



KANSAS  STAR
casino ★ hotel ★ event center
ALL HERE. ALL YOURS.

CATERING MENU



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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 Pepsi products and bottled water)
19 full day / 10 half day / priced per person

Freshly brewed coffee 40 / gallon
Single serve coffee maker 25 / assortment of pods 2 / each
Fresh chilled juice 40 / gallon
Fresh chilled lemonade 25 / gallon
Freshly brewed iced tea 40 / gallon
Fruit punch 25 / gallon
Water cooler 100 / 5 gallons | additional jug 25 / 5 gallons
Bottled water 3 / each
Red Bull 5.50 / each
Soft drinks (Pepsi products) 3.75 / each
Bottled tea 4.75 / each

From The Bakery

Assorted Danish pastries 30 / dozen
Assorted muffins 30 / dozen
Cinnamon rolls 34 / dozen
Croissants & butter 33 / dozen
Fresh baked cookies 25 / dozen
Brownies 30 / dozen
Bagels & cream cheese 35 / dozen

And More...

Whole fresh fruit 2.50 / piece
Granola bars 2.50 / each
Fruit yogurt 3.50 / each
Seasonal fresh fruit cup 5 / per person
Domestic cheese tray 7 / per person
Ice cream bars 3.50 / each
Chocolate dipped strawberries 40 / dozen
Assorted candy bars 2.50 / each
Individual bag potato chips/pretzels 2.50 / each
Soft pretzel with mustard 4 / each
Tortilla chips & salsa 5 / per person
Popped popcorn with assorted seasonings 3 / per person
Mixed nuts, peanuts, party mix, Goldfish®, pretzels 17 / lb
Chocolate truffles 4 / per person

Presentation Time 13 / per person

Tortilla chips with nacho cheese sauce
Popped popcorn with assorted seasonings
Assorted candy bars
Cracker Jacks

Sweet And Savory 13 / per person

Assortment of cookies and brownies
Trail mix
Individual bags of potato chips/pretzels

Chips N Dips 15 / per person

Spinach artichoke dip
Chorizo queso dip
Housemade salsa
Crab dip
Tortilla chips, celery sticks & pita bread

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



BREAKFAST SELECTIONS

Continental Breakfast 15 / per person

Chef's choice of breakfast pastries
Fresh seasonal fruit
Assorted fruit juices
Fresh brewed coffee and tea

Biscuits

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

Grilled Panini On Ciabatta

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

The Star Breakfast Burrito 65 / dozen

Smokehouse bacon, sausage, diced ham, cheddar
cheese, onions, mushrooms, tomatoes &
mixed peppers wrapped in a flour tortilla



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



PLATED BREAKFAST ENTRÉES

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
- Scrambled egg whites
- Poached eggs
- Cheese omelet

CHOICE OF ONE MEAT

- Smokehouse bacon
- Breakfast sausage
- Ham
- Smoked sausage

CHOICE OF ONE SIDE

- Breakfast potatoes
- Cheddar grits
- 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

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 29

CHOICE OF ONE EGG

Fluffy scrambled eggs
Scrambled egg whites

CHOICE OF TWO MEATS

Smokehouse bacon
Breakfast sausage
Ham
Smoked sausage
Biscuits & country gravy

CHOICE OF TWO SIDES

Breakfast potatoes
Cheddar grits
Oatmeal with assorted toppings
Yogurt parfait station

INCLUDED

Fresh seasonal fruit
Chef's choice of breakfast pastries

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



BREAKFAST ENHANCEMENTS

In addition to breakfast buffets. Breakfast enhancements are based on a minimum of 25 guests and served for 1.5 hours. \$95 per required attendant.

Omelet Station 13

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

Lox and Bagel Station 9

Assorted mini bagels, salt cured salmon, dill cream cheese, capers, red onion, hard boiled eggs, lettuce, tomato

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 and syrup

Smoothie Station 9

Greek yogurt, seasonal fruit selection and additional toppings made to order



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



BUILD YOUR OWN LUNCH

Lunches require a minimum of 12 guests with a maximum of two entrée choices. All plated lunches include a choice of 2 sides, fresh brewed coffee and iced tea.

Roast Beef Sandwich 18

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

Italian Hero 18

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

Vegetarian Wrap 13

Flour tortilla filled with grilled vegetables & Boursin cheese

Grilled Chicken Caesar Wrap 14

Grilled chicken breast, romaine lettuce, tossed with croutons & parmesan cheese in a flour tortilla *(available as a salad)*

Smoked Turkey Wrap 16

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

Chef Salad 17

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

Asian Chicken Salad 17

Breast of chicken, julienne red & green peppers, snow peas, carrots, cabbage, water chestnuts, soba noodles, ginger vinaigrette

Steak Salad 24

Grilled New York strip, chopped romaine hearts, diced tomatoes, chopped egg, English cucumber, choice of 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

BUILD YOUR OWN SALAD BAR

Salad bars require a minimum of 25 guests and served for 1.5 hours. Salad bars are priced per person and served with warm breadsticks, dessert, fresh brewed coffee and iced tea.

