

# THE LAS VEGAS COUNTRY CLUB SPECIAL EVENTS

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All prices subject to 8.25% Nevada Sales Tax and 22% Service Fee

09.24.2019



# LOCATIONS



## BOARDROOM SUITE

Conference - 20  
\$500

## PLAYERS LOUNGE

Buffet - 50  
Plated - 60

## ROTUNDA

Buffet - 100  
Plated - 120  
U-Shape - 40  
Theatre - 120  
Conference - 50  
\$1,000

## EXECUTIVE SUITE

Conference - 12  
\$250

## PRESIDENTIAL LAWN

Up to 200 guests  
\$1,000

\$500

## GRAND TERRACE

Up to 600 guests  
\$2,000

## GRAND DINING ROOM

Up to 150 guests  
\$2,000

## GRAND PAVILLION

Up to 600 guests  
Contact for pricing

All Locations Include Tables, Chairs, House Linens and Staff for up to 150 Guests

Guest Counts Over 150 will Incur Additional Set Up Charges

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# BREAKFAST

Freshly Brewed Coffee (Regular & Decaf) | Fragrant Array of Hot Teas | Fresh Squeezed Orange Juice

## BUFFET

### DELUXE CONTINENTAL \$20 Per Person

Seasonal Fresh Fruit Platter  
Variety of Individual Yogurt Parfaits  
Fresh Baked Muffins, Fruit Danish, & Croissants *with Sweet Creamery Butter & Preserves*

### THE GOOD START BUFFET \$30 Per Person

Fresh Orange, Grapefruit, & Cranberry Juices  
Seasonal Fresh Fruit & Berries Platter  
Variety of Individual Yogurt Parfaits  
Banana Nut Bread, Muffins, Fruit Danish, & Bagels  
*with Sweet Creamery Butter, Cream Cheese & Preserves*  
Scrambled Eggs *with Cheddar & Monterey Jack Cheese -Chopped Chives*  
French Toast *with Warm Maple Syrup & Powdered Sugar*  
Pork Sausage Links | Crisp Bacon  
Pan Tossed Breakfast Potatoes *with Fresh Thyme & Parmesan Cheese*

## PLATED

Fresh Fruit Cup | Two Eggs Any Style  
Buttermilk Pancakes *with Warm Maple Syrup and Powdered Sugar*  
Crispy Bacon Strips OR Pork Sausage Links | Shredded Hash browns

### AMERICAN BREAKFAST \$30 Per Person

Fresh Fruit Cup  
Cinnamon French Toast *with Warm Maple Syrup & Powdered Sugar*  
Crispy Bacon Strips | Pork Sausage Links

### SUNRISE SAMPLER \$25 Per Person



## BREAKFAST ADD-ONS

25 person party  
minimum



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# LIGHT LUNCH

## DELECTABLE DELI BUFFET

\$25 Per Person



### THE CLUBHOUSE SALAD

*with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette*

### PENNE PASTA SALAD

*with Sun-Dried Tomatoes, Seasonal Roasted Vegetables, Fresh Basil, and Shaved Parmesan*

### RED BLISS POTATO SALAD

*with Creamy Chipotle Bacon Vinaigrette*

### ITALIAN SUB

*Salami, Mortadella, Black Forest Ham, Tomatoes, Red Onion, Lettuce*

### SMOKED TURKEY GOUDA WRAP

*Chipotle Mayo, Lettuce, Avocado, Red Pepper Tortilla*

**FRESH BAKED ROLLS**

## SIMPLY SALADS

\$17 Per Person

Limit Two Choices Per Group

### PROTEIN ADDITIONS

Limit One Choice Per Group

#### GRILLED CHICKEN

\$4 per person

#### GRILLED SHRIMP

\$6 per person

#### GRILLED SALMON

\$8 per person

### THE CLUBHOUSE SALAD

*with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette*

### WELLNESS SALAD

*with Romaine, Kale, Cabbage, Strawberries, Mangoes, Carrots, Gorgonzola, Apple Cider Vinaigrette*

