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While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests’ dietary needs, tastes and styles.

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Prices do not include a taxable service charge of 22% and applicable taxes. Items and prices are subject to change.

**thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*



REFRESHMENT BREAKS

Beverages

Just Drinks (freshly brewed coffee, hot tea, assorted bottled Pepsi products and bottled water)

19 full day / 10 half day / priced per person

Stay Hydrated (freshly brewed coffee, iced tea, ice water)

7 full day / 5 half day / priced per person

Single serve coffee maker 25 / assortment of pods 2 / each

Bottled water 3 / each

Soft drinks (Pepsi products) 4 / each

And More...

Breakfast bars 2 / each

Energy bars 3 / each

Assortment cereal cups 2 / each

Individual yogurt cups 3 / each

Fresh seasonal fruit cup 5 / per person

Fresh seasonal fruit tray 6 / per person

Fresh baked cookies 25 / dozen

Brownies 30 / dozen

Domestic cheese tray 6 / per person

Ice cream bars 3 / each

Assorted candy bars 2 / each

Individual bag potato chips/pretzels 2 / each

Soft pretzel with mustard & nacho cheese 5 / each

Tortilla chips & salsa 3 / per person

Popped popcorn with assorted seasonings 3 / per person

Garden of Eatin'® 3 / per person

Build Your Own Break 13 / per person

Pick 3:

Tortilla chips with nacho cheese

Popped popcorn with assorted seasonings

Assortment of cookies and brownies

Garden of Eatin'®

Assorted candy bars

Cracker Jack®

Individual bag potato chips/pretzels

Chips N' Dips 15 / per person

Pick 3:

Spinach artichoke dip

Queso dip

Housemade salsa

Crab dip

Hummus

White olive dip

Corn dip

Creamy pickle dip

Served with tortilla chips, celery sticks & pita bread

Sweet & Salty 12 / per person

Dried fruit

Garden of Eatin'®

Assorted party nuts

Pretzels

M&M's®

All prices are subject to a 22% service charge and applicable taxes.



BREAKFAST SELECTIONS

Biscuits

Sausage 39 / dozen
Sausage, egg, cheese 44 / dozen
Bacon, egg, cheese 44 / dozen
Ham, egg, cheese 44 / dozen

Croissants

Sausage, egg, cheese 60 / dozen
Bacon, egg, cheese 60 / dozen
Ham, egg, cheese 60 / dozen

Egg Bites 48 / dozen

2 bites per serving / 24 bites per dozen

Cheesy egg
(farm fresh eggs, blend of cheddar & jack cheeses)
Bacon & cheese
(farm fresh eggs, bacon, blend of cheddar & jack cheeses)
Potato & bacon
(farm fresh eggs, bacon, hashbrowns, blend of cheddar & jack cheeses, red & green bell peppers)

The Star Breakfast Burrito 65 / dozen

Eggs, smokehouse bacon, sausage, diced ham, cheddar cheese, onions & mixed peppers wrapped in a flour tortilla

The Star Breakfast Bowl 65 / dozen

Eggs, smokehouse bacon, sausage, diced ham, cheddar cheese, potatoes, onions, white gravy

From The Bakery

Assorted Danish pastries 30 / dozen
Assorted breakfast breads 30 / dozen
Assorted muffins 30 / dozen
Cinnamon rolls 40 / dozen
Croissants & butter 33 / dozen
Fresh baked cookies 25 / dozen
Brownies 30 / dozen
Bagels with cream cheese, butter & jelly 36 / dozen

Continental Breakfast 15 / per person

Chef's choice of breakfast pastries
Fresh seasonal fruit
Assorted fruit juices

Breakfast On The Move 12 / per person

Fresh seasonal fruit cups
Assorted breakfast bars & energy bars
Individual yogurts

The Nibbler 13 / per person

Fresh seasonal fruit
Assorted breakfast breads with butter
Domestic cheese with flatbread

Rise & Shine Charcuterie 12 / per person

Chef's assortment of cured meats, cheeses, dried fruits, fresh seasonal fruit, mini quiche, mini breakfast pastries, crackers, jam

All prices are subject to a 22% service charge and applicable taxes.



