



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.



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 in Finish, China Plate Pattern, Flatware & Stemware

Ballroom uplighting and 9x12 Screen with LCD Projector in Tewa Ballroom

10% off Salon and Spa Treatments in Alvea Spa

Preferred Room Rate for Wedding Guests at Area Hotels

From \$3,500 - \$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.



Event Lawns

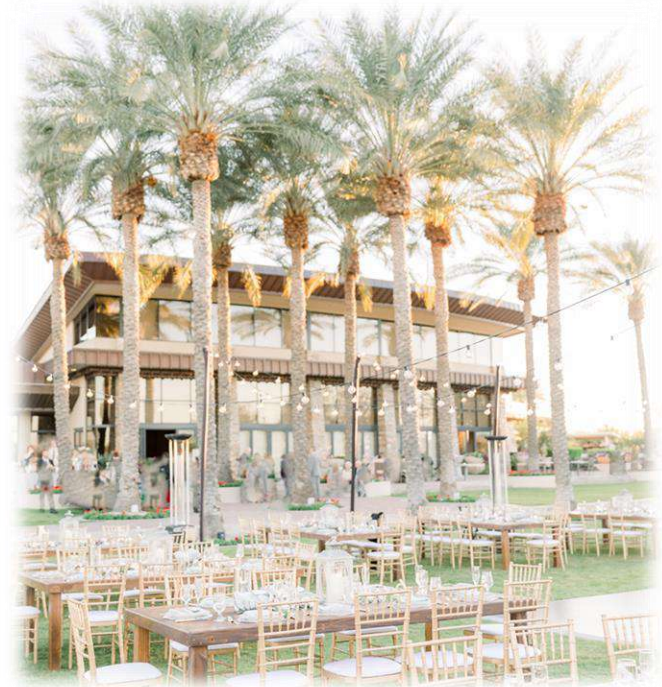
Celebrate your reception under the stars on our Event Lawns surrounded by breathtaking mountain views & famous Arizona sunsets.

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 Wooden Table \$85 per Table

(Pricing varies based on Guest Size)

Portable Dance Floor starting from \$500

Portofino Lighting starting from \$565

Buffet Dinner Menus

Ocotillo

Choice of 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
Italian Sausage & Parmesan Cheese Stuffed Mushrooms

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

Three Cheese Tortellini Alla Vodka

Garlic Mashed Potatoes

Rustic Grilled Tuscan Vegetables

Roasted Pepper Broccoli

\$84 per Guest



Senita

Choice of Three Butler-Passed Hors D'Oeuvres

Beef & Cheese Empanadas with Avocado Crema

Chicken Taquitos with Queso Fundido & Fresh Cilantro

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



All Menus include Coffee, Iced Tea, Lemonade & 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.



Buffet Dinner Menus

Prickly Pear

Choice of Three Butler-Passed Hors D'Oeuvres

Chicken & Waffles with Hot Maple Syrup
Maryland Crab Cakes with Remoulade
Mac and Cheese Canapes
Maple Spice Glazed Pork Belly Skewer

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
House Smoked Turkey Breast 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

Choice of Three Butler-Passed Hors D'Oeuvres

Braised Short Rib on Grilled Polenta Cake with Tomato Jam & Demi-Glace
Brie with Candy Caramel Grapes & Citrus Compressed Apple on Crostini
Hawaiian Pork Wonton with Melted Goat Cheese & Peach Marmalade
Shrimp Spiedini Skewer with Raspberry-Chile Jam

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

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

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



All Menus include Coffee, Iced Tea, Lemonade & Sparkling Wine Toast.
Special Diet Menu Selections available. A 22% service charge is added to food & beverage.
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Plated Dinner Menu

Agave

Choice of Three Butler-Passed Hors D'Oeuvres

Espresso Crusted Beef Tenderloin & Red Bell Pepper Marmalade on Garlic Crostini
Brown Sugar Glazed Bacon Wrapped Scallops
Duck Confit, Goat Cheese & Fig Jam Crostini
Prosciutto, Green Apple and Double Cream Brie & Aged Balsamic Crostini

