

events by p*o*inte

*an undisturbed desert oasis
awaits you...*



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 needs & desires 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 "dream come true".

THE ENCLOSED INFORMATION SERVES AS AN INTRODUCTION TO THE WIDE VARIETY OF SERVICES & MENUS AVAILABLE THROUGH THE LAS VEGAS PAIUTE GOLF RESORT SPECIAL EVENTS DEPARTMENT.

WE ARE A TAX-FREE FACILITY. ALL COORDINATED SERVICES ARE SUBJECT TO A 2% SERVICE CHARGE. ALL FOOD AND BEVERAGE ARE SUBJECT TO A 20% GRATUITY. 2

your paiute events team

702.395.1700

eventsbypaiute.com

IT'S MORE THAN JUST A SETTING...



MOUNTAIN VIEW ROOM

(1,500 sq ft) ideal for the smaller, corporate meetings & intimate gatherings

LAKESIDE ROOM

(3,500 sq ft) accommodates full banquets, awards ceremonies & company functions

MOUNTAIN & LAKESIDE COMBO

(5,000 sq ft) favorite for weddings, anniversary parties & other special occasions

ACCOMODATIONS & SEATING OPTIONS

- ♦ conference seating: 200+ ♦ classroom seating: 300+ ♦ cocktail style: 500+
- ♦ banquet seating: 300+ ♦ banquet & dance floor: 250 ♦ theater seating: 500+
- ♦ total clubhouse utilization: 1,000+

ACCENTS & FEATURES

- ♦ ceremony lawn ♦ floor to ceiling windows ♦ private banquet foyer entrance
- ♦ private locker room ♦ banquet room terrace ♦ audio, video & wifi capable

3,800 sq ft of additional celebration space for gatherings.



full restaurant ♦ cigar lounge ♦ fireplace living area with seating ♦ additional outdoor terrace

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WEDDING AMENITIES PACKAGE



THE OUTDOOR CEREMONY

Lush greens & sparkling lakes serve as the backdrop for your big day.

Weather permitting. Indoor accommodations available.

INCLUDED DETAILS & ACCENTS:

*ceremony music ♦ white garden chairs ♦ minister or officiant ♦ ceremony rehearsal
based on availability ♦ wedding ceremony coordination ♦ use of bridal party ready rooms*

THE RECEPTION ROOM

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

Up to 5,000 square feet of space to make it uniquely you.

INCLUDED DETAILS & ACCENTS:

*Title flooring throughout facility ♦ private foyer entrance ♦ four and a half (4.5) hour use
of the ballroom and patio ♦ round tables with 8-10 Gold Chiavari chairs per table ♦ black, white or ivory linen to the floor
♦ choice of accent linen and napkin colors ♦ cake cutting service*

THE DETAILED AMENITIES

Customized details for your specific needs.

For the Paiute Events Team, nothing else is more important.

INCLUDED DETAILS & ACCENTS:

*professional MC ♦ DJ for four and a half (4.5) hours (reception) ♦ ice sculpture with engraved name
and date ♦ day of venue coordinator*

\$3,999

\$3,499 RECEPTION ONLY

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THE TAV-AI KAIV... *Sun Mountain*

\$115.00
per person

OUR ELEGANT BUFFET DINNER PACKAGE:



- ♦ *four & 1/2 (4.5) hour deluxe open bar*
- ♦ *cocktail hour* & one (1) appetizer platter*
- ♦ *customized buffet dinner*
- ♦ *wedded couple served entire meal*
- ♦ *champagne toast for all guests*
- ♦ *kid's dinner (5-12yrs.) \$19.95 per child*
- ♦ *children's buffet (5-12yrs.) \$30 per child*
- ♦ *youth buffet (13-20yrs.) \$55 per person*

BUFFET DINNER:

- ♦ *two (2) entree choices*
- ♦ *three (3) accompaniment choices*
- ♦ *Salad plated & served to guests*
- ♦ *brewed coffee & tea service*
- ♦ *rolls & piped butter*

COCKTAIL HOUR:

choice of one (1) appetizer platter

- ♦ *assorted fresh veggie platter*
- ♦ *assorted cheese & cracker platter*
- ♦ *assorted sliced fruit platter*

cocktail hour scheduled during couple's photoshoot & is dependent on length of ceremony & photos

KID'S DINNER:

children 5 - 12 yrs.

