



# Celebrating the Joy of Love

AT THE VISTAS PAVILION  
AT LAS SENDAS

THE VENUE WITH THE VIEWS

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OR BY EMAIL AT  
CSHAW@LASSENDAS.COM







# **The Vistas Pavilion at Las Sendas**

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**The Vistas Pavilion at Las Sendas is nestled in the grounds of  
Las Sendas Golf Club - one of the top 10 golf courses in Arizona.**

**Our Venue offers a premier wedding experience, on an elevated mountain location, with Panoramic views  
of sunsets, city lights and the Phoenix Valley. When the sun says goodbye and the moon says hello, your  
guests will have a front row seat to this magical moment.**

**Our venue can host as few as 25 or as many as 250 for your special day.**

## **Our Ceremonies Include:**

**Serenity Garden Ceremony Site  
Setup and Breakdown of Ceremony  
White Garden Chairs, Wedding Arch and Stand for Officiant  
Bridal Get Ready Room, Champagne and Cheese Tray  
Rehearsal Walk-Through  
Day of Event On-Site Venue Coordinator  
Lemonade and Water Station  
Guest Book and Gift Tables**

## **Our Receptions Include:**

**7 Hour Venue Rental - Only 1 Wedding Per Day  
(Additional Hours \$500.00 per hour -  
Venue Closes at Midnight)  
Venue Setup and Takedown  
60" Round Tables, Padded Chairs, Cocktail Tables,  
Cake Table, Gift Table  
Coffee/Hot Tea/Iced Tea Station  
Bridal Party Table or Sweetheart Table  
House Table Linens and Napkins  
(Choice of White, Ivory or Black)  
Food Tasting for Two, Any Additional \$25.00 Each  
Prime Photography Sites  
15 x 15 Dance Floor  
AV System, Wireless Microphone  
Free WIFI  
Full-Service Banquet and Bartending Staff  
Free Guest Parking**

**You have the choice to choose from our preferred vendors or you may bring in your own vendors  
(some restrictions apply)**

**\*\*Rehearsal Dinners Available \*\***

**Special Pricing for Rehearsal Dinners if Booked in Conjunction with a Wedding**

**A 24% Service Charge and Applicable Sales Tax Will Be Added to All Pricing**

# Las Sendas Traditional Package

**\$150.00++ per person**

**Choice of 3 Tray Passed Hors d'Oeuvres Served During Cocktail Hour**

**Three Hour Select Hosted Bar**

Featuring house red and white wine, imported and domestic beer, soft drinks and water

**Champagne Toast**

**Plated or Buffet Dinner**

Includes artisan bread, butter, water, tea and coffee

**Wedding Cake**

**HORS D'OEUVRES: Please select 3 from the following:**

**H O T**

- Baby Baked Brie, Raspberry Juniper Compote Seasonal Bisque Shooter
- Mini Chicken Taquito, House-made Salsa ·Green Chili and Potato Croquette - Chipotle Aioli
- Pork Carnitas Tostada, Black Bean Puree
- Chicken & Pepper Jack Quesadilla
- Bacon Jam and Aged Cheddar Grilled Cheese Bites

**C O L D**

- Heirloom Tomato & Goat Cheese Bruschetta on Toasted Crostini
- Melon Pearls & Prosciutto Picks
- Smoked Chicken Salad in Phyllo
- Sliced Beef Tenderloin, Point Reyes Blue Cheese, Arizona Honey, Crostini
- Pistachio & Cranberry Crusted Boursin Cheese Grape
- Shrimp Ceviche Shooter

**FIRST COURSE: Please select one from the following:**

- Artisan Greens, Candied Pecans, Carrot Curls, Cucumber, Cranberries, Goat Cheese, Champagne Vinaigrette
- Petite Hearts Romaine Lettuce, Fresh Shaved Parmesan Cheese, Focaccia Lace, Baby Tomatoes, Oil-Cured Olive Dressing
- Roasted Cauliflower Soup with Roasted Cauliflower, Crème Fraiche, Croutons
- Short Rib Ravioli, Wild Mushroom, Shallots, Garlic, Sherry Butter Sauce

**Plated Dinner Entree Options: Please select one entree from the following:**

- Marry Me Chicken – Sundried Tomato and Parmesan Cream Sauce, Basil Yukon Mash, Broccolini
- Pan Seared Salmon - Sweet Potato Puree, Honey Miso Brussels Sprouts, Blackberry Relish
- Grilled Flat Iron Steak – Roasted Marble Potatoes, Grilled Asparagus, Sautéed Mushrooms, Demi
- Cauliflower "Steak", Red Pepper Coulis, Quinoa, Charred Scallions and Asparagus

