

Joshua P. Warren proudly presents the

HAUNTED BOULDER CITY

VIP PACKAGE!

A 3-Hour Experience

Includes:

* Full, Private Dinner (1 Salad, 2 Entrees, 2 Side Dishes, Bread & Butter, Buffet or Plated; optional cash bar available)

* 60-minute “Vegas Ghost & UFO Show”

* 60-minute “Haunted Boulder City Ghost & UFO” walking tour

\$149 per person: 20-80 people

Your evening begins at Boulder City’s classiest, state-of-the art event venue

FORGE SOCIAL HOUSE



Address: 553 California Ave, Boulder City, NV 89005 | <https://ForgeSocialHouse.com/>

You will first relax and enjoy our 60-minute show, hosted by Vegas native Nick Weird:



See stunning images as he masterfully tells TRUE stories about:

* The crazy history of Nevada!

* The most spine-chilling ghosts in Vegas!

* Close encounters with UFOs & Area 51!

* Horrible mob crimes & what inspired a serial killer!

* Local reports of bigfoot, goblins, and other strange creatures!

* The Vegas Time Warp!

* PLUS, you can TOUCH some of the most haunted objects in the WORLD & see real Roswell debris!

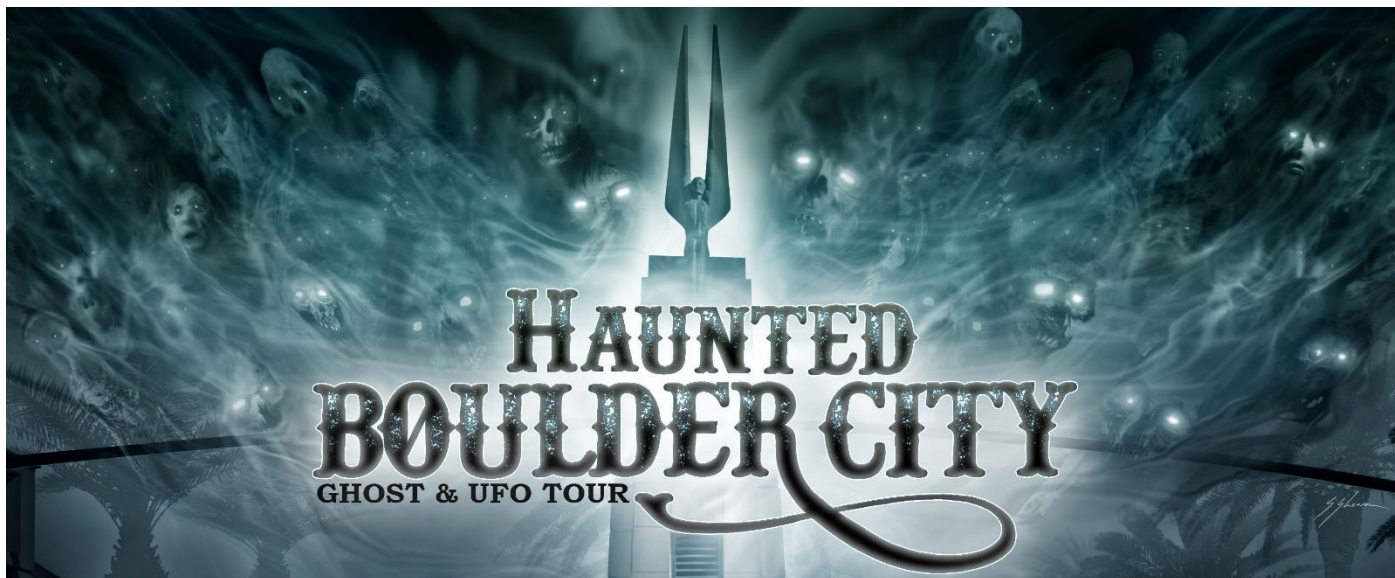
AFTER THE SHOW

Your group enjoys your private dinner, at Forge Social House, for 60 minutes.

Menu options are attached to this document.

