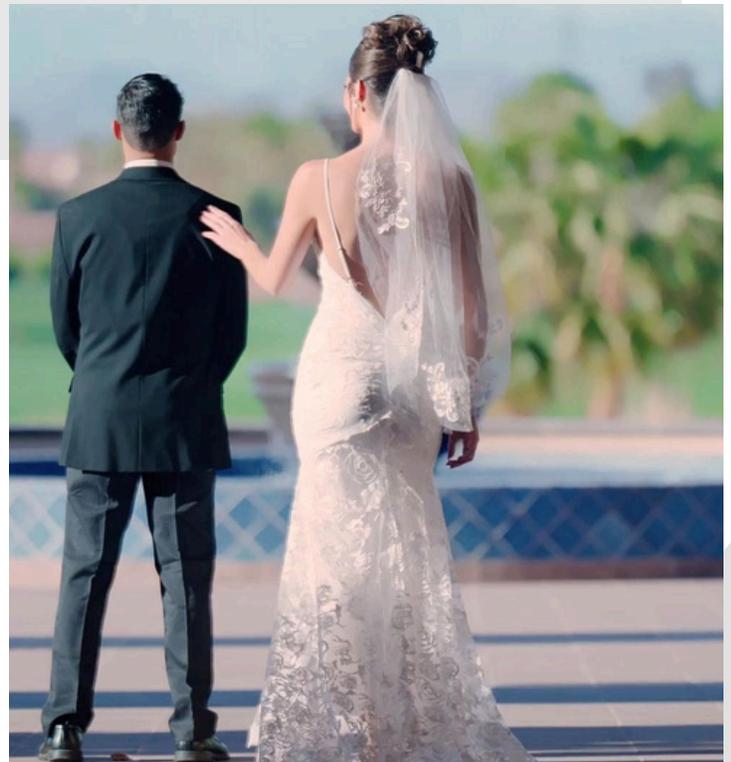




# BELLA VISTA



Great memories start here!

**DIRECTOR OF OPERATIONS  
& EVENTS**  
**[khetzler@kempersports.com](mailto:khetzler@kempersports.com)**

22135 N. Mission Drive  
Sun City West, AZ 85375

# POLICIES

Thank you for considering Bella Vista as the host site for your memorable event. Our expert staff will provide a premium experience with exceptional food and service. Our event space can seat up to 150 guests the adjoining patio and breezeway can accommodate larger groups up to 200 guests.

For smaller gatherings, our event space can be divided for groups 30-50. If you're looking for a place to host an intimate dinner party or Sunday luncheon, the Solana Room located inside Bella Vista restaurant seats 10-24 comfortably and features floor to ceiling windows framing the spectacular Corte Bella landscape.

## CATERING

No food or beverage (with the exception of birthday or wedding cakes) may be brought onto the premises by an outside source without the prior permission from the Director of Events. Bella Vista reserves the right to charge for these privileges. Due to health department and insurance regulations, remaining food and/or beverage items from a catered function cannot be taken off the premises for consumption.

## ALCOHOLIC BEVERAGES

Alcohol may only be provided and served by Bella Vista staff. The Arizona State Liquor Control Board requires employees of Bella Vista to request identification from any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Bella Vista employees also have the right to refuse alcohol service to any person, who in the servers' judgement appears intoxicated.

## DEPOSIT & CANCELLATION

A deposit and signed contract are required to secure the date of your function. All deposits are non-refundable. Bella Vista requires notification of the expected number of guests no later than ten (10) days prior to the date of the event. This will be considered a guarantee.

## BANQUET HOURS & EVENT FEES

Events are contracted for four hours. Bella Vista charges an event set-up fee for all events. This fee includes the use of standard tables, china, glass and silverware, linen rentals, the set-up, service and tear down of the venue. Extra hours available at a rate of \$100/hour.

