

events by Paiute

Welcome to the Las Vegas Paiute Golf Resort

*... where serenity & elegance underscore
the most memorable social events.*

Whether you are planning a rehearsal dinner, a bridal shower or the wedding of your dreams, you'll find the perfect setting at the Las Vegas Paiute Golf Resort.

We are always receptive to your recommendations and will be delighted to customize any menu to meet your specifications or tastes. Our professional staff is at your service to coordinate all the details of your special event.

The enclosed information will serve as an introduction to the wide variety of services and menus available through the Las Vegas Paiute Golf Resort Special Events Department.

Your Events Team 702.395.1700 eventsbypaiute.com

All food & beverage will incur a 20% gratuity fee. A 2% service charge will apply to all coordinated services. Prices are subject to change at any time. All Catering Packages' per person price includes your dining selection + beverage selection. We are a tax free facility.

It's All In The Presentation ...

Stunning 5,000 square foot facility

❁ Rustic, Lush, Elegant & Modern

The entire facility space at Paiute is flanked by floor to ceiling windows, complete with a private foyer entrance, an outdoor terrace & accompanying lawn. Housed within a 50,000 square foot, award-winning clubhouse, the facility has audio / video & Wi-Fi capabilities.

- ◆ *Mountain View Room (1,500 square feet)*

This space is ideal for smaller corporate meetings & intimate gatherings.

- ◆ *Lakeside Room (3,500 square feet)*

This space accommodates full banquets, awards ceremonies & company functions.

- ◆ *Lakeside & Mountain View Combined (5,000 square feet)*

The full banquet space is a favorite for weddings, anniversary parties & other special occasions made unforgettable by Paiute.

3,800 square feet of additional celebration space for gatherings

❁ For Gatherings

- ◆ *Full Restaurant & Bar*
- ◆ *Cigar Lounge*
- ◆ *Fireplace Living Area With Seating*
- ◆ *Additional Outdoor Terrace*

❁ Event Accommodations & Seating Options

- ◆ *Total Clubhouse Utilization: 1000+*
- ◆ *Banquet Seating: 300+*
- ◆ *Banquet Seating With Dance Floor Area: 250*
- ◆ *Theater Seating: 500+*
- ◆ *Conference Seating: 200+*
- ◆ *Classroom Seating: 200+*
- ◆ *Cocktail Style: 800+*

Wedding Amenities Package

🌀 The Outdoor Ceremony ...

Weather permitting. (Indoor accommodations available.)

- ◆ Ceremony Music
- ◆ White Garden Chairs
- ◆ Minister or Officiate
- ◆ Decorated Arch

🌀 The Reception Room ...

Floor to ceiling windows that bring the outdoors "in".

- ◆ Up To 5,000 Square Feet Of Space
- ◆ Room Rental For Four (4) Hours
- ◆ Wood Laminate Flooring Throughout The Facility
- ◆ Colored Cloths & Napkins
- ◆ Somerset Chair Covers With Ties
- ◆ Cake Cutting Included

🌀 The Entertainment & Amenities ...

Customized to your selection.

- ◆ Professional MC / Disc Jockey For Receptions / Four (4) Hours
- ◆ Intertwined Hearts With Name & Date Engraved Ice Sculpture
- ◆ Full Service Wedding Coordination Including The Rehearsal

\$ 3,499.00 All Inclusive / \$ 2,999 without ceremony

Elegant Buffet Dinner Package

the tav-ai kaiiv ... Sun Mountain \$79.95 per person

☪ *Four (4) Hour Deluxe Open Bar*

☪ *Cocktail Hour* With One (1) Appetizer Platter*

**cocktail hour: actual time depends on ceremony and photo length; occurs during couples photos.*

☪ *Buffet Dinner*

- ◆ **Brewed Coffee & Tea Service**
- ◆ **Rolls & Piped Butter**
- ◆ **Salad plated & served to all guests**
- ◆ **Entrée two (2) choices of Chef Todd's selections**
- ◆ **Accompaniments three (3) choices of Chef Todd's selections**

☪ *Wedded Couple Served Entire Plated Meal*

☪ *Kids Meal ... 5 - 7 years of age \$19.95*

- ◆ Elbow Macaroni with a 5 cheese blend
- ◆ Chicken Fingers & Seasoned French Fries

