REGULAR FIRE BOARD





"Protect life and property"

Governing Board Members

Margaret Etcitty, Fire Board Member

Althea James, Fire Board Member

LaVerne Joe, Fire Board Member

Steven Kee, Fire Board Member

Larry Noble, Fire Board Member

District Administrators

Dewayne Woodie, Fire Chief

Marcarlo Roanhorse, Administrative Assistant

Chantel Cook, Office Clerk

Lennix Peshlakai, Ganado EMS/Fire Lieutenant

Jeremy Begay, Steamboat Fire Lieutenant

Evander Leonard, Klagetoh Fire Lieutenant

Shirlene Attson, Communication Supervisor

DECEMBER 19, 2018

LOCATION: GANADO FIRE STATION 1



P.O. BOX 718 GANADO, ARIZONA 86505 (928) 755-3424

FAX: (928) 755-6330

ESTABLISHED 1982

PUBLIC NOTICE OF REGULAR MEETINGS GANADO FIRE DISTRICT GOVERNING BOARD

PLEASE TAKE NOTICE THAT the **Governing Board of Ganado Fire District**, pursuant to *A.R.S. 38-431.09*, hereby gives notice that it will hold its regular meeting on the following dates, at the following time and place:

DATE: December 19, 2018
PLACE: Ganado Fire Station
TIME: 6:00 P.M. MST

Copies of agendas for regular and special meetings and executive sessions may be obtained at:

Ganado Fire District, Station One, Ganado, Arizona 86505

The respective agenda will be available to the public at such location not less than 24 hours prior to a meeting, unless the meeting covers an emergency as provided in *A.R.S.* 38-431.02.

Executive sessions may be held by the Governing Board Meeting as provided in *A.R.S.* 38-431.03. Notice of executive sessions will also be posted at the posting place 24 hours prior to meeting unless the meeting covers an emergency as provided in *A.R.S.* 38-431.02.

The Governing Board reserves the right to hold special meetings at times and places other than mentioned above. Notice of the time and place of any special meeting will be posted at the posting place as provided in *A.R.S.* 38-431.02.

DATED this <u>17th</u> day of <u>December</u>, <u>2018</u> NAME OF DISTRICT: <u>Ganado Fire District</u>

BY: __Dewayne Woodie, Fire Chief_ _

CALL MEETING TO ORDER



ROLL CALL

MRS. MARGARET ETCITTY

FIRE BOARD MEMBER

MS. ALTHEA JAMES

FIRE BOARD MEMBER

MS. LAVERNE JOE

FIRE BOARD MEMBER

MR. STEVEN KEE

FIRE BOARD MEMBER

MR. LARRY NOBLE

FIRE BOARD MEMBER



THE PLEDGE OF ALLEGIANCE



APPROVAL OF AGENDA





O. BOX 718 GANADO, ARIZONA 86505

(928) 755-3424 FAX: (928) 755-6330

ESTABLISHED 1982

NOTICE OF PUBLIC MEETING OF THE BOARD OF DIRECTORS

PURSUANT TO A.R.S. 38-431.02 NOTICE IS GIVEN TO THE BOARD OF DIRECTORS OF THE GANADO FIRE DISTRICT BOARD AND TO THE GENERAL PUBLIC THAT THE BOARD WILL HOLD A MEETING OPEN TO THE PUBLIC ON **DECEMBER 19, 2018**, BEGINNING AT **18:00 P.M. MST** AT THE **GANADO FIRE STATION, GANADO, ARIZONA**. *THE BOARD OF DIRECTORS MAY VOTE TO DISCUSS THIS MATTER IN EXECUTIVE SESSION PURSUANT TO A.R.S. 38-431-03. THE NAME OF THE INDIVIDUALS INVOLVED MAY BE OBTAINED FROM THE FIRE CHIEF'S OFFICE.

AGENDA

- 1. CALL TO ORDER
- 2. ROLL CALL
- 3. PLEDGE OF ALLEGIANCE
- 4. APPROVAL OF AGENDA

5. GOVERNING BOARD ORGANIZATIONAL ACTION

- A. Review, discuss and possible action to elect Fire Board Chairperson.
- B. Review, discuss and possible action to elect Fire Board Clerk.
- C. Review, discuss and possible action to establish date and time for all regular Fire Board meetings on the third Wednesday of each month at 6:00 P.M. local time (with subject to change).
- D. Review, discuss and possible action to designate the following locations for posting of all meeting agendas: GFD Lobby, Ganado Post Office, Chapter Houses in the GFD area, and GFD website.
- E. Review, discuss and possible action to approve revised GFD Organizational Chart.

6. APPROVAL OF PREVIOUS MEETING MINUTES

- A. Review, discuss and possible action to approve the meeting minutes of Regular Board Meeting on January 17, 2018.
- 7. CALL TO THE PUBLIC: Consideration of concerns and comments from the public. Those wishing to address the Board are required to fill out a Request to Address the Board Form and Sign the Attendance Sign-In Sheet. Members of the Board may not discuss items that are not on the agenda. Therefore, action taken as a result of public comment will be limited to directing staff to study the matter or to scheduling the matter for further consideration and decision at a later date.

8. NEW BUSINESS

- A. Review, discuss and possible action to approve Board Resolution authorizing signers on all Ganado Fire District National Bank of Arizona Account(s).
- B. Review, discuss and possible action to approve Board Resolution authorizing signers on Ganado Fire District Bank of America Account(s).
- C. Review, discuss, and possible action to approve five board member and two administrative personnel to attend the AFDA 2019 Winter Conference in Laughlin, NV on January 18 & 19, 2019.
- D. Review, discuss, and possible action to approve Fire Board Retreat in Laughlin, NV on January 20, 2019.

9. DATE AND TIME OF NEXT MEETING:

A. Review and discuss next Regular Board Meeting

Posted on this 17th day of December 2018 at 10:30 A.M. MST by: Mr. Marcarlo Roanhorse, Admin. Assistant

10. BENEDICTION BY INVITATION

11. ADJOURNMENT

DATED this <u>17th</u> day of <u>December</u>, <u>2018</u>

NAME OF DISTRICT: <u>Ganado Fire District</u>

BY: <u>Dewayne Woodie, Fire Chief</u>



GOVERNING BOARD ORGANIZATIONAL ACTION



ELECTIONS FOR
FIRE BOARD
CHAIRPERSON



ELECTIONS FOR FIRE BOARD CLERK



ESTABLISHING DATE
AND TIME FOR ALL
REGULAR BOARD
MEETINGS



DESIGNATING
LOCATIONS FOR
POSTING OF ALL
MEETING NOTICES



REVISED GFD ORGANIZATIONAL CHART

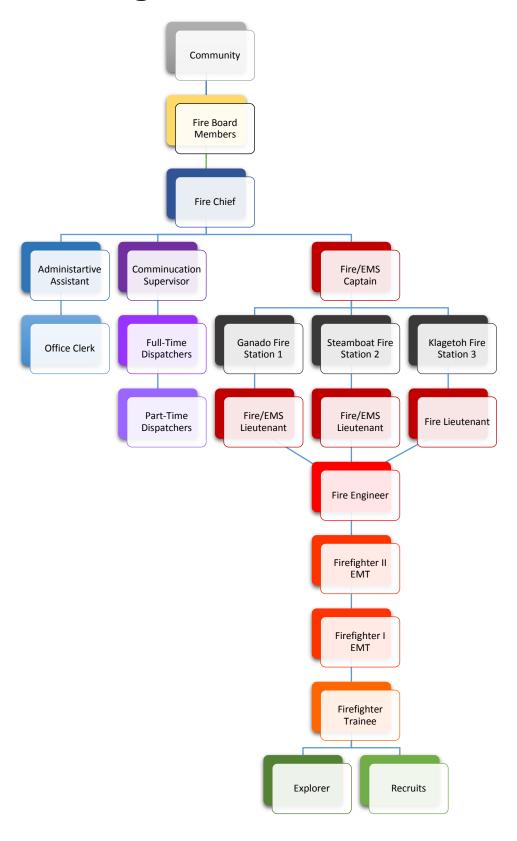
Ganado Fire District

Organizational Chart



Ganado Fire District

Organizational Chart



Revised: March 2017

APPROVAL OF PREVIOUS MEETING MINUTES



19 75 DIS

GANADO FIRE DISTRICT

P.O. Box 718 GANADO, ARIZONA 86505

(928) 755-3424 FAX (928) 755-6330

BOARD OF DIRECTORS REGULAR BUSINESS MEETING FOR DECEMBER 2017 January 17, 2018

- 1. CALL TO ORDER: Regular Board Meeting of Ganado Fire District was called to order at 18:06 P.M. M.S.T. by Mr. Jeremy Curtis.
- 2. ROLL CALL called by Mr. Marcarlo Roanhorse, Mr. Roanhorse affirmed a quorum was present.

