





## 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 Chloe Prosecco and Photo Access to Grounds (available up to Four 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

Lobby Greeter & Personalized Signage

Fruit Infused Water & Lemonade Station

Guest Book & Gift Tables



\$2,000++

The Ceremony Package must be accompanied by the Reception Package & dinner menus provided by The Kiva Club. The Kiva Club only offers in-house catering & bar services.

## Dressing Room Refreshments

### Dressing Room Refreshments (Serves 10 Guests)

Imported & Domestic Cheese Platter with Seasonal Fresh Fruit \$75++ per Platter

Vegetable Crudit  Platter with Ranch Dressing  
\$50++ per Platter

Assorted Wraps & Potato Chips; Turkey, Ham & Swiss | Buffalo Chicken | Caesar  
\$75++ per Platter

Additional Bottle of Chloe Prosecco \$28++ per Bottle

Domestic Bottled Beer \$5++ | Imported Bottled Beer \$6++

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

# 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 Timeline, Floor Plan, Vendor Coordination, Decoration Set-Up & Tear Down
- Head Table or Sweetheart 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
- Choice of China Plate Pattern, Flatware & Stemware
- 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 varies between \$1,500++ to \$4,000++ based on number of guests and season of wedding. The Reception Package must be accompanied by dinner menus provided by The Kiva Club. The Kiva Club only offers in-house catering & bar services.

## Outdoor Reception Enhancements

- Dance Floor starting from \$388++
- Descanso Wooden Tables \$64++ per Table (Includes Linen Credit)
- Bistro Lighting starting from \$565++
- (Tent options available depending on size of anticipated guest count)

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 220 Guests.

## Reception Venues



## Event Lawns

Celebrate under the stars with your Reception on our Event Lawns surrounded by breathtaking mountain views, lush landscape & waterfalls. Capacity of 300 Guests.

# 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. The All-Inclusive Package can be customized to add or remove various preferred vendor packages to create the wedding of your dreams.

## All Inclusive Package Includes

Wedding Ceremony & Reception Packages

(Outdoor Wedding Reception includes Bistro Lighting & Dance Floor)

Preferred Vendor Packages: Florals, DJ Entertainment & Photography

Ocotillo or Senita Buffet Menu

(Upgraded menu options for Prickly Pear, Saguaro or Agave available)

Fully Stocked Cash Bar with Bartenders and Security

Custom Designed Three-Tiered Wedding Cake

or Small Wedding Cake & Dessert Bar

(Additional Vendor Enhancements available;  
Ceremony Strings, Photo Booth & Videography)

## 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)



# All Inclusive Wedding Packages

## Push Play Entertainment DJ Package

Two-Man Team with Emcee & DJ

6 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 Spotting

Personalized Consultation, Timeline Coordination & Customized Playlists

Video DJ Package with Live Instagram Feed of Photos from your Hashtag

## 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:	Indoor Reception	Outdoor Reception
75 GUESTS	\$17,638++	\$18,685++
100 GUESTS	\$19,135++	\$20,288++
125 GUESTS	\$20,711++	\$22,142++
150 GUESTS	\$22,210++	\$24,051++
175 GUESTS	\$23,936++	\$26,108++
200 GUESTS	\$25,433++	\$27,750++
Up to 300 Guests for Outdoor Reception Capabilities		



# Ocotillo Buffet Menu

## Choice of Two Passed Hors D'Oeuvres

Fontina Arancini with Fire Roasted Red Pepper Aioli  
Mozzarella Stuffed Meatballs with Marinara Sauce  
Caprese Skewers with Aged Balsamic Drizzle  
Florentine Stuffed Mushrooms  
Classic Tomato Bruschetta



## Choice of One Salad served with Focaccia Bread

Garden; Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Choice of Dressing; Balsamic, Blue Cheese, Italian, Raspberry or Ranch  
Caesar; Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing



## Choice of One Chicken & One Pasta Entree

Chicken Mushroom Marsala  
Chicken Piccata with Lemon-Caper Butter Sauce  
Chicken Parmesan topped with Marinara, Mozzarella & Parmesan  
Basil Grilled Chicken with Roasted Artichokes, Wilted Spinach, Candied Tomatoes & Sun-Dried Tomato Goat Cheese Cream  
Mushroom Ravioli with Alfredo, Roasted Tomatoes, Fresh Herbs & Truffle Oil  
Short Rib Ragù with Pappardelle & Pecorino-Romano  
Three Cheese Tortellini tossed in Alla Vodka Sauce  
Penne Pasta with Grilled Asparagus, Roasted Bell Peppers, Sicilian Tomato Pesto & Shaved Parmesan Cheese