### ASIAN CHOP

*with Romaine, Cabbage, Cilantro, Toasted Cashews, Crispy Fried Wontons, Mandarin Orange Segments, Ginger Soy Vinaigrette*

### HAIL CAESAR

*with Hearts of Romaine, Shaved Parmesan, Tomato Basil Relish, Classic Caesar Dressing*

### CLASSIC COBB

*with Iceberg Lettuce, Tomatoes, Avocado, Green Onions, Gorgonzola Crumbles, Bacon, Chicken Breast, Hard-Boiled Egg, Chopped with Choice of Dressing*

### LOADED VEGGIE SALAD

*with Spring Mix Tossed with Onion, Avocado, Artichoke Hearts, Carrots, Tomato, Asparagus, Garbanzo Beans, in White Balsamic Vinaigrette*

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# PLATED ENTREE

## SALADS CHOOSE ONE

### YOUNG SPINACH & ARUGULA SALAD

*with Apples, Gorgonzola, Shaved Fennel, Cherry Tomatoes, Candied Walnuts, Cranberry Vinaigrette*

### THE CLUBHOUSE SALAD

*with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette*

### CLASSIC CAESAR

*with Crisp Romaine Lettuce, White Anchovies, Brioche Croutons, Shaved Parmesan*



## VEGETABLES CHOOSE ONE

- Roasted Tri-Color Cauliflower
- Lemon Marinated Asparagus with Garlic & Shallots
- Glazed Baby Carrots
- Roasted Vegetable Medley
- Grilled Broccoli with Cherry Tomatoes

## STARCHES CHOOSE ONE

- Garlic Chive Infused Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes
- Truffle Au Gratin Potatoes

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# PLATED ENTREE

## MAIN COURSE



## SURF N' TURF

### 8 OZ FILET MIGNON WITH LOBSTER

*with Butter Poached Lobster Tails,  
Demi Glaze*

Dinner Only - \$80

## SEAFOOD

### GRILLED SALMON

*with Pineapple Relish*

Lunch - \$42 | Dinner - \$52

### SALMON FILET

*with Lemon Caper Cream Sauce*

Lunch - \$42 | Dinner - \$52

### SEASONAL WHITE FISH

Halibut, Sea Bass, or Mahi Mahi

Dinner Only - \$58

## CHICKEN

### CHICKEN ANGELO

*Boneless Chicken Breast with Sundried Tomatoes,  
Lemon Chardonnay Cream*

Lunch - \$35 | Dinner - \$45

### CHICKEN MARSALA

*Boneless Chicken Breast with Fresh Mushrooms,  
Shallots, and Marsala Sauce*

Lunch - \$35 | Dinner - \$45

## VEGETARIAN

### CHEESE TORTELLINI

*Cheese Tortellini, Fresh Mozzarella, Vegetable  
Sauté, Truffle Oil, Alfredo Sauce*

Lunch - \$35 | Dinner - \$35

### PORTOBELLO STACK (VEGAN)

*Large Portobello Mushrooms, Roasted Red Peppers,  
Basil, Served Over Quinoa with Balsamic*

Lunch - \$35 | Dinner - \$35

## PORK

### PORK TENDERLOIN

*with Date & Apple Relish*

Lunch - \$35 | Dinner - \$45

### PORK LOIN MEDALLIONS

*with Bourbon Mustard Glaze*

Lunch - \$35 | Dinner - \$45

## BEEF

### 8 OZ FILET MIGNON

*With Red Wine Demi Sauce*

Lunch - \$62 | Dinner - \$68

### 8 OZ NEW YORK

*with Herbed Compound Butter*

Lunch - \$60 | Dinner - \$64

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# BUFFET

All Buffets are Served with Artisan Rolls & Creamery Butter  
Coffee (Regular & Decaf), Hot Tea Selection, & Iced Tea are Included  
All buffets require a minimum of 25 guests