MEMBERS PRESENT:

Mr. Jeremy Curtis, Fire Board Chairperson

Mr. Joey Apachee, Fire Board Clerk

Ms. LaVerne Joe, Fire Board Member

Ms. Lela Sangster, Fire Board Member

- 3. PLEDGE OF ALLEGIANCE: Given by Fire Chief Dewayne Woodie.
- **4. APPROVAL OF AGENDA:** Ms. Lela Sangster motioned to approve the agenda and was second by Mr. Joey Apachee. Voice Vote: Ms. Lela Sangster I; Mr. Jeremy Curtis I; Ms. LaVerne Joe –I; and Mr. Joey Apachee I. Motion was carried for approval with <u>4</u> in favor <u>0</u> opposing and <u>0</u> Abstain.

5. APPROVAL OF MINUTES:

- **A.** Review, discuss and possible action to approve the meeting minutes of Regular Board Meeting on December 27, 2017.
 - i. Ms. Lela Sangster motioned to approve the previous regular board meeting minutes (December 27, 2017) and was second by Mr. Joey Apachee. Voice Vote: Ms. Lela Sangster I; Mr. Jeremy Curtis I; Mr. Joey Apachee I. Motion was carried for approval with 4 in favor 0 opposing and 0 Abstain.

6. CALL TO THE PUBLIC:

A. None.

7. INFORMATION ONLY:

- **A.** 2018 AFDA Winter Conference (Verbal) Reports given by Governing Board Members.
 - i. Mr. Jeremy Curtis made it clear that he wanted all board members to be accountable for their travels by delivering a verbal report, bringing back their receipt and submitting it back to administration to collect the withheld per diem. The following Governing Board Members gave a verbal report in the following order: Ms. Lela Sangster, Ms. Laverne Joe, Mr. Joey Apachee, and Mr. Jeremy Curtis.

8. REPORTS:

- **A.** Review, discuss, and possible action to approve December 2017 Fire Chief District Report.
 - i. Fire Chief Dewayne Woodie presented December 2017 Fire Chief's report. and gave a highlighted report. Mr. Joey Apachee motioned to approve the presented December 2017 Fire Chief's report and was second by Ms. LaVerne Joe. Voice Vote: Mr. Jeremy Curtis I; Mr. Joey Apachee I; Ms. Lela Sangster I; Ms. LaVerne Joe I. Motion was carried for approval with 4 in favor 0 opposing and 0 Abstain.
- **B.** Review, discuss, and possible action to approve December 2017 Budget Report.
 - i. Administrative Assistant Mr. Marcarlo Roanhorse presented December 2017
 District Budget report and gave a highlighted report on current standing on the
 district budget. Mr. Joey Apachee motioned to approve the presented
 December 2017 district budget report and was second by Ms. Lela Sangster.
 Voice Vote: Mr. Jeremy Curtis I; Mr. Joey Apachee I; Ms. Lela Sangster –
 I; Ms. LaVerne Joe I. Motion was carried for approval with 4 in favor 0
 opposing and 0 Abstain.

9. DATE AND TIME OF NEXT MEETING

- A. February 21, 2018 at 6:00 P.M. M.S.T at Ganado Fire Station 1.
- **B.** Alternative Date: February 28, 2018 at 6:00 P.M. M.S.T at Ganado Fire Station 1.
- 10. BENEDICTION BY INVITATION: Given by Ms. LaVerne Joe.
- 11. ADJOURNMENT: Ms. Lela Sangster motioned for adjourn at 19:37 P.M. M.S.T and second by Ms. LaVerne Joe. Voice Vote: Mr. Jeremy Curtis I; Mr. Joey Apachee I; Ms. Lela Sangster I; Ms. LaVerne Joe I. Motion was carried for approval with 4 in favor 0 opposing and 0 Abstain. Regular Fire Board meeting is adjourn at 19:37 P.M. M.S.T by Mr. Jeremy Curtis.

Fire Board Chairperson	Fire Board Clerk	
Fire Board Member	Fire Board Member	
Fire Board Member		

CALL TO THE PUBLIC





NEW BUSINESS



BOARD RESOLUTION
AUTHORIZING SIGNERS
FOR NATIONAL BANK
OF ARIZONA



P.O. BOX 718 GANADO, ARIZONA 86505

(928) 755-3424 FAX: (928) 755-6330

ESTABLISHED 1982

BOARD RESOLUTION OF GANADO FIRE DISTRICT AUTHORIZING SIGNERS OF GANADO FIRE DISTRICT NATIONAL BANK OF ARIZONA ACCOUNTS

DULY PASSED ON DECEMBER 19, 2018

AUTHORIZING THE SIGNING OF CHECKS

WHEREAS, GANADO FIRE DISTRICT maintains a checking account at NATIONAL BANK OF ARIZONA to pay operating expenses and clear debts;

WHEREAS, the Board of Directors hereby designates and authorizes the individuals following to sign GANADO FIRE DISTRICT checks:

- 1. Dewayne Woodie, Fire Chief
- 2. Margaret Etcitty, Board of Director
- 3. Althea James, Board of Director
- 4. LaVerne Joe, Board of Director
- 5. Steven Kee, Board of Director
- 6. Larry Noble, Board of Director
- 7. Lennix Peshlakai, Lieutenant
- 8. Evander Leonard, Lieutenant
- 9. Jeremy Begay, Lieutenant

WHEREAS, the Board of Directors hereby designates and authorizes those individuals in the following positions to sign GANADO FIRE DISTRICT checks under \$8,000.00:

Signature 1. Fire Chief, and

Signature 2. Board of Director or Lieutenant or Communication Supervisor

WHEREAS, two (2) Board of Directors signatures are required for checks written over \$8,000.00;

WHEREAS, individuals in the positions designated as check signer's change from time to time;

RESOLVED, that the Board of Directors herby appoints the BOARD CHAIRPERSON and FIRE CHIEF as the authorized representatives of GANADO FIRE DISTRICT to sign corporate

resolutions making changes in the names of individuals in the designated positions of authorized signers to be filed with NATIONAL BANK OF ARIZONA.

RESOLVED FURTHER, that the Fire Chief of Ganado Fire District is, and is acting alone is, hereby authorized and directed to take such further action as may be necessary, appropriate to advisable to implement this resolution and amendment and any such prior actions are hereby ratified; and

We, the undersigned, hereby certify that the Board of Directors of Ganado Fire District comprised of five members, of whom, constituting a quorum were present at a meetiduly and regularly called, noticed, convened and held this 19 th day of DECEMBER, 2018, a that foregoing Resolution was duly adopted at said meeting by the affirmative vote of members, and opposed by members, and that said Resolution has been duly recorded the Minutes and is in full force and effect.	ng
Fire Board Chairperson	
Fire Board Clerk	
Dewayne Woodie, Fire Chief	



BOARD RESOLUTION
AUTHORIZING SIGNERS
FOR BANK OF AMERICA



P.O. BOX 718 GANADO, ARIZONA 86505

(928) 755-3424 FAX: (928) 755-6330

ESTABLISHED 1982

BOARD RESOLUTION OF GANADO FIRE DISTRICT AUTHORIZING SIGNERS OF GANADO FIRE DISTRICT BANK OF AMERICA

DULY PASSED ON DECEMBER 19, 2018

AUTHORIZING THE SIGNING OF CHECKS

WHEREAS, GANADO FIRE DISTRICT maintains a checking account at BANK OF AMERICA to pay operating expenses and clear debts;

WHEREAS, the Board of Directors hereby designates and authorizes the individuals following to sign GANADO FIRE DISTRICT checks:

- 1. Dewayne Woodie, Fire Chief
- 2. Margaret Etcitty, Board of Director
- 3. LaVerne Joe. Board of Director
- 4. Althea James, Board of Director
- 5. Steven Kee, Board of Director
- 6. Larry Noble, Board of Director
- 7. Lennix Peshlakai, Lieutenant
- 8. Evander Leonard, Lieutenant
- 9. Jeremy Begay, Lieutenant

WHEREAS, the Board of Directors hereby designates and authorizes those individuals in the following positions to sign GANADO FIRE DISTRICT checks under \$8,000.00:

Signature 1. Fire Chief, and

Signature 2. Board of Director or Lieutenant or Communication Supervisor

WHEREAS, two (2) Board of Directors signatures are required for checks written over \$8,000.00;

WHEREAS, individuals in the positions designated as check signer's change from time to time;

RESOLVED, that the Board of Directors herby appoints the BOARD CHAIRPERSON and FIRE CHIEF as the authorized representatives of GANADO FIRE DISTRICT to sign corporate

resolutions making changes in the names of individuals in the designated positions of authorized signers to be filed with BANK OF AMERICA.

