



Congratulations!

Congratulations on your engagement and thank you for considering The Kiva Club in Trilogy at Vistancia for your wedding celebration. Desert vistas abound, with breathtaking sunsets, emerald green lawns, lush flowers and cascading waterfalls, offering the ideal backdrop for the picture-perfect wedding day you've always dreamed of. Our team's exceptional eye for detail, award-winning catering and unsurpassed hospitality assures a flawless and unforgettable celebration. Let us assist you by coordinating the wedding of your dreams into reality. Schedule a private tour of The Kiva Club today!

Trilogy Love



"Having our wedding at Trilogy was the best decision my husband and I could have made. It was absolutely beautiful and made the perfect setting for our outdoor wedding."

Alexa & Dallas

"We cannot say enough about how wonderful the staff were at the Kiva Club! The venue is beautiful! Everything truly exceeded our expectations. We are so happy with how everything turned out on the most magical day of our lives."

Alexandra & Ismael



"We loved the venue, the food and the preferred vendors recommended. I would absolutely with 100% confidence recommend The Kiva Club if you want to have your magical wedding with no hassle."

Parisa & Babak

"Everyone commented how stunning the whole wedding was and I know it wouldn't have been if we didn't have this amazing team by our side every step of the way."

Ana & Andrew



Meet the Team

What we do for you:

- ♥ Recommending, hiring and coordinating your vendors. We have a large network of preferred vendors with customizable packages created for you.
 - ♥ Designing your dream wedding from tabletops to event diagrams, menu tastings and bar package selection.
 - ♥ Helping you keep track of deposits and important financial due dates.
 - ♥ Creating a “day of” timeline and making vendors (and your bridal party) stick to it!
 - ♥ From setting up your décor until your departing for your honeymoon, we are by your side overseeing your most important day!
-



Sylvanna Anderson

Wedding & Event Director
Kiva Club Weddings

With over 250 weddings (and counting!) and 20 years of experience in the hospitality industry - from corporate events, fundraising galas, and milestone social occasions - Sylvanna found her true passion in wedding planning and coordination. To each event, she brings her attention to detail, unique sense of style and her knowledge of the latest industry trends. With her creativity and expertise, she is committed to assisting brides and their families to make their wedding stress-free & flawless.



Karie Johnson & Kathy Baggett

Ceremony & Reception Coordination
Thee Wedding & Event Warehouse

The ladies of Thee Wedding & Event Warehouse will make your wedding magical from the ceremony rehearsal to the reception! They will make sure your day is wonderful and stress-free by taking care of all the behind-the-scenes details on your special day so that you and your family can enjoy the day you envisioned. Your on-site coordinator will ensure an unforgettable affair that will exceed your expectations and leave a lasting impression for years to come.



Jessica Taylor

Wedding & Event Coordinator
Kiva Club Weddings

Jessica is passionately committed to ensure every couple's dream wedding comes to life at The Kiva Club! Her outgoing and bubbly personality make all our couples feel right at home. Her years of corporate event planning gave her a keen eye for details and organization. She will keep you up to date with payment and final count reminders, as well as, giving you advice from table arrangement layouts to signature drinks. Jessica has a deep love of weddings and will ensure everything goes perfectly the day of your wedding.



Ceremony Promenade

The grand Ceremony Promenade boasts dramatic views of the Bradshaw Mountains & manicured lawns of Trilogy's award-winning golf course.

Ceremony Lawns



West Lawn

The romantic West Lawn's mesquite trees and cascading waterfall will enchant your guests.

Ceremony Package

Ceremony Package Includes:

Ceremony Rehearsal & Coordination

30 Minute Ceremony

Dressing Rooms with Complimentary Bottle of Champagne
and Photo Access to Grounds (available Two Hours prior to Ceremony)

Choice of Ceremony Site: Ceremony Promenade or West Lawn

White Garden Chairs

Wrought Iron Four Post Arbor at Ceremony Promenade
or Wrought Iron Portable Arch for West Lawn

Altar Table with Choice of Linen Colors

White Organza Arch Draping

Crystal Chandelier

Lobby Greeter & Personalized Signage

Fruit Infused Water & Lemonade Station

Guest Book & Gift Tables

Under 100 Guests	\$1,000++
100-150 Guests	\$1,500++
151-200 Guests	\$2,000++

*The Ceremony Package must accompany a food & beverage event
provided by The Kiva Club. We offer only in-house catering & bar services.*

