



Ceremony Package

Includes:

Ceremony & Rehearsal Coordination by dedicated Day of Coordinator

Two Private Dressing Rooms available up to Four Hours prior to Ceremony with Complimentary Bottle of Zonin Prosecco in each Dressing Room

Choice of Ceremony Site with White Garden Chairs and Wrought Iron Arbor at Ceremony Promenade or Portable Arch for West Lawn & Hohokam Terrace

Altar, Guest Book & Gift Tables with Choice of Linen Colors

Lobby Greeter & Personalized Signage

Fruit Infused Water

Set-Up & Breakdown

\$3,000

The Ceremony Package must be accompanied by the Reception Package and Kiva Club's In-House Catering & Bar Services. We do not offer Ceremony Only Packages. A 22% service charge is added to food & beverage. All prices are subject to 9.1% Sales Tax. ***All Prices are subject to change until a contract is signed and deposited***



Ceremony Promenade

The Ceremony Promenade boasts dramatic views of the Bradshaw Mountains and manicured golf course. Capacity: 150 Guests



Hohokam Terrace

An Authentic Arizona setting with panoramic desert vistas for your dreamy "I Dos". Capacity: 150 Guests



West Lawn

The West Lawn's romantic mesquite trees & ponds will enchant your guests in the glow of sunset. Capacity: 150 Guests

Reception Package

Includes:

Five Hours of Event Time to include Cocktail Hour & Reception

Day of Coordinators to assist with Timeline, Floor Plan, Vendor Coordination, Decoration Set-Up & Tear Down

Choice of Indoor Reception in Tewa Ballroom or Outdoor Reception on Event Lawns

Head Table or Sweetheart Table, 72" Round Guest Tables, Cake Table, Cocktail Tables, Votive Candles, 10" Round Mirrors & Choice of Elegant Table Numbers

Choice of Floor Length Poly Cotton or Satin Linen in Forty Shades; Chiavari Chairs; Choice of China Plate Pattern, Flatware, & Stemware (for 125 guests)

Ballroom Draping with Twinkle Lights and 9x12 Screen with LCD Projector in Tewa Ballroom

From \$5,500

Pricing varies based on number of guests and season of wedding. The Reception Package must be accompanied by Kiva Club's in-house catering & bar services. All other vendors welcome.

Additional hour of venue is \$500 per hour. A 22% service charge is added to food & beverage. All prices are subject to 9.1% Sales Tax.

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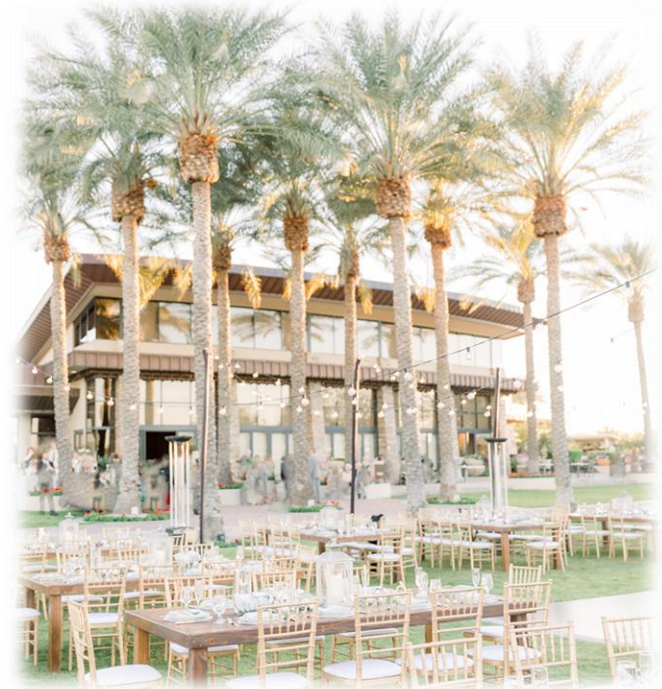
Event Lawns

Celebrate your reception under the stars on our Event Lawns surrounded by breathtaking mountain views & famous Arizona sunsets.
Capacity of 150 Guests.



