



Clarkson University
21th International Symposium on
Chemical-Mechanical Planarization



CENTER FOR ADVANCED MATERIALS PROCESSING
21th International CMP Symposium
REGISTRATION FOR MEETING
August 13 - 16, 2017

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. **(Clarkson can't process amex cards).**

Made	University & CAMP Members & Invited Speakers		Non-University & Non-CAMP Member Registrations	
	Before <u>7/23/17</u>	After <u>7/23/17</u>	Before <u>7/23/17</u>	After <u>7/23/17</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 INFORMATION

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 13, 2017

8/13 - Sunday Welcome Reception (\$50.40) _____ # of people

Monday, August 14, 2017 – Buffet Dinner at Hotel

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

8/14 - Monday Lunch (\$24.00) _____ # of people

8/14 - Monday Reception & Dinner (\$54.00) _____ # of people

Choices:

- 1) Tavern Flank Steak: shaved steak topped with sautéed mushrooms, onions and bleu cheese crumbles.
- 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 15, 2017 – Dinner at Golf House

8/15 - Tuesday Breakfast (\$16.75) _____ # of people

8/15 – Tuesday Lunch (\$24.00) _____ # of people

8/15 – Tuesday Reception & Dinner (\$90.00) _____ # 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 16, 2016

8/16 – Wednesday Breakfast (\$16.75) _____ # of people

8/16 – Wednesday Lunch (\$24.00) _____ # of people