

MGM RESORTS INTERNATIONAL

CONVENE WITH CONFIDENCE

MEETINGS AND EVENTS HEALTH PROTOCOLS



MGM RESORTS

MEETING AND EVENTS HEALTH PROTOCOLS

Every step we take toward a healthier, safer meeting experience is an important one.

That's why we partnered with a team of experts to create this Health and Safety Protocols guide. This helpful resource contains specific, actionable and practical information that puts safety at the heart of our operations. Due to the potential risk of COVID-19, we have added additional cleaning standards beyond our general cleaning practices. From increasing cleaning schedules of common areas in both public areas and back of the house to paying special attention to high-contact areas such as doorknobs and food contact surfaces, we've taken every step necessary to help ensure the health and safety of all guests and employees.

You will find the health and safety procedures for all of our Meeting and Events areas including:



MEETING AND EVENTS



MEETING ROOMS



REGISTRATION, EXHIBITS AND VENDORS



COFFEE BREAKS



PLATED EVENTS



MARKETPLACE SERVICE



GBAC STAR CERTIFICATIONS



SEVEN-POINT SAFETY PLAN

A Letter From Stephanie Glanzer

Dear Associates:

Thank you for being a valued partner of MGM Resorts and for trusting us with your event. We know that no matter the size or format of your meeting or event, health and safety is your number one concern. It's our concern too, which is why we have worked closely with a team of experts to create a detailed and comprehensive safety plan so that you can Convene with Confidence. It starts well before you even arrive with our safe practices planning process and ends with check out and clean up. Everything we do throughout the process puts your health and safety, and that of all participants, at the center. We are committed to earning the confidence of both meeting and event planners, and attendees by addressing their most important concerns and needs.



From contactless check-in to increasing cleaning schedules of common areas in both public areas and back of the house to paying special attention to high-contact areas such as doorknobs and food contact surfaces, we are also pioneering a COVID-19 pilot testing protocol with some of the most cutting edge companies, so that if you choose, you can create a safe perimeter around your event. When we say that we want you to Convene with Confidence, we really mean it.

This guide outlines the health and safety procedures that are universal throughout MGM Resorts properties. Our Seven-Point Safety Plan is a layered approach to safety. You can find that plan at the back of this guide. But first, we want to walk you through the *Convene with Confidence* plan so you can see that we have thought through every aspect of the meeting and event experience. We also have carefully planned out various options that will help keep your attendees safe, while giving you the flexibility and creativity you are accustomed to. As always, our convention teams will work with you on the various options available for your event.

We look forward to seeing you at an MGM Resorts property soon.

A handwritten signature in black ink that reads "Stephanie Glanzer". The signature is fluid and cursive, with a long horizontal flourish extending from the end.

Stephanie Glanzer, CMP
Senior Vice President & Chief Sales Officer
MGM Resorts



Health and Safety Protocols for Meetings and Events

1. PLANNING

Virtual site inspections and pre-planning services available. This includes careful planning of event, meal and break times to safely optimize guest movement throughout the meeting space.

2. MGM HEALTH PASS

MGM Resorts is bringing together cutting-edge Health Pass technology from CLEAR, innovative COVID-19 testing, and expert health providers from Impact Health with the goal of creating safer environments and ecosystems across MGM venues.

3. ARRIVAL

We always recommend advance registration but when not possible, where registration desk queuing is needed, required scheduling and distancing will be clearly indicated.

4. CLEANING AND DISINFECTING

High touch points will be cleaned and disinfected regularly; single-use amenities will be disposed of daily. Hand sanitizer will be available in high traffic areas.

5. PHYSICAL DISTANCING

Our facility capacities have been adjusted to meet physical distancing requirements and will evolve as needed. Signage will be placed to remind guests of physical distancing standards, floor clings to mark entrances and exits. Transparent barriers will be used where physical distancing is challenging.

6. DINING EXPERIENCE AND BREAK REFRESH

Varied styles of meal service will be offered. Servers and chef attendants will serve guests.

1 PLANNING

Planning Your Meeting

We know that the decision to hold a meeting is significant and, in the current environment, your first major choice will be to determine the format for your meeting. Given the myriad of choices including virtual, hybrid and in-person, you may need some assistance in finding the right answer for your meeting goals, as well as the operational solutions to execute.