# TERMS & CONDITIONS

- We require the return of a signed contract and a NON-REFUNDABLE deposit due at the date specified on the contract in order to guarantee the reservation. Until documentation and deposit are received, the booking is in "hold" status.
  - Balance for the estimated total is due according to the deposit schedule noted within your agreement and will be charged to the credit card on file unless other acceptable and full payment has been arranged. The total given on the guest confirmation is an estimate. Actual charges posted during the guest event are the responsibility of the guest and will be collected on the day of the event. The host is responsible for any legitimate charges disputed by individuals. Account balances are due upon departure unless billing terms have been pre-approved otherwise.
  - A guaranteed number of guests must be provided to Bella Vista no later than ten (10) days prior to the date of the event. If no guaranteed number is provided, billing will be based upon the greater of the estimated number shown on catering reservation or the actual number of guests observed by Bella Vista management. Charges in the confirmed number of guests and final menu selections may increase or decrease the final bill.
  - All food and beverage must be catered by Bella Vista in accordance with our banquet policies. All private dining is subject to 20% service charge, in addition to applicable sales tax.
  - In order to maintain and preserve the integrity of our event management and presentation standards, Bella Vista does not allow the distribution or consumption of donated food and beverage products on property. However, under certain circumstances and only if agreed in writing in advance under our sole discretion, we may allow the distribution of these products and will establish appropriate fees for the privilege. We reserve the right to retain all products not consumed and will only accept products from approved, licensed and insured vendors and distributors.
  - The group shall be responsible for all liabilities in connection with the distribution and consumption of outside food and beverage products.
  - You are not licensed to use the Bella Vista or Corte Bella name, associated logos or imagery for any purpose without prior written approval from Bella Vista management.

## *FORCE MAJURE*

*The performance of our event agreement is subject to any circumstances making it illegal or impossible to provide or use the facilities. Should events beyond control or beyond the control of the Group occur, such as acts of God, war, threats of war, terrorism, disasters, fire, civil disturbances or curtailment of transportation facilities. Should any of the aforementioned materially affect the other party's ability to perform, the agreement shall be terminated without prejudice.*

# BAR SERVICES

BAR SERVICE INCLUDES YOUR CHOICE OF STANDARD OR PREMIUM LIQUOR;  
DOMESTIC, IMPORT & MICROBREW BEER SELECTIONS;  
WINES, SOFT DRINKS & FRUIT JUICES

## **BAR PACKAGES**

### PREMIUM HOSTED BAR

PREMIUM LIQUORS, HOUSE WINE, CHAMPAGNE  
IMPORT, MICROBREW & DOMESTIC BOTTLED BEER  
(SHOTS NOT INCLUDED)

ONE HOUR... \$15

TWO HOURS... \$19

THREE HOURS... \$23

FOUR HOURS... \$27

### STANDARD HOSTED BAR

STANDARD LIQUORS, HOUSE WINE, CHAMPAGNE,  
IMPORT, MICROBREW & DOMESTIC BOTTLED BEER  
STANDARD HOSTED BAR  
(SHOTS NOT INCLUDED)

ONE HOUR... \$13

TWO HOURS... \$16

THREE HOURS... \$17

FOUR HOURS... \$22

### SOFT HOSTED BAR

HOUSE WINE, CHAMPAGNE,  
IMPORT, MICROBREW & DOMESTIC BOTTLED BEER

ONE HOUR... \$13

TWO HOURS... \$16

THREE HOURS... \$17

FOUR HOURS... \$22

## **PRICE PER DRINK**

PREMIUM LIQUOR... \$9 HOSTED | NO HOST \$10

WELL LIQUOR... \$7 HOSTED | NO HOST \$8

PREMIUM WINE... \$9 HOSTED | NO HOST \$10

HOUSE WINE... \$7 HOSTED | NO HOST \$8

MICRO & IMPORT BEER... \$7 HOSTED | NO HOST \$8

DOMESTIC BEER... \$6 HOSTED | NO HOST \$7

ASSORTED PEPSI PRODUCTS & JUICES... \$3

*\*ALL PRICES SUBJECT TO 20% SERVICE CHARGE & SALES TAX*

# BREAKFAST SELECTIONS

## **BREAKFAST BUFFETS**

(Minimum 25 guests)

