FREEDOM
MASTERMIND

DECEMBER 3-5, 2025
FONTAINEBLEAU LAS VEGAS

CLIENT GUIDE

CONWAY
MENTORSHIP

DAILY SCHEDULE

DEC 3 // DAY 1

8:00AM to 9:00AM
Event opens / Breakfast

9:00AM to 9:30AM
Kickstart with Dave

9:30AM to 10:45AM
Session #1:
The Two Envelopes

10:45AM to 11:00AM
Networking Break

11:00AM to 12:15PM
Session #2:
The Two Envelopes

12:15PM to 1:15PM
Lunch

1:15PM to 2:15PM
Session #3:
Creation

2:15PM to 2:30PM
Networking Break

2:30PM to 3:30PM
Session #4:
Creation

3:30PM to 4:00PM
Close with Dave

DEC 4 // DAY 2

8:00AM to 9:00AM
Event opens / Breakfast

9:00AM to 9:30AM
Kickstart with Dave

9:30AM to 10:45AM
Session #5:
The Coin of Heaven

10:45AM to 11:00AM
Networking Break

11:00AM to 12:15PM
Session #6:
The Coin of Heaven

12:15PM to 1:15PM
Lunch

1:15PM to 2:30PM
Session #7:
Old Man Worry

2:30PM to 2:45PM
Networking Break

2:45PM to 4:00PM
Session #8:
Old Man Worry

4:00PM to 4:30PM
Close with Dave

DEC 5 // DAY 3

8:00AM to 9:00AM
Event opens / Breakfast

9:00AM to 9:30AM
Kickstart with Dave

9:30AM to 10:45AM
Session #9:
Free Will

10:45AM to 11:00AM
Networking Break

11:00AM to 12:15PM
Session #10:
Free Will

12:15PM to 1:15PM
Lunch

1:15PM to 2:30PM
Session #11:
Faith

2:30PM to 2:45PM
Networking Break

2:45PM to 4:00PM
Session #12:
Faith

4:00PM to 5:30PM
Event Farewell

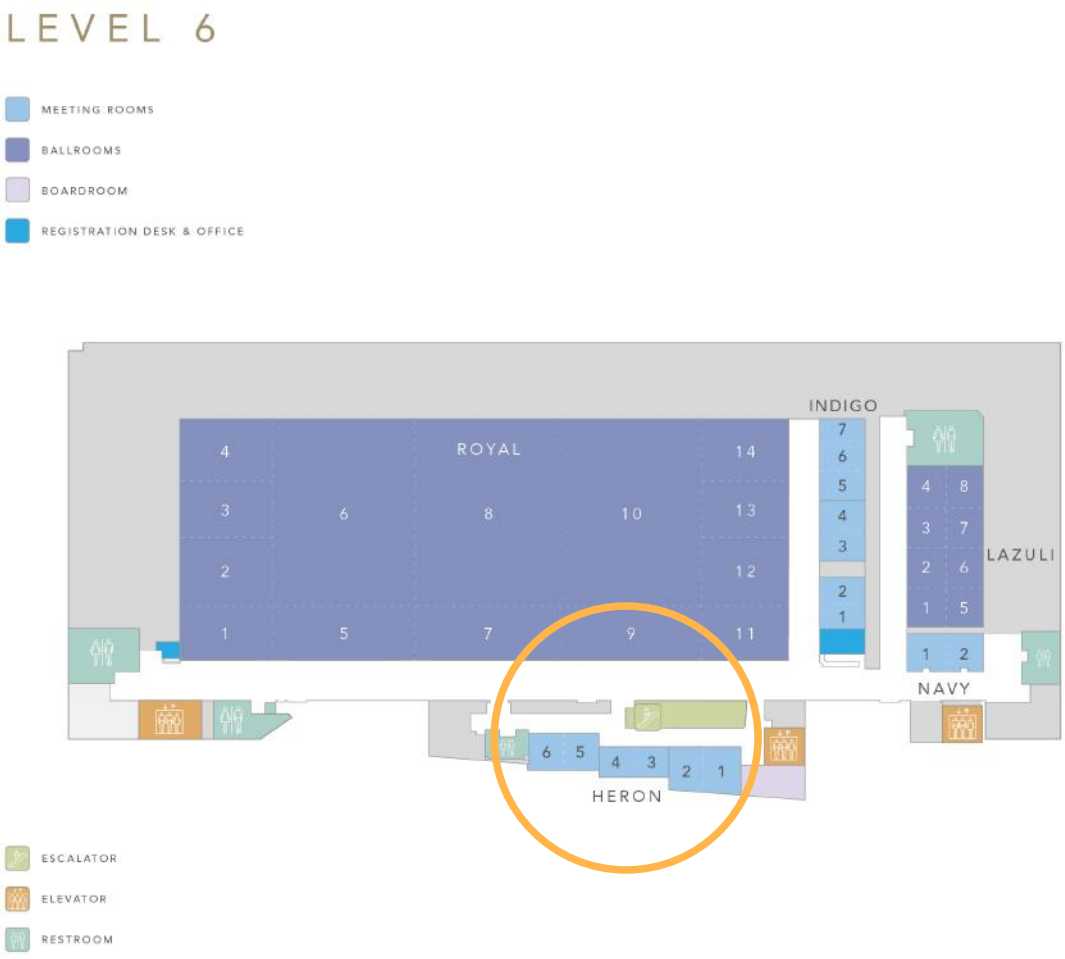
CELEBRATION DINNER / DEC 3

5:30PM to 8:30PM
Cleaver Las Vegas

RESORT MAP

Heron Rooms, Fontainebleau Las Vegas

All seminar sessions will be held on Level 6 in the Heron meeting rooms. Review the map below to get familiar with the space before arrival. Level 6 provides easy access to meeting areas, foyers, and nearby elevators for your convenience.



BEFORE YOU ARRIVE

- Review the map to locate the Heron rooms — this is your main seminar venue.
- Take note of the nearest elevators and restrooms for ease during session breaks.
- Allow extra time on the first morning to get oriented and settled.
- Look for Freedom signage once on Level 6 to help guide you to registration and sessions.

WELCOME MIXER

Tue, Dec 2nd | 6:30pm-8:00pm | Private Suite