As you begin to plan for your meeting, our convention services and catering team will work with you, in addition to having our meetings technology, audio visual, and design and décor teams available for consultation. We have options available for each of these formats and are happy to provide you with information to make your best decision.

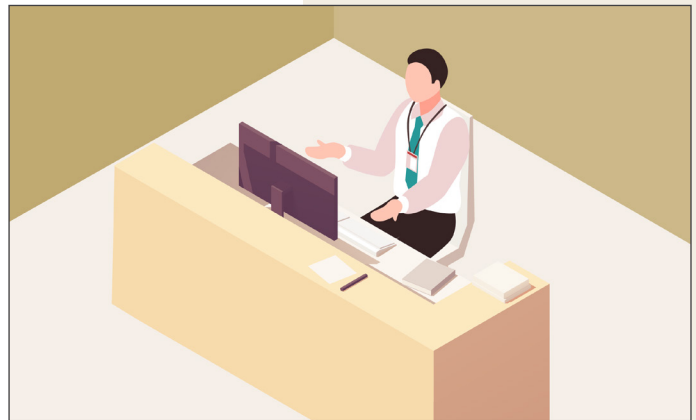
Virtual site inspections and pre planning meetings are a convenient way to kick-off your planning process, evaluate the available products and services and meet the team who will help you to make your meeting a success. Without leaving the comfort of your desk, you can have a tour of sleeping rooms, convention space, private dining rooms and more, all with an eye on health and safety standards for your group. We can even take you on a tour of our design and décor studio so you can add your own creative flair on how to transform the space to be functional and festive.

We will help you carefully plan out everything from how to limit the amount of people in the exhibit hall at one time, to how to space out tables in the dining area to how to keep people from gathering while still having the ability to network.

EVENT PARTNERSHIPS

As you plan your meeting, we understand that you work with a variety of vendors. MGM Resorts has set a policy for all our convention centers to define vendor arrivals, credentials and work on properties. All vendors will follow employee policy and our Seven-Point Safety Plan.

The following section provides more detailed information on the various options to consider when planning your event.



Planning Options

Building on our Seven-Point Safety Plan, we have carefully planned out various options that will help keep your attendees safe, while giving you the flexibility and creativity to achieve your meeting goals. As always, our MGM Convention Team and our support teams will work with you on the best solutions for your event. This section outlines some of the things you may want to consider while planning your event.

Meeting Format: Virtual, Hybrid, and In-Person

As you begin to plan your meeting, you may still be determining which aspects will best resonate with different meeting formats. Our teams understand the challenges involved in hosting and managing successful hybrid conferences and the key role they play in the health and safety of your meetings and events. Partnerships between meeting planners, venues and technology providers allow attendees to connect in ways that maximize event attendance regardless of their location. Through the collaboration of the MGM Resorts Meeting Innovations Team, MGM Resorts Event Productions and Encore Event Technologies, we can make your program resonate with our hybrid and virtual meeting services.

Our teams can provide custom solutions for your perfect meeting. Services include:

- Live web streaming
- Capturing session content and allowing access to saved content moments after the session concludes
- Secure, custom, hosted website solutions for all captured content
- Scenery and décor that creates immersive environments and focal points both in person and online
- Engaging social media interaction for all attendees no matter where they are located
- Captivating entertainment and live hosting bring online viewers virtually onsite for trade shows, social events, tours and more
- Measuring engagement with metrics that give you a comprehensive ROI
- Production studio capabilities

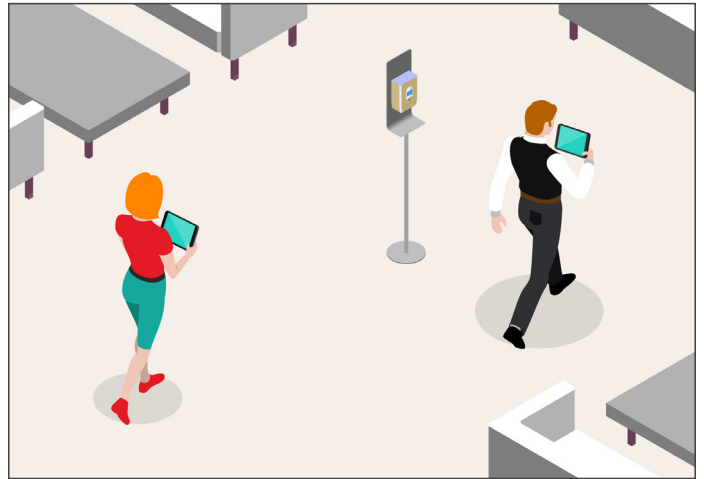
If you are interested in discussing options for virtual or hybrid meetings, please contact MITsales@mgmresorts.com.



