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### From the Publisher...



As another year draws to a close, the Arizona Biltmore Estates glows a little brighter, both with twinkling lights strung across balconies and with the unmistakable spirit of community that defines this neighborhood. December invites us to slow down, savor moments that matter, and appreciate the people and traditions that make this place so special.

Our residents often say the Biltmore feels like its own small village within the city, a place where every sunrise over the mountains and every stroll along the fairways reminds us why we call this home. This season, that feeling seems especially strong. From festive gatherings at the Biltmore Golf Club to charity drives that bring us together for a good cause, the holidays remind us how deeply connected we are.

As 2026 approaches, our hope is that this community continues to flourish with the same warmth, elegance, and sense of belonging that make the Biltmore lifestyle so uniquely timeless. From all of us at *Biltmore Lifestyles*, thank you for another inspiring year. Wishing you joy, good health, and memorable celebrations this holiday season.

Until next month,

### Susan Aavang

Publisher, Biltmore Lifestyles

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Publisher Susan Aavang Editor Julie Nicholson



### Forget Radios and WiFi, This is Radiofrequency for Your Skin

Experience Next-Level Rejuvenation at Mask'd Aesthetics in Scottsdale

When you hear the term radiofrequency, you might think of Wi-Fi or sound waves. But this same technology is now turning headsand transforming how we approach skincare.

At Mask'd Aesthetics in Old Town Scottsdale, clients are discovering the power of Morpheus8, the advanced treatment that blends microneedling with radiofrequency energy to rejuvenate skin from the inside out. By gently heating the deeper layers of the skin, Morpheus8 boosts collagen, firms tissue, and refines texture for smoother, tighter, and more luminous skin. The results are nothing short of impressive, offering professional-grade skin rejuvenation without surgery or downtime.

"Morpheus8 really is a game-changer," says Megan Nyland, Owner and Lead Esthetician at Mask'd Aesthetics. "Every treatment is customized for each client, adjusting the setting to match skin type, comfort level, and skincare goals. It's not just about using advanced technology, it's about knowing how to apply it with



expertise and a deep understanding of the skin to achieve the best results possible. Using that level of care, Morpheus8 delivers incredible results without the harshness or downtime people often expect. My approach is gentle, very intentional, and rooted in advanced skin knowledge, creating an experience where your skin feels cared for and refreshed."

A Biltmore resident and Arizona native, Nyland founded Mask'd Aesthetics in 2021 with a philosophy rooted in personalization and results. Every treatment is crafted around each client's unique skin story, to help them achieve healthy, lasting radiance. A graduate of Arizona State University, Nyland's own struggles with acne inspired her to pursue a career in aesthetics. Today, she's recognized as one of Scottsdale's top experts in anti-aging and advanced skincare, blending proven treatments and luxury in every experience.

Mask'd Aesthetics is the kind of facial studio you wish you'd discovered sooner, a place where skincare meets expertise. The services include everything from HydraFacials and Glo2Facials to microcurrent therapy, dermaplane facials, laser resurfacing, IPL photofacials, microneedling, CO2 laser treatments, Glacial Skin Facials, Radio Frequency Sculpting (Forma), and VI Peels and BioRePeels. Each treatment is carefully evaluated and tailored to your skin's unique needs, designed to restore balance, renew confidence, and deliver radiant, lasting results.

With Morpheus8, Mask'd Aesthetics continues to raise the bar for non-invasive rejuvenation. Whether you're looking to lift, tighten, or simply rediscover your glow, it's the ultimate way to hit refresh, just a quick drive from the Biltmore area.

Mask'd Aesthetics is located at 7146 E. 1st Street, Suite 8B in Scottsdale. For more information, visit www.maskdaesthetics.com.





### Susan Polakof, CRS, ABR

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### Olivepalooza Harvest Festival Returns to Queen Creek Olive Mill

This December, the Queen Creek Olive Mill is celebrating the olive harvest season and milling of fresh extra virgin olive oil with their annual Olivepalooza Saturday, December 13th through Sunday, December 14th. With two days of live music, tastings, tractor tours of the estate and more, it's a perfect occasion to spend time with family and friends under the olive trees.

### Complete Olivepalooza attractions include:

- Farm Tours
- Olive Oil 101 Classes (purchase tickets at the marketplace counter)
- **ቆ** Gourmet Vendor Alley & Tastings
- July Live Music & Games in the Grove
- **ቆ** Live Cooking Demos
- Beer & Wine Garden
- Free Admission & Parking

For more information on the Olivepalooza, visit www.queencreekolivemill.com.









The seeds that Downtown Tempe Authority planted with the introduction of Tempe Blooms continue to grow. Following the 2025 event in January, Downtown Tempe Authority has garnered prestigious recognition from numerous organizations, including two coveted Pinnacle Awards recently announced at the International Festivals & Events Association's annual convention.

The weekend celebration, which transformed downtown into a veritable secret garden, earned Downtown Tempe Authority and its presenting partner Arizona Flower Market a Gold award in the Category of Best Sponsor Partner in the 30th Annual 2025 IFEA/Haas & Wilkerson Pinnacle Award Competition.

The IFEA Pinnacle Awards Competition recognizes outstanding festivals and events from around the world and continues to be the gold standard of achievement and inspiration for the global festivals and events industry. Also this fall, Downtown Tempe Authority's Juneteenth Block Party and 2nd Sundays on Mill also earned top honors in the Diversity, Equity and Inclusion and Best Event/Program Within an Event to Benefit a Cause categories, respectively.

In recognition of its work on Tempe Blooms.

Downtown Tempe Authority also earned a 2025 Downtown Achievement Award of Excellence from the International Downtown Association. The one-of-a-kind experience was a leading example of why Downtown Tempe Authority was recognized as a Culture Impactor in the 2025 Tempe Arts & Culture Awards presented by the City of Tempe. Tempe Blooms also earned an Impact Award for Best Downtown Event at the State of Downtown Tempe annual event and a Public Awareness Award from the Arizona State Floral Association.