Ceremony Enhancements

Ceremony Wireless Microphone & Sound System \$300++

Sweetwater Strings Violin & Cello Duo starting from \$330++

Dressing Room Refreshments (Serves 10 Guests)

Imported & Domestic Cheeses Platter served with Crackers \$66++ per Platter

Crudit  Platter served with Vegetable Dip \$55++ per Platter

Fresh Fruit served with Cr me Fraiche Dip \$55++ per Platter

Assorted Wraps & French Fries; Roast Beef | Buffalo Chicken | Veggie

\$90++ per Platter

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



Tewa Ballroom

Offering dramatic views of the iconic foothills through 20 foot windows with Nano Infinity Doorways and equipped with a 2,200 square foot dance floor. Capacity of 200 Guests

Reception Venues



Event Lawns

Celebrate under the stars with your Reception on our Event Lawns surrounded by breathtaking mountain views, lush landscape & waterfalls.

Reception Package

Reception Package Includes:

5 Hours to include Cocktail Hour & Reception

Choice of Tewa Ballroom or Event Lawns (latest 12am for Indoor Receptions & 10pm for Outdoor Receptions to comply with Peoria Ordinance Laws)

Overnight Accommodations for Bride & Groom at Cibola Vista Resort and Preferred Room Rate for Wedding Guests

Dedicated "Day-Of" Coordinators to assist with Time Line, Floor Plan, Vendor Coordination & Decoration Set-Up

Head Table or Sweet Heart Table, 72" Round Guest Tables, Cake & Cocktail Tables

Choice of Floor Length Satin or Poly Cotton Linen and Napkins in 40 Shades

Choice of Chiavari Chair Finish and Pad or Poly Cotton Chair Covers with Satin Ties

Ballroom Draping with Twinkle Lights

Votive Candles, 10" Round Mirrors & Choice of Elegant Table Numbers

Tewa's 2,000 Square Foot Custom Dance Floor and Entertainment Table for DJ

Tewa's 9x12 Screen & LCD Projector with Complimentary Wireless Internet

The Reception Package must accompany a food & beverage event provided by The Kiva Club. We offer only in-house catering & bar services.

Reception Package Pricing

Reception Packages vary from \$2,250-\$4,500++ based on the season and number of guests attending wedding.

Wedding Minimums during Peak Season:

\$12,500 Friday/Sunday

\$15,000 Saturday

Wedding Minimums include Venue Rental, Food, Beverage, Enhancements & Preferred Vendor Packages. Peak Season months include March, October & November.

Special Summer pricing is available June through September. Receive up to

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

All Inclusive Wedding Packages

Leave the worries of wedding planning to us and enjoy your engagement with our All Inclusive Package! We have done all the research, contracting & vetting Preferred Vendors so you can have fun with your fiancé and bridal party!

All Inclusive Package Includes

Ceremony Package

Reception Package

Preferred Vendor Packages: Flowers, DJ & Photographer

Ocotillo or Senita Buffet Dinner Menu
(upgraded menu options available)

Custom Designed Wedding Cake

Floral Package

Bridal & Toss Bouquet

Four Bridesmaids Bouquets

Eight Boutonnieres

Four Corsages

Cake Flowers


Arch Spray

Custom Petal Aisle Runner

Aisle Chair Decorations: Beginning, Middle & End

Select Centerpieces for Reception Tables

Brides may also create own package with allotted amount



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

All Inclusive Wedding Packages

DJ Entertainment Package

Five and ½ Hours of Music Entertainment

Two Audio Systems

Custom Up-Lighting

Unlimited Personal Music Selections

Wireless & Lavalier Microphones

One Hour Music Consultation

Professional Master of Ceremony

Photography Package

Six Hours of Coverage with Two Photographers

Online Gallery

Final Edited Images via Download with Printing Rights

Package options vary per Photographer:

Option One;

10x10 Photo Book with Photo Cover or 16x24 Canvas Picture

Option Two;

Engagement Session, \$100 Print Credit or additional Hour

Pricing

Starting from:	Saturday	Friday/Sunday
75 GUESTS	\$14,853++	\$14,023++
100 GUESTS	\$16,607++	\$15,777++
125 GUESTS	\$17,863++	\$17,033++
150 GUESTS	\$19,687++	\$18,857++
175 GUESTS	\$21,596++	\$20,766++
200 GUESTS	\$23,851++	\$22,021++



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

Dinner Menus

The Award-winning, Fresh from the Kitchen, is the exclusive caterer of The Kiva Club. Chef Noelle Salinas, has created menus that are locally sourced and free of hormones, pesticides and additives to give your guests “a taste of perfection!”

