

NZ Sign & Display Association Sign Makers Conference



Innovate · Integrate · Motivate

6 - 8 JULY 2022 QUEENSTOWN

cohesive





**As a kiwi legend
once said ... 'nothing is
ever achieved in your
comfort zone'.**

We are looking forward to bringing the industry together again, in Queenstown, the destination capitol of New Zealand where great change can begin and end

Its been way too long since we have been able to plan and host an event for our members and industry, and we know many have had constant hurdles to navigate and overcome over the past 2 years, so coming together at conference will play an integral part in the recovery of getting back to business.

Over the few days at Conference there will be many good bar chats, stories to learn from, and advice to be thankful for, but no matter the purpose or outcome of attending, one thing we do know is that the support and comradery of like-minded sign makers coming together from near and far will be in force.

During Conference we will hear about insightful journeys of local leaders on their pathways to bettering their business standards and ethos, being kinder to our land, and making a real difference in their local community. It will become apparent that a clear understanding about where you are heading and what you want to achieve to set you apart from the pack will be front of mind. The importance of having a strong

set of values to commit to as you build energetic, diverse, and collegial partnerships with your key clients will set you up for more opportunities when they arise – simply called enterprising with attitude.

Being present to listen, learn and engage to be part of a forward-thinking, dynamic, and growing industry will motivate change, inspire leadership, and encourage a difference. Be open to becoming that titan or pioneer of the industry as you begin to shape and mould your business to fully embrace new processes and trends that will make a difference now and in the future.

As a kiwi legend once said ..."nothing is ever achieved in your comfort zone", so take this opportunity and embrace your inner conscious, take the leap and join us in Queenstown as we push the boundaries and challenge your thinking to making a difference, in your business, your local community, our industry and our land.

*- Andy Lowe, President
NZ Sign & Display
Association Incorporated*



Wednesday 6 July 2022 - The Beginning

2:00 – 4.30	Conference Registration
3.30 – 4.30	NZSDA Annual General Meeting Rees Room, Rydges Hotel
5.15 – 5.30	Meet in Rydges Foyer. Depart on foot at 5.30pm to Steamer Wharf
6.00 – 9.30	Welcome Event – Sponsored by Total Supply Board Earnslaw @ 6pm for Walter Peak Station Gourmet BBQ, Bonfire & S'moores.
9.30 - 10.00	Depart Walter Peak Station 9.30pm, arrive into Queenstown 10pm.

Thursday 7 July 2022 - The Big Day Out

7.00 – 8.30	Breakfast, Rydges Hotel Buffet Restaurant
8.30 – 9.00	Meet in Rydges Foyer. Buses depart at 9.00am
9.15 – 11.45	Curling on Ice Morning Tea provided
12.15 – 2.15	The Sherwood – Closing the Loop Lunch Provided
2.30 – 3.30	Peregrine Wines – Innovative Design Talk and Taste
3.30 – 4.30	Mount Edward Wines – Grow Your Own Way Talk and Taste
5:00 – 6.00	Fire and Ice Live Ice Carving with complimentary Cocktail or Mocktail Sit fire side with complimentary Cheese & Meat platter and beverage

Friday 8 July 2022 - Get Inspired, Get motivated

7:00 – 9:00	Breakfast, Rydges Hotel Buffet Restaurant
9.00 – 10:30	The Industry Advantage Rees Room, Rydges
10.30-10.45	Morning Tea
10:45 – 11.45	Justine Troy Rees Room, Rydges
11.45 – 12.45	Mark Inglis Rees Room, Rydges
12:45 – 1:00	Conference concludes

Agenda





The Beginning

Wednesday 6 July 2022

Annual General Meeting & Welcome Event



After two years of virtual meetings, it will be great to get back into one room connecting face to face.