ONE ENTRÉE  
\$40

TWO ENTRÉE  
\$55

THREE ENTRÉE  
\$65

\*Lunch Only

**ROASTED BREAST OF CHICKEN** *Chicken Breast with Lemon & Fresh Herbs*

**PAN SEARED CHICKEN BREAST** *Chicken Breast with Sage Demi Sauce*

**CHICKEN MARSALA** *Chicken Breast with Fresh Mushrooms, Shallots, & Marsala*

**GRILLED SALMON** *with Roasted Heirloom Tomatoes*

**CHEESE TORTELLINI** *with Roasted Cherry Tomatoes, Broccoli, Shaved Parmesan, Alfredo Sauce*

**ROASTED PORK LOIN** *with Bourbon Mustard Glaze*

**BRAISED TRI-TIP** *with House Made Chipotle BBQ Sauce*

**GRILLED FLAT IRON** *with Cilantro Chimmichurri (This Choice is an Additional \$3 Per Person)*

**MISO GLAZED BLACK COD** *(This Choice is an Additional \$3 Per Person)*

**BEEF TENDERLOIN Tournedos** *with Roasted Garlic & Tomato Basil Relish*

*(This Choice is an Additional \$3 Per Person)*

## SALADS CHOOSE TWO

### YOUNG SPINACH & ARUGULA SALAD

with Apples, Gorgonzola, Shaved Fennel, Cherry Tomatoes,  
Candied Walnuts, Cranberry Vinaigrette

### THE CLUBHOUSE SALAD

with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes,  
White Balsamic Vinaigrette

### CLASSIC CAESAR

with Crisp Romaine Lettuce, White Anchovies, Brioche Croutons,  
Shaved Parmesan

### FRESH TOMATO CAPRESE SALAD

With Slices of Tomato, Fresh Mozzarella, Torn Basil,  
Balsamic Vinaigrette

## ACCOMPANIMENTS CHOOSE TWO

- Roasted Tri-Color Cauliflower
- Lemon Asparagus with Garlic & Shallots
- Glazed Baby Carrots
- Roasted Vegetable Medley
- Grilled Broccoli with Cherry Tomatoes
- Garlic Chive Infused Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes
- Truffle Au Gratin Potatoes

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# THEMED BUFFET

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## ASIAN

Thai Chicken Salad with Carrots, Peanuts, Cabbage and Asian Rice Wine Vinaigrette  
Vegetarian Spring Rolls with Chili Dipping Sauce  
Orange Chicken  
Vegetarian Fried Rice  
White Steamed Rice

## MEDITERRANEAN

Greek Salad- Mixed Greens, Cherry Tomatoes, Kalamata Olive, Pepperoncini, Cucumber Yogurt Dressing  
Marinated Tomato, Cucumber and Red Onions  
Hummus and Pita Bread  
Spanakorizo- Greek Rice  
Grilled Seasonal Vegetables  
Build Your Own Gyro - Grilled Chicken and Roasted Lamb  
Herb Roasted Potatoes

## AMERICAN BBQ

The Clubhouse Salad with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette  
Gemelli Pesto Pasta with Artichoke Hearts and Oven Dried Red Onions with Wilted Spinach  
Maple Baked Beans with Smoked Bacon  
Certified Angus Sirloin Hamburgers

## ITALIAN

Caesar Salad  
Caprese Salad with Tomatoes, Arugula, Mozzarella & Basil Pesto  
Chicken Parmesan with Mozzarella & Marinara Sauce  
Baked Sausage Ziti Casserole  
Italian Roasted Red Bliss Potatoes  
Seasonal Vegetable Medley

CHOOSE ONE  
**\$45**  
PER PERSON



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# COCKTAILS

## HOSTED BAR PACKAGES

Prices Per Person

Tableside wine service is not included with bar packages

	SOFT DRINKS	BEER/ WINE	HOUSE/ CALL	PREMIUM	ULTRA PREMIUM
1 Hour	\$6	\$18	\$21	\$24	\$27
2 Hour	\$10	\$21	\$25	\$30	\$35
3 Hour	\$14	\$24	\$29	\$36	\$43
4 Hour	\$18	\$27	\$33	\$42	\$51
Additional Hour	\$2	\$3	\$4	\$6	\$8

Consumption bar minimum is \$1000 plus \$250 bartender fee

Please note that The Las Vegas Country Club maintains a NO SHOT policy.