The Buffet and Plated Dinner Menus include:

Complimentary Menu Tasting for Two

Two Butler-Passed Hors D'Oeuvres

One Salad with Dinner Rolls

Two Entrees for Buffet Menus

or Choice of Two Pre-Selected Entrees for Plated Menus

Two Accompaniments

Coffee, Iced Tea & Lemonade Beverage Station

Sparkling Wine Toast

Cake Cutting Service

Choice of China Pattern, Flatware & Stemware

Professionally Attired Servers

(Vegetarian, Vegan & Gluten Free Menu Selections Available)



FRESH FROM THE KITCHEN



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

Ocotillo Buffet Menu

Choice of Two Passed Appetizers

Caprese Skewers with Aged Balsamic Drizzle
Italian Sausage stuffed Mushrooms
Spinach and Basil Cheese Puffs
Feta and Caramelized Onion Tartlets

Garden Salad

Choice of Balsamic, Bleu Cheese, Italian, Raspberry or Ranch Dressing
Fresh Baked Dinner Rolls

Choice of One Chicken and One Pasta Entree

Chicken Mushroom Marsala
Chicken Piccata
Italian Grilled Chicken with Sun-Dried Tomato & Spinach Relish
Grilled Garlic Chicken with Creamy Parmesan Sauce
Penne Alfredo
Penne with Rustic Meat Ragu
Stuffed Ricotta & Spinach Shells
Three Cheese Tortellini with Red Bell Pepper Cream Sauce

Choice of Two Accompaniments

Garlic Mashed Potatoes
Oven Roasted Rosemary Garlic Red Potatoes
Sautéed Broccoli with Garlic
Sautéed Zucchini and Yellow Squash
Mixed Vegetable Medley

Beverage Station

Coffee & Iced Tea

\$59++ per Guest



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

Senita Buffet Menu

Choice of Two Passed Appetizers

Southwest Vegetable Empanadas
Beef Barbacoa Taquitos with Cilantro Crema
Artichoke & Roasted Red Bell Pepper Quesadilla Trumpets
Chipotle Chicken Wonton Cone

Garden Salad

Choice of Balsamic, Bleu Cheese, Italian, Raspberry or Ranch Dressing
Fresh Baked Dinner Rolls

Choice of One Protein & One Vegetarian Entree

Ancho Chili Rubbed Chicken with Pico de Gallo
Carnitas ~ Shredded Pork*
Marinated Green Chili Pork*
Seasoned Ground Beef Taco Style*
Traditional Chicken Fajitas with Peppers & Onions*
*served with Tortillas, Salsa, Lettuce, Cheese & Sour Cream
Cheese Enchiladas with Red Sauce
Green Chili and Cheese Tamales

Choice of Two Accompaniments

Cilantro Lime Rice
Spanish Rice
Refried Beans
Green Bean, Corn and Tomato Sauté

Beverage Station

Coffee & Iced Tea

\$59++ per Guest



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

Prickly Pear Buffet Menu

Choice of Two Passed Appetizers

Buffalo Chicken Phyllo Purses
Gorgonzola Crostinis with Pear Salsa
Bacon Wrapped Short Ribs
Beef Meatballs with a Sesame Ginger Glaze

Garden Salad

Choice of Balsamic, Bleu Cheese, Italian, Raspberry or Ranch Dressing
Fresh Baked Dinner Rolls

Choice of Two Entrees

Carving Station of Smoked Beef Brisket with Jus
Whiskey Apricot Barbecue Chicken
Spice Rubbed Slow Cooked Pulled Pork in a Tangy Barbecue Sauce
Grilled Pork Tenderloin with Bleu Cheese and Cranberry Relish

Choice of Two Accompaniments

Mac 'n Cheese
Loaded Mashed Potatoes
Potato Salad
Macaroni Salad
Green Beans
Mixed Vegetable Medley