☪ *Four (4) Hour Deluxe Open Bar*

- ◆ Skyy Vodka
- ◆ Bacardi Rum
- ◆ Jose Cuervo Tequila
- ◆ Jack Daniels Bourbon
- ◆ V.O. Whiskey
- ◆ House Wines (chardonnay, cabernet, white & pink moscato, merlot, pinot noir)
- ◆ Champagne Toast For All Guests
- ◆ Tanqueray Gin
- ◆ Captain Morgan Rum
- ◆ Dewars Scotch
- ◆ Two (2) Assorted Bottled Domestic Beer
- ◆ Two (2) Assorted Import Beer
- ◆ Fountain Sodas

☪ *Cocktail Hour Hors D'Oeuvre Platter Menu*

choice of one (1) appetizer platter

- ◆ Assorted Fresh Vegetable Platter
- ◆ Assorted Cheese & Cracker Platter
- ◆ Assorted Sliced Seasonal Fruit Platter

the tav-ai kaiiv ... Sun Mountain Menu Options

Salad Menu

choose one (1) / salads are plated & served

- ◆ **Wedge Of Iceberg** chilled wedge of iceberg lettuce with yellow peppers, red onions & cherry tomatoes & a creamy parmesan black pepper dressing
- ◆ **Hearts Of Romaine** crisp romaine hearts, grilled tomato wedges, crumbled bleu cheese & a french herb vinaigrette
- ◆ **Garden Style** garnished with red cabbage, shaved carrots & red onions & a ranch dressing
- ◆ **Caesar** romaine lettuce tossed with house made croutons, grated parmesan cheese & a light caesar dressing
- ◆ **Spinach** diced egg, red onions, mushroom & a warm bacon vinaigrette caesar dressing (additional \$1.50)

Chicken Entrées

choose two (2) entrées. *Additional entrée selections – \$6.50 per person*

- ◆ **Chicken Francaise** boneless chicken breast with seasoned flour egg batter, chicken stock, white wine, butter & fresh lemon
- ◆ **Chicken Scarparello** boneless chicken breast with seasoned flour egg batter, with a garlic butter sauce, sautéed mushrooms & onions, with an italian seasoning
- ◆ **Chicken Madeline** boneless chicken breast, stuffed with sautéed spinach, chopped tomatoes, mozzarella cheese, panko breaded & topped with a brown chicken glaze
- ◆ **Chicken Dijon** boneless chicken breast, seared with seasoned flour, sautéed mushrooms, artichoke hearts & served with a lemon dijon sauce
- ◆ **Chicken Scaloppini** boneless chicken breast stuffed with prosciutto ham, fresh sage leaf & fontina cheese, breaded in italian breadcrumbs with a light marsala glaze
- ◆ **Chicken Saltimbocca** boneless chicken breast seared with seasoned flour, topped with prosciutto ham, breaded eggplant slice & mozzarella cheese, brown chicken glaze & a touch of fresh marinara sauce
- ◆ **Rosemary Chicken** bone-in 8-way chicken, marinated in fresh rosemary, garlic & olive oil, roasted with a brown chicken glaze sauce

the tav-ai kaiiv ... Sun Mountain Menu Options Continued...

Beef Entrées

- ◆ **Beef Burgundy** tenderloin beef tips with mushrooms & onions, rich red wine sauce, with a hint of fresh tarragon
- ◆ **Braised Boneless Beef Short Ribs** in burgundy wine sauce, braised until tender, garnished with carrots, onions & celery
- ◆ **Marinated Beef Tri-Tip** marinated for two days, sliced with sautéed onions & mushrooms with a light beef au-jus
- ◆ **Oriental Marinated Flank Steak** fresh ginger, orange juice, soy sauce & brown sugar marinade, grilled & sliced with a plum sauce glaze, garnished with sautéed red & yellow peppers, onions & sesame seeds (can be on a carving station)

Vegetarian Entrées

- ◆ **Harvest Stuffed Peppers** blend of tomatoes, onions, white beans, olives, basil, garlic, corn, brown rice, stuffed in a sweet bell pepper
- ◆ **Vegan Enchilada Casserole** vegetable pasta tossed with beans, peppers, onions & spices topped with avocado