A 24% Service Charge and Applicable Sales Tax Will Be Added to All Pricing



# Las Sendas Luxury Package

**\$200.00++ per person**

**Choice of 4 Tray Passed Hors d'Oeuvres Served During Cocktail Hour**

**Four Hour Premium Hosted Bar with Dinner Wine Service**

Featuring premium brand cocktails, house red and white wine, imported and domestic beer, soft drinks and water

**Champagne Toast**

**Plated or Buffet Dinner**

Includes artisan bread, butter, water, tea and coffee

**Wedding Cake**

**HORS D'OEUVRES: Please select 4 from the following:**

## **H O T**

- Mini Chicken Taquito, House-made Salsa ·Mini New York Steak Melt Aged Cheddar, Sourdough
- Green Chili and Potato Croquette - Chipotle Aioli ·Pork Carnitas Tostada, Black Bean Puree
- Crab Fritter, Spicy Remoulade ·Cilantro and Lime Bacon-Wrapped Scallop
- Beef Wellington, Bearnaise Sauce ·Grilled Chicken and Pepper Jack Quesadilla
- Bacon Jam and Aged Cheddar Grilled Cheese Bites

## **C O L D**

- Heirloom Tomato & Goat Cheese Bruschetta on Toasted Crostini
- Melon Pearls & Prosciutto Picks
- Caprese Skewer - Mozzarella, Aged Balsamic, Heirloom Tomato, EVOO
- Tuna Tartare, Watermelon, Avocado, Yuzu Drizzle
- Sliced Beef Tenderloin, Point Reyes Blue Cheese, Arizona Honey, Crostini
- Pistachio & Cranberry Crusted Boursin Cheese Grape
- Maine Lobster Salad on House-made Roll
- Shrimp Cocktail Shooter

**First course: Please select one from the following:**

- Little Gem Lettuce, Bacon, Crow's Dairy Goat Cheese, Toybox Tomatoes, Charred Scallion Creamy Dressing
- Bibb Lettuce, Toasted Pepitas, Crows Dairy Goat Cheese, Sliced Radish, Arizona Citrus Vinaigrette
- Artisan Greens, Candied Pecans, Carrot Curls, Cucumber, Cranberries, Goat Cheese, Champagne Vinaigrette
- Southwestern Crab Cake, Black Bean, Corn and Avocado Succotash, Charred Poblano Aioli
- Butternut Squash Soup, Cranberry Relish, Toasted Hazelnuts, Pumpkin Seed Oil

**Plated Dinner Entree Options: Select up to 3 options from the following:**

- Marry Me Chicken – Sundried Tomato and Parmesan Cream Sauce, Basil Yukon Mash, Broccolini
- Pan Roasted Halibut, Sundried Tomato Puree, Roasted Fingerling Potatoes, Wild Mushrooms, Citrus Beurre Blanc
- Filet Mignon, Cheddar Cheese Potato Cake, Grilled Asparagus, Caramelized Shallot Puree, Demi-glaze
- Pan Seared Trout, Chickpea Puree, Cauliflower, Chipotle Agave Glaze
- Kilt Lifter Ale Braised Short Rib, Cheesy Grits, Baby Beans, Root Vegetables, Braising Jus
- King Trumpet "Steak" - Roasted King Trumpet Mushroom, Cauliflower Puree, Herb Quinoa and Barley Pilaf

A 24% Service Charge and Applicable Sales Tax Will Be Added to All Pricing

## **BUFFET DINNER SELECTION**

### **Sonoran Buffet:**

**Chorizo Queso Fundido & Tortilla Chips**

**Southwest Wedge – Piquillo Peppers, Roasted Corn, Pepitas, Cotija Cheese, Avocado,  
Tortilla Strips, Poblano Ranch**

**Entree - Choice of Two**

**Fish Tacos - Grilled Mahi Mahi, Corn Tortilla, Avocado, Charred Poblano Crema, Spicy Slaw**

**Fajitas - Chicken, Peppers, Red Onion, Fresh Lime, Flour & Corn Tortillas**

**Street Tacos - Lime Carne Asada with Corn Tortillas**

**Toppings: Cilantro, Cabbage, Cheese, Sour Cream, Guacamole, Pico De Gallo, Red & Green Salsa  
Spanish Rice, Black Beans**

