

THE LUX LIFE

The Unexpected Experience



Directors Message

Summer has arrived, and with it comes renewed energy, new ideas and opportunities - and of course, plenty of sunshine. We're excited to see our community making the most of the season, whether that means focusing on big goals or taking well-deserved breaks along the way.

We want to take a moment to thank you for your continued support and for being part of our space. We hope your summer is both productive and refreshing, and we look forward to all that the coming months will bring.

Thank you for being a valued part of our community.

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CELEBRATING OUR NEIGHBORS

Lux Anniversaries

July:

- Creta Law
- Breyer Law Office
- Foreclosure Solution Inc.
- R & R Law Group
- Cornerstone First Mortgage
- JF Wealth Advisors
- Ojeda Law Offices
- Allied Health Recovery
- HotFoot Recruiters
- Ocotillo Wealth Management
- Mark Michael Constrution
- Amazing Life Centre
- Estate360, LLC
- Movement Mortgage
- Valley Faith Psychological Services

August:

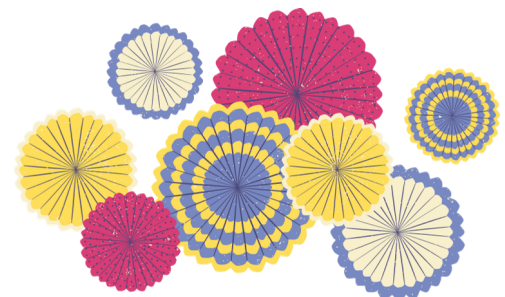
- Maccaferri
- Reiki Island Massage
- Fortune International Transportation
- Saratoga Capital Management
- Frank Ross
- MTI Worldwide Logistics
- Arizona Mobile Attorney
- Cambium Consulting
- Scott Bristol
- Aquatic Life Technologies

August:

- No Bull Pool Guys
- Rob Ballard Photography
- Consumer Action Law
- Wilke Puchi, LLP
- Mike Aversano, CPA PC

September:

- Wright Law Offices
- Gerber Injury Law
- FC Logistics
- Tonn Investments
- Unfiltered Aesthetics
- Oracle Design Group
- Parisi Healthcare Interim Management
- J&J Vibe Group
- Indigenous Health Care Foundation
- Renee Gurstman, PLLC
- Scottsdale Trusted Therapy



THANK YOU FOR TRUSTING US WITH YOUR BUSINESS!

Lux Avondale

623.512.4900

Lux Scottsdale

480.265.4515

DID YOU KNOW?

LUX OFFICES' HOLIDAY HOURS



**Lux Offices will be closed
Friday, July 3rd for
Independence Day**



**Lux Offices will be closed
Monday, September 7th
for Labor Day**



Celebrate the Fourth of July



Light Up the Sky Celebration: Head to the Phoenix Raceway on Saturday, July 4, 2026. Gates open at 6:00 PM for this free, family-friendly event, which includes a Kids Zone, food trucks, live music, and the massive fireworks spectacular at 8:25 PM.

Gilbert 4th of July Celebration: Takes place on July 4, 2026, at Gilbert Regional Park, featuring live music, food trucks, a drone show, and a fireworks finale (general admission is free; on-site parking is \$20).

Labor Day Weekend Fun

Labor Day Weekend at The Princess:

Celebrate Labor Day at the Fairmont Scottsdale Princess with sparkling pools and festive flavors alongside family and friends while soaking in the final days of summer.

Fire at Will is offering its legendary Hush

Burger—featuring American cheese, caramelized onions, pickles, and fancy sauce on a Noble brioche bun—for half-price all Labor Day long.



Summer Vibes

 Fun Corner

 SUMMER BUCKET LIST

CREATE A CHECKLIST:

- ☐ **WATCH A SUNSET**
- ☐ **ATTEND A LOCAL FESTIVAL**
- ☐ **TRY A NEW RESTAURANT**
- ☐ **VISIT A MUSEUM**
- ☐ **GO STARGAZING**
- ☐ **HAVE A PICNIC**
- ☐ **TAKE A WEEKEND ROAD TRIP**



GUESS THE

LANDMARK



ANSWER: ANTELOPE CANYON

WHAT IS THE HIGHEST MOUNTAIN IN ARIZONA?

- A) MOUNT BALDY
- B) HUMPHREYS PEAK
- C) MOUNT LEMMON
- D) CHIRICAHUA PEAK

ANSWER: B) HUMPHREYS PEAK

WHAT IS ARIZONA'S STATE BIRD?

- A) CACTUS WREN
- B) ROADRUNNER
- C) GILA WOODPECKER
- D) CARDINAL

ANSWER: A) CACTUS WREN

HOW MANY MONTHS OF SUNSHINE DOES ARIZONA AVERAGE EACH YEAR?

- A) 6 MONTHS
- B) 8 MONTHS
- C) 10+ MONTHS
- D) 12 MONTHS

ANSWER: C) 10+ MONTHS

WHAT GIANT CACTUS IS NATIVE TO ARIZONA?