RESOLVED FURTHER, that the Fire Chief of Ganado Fire District is, and is acting alone is, hereby authorized and directed to take such further action as may be necessary, appropriate to advisable to implement this resolution and amendment and any such prior actions are hereby ratified; and

comprised of five members, of whom, duly and regularly called, noticed, convened at that foregoing Resolution was duly adopted a	Board of Directors of Ganado Fire District is constituting a quorum were present at a meeting and held this 19 th day of DECEMBER, 2018, and t said meeting by the affirmative vote of d that said Resolution has been duly recorded in
Fire Board Chairperson	
Fire Board Clerk	
Dewayne Woodie, Fire Chief	



AFDA 2019 WINTER
CONFERENCE AND ESTIMATES
FOR BOARD RETREAT IN
LAUGHLIN, NV

2019 Winter AFDA Conference

Reservation & Conference Location:

Aquarius Casino Resort

1900 South Casino Drive - Laughlin, Laughlin, NV 89029 (702) 298-5111

Margaret Etcitty - Reservation # NMXPZ
LaVerne Joe - Reservation # JQT3G
Althea James - Reservation # L6PJC
Steven Kee - Reservation # HNZJB
Larry Noble - Reservation # WHLM2
Dewayne Woodie - Reservation # CVNZT
Marcarlo Roanhorse - Reservation # BTWSW

AFDA COST BREAK DOWN

ATTENDEE	AFDA REG.	LODGING	MILEAGE	PER DIEM	TOTAL
Margert Etcitty	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
LaVerne Joe	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
Althea James	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
Steven Kee	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
Larry Noble	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
Dewayne Woodie	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
Marcarlo Roanhorse	\$200.00	\$207.00	\$352.08	\$172.00	\$931.08
TOTAL	\$1,400.00	\$1,449.00	\$2,464.56	\$1,204	\$6,517.56

January 17, 2019 - \$50.00 (TRAVEL DAY - Breakfast/Lunch/Dinner)

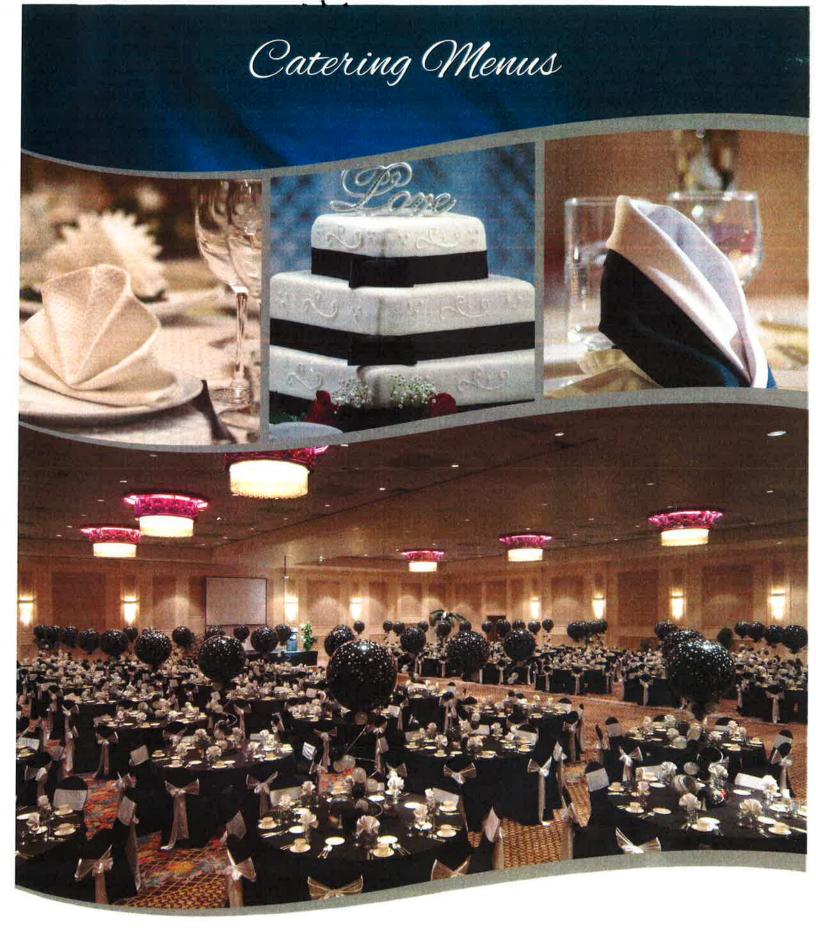
January 18, 2019 - \$36.00 (Breakfast/Dinner)

January 19, 2019 - \$36.00 (Breakfast/Dinner)

January 20, 2019 - \$50.00 (TRAVEL DAY - Breakfast/Lunch/Dinner)

GFD RETREAT ESTIMATED COST BREAK DOWN

Lodging	\$261.00 (\$37.28 per room/7 rooms)
Per Diem	\$161.00 (\$23.00 per person/Dinner Rate)
Venue Rental	\$150.00 (per day/Block Time: 8:00 AM to 5:00 PM)
Set Up Fees	\$100.00 (Tables/Equipment/etc.)
Refreshments	\$300.00 (AM/PM Refreshments)
Breakfast	\$175.00 (Estimated at 10 people)
Lunch	\$250.00 (Estimated at 12 People)
Presenter Fee	\$500.00 (Estimated but not confirmed)
Estimated Total	\$2, 00.00





COFFEE AND REFRESHMENTS

THE BAKER'S DOZEN

Assorted Fruit Danishes or Muffins

Bagels and Cream Cheese
(Toaster Available)

Assorted Cookies, Brownies

Doughnuts

\$20.00 per dozen
\$30.00 per dozen
\$30.00 per dozen
\$18.00 per dozen
\$21.00 per dozen

TIME OUT

\$25.50 per gallon Coffee \$20.00 per gallon Fruit Punch \$22.00 per gallon Iced Tea \$2.00 each Soft Drinks \$1.25 per bag Hot Tea \$2.00 each Bottled Water \$1.95 each Chocolate Dipped Strawberries \$6.50 per person Fresh Fruit Platter \$1.95 each Assorted Chocolate Truffles \$2.50 each Fruit Yogurt with Granola Sprinkles or Banana Chips

TOTALLY TERRIFIC BREAKS

I SCREAM, YOU SCREAM

Ice Cream Station to include Five Top: ings \$9.95 per person (Minimum 25 Guests)

7TH INNING STRETCH

Peanuts and Popcorn Assorted Sodas \$6.95 per person

HEALTHY HABIT

Granola Bars
Fruit Compote
Assorted Fruit Yogurts
Assortment of Chilled Fruit Juices
\$8.95 per person

THE SWEET TOOTH

Assortment of Freshly Baked Cookies
Brownies topped with Crumbled Walnuts
Bite-Sized Candy Bars
Assorted Sodas
Bottled Water
Milk
\$8.95 per person
(Minimum 25 Guests)

SMOOTHIE STATION

Strawberry, Raspberry, Banana, Peach, and Piña Colada Flavors \$5.95 per person (Minimum 25 Guests and \$50.00 Attendant Fee)

QUENCH YOUR THIRST

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, Bottled Water \$7.95 per person



TOTALLY TERRIFIC BREAKS

THE AQUARIUS COFFEE BREAK

Morning – Classic Continental
Assortment of Chilled Fruit Juices
(Orange, Grapefruit and Tomato)
Assorted Breakfast Pastries
Butter, Jams and Jellies
Coffee, Hot Tea, Decaffeinated Coffee
Mid-Morning – Coffee Refresh
Afternoon – Assorted Cookies, Sodas
and Bottled Water
\$17.95 per person

THE MARATHON

Morning – Continental
Assortment of Chilled Fruit Juices
(Orange, Grapefruit and Tomato)
Bagels and Cream Cheese
Sliced Fresh Fruit
Choice of Coffee, Hot Tea or Decaffeinated Coffee
Mid-Morning – Coffee Refresh
Afternoon – Brownies topped with Crumbled
Walnuts, Pretzels, Potato Chips with Dip, and Iced Tea
\$20 per person

BREAKFAST BUFFETS

THE GEMINI BUFFET

Assortment of Chilled Fruit Juices (Orange, Grapefruit and Tomato) and Seasonal Fresh Fruit