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 | \$98 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 Duo Entrée | \$100 per Guest

Steak & Salmon Duo: 3oz. Filet Medallion with a Peppercorn Demi-Glace
& 4oz. Salmon Filet with a Champagne Crème and Truffle Oil
Steak & Chicken Duo: 3oz. Porcini Crusted Filet Medallion with Bordeaux Demi-Glace
& 4oz. Herb Roasted Chicken with Truffle Cream



Children's Menu (Under 10) and Vendor Meals | \$35

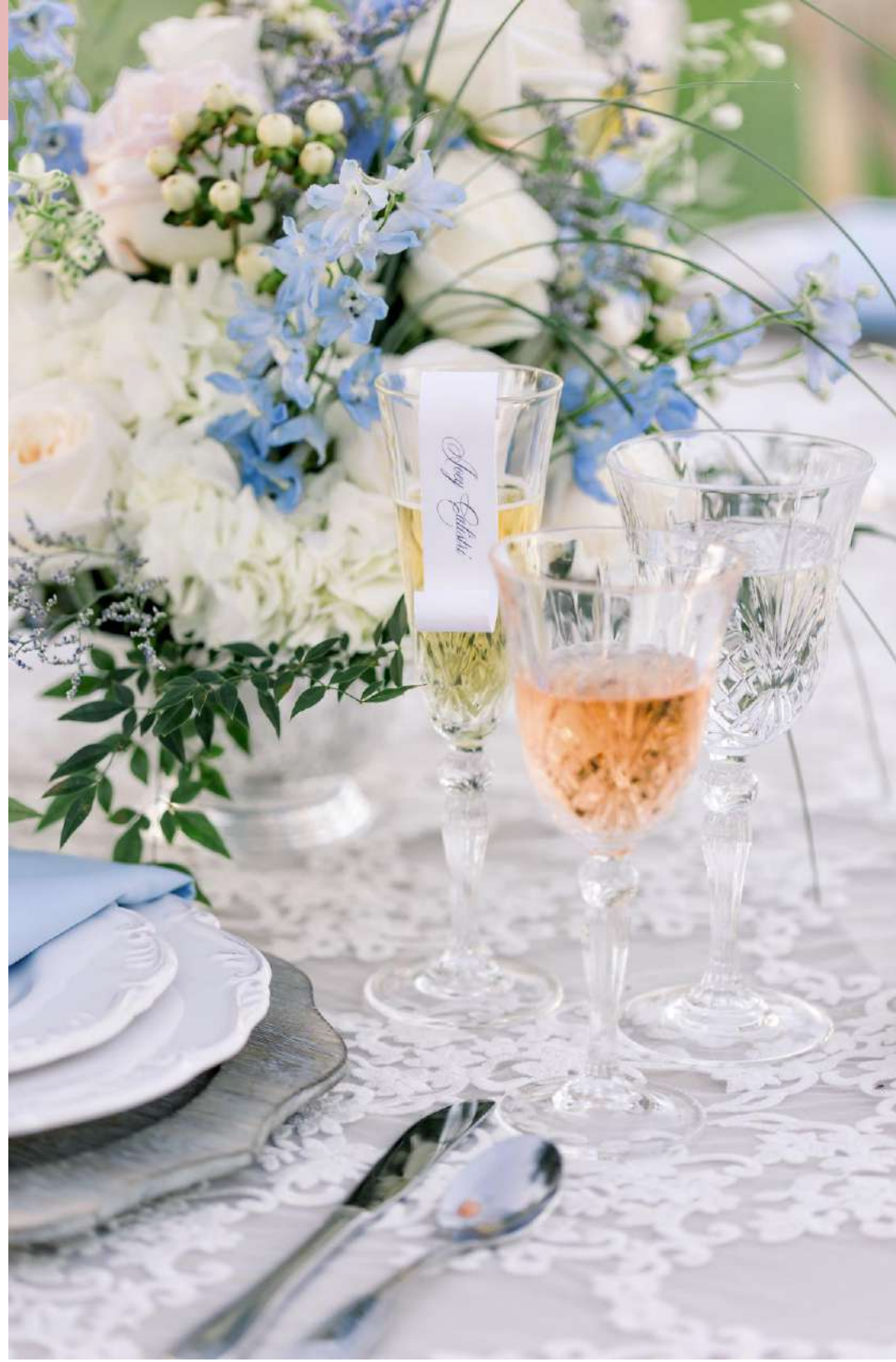
(Children have a choice of dining off Wedding Menu or Children's Entrees)