## Choice of Two Accompaniments

Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Basil Cream Scalloped Potatoes  
Roasted Broccoli with Garlic & Balsamic Reduction  
Rustic Grilled Vegetables



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

\*\$68++ per Guest

(\*Menu included in All Inclusive Wedding Package)



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 Hors D'Oeuvres

Habanero & Honey Shrimp Skewers with Citron Dipping Sauce  
Beef Barbacoa Taquito with Salsa Verde Cruda  
Chicken & Prickly Pear Flautas  
Chipotle Chicken Wonton Cones  
Black Bean Empanadas



## Choice of One Salad or Traditional Chips & Salsa

Garden; Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Choice of Dressing; Balsamic, Blue Cheese, Italian, Raspberry or Ranch  
Southwestern Caesar; Romaine, Pico de Gallo, Black Beans, Pepitas, Tortilla Strips & Chipotle Ranch Dressing



## Choice of Two Entrees

Ancho-Maple Glazed Seasonal White Fish Tacos with Grilled Pineapple-Melon Salsa  
Shredded Beef Tamales with Ranchero Sauce  
Pork Carnitas served with Flour Tortillas, Onion, Cheddar & Jack Cheese & Pico de Gallo  
Chicken Fajitas served with Flour Tortillas, Roasted Onions, Peppers, Cilantro & Lime  
(Upgrade to Carne Asada \$2++ per Guest)  
Cheese Enchiladas with New Mexico Red Chili Sauce



## Choice of Two Accompaniments

Cilantro Lime Rice  
Refried Beans  
Black Beans with Roasted Corn, Bell Peppers & Cilantro  
Calabacitas (Mexican Style Zucchini)  
Elotes (Grilled Mexican Street Corn)



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

\*\$68++ per Guest

(\*Menu included in All Inclusive Wedding Package)



# Brickly Pear Buffet Menu

## Choice of Two Passed Hors D'Oeuvres

Chicken & Waffles with Hot Maple Syrup  
Pulled Pork Sliders with Southern BBQ Sauce, Classic Slaw  
Braised Short Rib on Grilled Polenta Cake with Tomato Jam & Demi-Glace  
Southern Corn Cakes with Cajun Shrimp & Smoked Paprika Aioli  
Traditional Southern Deviled Eggs



## Choice of One Salad served with Corn Bread & Honey Butter

Garden; Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons  
& Choice of Dressing; Balsamic, Blue Cheese, Italian, Raspberry or Ranch  
Southern Peach; Spinach & Arugula, Roasted Peaches, Dried Apricots, Cucumbers, Crispy  
Tabasco Onions, Sunflower Seeds & Citrus-Balsamic Vinaigrette



## Choice of One Beef and One Poultry Entree

Smoked Beef Brisket Carving Station  
Honey-Maple Glazed Pork Loin with Apple Compote & Bourbon Pecan Sauce  
Sweet Tea Braised Pork Belly with Pomegranate Glaze  
Honey-Pepper Roasted Chicken, Charred Cherry Tomatoes & Chardonnay Butter Sauce  
Fine Fried Chicken with Honey Hot Sauce



## Choice of Two Accompaniments

Smoked Cheddar Au Gratin Potatoes  
Loaded Mashed Potatoes  
Green Chili Mac N Cheese  
Cheddar Corn Casserole  
Green Beans, Bacon & Crispy Onions



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

\$72++ per Guest

(Upgrade of \$4++ per Guest in All Inclusive Wedding Package)



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

# Saguaro Buffet Menu

## Choice of Two Passed Hors D'Oeuvres

Crispy Pork Belly with Asian Glaze  
Maryland Crab Cakes with Remoulade  
Coconut Shrimp with Orange-Chili Marmalade  
Walnut Chicken with Sage Maple Syrup  
Brie, Pear & Almond Phyllo Purse



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

Classic Garden; Romaine & Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Choice of Dressing; Balsamic, Blue Cheese, Italian, Raspberry or Ranch  
Caesar; Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing  
Spinach Salad; Goat Cheese, Sliced Apples, Cucumbers, Dried Currants, Candied Walnuts & Berry Vinaigrette