2 HEALTH PASS BY CLEAR

Optional Multi-Layered Health Screening with CLEAR's Health Pass

MGM is partnering with CLEAR, the secure identity company, to leverage its new Health Pass technology—a touchless product that links verified identity with COVID-19 health insights, including a real time health questionnaire, COVID-related test results, and temperature checks via integrated kiosks. Additionally, MGM is deploying a rapid, portable, molecular, point-of-care COVID-19 test in conjunction with Impact Health, a leading provider of healthcare services for high-profile and high-volume events. Through these partnerships, MGM is offering an optional COVID-19 testing protocol that delivers results within approximately 20 minutes and allows event organizers to create a perimeter for their events and exhibitions.



CLEAR Health Pass Protocol

Step One: Prior to the event, attendees are asked to download the CLEAR mobile app and set up their account. Their identity is verified by uploading an identifying document and snapping a quick selfie.

Step Two: Before entering the venue, attendees open the app, verify their identity with a selfie and answer a series of health survey questions.

Step Three: Upon arrival at the meeting or event, attendees are met by an Impact Health professional for on-site, rapid testing, with results expected within approximately 20 minutes. Users can access these results by securely linking their testing account to their Health Pass through the app.

Step Four: Attendees approach a kiosk, where they receive a temperature check and scan their QR code to share their health insights. Depending on their COVID-related health information and their recent test results, users are issued a red or green Health Pass on their app.

- If the result is a green Health Pass, that information, combined with their event-specific ticket or credential, will grant entrance into the event or conference.
- If the result is a red Health Pass, MGM's best-in-class response protocols will be activated immediately for further testing, referral to care for the guest and consultation with local health authorities.

Throughout the process, MGM Resorts receives confirmation a user has satisfied the requirements for access with the equivalent of a red light or green light signal.

3 ARRIVAL

We will be ready to welcome you, your guests and attendees in ways that puts health and safety at the center of everything we do. It all starts with registration.

Registration Desks

We have a variety of ways to help attendees stay safe while registering for your event. While pre-registration is always recommended, we also understand there may be a need for onsite use of registration desks. Our convention team will partner with you to ensure staggered hours for attendees to minimize large volumes, plexi-glass dividers as well as physical distancing floor clings at all registration desks. We are also able to provide portable registration desks through MGM Resorts Event & Productions at an additional charge

Exhibits

We know the excitement that comes with the exhibit hall opening and the first day of an event. Our team members will be there every step of the way helping you carefully plan out the exhibit hall to ensure physical distancing. Our trained staff can work with you to find solutions for helping to limit the number of people allowed to enter the exhibit hall.

4 CLEAN SPACES AND AIR

As outlined in our Seven-Point Safety Plan, all cleaning within the convention space is in accordance with CDC, WHO and health districts requirements. We have always placed a high priority on air quality and have reviewed the operation of our HVAC systems throughout our properties to identify additional opportunities to enhance their effectiveness. MGM's HVAC systems have been programmed to circulate up to 100% outside fresh air and supply up to 12 air exchanges per hour throughout our properties.

Our staff has been rigorously trained to understand safety protocols and will be equipped with the proper Personal Protective Equipment (PPE). Signage will be highly visible throughout the areas to remind guests and employees to practice good hygiene.

Other precautions taken to thoroughly clean all the areas in your event space include:

- Increased cleaning schedules for common areas and high-contact touchpoints such as doorknobs, escalator railings and elevators.
- The use of disinfectant sprayer technology nightly on event spaces.
- Cleaning and disinfecting of initial sets with an EPA-approved disinfectant.
- Gloves used for all sets and refreshes.
- Regular cleaning of surfaces.
- Hand sanitizer stations will be available throughout the meeting space and at meals.