PLATED BREAKFAST ENTRÉES

Breakfast prices are based on a minimum of 15 guests. All plated breakfast entrées include fresh brewed coffee, tea, and chilled fruit juice.

Plated Breakfast Entrées 24

CHOICE OF ONE EGG

Fluffy scrambled eggs
Southwest scrambled eggs
(bell pepper, onions, blend of cheddar & jack cheeses)
Scrambled egg whites
Cheese omelet

CHOICE OF ONE MEAT

Smokehouse bacon
Ham
Sausage patties
Sausage links

CHOICE OF ONE SIDE

Breakfast potatoes
Oatmeal
French toast
Fresh seasonal fruit
Fruit yogurt with granola topping

INCLUDED

Chef's choice of breakfast pastries

ENHANCEMENT

*Add Bloody Marys, Champagne, Mimosas, Bellinis and Screwdrivers for an additional charge of \$12 per person.
(Based on 2 per person)

*Price per guest. All prices are subject to a 22% service charge and applicable taxes.
* \$95 bartender fee*



BREAKFAST BUFFET

Breakfast buffet prices are based on a minimum of 25 guests and served for 1.5 hours.
All breakfast buffets include fresh brewed coffee, tea, and chilled fruit juice.

Good Morning Buffet 30

CHOICE OF ONE EGG

Fluffy scrambled eggs
Southwest scrambled eggs
(bell pepper, onions, blend of cheddar & jack cheeses)
Scrambled egg whites
Egg casserole
(egg, bacon, or sausage, onion, bell pepper, cheddar jack cheese)
Breakfast quesadillas
(egg, caramelized onion, cheese)

CHOICE OF TWO MEATS

Smokehouse bacon
Ham
Sausage patties
Turkey sausage
Sausage links
Chicken fried steak with country gravy

CHOICE OF TWO SIDES

Breakfast potatoes
Biscuits & country gravy
Cheddar grits
Oatmeal with assorted toppings
French toast
Pancakes
Yogurt parfait station

INCLUDED

Fresh seasonal fruit
Chef's choice of breakfast pastries

UPGRADE

*Substitute a meat for carved slow-roasted prime rib served with horseradish, horseradish cream, and au jus 9 / per person
Additional egg 4 / per person
Additional meat 5 / per person
Additional side 4 / per person

Price per guest. All prices are subject to a 22% service charge and applicable taxes.
* \$95 per required attendant



BREAKFAST ENHANCEMENTS

In addition to breakfast buffets. Breakfast enhancements are based on a minimum of 25 guests and served for 1.5 hours.

Omelet Station* 13

Smokehouse bacon, sausage, diced ham, cheddar cheese, mozzarella cheese, mixed peppers, onions, spinach, mushrooms, tomatoes

Belgian Waffle Station* 6

Malted waffles prepared to order, syrup assortment, fresh seasonal berries, chocolate chips, whipped butter, whipped cream

Pancake Station* 6

Buttermilk pancakes prepared to order, fruit sauces, fresh seasonal berries, chocolate chips, whipped cream, butter, syrup

French Toast Station 6

Sourdough, raisin bread, and cinnamon roll French toast, butterscotch chips, chocolate chips, whipped cream, butter, syrup

Oatmeal Station 10

Oatmeal, brown sugar, cinnamon, bananas, blueberries, raisins, almonds

*Price per guest. All prices are subject to a 22% service charge and applicable taxes.
* \$95 per required attendant*



BUILD YOUR OWN LUNCH

Lunches require a minimum of 12 guests with a maximum of two selections.
All lunches include a choice of two sides. Lunch selections available plated or boxed.