- ♦ *macaroni & cheese*
- ♦ *chicken fingers & seasoned fries*

OPEN BAR MENU:

- | | |
|--|---|
| ♦ <i>Tito's Vodka</i> | ♦ <i>Dewars Scotch</i> |
| ♦ <i>Tanqueray Gin</i> | ♦ <i>Jack Daniels Bourbon</i> |
| ♦ <i>Bacardi Rum</i> | ♦ <i>Jameson Whiskey</i> |
| ♦ <i>Captain Morgan Rum</i> | ♦ <i>two (2) Import Beer</i> |
| ♦ <i>Jose Cuervo Tequila</i> | ♦ <i>two (2) Domestic Beer</i> |
| ♦ <i>House Wine (chardonnay, cabernet, pinot grigio, merlot, pinot noir)</i> | ♦ <i>fountain drinks</i> |
| | ♦ <i>champagne toast for all guests</i> |





SALAD OPTIONS:

- ☐ *Wedge Of Iceberg* chilled wedge of iceberg lettuce with yellow peppers, red onions & cherry tomatoes & a creamy parmesan black pepper dressing
- ☐ *Hearts Of Romaine* 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 with house made croutons, grated parmesan cheese & a light caesar dressing
- ☐ *Spinach* diced egg, red onions, mushroom & a warm bacon dressing (additional \$1.50)



SEAFOOD ENTRÉES:

- ☐ *Seared Salmon* served with a balsamic honey cilantro sauce & a fresh cilantro garnish
- ☐ *Baked Salmon Fillet* served with a sabayon sauce, fresh herbs, lemon & cream
- ☐ *Baked Mediterranean Salmon Fillet* salmon fillet, topped with a sauce of chopped tomatoes, chopped clams, onions, garlic, white wine & fresh basil
- ☐ *Baked Mediterranean Fillet of Sole* sole fillet, topped with a sauce of chopped tomatoes, chopped clams, onions, garlic, white wine & fresh basil
- ☐ *Stuffed Baked Fillet Of Sole* stuffed with sautéed spinach, rolled & topped with sautéed chopped tomatoes, red onions, feta cheese & fresh basil
- ☐ *Seared Halibut* topped with tequila lime butter (add. \$7 per person)



CARVING STATIONS:

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

- ☐ *Whole Side Roast Salmon Fillet* herb & breadcrumb crusted, served with a brandy lobster sauce
- ☐ *Roast Prime Rib Of Beef* herb seasoned, served with an au-jus, creamy & straight horseradish
- ☐ *Whole Roast New York Strip Loin* herb seasoned & roasted, with a wild mushroom red wine sauce
- ☐ *Whole Roast Tenderloin of Beef* served with a bearnaise sauce (add. \$6 per person)



BEEF ENTRÉES:

- ☐ *Beef Burgundy Tenderloin Beef Tips* mushrooms & onions, red wine sauce & a hint of tarragon
- ☐ *Braised Boneless Beef Short Ribs* in burgundy wine sauce, garnished with carrots, onions & celery
- ☐ *Marinated Beef Tri-Tip* two day marinade, with sautéed onions & mushrooms with a light beef au-jus



CHICKEN ENTRÉES:

- ☐ *Chicken Francaise* boneless chicken breast with seasoned flour egg batter, chicken stock, white wine, butter & fresh lemon
- ☐ *Chicken Scarparelllo* 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



VEGETARIAN ENTRÉES:

- ☐ *Saffron Rice* with black beans & roasted corn
- ☐ *Pasta Primavera* penne pasta with baby cut vegetables, vegetable stock, olive oil & fresh garlic
- ☐ *Southwest Cauliflower Au Gratin* cauliflower florets, bechamel suace, jalapeno jack cheese, seasoned breadcrumbs, baked au gratin
- ☐ *Vegetable Lasagna* layered with fresh eggplant, zucchini, yellow squash, mushrooms & marinara sauce

THE TAV-AI KAIV... Sun Mountain

Menu
Cont...

