# Special Events Package

PRAIRIE STAR RESTAURANT & WINE BAR

## APPROACHING THE STARS.....

*Thank you for your interest in The Prairie Star Restaurant & Wine Bar .*

*The restaurant, housed in an almost 100 year old adobe ranch home, offers an unforgettable dining experience. Sit back in this "True New Mexico Treasure" and take pleasure in new beginnings and new experiences, all while enjoying sweeping views of the Santa Ana Golf Club and Sandia Peak.*

*Our banquet facility is renown for hosting tasteful events from social parties, corporate retreats, wedding ceremonies and receptions–a favorite of New Mexicans since our founding in 1986. The indoor facility can accommodate 170 guests and our outdoor location can entertain up to 400 guests.*

*Only 20 minutes from downtown Albuquerque, 25 minutes from the airport and ample free parking for all of your guests.*

### Special Events Packet

Prairie Star is dedicated to providing quality without compromise to all our patrons. In addition, our guests who require dinners for larger groups may need special assistance in organizing an affair and we would like to make this process as simple as possible. The following pages are designed to assist you in organizing a dinner for any size group and will make planning these events easy.

We are committed to serving you and your guests, whether they are business associates from across the hall or clients from across the globe. Our staff is knowledgeable and thoroughly trained in service and will impress any guest who dines with us. Please feel free to review the information enclosed and contact us with any questions you may have. If, in reviewing the menus, they do not suit your needs, we will be happy to customize a menu to accommodate your requests.

Thank you for considering Prairie Star Restaurant for your dining plans. We look forward to providing you and your guests with a memorable dining experience.

Sincerely, Prairie Star Staff & Management

## SANTA ANA - SANDIA - ZIA - JEMEZ - DUKE

Bordering on the South with over 10,000 square feet of lawn adjacent to Santa Ana Golf Course, the views are unmatched. The majestic Sandia Mountains looming just out of reach create an atmosphere of tranquility. The South side of the events space has full length windows and patio doors offering you views unmatched. French doors invite you to view the north side of the area, opening onto our sun patio. The interior is extraordinary with southwestern accents, Native Indian works, and skilled endeavors of local New Mexican artists.

These room titles are derived from the four Pueblos that labored to construct the original building erected almost 100 years ago. They are the Sandia, Santa Ana, Zia, and Jemez Pueblos. The Duke room is named after Mrs. Eva Wade Duke, a county nurse, who is still known to Bernalillo old timers as the strong and independent homesteader of the property. The adobe house she built was the original structure on the foundation of what is now the Prairie Star Restaurant. She raised two children and lived for nearly thirty years in the New Mexico Mission style home.

An occasion held in these surroundings and matched by Prairie Star's fine cuisine and impeccable service can only turn into an event that will remain in your guests' memories as truly, the finest.

## DINING ROOM CAPACITIES AND FEES

**Indoor Capacity is 160; Outdoor is 400 (tent package required) | Facility Fee $750.00 a day | $50.00pp food minimum.**

### THE FOLLOWING ARE INCLUDED

All table setup with white table cloth & white napkins / ivory skirting throughout - $2.00pp laundry fee

We provide flagstone & chiminea pots as centerpieces on 60" tables

Free Parking

### AUDIO VISUAL PRICING GUIDE

| | |
|---|---|
| 8 ft. screen $75.00 | LCD Proxima $250.00 |
| Podium/Mic $50.00 | Laser Pointer $20.00 |
| Wireless Mic $100.00 | Flip Charts $20.00 per |

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## HORS D' OEUVRES

House Smoked Salmon Platter
Citrus-Cream Cheese & Dill, Hard Boiled Eggs, Capers, Cucumbers, Fresh Bread & Crackers
(75 guests$430)

Brie en Croute
Pecan Dust, Apple Compote, Fresh Bread & Crackers,
(75 guests $375)

Antipasto Platter
Soprocetta, Proscuitto, Pancetta, Assorted Gourmet Cheeses, Pepperocino, Marinated Olives, Roasted Artichoke Hearts, Pickled Onions, Dried Fruit, Fruit Chutney, Fresh Bread & Crackers
(75 guests, $415)