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ach year the Annual General Meeting begins the conference and sets the scene for the following few days and the year ahead for the Association and its members. Having a room full of active and vocal members is exactly what we want to see and hear, this is as much your association than it is ours, we just drive the direction forward with new goals and projects that have been directed by both our sign maker and associate members. This year we look back on the last financial year and how the Association has proved it's worth within the industry and for its members, what we could have done better and what worked well. Then

we will look into the plans set by the executive board for the next year ahead which will involve rethinking and improving our environmental business practices, becoming more aware of our surroundings and people within our businesses and just doing different, leading change, and standing out. Once again, the AGM is an open forum, we are happy to hear opinions, be challenged or just to answer questions. Ultimately, we exist to assist, support, and advise you and your businesses.

Welcome Event

Our first event of conference is always our welcome evening dinner, and it is always a popular event for everyone to attend, proudly sponsored by Total Supply.

'Ultimately, we exist to assist, support, and advise you and your business'

Come aboard and cruise across Lake Wakatipu at dusk on the TSS Earnslaw Vintage Steamship to Walter Peak High Country Farm, complimentary welcome drinks and music will be on board. On arrival, take a moment to take in the views back to Queenstown, they are magic and equally so is the Homestead with its unique ambience that showcases a large purpose built conservatory that houses a very expansive internal BBQ station. After dinner, for those that are keen to stay warm inside

there will be freshly brewed tea & coffee & desserts available. For the wild, the brave and the adventurous step outside into the deep south winter elements where a bonfire will be lit on the beach offering fire side seats as you toast your own S'mores.

The Evening will conclude around 9.30pm and then its set sail to board the TSS Earnslaw for your return cruise back to Queenstown at 10pm. **Cash bar is on the Earnslaw and at Walter Peak for all beverages.**

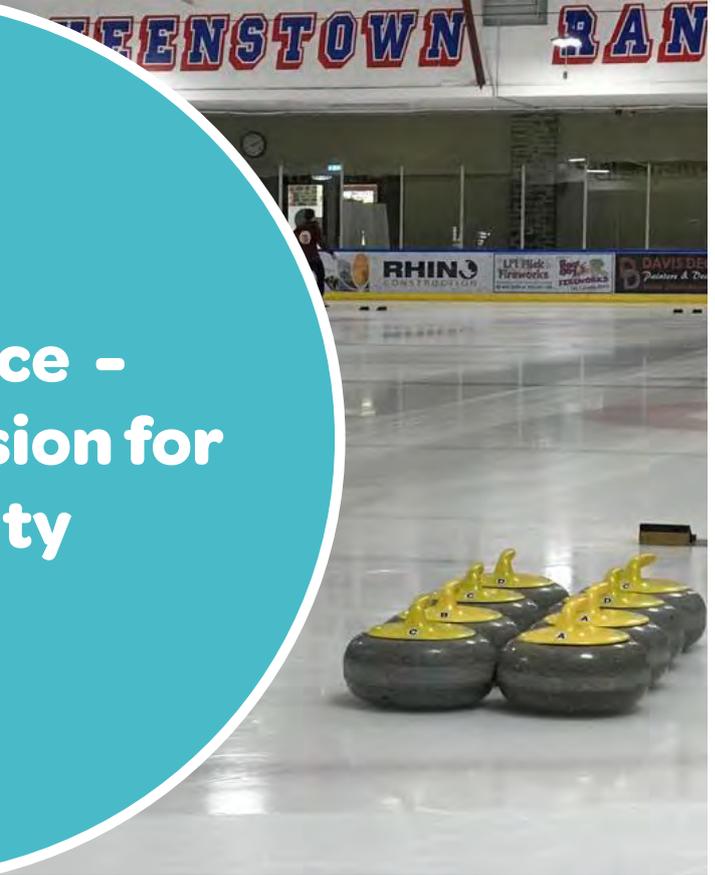




Big Day Out

Thursday 7 July 2022

Curling on Ice - Brother's Passion for Community



A bit of a back story on the Queenstown Ice Arena from it's humble beginnings to where it stands today.