Tewa Ballroom

Offering views of iconic foothills through 20 ft. windows with Nano Infinity Doors opening to the Hohokam Patio and equipped with a 2,200 sq. ft. dance floor. Capacity of 150 Guests.



Outdoor Reception Enhancements

Descanso Wood Tables \$125 per Table
Portable Dance Floor starting from \$1000+
Portofino Lighting starting from \$1000+
Plus Installation Fees

Buffet Dinner Menus

Ocotillo

Three Butler-Passed Hors D'Oeuvres

Mozzarella Stuffed Meatballs with Marinara Sauce

Fontina Arancini with Fire Roasted Red Pepper Aioli

Heirloom Tomato Caprese Bruschetta with Aged Balsamic Drizzle

Your Choice of One Salad served with Dinner Rolls & Whipped Butter

Garden Salad: Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Choice of Balsamic or Ranch Dressings

Caesar Salad: Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing

Three Entrees & Two Accompaniments

Braised Short Ribs with Zinfandel Peppercorn Sauce

Chicken Mushroom Marsala

Chicken Piccata

Three Cheese Tortellini Alla Vodka

Garlic Mashed Potatoes

Rustic Grilled Tuscan Vegetables

Roasted Pepper Broccoli

\$86 per Guest



Senita

Three Butler-Passed Hors D'Oeuvres

Beef & Cheese Empanadas with Avocado Crema

Cilantro-Lime Shrimp Skewers with Patron Aioli

Mini Green Chili Chicken & Guacamole Tostadas with Charred Onion Cream

Your Choice of One Salad served with Traditional Chips & Salsa

Garden Salad: Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Choice of Balsamic or Ranch Dressings

Southwestern Caesar Salad: Romaine, Roasted Corn, Pico de Gallo, Black Beans, Cotija Cheese, Chili-Roasted Pepitas, Tortilla Strips & Chipotle Caesar Dressing

Three Entrees & Two Accompaniments

Carne Asada Fajitas: Flour Tortillas, Onions, Bell Peppers, Cilantro & Lime

Citrus Pork Carnitas with Flame Roasted Onions & Peppers

Pollo Casa Queso Enchiladas with New Mexico Red Chili Sauce

Authentic Spanish Rice

Sonoran Refried Beans

Grilled Street Corn topped with Cilantro, Chili Powder and Cotija Cheese

\$86 per Guest



Buffet Dinner Menus

Prickly Pear

Three Butler-Passed Hors D'Oeuvres

Chicken & Waffles with Hot Maple Syrup

Maryland Crab Cakes with Remoulade

Mac and Cheese Canapes

Your Choice of One Salad served with Dinner Rolls & Whipped Butter

Garden Salad: Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons &

Choice of Balsamic & Ranch Dressings

Sweet Orange & Apricot Salad: Spinach & Arugula, Mandarin Oranges, Dried Apricots, Cucumbers,

Crispy Tabasco Onions, Sunflower Seeds & Citrus-Balsamic Vinaigrette

Three Entrees & Two Accompaniments

Smoked Beef Brisket Carving Station with Honey BBQ Sauce

Bourbon Street BBQ Shrimp

Honey-Pepper Roasted Chicken, Charred Cherry Tomatoes & Chardonnay Butter Sauce

Loaded Mashed Potatoes

Green Chili Mac N Cheese

Green Beans, Bacon & Crispy Onions

\$88 per Guest



Saguaro

Three Butler-Passed Hors D'Oeuvres

Pan Seared Scallops, Squash Puree & Pancetta

Korean Bulgogi Beef Tacos, Kimchi, Pickled Cucumbers, Sesame Soy Glaze

Baked Poached Pears with Gorgonzola & Honey Crostini

Your Choice of One Salad served with Dinner Rolls & Whipped Butter

Caesar Salad: Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing

Spinach Salad: Goat Cheese, Sliced Apples, Cucumbers, Dried Currants, Candied Walnuts