Accompaniments

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



VEGETABLE:

- ☐ *Italian Sautéed Mixed Vegetables* green zucchini, yellow squash, red onions, red bell peppers 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
- ☐ *Fresh Green Beans* sautéed with garlic, lemon & butter
- ☐ *Medley of Broccoli,, Cauliflower & Carrots* steamed, seasoned served al dente
- ☐ *Roasted Asparagus* in clarified butter



POTATO:

- ☐ *Quarter Roasted Red Skin Potatoes* tossed in clarified butter & fresh rosemary, salt & pepper
- ☐ *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
- ☐ *Mashed Potato Bar* yukon gold mashed potatoes, piped in a martini glass (add. \$3 per person)
Fillings: whipped butter, sour cream, chopped bacon, chives, shredded cheese, chopped broccoli florets



PASTA:

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

- Pasta:* ☐ *Penne* ☐ *Rigatoni* ☐ *Bowtie* ☐ *Linguini* ☐ *Tri-Colored Rotelli*
- Sauce:* ☐ *Marinara* ☐ *Three Cheese* ☐ *Afredo* ☐ *Bolognese* ☐ *Plum Tomato*



RICE:

- ☐ *Medley of White & Wild Rice*
- ☐ *Rice Pilaf*
- ☐ *Saffron Rice*

THE KWETOO-UNUV ... WOLF

\$125.00
per person

OUR FULL COURSE PLATED DINING EXPERIENCE:



- ♦ *four & 1/2 (4.5) hour deluxe open bar*
- ♦ *cocktail hour & one (1) appetizer platter*
- ♦ *full dinner plated & served*
- ♦ *champagne toast for all guest*
- ♦ *kid's dinner (5-12yrs.) \$19.95 per child*
- ♦ *children's plated (5-12yrs.) \$45 per child*
- ♦ *youth plated (13-20yrs.) \$65 per person*

PLATED DINNER:

- ♦ *two (2) entree choices*
- ♦ *two (2) accompaniment choices*
- ♦ *various salad options available*
- ♦ *brewed coffee & tea service*
- ♦ *rolls & piped butter*
- ♦ *dual entree option available with adjusted proportions*

COCKTAIL HOUR:

choice of one (1) appetizer platter

- ♦ *assorted fresh veggie platter*
- ♦ *assorted cheese & cracker platter*
- ♦ *assorted fruit platter*

***scheduled during couple's photoshoot & is dependent on length of ceremony & photos*

KID'S DINNER:

children 5 - 12 yrs.

- ♦ *macaroni & cheese*
- ♦ *chicken fingers & seasoned fries*

OPEN BAR MENU:

- ♦ *Tito's Vodka*
- ♦ *Tanqueray Gin*
- ♦ *Bacardi Rum*
- ♦ *Captain Morgan Rum*
- ♦ *Jose Cuervo Tequila*
- ♦ *House Wine (chardonnay, cabernet, pinot grigio, merlot, pinot noir)*
- ♦ *Dewars Scotch*
- ♦ *Jack Daniels Bourbon*
- ♦ *Jameson Whiskey*
- ♦ *two (2) Import Beer*
- ♦ *two (2) Domestic Beer*
- ♦ *fountain drinks*
- ♦ *champagne toast for all guests*

THE KWETOO-UNUV ... WOLF

Menu Options

SALAD OPTIONS:

- ☐ *Wedge Of Iceberg* chilled wedge of iceberg lettuce with yellow peppers, red onions & cherry tomatoes & a creamy parmesan black pepper dressing
- ☐ *Hearts Of Romaine* 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 with house made croutons, grated parmesan cheese & a light caesar dressing
- ☐ *Spinach* diced egg, red onions, mushroom & a warm bacon caesar dressing (add. \$1.50)

ENTRÉE OPTIONS: choose two (2) entrées (additional fee for three (3) or more)