Motivation and Innovation have played a big part in the success of the Queenstown Ice Arena today, thanks to the Graham Family brothers. Here is the story from beginning to end It began way back when the pond in Queenstown Gardens occasionally froze over sufficiently to allow ice skating. By 1966 the first artificial ice surface was laid down in roughly the same spot as the current arena. This rink served the needs of the community and planted the seeds for the formation of the Queenstown Ice Hockey Club (QIHC) and the Queenstown Ice Skating Club (QISC). Unfortunately, by 1995 financial difficulties resulted in the closure of the outdoor rink, but by 1996

Tahitian investors, finished work on the Queenstown Ice Arena as it stands today - a fully enclosed ice arena! In 2010 the Graham family (brothers) purchased the arena and began an extensive program of renovations and developments which are planned to continue for the foreseeable future.

The brothers are passionate about their business, and their enthusiasm is infectious for their working environment, their team and the local communities all support each other making the Queenstown Ice Arena the success it is today!



The brothers have opened the doors for us to experience a morning on the ice learning the art of curling! Teams will compete in a friendly round robin game to the top, this is a 2-hour event, and everyone should just give it a go! While waiting for your teams turn on the ice the arena provides a cosy fireside café/ bar where morning tea will be served with a variety of freshly prepared hot and cold muffins and scones, fantastic coffee and their legendary hot chocolate!





The Sherwood - Closing the Loop

**The Sherwood
Manaakitanga under
pins everything they are
about, stand for and do.**



Manaakitanga is the Maori word for hospitality meaning to show respect, generosity, and care for others. The Maori believe that through showing kindness and respect to others the mana or standing of a community is enhanced. The Sherwood values and ethos are a tribute to the success story they have become today, as they embrace environmental changes determined with little thought to leave their place in better shape than when they found it.

From the day-to-day running's of the hotel, restaurant and hosting of community events the operation of the Sherwood is something to behold.

They have eliminated most single use plastics from their supply chains starting with the largest suppliers, the bar currently operates under zero-waste principles and the restaurant is close behind with over 60% of their wine bottled in house while in the kitchen 100% of the organic waste is composted and returned to the kitchen garden to grow more food.

Creating energy with just over 245 crystalline panels was a genius idea and The Sherwood's solar array quickly became the largest of its type in New Zealand at the time of install, producing over 69,000 kw/h of electricity in a 12-month period. It is still today one of the only hotels in the Southern Hemisphere that's powered by the sun.



Equally sustainable is their hotel seeking the lowest impact materials including recycled, upcycled and carbon negative products. Examples include wall linings made from carbon negative cork, carpet tiles made from recycled fishing nets, furniture from recycled metal, kitchen/bathroom floor coverings made from recycled car tyres and curtains from up-cycled woollen army blankets.

A big part of their core values is their Social & Wellbeing benefits for the community, guests and staff, where they constantly give back with over 90% of their marketing budget being spent on community events, such as educational workshops, yoga and pilates classes, meditation and massage, live music and wellbeing programmes.

At The Sherwood, closing the loop is the key objective, believing that what goes around comes around. And so whether it's returning organic waste to the garden, sending leftover soap to be cleaned and reconstituted for use or spending procurement budget as locally as they can, they will continue to always look for ways to close the loop.

'Sourcing local is what The Sherwood does best and does well.'



Peregrine Wines - Commitment & Attention to Detail

Creating truly great wines requires an exceptional commitment and attention to detail - attributes that have infused Peregrine winemaking from the very beginning.



The result is an iconic family brand that embodies the spirit of Central Otago and continues to win accolades on the world stage. Wines with Altitude reflecting the building only reinforces the winery's dedication to producing world-class wines in the rugged mountainous beauty of Central Otago and enhancing the environment with their 'hands on' involvement in the conservation of New Zealand's native birds, the Saddleback and Mohua.

The stunning Peregrine Winery building, named the 'Falcon Wing' has won

international awards for its design and construction, as it evokes the wingspan of a Peregrine falcon as it glides on thermal air rising from the heated land. It was custom made for the winery by Baytex a leading design and manufacturer of marquees. The Under-the-Wing features a large removable floor to ceiling, wall to wall clear panels which take in expansive mountain views. Underneath lies the underground tasting room with a floor to ceiling glass wall that frames a view into the barrel hall, which makes the falcon wing. The Falcon Wing is a truly exceptional and unique experience.