All buffets include fresh brewed coffee, and tea

### **PARFAIT BAR ... \$15**

Greek yogurt

Cinnamon granola

Fresh berries

Assorted breakfast breads & pastries

### **CAMELBACK CONTINENTAL ... \$14**

Seasonal fruit display

Vanilla Greek yogurt

Assorted breakfast breads & pastries

### **BELLA BREAKFAST ... \$20**

Scrambled eggs

Hashbrowns

Applewood Bacon & pork sausage links

Seasonal fruit display

Assorted breakfast breads & pastries

### **ADDITIONS... \$1 EACH**

Bacon, Sliced ham, Cheddar cheese, Peppers, Onions, Mushrooms, Spinach

## **A LA CARTE ADDITIONS**

**BREAKFAST SANDWICH ... \$10**

English muffin, egg, cheese

Choice of: Pork sausage or ham

**BREAKFAST BURRITO .. \$11**

Flour tortilla, scrambled egg, cheese, side of salsa

Choice of: Pork sausage link or ham

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase the risk of foodborne illness

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# HORS D' OEURVES

## HORS D' OEUUVRES

(Per Dozen)

Seared steak crostini... \$30

Petite quiche... \$24

Salami coronets... \$27

Tomato Bruschetta... \$24

Prosciutto wrapped honeydew & cantaloupe melon... \$28

Chilled shrimp cocktail... Market Price

Italian sweet sausage stuffed mushroom caps... \$28

Vegetable spring rolls... \$27

Vegetable egg rolls... \$18

Caprese skewers... \$27

Chicken or pork potstickers... \$27

Chicken satays... \$27

## PREMIUM DISPLAYS

(Serves approx. 50 guests)

Baked brie & house raspberry jam... \$50

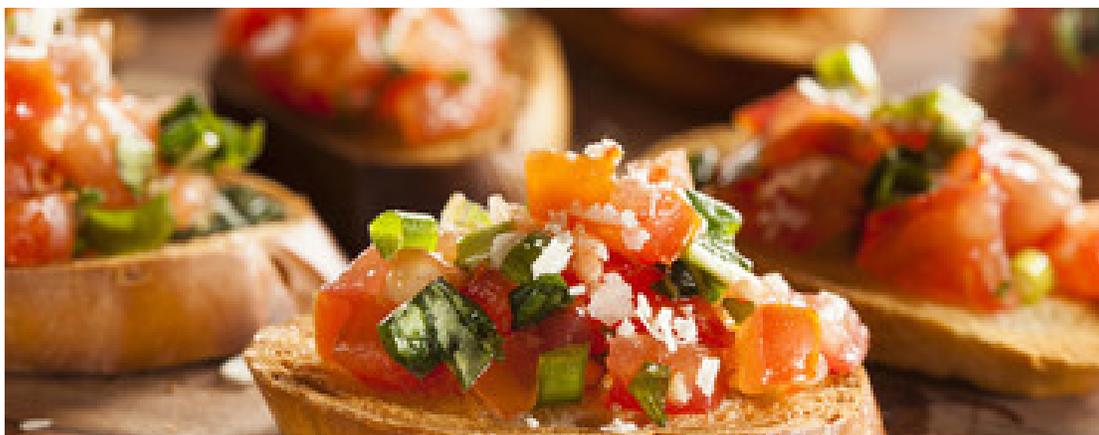
Artisan cheeseboard... \$250

Fresh fruit display... \$200

Vegetable crudite... \$200

Charcuterie display... \$350

Cured meats, artisan cheeses, cornichons, marinated olives,  
marinated artichoke hearts, pepperoncinis, garnishments



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# BUFFETS

## DAY & EVENING

Minimum 25 guests

### **Southwest Sonoran** . . . \$35

Taco bar with accompaniments  
Chicken and cheese enchilada casserole  
Fiesta Salad  
Refried beans

### **The Deli** . . . \$28

House mixed greens salad  
Country style potato salad  
Seasonal fruit display  
Build your own deli sandwiches

### **Flavor of Asia**. . . \$30

Teriyaki miso grilled chicken  
Beef and broccoli sautee  
Asian salad  
Chilled noodle salad  
Fried rice  
Stir-fried vegetables

### **The Italian** . . . \$30

Grilled chicken  
Farfalle pasta, alfredo & marinara sauces  
Tossed Caesar salad, herb croutons  
Sautéed vegetables  
Garlic bread

