



Bear's Best
Las Vegas

All Inclusive Weddings



OUR
team

Private Event Director | Tina Randall | tina.randall@clubcorp.com | 702-804-8924

Banquet Event Manager | Ed Ramos | ed.ramos@clubcorp.com | 702-804-8500 x5788

Private Event Coordinator | Tracy Bowling | tracy.bowling@clubcorp.com | 702-804-8500 x5795

CEREMONY ALL INCLUSIVE

- Non Denominational Officiant
 - Ceremony Music by DJ
 - Ceremony Coordination
 - Wedding Rehearsal
 - Choice of Trellis, Circular Halo, or Wrought Iron Arch
 - Silk Arch Floral or Ivory Drape
 - White Garden Chairs
 - Row End Chair Sashes
 - Bride's Bouquet
 - Groom's Boutonnière
 - Aisle Petals
 - Mothers' Corsages
 - Fathers' Boutonnieres
- (*Bridal party & arch floral is additional)*

*Ceremonies start
~1 hour prior to sunset*





RECEPTION ALL INCLUSIVE

Reception

Hosted in Banquet Room with Floor to Ceiling Windows

Dinner and Dancing | DJ and Emcee

Round Tables of 8-10 | Gold Chiavari Chairs | Sweetheart or Head Table

Gift Table | Cake Table | Your Choice of Designer Linen

Custom Guest Seating Chart

Centerpieces of Pillar Candles | Votives | Your Choice of Rose Petals

(*Floral Centerpieces additional)

Food & Drink

Skewered Fruit & Cheese during Cocktail Hour

Plated Dinner

Unlimited Beer and Wine Bar (*Cocktails additional)

Custom Designed Wedding Cake



OUTDOOR RECEPTION



Fireside

A covered patio perfect for an intimate, traditional, or rustic themed wedding.

- Accommodates up to 130 guests
- Additional Site Fee: \$800 ++
- Bistro Lighting Upgrade: \$1000 ++

OUTDOOR RECEPTION



Mountainside

Features a beautiful scenic backdrop and a stunning sunset.

- Accommodates 300+ Guests
- Additional Site Fee: \$500 ++
- Bistro Light Fee: \$2500 ++



BAR PACKAGES



Beer & Wine - All Inclusive

Your wedding package includes (2) imported beer selections & (2) domestic beer selections. (6) house wines are included.

Host Bar Packages

Host Bar Packages may be purchased for ALL guests who are over 21 years of age. Guests are charged per person regardless of the amount consumed. Host Bar Packages start after the ceremony concludes.

HOUSE LIQUOR | \$28pp++

Conciere Brand: Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, Tequila

PREMIUM LIQUOR | \$34pp++

Vodka: Absolut, Deep Eddy, & Titos | Gin: Beefeater & Tanqueray | Bourbon: Jim Beam
Scotch: J&B & Dewar's White Label | Whiskey: Bulleit & Jack Daniel's | Rum: Diplimatico
Tequila: Hornitos | Cognac: Hennessy VS

SUPER PREMIUM LIQUOR | \$40pp++

Vodka: Belvedere, Grey Goose, & Ketel One | Gin: Bombay Sapphire & Hendrick's
Bourbon: Knob Creek, Maker's Mark, & Woodford Reserve | Scotch: Chivas 12 Yr
Whiskey: Crown Royal & Jameson | Rum: Bacardi, Captain Morgan, Malibu & Myers
Tequila: Patron Silver | Cognac: Hennessy VS

SIGNATURE DRINKS | \$18pp++

This package offers a customized HIS and HERS specialty drink on an unlimited basis.

Cash Bar

Guests are responsible for purchasing drinks.

Consumption Bar

All beverages consumed will be tallied and charged to the master bill. Host can set dollar or time limit, or offer it unlimited throughout event.

VENDORS INCLUDED

First—We reserve the date with them and handle payments...

Then—You coordinate with them to customize their services for your wedding.