Beverage Station

Coffee & Iced Tea

\$62++ per Guest



Saguaro Buffet Menu

Choice of Two Passed Appetizers

Mini Crab Cakes with Remoulade
Chili-Lime Chicken Kabobs with Cilantro Crema
Bacon Wrapped Bleu Cheese Stuffed Dates
Brie and Raspberry En Croute
Asparagus and Gruyere Quiche

Choice of One Salad with Fresh Dinner Rolls

Classic Garden Salad; Choice of Dressing
Caesar Salad; Crisp Romaine, Aged Parmesan, Garlic Butter Croutons
Spinach Salad; Cranberries, Red Onion, Feta Crumbles, Bacon Crumbles,
Caramelized Pecans and Poppy Seed Dressing

Choice of One Steak and One Chicken Entree

Carving Station of Herb Crusted Prime Rib with Aus Jus & Horseradish Cream
Sirloin Steak Medallions in a Mushroom Duxelle
Carving Station of Slow Roasted Peppercorn Roast Beef with Brandy Cream Sauce
Sherry Mushroom Grilled Chicken with Rosemary Reduction
Pesto Chicken Tuscano
Chicken Piccata

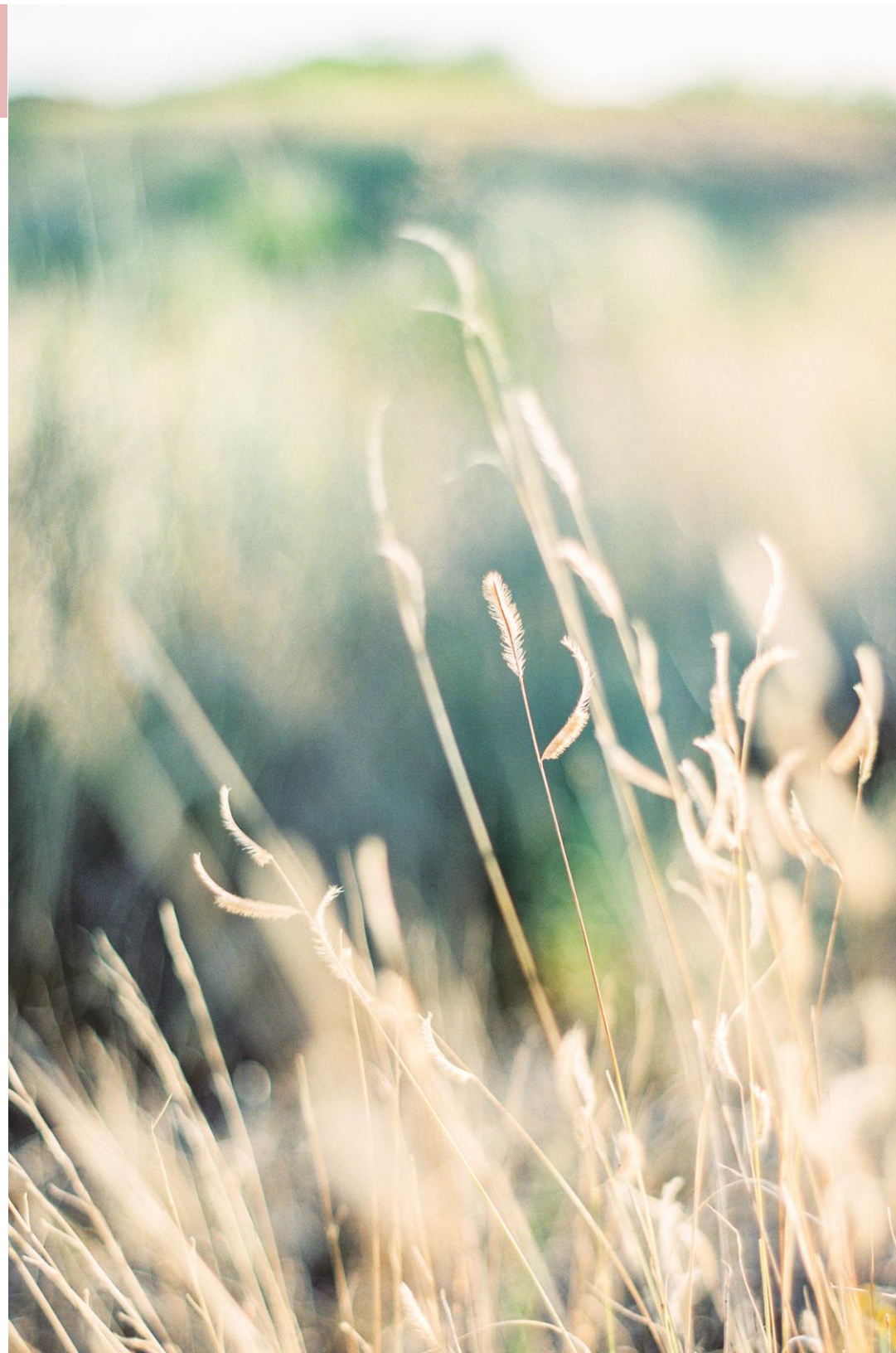
Choice of Two Accompaniments

Au Gratin Potatoes
Yukon Gold Mashed Potatoes
Oven Roasted Rosemary Garlic Red Potatoes
Mixed Vegetable Medley
Haricot Vert (French Beans)
Wild Rice Pilaf
Orzo Pasta with Feta Cheese, Baby Tomatoes and Fresh Herbs
Butternut Squash & Apple Casserole

Beverage Station

Coffee & Iced Tea

\$69++ per Guest



Agave Plated Menu

Choice of Two Passed Appetizers

Bacon Wrapped Scallops
Baby Shrimp Salad on Cucumber Rounds
Crispy Chicken & Lemongrass Spring Rolls with Asian Dipping Sauce
Brie, Pear and Almond Phyllo Purses

Choice of One Salad with Fresh Dinner Rolls

Classic Garden Salad; Choice of Dressing
Caesar Salad; Crisp Romaine, Aged Parmesan, Garlic Butter Croutons
Spinach Salad; Cranberries, Red Onion, Feta Crumbles, Bacon Crumbles, Caramelized Pecans and Poppy Seed Dressing

Choice of Two Entrees for Your Guests to Pre-Select

6 oz. Filet, prepared Medium, with Merlot Demi or a Peppercorn Cabernet