Join us to kick off the event to meet other Freedom attendees during this casual, come and go style event!

VEGETABLE SPRING ROLLS

Sweet Chili Dipping Sauce

AMERICAN WAGYU SLIDERS

Cheddar Cheese, Caramelized Onion, Pickle, and Roasted Tomato Dijonnaise

MEAT AND CHEESE

Chef's Selection of Dry-aged Meats and Cheeses, Marinated Olives, Cornichons, Fig Jam, Dijon Mustard, House-made Bread, and Crackers

DESSERT

Seasonal Fruits: Market fruits, Melons, and Berries
Brownies and Blondies
Seasonal Fresh Fruit Tarts

BEVERAGES

Wine, Soda & Water

FREEDOM CELEBRATION DINNER

Wed, Dec 3rd | 5:30pm-8:30pm | Cleaver Las Vegas

Join us to celebrate coming together at Freedom Mastermind!
We will enjoy a pre-selected menu together. The menu is found below.

Note: Please meet in the lobby at 5:15 PM. A member of Team Conway will be there to meet you and escort you to the restaurant.

Wardrobe: Smart Casual

SALAD

Caesar Salad

APPETIZERS

Shrimp Cocktail, Fried Calamari

MAIN COURSE

New York Strip Steak
Breaded Half Chicken
Rose Gnocchi

SIDES

Roasted Brussels Sprouts, House Fries
Baby Bello' Mushrooms

DESSERTS

Doughnuts, Creme Brulee

ENHANCEMENTS

Sauce Trio

DAY ONE

Wed, Dec 3rd | Heron 3

Breakfast | 8:00am-9:00am

THE TRADITIONAL BREAKFAST BUFFET

Chicken-Apple Sausage

Mixed Berry and Vanilla Greek Yogurt Parfait
with Granola and Seasonal Compote

Seasonal Vine and Tree-Ripened Fruits, Melons,
and Berries

Assortment of Muffins, Breakfast Pastries,
Croissants, and Coffee Cakes

Butter, Jam, and Marmalade

Cage-Free Scrambled Eggs and Cheddar Cheese

Daily Crafted Breakfast Potatoes

BEVERAGES

Coffee, tea, assortment of Soda

DAY ONE

Wed, Dec 3rd | Heron 3

Lunch | 12:15pm-1:15pm

FRENCH

SALAD MAISON

Kenter Canyon Farms Baby Kale, Roasted Walnuts, Roasted Beets, Shaved Radish, Aged Apple Cider Vinaigrette

FRISÉE SALAD

Upland Cress, Radicchio, Shaved Fennel, Spiced, Pecans, Creamy Mustard Vinaigrette

SALAD NIÇOISE

Haricots Verts, Heirloom Cherry Tomatoes, Peewee Potatoes, Hard-Boiled Eggs, Niçoise Olives, Red Forum Vinaigrette