"These awards are a wonderful recognition and reinforce our commitment to creating experiences that connect people to the downtown district," said Lori Foster, President and CEO of Downtown Tempe Authority. "We're grateful to all of our partners and artists who help create these memorable experiences at our events, and especially to Arizona Flower Market, who helped us launch Tempe Blooms into something truly special."

The idea for Tempe Blooms came to life in 2024 after the Downtown Tempe Authority team was inspired by a floral event in New York. Thanks in part to a \$100,000 grant from the Arizona Office of Tourism's Visit Arizona Initiative, the idea evolved with plenty of Tempe twists into an

immersive community event like no other.

In its inaugural year, Tempe Blooms also earned a slate of awards, including recognition in the Downtown Event category for the 2024 Downtown Tempe State of Downtown Awards, a 2024 Public Awareness Award from the Arizona State Florist Association and Best New Festival or Event (Budget: \$100,000 - \$500,000) in the 2024 IFEA Pinnacle Awards contest.

#### Returning for a new season . . .

Tempe Blooms will bring its flower power back to Downtown Tempe on January 24th and 25th, 2026. The two-day free event invites the community to stroll through 21 floral displays crafted by local designers. Guests can also watch 10 live mural curations come to life, shop at over 45 local vendors in the floral-inspired market and enjoy live music on 10 different stages.

The experiential weekend event also features floral design workshops, a build-your-own bouquet area, floral-inspired specials at multiple downtown businesses, food and drinks, and a kids' area that is fertile ground for little ones to show off their garden of creative talents. To learn more about Tempe Blooms in 2026, including opportunities for merchants, sponsors, and volunteers, visit the website at www.downtowntempe.com/tempe-blooms. ❖

## Over a Decade of Strength, Sweat, and Community at BODI Scottsdale

In an industry where nearly half of new gyms close within five years, BODI Scottsdale has defied the odds. Since its founding in 2014 in the heart of Old Town, the gym has grown from a neighborhood boutique gym to a full-scale fitness community with staying power and purpose. Nikki and Nick Metzger built more than a workout studio. They created a place where members sweat, recover, connect, and celebrate milestones together. With an expansive mix of strength training classes, HIIT sessions, cardio-focused "sweat" workouts, boxing, yoga, and Pilates, BODI offers a dynamic range of movement options tailored for all fitness levels.

What sets BODI apart is not just the programming or the equipment, it's the culture. Members frequently speak of how friendships formed in class have led to celebrations, milestones, and meaningful connections beyond the gym floor. The studio attracts a wide-ranging clientele, including staff and athletes connected to local professional sports teams, reflecting the gym's elevated yet inclusive atmosphere.

"When we first opened more than a decade ago, our goal was to create the best gym in Scottsdale," says Nikki Metzger, Owner and Head Trainer at BODI Scottsdale. "What makes BODI special isn't just the workouts, it's the people and the energy they bring when they walk through the door. Over the years, we've built something that lasts because it's about more than fitness. It's about connection, accountability, and feeling like you belong to something bigger."

Nikki arrived in Arizona with a national profile. Her earlier experience as a Nike Master Trainer in Chicago, recognition as Women's Health Next Fitness Star in 2015, and her role as one of the faces of Tonal helped bring both visibility and credibility to the studio. Together with Nick, she planted deep roots in the Scottsdale community and made BODI a place where locals train, professionals work out, and connections are built.

From navigating the challenges of the pandemic to expanding services in a competitive market, BODI's resilience stems from adaptability and a people-first approach. Their growth is not measured only in square footage or membership numbers, but in community loyalty, retention, and the many stories of transformation that unfold inside the studio.

To celebrate their ten-year milestone, the Metzgers introduced a state-of-the-art recovery lounge equipped with red light saunas, a cold plunge, Normatec compression therapy, and other advanced tools designed to balance highintensity training with restorative recovery. The expansion reflects their belief that fitness extends beyond the hour spent in class and represents a long-term investment in overall wellness.

More than a decade later, BODI continues to set the standard for lasting strength in the fitness community. What began as a neighborhood studio has grown into a destination where wellness feels personal, purposeful, and genuinely motivating.

BODI Scottsdale is located at 6820 E. 5th Ave. in Scottsdale. For more information, call (480) 444-8062 or visti scottsdalebodi.com. ❖





### A Timeless Treasure ~ Crystal Point

Discover the difference at Crystal Point in Midtown Phoenix. Truly a one of a kind Highrise of unparalleled, unobstructed views of Downtown Phoenix, Camelback Mountain, and The Phoenix Mountain Preserve. Amazing amenities with a ground level Olympic sized lap pool, gym, gas outlets on the balconies and guest suites for family and friends. Several units are for sale ranging from 1,980 sq ft to 3,000+ sq ft on the second floor all the way up to the 18th floor. Call, text, message or email for a private showing!

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### Savor the Holiday Season with Fox Restaurant Concepts

Fox Restaurant Concepts is serving up holiday cheer across its family of restaurants with limited-time menus, handcrafted festive cocktails and celebrations made for every occasion, from indulgent to-go feasts to lively pop-up bars and group dining experiences.

### **Culinary Dropout: Bar Blitzen Returns**

Seasonal magic returns to Culinary Dropout with spirited holiday cocktails available at all Arizona locations. Adding to the joyful season, the fan-favorite holiday pop-up bar, Bar Blitzen, will make its comeback at The Coop in Gilbert and Tempe through January 3rd. This over-thetop holiday takeover delivers dazzling décor, indulgent cocktails and a festive buzz that lasts all season. Guests can sip whimsical creations that embody the season, like the Espress Ho Ho Ho Tini (\$16) with Gran Centenario reposado tequila or Three Olives vodka, Italian espresso liqueur, Spanish vanilla and spiced cold foam and the Dropout & Mrs. Mint (\$16) with vanilla-infused Belvedere vodka, white chocolate, cream and peppermint schnapps. Signature dishes will be available, including the Wagyu Pigs in a Blanket (\$17.50) with honey mustard crème fraîche and BBO Pork Belly Nachos (\$18.50) with black bean, guacamole, sour cream and pico de gallo. Just outside The Coop, guests can enjoy yard games and live music, making it the perfect setting for a merry night out.

