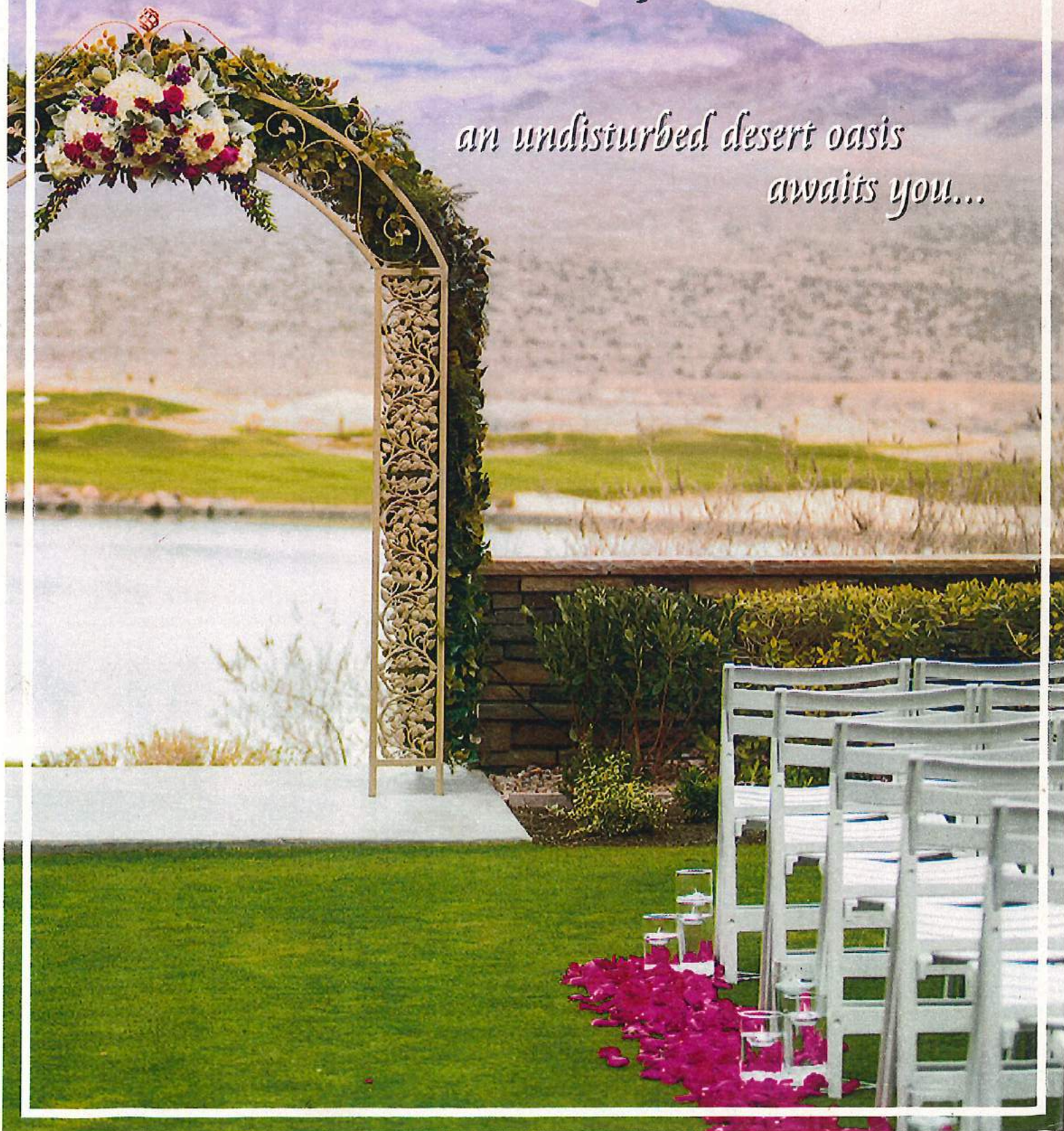


events by prairie

*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 FOOD & BEVERAGE WILL INCUR A 20% GRATUITY FEE. 2% SERVICE CHARGE APPLIES TO ALL COORDINATED SERVICES. PRICES ARE SUBJECT TO CHANGE AT ANY TIME. ALL PACKAGE PRICING INCLUDES YOUR DINING SELECTION + BEVERAGE SELECTION.

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

WE ARE A TAX FREE FACILITY. ALL FOOD & BEVERAGE WILL INCUR A 20% GRATUITY FEE. 2% SERVICE CHARGE APPLIES TO ALL COORDINATED SERVICES. PRICES ARE SUBJECT TO CHANGE AT ANY TIME. ALL PACKAGE PRICING INCLUDES YOUR DINING SELECTION + BEVERAGE SELECTION.

3

LOVE IS IN THE LITTLE DETAILS...



THE OUTDOOR CEREMONY

Breathtaking views serve as the backdrop for your big day.

Weather permitting. Indoor accommodations available.

INCLUDED DETAILS & ACCENTS:

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 to make it uniquely you.

INCLUDED DETAILS & ACCENTS:

wood laminate flooring throughout facility ♦ private foyer entrance ♦ four & 1/2 (4.5) hour room rental ♦ colored cloths and napkins ♦ somerset chair covers with ties ♦ cake cutting.

THE DETAILED AMENITIES

Customized details for your specific needs.

