

A bride and groom are shown in profile, kissing. The bride is on the left, wearing a white strapless wedding dress and a diamond necklace. The groom is on the right, wearing a grey suit jacket and a white shirt. They are standing outdoors at sunset, with a warm orange and yellow sky in the background. The scene is romantic and elegant.

WEDDINGS

*The Vistas Pavillion
At Las Sendas*

*A Truly Elegant
Sunset Experience*

7555 E EAGLE CREST DRIVE
MESA, ARIZONA
480.352.2614
WWW.LASSENDAS.COM



WEDDINGS AT

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. We provide service excellence by engaging you in designing your décor, entertainment and catering along with our expert event planning team.

We have an open door policy for outside vendors. We are flexible and easy to work with, our promise is to meet and exceed your

expectations. **The Vistas Pavilion is open until midnight, accessible all day of your wedding, only one wedding per day.**

Call our Sales Representative for further information or to book a visit call **(480) 396-4000 Ext. 202** email **dshaw@lassendas.com** or visit our website at **www.lassendas.com**

We are available 7 days a week to answer questions and provide a tour of our beautiful elegant wedding venue.



A 20% service charge & applicable sales tax will be added to all pricing

The Vistas Pavilion

at Las Sendas





Ceremony Package

- 2 Ceremony Sites with Elevated Sunset Valley Views
- Setup and Breakdown of Ceremony
- White Garden Chairs, Wedding Arch
- Petal Aisle Runner
- Bridal Suite, Champagne and Cheese
- Rehearsal
- Day of Wedding Coordinator

A 20% service charge & applicable sales tax will be added to all pricing

Reception Package

- Only one wedding per day
- Open to Midnight, accessible day of wedding
- Venue Setup and Take Down
- Round Tables, Cocktail Tables, Gift Tables, Cake Table, Padded Chairs
- Head Table, Sweetheart Table
- Choice of Table Linens and Napkins
- Centerpieces
- Food Tasting, Cake Cutting
- Prime Photography Sites
- 12 X 12 Dance Floor, Audio and Video System
- Full Service Expert Banquet and Bartending Staff
- Free Guest Parking



A 20% service charge & applicable sales tax will be added to all pricing

Reception Enhancements

You can choose our services or select your own, we have an open vendor policy.

- Limousine Services
- Wedding Cake
- Floral Packages
- DJ Services, Outdoor Ceremony Sound System
- Photographer
- Linens, Chair Covers, Chair Sashes
- Up Lighting
- Patio Heaters

Additional services available

- Rehearsal Dinner Options - Bogey's Private Dining
- Golf Packages



A 20% service charge & applicable sales tax will be added to all pricing



Tray Passed Hors D'Oeuvres

Choice of 3

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 Dinners

Plated menus include choice of 3 tray passed hors d'oeuvres , salad, entrée, rolls & butter, coffee, tea & water. Pricing is per person.

SALADS

Butter Lettuce, Orange Supremes, Sliced Strawberries, Goat Cheese, Citrus Vinaigrette

Red Oak & Frissee, Caramelized Pear, Manchego, Fig Balsamic Drizzle

Rocket Arugula, Marinated Fennel, Roasted Peppers, Shaved Parmesan, Roasted Garlic Vinaigrette

Baby Iceberg Wedge, Heirloom Tomatoes, Bermuda Onion, Pancetta, Sherry Vinaigrette

DUETS

Atlantic Salmon & Breast of Chicken

Wild Mushroom Rissotto, Baby Carrots, White Wine Butter Sauce

Beef Tenderloin & Breast of Chicken

Mushroom Ragout, Roast Jicama & Baby Carrots, Cilantro Butter, Fingerling Potatoes

Filet of Beef & Jumbo Shrimp

Thyme Demi, Fresh Grilled Asparagus, Herb Roasted Potatoes

ENTREES

Pasta with Herb Marinaded Chicken

Sundried Tomato, Broccoli, & Rosa Sauce

Herb Marinated Breast of Chicken

Artichoke & Sundried Tomato Cream, Roasted Squash Medley, Herb Cous Cous

Pancetta Wrapped Pork Tenderloin

Rosemary Jus, Garlic Mashed Potatoes, Roast Asparagus

Seared Atlantic Salmon

Tuscan Relish, Baby Carrots, Roasted Peppers, Sundried Tomato Cous Cous

Stuffed Chicken Breast

Stuffed with Fresh Spinach & Fontina Cheese, Baby Carrots & Herb Cream Orzo Pasta

Medallions of Beef Tenderloin

Roasted Shallot Red Wine Demi, Herb Fingerling Potato, Buttery Broccolini

Pan Seared Sea Scallops

Lemon Buerre Noisette, Lemon Thyme Rissotto, Broccolini with Almonds

New Zealand Herb Crusted Rack of Lamb

Lemon Oil, Roasted Asparagus, Artichoke Rissotto

Roasted Veal Loin

Lemon Buerre Blanc, Grilled Asparagus, Garlic Mashed Potatoes

Note that these are sample menus; you will work with our culinary experts on planning and designing your menu according to your preferences & budget.

A 20% service charge & applicable sales tax will be added to all pricing



Buffet Dinners

Buffet menus include choice of 3 tray passed hors d'oeuvres , salad, entrée, rolls & butter, coffee, tea & water. Pricing is per person.