Doughbird's Thanksgiving Sides

Also new at Culinary Dropout's Scottsdale Waterfront location, every Saturday from 11:00 a.m. to 2:00 p.m., guests can indulge in Saturday Soundcheck featuring live music and \$7 brunch cocktails including favorites like Bubbles & Mimosas, Giddy Up Espresso Martini and Aperol Spritz.

#### **Doughbird: Holiday Feasts To-Go**

Doughbird makes holiday dining effortless with festive to-go offerings for Christmas Eve and New Year's Eve. For Christmas Eve, Doughbird offers Prime Rib To-Go (\$80, serves two; \$150, serves four) complete with creamy horseradish dauphinoise potato, broccolini and caramelized onion, simple Caesar salad, peppercorn thyme au jus and butterscotch cream cake. Orders will be accepted December 3rd through the 23rd, with pickup available December 24th. For New Year's Eve, pre-orders open December 26th with pickup available December 31st.

To order to-go holiday feasts from Doughbird, visit its online ordering or catering site, available through EatDoughbird.com

### Blanco Cocina + Cantina: Holiday Cocktails and Margarita Trees

Through December 31st, Blanco Cocina + Cantina is shaking up the holidays with limitedtime cocktails and its popular Margarita Trees, perfect for sharing and celebrating. Guests can enjoy festive cocktails like Primo Eduardo's Eggnog (\$15) with holiday spiced Tincup bourbon, eggnog, cream, nutmeg and cinnamon dust; Goodnight Mrs. Santa's Sister (\$15) with Three Olives vodka, cranberry reduction, St. George spiced pear liqueur and sparkling wine; and Don Juan's Spiced Cider (\$16) with 1800 Reposado tequila, honey whiskey, chai leaf, pressed apples, Mexican cinnamon and roasted five spice. For group gatherings and holiday toasts, Blanco also offers Margarita Trees, featuring four mix-and-match margaritas.

### The Henry: Signature Holiday Cocktails

This season, The Henry will feature a lineup of signature holiday cocktails at both its Arcadia and Uptown Phoenix locations through December 30th. From seasonal twists on classic favorites to inventive winter creations, these drinks are crafted to keep spirits bright. For a limited time, guests can enjoy festive offerings like the Whiskey & Doughnuts (\$17) with Tincup bourbon, sweet vermouth and spiced apple, or the Spiced Pear Cosmopolitan (\$17), made with Belvedere vodka, St. George pear liqueur, cranberry reduction and lime. Whether catching up with friends or adding a festive touch to dinner, these limited-time cocktails are the perfect way to toast the season.

For more information surrounding Fox Restaurant Concepts' holiday happenings, visit FoxRC.com.





# **LINDA JEFFRIES** Sales Consultant M: 602.531.8333 linda.jeffries@azmoves.com





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### Cheers to 70 Festive Years with Uptown Plaza's Holiday Event!

Get into the holiday spirit with a festive day for the whole family at Uptown Plaza on Sunday, December 14th, 2025, from 11:00 a.m. to 12:30

This year's celebration is extra special as Phoenix's very first shopping center celebrates Uptown Plaza's 70th Anniversary, a neighborhood favorite for seven decades.

Bring the family and enjoy the chance to meet and snap photos with Santa, complete with a professional portrait sent straight to your phone, plus live performances by The Jingle Belles, whose vintage harmonies will fill the Plaza with cheer.

Kids can get creative at the holiday craft station, making Pony Bead Candy Canes and Holiday Bead Key Rings to take home. In honor of the special milestone year, guests who are among the first to arrive will also receive a limited-edition 70th Anniversary holiday ornament (while supplies last).

Celebrate the season with joy, music, and a little Uptown magic!











### Phoestivus Holiday Market Returns for 16th Year

The beloved and famously quirky holiday market Phoestivus, presented by Community Food Connections, is back for its 16th year, and this time with a brand-new location and a onenight-only celebration!

Holiday shoppers can join the fun on Friday, December 12th, 2025, from 4:00 p.m. to 10:00 p.m. at the Arizona Center (455 N. 3rd Street, Phoenix, AZ 85004) for an evening of local shopping, live music, delicious food, and festive cheer. The beloved annual market brings together more than 175 vendors offering handmade goods, artisanal gifts, and locally grown treats.

Guests can enjoy live entertainment, interactive holiday activities, and photo opportunities with fan-favorite Phreddie the Yeti. Whether checking off your gift list or soaking up downtown's holiday vibes, Phoestivus is a can't-miss tradition celebrating community, creativity, and connection.

As the premier fundraiser for the Downtown Phoenix Farmers Market, Phoestivus supports Community Food Connections, a nonprofit

501(c)(3) dedicated to enhancing access to nutritious, locally grown food in the heart of the city.

Admission: A suggested donation of \$5 per person is encouraged at the gate to support the Downtown Phoenix Farmers Market, but it is not required.

Phoestivus is a family-friendly, all-ages event, and yes, dogs are welcome too. Arizona Center is located at 455 N. 3rd Street in Phoenix. For more information, please visit the website at www.phoestivus.com.















# Your Voice Builds the Future of Biltmore Estates

Did you know that 98% of people rate and review the products and luxury services they use every day? Now, that same verified transparency is coming home to where it matters most.

### Plant the Seed for Progress, Together.

Here in Biltmore Estates, where Wrigley and Frank Lloyd Wright built a legacy of vision and excellence, a new era of openness is beginning.

Every great community thrives on trust, the kind built through honesty, dialogue, and shared understanding. When homeowners participate through Verified Ratings and Reviews™ on HOA Doctor®, they help boards and property management companies see what's working and where connection can grow stronger.

This isn't about criticism, it's about collaboration. It's about making every voice count.

Verified reviews give homeowners the confidence to be heard, and help boards and property management companies see their community through a clearer, kinder lens.

"Homeowners can choose to publish their name or remain privately verified, every review is protected and authenticated for trust and safety."