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

INCLUDED DETAILS & ACCENTS:

professional MC ♦ disc jockey for four & 1/2 (4.5) hour reception ♦ intertwined hearts ice sculpture with engraved name and date ♦ full service wedding coordination including the rehearsal

\$3,999 ALL INCLUSIVE / \$3,499 NO CEREMONY

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

WE ARE A TAX FREE FACILITY. ALL FOOD & BEVERAGE WILL INCUR A 20% GRATUITY FEE. 2% SERVICE CHARGE APPLIES TO ALL COORDINATED SERVICES. PRICES ARE SUBJECT TO CHANGE AT ANY TIME. ALL PACKAGE PRICING INCLUDES YOUR DINING SELECTION + BEVERAGE SELECTION.

THE TAV-AI KAIV... Sun Mountain

\$94.95
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.) \$50 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:

- | | |
|---|----------------------------------|
| ♦ Tito's Vodka | ♦ Dewars Scotch |
| ♦ Tanqueray Gin | ♦ Jack Daniels Bourbon |
| ♦ Bacardi Rum | ♦ V.O. Whiskey |
| ♦ Captain Morgan Rum | ♦ two (2) Import Beer |
| ♦ Jose Cuervo Tequila | ♦ two (2) Domestic Beer |
| ♦ House Wine (chardonnay, cabernet, white & pink moscato, merlot, pinot noir) | ♦ fountain drinks |
| | ♦ champagne toast for all guests |



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 vinaigrette caesar 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 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
- 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. \$5 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
- Oriental Marinated Flank Steak* ginger, O.J., soy sauce & brown sugar marinade, grilled & sliced with a plum sauce glaze, sautéed red & yellow peppers, onions & sesame seeds garnish (*can be on a carving station*)

CHICKEN ENTRÉES:

- 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

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

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
- Roasted Half Purple Peruvian Potatoes* halved, seasoned & roasted
- 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 Alfredo Bolognaise Plum Tomato

RICE:

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

THE KWETOO-UNUV ... WOLF

\$104.95
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.) \$40 per child
- ♦ youth plated (13-20yrs.) \$60 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
for \$6 more per person
(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, white & pink moscato, merlot, pinot noir)
- ♦ Dewars Scotch
- ♦ Jack Daniels Bourbon
- ♦ V.O. Whiskey
- ♦ two (2) Import Beer
- ♦ two (2) Domestic Beer
- ♦ fountain drinks
- ♦ champagne toast for all guests

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 vinaigrette 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* sauteed 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
- Stif-Fried Spicy Asparagus* tossed in a spicy teriyaki sauce
- Bacon Wrapped Asparagus* five piece bundle of roasted asparagus wrapped in smoked bacon

THE KWETOO-UNUV ... WOLF

À la Carte

Butlered Service - For Added Flair

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

COLD APPETIZERS:

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

HOT APPETIZERS:

- \$129 *Beef Meatballs* choice of swedish, southwestern or italian
- \$129 *Japanese Eggplant Rounds* breaded & fried, with ricotta cheese & roasted red pepper
- \$189 *Beef & Mushroom Brochettes* with a red wine sauce
- \$189 *Chicken & Asparagus Yakitori* with a teriyaki sauce
- \$199 *Pork Brochettes* with green pepper & pineapple
- \$269 *Shrimp & Red Pepper Brochettes* with a teriyaki sauce
- \$269 *Coconut Shrimp* with a plum sauce
- \$279 *Smoked Bacon Wrapped Prawns* with a plum sauce glaze & sesame seeds
- \$309 *Baby Lamb Chops* marinated & seared

VEGETABLE PLATTER:

fresh & seasonal mixed crudités & ranch

- Small* *Medium* *Large*
- \$129 \$149 \$169

CHEESE PLATTER:

variety of cheeses, assorted crackers & garnishes

- Small* *Medium* *Large*
- \$149 \$179 \$209

FRUIT PLATTER:

sliced fresh seasonal fruit

- Small* *Medium* *Large*
- \$149 \$179 \$209

Small: serves up to 35 guests

Medium: serves up to 50 guests

Large: serves up to 75 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

LVPGR

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

SPECIAL EVENT CONTRACT



Our 5,000 square foot, non-smoking banquet facility 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. Fresh flower petals are acceptable. The banquet room also offers total seclusion with its private foyer entrance and restroom facilities. For added convenience, dressing rooms are available for both men and women during on-site wedding ceremonies with receptions.

WEDDING AMENITIES PACKAGE

The Wedding Amenities Package includes use of the ceremony area for a half (½) hour, a rehearsal with coordinator, setup and our white chairs, arch, officiate and rental of the banquet room for four and ½ (4.5) hours. An additional \$200 fee will be added to the amenities package for weddings over 150 people. Our in-house Disc Jockey/Emcee will provide ceremony and reception music. In addition, colored linen, chair covers in choice of white, ivory or black with a colored tie, and the intertwined hearts ice sculpture with the couple's name engraved is also included. This required package is in addition to the food & beverage pricing. 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 and a half (4.5) 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.

SPECIAL EVENT CONTRACT

CONT...

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 all terms and conditions.

Signature

Print Name

Event Date

Deposit Date

Receipt of Deposit

Non-Refundable Deposit Amount

15



REAL. PURE. GOLF.

STUNNING. UNIQUE. EVENTS.

THE LAS VEGAS PAIUTE GOLF RESORT.

10325 NU-WAV KAIV BLVD.
LAS VEGAS, NV 89124

800.711.2833 // 702.658.1400
LVPAIUTEGOLF.COM // EVENTSBYPAIUTE.COM
TEEUP@LVPAIUTE.COM