THEN, AFTER DINNER

Your group will walk out the door, and instantly begin our walking tour:



On this easy, 60-minute stroll in Historic Downtown you'll learn about:

- * How many men died building the Hoover Dam & why they still haunt us

- * The GHOST DOG that still wanders the streets at night

- * The woman who became our first MURDERER

- * NEW, Local UFO Sightings!

- * Where gangsters REALLY buried bodies

* Boris Karloff, Bettie Davis & strange celebs in town

* PLUS how to turn your body into a human "Ghost Meter"

* AND an ESP gambling tip!

This will conclude your 3-hour VIP experience!

You'll see why Joshua P. Warren's work has been featured on:



To inquire about reserving a time for your group, contact:

Joshua P. Warren

Owner

Shadowbox Enterprises, LLC

contact@HauntedBoulderCity.com

Private cell: (828) 337-2939

<http://www.HauntedBoulderCity.com>

<http://www.ParanormalVegas.com>

EXAMPLES OF SOME MENU OPTIONS

BUFFET MENU

Includes One Salad, Two Accompaniments, Two Entrees, Bread, & Butter

Salad Selections

[Select One]

Forge House Salad w/ White Balsamic Vinaigrette

Classic Caesar Salad

Bow Tie or Penne Pasta Salad

Entree Selections

[Select Two]

Chicken

Classic Chicken Marsala

Marinated Artichoke Chicken

Ginger-Polynesian Chicken

Classic Chicken Picatta

Beef

Ale Braised Beef Bourguignon

Argentine Skirt Steak w/ Chimichurri

Burgundy Beef Stroganoff

Skirt Steak w/ Brandy Mushroom Demi-Glaze

Salmon *(add \$2 per person)*

Salmon w/ Soy-Mirin Beurre Blanc

Spiced Moroccan Salmon w/ Harissa Sauce

Polynesian Salmon w/ Fresh Ginger Drizzle

Cold Poached Salmon w/ Lemon Dill Aioli

Vegetarian

Ricotta & Cremini Mushroom Stuffed Shells

Egg Plant Parmesan

Side Dishes

[Select Two]

Penne w/ Alfredo, Pesto Cream, or Thai Peanut Sauce

Mac-n-Cheddar Cheese

Parmesan Crisped Roasted New Potato

Buttered Mashed Potato

Coconut Rice

Rice Pilaf

Green Beans Almandine

Oven Roasted Roma Tomato

Roasted Vegetable Medley

STARTERS MENU

Appetizers

[Select 3]

Chicken or Beef Satay

(Thai Peanut or Teryaki)

Chicken Wings

(Plain, Hot, Medium, Mild)

Chicken or Beef Taquitos

W/ Cheese Sauce

Meatballs

Sweet & Sour or BBQ

Smoked Gouda Macaroni Bites

W/ Chipotle Aioli Sauce

Pinwheels

Ham & Swiss

Turkey & Provolone

Spinach, Cream Cheese, & Sundried Tomato

Bruschetta

W/ Basil Cream Cheese

W/ Olive Tapanade & Sundried Tomato

W/ Whipped Feta, Spinach, & Kalamata Olive

W/ Smoked Salmon & Dijon Dill Cream Cheese

Platters 16" (20 ppl) 18" (30 ppl)

Vegetable Crudite w/ Basil Ranch Dip or Hummus

Domestic Cheese Platter w/ Crackers

Caprese Platter w/ Mozzarella, Tomato, & Basil

Grilled Vegetable Platter

Baked Pita Chips w/ Roasted Garlic Hummus

Fresh Fruit Display

PARTY MENU

Sliders

Pulled Pork w/ House BBQ Sauce

BBQ Brisket Sliders w/ Horseradish Cream

Cheddar Cheese Burger

Chicken Breast w/ Pepper Jack Cheese

Portobello & Spinach w/ Sundried Tomato Aioli

Dogs

Regular All Beef Hot Dog

Corn Dog

Taco Bar

[Pick Two]

Carne Asada, Al Pastor, Carnitas, Fajita Chicken, Spicy Tofu, Pork Chili Verde, Pork Belly, or Fish

Corn & Flour Tortillas

Diced Tomatoes | Shredded Lettuce | Guacamole | Olives | Cilantro w/ Onions | Refried Beans &