### **BV Grill Out** . . . \$21

Select TWO (2): 1/3 lb hamburger, ¼ lb all beef hot dog,  
grilled BBQ chicken breast or pulled pork  
Mixed green salad  
Western style baked beans  
Seasonal fruit display  
Potato Chips  
(Add BBQ pork or beef ribs (\$6 per person))

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# BUFFETS



Minimum 25 guests  
(Plate service available for an extra fee)

**The Corte Bella . . . \$40**

Herb marinated chicken breast  
Teriyaki glazed salmon  
Sauteed seasonal vegetables  
Rice pilaf  
Caesar salad with herb croutons  
Fresh baked rolls & creamery butter

**The Bella Vista. . . \$45**

Herb marinated chicken breast  
Seared filet mignon  
Sauteed seasonal vegetables  
Herb roasted potatoes  
Mixed green salad with assorted dressings  
Fresh baked rolls & creamery butter

## **BUFFET ADDITIONS**

(Per person)

**Chef attended pasta station. . \$20**

Choose two (2)  
Chicken alfredo, shrimp scampi or ravioli

**Prime Rib carving Station. . \$28**

Hand carved with au jus & creamy horseradish

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# DESSERT

Per Person

\$5

Glazed brownies  
Assorted baked cookies

\$7

Kahula buttercream brownies  
Ice cream and assorted baked cookies

\$8

Tiramisu  
Key lime pie  
Raspberry swirl cheesecake

\$4

CAKE CUTTING FEE (PER PERSON)



FROM ALL OF US AT BELLA VISTA WE APPRECIATE THE OPPORTUNITY TO HOST YOUR EVENT. OUR GOAL IS TO GO ABOVE AND BEYOND TOWARD MAKING YOUR DAY THE MOST MEMORABLE FOR YOU AND YOUR GUESTS. WE ARE FORTUNATE TO HAVE A STAFF THAT IS TRULY PASSIONATE FOR HOSPITALITY AND EVENT PRODUCTION. WE LOOK FORWARD TO PROVIDING A FIRST-CLASS EXPERIENCE FROM START TO FINISH.

KYRA HETZLER, DIRECTOR OF OPERATIONS & EVENTS  
[khetzler@kempersports.com](mailto:khetzler@kempersports.com)

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# EVENT RATE SHEET

## EVENT SET UP FEE

**Includes:** Standard linen rentals, tables, chairs, china, glass, silver, service staff, set-up, & tear down of the event space

**Bella Stanza or Bacara Room ... \$500.00**

**Santa Barbara Ballroom ... \$1000.00**

**Breezeway Addition ... Ask for details**

**Ceremony Fee ... \$5.00/Person**

Indoor or Outdoor

Weather & Guest Capacity Dependent

## ADDITIONS

**Dance Floor ... \$300.00**

**AV ... \$150.00**

**Chargers ... \$2.00/Piece**

**Additional Hours ... \$100.00/Hour**

**On Course Photos ... \$200.00 (One hour )\***

\*Location & time determined by Venue Coordinator





## *Preferred Vendors*

### Photography & Videography

Tim Fox Photography, Tim Fox: [timothyfoxphotography.com](http://timothyfoxphotography.com)

Call: 602.510.2241

Hailey Haggard Photography, Hailey Haupt: [haileyhaggard.com](http://haileyhaggard.com)

### DJ Services

C West Entertainment-Javier Carlos: [djcwest.com](http://djcwest.com)

Call or Text: 623.256.7887

C West Entertainment-DJ Mike M7: [djcwest.com](http://djcwest.com)

### Bakery

Sugar Shells: [sugarshellstreats@gmail.com](mailto:sugarshellstreats@gmail.com)

623.687.1990

Cup n Cake Designs: [cupncakedesigns.com](http://cupncakedesigns.com)

623.237.2311

Cake This: [cakethisaz.com](http://cakethisaz.com)

480.577.8887

### Event Coordination & Planning

Let's Do This Events & Planning: Deborah Hilliard

[letsdothisplanning@gmail.com](mailto:letsdothisplanning@gmail.com)