— Bill McKay, Founder, HOA Doctor® and Former ABEVA Board Member

Here in Biltmore Estates, where the HOA Doctor® movement began, we have a rare opportunity to lead the nation in verified trust. By showing how authentic voices strengthen leadership, communication, and neighbor-to-neighbor respect, we can redefine what community living truly means.

As we build the HOA Doctor® network, connecting more than 74 million residents nationwide, from Biltmore Estates to Marco Island and beyond, we're bringing homeowners together in one verified movement of trust, balance, and transparency.

Every board and property management company that embraces verified transparency demonstrates the courage to listen, to learn, and to lead by example.

Trust grows fastest where openness begins.

Rate and review today. Be part of the growing network, and enjoy the confidence that comes with verified community trust.

Transparency begins at the Biltmore Estates.

### **HOA Doctor®: Born in the Heart of Biltmore Estates. Community Trust. Stronger Communities.**

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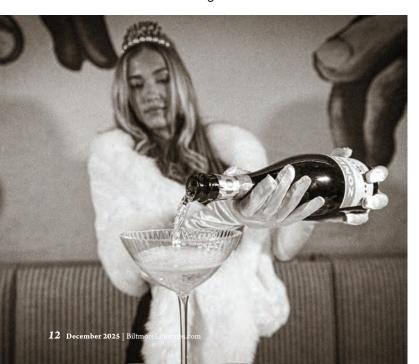


### Celebrate the Season with The Italiano

The holiday season has arrived, and Scottsdale's Italian gem, The Italiano, is welcoming guests to experience a lineup of festive, flavor-packed celebrations. Opened in September 2024 by Chef Joey Maggiore and The Maggiore Group, The Italiano blends age-old Italian tradition with fresh culinary innovation, all within an atmosphere that feels both elegant and inviting.

Located at 9301 E. Shea Blvd., the restaurant greets diners with old-world charm, limestone accents, olive trees, and a sky-painted ceiling that shifts colors from sunrise to sunset. Inside, guests enjoy warm, intimate seating, and a private dining room with an immersive art installation inspired by Chef Joey's late father's iconic restaurant, Tomaso's.

This December, The Italiano honors one of Italy's most beloved holiday traditions with its Feast of the Seven Fishes, offered December 1st through the 24th. Rooted in Italian and Italian American culture, the feast represents the Christmas



Eve practice of abstaining from meat and celebrating with seafood as a symbol of abundance, family, and hope. For Chef Joey, the tradition holds deeply personal significance.

"The Feast of the Seven Fishes at The Italiano celebrates and honors my father, Chef Tomaso Maggiore, and the Christmas tradition we shared," says Maggiore. "Cooking side by side and creating unforgettable seafood dishes is a cherished part of what makes this holiday so special to me and my family. I hope these specials bring you the same warmth, joy, and lasting memories."

This year's menu features elevated, soulful seafood dishes such as Mussels Fra Diavolo with nduja and lemon-infused breadcrumbs, a Polenta Encrusted Lump Crab Cake with saffron aioli, and a vibrant Seven Fish Salad showcasing octopus, shrimp, calamari, clams, mussels, scallops, and scungili. Entrées include Stuffed Calamari over squid ink linguini, Crab-Stuffed Prawns with mascarpone and lemon wine sauce, Sicilian Tuna Meatballs with heirloom tomato spaghetti, and a

luxurious Feast of Seven Fish Risotto enriched with saffron and San Marzano tomato.

The celebrations continue through Christmas Day, where guests are invited to enjoy a lavish holiday buffet with carving stations, chilled seafood towers, charcuterie, entrées, and a grand dessert display. The buffet is priced at \$99 per person, kids (aged 5 to 12) at \$39 per person with children under 5 dining complimentary.

To ring in the new year, The Italiano will offer a lively New Year's Eve experience with festive specials and tableside activations that bring Chef Joey's signature flair to life, the perfect way to wrap up 2025.

For anyone seeking the perfect holiday gift, The Italiano also offers gift cards, an ideal way to share an unforgettable dining experience with loved ones. Reservations for The Italiano can be made via OpenTable. For more information, visit www.theitaliano.com.













## Fall Flavors & The Dirty Hour Take Center Stage At Tell Your Friends

Nationally acclaimed Tell Your Friends, Scottsdale's sultry underground cocktail and live music lounge, has unveiled a new lineup of elevated libations reflecting the allure of fall while staying true to the lounge's signature drama, onstage energy and sensory intrigue.

Under the direction of Beverage Director Ashley Cibor, the new menu captures the spirit of the season through an artful balance of timeless technique and bold flavors, from baking spices to rich fruits and smoky undertones. Each cocktail is crafted with precision and personality, inviting guests to linger over layered notes and setting the stage for Scottsdale's nightlife to come alive.

The new menu highlights include, Up In Smoke (\$28) with Maker's 46, spiced pear, rosemary honey, and orange bitters, served tableside with a citrus smoke presentation; Spiced & Dangerous (\$21) with Campo Bravo Reposado tequila, pumpkin, chile liqueur, sage and lemon; Thyme Traveler (\$22) with Gray Whale gin, fig, lemon and thyme merengue; Golden Sin (\$21) with Mezcal Unión, yellow bell pepper, corn liqueur and orange bitters; The Scarlet Letter (\$23) with Corrido Blanco tequila, ginger, pome-

granate and lime; and Bad Blood (\$23) with Zephyr gin, beet juice, lime, sage and sherry.

Guests can also explore the updated martini menu, featuring a playful twist on classics, including chive cream cheese olives for a distinctly fall-inspired finish. Complementing the new cocktails, The Dirty Hour, available Wednesday through Sunday from 5:00 p.m. to 6:00 p.m., invites guests to enjoy the lounge's spin on the classic happy meal, served with a dirty martini, a handcrafted burger and crispy golden fries.