Roasted Salmon Filet with Maple Dijon Sauce
Sherry Mushroom Grilled Chicken with Rosemary Reduction
Chicken Pilliard with a Lemon, Caper, White Wine Sauce
Basil Infused Grilled Tuscan Chicken with Garlic Essence
Three Cheese Tortellini in Pesto Cream
Spinach & Goat Cheese Stuffed Portobello with Tomato Coulis

Choice of Two Accompaniments

Au Gratin Potatoes
Yukon Gold Mashed Potatoes
Oven Roasted Rosemary Garlic Red Potatoes
Wild Rice Pilaf
Haricot Vert and Carrot Sauté (French Green Beans)
Mixed Vegetable Medley
Butternut Squash & Apple Casserole

Beverage Station

Coffee & Iced Tea

\$72++ per Guest

(Duet Plated Dinner additional \$10++ per Guest)



Displays or Late Night Snacks

Make Your Own Slider Station

Brioche Bun, Angus Beef Grilled Sliders, Heirloom Tomatoes, Shredded Lettuce, Cheeses, Condiments, Caramelized Onions, Spicy Mushrooms \$6.75++ per piece

Mash Potato Bar

Yukon Gold Mashed Potatoes, Chives, Cheddar Cheese, Bacon Crumbles & Sour Cream ~ served in a Martini Glass \$6.25++ per Guest

Make Your Own Nacho Bar

Tortilla Chips, Queso Dip, Pico de Gallo, Sour Cream, Shredded Lettuce, Seasoned Chicken or Beef, Black Bean Salsa \$10++ per Guest

Imported & Domestic Cheese & Cracker Display, Fresh Fruit with Crème Fraiche, or Crudités Platter with Vegetable Dip
\$6.25++ per Guest

Wedding Cake or Desserts

Custom Designed Three-Tiered Wedding Cake

Dark Chocolate | Milk Chocolate | Chocolate Almond | Chocolate Fudge
Chocolate Hazelnut | Chocolate-Chocolate Chip | Vanilla Chocolate Chip
French Vanilla | Classic White | White Almond | Cherry Almond | Yellow Pound
Yellow Marble | Butter Yellow | Banana | Marble | Spice | Pumpkin | Coconut
Peanut Butter | Pina Colada | Pineapple | Red Velvet | Carrot | Pistachio | Macadamia
Cheesecake | Tiramisu | Hummingbird | Tangy Lemon | Orange
Starting from \$5.50++ per guest