5 PHYSICAL DISTANCING

Our teams have gone to great lengths to ensure we are following health guidelines for physical distancing in various applications throughout your meeting. From kiosks and floor clings in the registration area to limited capacity on elevators, the MGM staff is here to help you every step of the way.

Signage and Barriers

Signage has been installed throughout the properties to help guide and remind employees and guests of how to safely distance themselves. This includes floor clings to mark entrances and to remind guests of physical distancing standards, signs at elevators indicating capacity limits and digital signage for event space screens. Transparent barriers will be used at registration desks and food & beverage experiences where physical distancing is challenging.

Exhibits

To help ensure physical distancing, our staff can help limit the number of people allowed to enter exhibit areas. As with all other convention and hotel space, hand sanitizer will be provided at every entrance and floor clings will be available to mark one-way aisles and six-foot physical distancing. Our staff is also available to work with your team to help with giveaways, so attendees don't gather in groups in booths. In addition, as with all areas of our meeting space, frequently touched surfaces on the exhibit floor will be continuously cleaned.

Floor Plans

Floor plans have been adjusted to allow for proper physical distancing within all meetings and events. We are continuously evaluating these capacities and are working to provide the most up-to-date recommendations. These capacities will be adjusted to meet local, state and federal guidelines as they evolve.

Each set is based on our current understanding and a max set per table. Additionally, all floor plans allow for floor stanchions or decals to be placed to promote physical distancing, effective queuing and proper ingress/egress routes.

Classroom*:

- 2 people max per 6-foot table (with chairs at the end of each table facing forward) with 6 feet between the front and back of each chair and between chairs
- Minimum of 8-foot circulation aisles

Theater*:

- 1 chair per 6' with 6 feet between the front and back of each chair
- Minimum of 8-foot circulation aisles

Rounds*:

- 4 per 72" inch rounds: set with max 6 chairs per round
- 6-foot aisles between chairs
- Minimum 8-foot circulation aisles

Meeting Room Refreshes and Amenities

We recommend that guests stay in the same area between sessions to help with physical distancing. Our staff can assist with helping moving speakers instead of guests for breakouts or asking guests to sit in the same location at each session.

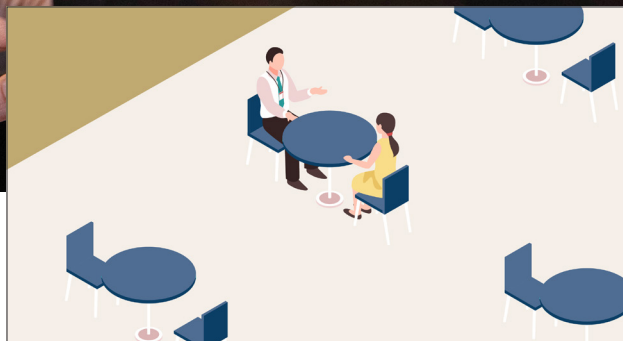
Meeting Amenities

- Multi-use items such as notepads, pens and candies are no longer allowed to be placed.
- Individual meeting amenity bags are available for an additional fee, that include two (2) bottled waters, candies, a pad and a pen. Meeting amenity bags are offered on the first day of your meetings and may be placed at each setting or distributed at registration.
- We can make exceptions for smaller meetings. Some exceptions include Boardroom sets or VIP instances where only new, single-use items are used.

*Dependent upon local regulations



6 DINING EXPERIENCE AND BREAK REFRESH



Our team has thoughtfully planned out options that abide by high safety standards, while still giving you the flexibility you need to customize your dining experiences and refreshes. This section will outline the overall safety precautions put in place and your convention services and catering team will work with you to customize your experience.

As with everything we do, these standards will evolve and continuously align with local, state and federal guidelines, as well as our company health and safety protocols.

Water Stations

Though we will no longer have water pitchers or dispensers inside the meeting rooms, upon request, water stations can be placed in foyer spaces with an attendant. A variety of plastic and aluminum single use water bottles are still available for meeting attendees. Your convention services and catering team can help you choose which option is best for you.