& Berry Vinaigrette

Three Entrees & Two Accompaniments

*Porcini Crusted Filet Medallions with Wild Mushrooms & Cabernet Demi-Glace

Grilled Balsamic Salmon with Lemon Beurre Blanc & Fried Leeks

Stuffed Chicken Florentine; Creamy Goat Cheese, Caramelized Onions & Wilted Spinach

Dauphinoise Au Gratin Potatoes & French Green Bean Almandine

Boursin Whipped Potatoes & Herb Roasted Garden Vegetables

\$98 per Guest

Add a Carving Station

*Rosemary, Black Pepper & Sea Salt Crusted Prime Rib Upgrade I \$6 per Guest

*Herb Roasted Carved Turkey Breast I \$6 per Guest



Plated Dinner Menu

Agave

Three Butler-Passed Hors D'Oeuvres

Espresso Crusted Beef Tenderloin & Red Bell Pepper Marmalade on Garlic Crostini

Brown Sugar Glazed Bacon Wrapped Scallops

Spinach and Artichoke Stuffed Mushroom with Sundried Tomato Pesto

Your Choice of One Salad served with Dinner Rolls & Whipped Butter

Caesar Salad: Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing

Wild Berry Salad: Mixed Greens, Fresh Strawberries & Blueberries, Feta Cheese,
Red Onions, Pecans & Honey Vinaigrette

Spinach Salad: Goat Cheese, Sliced Apples, Cucumbers, Dried Currants, Candied Walnuts
& Berry Vinaigrette

Pre-Select Three Entrees & Two Accompaniments

(Choice of Two Proteins and One Vegetarian Entree)

6oz. Filet, Prepared Medium, with Cabernet Demi-Glace | \$99 per Guest

Slow Braised Short Ribs, Tomato Jam, Crispy Onions & Demi-Glace | \$99 per Guest

Roasted Salmon, Lemon-Dill Beurre Blanc Cream Sauce | \$92 per Guest

Artichoke & Tomato Stuffed Chicken Breast, Mascarpone Cheese, Roasted Artichokes, Sun
Dried Tomatoes, Basil, Caramelized Onion Cream Sauce & Pine Nuts | \$90 per Guest

Vegetable Napoleon, Layers of Grilled Zucchini, Squash, Eggplant, Roasted Red Peppers
& Basil drizzle with a Balsamic Reduction | \$85 per Guest

Mushroom Ravioli, Alfredo, Roasted Tomatoes, Fresh Herbs & Truffle Oil | \$85 per Guest

Roasted Garlic-Herb Fingerling Potatoes & Grilled Asparagus

Yukon Whipped Potatoes & Honey Glazed Carrots

Upgrade to a Duet Entrée | \$100 per Guest

Steak & Salmon Duet: 3oz. Filet Medallion with a Peppercorn Demi-Glace

& 4oz. Salmon Filet with a Champagne Crème and Truffle Oil

Steak & Chicken Duet: 3oz. Porcini Crusted Filet Medallion with Bordeaux Demi-Glace
& 4oz. Herb Roasted Chicken with Truffle Cream



Children's Menu (Under 10)

(Children have a choice of dining off Wedding Menu or Children's Entrees)

Chicken Fingers | Cheeseburger Sliders | Macaroni & Cheese | Cheese Quesadilla

All Children's Entrees served with French Fries & Fruit Cup



All Menus include Coffee, Iced Tea, & Sparkling Wine Toast.

Special Diet Menu Selections available. A 22% service charge is added to food & beverage.

All prices are subject to 9.1% Sales Tax.