## Choice of One Beef & One Poultry Entree

Carving Station of Herb Crusted Prime Rib with Aus Jus & Horseradish Cream  
Carving Station of Roast Beef with Sauce Diane or Au Poivre Sauce  
Porcini Crusted Filet Medallions with Wild Mushrooms & Cabernet Demi-Glace  
Stuffed Chicken Florentine; Creamy Goat Cheese, Caramelized Onions & Wilted Spinach  
Chicken Saltimbocca; Topped with Prosciutto, Provolone, Wilted Spinach & Marsala Demi  
Salmon Lemon Beurre Blanc \$6++ per Guest Upgrade



## Choice of Two Accompaniments

Au Gratin Potatoes  
Whipped Yukon Gold Mashed Potatoes  
Truffle Macaroni and Cheese  
Crispy Brussel Sprouts, Brown Butter & Bacon  
Green Bean Almandine  
Market Vegetable Medley



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

\$80++ per Guest

(Upgrade of \$12++ per Guest with All Inclusive Wedding Package)



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

# Agave Plated Menu

## Choice of Two Passed Hors D'Oeuvres

Cilantro-Lime Prawn Skewers with Patron Aioli

Brown-Sugar Glazed Bacon Wrapped Scallops

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

Crispy Chicken & Lemongrass Spring Rolls with Asian Dipping Sauce

Hawaiian Pork, Goat Cheese & Roasted Peach Marmalade on Fried Wonton



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

Caesar; Romaine, Parmesan Cheese, Croutons & Classic Caesar Dressing

Sonoma Salad; Baby Greens, Strawberries, Pecans, Feta with a Poppy-Seed Dressing

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



## Choice of Two Entrees for Your Guests to Pre-Select

Surf & Turf; 4oz. Filet topped with Buttered Crab or Shrimp & Hollandaise

Filet & Chicken Duo; 3oz. Porcini Crusted Filet Medallion, Red Wine Demi-Glace

& Creamy Velouté Herb Roasted Chicken

6 oz. Filet, prepared Medium, with Red Wine Demi-Glace or Brandy Peppercorn Sauce

Slow Braised Short Ribs, Tomato Jam, Crispy Onions & Demi-Glace

Roasted Salmon over Cauliflower Puree, White Wine Dill Cream Sauce

Crab Crusted Scallops, Roasted Garlic Lemon Butter & Crispy Prosciutto

Chicken Paillard; Breaded Chicken, Braised Artichokes, Frisee, Charred Lemon,

Truffle Aioli & Roasted Garlic

Stuffed Chicken Breast, Spinach, Candied Tomatoes, Prosciutto, Caramelized Onion

& Boursin Cheese Cream

Roasted Vegetable Napoleon



## Choice of Two Accompaniments

Au Gratin Potatoes

Boursin Mashed Potatoes

Roasted Garlic & Herb Fingerling Potatoes

Grilled Asparagus

French Green Bean & Carrot Bundle

Market Vegetable Medley



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

\$86++ per Guest

(Upgrade of \$18++ per Guest with All Inclusive Wedding Package)



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

# Menu Enhancements

## Children's Menu (Under 10)

Chicken Fingers  
Cheeseburger Sliders  
Macaroni & Cheese  
Cheese Quesadilla

All Entrees served with French Fries & Fruit Cup

50% of Adult Menu Price



## \*Custom Designed Three-Tiered Wedding Cake

Starting from \$6++ per guest

### \*Small Wedding Cake & Dessert Bar

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

Starting from \$6.95++ per Guest

### Miniature Dessert Bar

(Selection of 5 Dessert)

starting from \$7.50++ per Guest



## Late Night Snacks

Select One for \$7++ per Guest

### French Fry Bar

Garlic Sidewinders, Classic Truffle-Parmesan, & Cinnamon Sweet Potato

### Nacho Bar

Tortilla Chips with Queso Dip, Traditional Salsa & Guacamole Dip

### Pretzel Station

Bavarian Pretzels with Guinness Pub Cheese Dip

(\*Dessert included in All Inclusive Wedding Package)



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# Bar Packages

## Bartender & Security Fee

\$300++ for Bartender & Security

Recommend One Bartender & Two Security Guards per 75 Guests  
Additional \$150++ for 3<sup>rd</sup> Bartender & Security Guard over 150 Guests  
Includes fully stocked Bar for Cash Bar Service



## On Consumption

At your discretion, you can pre-arrange a dollar limit towards a hosted bar based on consumption. All beverages consumed will be charged to Hosts final invoice.

## Hosted Price Per Drink

Domestic Beer | \$5++

Imported Beer | \$6++

Club Wines | \$7++

Club Cocktail | \$7++

Call Cocktail | \$8++

Premium Cocktail | \$9++

Soft Drinks | \$2++

Bottled Water | \$2++



## Hosted Beverage Batches

Pre-Select large quantities of your favorite beverages to host for your guests.