- ☐ *New York Strip Steak* 12 oz. black angus strip, served with sautéed mushrooms & onions
- ☐ *Filet Mignon* 8 oz. tenderloin, seasoned & seared with a red wine sauce
- ☐ *Prime Rib* served with a light beef au jus & creamy horseradish
- ☐ *Baked Salmon* with a sabayon sauce, fresh herbs & cream
- ☐ *Seared Salmon* with a balsamic honey cilantro sauce & fresh cilantro garnish
- ☐ *Chicken Francaise* boneless chicken breast with seasoned flour egg batter, chicken stock, white wine butter & fresh lemon
- ☐ *Chicken Madeline* boneless chicken breast, stuffed with sautéed spinach, chopped tomatoes, mozzarella cheese, panko breaded & topped with a brown chicken glaze
- ☐ *Dual Entree: 4 oz. Filet Mignon w/ 4 oz. Salmon (choice) or 4 oz Chicken (choice)* (add. \$4)
- ☐ *Dual Entree: 8 oz. Filet Mignon w/ 8 oz. Lobster Tail* (add. MP) *or (3) Shrimp Scampi* (add. \$10)

ACCOMPANIMENTS:

- ☐ *Mashed Red Skin Potatoes* roasted & mashed red skin potatoes with garlic
- ☐ *Parmesan Potatoes* baked with parmesan cheese, cream & chicken stock
- ☐ *Roasted Red Skin Potatoes* clarified butter, rosemary, salt & pepper
- ☐ *Yukon Gold Mashed Potatoes* with smoked bacon & chopped chives
- ☐ *White & Wild Rice*
- ☐ *Fresh Green Beans* sautéed with garlic, lemon & butter
- ☐ *Italian Sautéed Mixed Vegetables* green zucchini, yellow squash, red onions, red bell peppers, sautéed with olive oil, fresh garlic, basil & oregano
- ☐ *Stir-Fried Spicy Asparagus* tossed in a spicy teriyaki sauce
- ☐ *Bacon Wrapped Asparagus* five piece bundle of roasted asparagus wrapped in smoked bacon

THE KWETO-UNUV ... WOLF

*À la
Carte*

Butlered Service - For Added Flair

customized options at added cost (hors d'oeuvres priced per 100 pieces)

COLD APPETIZERS:

- \$159 ☐ *Baby Tomatoes* filled with herb cream cheese
- \$159 ☐ *Watermelon Bites* with feta cheese & a balsamic reduction (seasonal)
- \$159 ☐ *Cucumber Rounds* with sliced radish & an herb cream cheese
- \$169 ☐ *Cherry Tomato & Fresh Mozzarella Skewers*
- \$169 ☐ *Artichoke Crostini* toasted garlic round topped with marinated artichoke hearts
- \$225 ☐ *Seasonal Melon* wrapped with prosciutto ham
- \$350 ☐ *Chilled Jumbo Shrimp* with a spicy cocktail sauce & cut lemons

HOT APPETIZERS:

- \$159 ☐ *Beef Meatballs* choice of swedish, southwestern or italian
- \$159 ☐ *Japanese Eggplant Rounds* breaded & fried, with ricotta cheese & roasted red pepper
- \$250 ☐ *Beef & Mushroom Brochettes* with a red wine sauce
- \$250 ☐ *Chicken & Asparagus Brochettes* with a teriyaki sauce
- \$350 ☐ *Shrimp & Red Pepper Brochettes* with a teriyaki sauce
- \$360 ☐ *Coconut Shrimp* with a plum sauce
- \$370 ☐ *Smoked Bacon Wrapped Prawns* with a plum sauce glaze & sesame seeds
- \$400 ☐ *Baby Lamb Chops* marinated & seared

VEGETABLE PLATTER:

fresh & seasonal mixed crudités & ranch

- ☐ *Small* ☐ *Medium* ☐ *Large*
- \$159 \$179 \$199

CHEESE PLATTER:

variety of cheeses, assorted crackers & garnishes

- ☐ *Small* ☐ *Medium* ☐ *Large*
- \$189 \$220 \$249

FRUIT PLATTER:

sliced fresh seasonal fruit

- ☐ *Small* ☐ *Medium* ☐ *Large*
- \$179 \$210 \$249

Small: serves up to 35 guests

Medium: serves up to 70 guests

Large: serves up to 100 guests

PRE-WEDDING ACTIVITIES



We offer a golf discount on applicable green fees, per person, for players in your wedding party ONLY & is valid up to 2 weeks prior to your event date.