### **Classic Buffet:**

**Loaded Baked Potato Soup**

**Caesar Salad – Romaine Lettuce, Parmesan, Croutons**

**Spring Salad – Apples, Dried Cranberries, Candied Walnuts, Goat Cheese, Spiced Cider Vinaigrette**

**Entree:**

**Parmesan Pan Seared Chicken Breast w/ Wild Mushroom Cream**

**CA Cut NY Strip w/ Veal Demi Glaze**

**Three Cheese Au Gratin Potatoes, Broccolini, Roasted Peppers**

### **Italiano Buffet:**

**Italian Wedding Soup**

**Antipasti Bite Skewers- Salami, Capicola, Prosciutto, Manchego, House Made Italian Dressing**

**Garden Salad- Romaine, Carrot, Cucumber, Red Onion, Pepperoncini, Black Olive**

**Entree - Choice of Two:**

**Ravioli – Choice of Mushroom or Four Cheese + Choice of Vodka or Wild Mushroom Cream Sauce, Parmesan Finish**

**Chicken Parmesan - with Marinara and topped with Mozzarella and Parmesan**

**Italian Sausage Rigatoni – Confit Cherry Tomatoes, Roasted Peppers, Vodka Sauce**

**Fettuccini- Peppercorn Alfredo, Roasted Mushrooms, Parmesan Finish**

### **BBQ**

**Creamy Coleslaw**

**Macaroni Salad (Pasta salad)**

**Entree - Choice of 2**

**Flat Iron Steak w/ Cowboy Butter**

**Grilled BBQ Chicken Breast w/ Prickly Pear BBQ Sauce**

**Pork Loin w/ Homestyle Brown Gravy**

**Texas Garlic Toast**

**Corn on the Cobb w/ Drawn Butter**

**Cowboy Beans – Red Onion, Peppers, Black Beans**



# In-House Accents

Special touches available for your Special Day



Desert Floral Centerpiece



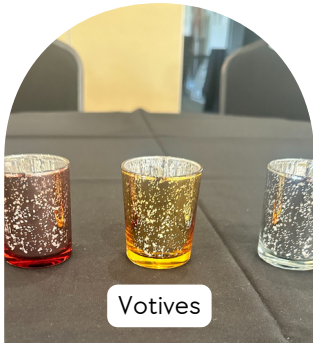
Geometric Succulent Centerpiece



Lantern Centerpiece



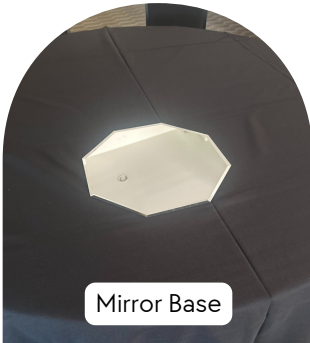
Cylinder w/Floating Candle



Votives



Wood Slice Base



Mirror Base



Wedding Arch



AV System w/ microphone



Projector Screen



Projector



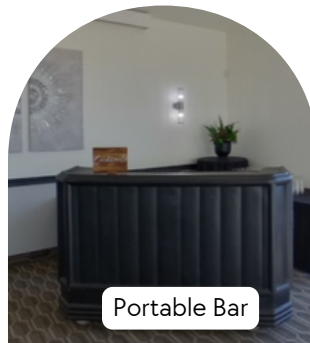
Officiant Stand



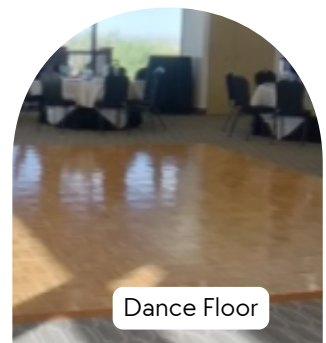
Podium



Ceremony Chair



Portable Bar



Dance Floor



Venue Seating



Grey Chair Cover



Ivory Chair Cover



THE VISTAS PAVILION  
VP  
AT LAS SENDAS

# Cheers to Love, Laughter and Happily Ever After

DRINK 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)

\$16 per cocktail  
2 hour hosted bar \$40 per person  
Unlimited drinks  
-additional hours \$16 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)

\$13 per cocktail  
2 hour hosted bar \$32 per person  
Unlimited drinks  
-additional hours \$13 an hour per person  
(max of 5 hours total for open bar)

## Vistas Beer, Wine & Non Alcoholic

Coors Light  
Michelob Ultra  
Dos Equis  
Stella  
Rose'  
Pinot Noir  
Cabernet  
Pinot Grigio  
Chardonnay  
(additional beers and wines available)

\$7 Domestic, \$8 Imports/Crafts,  
\$9 Glass House Wine  
2 hour hosted bar \$22 per person  
unlimited drinks  
-additional hours \$8 an hour per person per hour  
(max of 5 hours total for open bar)