Dessert Bar

Éclairs | Cannoli's | Mini Pecan Pies | Mini Apple Pies | Chocolate Covered Strawberries
Lemon Bars | Cookies | Brownies | Mini Cupcakes | Fruit Tart | Truffles
S'mores | Baklava cups | Turnovers | Cheesecake Bites with choice of mix-ins or fruit
starting from \$6.25++ per Guest (Selection of 5 Dessert)

Small Wedding Cake & Dessert Bar

The best of both worlds! Custom designed Two-Tiered Wedding Cake
with selection of Miniature Desserts
\$6.25++ per Guest



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

Reception Enhancements

Linen:

Specialty Linens starting from \$20++ per Linen

Sequin Linen starting from \$50++ per Linen

Table Runners starting at \$4.50++ per Runner

Tabletop:

Charger Plates starting from \$3.20++ per Charger

Upgraded China Packages starting at \$.50++ per piece

Specialty Chairs:

Tuscan Café Chairs, Farmhouse Antique Chairs, & Vineyard Chairs \$10++ per Chair

Chameleon Fanfare Chair \$12++ per Chair

Love Seats & Couches starting from \$120++

Chairs & Benches starting from \$16++

Ballroom Lighting

Ballroom Up Lights starting from \$200++ for 8 Lights

Complete Ballroom Lighting Package \$1,315++

Outdoor Enhancements

Outdoor Parquet Dance Floor starting from \$352++

Descanso Wooden Tables \$70++ per Table

Bistro Lighting starting from \$525++

Vendor Packages:

Photo Booth Packages starting from \$595++

Videography Packages starting from \$1,500++

Shuttle Services starting from \$290++

Valet Parking Packages starting from \$530++

Alvea Spa Packages:

Bridal Make-Up starting from \$125++

Bridal Hair starting from \$75++

Bridal Party Make-Up starting from \$60++

Bridal Party Hair starting at \$50++



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

Bar Packages

Trilogy's Alcohol Policy

All Alcohol, Professional Bartenders & Security must be provided by Trilogy's Kiva Club. Our liquor license does not permit outside alcohol.

Bartender & Security Fee

\$300++ Per Bartender & Security

Recommend One Bartender & Two Security Guards per 75 Guests

Additional \$150++ for 3rd Bartender & Security Guard over 150 Guests

Includes fully stocked Bar for Cash Bar Service

Hosted Beverage Batches

Pre-select large quantities of your favorite beverages, such as, Draft Beer, Cases of Wine or Signature Drinks to host for your guests.

	<u>Domestic</u>	<u>Imported Craft</u>	<u>Wines</u>
½ Barrel;	\$350++	\$450++	\$336++ per Case
Slim Quarter;	\$175++	\$225++	

Frozen Blended Drinks

\$450++

Margaritas: Traditional | Strawberry | Peach | Mango | Prickly Pear

Daiquiris: Strawberry | Coconut Pineapple | Coconut Orange

Pina Coladas: Strawberry | Mango | Orange | Pina Rita

Create Your Own: Sangria Slushies | Frozen Mojitos | Irish Kahlua Frozen Coffee

Signature Drinks

\$35++ per Pitcher

Blushing Bride | Handsome Hubby | Royal Wedding Punch | Honeymoon Cocktail

Bellini's | Tennessee Twist | White Peach Sangria | Ruby Red Sangria

Create Your Own

Non-Alcoholic Beverages

\$2++ per Soft Drink & Bottled Water

\$5++ per Guest for Unlimited Hosted Soft Drinks & Bottled Water



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

Hosted Bar Selections

Hosted by Consumption

At your discretion, you can pre-arrange a certain dollar amount towards a hosted bar on consumption.