Breaks

We have made some changes to traditional breaks to ensure attendees continue to stay physically distant and safe while still providing options for you to choose from that best suit your meeting, including:

- All breaks are attended and served roaming or stationed.
- An extended list of pre-packaged and preset menu options is available.
- Number of break stations will be increased per guest. Break stations are a minimum of 12 feet apart.
- By using floor stanchions or decals, we can reduce touch points and promote proper physical distancing.
- By offering only non-cash or contactless transactions such as room charges, we can reduce the level of close interactions.
- Our cleaning staff will also be present to continuously clean break refreshes throughout your event.



Marketplace Events

This service style is used in place of traditional buffets and is typically used in exhibit areas or for those looking for culinary offerings with variety. Our marketplace-style service limits the amount of touch points for guests and employees. All marketplace events are serviced by an attendant with individually covered micro-plates and packaged items available to attendees.

Plated Events

We have planned out how you can successfully serve your guests through plated events. As with your coffee and water refreshes, our catering team will work closely with you to find creative options that will work best for your meeting. For all plated events the following protocols have been put into place:

- Tables are set 9 feet from table edge to table edge; 15 feet on center.
- Rolled silverware is used.
- No communal items will be preset or serviced.
- All beverages will be poured tableside.
- Food, waste and napkins will be cleared to the back of house.
- Side stations are used for clean/fresh items only and are protected between serving.

▶ REMAINING COMMITTED TO SUSTAINABILITY

At MGM Resorts, we have a long history of building and operating in a sustainable way. We know that some event planners want to bring their own sustainability priorities to their events. We also know event planning is already complex and even more so now with COVID-19 and the desire to have single use items at your event.

Our sustainability team is on hand to help you choose items that will address your health and safety concerns while meeting your sustainability commitments and still being respectful of the environment and we have a variety of compostable single use items for you to choose from for your event. We also encourage you to use digital signs which will help both with health and safety as well as reduce the number of items sent to the landfill or recycling. Whether you choose to hold your event at a LEED-certified hotel, go carbon-neutral, use digital or recyclable signage, opt for organic produce—or all of the above, we will help you design and produce a formal sustainable event plan for your next meeting that also follow health and safety guidelines.



▶ GBAC STAR™ PARTNERSHIP

MGM Resorts International is doing everything we can to help protect the health and safety of our guests and employees. That's why Mandalay Bay is seeking accreditation from GBAC STAR. Composed of international leaders in the field of microbial-pathogenic threat analysis, mitigation, response and recovery, the Global Biorisk Advisory Council (GBAC), a Division of ISSA, provides a formal approach to cleaning, disinfection and infection prevention in commercial and public facilities of all sizes, including convention centers, stadiums, restaurants, hotels and more. guidance, accreditation and certification to crisis management assistance and leadership to government, commercial and private entities, we're proud to partner with the GBAC in their efforts to mitigate and quickly address biological threats such as COVID-19.



As we learn more about COVID-19 we have also learned ways that we can work with you to keep your staff and attendees as healthy and safe as possible. By taking necessary precautions and extra steps, we are confident that you can have a successful meeting at any of our MGM spaces.

The following section outlines our companywide Seven-Point Safety Plan, which has been instituted at all of our domestic properties since reopening.

Seven-Point Safety Plan

Throughout this pandemic, our focus at MGM Resorts has been on the health and safety of our employees, communities and guests. As we prepare for the future, our priority is putting health and safety at the center of our operations. We are balancing the customer service our guests have come to expect from MGM Resorts with the application of knowledge we have of the virus that causes COVID-19, adapting our environment accordingly.

Even before COVID-19, many of our cleaning and disinfection protocols were of the highest standards. After reopening our properties in Macau, close to the area where the pandemic first began, we are adopting many of these proven best practices that align with our U.S. business.

Our lead health and safety advisor is Dr. Shannon Magari, ScD, MPH, MS. Dr. Magari is the Vice President of Health Sciences for Colden Corporation, an occupational health, safety and environmental firm. She received her Master of Science from the Thayer School of Engineering at Dartmouth College, and received her doctoral training and served as a postdoctoral research fellow at the Harvard School of Public Health specializing in Occupational Epidemiology.

Following our work with medical and science experts, we have developed a multi-layered, seven-point plan designed to deter the spread of the virus, protect our customers and employees, and help us rapidly respond if a guest or employee shows symptoms or tests positive for the virus. Using this approach, MGM Resorts is creating an environment that puts health and safety at the forefront of all that we do.