- Sodas.....\$4
- Coffee/Tea.....\$4
- Bottled Water.....\$4
- Juices.....\$5
- Milk.....\$5
- Domestic Beer.....\$7
- Imported/Craft Beer.....\$9
- House Wine.....\$10
- Premium Wine.....\$12
- Champagne Toast.....\$6
- Call Liquor.....\$12
- Premium.....\$14
- Ultra Premium.....\$16

CASH BAR PRICES

### Well/Call, Premium, and Ultra Premium Packages Include Beer, Wine, and Soft Drinks

**Well/Call** - Smirnoff/ Barton's / Cruzan / Sauza Silver, Sauza Gold / Jim Beam/ House of Stuart / Christian Bros. / Baileys

**Premium** - Titos, Smirnoff / Beefeater / Bacardi, Captain Morgan, Malibu / Volcan Blanco/ Seagram's VO, Seagram's 7, Canadian Club / Jameson / Dewar's White Label / Jack Daniel's / Christian Bros, Baileys, Kahlua

**Ultra Premium** - Grey Goose, Titos / Bombay Sapphire / Captain Morgan, Malibu, Bacardi, Meyers' Rum / Patron Anejo—Repesado—Silver / Jameson, Tullamore Dew / Maker's Mark, Jack Daniel's / Crown Royal, Seagram's 7, Seagram's VO / Johnny Walker Black / Cointreau, Grand Marnier, Christian Bros, Baileys, Kahlua

**Beer/ Wine** — Budweiser, Bud Light, Coors Light, Corona, Heineken, J.Loehr Wines (Chardonnay, Merlot, Cabernet) Benvolio Pinot Grigio, Beringer White Zinfandel, J. Roget Champagne