CLASSIC

Caesar Salad with House Made Croutons

Parmesan Pan Seared Chicken Breast

Herb Cream Salted Brocolini & Roasted Peppers

TUSCAN

Tossed Antipasti Salad

Pan Seared Chicken with Herb Cream Sauce

Lemon Thyme Vegetable Rissotto

Italian Sausage Rigatoni with Roasted Peppers & Vodka Sauce

Parmesan Garlic Baguette

AMERICAN

Baby Greens with Apples, Cranberries, Pear & Apple Cider Vinaigrette

Dover Sole Filet over a bed of Spinach, Lemon Buerre Blanc

Chicken, Prosciutto, Fontina Cheese, Crimini Mushroom Ragout

Whiskey Bacon Roasted Brussel Sprouts

Roasted Garlic Au Gratin Potatoes

SOUTHWEST

Poblano Pink Snapper Ceviche with Plantain Chips

Achiote Shrimp Gaspacho Salad

Fresh Cilantro Lime Carne Asada

Corn Tortilla, Guacamole, Roasted Jalapeno, Bibb Lettuce,

Pico de Gallo, Cojita Cheese, Cilantro Rice, Chorizo Beans

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Buffet Dinners (Continued)

Buffet menus include choice of 3 tray passed hors d'oeuvres , salad, entrée, rolls & butter, coffee, tea & water. Pricing is per person.

MEDITERRANEAN

Romaine Hearts, Sundried Tomatoes, Goat Cheese,
White Balsamic Vinaigrette

Herb Marinated Grilled New York Strip,
Heirloom Tomato Basil Relish

Citrus Herb Grilled Breast of Chicken,
Fennel Relish Grilled Zucchini, Yellow Squash,
Carrots, Red Onion, Red Wine Glaze

Roasted Fingerling Potatoes with Pancetta & Fresh Herbs

FRENCH

Bibb Lettuce, Roasted Vegetables, Goat Cheese with
a Caper Garlic Dressing

Coq Au Vin: Braised Chicken, Pearl Onions, Mushrooms

White Bean Cassoulet Au Canard

Steak Diane

Barigoule of Spring Vegetables, Assorted Baby Vegetables
in Vanilla Broth, Potatoes Anna

STATIONS

Risotto/Polenta Station

Herb Mushrooms, Goat Cheese Crumbles, Caramelized Onions,
Gorgonzola, Roasted Garlic Cloves, Bacon, Oven Roasted
Tomatoes, Artichoke Hearts

Seafood Station

Crab Legs, Shrimp Cocktail, Oysters on Half Shell, Mignonette Ahi
Tartare, Cocktail Sauce, Lemons

Carving Station

Roast New York Strip, Horseradish Cream,
Breast of Turkey, Cranberry Aioli, Silver Dollar Rolls

Salad Station

Lettuce Greens, Pear Tomatoes, Cucumbers, Candied Pecans,
Golden Raisins, Citrus Vinaigrette, Roasted Vegetable Medley

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Late Night Snacks

POPCORN

Zebra® Popcorn with White & Dark Chocolate Drizzle

Garlic Parmesan

White Cheddar

FLATBREAD

Philly Cheese Steak with Onions & Peppers.

Chicken, Pesto, Sundried Tomato, Fontina Cream

COOKIES & MILK

House Made Oatmeal Raisin

White Chocolate Chip

Served with Milk

HOT COCOA BAR

Served with Marshmallows, White Chocolate Shavings,
Cinnamon & Whipped Cream

PRETZEL BAR

Bavarian, Jalapeno, Cheddar, Parmesan Pretzels

Assorted Mustards, Cheese Sauce

ICE CREAM SUNDAE BAR

Vanilla or Chocolate Ice Cream Served with Caramel,
Chocolate Sauce, Sprinkles, Marshmallows, M&M's,
Oreo Crumbles

Fresh Berries, Whipped Cream & don't forget the Cherry!

(Service Attendant Required)

Beverage Packages

Packages Include Beer, Wine and Soft Drinks

VISTAS PREMIUM

Grey Goose
Tangaray
Bacardi
Captain Morgans
JW Red
Crown Royal
Jack Daniels
Tres Amigos
Makers Mark

VISTAS STANDARD

Ketel One
Bombay
Bacardi
Dewars
Captain Morgans
Jack Daniels
Jose Cuervo
Jim Bean
Seagrams VO

VISTAS BEER, WINE & NON-ALCOHOLIC

Bud Light
Coors Light
Corona
Kilt Lifter
8th Street Ale
Blue Moon
Las Sendas Private Label Cabernet
Merlot
Pinot Grigio
Chardonnay

WINE BY THE BOTTLE

Extensive Wine List Available upon request

SOFT DRINKS & NON-ALCOHOLIC

Coke Products
Hosted

CHAMPAGNE TOAST



Beverage Options

OPTION 1

CASH BAR OR FULL HOST 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 based on a dollar amount.

Pricing is per drink based on consumption.

**This option is a customer favorite and offers tremendous value along with most flexibility.

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.



- Extensive Wine List
- Standard Brand and Premium Brand Cocktails
- Domestic and Import Beer
- Soft Drinks, Juices and Bottled Water
 - **Signature Cocktails Available
- Portable bars, bartenders, mixers, juices, lemons, limes, olives, glassware, napkins, stir sticks, ice

A 20% service charge & applicable sales tax will be added to all pricing



Venue Rental Packages

The Vistas Wedding Pavilion at Las Sendas is pleased to offer the following Venue Rental Packages. These packages are designed for a room rental only and do not include any Catering or Beverage Services.

INCLUDED

- 6 hour venue rental
- 12x12 foot dance floor
- Round, cocktail and rectangle tables with sleeves
- Padded chairs
- Choice of black or ivory linens and napkins
- Wireless microphone with sound system for speeches and toast
- Bridal suite with dress hooks and makeup stations
- Projector and screen for slideshow
- Audio System, DJ Station
- Access to prime photography sites
- Free parking