BOXED LUNCHES 19

Roast Beef Sandwich

Thinly sliced roast beef, smoked provolone cheese & horseradish mayo on a po-boy roll
(available as a wrap)

Ham Sandwich

Ham, swiss cheese with lettuce, tomato, & mayo on a hoagie roll *(available as a wrap)*

Italian Hero

Ham, salami & capicola with smoked provolone cheese dressed with lettuce, tomato, vinegar & oil, on a hoagie roll *(available as a wrap)*

Grilled Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, creamy Caesar dressing, parmesan cheese in a flour tortilla *(available as a salad)*

Portabella Wrap

Portabella mushroom, oven-dried tomato, basil, mayo, mixed greens, roasted red peppers in a gluten-free wrap
(available as a salad)

Smoked Turkey Wrap

Smoked turkey, cheddar cheese with lettuce, tomato & mustard in a whole wheat tortilla *(available as a sandwich)*

BLT Sandwich

Bacon, lettuce, tomato & chipotle mayo on chef's choice of bread *(available as a wrap)*

Chef Salad

Julienne of ham & thinly sliced turkey, cheddar & swiss cheese, chopped egg, bacon, tomato, on a bed of crisp lettuce with choice of dressing

Pesto Chicken Salad

Grilled chicken, tomatoes, roasted walnuts, mixed greens, pesto dressing

SIDES:

Lunches include condiments & selection of two accompaniments:

Assortment of individual bags of chips, chef's pasta salad, potato salad, chocolate chip cookie, blondie, fresh seasonal fruit cup

SOUP & SALAD 18

Choice of Two Soups

Broccoli cheddar, loaded potato, tomato bisque, chicken noodle

Choice of Two Sandwiches

Roast beef sandwich, ham sandwich, grilled chicken caesar wrap, smoked turkey sandwich, BLT sandwich

Included: chef's choice of pasta salad, chef's choice of chips, chef's choice of dessert

Price per guest. All prices are subject to a 22% service charge and applicable taxes.



PLATED LUNCHEONS

Plated lunches are priced per person and served with your choice of soup or salad, entrée and accompaniment. Additional charges will apply when choosing more than one entrée. A minimum of 25 guests required.

CHOOSE A SOUP OR SALAD

- Tomato bisque
- Loaded potato
- Broccoli cheddar
- Chicken & noodle
- Field green salad
(tomatoes, cucumber, shredded carrots with choice of dressing)
- Beet salad
(mixed greens, golden beets, strawberries, almonds, citrus vinaigrette)
- Spinach salad
(spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette)

CHOOSE AN ENTRÉE

- Pan-seared chicken 35
- Blackened chicken 35
- Anglaise pork loin 35
- Grilled salmon 38
- New York strip 40

CHOOSE SAUCE

- Marsala cream sauce
- Madeira demi-glace
- Lemon caper sauce
- Roasted garlic cream sauce

CHOOSE AN ACCOMPANIMENT

- Garlic mashed potatoes
- Goat cheese & chive mashed potatoes
- Yukon gold mashed potatoes
- Baked potato
- Rice pilaf
- Mac & cheese
- Penne pasta alfredo

INCLUDED

- Chef's selection of vegetables
- Assorted rolls and butter
- Dessert selection of the day
- Fresh brewed coffee, iced tea, ice water

Price per guest. All prices are subject to a 22% service charge and applicable taxes.
Vegetarian options available upon request



PLATED DINNERS

Plated dinners are priced per person and served with your choice of soup or salad, entrée and accompaniment. Additional charges will apply when choosing more than one entrée. A minimum of 25 guests required.

CHOOSE A SOUP OR SALAD

- Tomato bisque
- Loaded potato
- Broccoli cheddar
- Chicken & noodle
- Field green salad
(tomatoes, cucumber, shredded carrots with choice of dressing)
- Beet salad
(mixed greens, golden beets, strawberries, almonds, citrus vinaigrette)
- Spinach salad
(spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette)
- Napa salad
(spring greens, sundried cranberries, goat cheese, candied walnuts, tomatoes, raspberry vinaigrette)

CHOOSE AN ENTRÉE

- Pan-seared chicken 38
- Blackened chicken 38
- Anglaise pork loin 38
- Grilled salmon 42
- New York strip 50
- Ribeye steak 53
- Filet mignon 70
- Filet & two jumbo shrimp scampi 75