- A) BARREL CACTUS
- B) ORGAN PIPE CACTUS
- C) PRICKLY PEAR
- D) SAGUARO CACTUS

ANSWER: D) SAGUARO CACTUS

Summer

BEST SUMMER VACATION SPOTS

SANTORINI, GREECE

KNOWN FOR ITS ICONIC WHITE-AND-BLUE ARCHITECTURE AND UNFORGETTABLE SUNSETS, SANTORINI, GREECE REMAINS ONE OF THE WORLD'S MOST BREATHTAKING SUMMER DESTINATIONS.



MAUI, HAWAII

KNOWN FOR ITS BREATHTAKING BEACHES, LUSH LANDSCAPES, AND STUNNING SUNSETS, MAUI OFFERS THE PERFECT MIX OF RELAXATION, OUTDOOR ADVENTURE, AND AUTHENTIC ISLAND CHARM.



LAKE TAHOE

FAMOUS FOR ITS STUNNING ALPINE SCENERY AND CLEAR BLUE WATERS, LAKE TAHOE OFFERS YEAR-ROUND ADVENTURE AND UNFORGETTABLE NATURAL BEAUTY.



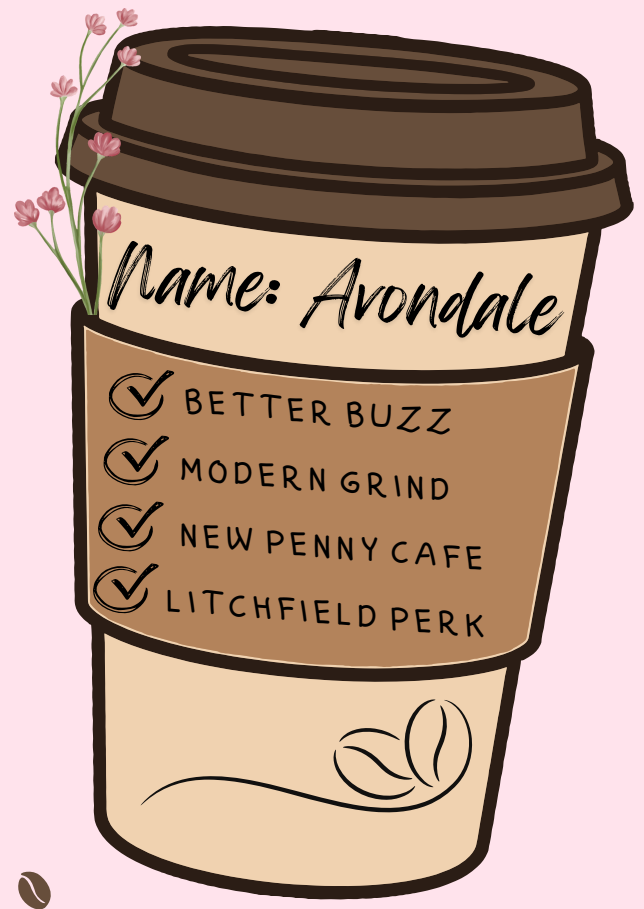


BEAN THERE, DONE THAT



Need a summer coffee break?

Whether you're looking for a quick escape from the heat or a midday boost, here are a few local coffee spots to enjoy.





July



Happy 250th Birthday



America!

On July 4th, we celebrate 250 years of freedom, opportunity, and resilience. We honor those who came before us, celebrate our shared journey, and look forward to a bright future.

Here's to 250 years of courage, hope, and the American spirit.

AVONDALE COMMUNITY UPDATES



Upcoming Events

Around Avondale

Mad Monster Party AZ

Renaissance Phoenix Glendale Hotel

July 10th - 12th



A HORROR, SCI-FI, AND FANTASY THEMED CONVENTION THAT BRINGS THE WORLD'S TOP GENRE CELEBRITIES AND EXHIBITORS TOGETHER WITH THEIR FANS TO TRADE STORIES, ATTEND INFORMATIVE PANELS, BUY AUTOGRAPHS, AND FUN MERCHANDISE, AND VISIT WITH OLD FRIENDS – AND MEET NEW LIKE MINDED MONSTERS.

Les Miserables (Touring Performance)

The Phoenix Theatre Company

July 15th - 30th



A TIMELESS STORY OF COURAGE, LOVE, AND SACRIFICE, SET AGAINST THE BACKDROP OF 19TH-CENTURY FRANCE. JOIN US FOR ONE OF THE MOST ICONIC MUSICALS OF ALL TIME, FEATURING UNFORGETTABLE SONGS LIKE "I DREAMED A DREAM," "ON MY OWN," AND "ONE DAY MORE."

Foodieland Food Festival

Phoenix Raceway

September 25th - 27th



EXPERIENCE FOODIELAND: A NATIONWIDE FOOD FESTIVAL FILLED WITH 200+ VENDORS WITH GLOBAL FLAVORS, ARTISAN SHOPS, GAMES, AND LIVE MUSIC!