(Choice of Five)
Ham and Cheese Quiche,
Scrambled Eggs, Eggs Benedict,
Crisp Bacon, Breakfast Sausage, Cheese Blintz
with Fruit Sauce, Biscuits and Gravy,
Waffles with Syrup, French Toast with Syrup

Breakfast Potatoes, Assorted Pastries served with Butter, Jams and Jellies

Choice of Coffee, Hot Tea or Decaffeinated Coffee \$23.95 per person (Minimum 50 Guests)

THE OMELET BUFFET

Assortment of Chilled Fruit Juices (Orange, Grapefruit and Tomato) and Seasonal Fresh Fruit

Omelets made-to-order with
Breakfast Meats (Choice of One)
Sliced Ham, Crisp Bacon or Sausage,
Cheese and Vegetables,
Breakfast Potatoes, Assorted Pastries served with
Butter, Jams and Jellies

Choice of Coffee, Hot Tea or Decaffeinated Coffee One Chef - \$50.00 (One Chef per 30 guests)

Toaster Station Available Upon Request for an Additional \$1.50 per person to include White, Wheat and Sourdough Breads served with

Butters, Jams and Jellies

\$20 per person

(Minimum 50 Guests)



BREAKFASTS

BREAKFAST APPETIZERS

(Choice of One) Seasonal Wedge of Melon Honeydew Fresh Citrus Fruit Compote

STEAK AND EGGS

80z. New York Steak
Scrambled Eggs and Breakfast Potatoes
\$21.95 per person

AQUARIUS BREAKFAST

Scrambled Eggs (Choice of One) Ham, Crisp Bacon, Sausage, Breakfast Fried Potatoes \$14 per person

All Breakfast Entrées Accompanied by Chilled Fruit Juice (Orange, Grapefruit and Tomato), Pastries, Butters, Jams and Jellies, Coffee, Hot Tea, Decaffeinated Coffee.

Egg Beaters Available Upon Request for an Additional \$1.00 per person.

Toaster Station Available Upon Request for an Additional \$1.50 per person to include White, Wheat and Sourdough Breads Served with Butters, Jams and Jellies.

CHAMPAGNE BRUNCH BUFFET MENU

(Minimum 50 Guests)

(Choice of Two) Crisp Bacon, Sausage or Ham

Scrambled Eggs
Breakfast Potatoes, Biscuits and Gravy
Butters, Jams and Jellies
Choice of Waffle or French Toast
Sliced Seasonal Fresh Fruit
Assortment of Breakfast Pastries

Mixed Field Greens served with Appropriate
Condiments and Dressings
Domestic Cheese Display
Garnished with Fresh Fruit
served with Crackers and Baguettes
Fresh Seasonal Vegetable

Carving Station
(Choice of Two)
Beef Brisket, Turkey Breast, Glazed Ham
Served with Rolls and Butter and
Appropriate Condiments and Sauces

Assorted Cakes and Pies

Assortment of Chilled Fruit Juices (Orange, Grapefruit and Tomato)

Choice of Coffee, Hot Tea or Decaf Champagne (Two glasses per person)

> Carver Fee - \$50.00 (One Carver per 50 guests)

> > \$35.95 per person



"ON THE LIGHTER SIDE" BREAKFAST BUFFETS

CLASSIC CONTINENTAL BREAKFAST BUFFET

Assortment of Chilled Fruit Juices
(Orange, Grapefruit and Tomato)
Assorted Pastries
Butters, Jams and Jellies
Choice of Coffee, Hot Tea or Decaffeinated Coffee
\$13 per person

EXECUTIVE CONTINENTAL BREAKFAST BUFFET

Assortment of Chilled Fruit Juices
(Orange, Grapefruit and Tomato)
Fresh Seasonal Fruit
Assortment of Individual Cereals and Milk
Yogurt & Granola
Freshly Baked Croissants and Bagels
Butter, Jellies and Jams and Cream Cheese
Choice of Coffee, Hot Tea or Decaffeinated Coffee
\$16 per person

HEALTHY START BREAKFAST BUFFET

Assortment of Chilled Fruit Juices
(Orange, Grapefruit and Tomato)
Fresh Seasonal Fruit
Basket of Whole Fresh Fruit
Assortment of Individual Cereals and Milk
Assorted Yogurts served with Banana Chips, Blueberries and Granola
\$10.95 per person

LOX AND CREAM CHEESE

Served with diced onions, tomatoes and capers \$9.50 per person



LUNCHEON

APPETIZERS AND SALADS

(Choice of One)

Mixed Field Greens, Supreme of Fresh Fruit, or

Chef's Kettle

HOT ENTRÉES

GRILLED SALMON

Served with Maître D'Lemon Dill Butter,
Fresh Seasonal Vegetables,
Dinner Rolls and Butter
\$18.95 per person

BREAST OF CHICKEN

Chicken Breast prepared Mesquite Broiled, Piccata or Marsala, Fresh Seasonal Vegetables, Dinner Rolls and Butter \$17.95 per person

NEW YORK SIRLOIN

80z. Broiled Sirloin Garnished with Sautéed Mushrooms (Prepared Medium Rare unless specified) Fresh Seasonal Vegetables, Dinner Rolls and Butter \$23.95 per person

AQUARIUS STYLE BREADED BAKED LASAGNA

Served with Bolognese Sauce, Fresh Seasonal Vegetables and Garlic Bread Sticks \$20 per person

SOUTH OF THE BORDER PLATTER

Two Cheese Enchiladas, Chimichanga Served with Spanish Rice, Refried Beans, Tortilla Chips and Salsa \$17.95 per person

DESSERTS

(Choice of One)

Apple Pie, Cherry Pie, Coconut Cream Pie, Chocolate Cream Pie, Banana Cream Pie, Chocolate Cake, German Chocolate Cake, Carrot Cake, Pineapple Upside Down Cake, Cheesecake (Plain or with Strawberry Sauce)

Accompaniment Selection for Above Entrées

Choice of: Rice Pilaf, Garlic Mashed Potatoes, Parmesan Potatoes, Oven-Roasted Rosemary Red Bliss Potatoes.



LUNCHEON

HOT LUNCH BUFFET

(Minimum 50 Guests)

Mixed Field Greens with Dressings

One Beef Entrée: Pot Roast or Swiss Steak

One Chicken Entrée: Mesquite, Malibu or Cordon Bleu

Fresh Vegetables

With Choice of:

Garlic Mashed Potatoes, Rice Pilaf or Roasted Red Bliss Potatoes

Dinner Rolls and Butter

Assorted Cakes and Pies

Choice of Coffee, Hot Tea or Decaffeinated Coffee

\$19.95 per person

BOXED LUNCH

Choice of Turkey or Ham Wraps with Lettuce, Cheese and Mayonnaise
Brownie
Fruit Cup
Bottled Water
\$14 per person

CROISSANT SANDWICH PLATE

Choice of Chicken Salad, Tuna Salad, Pasta Salad, or Potato Salad \$9.95 per person

SALADS

Chef Salad \$10.99
Cobb Salad \$10.99
Chicken Caesar \$10.99
Fruit Platter \$10.79



DINNER STARTERS

APPETIZERS

(Choice of One)
Fresh Fruit Compote or Chef's Kettle

Shrimp Cocktail \$8.95 per person

SALADS

(Choice of One)
Mixed Field Greens, Caesar Salad, Pesto Pasta Salad,
Spinach Salad with Hot Bacon Dressing, or
Tomato Cucumber Salad

DRESSING

(Choice of Two) Ranch, Blue Cheese, Thousand Island, and Italian

ENTRÉES

BREAST OF CHICKEN

Chicken Breast prepared Piccata, Florentine, Francaise, or Mesquite Broiled \$23.95 per person

FILET MIGNON OF BEEF

80z. Broiled Tenderloin served with a Béarnaise Sauce or Port Sauce \$38 per person

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Swiss Cheese served with a Supreme Sauce \$25.95 per person

FILLET OF SALMON

60z. Fresh Salmon Served with Béarnaise or Dijon Dill Sauce (Minimum 15 Guests) \$26 per person

ROAST PRIME RIB OF BEEF AU JUS

12oz. Prepared Medium Rare unless specified \$30.95 per person

NEW YORK SIRLOIN

10oz. Broiled Sirloin Served with Sautéed Mushrooms \$32.95 per person

SHRIMP SCAMPI

Five Jumbo Shrimp Served on a bed of Steamed White Rice with Garlic, Lemon and Butter Sauce \$25.95 per person

DUAL MEDALLIONS

60z. Petite Filet Mignon with Cabernet Sauvignon Sauce, Rosemary Chicken with Supreme Sauce \$34.95 per person