INDIVIDUALS / GROUPS UP TO 12 PLAYERS

Tee Times can be made up to thirty (30) days in advance of the date of play. A credit card number & expiration date is required upon booking. A 48-hour cancellation policy is in effect.

GROUPS OF 13 PLAYERS OR MORE

Please Call our Group Sales Director at 702.395.1704 for groups of 13 players or more.

ADDITIONAL INFORMATION

The Las Vegas Paiute Golf Resort has a strict "no denim" dress code policy. Any changes or cancellations to the reservation must be made 48-hours in advance of the tee time(s). Standard golf etiquette is enforced. Please visit realpuregolf.com for full policy & procedure information.



LOCATION & DIRECTIONS

IVPGR

Graced by the beauty of the Spring Mountain Range along Highway 95, we are located just 29 minutes northwest of the Strip & 27 minutes of Summerlin.

FROM THE LAS VEGAS STRIP 26 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 Skye Canyon exits. About 5 minutes past Skye Canyon, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd. / Nu-Wav Kaiv Blvd, leading directly to the Clubhouse.

FROM FREMONT STREET 23 MILES / 25 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 Skye Canyon, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd. / Nu-Wav Kaiv Blvd, leading directly to the Clubhouse.

FROM SUMMERLIN 21 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 Skye Canyon exits. About 5 minutes past Skye Canyon, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd. / Nu-Wav Kaiv Blvd, leading directly to the Clubhouse.

FROM HENDERSON 45 MILES / 55 MINUTES

Starting on Grand Mediterra Blvd, turn left on Lake Las Vegas Pkwy. Bear right on E. Lake Mead Pkwy (NV-564 West) and take ramp onto I-515 North towards US-95 N/Las Vegas. Continue north for about 20 miles past Main Street, Summerlin Pkwy, Durango and Skye Canyon exits. About 5 minutes past Skye Canyon, Take Exit #99 Snow Mountain and turn right. Continue on Snow Mountain Rd / Nu-Wav Kaiv Blvd, leading directly to the Clubhouse.



THE LAS VEGAS PAIUTE GOLF RESORT

US 95 NORTH
towards Reno

HWY. EXIT #99
Snow Mountain

EVENT POLICIES, TERMS & CONTRACT



This contract defines the terms and conditions under which Las Vegas Paiute Golf Resort (hereinafter referred to as LVPGR) the Client's use of the Las Vegas Paiute Golf. This contract constitutes the entire agreement between the parties and becomes binding upon the signature of both parties. The contract may not be amended or changed unless executed in writing and signed by LVPGR and the Client. Our 5,000 square foot, non-smoking indoor, banquet facility can accommodate up to 250 guests maximum. All banquet functions must be concluded within four and a half hours (4 ½). Event overtime may be added to your contract at a rate of \$425.00 per each additional thirty (30) minutes. This overtime fee includes use of facility space and DJ services only. It does not apply to food and beverage service. Overtime must be coordinated with LVPGR at least thirty (30) days in advance.

WEDDING AMENITIES PACKAGE

The Wedding Amenities Package is required in addition to the food and beverage pricing. This package includes use of the ceremony lawn for a half (1/2) hour in ceremony rehearsal coordination, setup of white ceremony chairs, officiant, ceremony music by professional DJ, and arch. The package includes use of the banquet room for four and 1/2 (4 ½) hours, setup and breakdown of guest tables, cake table, gift table and guest book table, banquet chairs, chair covers in ivory or white with colored tie, choice of black, white or ivory linen to the floor, choice of accent linen and napkin colors, personalized ice sculpture, preferred DJ/MC for four and ½ (4 ½) hours. Prior to the event, all outside vendors, décor, centerpieces and lighting must be approved by Resort Management. A setup/breakdown and day of event timeline must be provided by the client to the Event Coordinator at least 7 days in advance. A 2% coordination fee applies to the Wedding Amenities Package and any additional services or vendors coordinated by the Paiute Golf Resort Event Coordinator. The Coordination Fee does NOT apply to food and beverage purchased through the Resort.

