



Clarkson University
 22nd International Symposium on
 Chemical-Mechanical Planarization



CENTER FOR ADVANCED MATERIALS PROCESSING
 22nd International CMP Symposium
REGISTRATION FOR MEETING
August 12 - 15, 2018

Return this form to: Leila Boyea, Clarkson University, Potsdam, NY 13699-5665
 EMAIL: leila@clarkson.edu or FAX: (315) 268-7615

Registration for Meeting: (separate from the Hotel charges and **will be collected by the CAMP Office**).
 Personal checks, VISA, Master Card and Discover will be accepted for registration.

Made	University & CAMP Members & Invited Speakers		Non-University & Non-CAMP Member Registrations	
	Before <u>7/23/18</u>	After <u>7/23/18</u>	Before <u>7/23/18</u>	After <u>7/23/18</u>
	130.00	230.00	270.00	360.00

One day registration fee and not staying at the hotel: \$250.00 (includes meals, reception, etc.)

PLEASE RETURN ENTIRE FORM (please print or put business card here)

NAME(S) _____

BUSINESS NAME _____

STREET _____ CITY _____

STATE _____ ZIP _____

BUSINESS PHONE: _____

FAX: _____

EMAIL ADDRESS: _____

ARRIVAL: _____ DEPARTURE: _____

CREDIT CARD _____

CARD NUMBER _____

EXPIRATION DATE: _____

CARD VERIFICATION CODE: _____

CARD HOLDERS NAME _____
 (PLEASE PRINT)

CREDIT CARD BILLING ADDRESS: _____

ZIP CODE: _____

SIGNATURE: _____

Meal Information is on Second Page
Anyone not staying at hotel or not on the meal plan, will need to purchase meals separately. I have included the prices for meals and will process charges for meals selected with registration fee.



List of meals for each person:

Sunday, August 12, 2018

8/12 - Sunday Welcome Reception (\$50.40) _____ # of people

Monday, August 13, 2018 – Buffet Dinner at Hotel

8/13 - Monday Breakfast (\$16.75) _____ # of people

8/13 - Monday Lunch (\$27.60) _____ # of people

8/13 - Monday Reception & Dinner (\$54.00) _____ # of people

Choices:

- 1) English Cut Sirloin: served with a green peppercorn sauce
- 2) Crowne Chicken Roulade: chicken breast rolled around mushrooms & wild rice stuffing, herb velouté sauce.
- 3) Mediterranean Cod: roasted filet, with Kalamata olives, diced tomatoes, garlic, olive oil, artichoke hearts, lemon and white wine.
- 4) Vegetarian: Cheese Tortellini/rigatoni pasta with tomato basil/alfredo sauces

Choice(s): _____

Tuesday, August 14, 2018 – Dinner at Golf House

8/14 - Tuesday Breakfast (\$16.75) _____ # of people

8/14 – Tuesday Lunch (\$27.60) _____ # of people

8/14 – Tuesday Reception & Dinner (\$92.40) _____ # of people

Choices:

- 1) Filet Mignon: filet of tenderloin served with a caramelized shallot & merlot sauce.
- 2) California Chicken: boneless chicken breast sautéed with artichoke hearts, tomato & fresh herbs.
- 3) Salmon Beurre Blanc: broiled filet of salmon served with a delicate white wine butter sauce.
- 4) Vegetarian: Portobello Torta: grilled Portobello mushrooms layered with vegetables & spinach then drizzled with a roasted red pepper sauce, accompanied by basil couscous.

Choice(s): _____

Wednesday, August 15, 2018

8/15 – Wednesday Breakfast (\$16.75) _____ # of people

8/15 – Wednesday Lunch (\$27.60) _____ # of people