	Club	Select	Premium
VODKA	\$7++ per Drink Absolut & Flavored Vodkas	\$8++ per Drink Ketel One	\$9++ per Drink Grey Goose
GIN	Tanqueray	Beefeater	Bombay Sapphire
TEQUILA	Jose Cuervo	Patron Silver	Patron Anejo
WHISKEY	Seagrams 7	Southern Comfort	Crown Royal
RUM	Captain Morgan	Malibu	Barcardi Silver
SCOTCH	Dewar's White Label	Johnny Walker Black	Glenlivet-12 Year
BOURBON	Jim Beam	Jack Daniels	Knob Creek

Domestic Beer	Imported Craft Beer
\$5++ per Bottle Budweiser Bud Light Coors Light Michelob Ultra	\$6++ per Bottle Corona Dos Equis Lager Stella Artois Blue Moon Four Peaks-Kilt Lifter Stone IPA

Club White & Red Wines

Sycamore Lane by Trinchero Family Estates ; \$7++ per Glass | \$28++ per Bottle
Chardonnay | Pinot Grigio
Cabernet Sauvignon | Merlot | Pinot Noir

Hosted Per Guest, Per Hour

Hosted Bars include soft drinks, bottled water, wine, beer & mixers.

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
WINE & BEER	\$9++ per Guest	\$15++ per Guest	\$21++ per Guest	\$27++ per Guest
CLUB	\$11++ per Guest	\$18++ per Guest	\$25++ per Guest	\$32++ per Guest
SELECT	\$12++ per Guest	\$20++ per Guest	\$28++ per Guest	\$36++ per Guest
PREMIUM	\$14++ per Guest	\$23++ per Guest	\$32++ per Guest	\$41++ per Guest



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

Preferred Vendors

Bridal Salons

Bella Lily Bridal (623) 825-4496
brenda@bellalilybridal.com

Ivory Row (623) 328-9180
info@ivoryrowbridal.net

Catering

Fresh From The Kitchen (602) 694-2878
info@freshfromthekitchenllc.com

Ceremony Music

Sweetwater Strings (480) 388-2977
sweetwaterstrings@yahoo.com

DJ's

All American DJ (602) 697-7226
info@allamericandj.com

Curtis Whipple (480) 251-3018
curtis@curtiswhipple.com

Infinity Entertainment (623) 910-9295
infinityent@cox.net

Push Play Entertainment (602) 741-9084
dj@pushplaye.com

Florists

Crazy Daisies Flowers (623) 210-2037
getacrazydaisy@gmail.com

Flowers by Jodi (602) 264-6932
flowersbyjodi@yahoo.com

Rita's Floral Designs (602) 864-8939
rfdesigns@qwestoffice.net

Table Tops, Etc. (602) 252-2966
melissa@tabletopsetc.net

Thee Wedding & Event Warehouse (623) 536-0995
jacque@theeweddingwarehouse.com

Two Lemons in Love (480) 797-0762
twolemonsinlove@gmail.com

Hotel

Cibola Vista Resort (321) 354-6130
ryan.galbraith@bluegreenvacations.com

Invitations

Page + Parcel (602) 999-0872
jill@pageandparcel.com

Posh Invitations (602) 295-2709
info.poshinvitations@gmail.com

Lighting

Divinity Event Lighting (480) 307-7966
jaimedivinityeventlighting.com

Linens & Rentals

Classic Party Rentals (602) 232-9900
jvansky@classicpartyrentals.com

Fabulous Linens (602) 793-9119
tamikohunter03@yahoo.com

Vintage Chic (480) 254-4770
rentvintagechic@gmail.com

Photographers

Amanda Cromer Photography (623) 688-3447
hello@amandacromer.com

Annalise Marie Photography (480) 444-6083
annalisedmariephotography@gmail.com

AZ Photos (480) 275-4526
pat@azphotos.net

Cyndi Hardy Photography (623) 640-4114
cyndi@cyndihardy.com

Jessica Q Photography (602) 503-6414
jessicaqwong@gmail.com

Lia's Photography (602) 709-5784
lilianakova@yahoo.com

Steponme Photography (480) 663-3490
bookings@steponmephoto.com

Photo Booth

Crazy Shotz (602) 487-7066
crazyshotzbooth@gmail.com

Infinity Entertainment (623) 910-9295
infinityent@cox.net

Transportation

Execucar (602) 232-4659
helder@execucar.com

The Driver Provider (602) 453-0001 Ext. 1301
DianeV@driverprovider.com

Mountain View Limousine (623) 875-3522
mtnview.limos@cox.com

Tuxedo Rental

Mr. Formal (916) 759-0318
mrsformal1@gmail.com

Videography

Blue Eyes Productions (630) 921-1678
info@blueeyesproductions.com

Legacy High Definition (602) 312-8505
info@legacyhdv.com

Salted Paper Films (480) 406-9251
Hello@saltedpaperfilms.co

Wedding Cakes & Desserts

A Bake Shop (602) 274-2253
info@abakeshop.com

Frosted Art (480) 703-0657
cakesbyelizabeth@cox.net

My Goodness Cakes (602) 861-4711
brian@mygoodnesscakes.com

Silver Rose Bakery (623) 499-2222
silverrosebakery@gmail.com

Terms & Conditions

Security Deposits & Schedule of Payments

The amount of \$1,500 for A La Carte Wedding Package or \$2,500 for the All-Inclusive Wedding Package, is required to reserve your date. The initial deposit is non-refundable.