Now available, the cocktail lineup delivers elevated flavors in every sip:

- Up In Smoke (\$28): Maker's 46, spiced pear, rosemary honey, and orange bitters, served tableside with citrusy smoke presentation
- Spiced & Dangerous (\$21): Campo Bravo Reposado tequila, pumpkin, chile liqueur, sage and lemon.
- Thyme Traveler (\$22): Gray Whale gin, fig, lemon and thyme merengue
- Golden Sin (\$21): Mezcal Unión, yellow bell pepper, corn liqueur and orange bitters
- The Scarlet Letter (\$23): Corrido Blanco tequila, ginger, pomegranate and lime

- Bad Blood (\$23): Zephyr gin, beet juice, lime, sage and sherry
- Crimson Crush (\$21): Four Roses Yellow Label whiskey, amaro, lemon and black cherry
- Flapper Fizz (\$22): Tito's vodka, passion-fruit, vanilla, lemon and club soda
- Decadence in Disguise (\$23): Goat Cheese Sazerac rye, Lustau East India sherry, Nux Alpina walnut liqueur, carrot, cinnamon, ginger and lemon
- Call The Paparazzi (\$23): Choice of Ketel One vodka or Don Julio Reposado tequila, coffee liqueur and cold brew
- Lust & Linger (\$22): Zacapa 23 rum, hazelnut, cinnamon, vanilla pudding, lemon and egg white
- Katie's Manhattan (\$20): Bacardi Cuatro rum, Carpano Antica, Heering Cherry liqueur, Angostura orange bitters
- Jazz Age Smolder (\$36): Aberfeldy 12-Year Scotch, Carpano Antica, Averna Amaro, Angostura orange bitters, tableside sweet orange smoke
- I Did Something Bad (\$6): Grey Goose rotating house shot ❖









### Postino Uncorks a New Era for Wine Lovers with the Postino Bottle Club

Wine lovers, rejoice: Postino is bringing the wine bar to your home with a fresh spin on the in-house wine club that counts tens of thousands of members from coast-to-coast. Built for every kind of wine drinker, from the explorer to the casual sipper, the reimagined Bottle Club blends Postino's legendary hospitality with the freedom for guests to sip their way. Originally debuting in 2022, the latest and most major overhaul todate of the club launched earlier this month with memberships starting at \$20/month (with other tiers available), scratching the Postino itch outside the restaurant's four walls.

Originally developed because Postino regulars wanted to uncork at home, and recreate the restaurant's wine-centric experience during some of life's most cherished moments, the new Bottle Club has something for everyone, with ultimate flexibility. Members now get to hand-select their favorite bottles from the seasonal wine list, pick it up on their own schedule, plus uncork their bottles at the restaurant.

Members also score an extra hour of Postino's iconic happy hour, with \$6 glasses of wine and pitchers of beer extended until 6:00 p.m. every day, plus a sleek premium reusable tote and seasonal surprise sips. Available for wine lovers across all Postino locations, you get to pick your pace: 1, 2, or 3 bottles a month.

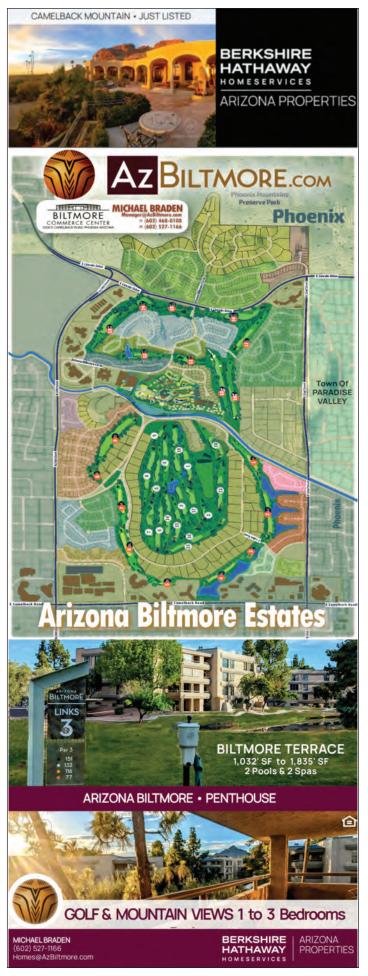
Membership tiers (because wine should be simple):

- 1 Bottle | \$20/month Includes the exclusive Tote, Uncork It With A Friend (pop one at Postino during your visit), and extended happy hour until 6:00 p.m.
- 2 Bottles | \$36/month All the above, plus First Taste access to the seasonal wine menu (four times per year)
- 3 Bottles | \$56/month All of the above, plus an extra bottle when you sign up and 10% off to-go wine via postinowinecafe.com

"With the Postino Bottle Club, we wanted to take the fuss out of wine and bring people back together over the simple joy of sharing a bottle," says Brent Karlicek, Postino's Chief Taster and Advanced Sommelier. "It's flexible, it's fun, and it's made for real life, whether you're discovering something new, reconnecting with friends, or just celebrating the everyday moments worth toasting.

To dive in or learn more, visit postinowinecafe.com/bottleclub.





### ~ Golf Tip ~

### HAPPY HOLIDAYS BILTIMORE GOLFERS!

### Make This The Season: That Golf Changes For You! "Set New Goals For Low Scores 2026"

By Tina Tombs, The Arizona Biltmore Golf Club



Golf season is sneaking up on us here in the Southwest. While much of the country will soon be buried in snow, we'll be in short sleeves, chasing the ball around our favorite courses. It's easy to forget how fortunate we are to live and play in this kind of paradise.

As this new season approaches, take five minutes to reflect on last year. Think about what you enjoyed

about your game, and what you didn't. Grab a pad and pen and write down the top five things you'd like to improve. As you do, try to think outside the box and ask yourself:

- Was my warm-up routine long enough, or too short?
- Did I stretch?
- Did I hit a few chips, pitches, bunker shots, and some lag putts before going to the first tee?
- How well did I manage my game based on my current skill level?
- · How was my focus and commitment on the golf course?
- Did I take on too much risk with certain shots?
- Did a series of poor decisions lead to big numbers and higher scores?
- Did I work with a golf instructor on a semi-regular basis on my swing mechanics, mental focus, and preparation? Did I take a playing lesson and review an on-course game plan?