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# HOR D'OEUVRES

TRAY PASSED

\$8 PER PERSON

CHOOSE TWO

**HEIRLOOM TOMATO BRUSCHETTE**

*with Whipped Mozzarella and Barrel Aged Balsamic*

**ELOTE CORN DIP**

*with Tajin Tortilla Chip*

**VEGETABLE SPRING ROLLS**

*with Sweet Chili Sauce*

**BACON WRAPPED DATES**

*with Bleu Cheese Mousse*

**BRIE & SPICED PECAN APPLE POCKETS**

\$12 PER PERSON

CHOOSE TWO

**SHRIMP CERICHE**

*with Avocado Mousse*

**SMOKED SALMON CROSTINI**

*with Dill Cream Cheese*

**BACON WRAPPED SCALLOPS**

*with Tomato Jam*

**SHORT RIB SOPE**

*With Cotija Cheese & Salsa Verde*

**STEAK TAR-TAR CROSTINI**

*with Truffle Aioli*

**CHILLED JUMBO SHRIMP COCKTAIL**

*with House made Cocktail Sauce*

\$10 PER PERSON

CHOOSE TWO

**TOMATO & BUFFALO MOZZARELLA CAPRESE SKEWERS**

*with Basil Pesto*

**PETITE BEEF WELLINGTONS**

*with Boursin Cheese Fondue*

**BAJA CRAB CAKE**

*with Mango Aioli*

**PHILLY CHEESESTEAK WONTONS**

**BLT SLIDERS**

*with Caramelized Bacon Jam*

**CHIPOTLE CHICKEN EMPANADAS**

*with Cilantro Lime Cream*

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# HOR D'OEUVRES

## STATIONARY DISPLAY

<b>GARDEN CRUDITES</b> <i>Seasonal Vegetables with Triple Herb Cream Dip</i>	\$8 Per Person
<b>SEASONAL FRESH FRUIT</b> <i>Selection of Seasonal Fruits &amp; Berries</i>	\$8 Per Person
<b>BRUSCHETTA BAR</b> <i>Three Olive Tapenade, Vine Tomato Basil, Grilled Portobello, Artichoke, Fresh Mozzarella, Basil Pesto, Rustic Crostini, Flat Bread</i>	\$10 Per Person
<b>SLIDER STATION</b> <i>Pulled Pork, Chicken, Angus Beef</i>	\$12 Per Person
<b>DOMESTIC &amp; IMPORTED CHARCUTERIE</b> <i>With Artisan Crackers, Sliced Baguettes, Lavash, Assorted Meats and Cheeses</i>	\$14 Per Person
<b>POTATO BAR</b> <i>Yukon Gold Mashed, Crumbled Bacon, Green Onions, Cheddar Cheese, Sour Cream</i>	\$14 Per Person
<b>SEAFOOD ON ICE DISPLAY</b> <i>Choice of Two (2) Oysters on the Half Shell   Chilled Jumbo Prawns   Snow Crab Legs   King Crab Legs Served with Traditional Condiments</i>	\$39 Per Person
<b>SUSHI &amp; SASHIMI DISPLAY</b> <i>Tuna, Shrimp, Salmon, Yellowtail, California Rolls</i>	\$30 Per Person



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# CARVING STATION

<b>SMOKED COUNTRY HAM</b> <i>with Honey Mustard &amp; Pineapple Chutney</i>	\$10 per person
<b>PORK PORCHETTA</b> <i>with Fruit Mustard, Apricot Relish, &amp; Whole Grain Dijon</i>	\$10 per person
<b>SLOW ROASTED TURKEY</b> <i>with Cranberry Chutney &amp; Natural Gravy</i>	\$12 per person
<b>BLACK ANGUS TENDERLOIN</b> <i>with Brandy Peppercorn, Demi Glace, Bordelaise Sauce</i>	\$18 per person
<b>BEEF WELLINGTON</b> <i>with Demi Glace</i>	\$18 per person
<b>PRIME RIB OF BEEF</b> <i>with Roasted Onion Au Jus</i>	\$20 per person

All Carving Stations require a \$250 Chef Attendant Fee

# ACTION STATIONS

## WOOD FIRE PIZZA

•Margherita

•Prosciutto, Arugula, Fresh Tomato, Balsamic Reduction, & Parmesan

•Pepperoni, Fennel Sausage, Mushroom & Mozzarella

**\$18 PER PERSON**

## GOURMET PASTA

Freshly Cooked Pasta  
Pink Seafood Cream / Four Cheese / Roasted Tomato Basil Sauces / Shrimp / Grilled Chicken Seasonal Vegetables / Fresh Garlic / Shredded Cheese

**\$25 PER PERSON**

Make these stations more interactive by adding a Chef Attendant

Chef Attendant Fee \$250

## SOUTH OF THE BORDER

Custom Built Fajitas & Tacos with Warm Tortillas

Choice of Two (2) Meats  
Marinated Strips of Chicken - Beef - Shrimp - Seasoned Ground Beef

Sautéed Sweet Bell Peppers & Onions / Shredded Cheddar & Monterey Jack Cheeses / Fresh Guacamole / Sour Cream / Sliced Jalapeños / Shredded Lettuce / Diced Tomatoes / Onions / House Made Salsa

**\$25 PER PERSON**

# SNACKS

## POPCORN

Fresh Made Buttered Popcorn

**\$5 PER PERSON**

## FRENCH FRY BAR

Shoe String Fries, Steak Fries, & Sweet Potato Fries with Chili, Cheese, Onion, Jalapeños, Ranch, Mustard & Ketchup