Carving Stations

- ◆ **Roast Prime Rib Of Beef** herb seasoned, served with an au-jus, creamy & straight horseradish
- ◆ **Top Round Of Beef** herb seasoned, served with an au-jus, creamy & straight horseradish
- ◆ **Whole Roast New York Strip Loin** herb seasoned, seared, roasted & served with a wild mushroom red wine sauce
- ◆ **Whole Roasted Tenderloin Of Beef** serve with a béarnaise sauce (additional \$5 per person)
- ◆ **Whole Roast Bone-In Turkey Breast** served with a natural turkey gravy
- ◆ **Whole Roast Bone-In Ham** brown sugar honey glaze, served with two mustards
- ◆ **Whole Side Roast Salmon Fillet** herb & breadcrumb crusted, served with a brandy lobster sauce

** \$100 applies for each uniformed chef per station. Guest counts over 125 people will require two uniformed chefs at a total of \$200.00.

the tav-ai kaiiv ... Sun Mountain Menu Options Continued...

Seafood Selection

- ◆ **Seared Salmon** served with a balsamic honey cilantro sauce & a fresh cilantro garnish
- ◆ **Baked Salmon Fillets** served with a sabayon sauce, fresh herbs, lemon & cream
- ◆ **Stuffed Baked Fillet Of Sole** stuffed with sautéed watercress, rolled & topped with sautéed chopped tomatoes, red onions, feta cheese & fresh basil
- ◆ **Baked Mediterranean Salmon Fillet** salmon fillet, topped with a sauce of chopped tomatoes, chopped clams, onions, garlic, white wine & fresh basil
- ◆ **Seared Sea Scallops** seared, baked & topped with red bell pepper coulis garnished with grilled leeks (additional \$3 per person)
- ◆ **Cajun Seasoned Sea Scallops** roasted & topped with sundried tomatoes, basil & compound butter (additional \$3 per person)

Accompaniments

choose three (3) from the vegetable, potato, rice or pasta lists (additional selections \$3 per person)

Vegetable

- ◆ **Italian Sautéed Mixed Vegetables** green zucchini, yellow squash, red onions, red bell peppers, sautéed with olive oil, fresh garlic, basil & oregano
- ◆ **Southwest Cauliflower Au Gratin** cauliflower florets, béchamel sauce, jalapeno jack cheese, seasoned breadcrumbs, baked au gratin
- ◆ **Roasted Root Vegetables** potatoes, carrots, turnips & celery, tossed in clarified butter, smoked paprika, garlic powder, salt & pepper, roasted until tender
- ◆ **Roasted Asparagus** with clarified butter
- ◆ **Medley Of Broccoli, Cauliflower & Carrots** steamed, seasoned & served al dente
- ◆ **Broiled Zucchini & Tomato** seasoned with italian bread crumbs
- ◆ **Fresh Green & Wax Beans** sautéed with garlic, lemon & butter
- ◆ **Butternut Squash** with a brown sugar glaze (seasonal)
- ◆ **Roasted Asparagus Wrapped In Bacon** 5 piece bundles wrapped in smoked bacon

the tav-ai kaiiv ... Sun Mountain Menu Options Continued...

Accompaniments Continued

choose three (3) from the vegetable, potato, rice or pasta lists (additional selections \$3 per person)

Potato

- ◆ **Quarter Roasted Red Skin Potatoes** tossed in clarified butter & fresh rosemary, salt & pepper, fresh parsley & sautéed spinach
- ◆ **Roasted Garlic Mashed Red Skin Potatoes**
- ◆ **Yukon Gold Mashed Potatoes** with smoked bacon & chopped chives
- ◆ **Parmesan Potatoes** parmesan cheese, cream, chicken stock, baked
- ◆ **Smashed Potatoes** scooped out baked potato, sautéed in clarified butter with chopped green onions
- ◆ **Roasted Medium Yellow Fingerling Potatoes** tossed in clarified butter & fresh herbs
- ◆ **Roasted Half Purple Peruvian Potatoes** halved, seasoned & roasted
- ◆ **Mashed Potato Bar** white russet or yukon gold mashed potatoes, piped in a martini glass by Chef or server attendant

fillings to include: whipped butter, sour cream, chopped bacon, chopped onions or chives, shredded cheese, chopped blanched broccoli florets

(additional \$3 per person / \$50 attendant fee)