CHOOSE SAUCE

- Marsala cream sauce
- Madeira demi-glace
- Lemon caper sauce
- Roasted garlic cream sauce
- Bearnaise sauce

CHOOSE AN ACCOMPANIMENT

- Garlic mashed potatoes
- Yukon gold mashed potatoes
- Goat cheese & chive mashed potatoes
- Roasted pesto potatoes
- Fingerling potatoes
- Mac & cheese
- Penne Pasta Alfredo
- Rice pilaf
- Baked potato

INCLUDED

- Chef's selection of vegetables
- Assorted rolls and butter
- Dessert selection of the day
- Fresh brewed coffee, iced tea, ice water

UPGRADE

- Additional entrée available for an up charge
(pan-seared chicken, crab cake, lump crab, scallops, lobster tail)
- Additional soup, salad, or accompaniment 6 / per person

Price per guest. All prices are subject to a 22% service charge and applicable taxes.



SPECIALTY DINNERS

Specialty dinners are priced per person and served with your choice of soup or salad, entrée and inclusions.

CHOOSE A SOUP OR SALAD

Tomato bisque
 Loaded potato
 Broccoli cheddar
 Chicken & noodle
 Field green salad
 (tomatoes, cucumber, shredded carrots with
 choice of dressing)
 Beet salad
 (mixed greens, golden beets, strawberries, almonds,
 citrus vinaigrette)
 Spinach salad
 (spinach salad, mushrooms, red peppers,
 blue cheese & balsamic vinaigrette)
 Napa salad
 (spring greens, sundried cranberries, goat cheese,
 candied walnuts, tomatoes, raspberry vinaigrette)

INCLUDED

Chef's selection of vegetables
 Assorted rolls and butter
 Dessert selection of the day
 Fresh brewed coffee, iced tea, ice water

CHOOSE AN ENTRÉE

Cauliflower steak 32
 (pan-roasted and drizzled with fresh herb-infused olive oil
 served with roasted rosemary marble potatoes
 (GF, V, NF, SF)
 Stuffed tomato 32
 (confit-stuffed tomato, topped with olive oil,
 sweet paprika crumbs and balsamic vinegar reduction
 served with grilled vegetables & cous cous
 (DF, V, NF, SF)
 Eggplant parmesan 32
 (pan-roasted eggplant slices, topped with marinara sauce
 and plant-based cheese served with parmesan risotto
 (GF, V, NF, SF)

GF - Gluten Free | DF - Dairy Free | VEG - Vegetarian | V - Vegan | NF - Nut-Free | SF - Shellfish Free
 Price per guest. All prices are subject to a 22% service charge and applicable taxes.



LUNCHEON & DINNER BUFFETS

Buffet prices are based on a minimum of 25 guests and are served for 1.5 hours.
All buffets include fresh brewed coffee and iced tea.

Classic Deli 32

Vegetable & cabbage slaw
Baked potato salad
Roast beef, turkey & ham
Swiss, pepper jack, cheddar cheeses
Tomato, purple onion, lettuce, pickles,
olives & peppers
Mayonnaise & mustard
Sliced breads & rolls
Chips
Dessert selection of the day

Asian Buffet 37

Asian salad
Crispy egg roll
Sweet & sour chicken
Pork lo mein
Fried rice
Crab rangoons
Dessert selection of the day

Taste of Tuscany 37

Caesar salad with garlic croutons
Meaty lasagna
Chicken marsala
Penne shrimp alfredo
Chef's choice of vegetable
Garlic bread
Dessert selection of the day

South of the Border 37

Salad greens with pepper jack cheese,
crisp tortilla strips & southwest ranch dressing
Seasoned chicken
Seasoned beef, including shredded
cheese, onions, diced tomatoes & sour cream
Salsa, flour tortillas & crispy corn shells
Spanish rice & chef's choice of beans
Churros with chef's choice of sauce
ADD Chimichangas 5 / per person