If the answer to many of these questions is "no," this is the perfect time, before the season gets going, to set some goals and create a plan to shore up any weak links in your game.

These are exactly the areas I work on in depth with my competitive players before their tournament seasons begin. As a recreational golfer, you may not need a tour-level routine, but who wouldn't like to shave a few strokes off their handicap or shoot a career-low round this year?

Do yourself a favor: choose a few items from the exercise above and spend a few quiet minutes with pad and pen in hand thinking them through. If you don't currently have a teacher or coach and you're truly ready to take your game to the next level, this could be the season to partner with an expert who can guide you.

To schedule your next golf lesson, clinic, purchase a gift card or find out more information on all programs offered, you can contact Tina and her staff by downloading the app TinaTombsGolf on the app store or google app store.





### Tickets Now on Sale for 2025 GL Championship Presented by Gila River Resorts & Casinos

Tickets for the 2025 Grass League (GL) Championship presented by Gila River Resorts & Casinos are now on sale at www.GrassLeague.com. The high stakes par-3 golf tournament will take place December 5th and 6th, and feature 40 two-person teams from across the U.S. competing for a \$100,000 purse in a two-day, 36-hole scramble format at Grass Clippings Rolling Hills in Tempe. Tickets include access to the golf tournament and post-golf concerts featuring Midland and Country Night on Friday, December 5th and BigXThaPlug and Country Night on Saturday, December 6th. The final round of the GL Championship will be broadcast live on Golf Channel.

The GL Championship offers one of the best fan experiences in golf, with elite golf, live music, food trucks, hospitality tents and more set under the lights at Grass Clippings Rolling Hills. General admission tickets for the GL Championship start at \$21.79 per day or \$32.69 for two days. For an elevated experience, VIP tickets start at \$81.72 per day and include dedicated viewing areas, VIP bar access, private restrooms, and express entry. Ticket prices will increase as the event draws closer. On Friday, December 5th, tournament gates open at 2:00 p.m., with round one beginning at 5:00 p.m., while on Saturday gates open at 11:00 a.m. with round two beginning at 12:45 p.m. Opening concert acts will begin at 5:00 p.m. each evening.

Grass League features 10 franchise teams from regional markets, including Los Angeles, San Diego, Phoenix, Scottsdale, Minnesota, Michigan, Tampa Bay, New York, Dallas and more. Team investors include Good Good Golf, Wyndham Clark, and Los Angeles Dodgers' Manager Dave Roberts. For the GL Championship, each franchise will field four two-person teams for a total field size of 80 golfers. Teams will include a mix of amateur and professional golfers. Golfers set to compete in the 2025 GL Championship include:

- Ryan Ruffels Los Angeles Roses
- Gabriela Ruffels Los Angeles Roses
- · Charlie Beljan Scottsdale Strikers
- Drew Stoltz Minnesota Muskies
- Colt Knost Hollywood Hitters
- Will Kropp Phoenix United
- Matt Kendrick Dallas Horsemen
- Marissa Wenzler Dallas Horsemen
- Ricky Romano San Diego Munis

"This year's Championship is set to be the biggest Grass League event," said Jake Hoselton, co-founder of the Grass League. "Between the elite golf talent, the music lineup, and the final round being broadcast on the Golf Channel, we're ready to showcase the Grass League on its biggest stage yet."

For more information on the Grass League and the GL Championship, visit www.GrassLeague.com.



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## Poolboy Taco Announces Opening of First Brick-and-Mortar in Arcadia

A new era of tacos is making a splash in Arcadia with the debut of Poolboy Taco, the latest concept from the Poolhouse Group. the family behind local favorites Gadzooks Enchiladas & Soup and The Green Woodpecker.

Taking over the former Gadzooks location at 4031 E. Camelback Road, Poolboy transforms the space into a bold, design-forward fast-casual restaurant inspired by midcentury, poolside nostalgia and festival flair. Created in collaboration with local design firm House of Form, the restaurant's playful aesthetic blends pastel neons, terrazzo, brass, and retro cabana-style

seating for a cheeky yet elevated vibe.

The menu centers on the brand's cult-favorite "festival taco," which gained acclaim at Aspen Food & Wine and pop-ups in Hollywood. Guests can also expect beef and breakfast tacos, nachos, enchiladas, bowls, and a Taco of the Month program featuring local chef collaborations. Frozen cocktails, margaritas, and draft beer will be served in collectible 32-ounce Poolboy cups, adding to the restaurant's spirited personality.

Founder Aaron Pool describes Poolboy as "a fun, social space that feels special without being expensive, a place to grab a margarita, hang out

on the patio, and feel transported."

Follow @poolboytaco on Instagram or visit poolboytaco.com for updates and opening announcements.







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TICKETS, DIRECTIONS & FESTIVAL INFO: ARIZONA.RENFESTINFO.COM

### Downtown Tempe Shines Bright This Holiday Season Tempe Transforms into a Festive Wonderland Filled Holiday Cheer for All Ages

The holiday season shines brighter than ever in Downtown Tempe this year. Downtown Tempe Authority invites Arizonans to embrace the magic of the season with a full lineup of festive events, live entertainment and local experiences that celebrate connection, community and cheer. Downtown Tempe will dazzle with festive lights, immersive art installations, cherished family traditions and irresistible culinary delights all season long, making it the Valley's ultimate destination for holiday fun and celebration. The holiday magic shines through beloved family-friendly traditions, including:

### Tempe Festival of the Arts

One of the Southwest's most beloved traditions, the Tempe Festival of the Arts transforms Downtown Tempe into a vibrant open-air gallery December 5th - 7th (10:00 a.m. to 5:30 p.m. on Friday and Saturday, and 10:00 a.m. to 4:30 p.m. on Sunday). During the three-day celebration, the downtown district evolves into an open-air art experience that showcases top-tier art, live performances and hands-on fun for all ages. The event spans Mill Avenue between Third Street and University Drive, Fifth Street between Myrtle and Ash Avenues, and Maple Avenue between Fourth

Street and Mill Avenue. More than 300 juried artists from across North America will display their work across 15 mediums, offering one of the most extensive holiday shopping experiences in the Valley. Guests can enjoy live music, food trucks, entertainment, a wine and spirits tasting and three beer and wine gardens, along with the popular Kids Block, featuring family-friendly activities on Saturday and Sunday.