Lindsay McLachlan, Estate Owner and Manager is driven and engaged to produce landmark wine at every stage. Lindsay is hands on with his family team of 20 as he embodies a first-hand understanding of the entire process. Lindsay's brother, Fraser, now CEO and Director moved into the family business in 2012, following a professional career in accounting. Lindsay is passionate about every aspect of the process. Fraser continues to push the boundaries to ensure the business continues to grow while maintaining the quality and values it is so well renowned for.

The Brothers will be giving a brief presentation on what drives their passion for innovation and how they have integrated changes into their business to enable them to maintain their values, standards and visions for the future of Peregrine Wines and their partnered charity.

*'Wines with
Altitude'*



Mount Edward - Grow Your Own Way



Mount Edward's motto is "Grow your Own Way" - to care all around you, surround yourself with people who think the same and enjoy themselves.



Community Champion, Duncan Forsyth loves getting involved in the burgeoning Central Otago wine industry and contributing to the local community. Not content to lead the development of organic wine making practice in the region, Duncan also oversees the establishment of Queenstown's spectacular community run LUMA festival of lights. The team at Mt Edward are committed to far more than making bloody great wine and as Duncan puts it "if we want to leave any sort of legacy, it's that in 200 years' time people will still be talking about it - It will have become part of the social fabric, that starts with the understanding of our place

and respect to Tangata Whenua."

As a Central Otago family owned small winery, founded in 1997, and making just one wine, fast forward decades later, and still a family owned and operated business, but thriving with their own vineyards, style and ethos. Mt Edward is now driven by a desire to be progressive, individual and good at what they do. They do this by focusing on making wines that are delicious, textural, and moreish and growing unique and small batch wines from single vineyard sites. Their wine varieties are vast and unique from Pinot Noir to Gamay, Chardonnay to Chenin. Mount Edward continue to push the boundaries and seek new innovative ways to



'Mt Edward is driven by a desire to be progressive, individual and good at what they do'

implement a different way to produce organic wines. For example they were the first in New Zealand to make vermouth, have wine on tap and early adopters of skin contact and minimal sulphur. By seeking out the uniqueness by making their own choices, style and techniques have ultimately created a growing demand for individual and authentic wines, all without a rulebook. Duncan truly believes that the less you do, the better the wine becomes and it has become a truism that guides them via minimal intervention - no fining, filtration, aids or additives.

Duncan will give us an insight into how he has managed the progression of Mt Edward Wines while keeping true to his values of keeping it real, sustainable and unique.





Fire & Ice - Unforgettable Combination



5° ICE BAR is the perfect 'bucket list' experience, combine that with Queenstown's best little hidden secret, Little Blackwood's and you get an unforgettable experience, where cold meets cosy on the water's edge of history-rich Steamer Wharf.



At Minus 5° ICE BAR you'll be absorbed into a world crafted purely of ice. Everything from the walls and furniture to the bar. Intricately hand carved statues are made from over 18 tonnes of crystal clear ICE, even their famous cocktails are served in glasses made entirely out of ICE! So brace yourselves to 'chill out' in the winter wonderland. Jackets, gloves and even warm footwear is provided as part of the experience so there's no need to worry about catching a chill - Can you handle the THRILL OF THE CHILL?

Little Blackwood's is the perfect place to end The Big Day Out where we can indulge in their creative

cocktail list, seasonal menu of local wines or selection of craft beers. Their famous, locally sourced Artisan cheese & meat platters will be shared amongst us all as we wind down, relax and enjoy the million-dollar view from the heated outdoor waterside deck, or inside by the cosy fireplace.

The Fire and Ice experience is the final event for Conference Day One – The Big Day Out, ending at 6.30pm, however everyone is welcome to stay on at Little Blackwood's or you may choose to venture to other pockets of awesomeness around Queenstown. Thursday evening is a FREE Night.

