



# WEDDINGS AT LAS SENDAS

THE VENUE WITH THE VIEWS

7555 E. EAGLE CREST DRIVE  
MESA, AZ 85207



## THE VISTAS PAVILION

THE VISTAS PAVILION OFFERS A  
PREMIER WEDDING EXPERIENCE ON AN  
ELEVATED MOUNTAIN LOCATION WITH  
PANORAMIC VIEWS OF THE PHOENIX  
VALLEY, SUNSETS AND CITY LIGHTS

**CARLA SHAW**  
**DIRECTOR OF CATERING**  
**AND EVENT SALES**

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480.396.4000 ext 222

# THE VISTAS PAVILION

AT LAS SENDAS

## CEREMONY PACKAGE

*We have a variety of packages to fit our couple's needs and budget. We are flexible and easy to work with, our promise is to meet and exceed your expectations.*

### November – May

Up to 50 guests \$1000

Up to 75 guests \$1250

Up to 100 guests \$1500

Up to 125 guests \$1750

Up to 150 guests \$2000

Up to 175 guests \$2250

Up to 200 guests \$2500

### September-October

Up to 50 guests \$800

Up to 75 guests \$1000

Up to 100 guests \$1200

Up to 125 guests \$1400

Up to 150 guests \$1600

Up to 175 guests \$1700

Up to 200 guests \$1900

### June-August

Up to 50 guests \$500

Up to 75 guests \$800

Up to 100 guests \$1000

Up to 125 guests \$1200

Up to 150 guests \$1400

Up to 175 guests \$1500

Up to 200 guests \$1700

### **Serenity Garden Ceremony Site with Elevated Sunset Valley Views**

- Setup and Breakdown of Ceremony
- White Garden Chairs & Wedding Arch
- Bridal Room, Champagne & Cheese
- Rehearsal Walk-Through
- Day of Venue On-Site Contact
- Lemonade and Water Station

*a 22% service charge & applicable sales tax will be added to all pricing*

## RECEPTION PACKAGE

*You can choose our services or preferred vendors, or  
you may bring in your own vendors*

*(some restrictions apply)*

### November – May

Up to 50 guests \$2500

Up to 75 guests \$2700

Up to 100 guests \$2900

Up to 125 guests \$3100

Up to 150 guests \$3300

Up to 175 guests \$3500

Up to 200 guests \$3700

### September-October

Up to 50 guests \$2000

Up to 75 guests \$2200

Up to 100 guests \$2400

Up to 125 guests \$2600

Up to 150 guests \$2800

Up to 175 guests \$3000

Up to 200 guests \$3200

### June-August

Up to 50 guests \$1000

Up to 75 guests \$1200

Up to 100 guests \$1400

Up to 125 guests \$1600

Up to 150 guests \$1800

Up to 175 guests \$2000

Up to 200 guests \$2200

### **8 Hour Venue Rental - Only 1 Wedding Per Day**

**-Venue Closes at Midnight (additional hours - \$500 per hour)**

**-Venue Setup and Take Down**

**-Round Tables, Cocktail Table, Cake Table  
Gift Table, Padded Chairs**

**-Head Table, Sweetheart Table**

**-Table Linens and Napkins (Choice of Black or Ivory)**

**-Food Tasting for Two**

**-Prime Photography Sites**

**-12x12 Dance Floor**

**-Audio and Video System**

**-Full-Service Expert Banquet and Bartending Staff**

**-Free Guest Parking**

*a 22% service charge & applicable sales tax will be added to all pricing*

THE VISTAS PAVILION IS OPEN UNTIL MIDNIGHT,  
ONLY ONE WEDDING PER DAY



# RECEPTION ENHANCEMENTS

YOU CAN CHOOSE OUR SERVICES OR PREFERRED VENDORS,  
(OUTSIDE VENDORS SOME RESTRICTIONS MAY APPLY).

-Wedding Cake - Prices start at \$6.00 per slice

-Floral Packages - Prices starting at \$2000.00

DJ Services - Prices starting at \$1700.00

Photographer - Prices starting at \$2400.00

Ordained Ministers - \$300-\$500

Wedding Coordinator - Prices starting at \$500.00

Champagne Toasts - \$3.00 Each

Chair Covers - \$3.00 Each

Upgraded Linens - \$10.00 each and up

Chargers - \$1.00 Each

Napkin Ring Holders - \$1.00 Each

Up Lighting - \$20.00 Each

Patio Heater - \$75.00 Each

Upgraded 15 x 15 Dance Floor - \$250.00

Golf Packages - Prices vary

Rehearsal Dinner Options Available

22% service charge & applicable sales tax will be added to all pricing

**Contact Carla Shaw, Catering and Event Sales Director to help you  
plan your *Happily Every After*. 480.396.4000 ext 222**