Rice | Shredded Cheddar Cheese | Sour Cream | Jalapenos | Assorted Hot Sauces

Chips & Salsa

Pasta Bar

Penne & Bow Tie Pasta

Marinara & Pesto Cream Sauce

Classic Caesar Salad

Italian Sausage | Chicken Pomodoro | Green Olives | Sautéed Peppers | Capers | Sautéed

Mushrooms | Shredded Parmesan Cheese | Fresh Basil | House Forged Garlic Bread

BRUNCH MENU

Breakfast Buffet Price per Person

Brunch Frittata: Ham, Bacon, cheddar Cheese, Onion, & Spinach

Breakfast Potatoes: Butter, Peppers, Onions, & Parmesan Cheese

House Salad: Assorted Greens, Croutons, Cherry Tomatoes, Cucumber w/ White Balsamic Vin

Waffle Wedges: Powdered Sugar, Maple Syrup & Assorted Berries

Yogurt: Vanilla Yogurt, Granola & Assorted Berries

Homemade Bread: Butter & Assorted Jellies

BRUNCH BEVERAGES

Price per Cocktail

Mimosa

Bloody Mary

Red Beer

Full Bar Available

Assorted Juices

Simply Orange, Simply Peach, Simply Grapefruit

Coffee, Tea, Soft Drinks

Coca Cola Products

CASH BAR SELECTIONS

Specific spirit, wine, or beer pricing available upon request

Beer

- Blue Moon.....\$ 6
- Bud Light.....\$ 4
- Budweiser.....\$ 4
- Coors Light.....\$ 4
- Corona.....\$ 5
- Corona Light.....\$ 5
- DFH 60 Min.....\$ 6
- Estrella Daura.....\$ 6
- Fat Tire.....\$ 6
- Guinness.....\$ 6
- Michelob Ultra.....\$ 4
- Miller Lite.....\$ 4
- Newcastle.....\$ 5
- Rouge Dead Guy.....\$ 7
- Sierra NV Pale Ale.....\$ 6
- Stella Artois.....\$ 6

Wine - White & Blush GL

- Ecco Domani Pinot Grigio.....\$7
- Monkey Bay Sauvignon Blanc.....\$6
- CK Mondavi Chardonnay.....\$6
- Meiomi Chardonnay.....\$12
- Chateau St. Michelle Reisling.....\$7
- Sutter Home White Zinfandel.....\$6
- Wycliff Champagne.....\$6

Wine - Red GL

- Candoni Pinot Noir.....\$7
- Meiomi Pinot Noir.....\$12
- Cupcake Cabernet Sauvignon.....\$6
- CK Mondavi Merlot.....\$6

Liquor List

Spirit Price Spirit Price

Vodka

- Absolut.....\$8
- Absolut Citron.....\$8
- Absolut Mandarin.....\$8
- Absolut Peppar.....\$8
- Sobieski.....\$7

Brandy

- Christian Brothers.....\$7

Tequila

- Patron Silver.....\$10
- Sauza Gold.....\$7

Tito's Handcrafted Vodka. \$8

Gin

Beefeater's.....\$8

Gordons.....\$7

Tanqueray.....\$8

Rum

Bacardi.....\$7

Captain Morgans.....\$7

Malibu.....\$7

Bourbon

Jack Daniels.....\$8

Maker's Mark.....\$9

Canadian Whiskey

Seagrams 7.....\$7

Seagrams VO.....\$7

Irish Whiskey

Jameson.....\$9

Scotch Whiskey

J&B.....\$7

Dewar's White Label.....\$12

Cordial & Liqueur

Bailey's Irish Cream.....\$8

Butterscotch Schnapps.....\$8

DiSaronno.....\$8

Granny's Sour Apple.....\$6

Kahlua.....\$8

Midori Melon.....\$6

Peach Schnapps.....\$6

Chilled Fireball.....\$7

Jagermeister.....\$8

* China and Flatware included in pricing

* All food items prepared by Forge Social House must be consumed on property during the event, and
may not be taken to-go

FORGE SOCIAL HOUSE

5 5 3 CALIFORNIA AVENUE