Friday morning promises to



bring some very awesome takeaways with our industry speaker sessions and inspiring and thought provoking stories from our key speakers, Justine Troy and Mark Inglis. Session begins at 9.00am at Rydges Hotel, Rees Room and finish at 12.30pm. This will conclude conference for 2022. There will be a FREE afternoon leading upto the Award evening. Don't forget to meet in Foyer from 5pm if you want transport to the Gondola – which I can image all those wearing high heels will defiantly want!





Get Inspired, Get Motivated

Friday 8 July 2022

The Industry Advantage - Leading Change



What you need to know today to make for a better future for your business and the industry.

Starting the journey with innovative sustainable products and solutions is where we need to head in the future. Believing that change will be made when it comes time is not the attitude we want to hear. Being proactive and future focused is what our industry needs, more game changers, more local leaders seen to be doing the right thing for their communities and the environment.

solutions to encourage the start of your own journey to becoming more socially and environmentally aware of your footprint within your local community and wider industry. This is one session you need to attend to become that game changer.

We have asked some of our leading suppliers to give you an insight into how they started their journey with sustainability, what they have established and where they are heading. They will highlight some innovative products and



Justine Troy -The Game Changer



Justine Troy co-founded the iconic vodka brand 42 Below with her husband, Geoff Ross.

The brand changed the way New Zealand and in particular the investment community viewed growth brands (42 Below listed on the NZX in 2003). It also brought a new style of marketing to the world. 42 Below won the hearts of bars and bartenders all over the world, from the Ritz in London to the coveted Bungalow Eight in NYC.

Justine trained at Canterbury University as a Speech

and Language Pathologist and later graduated with Distinction from the London School of Journalism. Justine has written and researched documentaries for TVNZ, has been a columnist for Metro Magazine, and a panellist on Radio Live. Justine released a best-selling book called, "Every Bastard Says No", which is part autobiography, part business book and part booze bible. Being a founding trustee for 'The Rising', an organisation to assist at risk youth in South Auckland, a trustee for 'Play It Strange' Charitable Trust with Mike Chunn and a judge of the AMP National Scholarship Program 'Do Your thing' Awards keep Justine in touch with ground roots and engaged in her passion.

Justine resides in Lake Hawea Station in Otago (a sheep and beef station) where she and husband Geoff, together with their sons live and apply their business experience to the farming sector. Justine is also an investor in NZX listed companies Turners, MOA Brewing Company.

Justine will challenge you on how to think differently to create change in an engaging, funny and charming way as she reveals some of the really clever and naughty stuff her team did to launch 42 Below and re-launch Moa. Just a great kiwi story about ignoring the bastards that say NO!



Mark Inglis - Epitome of Challenge and Attitude



Mark's story is inspiring, overwhelming and challenging to say the least. He has accomplished and succeeded in many great challenges in his lifetime by just following his passions that lead him into many different careers such as a mountaineer, a sportsman, a scientist, and a wine maker. This is his story.

Following his love for the outdoors, Mark started work at Mt Cook as a trainee ranger and with his love of mountaineering, soon became one of the regions professional Search and Rescue Mountaineers. In November 1982, Mark and climbing partner Philip Doole became trapped near the summit of Mt Cook in a storm that was to last 13-and-a-half days. The resulting stay in the ice cave - now known as Middle Peak Hotel - resulted in both men almost losing their lives. Mark was then forced to change his career because of the loss of both his legs from frostbite, so at the age of 25, he attended Lincoln University and graduated with a BSc Hons 1st Class degree

in Biochemistry in 1989. Following graduation, Mark worked as a Scientific Officer at the Christchurch School of Medicine from 1989 until 1992, developing molecular genetic techniques to aid in the diagnosis of leukaemias. He also conducted research into the cloning of the genes involved in Hodgkinsons Lymphoma and the origin of blood forming cells.