**[cshaw@lassendas.com](mailto:cshaw@lassendas.com)**



## PLATED AND BUFFET DINNERS AVAILABLE FOR YOUR SPECIAL DAY

OUR CHEF DESIGNED MENUS WILL DELIGHT YOUR GUESTS

*LAS SENDAS...THE PATH TO YOUR WEDDING JOURNEY*



**DINNER INCLUDES PASSED HORS  
D'OEUVRES, SALAD, ENTREE, ROLLS &  
BUTTER, COFFEE, TEA AND LEMONADE**

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480.396.4000 EXT 222  
[WWW.LASSENDAS.COM](http://WWW.LASSENDAS.COM)





# Tray Passed Appetizers

Choice of 3 with dinner package

## **Apricot Manchego Tapas**

Aged Manchego served on a dried apricot wedge,  
extra virgin olive oil

## **Gazpacho Crostini**

Cucumber disk, sun dried tomato, Bermuda  
onion, gazpacho jus & cilantro cream

## **Triple Cream Brie, Dry Cherry, Ciabatta Crisp**

Whipped triple cream brie, dry cherry wedge on  
crostini

## **Poached Shrimp on Cucumber**

Poached shrimp on cucumber round, Pernod  
cream & black caviar

## **Antipasti Bite**

Cured Italian meats, aged Manchego on fried  
pasta triangle

## **Sliced Sirloin Crostini**

Red wine braised top sirloin, thyme, aged  
Manchego on garlic crostini

## **Sliced Chicken, Peanut Sauce Wonton**

Pan seared breast of chicken, peanut sauce on  
crisp wonton

## **Phyllo Fontina Crisp**

Greek phyllo, fontina, butter baked with sun dried  
tomatoes, kalamata olive relish

# PLATED DINNER

## Salads (Choice of one)

**Citrus Salad:** Butter lettuce, orange supremes, sliced strawberries, goat cheese, citrus vinaigrette

**Mediterranean Salad:** Red Oak & Frisee, caramelized pear, Manchego cheese, fig balsamic drizzle

**Fennel Salad:** Rocket Arugula, marinated fennel, roasted peppers, shaved parmesan, roasted garlic vinaigrette

**Wedge Salad:** Baby iceberg wedge, heirloom tomatoes, bermuda onion, pancetta, sherry vinaigrette

## Entrees

### **Penne Pasta w/Herb marinated Chicken \$40**

Sundried tomato, broccoli & rosa sauce

### **Herb Marinated Breast of Chicken \$40**

Artichoke, sundried tomato cream

Roasted squash medley & herb cous cous

### **Pancetta wrapped Pork Tenderloin \$42**

Rosemary jus

Garlic mashed potatoes & roasted asparagus

### **Stuffed Chicken breast \$44**

Stuffed w/ fresh spinach, fontina cheese

Baby carrots & herb cream orzo pasta

### **Seared Scottish Salmon \$46**

Tuscan relish

Baby carrots & roasted peppers, sundried tomato cous cous

### **Medallians of Beef Tenderloin \$52**

Roasted shallot red wine demi

Asparagus & herb fingerling potatoes

### **Pan seared Sea Scallops \$62**

Lemon burre blanc

Lemon thyme risotto & broccolini w/ almonds

## Duets (choice of starch & vegetable)

Scottish Salmon & Airline Chicken Breast \$48

Beef Tenderloin & Breast of Chicken \$54

Filet of Beef & Jumbo Shrimp \$62

Beef Tenderloin & Scottish Salmon \$63

**Pricing is per person.**

**22% service charge & applicable tax will be added**

# BUFFET DINNER

## **Classic \$42**

*Caesar salad w/ house made croutons*

*Parmesan pan seared Chicken breast w/ herb cream*

*Mashed potatoes & salted broccolini, roasted peppers*

## **Mexican \$46**

*Street tacos - choice of two proteins*

*(Lime Carne Asada, Chipotle Mahi Mahi, Citrus Carnitas, Poblano Chicken)*

*accompanied by toppings of cilantro, cabbage, cheese, guacamole, pico de gallo, sour cream. Choice of flour or corn tortillas*

*Served with rice, beans and southwest wedge salad*

## **Italian \$46**

*Tossed antipasti salad*

*Chicken Parmesan*

*Italian sausage rigatoni w/roasted peppers, vodka sauce*

*Rapini Alio Olio & parmesan garlic baguette*

## **Southwest \$47**

*Achiote shrimp gaspacho salad*

*Poblano pink snapper ceviche w/micro celery*

*Fresh cilantro lime Carne Asada accompanied by corn tortillas, guacamole, roasted jalapenos, bibb lettuce, pico de gallo, cojita cheese*