**\$6 PER PERSON**

## SOFT PRETZELS

Plain, Salted, Cinnamon, with Warm Cheddar Cheese and Cream Cheese Frosting

**\$7 PER PERSON**

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# DESSERTS

## FRESH BAKED COOKIES

\$20 Per Dozen

(One Selection Per Dozen)

Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin, Snickerdoodle

## ASSORTED DESERTS

\$6 Each (Select up to Two)

Home Style Carrot Cake | Chocolate Fudge Cake

New York Style Cheesecake

*with Oreo Cookie Crumbles and Chocolate Curls*

Godiva Chocolate Cheesecake

*With White Chocolate Sauce*

Brown Butter Cake

*With Strawberries & Whipped Cream*

## CUPCAKE TOWER

\$6 Per Person

## SUNDAE BAR

\$10 Per Person

Vanilla, Chocolate, & Strawberry Ice Cream

Caramel & Chocolate Sauces

Assortment of Toppings

## S'MORES STATION

\$7 Per Person

## MINI SWEETS STATION

\$15 Per Person

Customized Desserts; Mini Cheesecakes, Cupcakes,

Creampuffs, Brownies, Binguets

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# POLICIES

**DEPOSIT** The Club requires a deposit based on the size of the event in order to secure the date of the function & the room at the time of booking. A second deposit in the amount of 50% of the estimated charges remaining is due no less than 60 days prior to the event date. Final payment for the total estimated charges is due seven working days prior to the event by means of cash, certified check or credit card. If your final payment is not received on time, LVCC reserves the right to cancel your event.

**BALANCE OF PAYMENT** Final payment for the total estimated charges--including but not limited to: minimum food guarantee with service charge and sales tax, as well as estimated bar charges on hosted bars-14 business days prior to the event by cash, cashier's check, credit card or member account. Should the final count increase or any other charges be incurred, payment will be due at the conclusion of the event.

**GUEST GUARANTEE** A menu and guaranteed number of guests is required by noon, 14 business days prior to event date. This guarantee represents your billing minimum and will not be subject to reduction. If a guarantee is not received; then the original count or actual number of guests, whichever is greater, will be charged. The prices listed are subject to proportionate increases to meet increased cost of supplies or operations for functions reserved more than 90 days in advance.

**CANCELLATION** In the event the client for any reason cancels the Function, The Club will retain the non-refundable deposit (s). In the event the client cancels the Function less than 45 days prior to the function, the Club will retain the Nonrefundable Deposit and 90% of the estimated charges. Notice of Cancellation must be in writing.

**ALCOHOL POLICY** State laws prohibit any type of alcohol to be brought in from the outside. No food or beverages of any kind will be permitted to be brought in by any guests, corkage and service fees will apply. The Club will have staff available to take food and beverage requests. All food and beverage must be consumed on the premises and may not be taken "to-go".

**DRESS CODE** The club's dress code does not allow tank tops, cut-off shorts or tee shirts in the Clubhouse.

**WEATHER** The decision to move an outdoor function to an inside location due to inclement weather will be made (4) hours prior to the start time of the event. LVCC reserves the right to make the final decision.

**PHOTOS** LCVV assumes all rights to photos taken on property for use in internal and external marketing campaigns.

**VENUE FEE** The Club charges a room rental fee. An Industry standard expense to the client to cover event operational costs such as set up and staffing.

**PERSONAL BELONGINGS** LVCC will not be held responsible for any personal belongings or to monitor any personal items. Personal items and décor are to be picked up after the conclusion of the event.

**DAMAGES** The client is responsible for and shall reimburse the club for any damage, loss or liability incurred to the club by any of the customer's guests or organizations contracted by the customer to provide any services or goods before, during and after the function.

## SPECIAL ADDITIONS

LINEN UPGRADES	\$2 to \$15 Each
BOSE SOUND SYSTEM WITH WIRELESS MICROPHONE	\$150
PODIUM	\$75
PROJECTOR WITH 6 FOOT SCREEN	\$150
60" TV	\$150
PHOTOGRAPHER	\$200 per hour
DJ PER HOUR	\$250

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