In 1992 Montana's Marlborough winemaking team called for someone with a science degree and a passion for wine which mirrored Marks passion for wine perfectly, so Mark grabbed the opportunity. In September 2001 Mark went to Europe to study winemaking in Champagne, Burgundy and Alsace. Mark then went on to become the Senior Winemaker for

Montana Wines in the South Island, responsible for wines such as Deutz Marlborough Cuvee and Lindauer.

In the sporting arena, Mark competed at national and international level in Disabled Alpine Skiing, gaining a gold, two silvers and two bronze medals in 1990, 1991 and 1996. Mark has competed at an international level in Disabled Road Cycling, first representing New Zealand at the World Championships in Colorado Springs 1998 and ranked ninth in the World. Mark was named in the New Zealand team to the Southern Cross Multidisability Games in Sydney in October 1999 where he collected Bronze, Silver and Gold medals for his efforts. At the 2000 Sydney Paralympic Games, Mark rode to twelfth in the Road Race and a career highlight of Silver in the Kilo (1000m individual time trial), New Zealand's first ever Paralympic Cycling medal.

Mountaineering then once again became a focus of his life – with Mark reaching the summit of Mt. Cook (3759m), New Zealand's highest mountain, on January 7, 2002 after a previous attempt was thwarted by damage to his stumps. The climb was as much a test for Mark's newly designed technical climbing legs as a test of himself. On the 27th of September 2004, Mark stood on the summit of Cho Oyu, at 8201m the world's sixth highest mountain, and looked directly across at Everest, only about 650m higher, and knew that what he was seeing was his next challenge. On May 16, 2006 Mark became the first double amputee to conquer Mt Everest. Mark completed his climb on two carbon-fibre artificial legs especially adapted for climbing.

Mark is the author of five books, No Mean Feat, Off the Front Foot, To The Max, Legs on Everest and High

Tech Legs On Everest and was made an Officer of the New Zealand Order of Merit for services to persons with disabilities at the Queen's Birthday Honour Awards in 2002. Mark is also the founding trustee for Limbs4All Charitable Trust, and is also an ambassador for Outward Bound amongst various other projects and charities.

As a speaker, Mark will inspire you to embrace challenges and to develop the attitude to excel as he tells it through a combination of his achievements in the face of seemingly overwhelming odds and adversity. Mark is the epitome of Challenge and Attitude - the only double amputee who has stood on the summit of Mt Everest, who else can truly define the often used saying, 'Attitude determines your Altitude'.

*'Attitude
determines
your
Altitude'*





Awards

Friday 8 July 2022

NZ Sign Awards of Excellence



The ambiance will be unforgettable as will the memories.

Award Gala Evening

Sponsored by Cohesive

So they say embrace change, change is good, do different and so we are doing just that as we endeavour to hold the Awards Evening at the Skyline that perches high above the Queenstown township overlooking the land and Lake Wakatipu. Only reachable by gondola, take in the majestic views as you reach the top. We ask that you all enjoy our untraditional layout of our seating plan as we will be seated over 3 levels tiered overlooking the floor to ceiling glass windows of the Stratosphere restaurant and sitting at rectangular tables of 10. The ambiance will surely be unforgettable as will the memories!



MC and Entertainer

Sponsored by Cohesive

We are so excited to have as our Master of Ceremonies and Entertainer at the NZ Sign & Display Awards of Excellence - Ben Hurley.

Ben is one of the standout success stories of Aotearoa comedy. He has been the winner of all the major comedy awards including the coveted Billy T Award, and the NZ Comedy Guild awards for Best Male Comedian and Best MC. Ben has a hugely likeable stage presence, a sharp improvisational mind and has well-honed original material which will make him a popular act for everyone.



Awards Entertainment

Our music and entertainment for the evening is "The Flavour" whom are a 4 piece funk/soul/reggae band that play locally in Queenstown. Little local Legends I have heard bringing their interpretation's on all the classics and anthems, they are ready to raise the roof, so get your dancing shoes on your vocals in top notch order to sing and dance the night away concluding our biggest event of conference.