Rice

- ◆ **Medley Of White & Wild Rice**
- ◆ **Rice Pilaf**

Pasta

choice of one (1) pasta and one (1) sauce

- | | | |
|------------------------------|---------------------------------------|--|
| ◆ Penne | ◆ Marinara | ◆ Garlic & Oil |
| ◆ Rigatoni | ◆ Three Cheese Sauce | ◆ Plum Tomato Sauce |
| ◆ Bowtie | ◆ Alfredo | ◆ Red Bell Pepper & Plum Tomato Sauce |
| ◆ Linguini | ◆ Bolonaise (three meat sauce) | |
| ◆ Tri-Colored Rotelli | | |

Full Course, Plated Dining Experience

the kwetoo-unuv ... Wolf \$89.95 per person

 *Four (4) Hour Deluxe Open Bar*

 *Cocktail Hour* With One (1) Appetizer Platter*

**cocktail hour: actual time depends on ceremony and photo length; occurs during couples photos.*

 *Full Course, Plated Dinner*

- ◆ **Brewed Coffee & Tea Service**
- ◆ **Rolls & Piped Butter**
- ◆ **Salad** *plated & served to all guests*
- ◆ **Entrée** *two (2) choices of Chef Todd's selections*
- ◆ **Accompaniments** *two (2) choices of Chef Todd's selections*

 *Four (4) Hour Deluxe Open Bar*

- ◆ Skyy Vodka
- ◆ Bacardi Rum
- ◆ Jose Cuervo Tequila
- ◆ Jack Daniels Bourbon
- ◆ V.O. Whiskey
- ◆ House Wines (chardonnay, cabernet, white & pink moscato, merlot, pinot noir)
- ◆ Champagne Toast For All Guests
- ◆ Tanqueray Gin
- ◆ Captain Morgan Rum
- ◆ Dewars Scotch
- ◆ Two (2) Assorted Bottled Domestic Beer
- ◆ Two (2) Assorted Import Beer
- ◆ Fountain Sodas

 *Cocktail Hour Hors D'Oeuvre Platter Menu*

choice of one (1) appetizer platter

- ◆ Assorted Fresh Vegetable Platter
- ◆ Assorted Cheese & Cracker Platter
- ◆ Assorted Sliced Seasonal Fruit Platter

the kwetoo-unuw ... Wolf Menu Options

Salad Menu

choose one (1) / salads are plated & served

- ◆ **Wedge Of Iceberg** chilled wedge of iceberg lettuce with yellow peppers, red onions & cherry tomatoes & a creamy parmesan black pepper dressing
- ◆ **Hearts Of Romaine** crisp romaine hearts, grilled tomato wedges, crumbled bleu cheese & a french herb vinaigrette
- ◆ **Garden Style** garnished with red cabbage, shaved carrots & red onions & a ranch dressing
- ◆ **Caesar** romaine lettuce tossed with house made croutons, grated parmesan cheese & a light caesar dressing
- ◆ **Spinach** diced egg, red onions, mushroom & a warm bacon vinaigrette caesar dressing (additional \$1.50)

Entrées

choose two (2) entrées *third entrée selection – additional fee per person will apply*

- ◆ **New York Strip Steak** 12 oz. black angus strip steak, char-grilled & served with sautéed mushrooms & onions
- ◆ **Filet Mignon** 8 oz. tenderloin, seasoned & seared with a red wine sauce
- ◆ **Porterhouse** 16 oz. black angus steak, char-grilled & finished with compound butter
- ◆ **Prime Rib** served with a light beef au jus & creamy horseradish
- ◆ **Baked Salmon** with a sabayon sauce, fresh herbs & cream
- ◆ **Chicken Scarparello** sautéed with mushrooms, onion, garlic butter & italian seasonings
- ◆ **Chicken Madeline** boneless chicken breast, stuffed with sautéed spinach, chopped tomatoes, mozzarella cheese, panko breaded & topped with a brown chicken glaze

Accompaniments

Choose two (2) accompaniments

- ◆ **Fresh Green & Wax Beans** sautéed with garlic, lemon & butter
- ◆ **Stir-Fried Spicy Asparagus** tossed in a spicy teriyaki sauce
- ◆ **Italian Sautéed Mixed Vegetables** green zucchini, yellow squash, red onions, red bell peppers, sautéed with olive oil, fresh garlic, basil & oregano
- ◆ **Roasted Asparagus Wrapped In Bacon** 5 piece bundles wrapped in smoked bacon
- ◆ **Parmesan Potatoes** baked with parmesan cheese, cream & chicken stock
- ◆ **Quarter Roasted Red Skin Potatoes** tossed in clarified butter & fresh rosemary, salt & pepper, fresh parsley & sautéed spinach
- ◆ **Roasted Garlic Mashed Red Skin Potatoes**
- ◆ **White & Wild Rice**
- ◆ **Roasted Asparagus** tossed in clarified butter
- ◆ **Yukon Gold Mashed Potatoes** with smoked bacon & chopped chives

the kwetoo-unuw ... Wolf Menu Options Continued ...