SURF AND TURF

60z. Petite Filet Mignon Accompanied by Five Shrimp Scampi \$45 per person

CHICKEN OSCAR

Breast of Chicken Topped with Crabmeat and Asparagus
Accompanied by Hollandaise Sauce
\$28.95 per person

FRESH GRILLED VEGETABLE EN CROUTE

Chef's Choice of Fresh Grilled Vegetables, Lightly Seasoned, Baked Golden Brown Inside a Puff Pastry Dough Shell \$19.95

CHILDREN'S PLATE

Chicken Fingers • French Fries Fruit Cup • Vanilla Ice Cream \$13.95



DINNER (continued)

ACCOMPANIMENTS

(Choice of One)

Garlic Mashed Potatoes, Twice Baked Potato, Rice Pilaf,
Parmesan Potatoes, Oven-Roasted Rosemary Red Bliss Potatoes,
or Baked Potato Served with Sour Cream and Chives

DESSERTS

(Choice of One)

Apple Pie, Cherry Pie, Coconut Cream Pie, Chocolate Cream Pie, Banana Cream Pie, Chocolate Cake, German Chocolate Cake, Carrot Cake, Pineapple Upside Down Cake, Cheesecake (Plain or with Strawberry Sauce)

Bananas Foster (\$7.95 additional per person)
Baked Alaska (\$7.95 additional per person)

All Dinners are Accompanied by Chef's Selection of Fresh Seasonal Vegetables and
Dinner Rolls and Butter
Choice of Coffee, Hot Tea or Decaffeinated Coffee



HORS D'OEUVRES

COLD HORS D'OEUVRES

Smoked Salmon Canapés, Deviled Eggs, Salami Coronets, Melon and Prosciutto, Ham and Cheese Towers, Crostini Topped with Sun-Dried Tomatoes and Parmesan Cheese \$1.50 each

Assorted Sushi Rolls, Assorted Tortilla Wraps - Turkey, Ham, Roast Beef \$1.95 each

Assorted Finger Sandwiches - Tuna, Chicken or Egg Salad \$2.50 each

> Shrimp Canapés or Shrimp Cocktail \$3.25 each

Cucumber Wheels with Crab meat, Roasted Tenderloin Medallions served on Pumpernickel with a Creamy Horseradish Sauce \$3.95 each

Jumbo Shrimp on Ice served with Lemon Wedges and Cocktail Sauce \$3.25 each



HORS D'OEUVRES

FRESH FRUIT TRAY

Small - \$60.00 (Serves 10-25) / Medium - \$110.00 (Serves 25-50) Large \$160.00 (Serves 50-75)

FRESH CRUDITÉS DISPLAY

Served with Fresh Dip Small - \$45.00 each (Serves 10-25) / Medium - \$85.00 each (Serves 25-50) Large - \$125.00 (Serves 50-75)

DOMESTIC CHEESE DISPLAY

Small - \$75.00 (Serves 10-25) / Medium - \$150.00 (Serves 25-50) Large - \$195.00 (Serves 50-75)

IMPORTED CHEESE DISPLAY

Smalf = \$100.00 (Serves 10-25) / Medium - \$175.00 (Serves 25-50) Large - \$250.00 (Serves 50-75)

DOMESTIC AND IMPORTED CHEESE DISPLAY

Small - \$90.00 (Serves 10-25) / Medium - \$160.00 (Serves 25-50) Large - \$200.00 (Serves 50-75)

Cheese Displays Garnished with Fresh Fruits and Served with Crackers and Baguettes.



RECEPTIONS

DRY SNACKS

Pretzels - \$20 per bowl Fancy Mixed Nuts - \$25.00 per bowl

Potato Chips Served with Choice of Dip: Spinach, French Onion or Ranch - \$18.00 per bowl

Tortilla Chips Served with Choice of Dip: Bean, Salsa, Guacamole, or Jalapeño Cheese Dip - \$18.00 per bowl

PARTY SNACK BUFFET

Assortment of Party Mix, Pretzels, Potato Chips, and Tortilla Chips with Dips - \$6.25 per person

CHOCOLATE FOUNTAIN

Assortment of Fresh Fruit, Marshmallows, Pretzels, Graham Crackers \$175.00 per 50 Guests



RECEPTIONS

HOT HORS D'OEUVRES

(Minimum Order of 20 Pieces per Item)

Miniature BBQ Meatballs - \$1.50 each

Stuffed Jalapeños - \$1.75 each

Buffalo Wings - \$1.75 each

Chicken Drumettes - \$ 1.75 each

Miniature Burritos \$1.75 each

Miniature Tacos - \$1.75 each

Pork Pot Stickers - \$1.75 each

Coconut Chicken - \$1.95 each

Chicken Fingers - \$1.95 each

Honey Sesame Chicken - \$1.95 each

Miniature Egg Rolls - \$1.95 each

Potato Skins - \$1.95 each

Assorted Quiché - \$2.95 each

Fried Fantail Shrimp - \$2.95 each

Crab Stuffed Mushrooms - \$2.95 each

Beef Pineapple Kabob - \$2.95 each

Scallops Wrapped in Bacon - \$3.95 each

Coconut Shrimp - \$3.95 each

BBQ Baby Rack Ribs - \$3.95 each

CARVED SPECIALTIES

Roast Baron of Beef (Serves 125) - \$600.00

Prime Rib of Beef (Serves 35) - \$350.00

Top Round of Beef (Serves 60) - \$300.00

New York Strip Loin (Serves 60) - \$350.00

Baked Virginia Ham (Serves 35) - \$175.00

Roast Turkey Breast (Serves 25) - \$90.00

Roast Tenderloin of Beef with Béarnaise Sauce (Serves 15) - \$225.00

All Carved Meats Served with Appropriate Condiments and Sauces, Dinner Rolls and Butter.



RECEPTIONS

Reception Packages

PIZZA AND PASTA STATION

Assorted Pasta Served with Marinara, Pesto and Alfredo Sauces Pepperoni, Sausage and Cheese Pizzas Mixed Field Greens with House Dressing Garlic Bread

\$16.95 per person

(Minimum 50 Guests)

PIZZA & SALAD STATION

Pepperoni, Sausage and Cheese Pizzas plus Mixed Field Greens with House Dressing

\$14.95 per person

(Minimum 25 Guests)

FIESTA TACO BAR

Seasoned Ground Beef, Lettuce, Tomato, Shredded Cheese, Sour Cream, Salsa, Taco Shells, Refried Beans, Spanish Rice, Flour and Corn Tortillas

\$15.95 per person (Minimum 50 Guests)

LITE RECEPTION PACKAGE

Domestic Cheese Display, Fresh Crudité Display with Fresh Dip, Assortment of Party Mix, Pretzels, Potato Chips and Dip

\$13.95 per person (Minimum 50 Guests)

WINE AND CHEESE SAMPLER

Fine Cabernet Sauvignon, White Zinfandel and Chardonnay Wines Served with Imported and Domestic Cheeses, Fancy Crackers, English Water Wafers, and Seasonal Fresh Fruit

\$15.95 per person

(Two Glasses of Wine per person)

MEAT AND CHEESE DELI DELIGHT

Assorted Deli Meat and Cheese Served with Sliced Bread, Lettuce, Tomatoes, Pickles, Mayonnaise, and Mustard (Fresh Fruit and choice of Potato or Pasta Salad)

\$16 per person

(Minimum 25 Guests)



BANQUET THEMED BUFFETS

SOUTH OF THE BORDER

(Minimum 50 Guests)

Mixed Field Greens Served with Appropriate Condiments and Dressings

Chili with Cheddar Cheese and Onions, Taco Bar, Beef and Bean Burritos, Cheese Enchiladas, Beef or Chicken Fajitas with Flour Tortillas Chili Relleno

Refried Beans and Spanish Rice Jalapeño Corn Muffins and Assorted Rolls

Coconut Cake, Flan, Churros

Choice of Coffee, Hot Tea or Decaffeinated Coffee
Tortilla Chips and Salsa
\$28 per person

SOUTH PACIFIC

(Minimum 50 Guests)

Mixed Field Greens served with Appropriate Condiments and Dressings Oriental – Vegetable Salad, Coconut Shrimp Salad Chicken Macadamia Salad

Beef Teriyaki

Cashew Chicken

Sweet and Sour Pork

Blackened Salmon

Brown Rice

Gingered Mahi Mahi

Stir Fried Vegetables

Dinner Rolls and Butter

Banana Cake, Lemon Cake Choice of Coffee, Hot Tea or Decaffeinated Coffee

\$33.95 per person



BANQUET THEMED BUFFETS

AQUARIUS BUFFET

(Minimum 50 Guests)