Ticket Sales

\$200 + GST per seat or Table of Ten for \$1,900 + GST. For further details and or bookings contact Melissa Coutts at 0800 0800 52 or melissa@nzstda.org.nz

Viewing of Awards

There will be no viewing of the awards on the evening of the presentations, this is because of the location and logistically we are unable to get our equipment to the venue due to circumstances beyond our control. Therefore the Gallery of all entries will be open 2 weeks prior to the Awards evening for everyone to view.





What you need to know



This year we will be offering a choice of registrations



What does Conference cover/ not cover?

Full registration fee covers, twin-share or queen accommodation at the Rydges Hotel from Wednesday night to Saturday morning. Note that Day and Activities Packages do NOT include any Accommodation. Included in all registrations are meals and activities, this may include the welcome event, our learning sessions, speakers plus all activities that are provided throughout the duration of Conference. Registration DOES NOT INCLUDE Thursday and Friday nights entertainment, meals or drinks purchased within or outside of hotel and outside of conference hours.

Can I choose which events or activities I attend?

This year, we will be offering a choice of registrations, Full Registration, Activities Only, Single Day or Welcome Event. Conference starts on the Wednesday evening and ends Friday mid-day and it is expected that upon registering for one of the above, you are committing your attendance, we will not refund if you choose not to attend any part of conference.

Car parking and Transport

The NZSDA will not pay for any parking at Rydges Hotel however we can book car spaces on your behalf, if required please note that spaces are limited and subject



to availability and will be at a cost of \$45 per day. No under cover or valet parking is available. Transport will be provided for Day One of conference.

Can I upgrade my room at check-in?

Should you wish to change from twin-share to a room of your own at check-in, for any reason whatsoever, you are personally liable for the extra cost involved, which will be added to your hotel bill and must be paid by you before check-out. Under no circumstances will the NZSDA be covering this cost and, should you upgrade your accommodation and check out without paying for hotel extras, we will be invoicing you for recovery of the balance owing. Please note that Rydges Hotel is likely to be at full capacity, so an upgrade may not be possible in any event.

What if I want to arrive early or stay on after?

Yes, you can – but it will be at your own cost and will also be dependent on room availability at the hotel. So, if you wish to extend your stay either prior or after conference, please state this on your registration form and indicate preferred timetable. This option is only available for full package delegates. NOTE: Discounted prices will not be available outside of conference dates as it is peak season in Queenstown.

What is the dress standard?

For the duration of conference being Wednesday - Friday, during the day the dress standard is tidy/casual. Please bring really warm clothes to wear and sensible shoes for Wednesday and Thursday as we will be venturing outside so come prepared for all weather situations! Attire for the awards evening on Friday night is cocktail/suit/black tie. Martin, our photographer will be present at both the conference and awards events, and we intend using photographs taken during both events for publicity purposes.

Conference Contacts

Melissa Coutts – Conference Organiser
Mobile 0274 376 001

Alica Abrams – Conference Assistant
Mobile 027 856 1421

How to Register

1

Establish which package you are after.

OPTION 1

FULL PACKAGE

6-8 JULY

MEMBER \$1500

NON-MEMBER \$1750

PARTNER \$700

OPTION 2

ACTIVITES PACKAGE

6-8 JULY

MEMBER \$750

NON-MEMBER \$950

PARTNER \$700

OPTION 3

DAY PACKAGE

7 OR 8 JULY

MEMBER \$250

NON-MEMBER \$350

PARTNER \$250

OPTION 4

WELCOME EVENT

6 JULY

MEMBER \$180

NON-MEMBER \$210

PARTNER \$180

2

Contact Melissa Coutts at melissa@nzstda.org.nz or 0800 0800 52 for your registration form/s to be sent.

3

Ensure you nominate your room mate or partner on the registration form

4

Complete extra costs section if necessary

5

Complete payment details scan and email completed registration to: Melissa Coutts at melissa@nzstda.org.nz

Any queries regarding registration or conference please contact Melissa Coutts, Conference Organiser