 *Ala Carte Menu For Added Flair*

additional options at added cost (priced per 100 pieces / butlered or buffet service)

Cold Hors D'Oeuvres

- ◆ **Baby Tomatoes** filled with herb cream cheese \$119
- ◆ **Seasonal Melon** wrapped with prosciutto ham \$189
- ◆ **Chilled Jumbo Shrimp** with a spicy cocktail sauce & cut lemons \$279
- ◆ **Cucumber Rounds** with sliced radish & an herb cream cheese \$119
- ◆ **Watermelon Bites** with feta cheese & a balsamic reduction (seasonal) \$119
- ◆ **Cherry Tomato & Fresh Mozzarella Skewers** \$129
- ◆ **Artichoke Crostini** toasted garlic round topped with marinated artichoke hearts \$129

Hot Hors D'Oeuvres

- ◆ **Beef & Mushroom Brochettes** with a red wine sauce \$189
- ◆ **Shrimp & Red Pepper Brochettes** with a teriyaki sauce \$269
- ◆ **Pork Brochettes** with green pepper & pineapple \$199
- ◆ **Marinated & Seared Baby Lamb Chops** \$309
- ◆ **Coconut Shrimp** with a plum sauce \$269
- ◆ **Beef Meatballs** choice of swedish, southwestern or italian \$129
- ◆ **Japanese Eggplant Rounds** breaded, fried & topped with seasoned ricotta cheese & roasted red pepper \$129

Fresh Vegetables seasonal mixed crudité's served with a ranch dipping sauce

- ◆ **Small** (serves up to 35 guests) \$129
- ◆ **Medium** (serves up to 50 guests) \$149
- ◆ **Large** (serves up to 75 guests) \$169

Cheese & Crackers variety of cheeses with assorted crackers & garnishes

- ◆ **Small** (serves up to 35 guests) \$149
- ◆ **Medium** (serves up to 50 guests) \$179
- ◆ **Large** (serves up to 75 guests) \$209

Seasonal Fruit sliced fresh seasonal fruit

- ◆ **Small** (serves up to 35 guests) \$149
- ◆ **Medium** (serves up to 50 guests) \$179
- ◆ **Large** (serves up to 75 guests) \$209

the kwetoo-unuw ... Wolf Menu Options Continued ...

Late Night Munchies ... because all that dancing can make you hungry!

Gourmet Sliders pricing based per person

- ◆ **Grilled Chicken** seasoned chicken breast with roma tomato, basil & mayo \$6
- ◆ **Grilled Burgers** grilled angus beef with lettuce tomato & choice of condiments \$6
- ◆ **Pulled Pork** seasoned pork with a bourbon BBQ sauce \$7

Mini Tacos Station pricing based per person \$9

- ◆ flour tortillas
- ◆ shredded taco beef
- ◆ shredded chicken
- ◆ sour cream
- ◆ chopped onion
- ◆ lettuce
- ◆ shredded cheese
- ◆ house made salsa
- ◆ guacamole

Build Your Own Nacho Bar pricing based per person \$6.50

- ◆ seasoned tortilla chips
- ◆ beef
- ◆ seasonal option of house made chili
- ◆ shredded cheese
- ◆ chopped onion
- ◆ chopped chives
- ◆ house made salsa
- ◆ guacamole

Pre & Post Nuptial Wedding Activities

Golf Anyone? Special Golf Offer

The Las Vegas Paiute Golf Resort offers a 25% discount per player on established green fees for the day of play. Offer is limited to contracted wedding parties only.

◆ *For Individuals*

- ◆ Reservations for individuals are accepted up to sixty (60) days in advance with a credit card guarantee.
- ◆ Forty-eight (48) hours notice is required for cancellations.
- ◆ Call the Golf Shop at 702.395.1708 for availability & reservations.