DESSERT

Blueberry Crème Puff
Yuzu-Raspberry Macaron
Chocolate Pot de Crème

BEEF BOURGUIGNON

Rich Red Wine Jus, Carrots, Pearl Onions, Fresh Herbs

GRILLED JIDORI CHICKEN BREAST

Lardons, Paris Mushrooms, Pearl Onions, Chicken Jus

PLANT-BASED SAUSAGE CASSOULET

Cannellini Beans, Smoked Paprika, Tomatoes, Mushrooms

ACCOMPANIMENTS

Whipped Potatoes
Haricot Verts
Sun-Dried Tomato Pistou
Petite Baguette
Salted Butter

BEVERAGES

Coffee, tea, assortment of Soda

DAY TWO

Thurs, Dec 4th | Heron 3

Breakfast | 8:00am-9:00am

THE TRADITIONAL BREAKFAST BUFFET

Double-Smoked Bacon

White Chocolate French Toast with Whipped Butter and Maple Syrup

Seasonal Vine and Tree-Ripened Fruits, Melons, and Berries

Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes

Butter, Jam, and Marmalade

Cage-Free Scrambled Eggs and Cheddar Cheese

Daily Crafted Breakfast Potatoes

BEVERAGES

Coffee, tea, assortment of Soda

DAY TWO

Thurs, Dec 4th | Heron 3

Lunch | 12:15pm-1:15pm

ASIAN

THAI CRUNCH SLAW

Cucumber, Cabbage, Scallion, Peanuts, Cilantro, Chile, Lime Leaf Dressing

ASIAN CHICKEN SALAD

Lettuce, Peppers, Carrots, Edamame, Crispy Wonton, Ginger Plum Dressing

RICE NOODLE SALAD

Cucumber, Red Cabbage, Carrot, Thai Basil, Cilantro, Toasted Sesame Dressing

DESSERT

Oolong-Caramel Shot Glass
Black Sesame Cake
Mango Tapioca

SZECHUAN-CRUSTED FLANK STEAK

Stir-Fried Peppers and Oyster Sauce

ADOBO CHICKEN

Braised Chicken with Ginger and Tamari

COCONUT CURRY

Chickpeas, Cauliflower, Potatoes, Edamame

ACCOMPANIMENTS

Steamed Jasmine Rice
Vegetable Dumpling
Nước chấm
Baby Kailan
Tamari-Soy Ginger Glaze

BEVERAGES

Coffee, tea, assortment of Soda

DAY THREE

Fri, Dec 5th | Heron 3

Breakfast | 8:00am-9:00am

THE TRADITIONAL BREAKFAST BUFFET

Pork Sausage Link

Liège Belgian Waffle with Whipped Butter, Chantilly Cream and Maple Syrup

Seasonal Vine and Tree-Ripened Fruits, Melons, and Berries

Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes

Butter, Jam, and Marmalade

Cage-Free Scrambled Eggs and Cheddar Cheese

Daily Crafted Breakfast Potatoes

BEVERAGES

Coffee, tea, assortment of Soda

DAY THREE

Fri, Dec 5th | Heron 3

Lunch | 12:15pm-1:15pm

AMERICAN

AMERICAN COBB SALAD

Herb Grilled Chicken, Bacon, Blue Cheese Crumbles, Eggs, Tomatoes, Ranch Dressing

BOSTON BIBB LETTUCE

Pears, Walnuts, Cranberries, Honey Mustard Vinaigrette

APPLE-CRANBERRY COLESLAW

Apple, Cranberries, Almonds, Cabbage, Parsley

DESSERT

S'mores Cake
Cherry Pie Cobbler
Chocolate Chip Cookies

SLOW-COOKED SMOKED BEEF BRISKET

Citrus Mop Sauce and Pickled Peppers

FRIED CHICKEN TENDERS

House-Made Spicy Ranch and BBQ Dipping Sauce

VEGETABLE POT PIE

Carrots, Onions, Celery Root, Mushrooms, Peas

ACCOMPANIMENTS

Burnt Edges
Peach-Bourbon Glazed Toasted Mamu™ Ends and Beans Mélange
Baked Mac and Cheese
Shells, Smoked Gouda, Creole Cheddar
Jalapeño Cornbread
Whipped Butter

BEVERAGES

Coffee, tea, assortment of Soda

EVENT FAREWELL

Fri, Dec 5th | Heron 3

4:30pm-5:30pm

ARTISANAL CHEESE AND CHARCUTERIE

Prosciutto, Genoa Salami, Soppressata, Chorizo
Brie, Manchego, Cheddar, Creamy Blue Cheese,
Goat Cheese
Served with Marinated Olives, Pickles, Dried Fruits,
Gigante Beans, and Artisanal Crackers

DESSERT

S'mores
Seasonal Tart
Cannoli

BEVERAGES

Wine, Coffee, tea, assortment of Soda