Developed by experts, the Seven-Point Safety Plan was created to help ensure the health and safety of our guests and employees. As our knowledge of the virus and how it is transmitted evolves, so will our protocols. As we learn more about COVID-19 we have also learned ways that we can work with you to keep your staff and attendees as healthy and safe as possible. By taking necessary precautions and extra steps, we are confident that you can have a successful meeting at any of our MGM spaces. As local and state regulations change, so will our protocols. We will continually update our health and safety plans to reflect the current restrictions in the jurisdictions where we are operating.

The following section outlines our companywide Seven-Point Safety Plan, which has been instituted at all of our domestic properties since reopening.



SCREENING, TEMPERATURE CHECKS AND EMPLOYEE TRAINING

We have implemented employee-screening measures to assess signs and symptoms of infection and the possibility of recent exposure to someone infected with the virus. Employees are currently and will continue to go through temperature checks before entering a property. Employees are also asked to answer a series of screening questions about any current symptoms and recent exposure to COVID-19-infected individuals. Employees that are not well or who reside with an infected individual will not be allowed to work on property.

We ask that guests abide by a similar self-screening protocol prior to arriving and during your stay. If you have reason to believe you may have been exposed to the virus, we strongly urge you to follow CDC guidelines for self-quarantine and not travel to our properties. We will look forward to welcoming you once the self-quarantine period is complete.

If you develop symptoms during your stay, we have medical personnel on staff and protocols in place to assist. Employees receive comprehensive training on new health and safety protocols, on proper wearing of personal protective equipment (PPE) and reinforced training on the importance of handwashing, cleaning and physical distancing guidelines. We have installed digital and physical signage to both train and remind our employees of the proper protocols.



MANDATORY MASKS AND PERSONAL PROTECTIVE EQUIPMENT (PPE)

Employees are provided and required to wear an approved mask when in public or shared spaces. MGM Resorts also requires our guests to wear masks in public places. Masks are provided if needed. Gloves continue to be worn by employees who require them to do their jobs, such as food handlers and employees who clean public areas. Additional categories of employees required to wear PPE will be identified by our medical experts.

Drink service: We continue to offer drink service on our casino floors. We ask customers to minimize the amount of time masks are removed when drinking.

Eating: We are asking guests to refrain from eating on the casino floor to minimize the amount of time masks are removed.



PHYSICAL DISTANCING

A six-foot physical distancing policy is in place, with floor guides serving as reminders throughout our properties. From time to time, six-foot distancing will be challenging — in those cases, reasonable mitigating protocols will be implemented, such as plexiglass barriers or face shields for our employees.

Plexiglass barriers are installed in areas throughout casinos and lobbies, where appropriate, for the safety of our guests and employees. Signage is installed throughout our properties to help guide employees and guests on how to safely practice physical distancing



HANDWASHING AND ENHANCED SANITIZATION

Following CDC guidelines, we have already increased the amount of routine cleaning, with a focus on high-touch surfaces in common areas. We continue using proven cleaning products in accordance with EPA guidelines for coronaviruses, bacteria and other infectious pathogens. Electrostatic sprayers are used in many of our large areas to allow us to apply disinfectant more efficiently.

Custom-built handwashing stations, with soap and water, and hand sanitizing stations are readily available with a visible presence maintained throughout the property. Signage has been installed throughout the properties to guide and remind employees and guests of the importance of proper handwashing protocols.

We also have detailed sanitation protocols for our guest rooms.



HEATING, VENTILATION AND AIR CONDITIONING (HVAC) CONTROLS AND AIR QUALITY

We have always placed a high priority on air quality for our guests and have reviewed the operation of our HVAC systems to identify additional opportunities to enhance their effectiveness. Rigorous measures in accordance with the established guidelines to help mitigate the risk of virus transmission have been taken throughout our properties.

As scientific information becomes available about the virus, and as additional guidance from state and local authorities and our medical experts evolve, we will continue to review and adjust the operation of our HVAC systems, fully recognizing the important role they have in keeping employees and guests healthy and safe.