◆ *For Groups*

- ◆ Requests for groups of thirteen (13) or more may be made up to ninety (90) days in advance.
- ◆ Group reservations will be confirmed sixty (60) days in advance, and are subject to availability.
- ◆ Once confirmed, a 10% non-refundable deposit on greens fees must be submitted & must accompany a signed group contract.
- ◆ Final payment is required fourteen (14) days in advance and is non-refundable.
- ◆ Call the Group Sales Director at 702.395.1704 for availability & reservations.

*The Las Vegas Paiute Golf Resort has a NO DENIM dress code policy.
All golfers are asked to observe proper behavior and golf decorum at all times.*

Directions

The Las Vegas Paiute Golf Resort, graced by the beauty of the Spring Mountain Range along Highway 95, is located just 29 minutes northwest of the Strip and 27 minutes of Summerlin.

From The Las Vegas Strip / 26.10 miles / 29 minutes

Take I-15 North past Charleston Rd exit. Take Exit #42A / Reno onto the US-95 North. Continue on US-95 past Summerlin Pkwy, Durango, and Fort Apache exits. About 5 minutes past Fort Apache, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd. / Nu-Wav Kaiv Blvd, leading directly into the Las Vegas Paiute Golf Resort.

From Fremont Street / 26.10 miles / 29 minutes

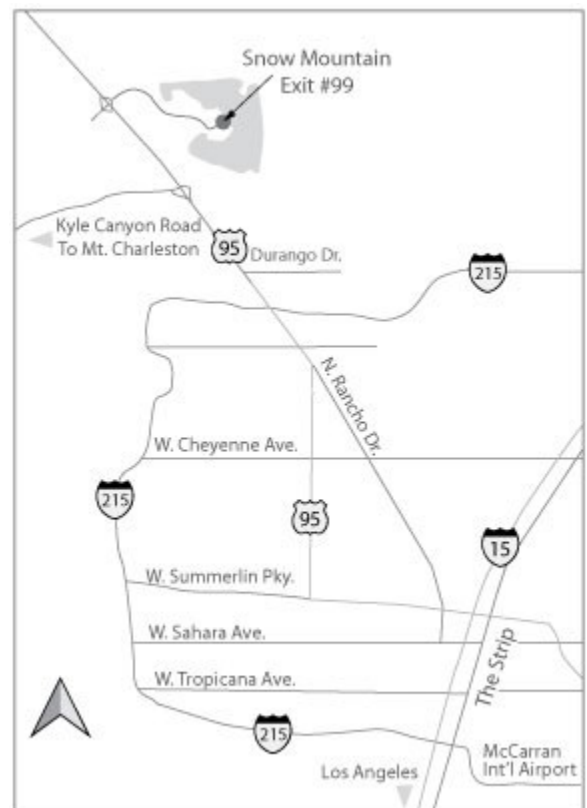
Start on Fremont going south towards Casino Center Blvd. Turn left on N. Casino Center Blvd. Turn right on Ogden Ave. Turn left on N. 4th St. Take ramp onto I-515 North. Becoming US-95 North, continue on US-95 past Summerlin Pkwy, Durango, and Fort Apache exits. About 5 minutes past Fort Apache, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd / Nu-Wav Kaiv Blvd, leading directly into the Las Vegas Paiute Golf Resort.

From Summerlin / 20.66 miles / 27 minutes

Take I-15 North past Charleston Rd exit. Take Exit #42A / Reno onto the US-95 North. Continue on US-95 past Summerlin Pkwy, Durango, and Fort Apache exits. About 5 minutes past Fort Apache, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd. / Nu-Wav Kaiv Blvd, leading directly into the Las Vegas Paiute Golf Resort.

From Lake Las Vegas / 44.86 miles / 55 minutes

Starting in Lake Las Vegas on Grand Mediterra Blvd, turn left on Lake Las Vegas Pkwy. Bear right on East Lake Mead Pkwy (NV-564 West) and take ramp onto I-515 North towards US-93 N/US-95 N/Las Vegas. Continue North on US-95 N/Las Vegas/Reno for about 20 miles past Main Street, Summerlin Pkwy, Durango and Fort Apache exits. About 5 minutes past Fort Apache, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd / Nu-Wav Kaiv Blvd, leading directly into the Las Vegas Paiute Golf Resort.



