

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.

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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

White table cloth & white napkin with Ivory skirting throughout

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

Free Parking

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

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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
\$300)

Brie en Croute
Pecan Dust, Apple Compote,
Fresh Bread & Crackers,
(75 guests \$265~)

Antipasto Platter
Soprocetta, Prosciutto, Pancetta,
Assorted Gourmet Cheeses,
Pepperocino, Marinated Olives,
Roasted Artichoke Hearts, Pickled
Onions, Dried Fruit, Fruit Chutney,
Fresh Bread & Crackers
(75 guests, \$300)

Seafood Platter
Coconut Shrimp, Smoked Salmon
Mousse Crostinis,
Margarita-Scallop Ceviche,
Asian Shrimp Purse & Orange-Chile
Dipping Sauce
(75 guests \$300)

Green Chili Slider Platter
Roasted Turkey, Cheddar, Spinach,
Tomato, Basil Aioli,
Roast Beef, Chipotle Mayo,
Spinach, Tomato,
Min Order is 4 doz
(\$265/ 4 DZN)

Seasonal Fruit Display
Watermelon, Honeydew,
Cantaloupe, Strawberries,
Selected Seasonal Fruit
(75 guests \$275)

Artisanal Cheese Tasting
Aged Manchego, Stilton,
Herb Crusted Chevre,
selected Gourmet Cheeses Fruit
Chutney, Kalamata Tapenade,
Assorted Crackers
(100 guests \$350~)

Southwest Platter
House-made Baked Beef Taquitos,
Chicken Quesadilla,
Tamales, Queso, Chipotle-Tomato
Salsa & Tortilla Chips
(75 guests \$275~)

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
\$36~

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
\$40~

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
\$44~

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
\$46~

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
\$52~

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
\$11~

Star Salad
Field Greens, Tomato, Jicama,
Cucumber, Red Onion, Garlic Crostini
\$10~

Classic Caesar
Chopped Romaine, Grated Pecorino
Romano, Toasted Garlic Croutons
\$10~

Plated Sit-Down Entrees

Grilled Pineapple Mahi Mahi
\$33~

Herb & Parmesan Encrusted Airline
Chicken
\$32~

Spice Rubbed Beef Tenderloin
\$40~

Chipotle Glazed Salmon
\$33~

Santa Fe Chicken
\$32~

Niman Ranch Sirloin
\$32~

Sage & Pecan Glazed Pork Loin
\$33~

Mixed Grill (two proteins per plate)
\$51~

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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

Broccoli

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 Tulle, Berry Salsa \$11~

Seasonal Fruit Tart-Raspberry Coulis \$11~

Tres Amores- Lemon Curd Tart, Chocolate Dipped Strawberry, Fruit Napoleon \$11~

Black Forest Chocolate Terrine-Chantilly Cream, Morello Cherry Coulis, Bittersweet Chocolate Tulle \$11~

Turtle Cheesecake- Raspberry Compote \$11~

Lemon Pound Cake- Glazed Lemon Pound Cake, Fruit Salsa, Crème Anglaise, Chiffonade Mint \$10~

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 ~\$18~

STAR BREAKFAST

Green Chili-Mushroom Frittata | Bacon and Sausage | Assorted Danish, Croissants and Breads | Potato Hash | Fresh Seasonal Fruit | Coffee/Assorted Juices ~\$23~

Add Omelet Station ~\$4~

BREAKS

Brewed coffee & decaf \$28 per gallon

Herbal tea selection \$2.00 per bag

Assorted fruit juices \$38 per gallon

Mineral waters \$ 2.50 per bottle

Yogurt \$26 per dozen

Assorted cookies \$20 per dozen

Brownies \$22 per dozen

Salsa & chips \$50 per bowl

Assorted candy bars \$2.00 each

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LUNCHES ON THE LIGHTER SIDE

Sandwiches: (Choice of only one)

Black Angus Steak Sandwich
Grilled Sourdough, Portabella
Mushrooms,
Vine Ripened Tomatoes, Chipotle
Mayonnaise
\$18~

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

\$7~

PREMIUM

Ketal One, Tanqueray, Milagro
Tequila, Dewars, Jack Daniel
\$8~

SUPER PREMIUM

Crown, Chivas, Amaretto di Saronno,
Corazon Tequila, to name a few
\$9 and up

TOAST OR PUNCH

Bon Appetite Cider, \$18~
Castellblanch Sparkling Wine, \$18~
Non-Alcoholic Citrus Punch, \$24 per
gallon
Margarita Punch, \$75~ per gallon

DOMESTIC BEER

Bud Light, Odouls
\$5~

IMPORTED BEER

Corona, Heinekin, Blue Moon
Marble IPA, Amstell Light
Durango Amber
\$6~

KEGS AVAILABLE UPON REQUEST

Domestic, \$375
Import, \$500

PRAIRIE STAR WINE SELECTIONS

SUGGESTED WHITE

Painted Bridge Chardonnay, \$27
pear, golden apples, & honey
suckle, fresh acidity & richness

Bonterra, (organic), Mendocino, \$30
green apple, lemon-citrus & creme
brulee aromas

Sonoma Cutrer, Russian River, \$37
jasmine & rose petals, with
pineapple & mango, hint of hazelnut
& almond butter

SUGGESTED REDS

Glass Mountain Merlot, California,
\$27~
cherry, plum aromas with smooth,
spicy notes

Arenal Cabernet Sauvignon, Chile,
\$27
chocolate & cedar, dark fruit, &
herbs

Markham Merlot, Napa, \$38
vanilla, red cherry jam, spicy
cinnamon & smokey bbq