### **Fantasy of Lights Boat Parade & Fireworks**

Tempe's signature waterfront celebration, the Fantasy of Lights Boat Parade, returns from 4:00 p.m. to 9:00 p.m. on Saturday, December 13th, bringing the holiday spirit to life at Tempe Town Lake. The celebration features a glowing boat parade, live music, holiday market and fireworks over the Mill Avenue Bridge. Dozens of boats will twinkle across the lake, decorated in festive lights and creative themes. Visitors can browse the holiday market featuring local artisans, enjoy treats from 15 food vendors and relax at Tempe Beach Park for live entertainment on the Fantasy of Lights stage, presented by Honor Health. To top off the evening, guests can enjoy a spectacular firework display, presented by Andretti Indoor Karting Chandler, and free photos with Santa.





### Fantasy of Lights Menorah Lighting

The Menorah Lighting Ceremony from 5:30-7:00 p.m. on December 16th at Ragsdale-MLK Park, brings the community together to celebrate reflection, unity and hope. Held in collaboration with the Chabad ASU, the event includes the lighting of the menorah, traditional blessings, kosher treats, and kids' activities and crafts honoring Chanukah traditions and the spirit of inclusion that defines Downtown Tempe.

Beyond the signature events, Downtown Tempe offers endless ways to celebrate the season. Visitors can explore more than 165 streetlevel businesses, from local boutiques and cozy cafes to rooftop bars and destination dining. The district also hosts live music, trivia nights, popups and themed activations all season long.

www.downtowntempe.com/events/holidays-in-tempe



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### On Holiday at The Global Ambassador

### Where Arizona's Endless Sun, MICHELIN Key Luxury and the Spirit of the Season Align

Le Âme, the hotel's Parisian steakhouse, pre-

As the desert enters its most radiant season, The Global Ambassador invites travelers to experience a festive season unlike any other. where long, golden winter days spill effortlessly into cool, starlit evenings and the art of celebration unfolds in impeccable style.

Honored with a prestigious MICHELIN Key and celebrated among the nation's best hotels, The Global Ambassador brings a distinctly European sensibility to the desert, offering an elevated calendar of holiday happenings designed for the discerning traveler. But what truly sets it apart is its status as a local favorite. Ask any Phoenix local where to find the hottest restaurants in town, and they'll point you to The Global Ambassador. In a time when travelers crave authentic experiences and want to be where the locals are, The Global Ambassador delivers, uniting destination dining with deep neighborhood roots.

That same energy carries into the celebratory season. From curated pop-ups and live jazz to rooftop soirées and refined dining, every moment reflects the hotel's signature blend of cultivated style and timeless appeal.

### **Holiday House**

Those looking to indulge can step into Holiday House, an exclusive offer for guests booking a two-night stay in one of the hotel's luxurious suites through December 30th. With room rates starting from \$850 per night, the experience includes daily breakfast for two, a \$200 food and beverage credit, complimentary valet and a special welcome amenity.

### **Curated Experiences**

Through December 25th, the family-friendly Hot Cocoa Bar delights guests of all ages with decadent creations, while the limited-time On Holiday cocktail menu at the Lobby Bar offers an elevated twist on timeless classics with an invitation to linger in the glow of the season.

Throughout the season, The Global Ambassador hums with live music, jazz nights in the Lobby Bar and DJs at théa Mediterranean Rooftop, where panoramic views of Camelback Mountain provide the ultimate backdrop for toasting the festive season.

### **Seasonal Dining**

Across The Global Ambassador's celebrated dining collection of five restaurants, each pays homage to the holidays in its own distinct style.

sents a limited-time prix fixe menu inspired by the season, while thea Mediterranean Rooftop, named among the world's best hotel restaurants, offers a special à la carte menu for Thanksgiving. Whether savoring an elegant Thanksgiving or Christmas feast, guests will find every detail, from the plating to the playlist, thoughtfully orchestrated. Winter Wellness

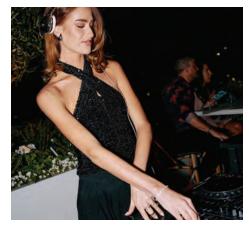
For those seeking rejuvenation and balance during the holidays, The Spa at The Global Ambassador offers an experience that transcends traditional wellness. Expansive and elegantly designed, it's a haven where luxury, science and ritual converge. Guests can indulge in exclusive, first-to-market treatments from world-renowned partners including Augustinus Bader, U Beauty, Biologique Recherche, MOVA by Camila Perez, Environ and Oxylight Sapphire. The spa's serene environment features private treatment rooms, steam and sauna

experiences, hot and cold plunges and a hosted beauty bar, all crafted to restore the body and calm the mind. Beyond the treatment menu, a state-of-the-art fitness center and dedicated studios for FORMA Pilates, spin and movement complement the experience, while sunrise yoga and guided Sound Journeys encourage renewal and connection. Every detail reflects the hotel's philosophy of holistic balance, a restorative escape for the season ahead.

With its seamless blend of international style, culinary artistry and luminous Arizona weather, The Global Ambassador offers an indulgent and effortless winter escape. Poolside afternoons, candlelit dinners and rooftop celebrations unfold against the city's endless sunshine and crisp, starry nights. Beloved by locals and travelers, The Global Ambassador embodies the festive season's most elegant expression of hospitality.

To learn more or to book a stay or dining reservation, visit GlobalAmbassadorHotel.com or follow at @TheGlobalAmbassadorHotel. \*











### Picazzo's Healthy Italian Kitchen Makes Holiday **Entertaining Easy**

The holidays are a time for family, friends, and festive celebrations, but for busy families, preparing meals for big gatherings can often be overwhelming. Picazzo's Healthy Italian Kitchen is ready to help make holiday entertaining easy with its Event Menu offering healthy, familyfriendly meals for offsite enjoyment.