Seafood Platter
Coconut Shrimp, Smoked Salmon Mousse Crostinis,
Margarita-Scallop Ceviche,
Asian Shrimp Purse & Orange-Chile Dipping Sauce
(75 guests $425)

Green Chili Slider Platter
Roasted Turkey, Cheddar, Spinach, Tomato, Basil Aioli,
Roast Beef, Chipotle Mayo, Spinach, Tomato,
Min Order is 4 doz
($375/ 4 DZN)

Seasonal Fruit Display
Watermelon, Honeydew, Cantaloupe, Strawberries, Selected Seasonal Fruit
(75 guests $390)

Artisanal Cheese Tasting
Aged Manchego, Stilton, Herb Crusted Chevre,
selected Gourmet Cheeses Fruit Chutney, Kalamata Tapenade, Assorted Crackers
(100 guests $475)

Southwest Platter
House-made Baked Beef Taquitos, Chicken Quesadilla,
Tamales, Queso, Chipotle-Tomato Salsa & Tortilla Chips
(75 guests $390)

## PREMIUM BUFFET PACKAGES

*All Buffet Prices are person and include Self-Serving Iced Tea & Coffee Station along with Chef Dessert Presentation, Fresh Bread and Butter

### New Mexican Buffet

Mixed Green Salad, 2 Dressings, Slow Cooked Black Beans, Green Chile Calabacitas, Spanish Rice, Chicken Fajitas, NM Green Chile Cheese Enchiladas, Rellenos & Red Chile, Sour Cream, Tortillas
$49

### Taste of Italy

Classic Caesar Salad, Insalata Caprese, Three Cheese Ravioli, Basil-tomato Alfredo,
Parmesan & Herb Encrusted Chicken Breast, Cacciatore Sauce
Roasted Garlic Smashers, Seasonal Sauteed Vegetables
$55

### Tamaya Buffet

Classic Caesar, Mixed Green Salad, 2 dressings, Spice Rubbed Pork Loin, Roasted Garlic Chipotle Cream, Garlic Mashed Potatoes, Baked Penne Pasta, Chef's Seasonal Vegetables
$59

### Cheena Buffet

Classic Caesar,
Spinach & Orange Salad, Marinated NY Strip, Bordelaise, Baked Salmon & Grilled Pineapple Salsa,
Herbed Smashed (skin on) Potatoes, Haricot Verts and Almonds
$62

### Prairie Star Buffet

Classic Caesar, Strawberry-Spinach Salad, Spice Rubbed Beef Tenderloin, Rosemary Port Demi, Baked Mahi Mahi, Orange-Chile Cream, Vegetarian Lasagna, Prairie Star Wild Rice Pilaf, Broccolini
$69

## PLATED SIT-DOWN MENUS

Choice of one starch, entree sauce, includes seasonal vegetables, fresh bread and butter, iced tea and coffee station. Prices are per person & do not include 7.2% tax + 22% gratuity

### Salad Options

Spinach & Orange Salad
Local Feta Cheese, Rosemary Roasted Cashews
$15

Star Salad
Field Greens, Tomato, Jicama, Cucumber, Red Onion, Garlic Crostini
$14

Classic Caesar
Chopped Romaine, Grated Pecorino Romano, Toasted Garlic Croutons
$14

### Plated Sit-Down Entrees

Grilled Pineapple Mahi Mahi
$47

Herb & Parmesan Encrusted Airline Chicken
$45

Spice Rubbed Beef Tenderloin
$59

Chipotle Glazed Salmon
$45

Santa Fe Chicken
$44

Niman Ranch Sirloin
$47

Sage & Pecan Glazed Pork Loin
$45

Mixed Grill (two proteins per plate)
$69

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## OTHER OPTIONS & CHOICES

### SALADS & DRESSINGS

Classic Caesar Salad- Baked Croutons
Mixed Green Salad - Tomato, Cucumber, Jicama
Spinach & Strawberry Salad- Local Feta Cheese, Rosemary Roasted Cashews
Insalata Caprese- Balsamic Vinaigrette Marinated Seasonal Vegetable Salad

Dressings:
Strawberry-Balsamic Vinaigrette
Creamy Herb Dressing
Orange-Champagne Vinaigrette
Honey-Dijon Vinaigrette