CHEF'S CHOICE

Two Salads
One Beef Entrée, Chicken Entrée, Pasta Entrée and Fish Entrée
Vegetable, Starch
Dinner Rolls and Butter
Assorted Cakes and Pies
Choice of Coffee, Hot Tea or Decaffeinated Coffee
\$25 per person

ITALIAN BUFFET

(Minimum 50 Guests)

COLD SELECTIONS

Mixed Field Greens served with Italian Dressing, Caesar Salad, Tri-Colored Pasta Salad

HOT SELECTIONS

Spaghetti, Meatballs Parmigiana, Chicken Piccata, Ravioli Marinara, Pizza (Sausage, Pepperoni, Cheese), Ratatouille, Fettuccine Primavera

DESSERTS

(Choice of One)
Amaretto Cake, Tiramisu or Cannolis
Choice of Coffee, Hot Tea or Decaffeinated Coffee
\$29.95 per person



BANQUET THEMED BUFFETS

COWPOKES DELIGHT

(Minimum 50 Guests)

Mixed Field Greens Served with Appropriate Condiments and Dressings

BBQ Baby Back Ribs, BBQ Chicken

6oz. Top Sirloin Steak (Add \$9.00 per person)

Chili Served with Cheddar Cheese and Onions

Baked Potato Served with Sour Cream and Chives

Baked Beans, Corn on the Cob

Cheddar Cheese Biscuit

Dinner Rolls and Butter

Assorted Cakes and Pies

Choice of Coffee, Hot Tea or Decaffeinated Coffee

\$29.95 per person

ALL-AMERICAN BUFFET

(Minimum 50 Guests)

Mixed Field Greens served with Appropriate Condiments and Dressings,
Broccoli and Tomato Salad, Marinated Mushroom Salad
Carved Items to Include:
Roast Turkey Breast, Beef Brisket and Baked Virginia Ham
Served with Appropriate Condiments and Dinner Rolls and Butter
Bouquetiere of Vegetables, Parmesan Potatoes
Bowtie Pasta with Alfredo Sauce
Fresh Seasonal Fruit Mirror

Assorted Cakes and Pies
Choice of Coffee, Hot Tea or Decaffeinated Coffee

Carver Fee \$50 (50 Guests Per Carver) \$30.95 per person



BANQUET THEMED BUFFETS

HOLIDAY BUFFET

(Minimum 50 Guests)
Mixed Field Greens served with Appropriate Condiments and Dressings,
Waldorf Salad, Broccoli and Tomato Salad

Fresh Crudités Platter with Dip Fresh Fruit Tray

Carved Items to Include: Roast Turkey Breast, Herb-Roasted Pork Loin and Baked Virginia Ham Served with Appropriate Condiments, Dinner Rolls and Butter

Traditional Green Bean Casserole, Mashed Potatoes and Turkey Gravy, Candied Yams, Cranberry Sauce, Savory Dressing

> Assorted Holiday Cakes and Pies Choice of Coffee, Hot Tea or Decaffeinated Coffee

> > Carver Fee \$50.00 (50 Guests per Carver)

\$28 per person



BANQUET THEMED BUFFETS

HOLIDAY BUFFET

(WITHOUT MEAT CARVING STATION)

(Minimum 50 Guests)

Mixed Field Greens served with Appropriate Condiments and Dressings, Waldorf Salad, Broccoli and Tomato Salad

> Fresh Crudités Platter with Dip Fresh Fruit Tray

One Chicken Entrée, One Beef Entrée

Traditional Green Bean Casserole, Mashed Potatoes and Turkey Gravy, Candied Yams, Cranberry Sauce, Savory Dressing

Dinner Rolls and Butter

Assorted Holiday Cakes and Pies Choice of Coffee, Hot Tea or Decaffeinated Coffee

\$25 per person



BANQUET BEVERAGE ARRANGEMENTS

Premium Brands \$8.00 per Drink

Double Shots \$9.00 per Drink

House Wines By the Glass \$6.00 per Glass

"Champagne" (Wyclift) \$18.00 per Bottle

BEER
Domestic per Bottle
\$6.00

½ Keg Domestic \$275.00

Imported per Bottle \$7.00

1/2 Keg Imported \$325.00

Soft Drinks \$2.00 Each

Bottled Water \$2.00 Each

Beverage Station \$3.00 per person

Includes Self-Service Iced Tea, Ice Water, Fruit Punch, or Lemonade (choice of 3 items)

Hourly Cocktail Packages Premium Brands Only

First Hour: \$21.00 per person Two Hours: \$28.00 per person Additional Hour: \$18.00 per person

> Bartender Service Charge (One per 100 guests)

If beverage sales exceed \$350.00, the Hotel will absorb Cost of Bartender. If less than \$350.00, the charge will be \$100.00 per Bartender. Aquarius, as a licensee, is responsible to abide by regulations enforced by the Nevada Liquor Commission, therefore it is the Hotel Policy that liquor cannot be brought in from outside sources. All hosted beverages are subject to a 17% Banquet Service Charge and applicable Sales Tax.



WEDDING SPECIAL OCCASION CAKES

Size	Serving	Price
6" Round Double Layer	8	\$ 25.00
8" Round Double Layer	10	\$ 30.00
10" Round Double Layer	12	\$ 35.00
12" Round Double Layer	14	\$ 45.00
14" Round	20	\$ 50.00
1/4 Sheet	25	\$ 60.00
1/2 Sheet	50	\$ 75.00
Full Sheet	100	\$ 90.00
2 Tiers		
8" x 6"	20	\$ 150.00
10"x 6"	30	\$ 195.00
3 Tiers		
10" x 8" x 6"	50	\$ 325.00
12"x 8"x 6"	60	\$ 390.00
14" x 8" x 6"	75	\$ 495.00
4 Tiers		
12" x 10" x 8" x 6"	100	\$ 550.00
5 Tiers		
14" x 12" x 10" x 8" x 6"	150	\$ 750.00

All prices are subject to a 17% Banquet Service Charge and applicable Sales Tax.

Cakes are priced based on traditional style wedding cakes. Additional charges will apply for cake styles other than traditional.



WEDDING SPECIAL OCCASION CAKES

Cake Flavors

White Included
Chocolate Included
Marble Included

Banana \$15.00 Additional Per Layer
Carrot \$15.00 Additional Per Layer

Cake Fillings

Buttercream Included

Vanilla Custard \$15.00 Additional

Chocolate Custard \$15.00 Additional

Lemon \$15.00 Additional

Raspberry \$15.00 Additional

Strawberries & Cream \$15.00 Additional

Cream Cheese \$15.00 Additional

Cake Frostings

Buttercream Included
Chocolate Included
Vanilla Included
Whipped Cream Included

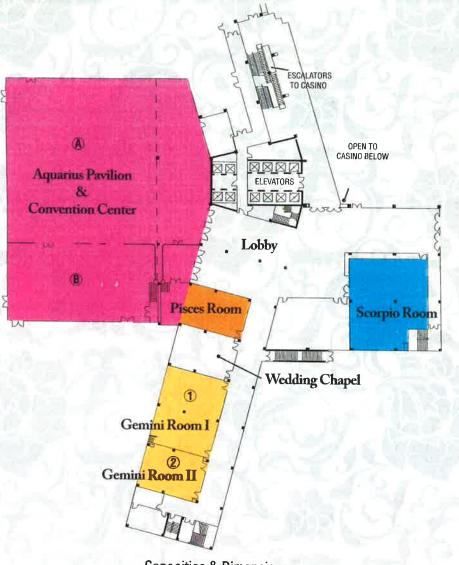
Cream Cheese \$15.00 Additional
German Chocolate \$15.00 Additional

Fondant \$50.00 Additional Per Layer

All prices are subject to a 17% Banquet Service Charge and applicable Sales Tax.

Cakes are priced based on traditional style wedding cakes. Additional charges will apply for cake styles other than traditional.