Special Event Contract

EVENT NAME: _____

DATE: _____

The Las Vegas Paiute Golf Resort features a 5,000 square foot, non-smoking banquet facility that can accommodate up to 250 guests. Outside decorations are permitted with prior consent from Resort Management. All decorations must be “free standing” and may not be attached to any Resort furniture or fixtures with tacks, tape, nails, glue, etc. The use of confetti, rice, glitter and faux florals are not allowed to be thrown on the premises. Only fresh flower petals are allowed in the ceremony site.

The Banquet room also offers total seclusion with its private foyer entrance and restroom facilities. For added convenience, beautifully appointed dressing rooms are available for both men and women during on-site wedding ceremonies with receptions.

Wedding Amenities Package

\$3,499.00 All Inclusive / \$2,999 without ceremony

The Wedding Amenities Package includes use of the ceremony area for ½ hour, a rehearsal with coordinator, setup and our white chairs, arch, officiate and rental of the banquet room for 4 hours. It also includes our in-house Disc Jockey/Emcee who will provide ceremony and reception music. The package also includes colored linen, chair covers in choice of white, ivory or black with a colored tie, heart and doves ice sculpture with the couples name engraved. This package is required and is in addition to the food & beverage prices. Prior to the event, Resort Management must approve centerpieces and/or room décor. Timeline coordination must be set with the Event Planner prior to set-up/breakdown with any vendors. A 2% coordinated service charge will be added to all coordinated services that are stated on the event sheet excluding food & beverage gratuity.

Food & Beverage Package

Menu prices as quoted are firm for ninety (90) days from booking date. Prices are subject to change without notice. Plated menus are limited to two entrée choices. Place cards or nametags indicating meal choices are required to expedite service and must be provided to the Catering Office within a week of the scheduled event. No outside food or beverages are permitted on the Resort premises, with the exception of wedding cakes. Liquor laws will be strictly enforced. A 20% gratuity will be applied to all food and beverage purchases.

An \$8,000 Food & Beverage minimum is required for all Saturday and holiday bookings. All functions must be concluded within four (4) hours, or a \$425.00 over-time charge per each additional half hour will be applied including DJ. This pertains to the facility only and does not include food, beverages or any additional vendors contracted for said event. A hosted bar based on consumption with overtime must be held with a credit card prior to the event. The LVPGR will provide up to four (4) vendor meals for your event. Additional meals will need to be paid for. **Any over-time will need to be arranged prior to event. We cannot force contracted vendors to extend their time on site without prior approval.**

 Additional Information

The Las Vegas Paiute Golf Resort does not assume any responsibility for the loss or damage of merchandise or articles left on our property at any time. The Las Vegas Paiute Golf Resort is also not responsible for any damage or theft incurred to the guests' property while on our premises. Client agrees to be responsible for any damage done to the facilities or equipment of the room during the time the premise is under their contract. Additional service fee of no less than \$100 will be charged for any damage or excessive clean up made necessary by the client's florists, decorators or outside agencies during set-up or tear-down.

Additional security for events may be required and will incur fees. We ask that a responsible party monitor children at all times. **Locker keys will be given to the wedding party. If all keys are not returned at the end of event, a \$25 charge for each missing key will be charged to the credit card on file.**

The Las Vegas Paiute Golf Resort shall not be liable for failure to perform this contract if such failure is due to, but not limited to; fire, flood, earthquake, foul weather or any emergency condition.

Due to Health Department Regulations, all prepared food (whether hot or cold) that is not consumed during the function will be disposed of by the Las Vegas Paiute Golf Resort and will not be packaged "to-go". The only exception to this policy will be any remaining wedding cake, which will be boxed for the client at the end of the event.

 Payments

The initial \$1,000 deposit is non-refundable. The entire deposit will be applied to the total cost of your event. After the initial deposit, an estimated 50% balance is due 60 days prior to event date. The final head count and remaining balance is due 21 days prior to the event. If payment has not been received, the Las Vegas Paiute Golf Resort reserves the right to cancel the event.

Cancellations must be submitted in writing, dated and signed. If notice of cancellation is received within 59 days of the event, the second deposit of 50% of the estimated balance due is forfeited. If notice of cancellation is received within 20 days of the event, all payments toward the final guarantee are forfeited. The LVPGR will allow a date change one (1) time only. Any changes to the pricing will be applied at that time.

I have read & agree to the above conditions.

Signature

Date Of Deposit

Print Name

Event Date

Receipt Of Deposit

Non-Refundable Deposit Amount