Chicken Fingers | Cheeseburger Sliders | Macaroni & Cheese | Cheese Quesadilla
All Children's Entrees served with French Fries & Fruit Cup



All Menus include Coffee, Iced Tea, Lemonade & Sparkling Wine Toast.
Special Diet Menu Selections available. A 22% service charge is added to food & beverage.

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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 | \$12 per Guest

Assorted Donuts on Rustic Wooden Donut Wall



Displayed Appetizers & Late-Night Snacks

Iced Raw Bar | Market Price

Poached & Chilled Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell, Cocktail & Mignonette Sauce, Dijon Horseradish Mayo, Lemon Wedges & Louisiana Hot Sauce

Display of Artisan Cheese & Premium Italian Cured Meats | \$19 per Guest

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

Display of Fresh Garden Vegetable Crudité | \$16 per Guest

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

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



A 22% service charge is added to food & beverage. All prices are subject to 9.1% Sales Tax.



Bar Packages

Bartender & Security Fee

Bartender & Security | \$750

One Bartender & Two Security Guards per 75 Guests

Additional \$150 for weddings over 150 Guests



Hosted Price Per Drink On Consumption

Domestic Beer \$7 | Imported Beer \$9 | Club Wines \$12

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

Soft Drinks \$3 | Bottled Water \$3

Consumption drink prices include 9.1% sales tax.

Wine and Beer Bar

Wine Selections

La Crema Chardonnay | Kim Crawford Sauvignon Blanc

Willamette Valley Pinot Gris | Zonin Prosecco

Josh Cellars Cabernet | Noble Vines 667 Pinot Noir

DAOU Pessimist Red Blend



Domestic & Imported Beers

Bud Light | Coors Light | Michelob Ultra

Corona | Four Peaks Kilt Lifter | Stella Artois

Four Peaks Hop Knot | White Claw Seltzer



Included Non-Alcoholic Beverages

Unlimited Soft Drinks | Bottled Water



Guests under 21 years of age will be charged \$5 per guest for unlimited non-alcoholic beverages. A 22% service charge is added to food & beverage. All prices are subject to 9.1% Sales Tax.



Cocktail Bar

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

Club Liquor Selections

Skyy Vodka

New Amsterdam Gin

Sauza Silver Tequila

Seagram's 7 Whiskey

Bacardi Silver Rum

Dewar's White Label Blended Scotch

Jim Beam Bourbon



Call Liquor Selections

Tito's Handmade Vodka

Tanqueray London Dry Gin

Sauza Silver Tequila

Jack Daniels Tennessee Whiskey

Captain Morgan Spiced Rum

Johnny Walker Black Label Scotch

Buffalo Trace 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

All Inclusive Wedding Vendors

Leave the worries of wedding planning to us and enjoy your engagement with our All-Inclusive Vendor Packages! We have done all the research, contracting & vetting of Preferred Vendors so you can have fun with your fiancé and bridal party! Customize your dream wedding by adding on packages below.