## ADDITIONAL BAR SERVICES

WINE BY THE BOTTLE \$34 & UP

EXTENSIVE WINE LIST AVAILABLE UPON REQUEST

SOFT DRINKS (COKE PRODUCTS) & N/A BEVERAGES \$8 PER PERSON FOR ENTIRE DURATION OF EVENT OR \$4 PER N/A SOFT DRINK/JUICE

SPECIALITY COCKTAILS (PRICES VARY)

CHAMPAGNE TOAST OR SPARKLING CIDER \$6 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 OR DOLLAR AMOUNT - . 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 \$25 PER PERSON (STANDARD PACKAGE ONLY)\*\***

### 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 24% SERVICE CHARGE & APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING**

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

**A 24% Service Charge and Applicable Sales Tax Will Be Added to All Pricing**



# Preferred Vendors at the Vistas Pavilion at Las Sendas

## **DJ's**

Ellagant Entertainment  
Dj Joel Gibbs  
[www.ellagantent.com](http://www.ellagantent.com)

All Pro DJ's  
Brad Nielson  
[AllProDjsAz.com](http://AllProDjsAz.com)

Riviera Strings – String Musicians  
Email: [RivieraStringsInfo@gmail.com](mailto:RivieraStringsInfo@gmail.com) | Phone: 480-839-9373

## **Officiants**

Rev. Rick Bell  
480-600-0566  
[RevRickBell@cox.net](mailto:RevRickBell@cox.net)

## **Wedding Cakes & Florist**

Here Comes the Cake and More (floral too)  
Connie Little 480.298.9336  
[herecomesthecake@cox.net](mailto:herecomesthecake@cox.net)

Whisk and Paddle Bakeshop  
Ph.: 602.502.7809  
[www.whiskandpaddleaz.com](http://www.whiskandpaddleaz.com)  
1140 N. Gilbert Rd., #106  
Gilbert, AZ 85234

Lesley's Creative Cakes and Flowers  
Lesley Whatcott and Christina Whatcott  
[www.lesleyscreativecakes.com](http://www.lesleyscreativecakes.com)

Nothing Bundt Cakes  
<https://www.nothingbundtcakes.com/>

## **Photographers**

Twin Lens Studio  
[www.twinlensstudios.zenfolio.com](http://www.twinlensstudios.zenfolio.com)

Chris Frailey  
<https://chrisfrailey.com/>

Lisa Eley Photography  
<http://www.lisaeleyphotography.com/>

## **Photo Booth**

Kristina Lewis – Happy Life Photos  
480.749.9900  
[happylifephotosAZ@gmail.com](mailto:happylifephotosAZ@gmail.com)

# Frequently Asked Questions

**How many guests can your facility hold** - The Vistas Pavilion at Las Sendas has a minimum capacity of 25 guests and a maximum capacity of 250 guests.

**What is the deposit and pay schedule** - We require a \$1,000.00 nonrefundable deposit due upon completion of the contract. The 1st payment due is 50% of the contract 90 days prior to the event day. The 2nd payment due is 25% of the contract 60 days prior to the event. The final payment is due 10 days prior to the event when you will submit your final count of guests. Forms of payment include checks, cash, American Express, Visa, Mastercard and Discover.

**Are there any restrictions at The Vistas Pavilion at Las Sendas** - We do not allow any confetti, glitter, adhesives on any surfaces or artificial petals. You are welcome to bring in personal decor items but they must be removed after your event has ended. Any and all music outside The Vistas Pavilion at Las Sendas must conclude no later than 10:00pm. This does not include music/DJ that is playing inside the Pavilion.

**Food and beverage regulations** - All food and beverage served within The Vistas Pavilion at Las Sendas must be prepared and served by The Vistas Pavilion at Las Sendas. Local health code regulations prohibit guests from removing remaining food and beverage from the facility. The Vistas Pavilion at Las Sendas is responsible for the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. In compliance with the state law, all beer, wine and liquor must be supplied and served by The Vistas Pavilion at Las Sendas.

**What happens if I book a Wedding Ceremony and it rains** - We will move the ceremony location inside The Vistas Pavilion at Las Sendas.

**Parking** - Parking is complimentary. Cars left overnight will be locked into the facility which will re-open no later than 6:00am the following day.

**Overtime charges** - Wedding receptions are based on a 7-hour period, beginning at the start time of the ceremony. Overtime charges of \$250.00 per half hour applies to weddings exceeding the allotted time. Venue closes no later than midnight.

**Is your facility handicap accessible:** Yes, we have a driveway behind the Pavilion that leads to handicap parking. Entrance is just steps away from parking area.