Kansas Picnic 37

Macaroni salad
Homestyle coleslaw
Grilled franks
Burgers
Garnishes, condiments & buns
Mac & cheese
Southern baked beans
Buttery corn
Dessert selection of the day

The Signature Buffet 53

Salad greens with assorted toppings and a
variety of dressings
*Roast prime rib of beef au jus
(carved by chef) with horseradish sauce
Pan-seared chicken with wild mushroom sauce
Fried fish with hush puppies
Oven-roasted potatoes
Chef's choice of vegetable
Dessert selection of the day

Price per guest. All prices are subject to a 22% service charge and applicable taxes.
* \$95 attendant carving fee



BUILD YOUR OWN BUFFET

Buffet pieces are based on a minimum of 25 guests and are served for 1.5 hours.

CHOOSE A SOUP OR SALAD

Broccoli cheddar
Loaded potato
Tomato bisque
Chicken & noodle
Salad greens with assorted toppings
and a variety of dressings
Fresh seasonal fruit
Vegetable & cabbage slaw
Baked potato salad
Pasta salad

CHOOSE AN ENTRÉE

two entrées 37 / three entrées 44 / four entrées 56

Top sirloin steak with maderia demi-glace
Roast beef
BBQ brisket
Meatloaf
Country fried steak
Crispy fried chicken
Pan-seared chicken
Roasted pork loin
Country fried catfish & hushpuppies
Buttery whitefish with lemon caper sauce

CHOOSE AN ACCOMPANIMENT

Garlic mashed potatoes
Goat cheese and chive mashed potatoes
Loaded mashed potatoes with
green onion and cheddar cheese
Traditional mashed potatoes and gravy
Roasted herb potatoes
Rice pilaf
Mac & cheese

INCLUDED

Chef's selection of vegetables
Assorted rolls and butter
Dessert selection of the day
Fresh brewed coffee, iced tea, ice water

UPGRADE

*Substitute an entrée selection for carved
slow-roasted prime rib served with horseradish,
horseradish cream, and au jus 9

Additional soup, salad, or accompaniment 6

*Price per guest. All prices are subject to a 22% service charge and applicable taxes.
* \$95 per required attendant*



DINNER ENHANCEMENTS

Includes appropriate condiments and freshly baked rolls with whipped butter.
\$95 per required attendant.

Herb Roasted Turkey 225

Turkey breast and thigh with cranberry chutney & pesto mayonnaise
(approximately 30 servings)

Smoked Pit Ham 200

Served with maple glaze & country mustard (approximately 40 servings)

Baked Salmon 100 per side

Heirloom tomato crusted with lemon dill aioli (approximately 10 servings)

Smoked Pork Loin 150

Bourbon brown sugar glaze (approximately 30 servings)

Beef Tenderloin 400

Herb garlic crusted loin served with bearnaise sauce (approximately 15-20 servings)

Prime Rib of Beef 450

Served with traditional accompaniments (approximately 30 servings)

New York Strip 400

Peppercorn crusted with a blue cheese sauce (approximately 30 servings)

All prices are subject to a 22% service charge and applicable taxes.



RECEPTION DISPLAYS

Enhancements for receptions, dinner buffets, or late night bites.

Reception display prices are based on a minimum of 25 guests and served for 1.5 hours.

Crudités with ranch display 4 / per person

Fresh seasonal fruit display 6 / per person

Charcuterie board with crackers and bread 10 / per person

Artisanal cheese selections with crackers and fruit preserves 6 / per person

Baked Brie Wheel 100

Creamy brie cheese topped with honey, walnuts and fruit preserves wrapped in french pastry and baked golden brown, served with french bread crostini

Italian Display 16 / per person

Aracinos

Meatballs

Fried mushrooms

White olive dip with roasted tomatoes and served with bruschetta

Down Home 14 / per person

Fried chicken wings with ranch

Assorted pinwheels

Potato wedges

Crudité with ranch

Asian Display 16 / per person

Asian salad

Fried dumplings

Crab rangoons

Spring rolls with soy glaze

Sweet & sour Asian dip with wonton chips

Southwest Display 15 / per person

Southwest egg rolls

Mini tacos

Queso dip & tortilla chips

Cheese quesadillas

Homemade salsa

Tailgate Display 15 / per person

BBQ meatballs

Little smokies

Crudité with ranch

Fresh seasonal fruit

Chips N' Dips 15 / person

PICK THREE

Hummus

White olive dip

Corn dip

Creamy pickle dip

Spinach artichoke dip

Queso dip

Housemade salsa

Crab dip

Served with Tortilla chips, celery sticks & pita bread

All prices are subject to a 22% service charge and applicable taxes.