SCOTTSDALE COMMUNITY UPDATES



Upcoming Events *Around Scottsdale*



Flashlight Nights



Desert Botanical Garden

Saturdays, June 6th - September 26th

EXPERIENCE THE DESERT AFTER DARK! EXPLORE THE TRAILS WITH A FLASHLIGHT, GAZE AT THE STARS THROUGH TELESCOPES, AND ENCOUNTER FASCINATING DESERT WILDLIFE, WITH THEMED ACTIVITIES THAT CHANGE EACH WEEK FOR A NEW EXPERIENCE EVERY VISIT.

MUGS & HUGS



Pip Coffee & Clay

Saturday, August 8th at 1:30pm

LEARN HOW TO PINCH, SLAB OR COIL A FUNCTIONAL MUG IN THIS FUN LITTLE POTTERY CLASS.

Focaccia Making Class

Praying Monk - Sanctuary Camelback

Wednesday, September 9th | Praying Monk

GUESTS WILL BEGIN WITH A PREMIUM CHEESE DISPLAY AND A CHOICE OF WINE WHILE WATCHING OUR CULINARY TEAM DEMONSTRATE HANDMADE FOCACCIA BREAD AND SHARE SIMPLE VARIATIONS TO TRY AT HOME. THE EXPERIENCE CONTINUES WITH FRESHLY BAKED FOCACCIA, A MIXED GREENS SALAD WITH CHICKEN, AND A FEATURED DESSERT.



What's Cookin'?

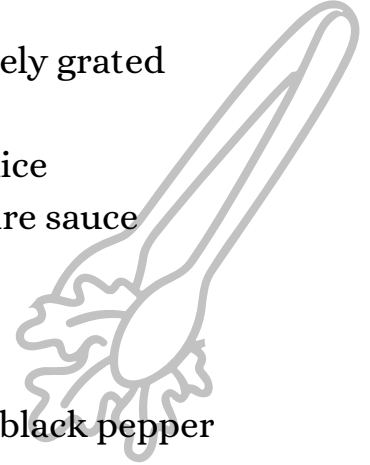


Cesar Grilled Asparagus



Dressing

- 1-1/2 oz. Parmesan, finely grated
- 1/2c. Mayonnaise
- 2 Tbsp. Fresh lemon juice
- 1-1/2 tsp. Worcestershire sauce
- 1 tsp. Anchovy paste
- 1 tsp. Dijon mustard
- 1/2 tsp. Garlic powder
- 1/2 tsp. Freshly ground black pepper
- 1/8 tsp. Kosher salt



Salad

- 2 lb. Asparagus, trimmed
- 1/4 tsp. Freshly ground pepper
- 4 Tbsp. Extra-virgin olive oil
- 1/2 tsp. Kosher salt
- 2-3 Slices sourdough or country-style bread
- 1/2 tsp. Italian seasoning
- 1/4 tsp. Garlic powder
- Finely grated parmesan, for serving

Directions

Dressing

Step 1 - In a medium bowl, whisk Parmesan, mayonnaise, lemon juice, worcestershire, anchovy paste, mustard, garlic powder, pepper and salt until combined. Cover and refrigerate until ready to use.

Salad

Step 1 - Prepare a grill for high heat; preheat 5 min. On a large baking sheet toss asparagus, pepper, 2 Tbsp. oil, and 1/4 tsp. salt.

Step 2 - Grill asparagus, arranging perpendicular to grates so they don't fall through and turning occasionally, until charred and tender, 3-4 min. Transfer asparagus to a platter.

Step 3 - Reduce heat to medium-low. In a small bowl, combine Italian seasoning, garlic powder, and remaining 2 Tbsp. oil and 1/4 tsp. salt. Brush seasoned oil onto both side of bread.

Step 4 - Grill bread, turning occasionally, until toasted, 3-4 minutes per side. Transfer to platter and let cool slightly. Cut or tear into bite size pieces.

Summer Cocktail

Watermelon Limeaide Cocktail



Ingredients

- **Monk Fruit Simple Syrup**
 - 1 cup water
 - 1 cup monk fruit sweetener (you can sub. regular sugar)
- **Watermelon Jolly Rancher Cocktail**
 - 2 cups watermelon, cut into cubes (about $\frac{1}{4}$ large watermelon)
 - 1 cup vodka
 - $\frac{1}{2}$ cup fresh lime juice
 - mint for garnish

Instructions

Step 1: Make the Monk Fruit Simple Syrup

- In a small sauce pan, add water and monk fruit sugar and whisk to combine. Bring sugar mixture to a boil, whisking until sugar is dissolved. Once boiling, immediately remove from heat and let cool.

Step 2: Make the Cocktail

- In a blender, combine the watermelon cubes, vodka, lime juice and $\frac{1}{2}$ cup of the simple sugar. Blend until smooth.

Step 3: Garnish and enjoy

- Add ice, mint and lime garnishes, then sip and enjoy!



(Serves 4)



**PREMIUM OFFICE
SPACE SOLUTIONS**
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**LET'S
CELEBRATE**

2026

**BEST OF THE VALLEY
WINNER!!**

**Best
Co-Working Space**



**we thank you for your votes &
continued support!**