Ceremony Sweetwater Strings One Hour Packages

Soloist: Violin, Cello or Guitar \$260 | Duet \$370 | String Quartet \$730 | Harp \$655

Entertainment DJ Package | \$1,800

Two-Man Team with Emcee & DJ

Six Hours of Music Entertainment (Includes 30 Minutes of Guest Arrival Music)

Three Digital Sound Equipment Set-Ups (Ceremony, Cocktail Hour & Reception)

Full-Room LED Up-Lighting, Dance Lighting, Personalized Gobo & Cake Pin Spot

Personalized Consultation, Timeline Coordination & Customized Playlists

Photography Package | \$3,200

Six Hours of Coverage with Two Photographers

Online Gallery & Final Edited Images via Download with Printing Rights

Package options vary per Photographer:

Additional Hour | 16x24 Canvas Picture | Engagement Session | \$100 Print Credit

Videography Package | \$3,100

Six Hours of Coverage with One Videographer with Drone Videography

5-8 Minute Highlight Video | Meeting & Consultation

Pixster Photo Booth Package | \$795

Four Hour Session with On-Site Attendant and over 40 Party Props

Unlimited Pictures & Duplicate Prints with DIY Text/Logo on Photo Strips

Choice of Open or Enclosed Booth with Color or Pattern Backdrop

Thumb Drive & Online Access to Pictures

Floral Package

Bridal Bouquet | Four Bridesmaids Bouquets | Flower Girl Basket | Eight Boutonnieres

Four Corsage Wristlets | Arch Spray | Six Aisle Chair Decorations | Select Centerpieces

Pricing starting at:		50 Guests	\$1,800
75 Guests	\$2,024	100 Guests	\$2,189
125 Guests	\$2,237	150 Guests	\$2,602

Vendor Packages are subject to set-up/tear down/delivery fees. All prices are subject to 9.1% Sales Tax.



Preferred Vendors

Bridal Salons

Bella Lilly Bridal bellalillybridal.com
Brilliant Bridal brilliantbridal.com

Tuxedo

Mr. Formal mrformalaz.com
Celebrity Tux and Tails celebritytuxandtails.com

Hair and Make-Up

New Hair New Day new-day-new-hair.com
Superstition Make-Up Co superstitionmakeupco.com

Cakes and Desserts

*Abbie Cakes Custom Cakes abbiecakesco.com
*Frosted Art frostedart.com
*Silver Rose Bakery silverrosebakery.com

Ceremony Strings

*Sweetwater Strings sweetwaterstrings.com
Ocotillo Music ocotillomusic.com

DJ Entertainment

*Push Play Entertainment pushplaye.com
*Got You Covered Entertainment gotyoucoveredmusic.com
*Starz Entertainment starzentertainment.net

Florists

*Flowers by Jodi flowersbyjodi.com
*TWW Events Fabulous Flowers twevents.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

Reverend Giovanni revgiovanni.com
Joyful Unions joyfulunions.com

Photographers

*Amanda Cromer Photography amandacromer.com
*Alyssa Oxford alyssaoxfordphotography.com
*Cyndi Hardy Photography cyndihardy.com
*Lia's Photography liasphotography.com
*Steponme Photography steponmephoto.com

*All-Inclusive Vendors

Photo Booth

*Mirror Photo Booth MBoothazevents.com
*Cruisin' Photo Bus cruisinphotobus.com
*Pixster Photo Booths pixsterphotobooth.com

Rentals

*Bright Event Rentals bright.com
*Divinity Linens linensbydivinity.com
AZ Retro Rentals azretrorentals.com

Stationery

Page + Parcel pageandparcel.com
Copper Cactus Company coppercactuscompany.com

Transportation

Jet Limo jetlimoaz.com
All Aboard America allaboardamerica.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



Terms and Conditions

Security Deposits & Schedule of Payments

A non-refundable 25% deposit 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 four weeks prior to the scheduled celebration date. A final guaranteed number of guests is required fourteen 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

office 623.215.6260 | fax 623.215.6298 | weddingsatvistancia.com