RECEPTION DISPLAYS (Continued)

Pasta Station 10

Tortellini with marinara, penne with alfredo sauce & bowtie pasta with pesto

Taco Bar 18

(Based on 2 tacos per person)

Flour & corn street-style tortillas, carne asada, pork carnitas, pineapple cabbage slaw, shredded lettuce, queso fresco, mango salsa, pico de gallo, freshly made guacamole, caramelized onions & peppers, fresh crema

Mashed Potato Bar 12

Choice of two mashed potatoes (smashed red potatoes, garlic mashed potatoes, goat cheese and chive potatoes) with shredded cheese, bacon bits, sour cream, diced green onions, black olives, diced red pepper, chopped jalapeño

Spuds Bar 10

Tater tots, potato chips, and potato wedges
Choose 3 dippers: (ketchup, bbq sauce, buffalo sauce, nacho cheese, ranch, chipotle ranch, french onion)

Macaroni & Cheese Bar 12

Macaroni pasta with three cheese sauce served with crispy bacon, parmesan cheese, shredded cheese, diced tomato, green onion

Slider Bar 18

Choice of two sliders

(beef, pulled pork, wood-smoked chicken) with Vidalia onion, country coleslaw, ketchup, mustard, mayonnaise

Chicago Dog Station 16

All-beef hot dogs, sport peppers, pickles, tomatoes, celery salt, relish, red onions, chili, cheese sauce, mustard, buns

Salad Bar 14

Selection of mixed greens, bacon bits, cheese, boiled egg, bell peppers, tomatoes, black olives, red onions, cucumbers, croutons, sunflower seeds, choice of two dressings

Price per guest. All prices are subject to a 22% service charge and applicable taxes.



RECEPTION HORS D'OEUVRES

Minimum order of 24 pieces per selection.

Cold

Traditional hummus cup with pita and vegetables 36 / dozen
 Asparagus wrapped with prosciutto 36 / dozen
 Assorted canapes 36 / dozen
 Chef's assortment of pinwheels 36 / dozen
 Wild mushroom tartelette 36 / dozen
 Tomato basil & mozzarella bruschetta 36 / dozen
 Smoked salmon, Boursin canapé 45 / dozen
 Beef tenderloin crostini with whole grain mustard and Boursin cheese 52 / dozen
 Crab salad on cucumber round 52 / dozen
 Traditional shrimp cocktail 52 / dozen
 Mini fruit skewer 36 / dozen
 Individual crudité cups 36 / dozen
 Gazpacho shooters 36 / dozen
 Goat cheese and smoked salmon crostini with balsamic reduction, pickled onion, micro arugula 36 / dozen
 Lump crab, wasabi cream cheese with soy ginger glaze in a phyllo shell 48 / dozen
 Salmon tartar, roasted garlic, Boursin cheese and chives in a phyllo shell 48 / dozen
 Caprese skewer of fresh mozzarella, tomato and basil with balsamic glaze 36 / dozen
 Rosemary ricotta with peaches in a phyllo shell 36 / dozen

Hot

Toasted ravioli 36 / dozen
 Meatballs 36 / dozen
 Chicken satay with sauces 45 / dozen
 Assorted flatbread 45 / dozen
 Potstickers with hoisin sauce 36 / dozen
 Thai peanut sauce chicken brochettes 45 / dozen
 Assorted mini quiche 36 / dozen
 Petite Maryland crab cakes with Cajun aioli 52 / dozen
 Mini vegetable egg rolls with sweet and sour sauce 36 / dozen
 Bacon, cream cheese & chive stuffed mushroom cap 36 / dozen
 Scallops wrapped in bacon with lemon crème sauce 52 / dozen
 Assorted sliders 52 / dozen
 Crab rangoons with sweet and sour sauce 36 / dozen
 Southwest egg rolls 48 / dozen
 Chicken fingers 36 / dozen
 Coconut shrimp with sweet chili sauce 48 / dozen
 Arancini with marinara 36 / dozen

All prices are subject to a 22% service charge and applicable taxes..



