PRAIRIE STAR

Creating a Moment in Time.....

Nestled in the quiet serenity of the Santa Ana Pueblo and surrounded by the rolling green hills of the Santa Ana Golf Club lies one of the most popular locations for couples to exchange their marriage vows and celebrate new beginnings under the stars. "A True New Mexico Treasure"...Prairie Star has been a favorite of New Mexico brides since 1986.

Regardless if your wedding is for 20 or 450, the Prairie Star will make your event romantic and intimate. We are only 25 minutes from the airport and have plenty of free parking for your guests.

With ceremony and reception locations available, our indoor facility will host up to 150 guests, and the outdoor location can accommodate up to 400 with a rented tent. Our buffet and plated meals are reasonably priced and are sure to satisfy you and your guests.

The restaurant is housed in a 100-year old adobe ranch home and offers you an unforgettable dining experience for engagement parties and rehearsal dinners.

Sit back and take pleasure in new beginnings and new experiences all while enjoying sweeping views of the Sandia Mountains as the light plays a kaleidoscope of colors at sunset.

Let Us Awaken Your Senses and Show You the Magic that is the Prairie Star

Our events space has over 10,000 square feet of lawn adjacent to the Santa Ana Golf Course overlooking the bosque. The majestic Sandia Mountains are looming just out of reach and create an atmosphere of tranquility. The interior events space has full length windows and patio doors inviting you to the South lawn offering views unmatched. French doors invite you to our courtyard on the North side.

Dining Room Capacities & Fees

Indoor Capacity is 150; Outdoor is 450 (rented tent package is required)
Facility Fee = $1500 for Ceremony & Reception

The following are included at no additional fee:

***Ceremony Chairs--white resin bistro chairs, up to 200 provided
***Mirrored centerpieces & 2 votive candles on 60" tables
***guest book table, gift table, altar table, standard head table, DJ table
***Inset Dance floor is 17' x 21'
***Bridal Dressing room in the upstairs "Master Bedroom" of the restaurant
***NO CAKE CUTTING FEE

Prairie Star Restaurant & Wine Bar
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Updated 6.5.25

Requirements & Notes

FACILITY FEES: The total facility fee is required to book a reservation and is NON-REFUNDABLE or TRANSFERABLE. We allow five hours plus one if the ceremony is on property. A minimum FOOD expenditure is $50.00 per person and a $5000 food minimum is required for Saturday bookings.

LINENS: White floor length table cloth and white linen napkins; $2.00 per person laundry fee

GUARANTEES: An estimated guest count is required at least one week in advance with a final guarantee at 3 days is required. This number is your total guarantee and may not be lowered. Final charges will be based on your guarantee or the actual attendance whichever is greater. If your party goes over the final guarantee number, a per person charge for every guest over that number will be added to your bill.

ENTREES: If multiple entrees are requested, the higher price will prevail for all entrees. Some form of entree indication is required at the guest table (tags, color coding etc). There is a limit to two entree selections. Prices & menus are always subject to change.

FOOD: Due to State & City health laws, all food and beverages served on the premises must be purchased through the restaurant. NO food will be allowed to leave the premises at the conclusion. All food and beverage selections and pricing subject to change with fluctuating markets and supply. Guests are not permitted to bring outside food & beverage of any kind onto the property with the exception of wedding, anniversary or birthday cakes.

PARKING: Prairie Star offers free ample parking for all of our guests.

GRATUITY: A 22% gratuity will be added to all food and beverage checks. An additional 2% will be billed for every half-hour over the 5-hour time frame. Gratuity for events less than four hours will be billed an automatic gratuity of $75.00 or $100 for events over four hours or the 22% gratuity whichever is higher.

TAX: A 7.2% tax will be added on all checks.

BAR: Any bar for an event will close at LEAST ONE HALF HOUR PRIOR to the end of the event or at the discretion of restaurant management.

AUDIOVISUAL & UPGRADES: A wide selection of audio-visual equipment, along with chair and linen upgrades are available on a rental basis.

MUSIC: A DJ or band will be allowed. The client will accept responsibility for any damages incurred.

DECORATIONS: All decorations require prior approval by restaurant management. NO CONFETTI, ARTIFICIAL PETALS, SPARKLERS, RICE OR BIRD SEED.

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

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Party Signature:_____

Date:_____

HORS D'OEUVRES

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)

Garden Vegetable Platter
Caprese Skewers, Spanakopita, Citrus Grilled Asparagus, Assorted Garden Vegetables, Creamy Herb Dressing, Blackened Tomato Salsa and Kettle Chips (75 guests $405)

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

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

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

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

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

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 per person and Include Self-Serving Iced Tea & Coffee Station along with Fresh Bread & 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,
Rosemary 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

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

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

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

sauces
Wild Mushroom Bordelaise
Rosemary Port Demi Roasted Garlic-Chipotle Cream Honey Veloute (no dairy) Marsala Cream Sauce Mango Salsa (fish only) Orange-Chile Cream (fish/chicken only)

PLATED SIT-DOWN MENUS

Choice of one starch, Entree sauce, Includes Seasonal Vegetables, Fresh Bread, Butter, Iced Tea & Coffee Station. Prices are per person & do not include tax or 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
$69

Choices

sauces
Wild Mushroom Bordelaise
Rosemary Port Demi
Roasted Garlic-Chipotle Cream
Honey Veloute (no dairy)
Marsala Cream Sauce Mango Salsa (fish only)
Orange-Chile Cream (fish/chicken only)

salad dressings
Strawberry-Balsamic Vinaigrette
Creamy Herb Dressing
Orange-Champagne Vinaigrette
Honey-Dijon Vinaigrette

accompanients
Roasted Garlic Mashers
Prairie Star Wild Rice Pilaf, Almonds & Dried Fruit (gluten free)
Oven Roasted Red Potatoes & Fresh Herbs
Smashed (skin on) Herbed Potatoes
Sweet Potato & Apple Au Gratin

vegetable choice
Green Chile Calabacitas
Haricot Verts
Broccolini
Chef's Seasonal Choice

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 & up

Toast or Punch

Castellblanch Sparkling Wine
$35

Non-Alcoholic Citrus Punch
$32 per gallon

Margarita Punch
$99 per gallon

Bon Appétit Cider
$32

Imported Beer
Corona, Heinekin, Blue Moon Marble IPA, Amstell Light Durango Amber $8

Kegs Available Upon Request
Domestic, $450 Import, $595

Domestic Beer
Bud Light, O'Doul's $7

Prairie Star Wine Selections

Suggested Whites

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 & smoky BBQ

We have an extensive wine list, if you would like other selections, please let us know. **Selections and pricing subject to change.**

Orders must be confirmed 48 hours before the event. 50% deposit due at time of order.

We are happy to accommodate special requests. **All selections & pricing subject to change.**