INCIDENT RESPONSE PROTOCOLS

We have many protocols in place that are aimed at reducing the chance the infection will spread on our properties. In the unfortunate event a guest or employee tests positive for the virus, we will activate incident response protocols to provide the infected individual with access to medical treatment, thoroughly disinfect exposed areas and, when possible, notify those who may have come in close, prolonged contact with the infected individual. MGM has medical and security personnel on staff to respond quickly in the event of an incident.

ROOM CLEANING

Upon notification of a COVID-19 case involving a hotel guest, Security immediately secures the guest room so that no one can enter until medical professionals or the local health department confirms a coronavirus risk.

If confirmed, Security will notify hotel operations leadership, who will then coordinate a contracted cleaning team to respond and deep clean the guest room per established protocols. No person shall enter the guest room until the contracted team arrives, absent emergency.

Once the cleaning vendor has completed treatment of the room, our Housekeeping teams complete an additional deep clean of the room/suite. Only after a thorough inspection will the room be released and put back into service.

TRACING

If a guest needs medical attention for fever, coughing or respiratory concerns at any point during their stay, they can verbally notify any member of our property team, who will request assistance from Security and our on-site EMT. Our on-site EMT will then assist the guest and/or request transport for the guest for additional medical attention. MGM will provide local test locations as well as telemedicine and urgent care providers to guests.

On-site testing for guests without transportation will also be provided, if necessary.

If a positive COVID-19 case is confirmed, the local health department, in conjunction with MGM's Corporate Coronavirus Task Force, will activate a notification plan for employees or guests who may have had close, prolonged contact with infected individual. Employees are be asked to monitor themselves for symptoms and get tested. Guests are urged to adhere to the directives and guidelines provided by the health department if contacted directly.

After departure, guests are asked to notify us of a positive coronavirus (COVID-19) test result by sending an email to covid19@mgmresorts.com. Our Security team will input all information received through email into our rapid response portal, and the Company will provide that information to the local health department to support their contact tracing efforts. If necessary, the notification plan for employees or other guests who may have had close, prolonged contact with the infected guest will be activated.





DIGITAL INNOVATIONS

We have reimagined several aspects of the guest experience through technology to transition current processes into contactless options for guests.

The most convenient, contactless way to check in is as easy as reaching for your phone. MGM has placed the arrival experience into the hands of our customers, enabling them to complete the check-in process themselves, from beginning to end. Guests no longer need to wait in line, if they so choose.

Guests can confirm their arrival time, add payments and verify their ID all before setting foot in the lobby. Once a room has been assigned and is ready for check-in, guests receive a notification and can access their room number and a digital room key in the mobile app. Or, if they prefer a physical Key Card, guests can utilize the self-serve Key Encoders in the Lobby.

Alternatively, for guests without smart phones or who prefer to not use one, they can complete the check-in process with the support of our employees in a contactless, line-reduced environment designed with our customers in mind.



Event Design and Décor: MGM Resorts Event Productions

You may also find that your needs for event design have evolved with the changes in health and safety.

[MGM Resorts Event Productions](#) is pleased to offer you new ways to immerse your audience in an experience or activate your brand with style that also complies with all requirements and is effective in person and online. Our in-house design and décor agency is at your service with a staff of talented technicians, artisans, designers, planners, and logistics specialists. We possess unrivaled event and production capabilities with innovative audio-visual resources. Our agency partners with your convention services team daily for a seamless delivery of services and streamlined billing on your master account.

The MGM Resorts Event Productions studio is an inspiring atmosphere that includes a vast inventory of furniture assets, drape and specialty linen, floral department, graphic design and large format printing, a woodshop and custom fabrication facility, entertainment and costume production. Services include:

- Environment & Event Creative
- Graphic Design & Renderings
- Branding Solutions
- Scenic Props and Photo Ops
- Unique Floral Designs
- Entertainment contracting, costuming and on-site handling

MGM Resorts Event Productions is excited to help you add intrigue and excitement to your event design.

If you are interested in discussing, please contact eventleads@mgmresorts.com or ask your convention services manager for additional information.

FOR MORE INFORMATION ON OUR EVOLVING
SEVEN-POINT SAFETY PLAN AND FOR UP TO DATE NEWS
ON PROPERTIES AND AMENITIES AS THEY OPEN,
PLEASE VISIT [MGMRESORTS.COM](https://www.mgmresorts.com).



MGM RESORTS
INTERNATIONAL®