FOOD & BEVERAGE PACKAGE

LVPGR is the onsite caterer. All food and beverage must be provided by LVPGR with the exception of cakes, desserts and specialty foods that cannot be provided by the Venue.

A \$9,000.00 Food and Beverage Minimum applies to all Saturday and holiday bookings. Menu prices as quoted are firm for ninety (90) days from booking date. Prices are subject to change without notice. A 20% Gratuity will be applied to all food and beverage purchases.

Permission must be obtained through the Event Coordinator in advance for any specialty food vendors including but not limited to food trucks, food delivery services like pizzas, sandwiches, etc. Any outside food vendors must be a licensed business.

LVPGR will provide up to four (4) vendor meals for buffet meals. Plated menus are limited to two entrée selections. Client must provide guest place cards with entrée selection no later than seven (7) days prior to event date. LVPGR will provide up to four (4) vendor meals of chef's choice for plated meals at no additional charge. Any additional meals will be billed at the menu price per person.

EVENT POLICIES, TERMS & CONTRACT

CONT...

ALCOHOLIC BEVERAGES

It is understood and agreed that LVPGR does not allow outside liquor to be brought on the premises by Client. It is further understood beverages containing alcohol (including but not limit to beer, wine, champagne, mixed-drinks with liquor, etc., by way of example) hereinafter call "Alcohol", upon the following terms and conditions:

1. Client shall not permit any person under the age of twenty-one (21) to consume alcohol regardless of whether or not the person is accompanied by a parent or guardian. LVPGR reserves the right to request ID or not serve guests appearing to be under twenty-one (21).
2. "Shots" will not be permitted at any time.
3. LVPGR hereby agrees to use their best efforts to ensure that Alcohol will not be served to anyone who is intoxicated or appears to be intoxicated. LVPGR reserves the right to not serve anyone who appears to be intoxicated.
4. Client hereby expressly grants to LVPGR, at LVPGR's sole discretion and option, to instruct the security officer(s) to remove any person(s) from the Venue, if in the opinion of the LVPGR representative in charge, any LVPGR Staff and/or the security officer(s) the person(s) is intoxicated, unruly or could present a danger to themselves or others, and/or the Venue.

RESERVATIONS OF RIGHTS

LVPGR reserves the right to cancel agreements for non-payment or for non-compliance with any of the Policies and Conditions of Usage set forth in the Agreement. The rights of LVPGR as set-forth in this Agreement are in addition to any rights or remedies which may be available to LVPGR at law or equity.

DEPOSITS & PAYMENTS

LVPGR requires a non-refundable deposit of \$1,000.00 at the time of contract signature to secure your event date and space. This deposit will be applied to the total cost of your event. Sixty (60) days prior to the event date, a second payment of 50% of the estimated balance will be due. Twenty-one (21) days prior to the event date the final guest count and remaining balance is due balance will be due.

DATE CHANGES & CANCELLATION POLICY

1. Changes: In the unlikely event the client is required to change the date of the event or Wedding, every effort will be made by LVPGR to transfer reservations to support the new date. The Client agrees that in the event of a date change, any expenses including but not limited to deposits and fees that are non-refundable and non-transferable are the sole responsibility of Client. The Client further understands that last minute changes can impact the quality of the event and that

EVENT POLICIES, TERMS & CONTRACT

CONT...

LVPGR is not responsible for these compromises in quality. A new contract will be required and any pricing changes that have taken affect will be applied at the time of signing.

2. Cancellation: In the event client cancels the event, client shall notify LVPGR immediately in writing or by email. Once cancelled, the Client shall be responsible for agreed liquidated damages as follows. The parties agree that the liquidated damages are reasonable.

A. In the event Client cancels the event less than sixty (60) days but more than thirty (30) days prior to the event the Client shall forfeit to LVPGR as liquidated damages fifty percent (50%) of the estimated balance.