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OFFICIANT—Non-Denominational

Pastor Ed Bruning | casualelegancelv.com | 702-580-6589 | Pastor.Ed@CasualEleganceLV.com

PHOTOGRAPHY—5 Hours and Online Photo Gallery

Myron Hensel | myronhensel.com | 702-985-1871 | contact@myronhensel.com

Ella Gagiano Studio | ellagagianostudios.com | 702-340-5505 | info@ellagagianostudios.com

VIDEO—Ceremony video included Sunday—Friday only

John Sanchez, Memory Lane Video | mlvnm.com | 702-499-9998 | www.Johns.memorylanevideo.com

CEREMONY MUSIC, DJ and EMCEE—5 Hours of service

Jennifer Spangler, Knight Sounds Entertainment | knightsoundsdjslasvegas.com | 702-452-3544 | knightsoundsdjs@gmail.com

FLORAL—Brides Bouquet, Boutonnieres for Groom & Fathers, Mothers Corsages, Petals for Centerpieces & Aisle

Michelle Howard or Cheyenne Powell, Flora Couture | floracouture.com | 702-221-1220 | cheyenne@floracouture.com

LINENS—Pintuck, Crinkle, Polyester, Satin

Ranaa Kalandos, Jovani Linens | jovanilinens@yahoo.com | 702-677-1760 | jovanilinens.com

SEATING CHART

Paper & Home | paperandhome.com | contact@paperandhome.com

WEDDING CAKE—Complimentary Tasting!

Aimee, Las Vegas Custom Cakes | lasvegascustomcakes.com | 702-233-2253 | info@lasvegascustomcakes.com



PRICING

All Inclusive Package

INCLUDES EVERYTHING LISTED FOR CEREMONY & INDOOR RECEPTION

FOOD & BEVERAGE SERVICES

\$99 per person++

+

VENUE & VENDOR SERVICES

\$3,995++ (Sun-Fri) OR \$4,995++ (Sat)

ASK US ABOUT OUR SPECIAL OFFERS FOR:

MON-THURS DATES

WEDDINGS OVER 150 GUESTS

MILITARY & FIRST RESPONDERS

Pricing minimums dependent on peak/off-peak months & day of the week.

++ SIGNIFIES NV STATE SALES TAX & 22% SERVICE FEE APPLIES

FREQUENTLY ASKED QUESTIONS

IS THERE A COMPLIMENTARY TASTING? Yes! This is our favorite part because we review the entire wedding at your tasting and make sure you are on track! Tastings are 3–5 months prior to your wedding, require (7) days notice, and are based on availability. For buffet, you may try two salads, two entrees, and two sides. For plated dinners, you may try three options. We invite up to two additional guests to join the tasting. All items are served family style.

CAN I GIVE MY GUESTS AN ENTRÉE CHOICE? Yes, this is a Preselected Choice—You will choose the options first, a salad, two different entrees + vegetarian, and the sides. Guests are given the option on their RSVP card. Selection count and list of names and selections must be provided to Event Team (7) days prior to your wedding and guests must have a place card showing their selection.

WHAT ABOUT VEGETARIANS, GLUTEN FREE, MEAL ALLERGIES? We ask for notice of any special meal requests (7) days prior, we will prepare something specific for these guests that meet their meal need. There is no additional cost to you.

HOW MUCH ARE KIDS? This varies on the age. When you give us your final count, you will let us know how many adults, kids, minors, etc and we will adjust your total amount due.

~ Children 0–3 are complimentary | Children 4–10 are \$40.00 and will be served a kids meal.

Chicken Tenders, Sliders, Mac & Cheese, or Hot Dogs, with Fries or Fruit

~ Minors 11–20 are (\$25) less than the adult price and served an adult meal.

CAN I BRING MY OWN FOOD? We do not allow outside food and beverage. Exceptions are considered for cultural cuisines and desserts, but must be from a licensed vendor. Candy can be brought in for candy stations - a set up fee applies.

CAN I TAKE THE LEFTOVER FOOD? Unfortunately due to Health Department responsibilities, we cannot allow food to be removed from a banquet event. Wedding cake top is an exception.



THANK YOU

What's Next?? We will send you a contract to hold your date.

Deposit is 25% of your estimated balance, 2nd payment of 50% of your total due (3) months prior, then final prepayment is due (7) days prior.

When your contract is returned, we will **book your vendors**. They will reach out & let you know what's next!

Tasting: Ed will schedule this with you approximately 3-5 months prior.

We will send a tasting worksheet to fill out with your menu selections and linen samples you would like to see.

Rehearsal: This is planned with Tina and takes place typically at 4pm the day prior to the wedding. Time and date is flexible and we will plan this together based on when the bridal party is available. Anyone in the processional should attend the rehearsal.

Wedding Day: You may get ready in our gorgeous bridal suite. This accommodates up to (4) guests for hair and makeup and the party may arrive up to (5) hours prior to your wedding. The Bear's Best team is there with you from start to end making sure everything we have planned is executed beautifully.



TINA RANDALL
Private Event Director

ED RAMOS
Banquet Manager

TRACY BOWLING
Private Event Coordinator

