

# Special Events Package

PRAIRIE STAR RESTAURANT & WINE BAR

## APPROACHING THE STARS.....

Thank you for your interest in The Prairie Star .

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 Mountains.

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 entice 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 = \$500.00 a day.

The following are included:  
All table setup

### AUDIO VISUAL PRICING GUIDE

4 ft. screen \$50.00

8 ft. screen \$75.00

Podium/Mic \$50.00

Wireless Mic \$100.00

LCD Proxima \$250.00

Laser Pointer \$20.00

Flip Charts \$20.00 per

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

# Special Events Package

PRAIRIE STAR RESTAURANT & WINE BAR

## HORS D' OEUVRES

House Smoked Salmon Platter  
Citrus-Cream Cheese & Dill, Hard  
Boiled Eggs, Capers, Cucumbers,  
Fresh Bread & Crackers

(75 guests \$360)

Brie en Croute  
Pecan Dust, Apple Compote,  
Fresh Bread & Crackers,

(75 guests \$310)

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, \$350)

Seafood Platter  
Coconut Shrimp, Smoked Salmon  
Mousse Crostinis,  
Margarita-Scallop Ceviche,  
Asian Shrimp Purse & Orange-Chile  
Dipping Sauce

(75 guests \$360)

Green Chili Slider Platter  
Roasted Turkey, Cheddar, Spinach,  
Tomato, Basil Aioli,  
Roast Beef, Chipotle Mayo,  
Spinach, Tomato,  
Min Order is 4 doz  
(\$315/ 4 DZN)

Seasonal Fruit Display  
Watermelon, Honeydew,  
Cantaloupe, Strawberries,  
Selected Seasonal Fruit

(75 guests \$325)

Artisanal Cheese Tasting  
Aged Manchego, Stilton,  
Herb Crusted Chevre,  
selected Gourmet Cheeses Fruit  
Chutney, Kalamata Tapenade,  
Assorted Crackers

(100 guests \$405)

Southwest Platter  
House-made Baked Beef Taquitos,  
Chicken Quesadilla,  
Tamales, Queso, Chipotle-Tomato  
Salsa & Tortilla Chips

(75 guests \$325)

## 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

\$41

### 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

\$44

### 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

\$49

### 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

\$52

### 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

\$57

## 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 tax or gratuity

### Salad Options

Spinach & Orange Salad  
Local Feta Cheese, Rosemary  
Roasted Cashews

\$13

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

\$12

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

\$12

### Plated Sit-Down Entrees

Grilled Pineapple Mahi Mahi

\$37

Herb & Parmesan Encrusted Airline  
Chicken

\$37

Spice Rubbed Beef Tenderloin

\$48

Chipotle Glazed Salmon

\$37

Santa Fe Chicken

\$36

Niman Ranch Sirloin

\$39

Sage & Pecan Glazed Pork Loin

\$37

Mixed Grill (two proteins per plate)

\$56

# Special Events Package

PRAIRIE STAR RESTAURANT & WINE BAR

## 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

#### Vegetable Choices

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)

#### 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 \$13

Seasonal Fruit Tart-Raspberry Coulis \$13

Tres Amores- Lemon Curd Tart, Chocolate Dipped Strawberry, Fruit Napoleon \$13

Black Forest Chocolate Terrine-Chantilly Cream, Morello Cherry Coulis, Bittersweet Chocolate Tuille \$13

Turtle Cheesecake- Raspberry Compote \$13

Lemon Pound Cake- Glazed Lemon Pound Cake, Fruit Salsa, Crème Anglaise, Chiffonade Mint \$12

## 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 \$21

### STAR BREAKFAST

Green Chili-Mushroom Frittata | Bacon and Sausage | Assorted Danish, Croissants and Breads | Potato Hash | Fresh  
Seasonal Fruit | Coffee/Assorted Juices \$25

Add Omelet Station \$6

### BREAKS

Brewed coffee & decaf \$32 per  
gallon

Herbal tea selection \$2.50 per bag

Assorted fruit juices \$40 per gallon

Mineral waters \$3.00 per bottle

Yogurt \$30 per dozen

Assorted cookies \$24 per dozen

Brownies \$24 per dozen

Salsa & chips \$55 per bowl

Assorted candy bars \$2.50 each

# Special Events Package

PRAIRIE STAR RESTAURANT & WINE BAR

## LUNCHES ON THE LIGHTER SIDE

Sandwiches: (Choice of only one)  
Black Angus Steak Sandwich  
Grilled Sourdough, Portabella  
Mushrooms,  
Vine Ripened Tomatoes, Chipotle  
Mayonnaise

Smoked Salmon B.L.T  
Toasted Whole Wheat, Grilled  
Atlantic Salmon, Smoked Bacon,  
Vine Ripened Tomatoes, Garlic  
Mayonnaise  
\$18

Curried Chicken Pita  
Tender Socorro Chicken, Grilled Pita,  
Radish Sprouts, Golden Raisins  
\$16

Herb Grilled Chicken Caesar Salad  
Romaine Hearts, Toasted Pine Nuts,  
Parched Corn,  
Pecorino Romano, Green Olives,  
Herb Grilled Chicken  
\$17

Open Faced Hot Turkey or Ham  
Oven Roasted turkey or Ham,  
Toasted French Bread,  
House made Gravy, Chefs Choice  
Vegetable  
\$17

Vegetable Pasta Primavera  
Oven Roasted Mixed Vegetables,  
Spinach Linguini,  
Grated Parmesan, Garlic Bread  
\$15

All Sandwiches Served with Choice  
of Shoestring Fries or Pasta Salad

## BAR & BEVERAGE MENU

\$350 Minimum Sales or \$35.00 set-up  
fee will be charged

### BASE LIQUOR

\$8

### PREMIUM

Ketal One, Tanqueray, Milagro  
Tequila, Dewars, Jack Daniel  
\$9

### SUPER PREMIUM

Crown, Chivas, Amaretto di Saronno,  
Corazon Tequila, to name a few  
\$10 and up

### TOAST OR PUNCH

Bon Appetite Cider,  
\$20  
Castellblanch Sparkling Wine,  
\$21  
Non-Alcoholic Citrus Punch,  
\$27 per gallon  
Margarita Punch,  
\$85 per gallon

### DOMESTIC BEER

Bud Light, Odouls  
\$6

### IMPORTED BEER

Corona, Heinekin, Blue Moon Marble  
IPA, Amstell Light  
Durango Amber  
\$7

### KEGS AVAILABLE UPON REQUEST

Domestic, \$400  
Import, \$550

## PRAIRIE STAR WINE SELECTIONS

### SUGGESTED WHITE

Painted Bridge Chardonnay, \$30  
pear, golden apples, & honey  
suckle, fresh acidity & richness

Bonterra, (organic), Mendocino, \$33  
green apple, lemon-citrus & creme  
brulee aromas

Sonoma Cutrer, Russian River, \$41  
jasmine & rose petals, with  
pineapple & mango, hint of hazelnut  
& almond butter

### SUGGESTED REDS

Glass Mountain Merlot, California,  
\$30  
cherry, plum aromas with smooth,  
spicy notes

Arenal Cabernet Sauvignon, Chile,  
\$30  
chocolate & cedar, dark fruit, &  
herbs

Markham Merlot, Napa, \$45  
vanilla, red cherry jam, spicy  
cinnamon & smokey bbq



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.