Consider bridal attire
- Choose and book a photographer, videographer
- Book a minister or celebrant
- Select and book wedding transportation
- Decide on honeymoon location and book
- Obtain birth certificate or a certified extract
- Select music/musician/DJ
- Book a consultation with wedding decorator

## 3–6 Months Ahead

- Order your wedding stationery
- Make an appointment with a florist, discuss colour schemes
- Order hire equipment – chairs and tables etc
- Select wedding rings
- Choose MC for the reception and plan the order of ceremony and reception
- Register with a bridal gift service and select gift choices

## 2 Months Ahead

- Give notice of intention to marry – registration
- Select a hairdresser and beautician, discuss your wishes with them
- Mail wedding invitations and registry lists
- Decide on a menu with your caterers
- Book any wedding apparel that needs to be hired
- Discuss and plan your photos with your photographer/videographer
- Try on and order lingerie
- Select and order your cake

## 4 Weeks Ahead

- Confirm all bookings and arrangements
- Purchase gifts for attendants
- Plan seating arrangements for the reception and for ceremony
- Arrange for any name changes
- Ask speakers to prepare their speeches
- Schedule wedding rehearsals and notify those involved
- Trial your hairstyle and make up





# *budgeting for your wedding*



|                            | <b>Price</b> | <b>Deposit Paid</b> | <b>Balance Due</b> | <b>Notes</b> |
|----------------------------|--------------|---------------------|--------------------|--------------|
| Florist                    | \$           | \$                  | \$                 |              |
| Bride's dress and ensemble | \$           | \$                  | \$                 |              |
| Reception                  | \$           | \$                  | \$                 |              |
| Drinks                     | \$           | \$                  | \$                 |              |
| Bonbonniere                | \$           | \$                  | \$                 |              |
| Decorations                | \$           | \$                  | \$                 |              |
| Bridal transport           | \$           | \$                  | \$                 |              |
| Photographer               | \$           | \$                  | \$                 |              |
| Videographer               | \$           | \$                  | \$                 |              |
| Invitations                | \$           | \$                  | \$                 |              |
| Wedding cake               | \$           | \$                  | \$                 |              |
| Entertainment              | \$           | \$                  | \$                 |              |
| Bride's ring               | \$           | \$                  | \$                 |              |
| Church fees                | \$           | \$                  | \$                 |              |
| Gifts for attendants       | \$           | \$                  | \$                 |              |
| Groom's ring               | \$           | \$                  | \$                 |              |
| Attendants attire          | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| Other                      | \$           | \$                  | \$                 |              |
| <b>Total \$</b>            | <b>\$</b>    | <b>\$</b>           | <b>\$</b>          |              |