Menu Enhancements

Dessert Enhancements

Custom Designed Three-Tiered Wedding Cake | \$8.00 per Guest

Flavors: Chocolate | Vanilla | Almond | Marble | Red Velvet | Carrot | Lemon

Fillings: Chocolate | Strawberry | Raspberry | Vanilla Bean | Hazelnut

Peanut Butter | White Chocolate | Coconut | Cream Cheese

Miniature Dessert Bar | \$8.00 per Guest

Eclairs | Cannoli | Mini Pies | Chocolate Covered Strawberries | Lemon Bars Cookies |

Brownies | Mini Cup Cakes | Fruit Tarts | S'mores | Baklava Cups Turnovers

Cheesecake Bites | Dessert Shooters

Small Wedding Cake & Dessert Bar | \$9.00 per Guest

Custom-designed two-tiered wedding cake with selection of Miniature Desserts

Donut Wall | \$14 per Guest

Assorted Donuts on Rustic Wooden Donut Wall



Displayed Appetizers & Late-Night Snacks

Display of Artisan Cheese & Premium Italian Cured Meats | \$450

Parmigiano, Goat Cheese, Brie, Smoked Gouda, Swiss, Aged Sharp Cheddar, Stilton, Jalapeno Jack, Prosciutto, Genoa Salami, Sopressata, Capicola, Dried Fruits, Berries, Nuts, Fig Jam, & Baked Breads -Serves 50

Display of Fresh Garden Vegetable Crudité | \$160

Tuscan White Bean Spread, Hummus, Carrots, Bell Peppers, Asparagus, Cauliflower, Celery, Belgian Endive, Jewel Radishes, Jicama, Grape Tomatoes, Zucchini, Summer Squash, Mushrooms & Cucumbers – Serves 50

Slider Station | \$15 per Guest

Certified Angus Cheeseburger Sliders, Vermont Cheddar, Crispy Fried Onions & Kiva Sauce on Brioche Bun served with Garlic Sidewinders

Nacho Station | \$14 per Guest

Grilled Adobe Chicken, Fresh Pico de Gallo, Sour Cream, Green Chili Cheese Sauce, Pickled Jalapeno Peppers & Corn Tortilla Chips

Pretzel Station | \$9 per Guest

Bavarian Pretzels with Guinness Pub Cheese Dip



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Preferred Vendors

Bridal Salons

Ivory Row Bridal

Tuxedo

Mr. Formal mrformalaz.com

Celebrity Tux and Tails celebritytuxandtails.com

Hair and Make-Up

New Hair New Day new-day-new-hair.com

Cakes and Desserts

Abbie Cakes Custom Cakes abbielakesco.com

Frosted Art frostedartinc.com

Silver Rose Bakery silverrosebakery.com

Ceremony Strings

Sweetwater Strings sweetwaterstrings.com

Ocotillo Music ocotillomusic.com

SoSco Duo SoScoduo.com

DJ Entertainment

Push Play Entertainment pushplaye.com

Got You Covered Entertainment gotyoucoveredmusic.com

Florists

Flowers by Jodi flowersbyjodi.com

TWW Events Fabulous Flowers twwevents.com

Flower Lingo flowerlingo.com

Rita's Floral Designs ritasfloraldesigns.com

Hotels

Cibola Vista Resort cibolavista.com (2 night minimum)