## Draft Beers

Domestic Beer Slim ¼ | \$175++ or ½ Barrel | \$350++

Imported Beer Slim ¼ | \$225++ or ½ Barrel | \$450++

## Chloe Wine Collection

Per Bottle | \$28++ or Per Case | \$336++

## Frozen Blended Bar

Two Barrels (12 Gallons) | \$450++



## Tableside Wine Service with Chloe Wine Collection

\$9++ per Guest

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



# Beer, Wine & Blended Bar

## Chloe Wine Collection

Chardonnay | Pinot Grigio | Prosecco | Rose  
Cabernet Sauvignon | Merlot | Pinot Noir | Red Blend



### Domestic

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite

### Imported

Angry Orchard  
Blue Moon  
Corona  
Dos Equis Lager  
Four Peaks Kilt Lifter  
Stella Artois  
Voodoo Ranger



## Frozen Blended Drinks

(Choice of Two)

<u>Margaritas</u>	<u>Daiquiris</u>	<u>Pina Coladas</u>
Traditional	Strawberry	Classic
Strawberry	Coconut-Pineapple	Mango
Peach	Beachcomber	Strawberry
Mango	Banana	Watermelon
Prickly Pear		



## Included Non-Alcoholic Beverages

Unlimited Soft Drinks  
Bottled Water

\$9++ per Guest for first hour  
\$6++ per Guest for each additional hour



Guests under 21 years of age will be charged \$5++ per guest for unlimited non-alcoholic beverages.



# Shaken' Not Stirred

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

## Club Liquor Selections

Tito's Handmade Vodka  
Beefeater Gin  
Jose Cuervo Silver Tequila  
Seagrams 7 Whiskey  
Bacardi Silver Rum  
Dewar's White Label Blended Scotch  
Jim Beam Kentucky Straight Bourbon  
\$11++ per Guest for first hour  
\$7++ per Guest for each additional hour



## Call Liquor Selections

Absolut Vodka  
Tanqueray London Dry Gin  
Herradura Silver Tequila  
Jack Daniels Tennessee Whiskey  
Captain Morgan Spiced Rum  
Johnny Walker Black Label Scotch  
Knob Creek Kentucky Straight Bourbon  
\$12++ per Guest for first hour  
\$8++ per Guest for each additional hour



## Premium Liquor Selections

Grey Goose Vodka  
Bombay Sapphire London Dry Gin  
Patron Silver Tequila  
Crown Royal Whiskey  
Mount Gay Rum  
Glenlivet Single Malt 12 Year Scotch  
Maker's Mark Kentucky Straight Bourbon  
\$14++ per Guest for first hour  
\$9++ per Guest for each additional hour



# Preferred Vendors

## Bridal Salons

Bella Lily Bridal (623) 825-4496  
[brenda@bellalilybridal.com](mailto:brenda@bellalilybridal.com)

Ivory Row (623) 328-9180  
[info@ivoryrowbridal.net](mailto:info@ivoryrowbridal.net)

## Cakes & Desserts

\*Abbie Cakes Custom Cakes (602) 842-1941  
[abbie.cakesco@gmail.com](mailto:abbie.cakesco@gmail.com)

\*Frosted Art (480) 703-0657  
[cakesbyelizabeth@cox.net](mailto:cakesbyelizabeth@cox.net)

\*Silver Rose Bakery (623) 499-2222  
[silverrosebakery@gmail.com](mailto:silverrosebakery@gmail.com)

## Ceremony Music

Sweetwater Strings (480) 388-2977  
[sweetwaterstrings@yahoo.com](mailto:sweetwaterstrings@yahoo.com)

## DJ Entertainment

\*Push Play Entertainment (602) 741-9084  
[dj@pushplaye.com](mailto:dj@pushplaye.com)

## Florists

\*Flowers by Jodi (602) 264-6932  
[flowersbyjodi@yahoo.com](mailto:flowersbyjodi@yahoo.com)

\*Rita's Floral Designs (602) 864-8939  
[rfdesigns@qwestoffice.net](mailto:rfdesigns@qwestoffice.net)

\*TWW Events Fabulous Flowers (623) 764-1665  
[jac@twwevents.com](mailto:jac@twwevents.com)

## Invitations

Page + Parcel (602) 999-0872  
[jill@pageandparcel.com](mailto:jill@pageandparcel.com)