Designed for groups of 8-10, Picazzo's Event Menu features a variety of signature items, starters, salads, and hearty entrees, and desserts, all crafted from fresh, clean ingredients. All catering orders include plates, utensils, and napkins upon request, making it easy for families to focus on what matters most, spending time together. Picazzo's Event Menu is available for offsite takeout, with some items requiring 24 hours' advance notice. Favorite appetizers include:

- Cheesebread (\$32) Scratch-made focaccia with buttery-garlic sauce, mozzarella, smoked fumella mozzarella, herbed parmesan, and
- Mama's Meat-Za Balls (\$64) Diestel turkey meatballs baked in pomodoro with basil, herbed parmesan, herb ricotta, and served with focaccia.
- Baked Wings (\$70) Juicy wings with carrots and ranch, available in Italian seasoned, BBQ original, BBQ chipotle, buffalo, or spicy Thai peanut flavors.
- Whipped Herb Ricotta (\$38) Creamy ricotta with herbs, olive oil, and toasted focaccia.

Picazzo's also offers organic salads, quinoa bowls, and customizable sides to complement every gathering, such as:

- Mother Earth Salad (\$54) Mixed greens, sweet potatoes, quinoa, apples, avocado, and candied walnuts with avocado agave mustard
- Athena Quinoa Bowl (\$68) Sauteed zucchini, kale, quinoa, roasted yellow tomatoes, tzatziki, hummus, feta, olives, and microgreens.

If you're feeding a pizza-loving crowd, pick the package that fits your needs:

- Silver Package (\$130) Serves 12-18. Your choice of any 6 pizzas from Picazzo's regular menu.
- Gold Package (\$170) Serves 16-24. Your choice of any 8 pizzas from Picazzo's regular menu.
- Masterpiece (\$205) Serves 22-30. Your choice of any 10 pizzas from Picazzo's regular menu.

Popular pasta and hot dishes include:

- Meatball Bolognese (\$80) Gemelli pasta, turkey bolognese, housemade turkey meatballs.
- Baked Rigatoni (\$78) Rigatoni, italian sausage, creamy bolognese, calabrian chile, fumella smoked mozzarella, chives.
- Chicken Parmesan (\$102) Gluten free breaded chicken breast baked with marinara, mozzarella & herbed parmesan. Served beside gemelli marinara and a garlic-butter sautéed vegetable medley with crushed candied walnuts.
- Chicken Piccata (\$102) Grilled and baked chicken breast, gemelli, lemon-butter caper sauce, broccolini.
- Sustainable Mediterranean Salmon (\$135) Seared salmon filet, roasted yellow tomatoes, roasted red bell peppers, spinach, quinoa, turmeric-tahini dressing, dill sauce, roasted lemon, microgreens.

For more information or to place an order, visit picazzos.com and choose the Event menu from the drop-down menu.

### The Phoenician Appoints First Female Executive Chef in A Luxury Collection Resort History

The Phoenician, which is part of The Luxury Collection by Marriott International, Inc., is proud to announce the appointment of Rebecca Tillman as the resort's first-ever female Executive Chef. In addition to making her mark at The Phoenician, Tillman is also the very first female executive chef in the 120-year history of The Luxury Collection brand of resorts, which spans 130 properties worldwide.

An iconic destination, located at the base of Camelback Mountain in Scottsdale, the 200-acre property offers two exquisite experiences at one magnificent destination. Tillman spearheads the culinary programs for a 585-room AAA Five Diamond luxury resort and a 60-room, Forbes Five Star, AAA Five Diamond boutique hotel, The Canyon Suites. This includes eight diverse culinary destinations, including J&G Steakhouse, Mowry & Cotton, and The Phoenician Tavern, as well as in-room dining, and private and banquet dining.



"Chef Tillman is a passionate and innovative culinary leader, known for her distinctive cuisine, refined presentation, and unwavering commitment to exceptional service," said Lisa Mercer, Resort Manager of The Phoenician. "We are honored to have her at the helm of The Phoenician's culinary programs."

Tillman's impressive career spans more than two decades, during which time she held leadership positions at some of the most prestigious resorts in the country. She began her journey in hospitality in 2000 at The Arizona Biltmore while still attending culinary school at the Arts

Institute of Phoenix, an early start that laid the foundation for a remarkable professional path. Prior to culinary school, she earned a degree in hospitality administration from Northern Arizona University.

Tillman has a wealth of experience in luxury resort dining. She served as executive chef at The Ritz-Carlton Bacara in Santa Barbara; executive chef at both the Biltmore House and The Inn on the Biltmore Estate in Asheville, North Carolina; executive sous chef at Destination Kohler – The American Club in Wisconsin; and executive chef at Pointe Hilton Squaw Peak Resort in Phoenix.

Later, Tillman joined The Phoenician in 2017 as executive sous chef and over the years has played a pivotal role in the transformation and reimagining of many of its dining outlets. Today, in her new role as executive chef, she leads the resort's culinary vision with creativity and precision. With a proven track record of leadership, innovation, and community involvement, Tillman continues to elevate the culinary experience at The Phoenician, inspiring both her team and guests alike.

Since being appointed as executive chef, Tillman has already begun a new, resort-wide initiative to reduce food waste and make a positive impact by supporting those less fortunate. The Phoenician is now participating with the non-profit organization, Chefs to End Hunger, which provides meals to the hungry by redistributing excess prepared food that would normally go to waste to local charitable organizations to serve the

"Chefs to End Hunger is an important program that's near and dear to my heart. It's a meaningful way to reduce waste and contribute to something greater in the community," said Tillman.

Beyond the kitchen, Tillman is deeply committed to mentoring the next generation of culinary talent. She serves as a national board member and chef mentor for the Careers Through Culinary Arts Program (C-CAP), is active in the Chefs in School initiative, and contributes to several industry advisory boards. She is also a proud member of Les Dames d'Escoffier, an international organization honoring women leaders in food, fine beverage, and hospitality.

For information about The Phoenician's dining options, visit www.thephoenician.com/dine.

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