NCG Hotels on I17 & Happy Valley ncghotels.com

Lighting

Divinity Event Lighting divinityeventlighting.com

Officiant

Chaplain Jose chaplainjose.com

Joyful Unions joyfulunions.com

Photographers

Amanda Cromer Photography amandacromer.com

Brittany Nemec brittanynemecphotography.com

Cyndi Hardy Photography cyndihardy.com

Lia's Photography liasphotography.com

Steponme Photography steponmephoto.com

Photo Booth

Pixster Photo Booths pixsterphotobooth.com

Mirror Photo Booth MBoothhazevents.com

Cruisin' Photo Bus cruisinphotobus.com

Rentals

Bright Event Rentals bright.com

Divinity Linens linensbydivinity.com

Stationery

Copper Cactus Company coppercactuscompany.com

Transportation

Jet Limo jetlimoaz.com

Driver Provider driverprovider.com

Videography

Blue Eyes Productions blueeyesproductions.com

Chris Smith Video chrissmithvideo.com

Normscar Video Productions normscar.mypixieset.com

Steponme Photography steponmephoto.com



Bar Packages

Bartender & Security Fee

Bartender & Security | \$500

Recommend One Bartender per 75 Guests

Additional Bartender \$50 per hour

Additional \$150 for weddings over 150 Guests



Hosted Price Per Drink On Consumption

Domestic Beer \$7 | Imported Beer \$9 | Club Wines \$10

Cocktails Club \$10 | Call \$11 | Premium \$12

Soft Drinks \$3 | Bottled Water \$2

Wine and Beer

Chloe Wine Selections

Chardonnay | Pinot Grigio | Prosecco | Rosé

Cabernet Sauvignon | Pinot Noir



Domestic Beers

Bud Light | Coors Light | Michelob Ultra

White Claw Seltzer



Imported Beer

Corona | Four Peaks Kilt Lifter | Stella Artois

Voodoo Ranger IPA



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Cocktail Bar

All levels include Chloe Wine Collection,
Domestic & Imported Bottled Beers, Mixers,
Soft Drinks & Bottled Water.

Club Liquor Selections

Smirnoff Vodka

Gordon's Gin

Sauza Silver Tequila

Seagram's 7 Whiskey

Bacardi Silver Rum

Dewar's White Label Blended Scotch

Old Forester Bourbon



Call Liquor Selections

Tito's Handmade Vodka

Tanqueray London Dry Gin

Jack Daniels Tennessee Whiskey

Captain Morgan Spiced Rum

Johnny Walker Black Label Scotch

Maker's Mark Bourbon



Premium Liquor Selections

Grey Goose Vodka

Bombay Sapphire London Dry Gin

Patron Silver Tequila

Crown Royal Whiskey

Bacardi Gold Rum

Glenlivet Single Malt 12 Year Scotch

Woodford Reserve Kentucky Straight Bourbon

Terms and Conditions

Security Deposits & Schedule of Payments

A non-refundable 25% retainer is due upon signing of the venue rental agreement in order to reserve your date.

Deposits will be required by the following payment schedule:

With Signed Agreement ~ 25% of Balance Due

90 Days prior to Wedding ~ 50% of Balance Due

60 Days prior to Wedding ~ 75% of Balance Due

Remaining balance is due 14 days prior to the event date with final floor plan and guest count guarantee. Any "day of" charges are due at the conclusion of the event.



Entertainment & Music

As our property is located in a residential area and due to local noise ordinance laws, sound levels at outdoor functions must be monitored and all outdoor entertainment must conclude by 10pm. Indoor entertainment must conclude by 12am.



Food & Beverage Service

All food and beverage for your event is to be provided and served by The Kiva Club and may not under any circumstances be removed from the property. The Kiva Club, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with Arizona liquor laws. Therefore, all alcoholic beverages must be supplied by The Kiva Club. No outside food or beverage is permitted on property. Menu items & prices are subject to change due to availability & seasonality. We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above. See your Catering Manager for wedding cake exceptions. A complimentary tasting for the wedding couple is included with reception packages. Place cards with entrée indicators provided by the wedding couple are required with all plated dinners.



Sales Taxes & Gratuities

A 22% service charge is added to all food & beverage charges.

All prices are subject to 9.1% sales tax.



Event Details, Menu Selections & Final Guarantees

We request that event details & menu selections are finalized a minimum of 30 days prior to the scheduled celebration date. A final guaranteed number of guests is required 14 business days prior to the function. If attendance falls below the guarantee, the host is responsible for the number guaranteed. If actual attendance is greater than the guarantee, the host will be charged for the actual attendance.



Directions

From Loop 101

Take the Loop 101 to 67th Avenue

Exit right on 67th Avenue and proceed to Happy Valley Road

Turn left on Happy Valley Road and proceed West

Happy Valley Road will become Vistancia Boulevard

Proceed until you see the main entrance to Trilogy on the left (Past El Mirage Road)

Turn left into Trilogy at Vistancia and approach the Welcome Gate



From Loop 303

Take the Loop 303 to Vistancia Boulevard

Turn right on Vistancia Boulevard

Proceed until you see the main entrance to Trilogy on the left (Past El Mirage Road)

Turn left into Trilogy at Vistancia and approach the Welcome Gate



Kiva Club in Trilogy at Vistancia

27980 North Trilogy Boulevard, Peoria, AZ 85383

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