## Lighting

\*Divinity Event Lighting (480) 307-7966  
[jaime@divinityeventlighting.com](mailto:jaime@divinityeventlighting.com)

## Linens & Rentals

\*Butterfly Events (623) 866-2675  
[info@butterflyeventsonline.com](mailto:info@butterflyeventsonline.com)

\*Bright Event Rentals (602) 232-9900  
[jvansky@bright.com](mailto:jvansky@bright.com)

\*Fabulous Linens (602) 793-9119  
[tamikohunter03@yahoo.com](mailto:tamikohunter03@yahoo.com)

## Officiant

Ethan Pope (623) 561-3618  
[ethanpope@ccv.church](mailto:ethanpope@ccv.church) (Fridays and Sundays only)

Reverend Giovanni (602) 329-8782  
[info@revgiovanni.com](mailto:info@revgiovanni.com)

Joyful Unions (602) 340-8210  
[liz.obrien.az@gmail.com](mailto:liz.obrien.az@gmail.com)

## Photographers

\*Amanda Cromer Photography (602) 688-3447  
[hello@amandacromer.com](mailto:hello@amandacromer.com)

\*Annalise Marie Photography (480) 444-6083  
[annalisesmariephotography@gmail.com](mailto:annalisesmariephotography@gmail.com)

\*Poppysseed Photography (480) 861-6386  
[poppysseedphotography@yahoo.com](mailto:poppysseedphotography@yahoo.com)

\*Cyndi Hardy Photography (623) 640-4114  
[cyndi@cyndihardy.com](mailto:cyndi@cyndihardy.com)

\*Jen Jinkens Photography (847) 224-6451  
[jenjinkensphotos@gmail.com](mailto:jenjinkensphotos@gmail.com)

\*Jessica Q Photography (602) 503-6414  
[jessicaqwong@gmail.com](mailto:jessicaqwong@gmail.com)

\*Lia's Photography (602) 503-8019  
[liliyanakova@yahoo.com](mailto:liliyanakova@yahoo.com)

\*Steponme Photography (480) 663-3490  
[bookings@steponmephoto.com](mailto:bookings@steponmephoto.com)

\*All Inclusive Wedding Vendors

## Photo Booth

Crazy Shotz (602) 487-7066  
[crazyshotzbooth@gmail.com](mailto:crazyshotzbooth@gmail.com)

Cruisin' Photo Bus (480) 828-5656  
[cruisinphotobus@gmail.com](mailto:cruisinphotobus@gmail.com)

Pixster Photo Booths (888) 668-5524 ext. 203  
[dave@pixsterphotobooth.com](mailto:dave@pixsterphotobooth.com)

Steponme Photography (480) 663-3490  
[bookings@steponmephoto.com](mailto:bookings@steponmephoto.com)

## Resort

\*Cibola Vista Resort (321) 354-6130  
[ryan.galbraith@bluegreenvacations.com](mailto:ryan.galbraith@bluegreenvacations.com)

## Transportation

All Aboard America (480) 222-6940  
[lchafin@allaboardamerica.com](mailto:lchafin@allaboardamerica.com)

Execucar (602) 232-4659  
[helder@execucar.com](mailto:helder@execucar.com)

Mountain View Limousine (623) 875-3522  
[mtnview.limos@cox.com](mailto:mtnview.limos@cox.com)

## Tuxedo Rental

Mr. Formal (916) 759-0318  
[mrsformal1@gmail.com](mailto:mrsformal1@gmail.com)

## Videography

Blue Eyes Productions (630) 921-1678  
[info@blueeyesproductions.com](mailto:info@blueeyesproductions.com)

Chris Smith (859) 609-3914  
[cwsm1028@gmail.com](mailto:cwsm1028@gmail.com)

Normscar Video Productions (602) 390-7443  
[normscarvideo@gmail.com](mailto:normscarvideo@gmail.com)

Serendipity Cinema (602) 380-3869  
[taryn@serendipitycinema.com](mailto:taryn@serendipitycinema.com)

Steponme Photography (480) 663-3490  
[bookings@steponmephoto.com](mailto:bookings@steponmephoto.com)

# Terms & 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.

## 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

Group menu tastings will be held monthly at The Kiva Club. A complimentary tasting for bride & groom may be arranged for definite business. Private tasting requests are \$35++ 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 10 1/2 hours to include;

Up to Four 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 & DJ Approval

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. Kiva Club Wedding Coordinators must approve non-preferred DJs for sound levels & professionalism.





# 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  
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