CASH & HOSTED BAR SELECTIONS

BEVERAGE SERVICE

Bars are fully stocked with premium or preferred brands of liquors, imported and domestic beer, red and white wines, bottled water, soft drinks, juice and mixers.

Hosted & Cash Bar*

Charged on consumption price per drink

	HOSTED BAR (Client Pays)	CASH BAR (Guest Pays)
Premium liquor	8.5	9.25
Preferred brands	7	7.75
House wines & champagne Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio, Moscato	4.50	5
Imported beer	5.50	6
Imported beer / craft aluminum	6	6.50
Domestic beer glass	5	5.50
Domestic beer aluminum	5.50	6
Frozen drinks / daiquiri, margarita, piña colada	7.25	7.75
Soft drinks	3.5	4
Bottled water	2.5	3

HOSTED OPEN BAR PACKAGE

Charged per person.

Emerald Package (Beer, wine, soft drinks)

two hours 20 | three hours 25 | four hours 30

Onyx Package (Preferred brands, beer, wine, soft drinks)

two hours 30 | three hours 35 | four hours 41

Titanium Package (Premium & preferred brands, beer, wine, soft drinks)

two hours 36 | three hours 44 | four hours 49

All prices are subject to a 22% service charge and applicable taxes.

** \$95 per bartender fee will apply.*



FOOD & BEVERAGE POLICIES

All food and beverage must be purchased through Kansas Star for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event.

Detailed, written food and beverage requirements for each event must be received by the Kansas Star Event Center thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to event. A twenty-two percent (22%) service charge and current Kansas state sales tax will be added to all applicable charges. Tax-exempt organizations must furnish a valid certificate of exemption to KSC thirty (30) days prior to event.

The Kansas Star Event Center reserves the right to apply meeting room rental and room set up labor charges.

Guarantee

The guaranteed number of attendants may be increased or decreased up to fifteen (15) days prior to Event.

The Kansas Star Event Center catering department must be notified no later than noon, seven (7) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed ten percent (10%) of the guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance.

Increases in Guarantees

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 10% of the original guarantee received 48 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, and bottled drinks ordered on a consumption basis) shall incur a 15% price increase.

Labor Fees

\$95.00 bartender fee will apply per bartender required and/or requested.

\$95.00 labor fee will apply per chef attendant required and/or requested.

Notification of service charge and tax ++= plus tax and service charge.

New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

Special Diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquets culinary team can accommodate the following common food allergies and intolerances:

Wheat free / gluten free

Kosher / halal

Dairy free / lactose intolerant

Vegetarian / semi-vegetarian V

Vegan VG

Heart healthy

All prices are subject to a 22% service charge and applicable taxes.



FOOD & BEVERAGE POLICIES (CONT.)

General Terms

All reservations and agreements are made upon, and are subject to, the rules and regulations of the Kansas Star Event Center and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices here in quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Alcoholic beverages of any kind will not be permitted to be brought in by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the Kansas Star Event Center. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Kansas state law further prohibits the removal of alcoholic beverages purchased by the Kansas Star Event Center for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Kansas Star Event Center, in which event a deposit should be paid at the time of signing the contract. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
7. The banquet event order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents and agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.
8. Kansas Star, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance of the Kansas Racing and Gaming Commission regulations. All alcoholic beverages must be supplied by property.

All prices are subject to a 22% service charge and applicable taxes.



casino ★ hotel ★ event center

WELCOME TO WHERE YOU WANT TO BE.

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