Sauces
Wild Mushroom Bordelaise
Rosemary Port Demi
Roasted Garlic-Chipotle Cream
Honey Veloute (no dairy)
Marsala Cream Sauce
Mango Salsa (fish only)

Vegetable Choices
Haricot Verts & Almonds
Chef's Assorted Vegetable Selection
Broccolini
Green Chile Calabacitas

Accompaniments
Sweet Potato Mashed Potatoes
Oven Roasted Red Potatoes & Fresh Herbs
Roasted Garlic Mashers
Prairie Star Wild Rice, Almonds, Dried Fruit (gluten free)
Herbed Smashed (skin on) Potatoes

### PLATED DINNER DESSERT SELECTION

Orange Scented Flan- Honey Tuille, Berry Salsa $14
Seasonal Fruit Tart-Raspberry Coulis $14
Tres Amores- Lemon Curd Tart, Chocolate Dipped Strawberry, Fruit Napoleon $14
Black Forest Chocolate Terrine-Chantilly Cream, Morello Cherry Coulis, Bittersweet Chocolate Tuille $14
Turtle Cheesecake- Raspberry Compote $14
Lemon Pound Cake- Glazed Lemon Pound Cake, Fruit Salsa, Crème Anglaise, Chiffonade Mint $13

## DAYTIME MEETINGS

### CONTINENTAL BREAKFAST

Freshly brewed coffee, decaffeinated coffee and herbal teas | Assorted fruit juices | Yogurt and Assorted morning snacks |Assorted Danish, Croissants and Breads | Fresh seasonal fruit $25

### STAR BREAKFAST

Green Chili-Mushroom Frittata | Bacon and Sausage | Assorted Danish, Croissants and Breads | Potato Hash | Fresh Seasonal Fruit | Coffee/Assorted Juices $32
Add Omelet Station $10

### BREAKS

Brewed coffee & decaf
$40 per gallon
Herbal tea selection $3.00 per bag
Assorted fruit juices $45 per gallon

Mineral waters $4.00 per bottle
Yogurt $40 per dozen
Assorted cookies $30 per dozen

Brownies $30 per dozen
Salsa & chips $60 per bowl
Assorted candy bars $4.00 each

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## BAR & BEVERAGE MENU

$350 Minimum Sales or $50.00 set-up fee will be charged

### BASE LIQUOR

$9

### PREMIUM

Ketal One, Tanqueray, Milagro Tequila, Dewars, Jack Daniel

$10

### SUPER PREMIUM

Crown, Chivas, Amaretto di Saronno, Corazon Tequila, to name a few

$11 and up

### TOAST OR PUNCH

Bon Appétit Cider, $25 Castellblanch Sparkling Wine, $25Non-Alcoholic Citrus Punch, $30 per gallon
Margarita Punch, $99 per gallon

### DOMESTIC BEER

Bud Light, Odouls

$7

### IMPORTED BEER

Corona, Heinekin, Blue Moon Marble IPA, Amstell Light
Durango Amber

$8

### KEGS AVAILABLE UPON REQUEST

Domestic, $450 Import, $595

## PRAIRIE STAR WINE SELECTIONS

### SUGGESTED WHITE

Painted Bridge Chardonnay, $35
pear, golden apples, & honey suckle, fresh acidity & richness

Bonterra, (organic),Mendocino, $36
green apple, lemon-citrus & creme brulee aromas

Sonoma Cutrer, Russian River, $45
jasmine & rose petals, with pineapple & mango, hint of hazelnut & almond butter

### SUGGESTED REDS

Glass Mountain Merlot, California, $39
cherry, plum aromas with smooth, spicy notes

Arenal Cabernet Sauvignon, Chile, $39
chocolate & cedar, dark fruit, & herbs

Markham Merlot, Napa, $55
vanilla, red cherry jam, spicy cinnamon & smokey bbq

PRAIRIE STAR

If you decide a tent fits the needs of your event our expert team will assist you in identifying the proper type and size, design, furnishings, lighting and will arrange rental and installation.

All food and beverage and pricing subject to change with fluctuating market and supply., and subject to 7.2% tax + 22% gratuity

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