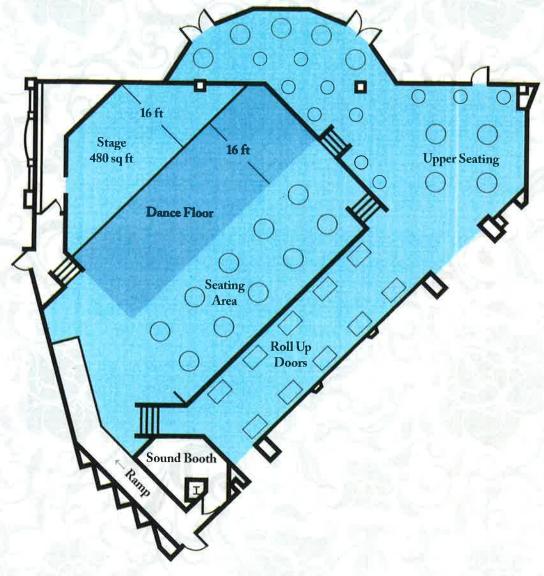




Capacities & Dimensions

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	School Room	Theater	Banquet	Reception	Square Ft.	Dimensions	Ceiling Height
Pavili	on						
Α	900	1,400	900	1,500	13.827	119' x 107'	20'
В	300	500	300	500	5,506	92' x 51'	20'
A&B	1,300	1,900	1,300	2,100	19,333	119' x 158'	20'
Gemir	ni Room						
1	80	200	130	200	1.824	53' x 40'	9'
2	50	100	60	100	874	28' x 40'	9'
1&2	130	300	190	300	2,698	81' x 40'	9'
Scorp	io Room						
	150	300	180	280	2,496	50' x 59'	9'
Pisce	s Room						
	40	90	60	90	1,066	27' x 35'	9'
Splas	h						
	270	420	270	450	4.200	See Layout	9'





Splash

4,200 sq ft

Ceiling Heights

Stage	10' - 11"
Dance Floor	12' - 10"
Upper Seating	10' - 11"
Roll Up Doors	9' - 0"
Sound Booth	9' – 11"



Meeting Room Rental

Pavilion A	13,827 Square Footage	\$1,400 per day \$700 per day \$1,900 per day	
Pavilion B	5,506 Square Footage		
Pavilion A and B	19,333 Square Footage		
Scorpio Room	2,496 Square Footage	\$300 per day	
Gemini Room I	1,824 Square Footage	\$250 per day	
Gemini Room II	874 Square Footage	\$150 per day	
Gemini Rooms I and II	2,698 Square Footage	\$350 per day	
Pisces Room	1,066 Square Footage	\$150 per day	
Splash (located on Casino Floor)	5,200 Square Footage	Starting at \$700 / 4 hours	



Business Referrals

DISC JOCKEYS

Ground Zero - Gene Stafford 928.565.4375 / 702.379.9865

Expect Style - Cindy Hansen 928.704.3698

Aloha Entertainment & Sound - Loke - Lau Brigoli 928.444.3848

> As You Like It - Ben Thomas 661.533.0100

PHOTOGRAPHY

Camera Works - Craig Stacey 928.763.8757

Expect Style - Cindy Hansen 928.704.3698

Gray's Photography - Donald Gray 702.281.3226

Dayjalite Photo Productions 702.301.5555

FLORISTS

Bullhead City Florist 928.763.8200

Tumbleweed Florist 928.754.4949

Nothing But Air Balloons / Gift Baskets 800.935.9055

MISCELLANEOUS SERVICES

Clark County Court House 702.298.1097 Marriage License Bureau only open Thursday, Friday and Saturday in Laughlin.

GOLF COURSES

Desert Lakes Golf Course 928.768.1000

> El Rio Golf Course 928.577.0123

Laughlin Ranch Golf Course 928.754.1243

Los Lagos Golf Club 928.768.7778

Mohave Resort Golf Course 702.535.4653

WATER ATTRACTIONS

Desert River Outfitters 888.529.2533

River Jet Tours 702.298.8363

OTHER ATTRACTIONS

Colorado River Museum 928,754.3399

Laughlin Adventure Sand Rails Tours 702.298.2345

Oatman Stables 928.768.3257

SHUTTLE SERVICES

River City Shuttle Service 888.948.3427

Tri-State Super Shuttle 800.801.8687



AUDIO / VISUAL EQUIPMENT & MISCELLANEOUS ITEMS

Requires Four Sections For Typical Sized Stage

Banquet Room Re-Set Fee \$100.00

> CD Boom Box \$35.00

Chair Covers With Sashes, Per Chair \$5.00

Classroom Set Up w/Linen \$6.00

Dance Floor (15' x 16') \$200.00

Dance Floor (15' x 30') \$300.00

Dance Floor (15' x 60') \$350.00

DMX Music Piped Into Banquet Room \$35.00

> Dry Erase Board w/Markers \$25.00

Easel, Tripod / No Paper \$10.00

Easel, Tripod w/Flipchart & Markers \$15.00

Flipcharts \$10.00

Internet Access, Daily \$65.00

IPOD Hook-Up (For Access to Audio) \$50.00

> Microphone w/Stand \$15.00

Microphone, Wireless Handheld \$75.00

Microphone, Wireless Lapel \$75.00

Pipe & Drape per Section \$20.00

Room Rental, Additional Hour \$100.00

> Rest Room Attendants \$100.00 per hour

Podium w/Microphone \$25.00

Podium w/o Microphone \$15.00

Podium w/Wireless Microphone \$25.00

Power Strip Rental \$3.00

Projector Cart \$10.00

Projector, LCD Projector* (includes LCD screen) \$300.00

Riser Rental (Stage) Per Section (4' x 6' Section) \$20.00

Screen, 6'Tripod Screen (stands on floor) \$15.00

Screen, 8'Tripod (stands on floor) \$15.00

Screen, LCD Screen (Pavilion - Hang On Wall) \$250.00

> Screen, Rear Projection Screen \$55.00

> > Sign Hanging \$35.00

Tables, 6' Skirted \$10.00

Television, Flat Screen, 32" \$65.00

Television, Flat Screen, 42" \$75.00

Television, Flat Screen, 60" \$100.00

DVD Player \$50.00

Theatre Set Up Per Chair \$0.50

Wedding Chapel Set Up, Outdoor \$500.00

Wedding Chapel Set Up, Over 50 Guests Indoor \$300.00

*Note: There are a total of (4) LCD Projectors Available





December 19, 2018

Marcarlo Roanhorse Ganado Fire District P.O. Box 718 Ganado, Az 86505

Dear Marcarlo:

Successful meetings and receptions begin with superior service. This is the Aquarius Casino Resort's primary concern when you visit us on the Colorado River. We can accommodate groups as small as 10 to theme banquets for service of as many as 1,200. The Aquarius Casino Resort has a wide variety of meals available to ensure that every event will always be memorable.

We have made a tentative reservation for you on January 20, 2019. To make this a definite reservation we require a deposit of \$300.00 due by January 2, 2019.

We look forward to the opportunity of serving you and your guests. If you have any questions or concerns, please feel free to contact me at 702.298.5156.

Kindest regards,

Denise Stephens Director of Catering



CATERING/BANQUET STANDARD TERMS & CONDITIONS BANQUET, RECEPTION & PRIVATE FUNCTION

1. BANQUET SPACE RESERVATION:

The event space is set forth pursuant to your request. Aquarius Casino Resort ("Hotel") has tentatively blocked the event space for Ganado Fire District ("Client"). In order for the above request to be considered for confirmation, a signed copy of this agreement must be returned by January 2, 2019. Upon receipt, the date and terms will be reviewed by the Hotel and if acceptable, this agreement will be executed and a copy returned to you. All rates are based on Hotel achieving contractually agreed-to rooms, food, beverage, functions and all designated events.

2. CATERING:

Firm prices on all group meal functions and receptions are quoted no earlier than six (6) months in advance of a convention, at that time preliminary attendance and menus need to be submitted. Final group menu selections must be submitted to the hotel at least thirty (30) days in advance in order to facilitate our food purchasing. We have enclosed a full set of banquet menus (if applicable) listing meals, hors d'oeuvre and liquor selections with current prices.

3. GUARANTEE/DEPOSIT:

A \$300.00 deposit is due by January 2, 2019 in order to reserve space on a definite basis. You must inform us, in writing, of the exact number of people who will attend your event thirty (30) days prior to the event date. This number will be a guaranteed minimum, not subject to reductions, and charges will be made accordingly. We will not undertake to serve more than 3% more than this guaranteed minimum. No changes will be accepted within seventy-two (72) hours prior to the event date.

4. CANCELLATION

This Agreement will bind both the Client and the Hotel and may be canceled by either party only upon the giving of written notice at least sixty (60) days prior to the dates of the meeting and is subject to penalties and attrition up to 100% of the total anticipated revenue if entire group is cancelled less then thirteen (13) days prior to the event date.

- 180 days to 90 days of first arrival date 50% loss of total deposit.
- 89 days to 60 days of first arrival date 100% loss of total deposit.
- 59 days to 30 days of first arrival date 25% loss of total deposit plus total anticipated revenue.
- 29 days to 14 days of first arrival date 50% loss of total deposit plus total anticipated revenue.
- 13 days to 0 days of first arrival date 100% loss of total deposit plus total anticipated revenue.