B. In the event Client cancels the event twenty (20) days or less prior to the event, the Client shall forfeit to LVPGR as liquidated damages the entire estimated balance

EXCUSE OF PERFORMANCE (FORCE MAJEURE)

The performance of this agreement by LVPGR is subject to acts of God, war, government regulations or advisory, disaster, fire, accident or other casualty, strikes or threats of strikes, labor disputes, civil disorder, acts and/or threats of terrorism, or curtailment of transportation services or facilities, or similar cause beyond the control of LVPGR. Should the event be cancelled through a Force Majeure event, all fees paid by Client to LVPGR will be returned to Client within thirty (30) days or LVPGR will allow for the event to be rescheduled, pending availability, with no penalty, and there shall be no further liability between the parties.

CONDITIONS OF USE

Activities during the Event Period must be compatible with use of the building/grounds and activities in areas adjacent to the Rental Space and building. This includes but is not limited to playing loud music or making any noise at a level that is not reasonable under the circumstances. Smoking is not permitted anywhere in the buildings. The Event Space must be returned in a condition at the end of an event to a reasonable appearance as it was prior to the rental. Client is responsible for the removal of all decorations from the property.

EVENT SET-UP LIMITATIONS

1. All property belonging to Client, Client's invitees, guests, agents and sub-contractors, and all equipment shall be delivered, set-up and removed on the day of the event. Should the Client need earlier access for set-up purposes, this can be arranged for an additional fee. The Client is ultimately responsible for property belonging to the Client's invitees, guests, agents and sub-contractors.
2. Rental items must be scheduled for pick-up no later than one (1) hour after the scheduled event conclusion.
3. All décor items must be "free-standing" and may not be affixed to any Venue property with tacks, tape, nails, glue, etc.
4. Alcohol service will stop at the contracted event conclusion time and no later than 11:59 PM.

EVENT POLICIES, TERMS & CONTRACT

CONT...

5. Music (DJ or live music) must stop no later than 11:59 PM
6. All guests must be off the LVPGR premises no later than one (1) hour after the event conclusion (except clean-up crew, with all clean-up to be done by 1:00 am).
7. The use of the following items are strictly prohibited anywhere on the premise: Confetti, Rice, Glitter, Fireworks (with some exceptions).
8. Candles must be in a container that is 2" taller than the flame. We recommend purchasing flameless battery-operated candles. Unity candles used during the ceremony only are permitted but must be promptly extinguished.
9. Faux flower petals are prohibited in any outdoor space. Faux florals may be used as part of centerpieces, bouquets, etc. as long as they are affixed and not loose.

RESPONSIBILITY & SECURITY

LVPGR does not assume responsibility for the loss or damage of any merchandise, décor or articles left on our property at any time. LVPGR is also not responsible for any damage or theft incurred to the guests' property while on our premise. Client agrees to be responsible for any damage to facilities, equipment or property during the time the facility is under their contract. Additional service fee of no less than \$100 will be charged to the Client credit card on file for any damage or excessive clean-up made necessary by the Client, including vendors, florists, decorators or any other outside agencies during setup or tear down.

WEDDING REHEARSALS

Rehearsal coordination time is included in the Wedding Amenities Package and based on venue availability. The date and time is to be coordinated with and approved by LVPGR Event Coordinators. The banquet room will not be available to decorate after the rehearsal unless scheduled by an LVPGR Event Coordinator.

REHEARSAL DINNER

Rehearsal Dinners are permitted to be held in the Banquet Room or Bar & Grill (if available) under separate agreement. Rehearsal Dinners are reserved for Clients contracting with LVPGR for their main Wedding Reception Venue.

EVENT POLICIES, TERMS & CONTRACT

CONT...

RESERVATION PROCESS

An event contract must be signed, as well as appropriate deposits submitted in order to confirm utilization of a Las Vegas Paiute Golf Resort Venue.

The Rules and Conditions for Usage are incorporated herein and are made a part hereof.

Today's Date: _____

Client Signature: _____ Print Name: _____

LVPGR Representative Signature: _____

Event Date: _____ Event Time: _____

Deposit Date: _____ Deposit Amount: _____



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