Deposits will be required by the following payment schedule:

60 Days prior to Wedding ~ 50% of Balance Due

30 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.

Sales Taxes & Gratuities

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

All prices are subject to 9.1% sales tax.

Cancellation

In the event of a cancellation, the security deposit and any partial payments will not be refunded and the following sliding scale will apply as liquidation damages:

Date of signing to 90 days prior to the event are charged 25% of the total.

89 to 60 days prior to the event are charged 50% of the total.

59 to 15 days prior to the event are charged 75% of the total.

Within 14 days of the event are charged 100% of the total.

Any cancellations or adjustments to the Preferred Vendors wedding package will be between the Vendor & signing party. All vendors are independent contractors; Trilogy does not assume any responsibility for their performance or contractual obligation made with the wedding party.

All Inclusive Packages are not subject to Vendor removal.

Food & Beverage

Menu tastings will be held monthly at Fresh from the Kitchen. A complimentary tasting for bride & groom may be arranged for definite business. Additional guests, tastings or private tasting requests are \$25++ per Guest. No outside food items will be prepared, served or stored in or on premise refrigeration. Due to health department regulations, no food of any kind, except specialty desserts or wedding cake, may be brought on or leave Trilogy's property after the wedding. A guest guarantee is required two weeks prior to wedding. The guaranteed number is not subject to reduction.

Trilogy's Kiva Club must provide all beverages as required on our Maricopa County Liquor License. Any alcohol brought in by the bride, groom or guest will be confiscated.

Corkage Fees are respectfully declined. Proper identification is always required for all guests who are of legal drinking age. Trilogy reserves the right to discontinue service to any and/or all guests. No shots will be served.

Time Limit of Event Packages

Ceremony & Reception Packages have a time limit of 9 1/2 hours to include;

One hour for Ceremony Rehearsal

Two hours in Dressing Room with access to grounds for Photos

Five 1/2 hours from Ceremony start time until end of the Reception

One hour for Tear Down.

If additional time is required, arrangements must be made with Catering Department two weeks prior to the event at \$500 per Hour.

Decorations

All decorations must meet with the approval of Trilogy's Wedding Coordinators. Fireworks & Chinese lanterns are not permitted on property. Sparkler Grand Exits may be used on outdoor patios. Confetti will incur a cleaning fee of \$250++. D.I.Y

Centerpieces must be assembled prior to coordinate set-up.





Directions

From East Valley

Take the Loop 101 North/West to 75th Avenue
Exit right (North) on 75th Avenue and proceed to Deer Valley Road
Turn left (West) on Deer Valley Road and proceed to Lake Pleasant Highway
Turn right (North) on Lake Pleasant Highway and proceed to Happy Valley Road
Turn left (West) on Happy Valley Road and proceed until you see
the main entrance to Trilogy
Turn left (South) into Trilogy at Vistancia and approach the Welcome Gate

From West Valley (Loop 101)

Take the Loop 101 North to Union Hills Drive
Exit left (West) on Union Hills Drive and proceed to 83rd Avenue
Turn right (North) on 83rd Avenue, which becomes Lake Pleasant Highway
Follow Lake Pleasant Highway to Happy Valley Road
Turn left (West) on Happy Valley Road and proceed until you see
the main entrance to Trilogy
Turn left (South) into Trilogy at Vistancia and approach the Welcome Gate

From West Valley (I- 17)

Take the Loop 303/Cotton Lane North to Happy Valley Road
Turn left (West) on Happy Valley Road and proceed until you see
the main entrance to Trilogy
Turn left (South) into Trilogy at Vistancia and approach the Welcome Gate

Trilogy at Vistancia's Kiva Club
27980 North Trilogy Boulevard, Peoria, AZ 85383
office 623.215.6260 | fax 623.215.6298 | weddingsatvistancia.com