Total anticipated revenue is computed at 100% and includes meeting rooms, food and beverage revenue. It is further agreed that there shall be no right of termination at any time for the sole purpose of holding the same meeting/convention in some other city or facility. All penalties will be mitigated by any meeting rooms resold.

5. CREDIT POLICY

All payment is due fourteen (14) days in advance unless credit has been established. In order to establish credit for billing, it is necessary that a "Direct Bill" application be completed and returned no later than sixty (60) days prior to the event. The application will be forwarded to our Accounts Receivable Department for processing and approval. **Credit request should accompany signed contract with a fifty (50) % deposit** of the total amount of Banquet Event Orders (BEO).

Full payment is due within thirty (30) days of receipt of the final Master Account billing. Any discrepancies in the Master Account should be brought to our attention immediately and will be dealt with separately from the balance of the amount due. The Hotel's Credit Department reserves the right to refuse billing. In such cases, total prepayment is required.

6. LABOR CHARGE:

If the guaranteed number of your event is less than twenty-five (25) persons, we will add a \$50.00 labor charge to your account. This will be used to cover our costs of the event and will not be distributed as a gratuity to our employees working the event. In addition, you agree to begin your event promptly at the scheduled time and agree to have your guests, invitees and other persons vacate the designated event space at the closing hour indicated on the Banquet Event Order. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with the terms outlined in the Banquet Event Order (BEO).

7. SERVICE CHARGE:

17% of food and beverage sales will be added to your account of which 80% will be distributed to waiters, waitresses and where applicable, bus help and/or bartenders engaged in the Event, and 20% to supervisory and other banquet personnel.

8. PRICE INCREASES:

There may be increases in prices due to unforeseen circumstances at the time of your event. You agree to pay these increased prices. Alternatively, we at our option, may in such event make reasonable substitutions in menus and you agree to accept these substitutions. In addition to the charges set forth on the Banquet Event Orders, you agree to pay separately any and all federal, state, municipal other taxes imposed on or applicable to your event.

9. ASSIGNMENT OF FUNCTION SPACE:

The function space set forth on the Banquet Event Order has been reserved based upon your expected attendance. We reserve the right to substitute comparable function space, or to assign different space at our option. You agree to confirm with us the assigned function space before printing any materials listing specific meeting or function locations.

10. OUTSIDE FOOD OR BEVERAGE:

Alcoholic Beverages may not be brought into the hotel from outside sources. Client acknowledges that sales, service, and consumption of alcoholic beverages regulated by the State Alcoholic Beverage Commission, Hotel as an alcoholic beverage licensee, is subject to regulations promulgated by the State Alcoholic Beverage Commission. Furthermore, it is the Hotel's policy that all food and beverage consumed in our banquet area must be purchased from the Catering Department. Furthermore, we reserve the right to refuse service to minors and intoxicated persons.

11. DISPLAYS AND DECORATIONS; YOUR PROPERTY:

We are not responsible for any loss or damage to your property and do not maintain insurance covering it. All displays and/or decorations will be subject to our written approval.

12. SECURITY:

If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide, at your expense, security personnel supplied by a reputable licensed guard or security agency doing business in the city or county in which we are located, which agency will be subject to our approval.

13. CONDUCT OF EVENT:

You agree to conduct the event in an orderly manner in full compliance with applicable laws, regulations, and our rules. You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event.

14. IMPOSSIBILITY:

Should events beyond either party's control (such as strikes, Acts of God, or civil disturbance) materially affect either party's ability to perform, this Agreement shall be terminated without prejudice.

15. SUITABILITY:

This agreement is subject to the provisions of the Nevada Gaming Control Act which prohibits a gaming licensee from entering into any contract or agreement with a person who is found unsuitable or who is denied a license, or whose license was revoked by the Nevada Gaming Commission or with any business enterprise under control of that person without the prior approval of the Commission. This agreement may be terminated without liability should the Commission or the Hotel determine that a person is unsuitable to be associated with a gaming enterprise. By signing below, Client is representing and warranting that neither you as an individual nor any person associated with you has been found unsuitable by the Commission. In the event that either you or anyone associated with you has been found unsuitable, prior approval of the Commission is required before this agreement can be effective. If there has been a finding of unsuitability immediately contact your Hotel's Representative.

16. INDEMNITY:

Client assumes responsibility for any claims, losses or damage to itself or its exhibitor's displays or equipment in the Hotel. Client agrees to indemnify and hold harmless Hotel, all of its affiliates and subsidiaries, and their respective agents, officers, directors, managers, and employees from and against any and all claims, damages, losses and expenses, including attorneys fees, arising out of or resulting from this agreement.

17. FIRE SAFTY:

All equipment/tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. You acknowledge that decoration, props or staging brought into the hotel may be subject to approval by the local Fire Department. Any event with 300 attendees or more will require you to pay a special fire permit per event. Current fee per event is \$75.00 to \$150.00.

18. AMERICANS WITH DISABLITIES:

Client understands and expressly acknowledges that Hotel is in all respects in full compliance with the Americans with Disabilities Act pertaining to room availability for the disabled. All requests for such accommodations should be directed immediately to Hotel.

19. PACKAGE HANDLING FEES:

Prices will vary according to size and weight. Handling fees are assessed for all incoming and outgoing packages. This charge is in addition to the shipping charges determined by the carrier. There may be a storage fee if the Hotel receives packages more than 2-3 days prior to the group's arrival. Prices will be provided on request.

20. GOVERING LAW:

This agreement shall be construed in accordance with the Nevada law without regard to the conflict of laws, rules, or principals thereof. It is agreed that both parties hereby submit to the jurisdiction of Nevada state and federal courts.

21. USE OF HOTEL'S TRADEMARK/ADVERTISING:

This agreement does not constitute a grant by the Hotel to Client of the right to use any Hotel trade names, trade marks or service marks except as may be specifically authorized in writing by the Hotel. Client agrees that it will not use any verbal or printed advertising or promotional material, brochures or printed matter using the Hotel's trade name, trade mark or service mark without such material first being reviewed and authorized in writing by the Hotel.

22. ATTORNEY'S FEES:

The parties agree that in the event that any dispute arises in any way relating to or arising out of this contract, the prevailing party in any arbitration or court proceeding will be entitled to recover an award of its reasonable attorney's fees and costs.

23. DISPUTES:

The parties agree that any litigation or other dispute between the parties relative to this agreement shall be brought in the Eighth Judicial District Court of the State of Nevada, in and for the County of Clark. The parties further acknowledge that the terms and provisions of this agreement are subject to the Hotel's Collective Bargaining Agreements with its Unions and are further subject to any County, State, Federal Statute, Ordinance or Regulation.

24. AMENDMENTS/CHANGES:

Any changes made to this agreement must be agreed upon by both parties. Any direct handwritten or inserted changes to this agreement, must be signed off by both parties, indicating that both parties agree to the modification. The change is considered authorized when there is a signature and/or initials by both the Client and the Hotel next to the modification, which will then become part of this agreement. If you do not receive both parties written approval, the change will not be considered a valid change and therefore not part of this agreement.

AUTHORIZED BY: AQUARIUS CASINO RESORT	ACCEPTED AND AGREED BY: Ganado Fire District
Denise Stephens Director of Catering	Client Signature
Title // V	Title
Date	Date

DATE AND TIME OF NEXT MEETING



January 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Dec 31	Jan 1, 18	2	3	4	5	6
	GFD HOLIDAY (New Years Day) (Ganado Fire District) 9:00am ASHI First Aid CPR AED Training		NO SCHOOL - GUSD Winter Br	eak		
7	9:00am Fire Safety & Extinguisher Training	9	10	11 ADFA Winter Con	12 ference (Aquarius Casino & R	13 tesort, Laughlin NV)
	(Ganado Fire Station					
14	GFD HOLIDAY (MLK Jr) (Ganado Fire District)	16	6:00pm Regular Fire Board Meeting (Ganado Fire Station 1)	18	19	20
21	22	23	24	25	26	27
28	29	30	31	Feb 1	2	3

February 2018

 February 2018

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 March 2018

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Jan 28	29	30	31	Feb 1	Groundhog Day (United States)	3
4	9:00am ASHI First Aid CPR AED Training (Ganado Fire Station)	6	7	8	9	10
11	9:00am Fire Safety & Extinguisher Training (Ganado Fire Station 1)	13	14 Valentine's Day (United States)	15	16	17
18	19 GFD HOLIDAY (Presidents Day) (Ganado Fire District)	20	6:00pm Regular Fire Board Meeting (Ganado Fire Station 1)	22	23	24
25	26	27	28	Mar 1	2	3

BENEDICTION



ADJOURNMENT