*Served with cilantro rice & chorizo beans*

## **American \$52**

*Spring mix, apples, cranberries, walnuts, apple cider vinaigrette*

*California cut grilled New York Strip loin w/smoked mushroom sauce*

*Halibut filet w/white wine lemongrass drizzle*

*Whiskey bacon brussels sprouts & Three Cheese Au gratin potatoes*

## **Mediterranean \$52**

*Romaine hearts, sundried tomatoes, goat cheese, white balsamic vinaigrette*

*Herb marinated grilled New York Strip Steak w/heirloom tomato basil relish.*

*Citrus herb grilled breast of Chicken w/fennel relish*

*Grilled zucchini, yellow squash, carrots, red onion, red wine glaze*

*Roasted Fingerling potatoes w/ pancetta, fresh herbs*

**These are sample menus. Our culinary experts will work with you planning & designing your menu according to your preferences & budget.**

**Pricing is per person.**

**22% service charge & applicable tax will be added**



# Beverage Packages

## PACKAGES INCLUDE BEER, WINE AND SOFT DRINKS

### Vistas Premium

Ketel One  
Bombay Sapphire  
Bacardi Gold  
Patron Silver  
Maker's Mark  
Crown Royal  
Jameson  
Glenlivet  
(additional top shelf spirits available)

\$12 per cocktail  
2 hour hosted bar \$30 per person

Unlimited drinks  
-additional hours \$12 an hour per person  
(max of 5 hours total for open bar)

### Vistas Standard

Tito's  
Bombay  
Bacardi  
Miestro Dobell  
Jack Daniels  
Jim Beam  
Captain Morgan  
Seagrams 7  
Dewars

(additional top shelf spirits available)

\$10 per cocktail  
2 hour hosted bar \$28 per person  
Unlimited drinks  
-additional hours \$10 an hour per person  
(max of 5 hours total for open bar)

### Vistas Beer, Wine & Non Alcoholic

Bud Light  
Coors Light  
Michelob Ultra  
Seasonal IPA  
Corona  
Stella  
Merlot  
Cabernet  
Pinot Grigio  
Chardonnay

(additional beers and wines available)

\$6 Domestic, \$7 Imports/Crafts,  
\$8 Glass House Wine  
2 hour hosted bar \$20 per person  
unlimited drinks  
-additional hours \$7 an hour per person per hour  
(max of 5 hours total for open bar)

### ADDITIONAL BAR SERVICES

WINE BY THE BOTTLE \$28 & UP

EXTENSIVE WINE LIST AVAILABLE UPON REQUEST

SOFT DRINKS & NON-ALCOHOLIC \$8 PER PERSON FOR ENTIRE DURATION OF EVENT OR \$4 PER N/A SOFT  
DRINK

COKE PRODUCTS | JUICES

SPECIALITY COCKTAILS (PRICES VARY)

CHAMPAGNE TOAST OR SPARKLING CIDER \$3 PP

## BEVERAGE OPTIONS

### OPTION 1: CASH BAR OR FULL HOST BAR (OPEN BAR)

YOU CAN SELECT A CASH BAR, YOUR GUESTS PAY FOR THEIR OWN DRINKS OR YOU MAY CHOOSE TO HOST THE BAR FOR THE FULL EVENING.

PRICING IS PER DRINK BASED ON CONSUMPTION.

### OPTION 2: PARTIAL HOST BAR WITH CASH BAR

YOU CAN HOST THE BAR FOR PART OF THE EVENING AND THEN SWITCH TO A CASH BAR WHERE YOUR GUESTS PAY FOR THEIR OWN DRINKS. YOU CAN HOST THE BAR BASED ON A NUMBER OF HOURS.

PRICING IS PER DRINK BASED ON CONSUMPTION

\*\*THIS OPTION IS A CUSTOMER FAVORITE AND OFFERS TREMENDOUS VALUE ALONG WITH MOST FLEXIBILITY.

\*\*1 HOUR COCKTAIL HOSTED BAR \$18 PER PERSON\*\*

### OPTION 3: HOURLY BAR

YOU CAN HOST THE BAR BASED ON YOUR NUMBER OF GUESTS AND HOURS DESIRED. YOU CAN SWITCH TO A CASH BAR AFTER A SET NUMBER OF HOURS OR HOST THE BAR FOR THE ENTIRE EVENING.

PRICING IS PER PERSON BASED ON PACKAGE CHOSEN.

## \$150 BARTENDER SET UP FEE (PER BAR) FOR ANY BAR OPTION

BAR INCLUDES PORTABLE BAR(S), BARTENDER(S), MIXERS, JUICES, LEMONS, LIMES, OLIVES,  
GLASSWARE, NAPKINS, STIR STICKS, ICE.

A 22% SERVICE CHARGE & APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING

**LAST CALL WILL BE 30 MIN PRIOR TO YOUR SCHEDULED END TIME**