

**2017 HBC Finger Lakes Tour Registration Form
June 8-11 at Hobart-William Smith Colleges (HWS), Geneva N.Y.**

The price includes 3 nights lodging at HWS College, bed linens, pillow, one bath towel, 3 breakfasts, 3 evening socials, maps and cue sheets. Additional nights *may* be available. Contact Marilyn Chastek for details. Registration is on a first-come, first-served basis.
HBC membership and helmets are required.

Name(s) _____

Address _____

Cell phone _____

Email _____ I am an HBC Member Yes _____

Cost \$148.50 per person. # of people _____ X \$148.50 = \$ _____

I DO want the Friday night dinner at Belhurst Castle (optional at \$34.00 pp) \$ _____

Note: Dinner is limited to the first 50 people. Check with Marilyn for availability.

Circle one meal choice: Chicken Salmon Pork Risotto

I DO NOT want the maps and cue sheets. (deduct \$3.50 pp from cost) \$- _____

TOTAL PAYMENT DUE (payable to Harrisburg Bicycle Club) \$ _____

**Payment is due by May 6. Send this form and your payment to:
Marilyn Chastek 19 White Oak Blvd., Mechanicsburg, PA 17050
717-798-4537 mchastek2009@gmail.com**

Option One:

I would like to share an apartment at HWS with (each apartment has 4 or 5 single rooms.)

Name(s) _____

If no requests are made for apartment-mates, HBC will place you wherever additional people are needed to fill the apartment. Apartments can be shared by men and women and do not need to be same-sex. The meals and socials noted above are included for all staying at HWS. A **check** for key deposit of \$25 per person will be collected upon arrival at the college and will be returned upon check-out. Registrants will be assessed a fee for any linens missing at time of checkout.

Option Two: I will be making my own **off-campus lodging** arrangements, but...

_____ I want the 3 breakfasts at HWS @ \$30 pp,

_____ I want the maps and cue sheet packet @ \$3.50 each

_____ I want to attend the 3 socials @ \$3.00 pp Total Due for off-campus options \$ _____

Release: Must be signed by each participant.

I hereby release, remise, quitclaim, and waive any claim of liability against the Chairperson, the Harrisburg Bicycle Club (HBC), its officers, agents, or members that I may now have or that may arise in the future as a result of my participation in the 2014 Finger Lakes trip or related activity.

I understand that the Tour will involve bicycling on state or local highways of New York and that I will be required to exercise caution and obey all applicable traffic laws and regulations.

I understand that the Chairperson, HBC, its officers, agents, or members have planned the tour, but they do not and shall not exercise control over my conduct during the Tour or related activities and do not insure any guarantee of my physical safety.

I understand the Tour is a non-profit activity and that any fee I pay is not intended to result in profit to the Chairperson, HBC, its officers, agents, or members.

If I use any facilities provided for the tour for any related activity, I understand that I do so at my own risk, and hereby release the Chairperson, HBC, its officers, agents, or members from any claim of liability that I might now have or that may arise in the future as a result of my use of such facilities.

I hereby consent to the administration of any necessary medical treatment that I may require during the tour or any related activity, but I understand that no medical services will be provided as part of the tour and neither the Chairperson, HBC, its officers, agents, or members have any duty to supply medical care or treatment.

I understand that the proper use of a bicycle helmet is required for all on-bike activities during this event.

I understand that I participate in the Tour and related activities at my own risk, and in exchange for being permitted to participate, I have executed this release voluntarily.

Signature(s): _____ Date: _____

_____ Date: _____



2017 Bus Tour Dinner Menu

\$33.95 per guest (inclusive of tax and service charge)

Course I:

Apple Salad

- Chop salad of apples, walnuts, Gorgonzola, red onion, spinach, arugula and romaine lettuce finished with a pomegranate vinaigrette.

Course II: * choice of one per guest *

Chicken

- Sage marinated chicken breast over garlic and parmesan scalloped potatoes

Salmon

- Seared Atlantic salmon topped with preserved lemon.
Served over toasted barley with roasted heirloom tomatoes and tarragon

Grilled Pork

- Grilled 8oz boneless pork chop served over whipped sweet potatoes and topped with brandy caramelized pears

Zucchini Risotto

- Creamy, thyme scented Arborio rice with garbanzo beans, peas, carrots and zucchini

Course III:

Strawberry Tart

- Macerated strawberries and whipped crème in a pastry tart shell