Build Your Own Salad Bar 25

Modern display of salad greens, herb croutons, avocado, tomato, olives, hard-boiled egg, walnuts, bacon, bell peppers, variety of cheeses, cucumber, Caesar, Ranch, Italian, Thousand Island, French, oil & vinegar, grilled chicken, blackened bay shrimp, grilled flank steak, flaked salmon pieces

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



PLATED LUNCHEONS

Plated lunches are priced per person & served with your choice of entrée, accompaniment, chef selection of vegetables, dessert, fresh brewed coffee, iced tea and assorted rolls & butter. Additional charges will apply when choosing more than one entrée. Minimum of 25 guest required.

CHOOSE AN ENTRÉE

- Grilled chicken 22
- Pistachio crusted salmon 28
- Prime rib 30
- New York strip 29

CHOOSE SAUCE

- Marsala cream sauce
- Red wine demi-glaze
- Lemon caper sauce
- Roasted garlic cream sauce

CHOOSE AN ACCOMPANIMENT

- Garlic mashed potatoes
- Goat cheese & chive mashed potatoes
- Twice baked potato
- Wild rice pilaf

SALADS:

Field Green Salad 5

Tomatoes, cucumber, shredded carrots with choice of dressing

Caesar Salad 6

Crisp romaine lettuce, parmesan, croutons, creamy Caesar dressing

Spinach Salad 7

Spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette

SOUPS:

Chicken & Shrimp Gumbo 6

Tomato Basil Bisque 5

Bacon Potato Chowder 6

Broccoli Cheddar 6

*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 entrée, accompaniment, chef selection of vegetables, dessert, fresh brewed coffee, iced tea, and assorted rolls and butter. Additional charges will apply when choosing more than one entrée. A minimum of 25 guests required.

CHOOSE AN ENTRÉE

- Grilled chicken breast 29
- Herb roasted salmon 33
- New York strip 37
- Ribeye steak 38
- Bacon-wrapped filet mignon 45
- Roast prime rib 39
- Filet & two jumbo shrimp scampi 65

CHOOSE SAUCE

- Marsala cream sauce
- Red wine demi-glaze
- Lemon caper sauce
- Roasted garlic cream sauce
- Bearnaise sauce

CHOOSE AN ACCOMPANIMENT

- Garlic red mashed potatoes
- Yukon gold mashed potatoes
- Goat cheese & chive mashed potatoes
- Roasted herb potatoes
- Fingerling potatoes
- Penne Pasta Alfredo
- Wild rice pilaf
- Twice-baked potatoes
- Melted leek & potato gratin add 2

SALADS:

Field Green Salad 5

Tomatoes, cucumber, shredded carrots with choice of dressing

Caesar Salad 6

Crisp romaine lettuce, parmesan croutons, creamy Caesar dressing

Spinach Salad 7

Spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette

SOUPS:

Chicken & Shrimp Gumbo 6

Tomato Basil Bisque 5

Bacon Potato Chowder 6

Broccoli Cheddar 6

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 28

Vegetable & cabbage slaw
Baked potato salad
Albacore tuna salad
Assorted deli wraps
Roast beef, turkey & ham
Swiss, pepper jack, cheddar cheeses
Tomato, purple onion, lettuce, pickles,
olives & peppers
Mayonnaise & Dijon mustard
Sliced breads & rolls
Kettle chips
Dessert selection of the day

Asian Buffet 31

Fresh seasonal fruits
Glass noodle salad
Crab rangoons with sweet and sour sauce
Crispy vegetable egg roll
Sweet & sour pork
Kung pao chicken
Fried rice
Vegetable lo mein
Dessert selection of the day

Taste of Tuscany 40

Caesar salad with garlic croutons
Antipasto salad
Meaty lasagna
Chicken marsala or chicken
parmesan with marinara
Sweet Italian sausage & peppers
Penne shrimp alfredo
Zucchini & yellow squash sauté
Breadsticks with marinara
Dessert selection of the day

South of the Border 34

Salad greens with pepper jack cheese,
crisp tortilla strips & southwest ranch dressing
Roasted corn & tomato salad with chilled green beans
Black bean & chicken chimichangas
Grilled fajita beef & chicken, including
peppers, onions, diced tomatoes & sour cream
Guacamole, salsa & warmed flour tortillas
Mexican tomato rice & chef's choice of beans
Dessert selection of the day

Kansas Picnic 32

Fresh seasonal fruit
Macaroni salad
Homestyle coleslaw
Grilled franks & sausage
Burgers & chicken breasts
Garnishes & condiments
Roasted potato wedges
Southern baked beans
Corn cobbettes with sweet butter
Dessert selection of the day

★ The Signature Buffet 42

Soup du jour
Salad greens with assorted toppings and a
variety of dressings
Fresh seasonal fruit
*Roast prime rib of beef au jus
(carved by chef) with horseradish sauce
Seared breast of chicken, bacon wrapped
with cornbread stuffing
Fried fish with hush puppies
Oven-roasted potatoes
Fresh harvest vegetables
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. All buffets include chef's selection of vegetables, dessert selection of the day, fresh brewed coffee, iced tea, and assorted rolls and butter.

ENTRÉE SELECTIONS

two entrées 35 / three entrées 42 / four entrées 54

Sliced Kansas City strip steak
Sliced roast beef au jus
BBQ brisket
Crispy fried chicken
Grilled chicken
Turkey with gravy and cranberry relish
Country fried catfish & hushpuppies
Maple butter braised whitefish

CHOOSE A SOUP OR SALAD

Soup du jour
Chicken and sausage gumbo
Salad greens with assorted toppings
and a variety of dressings
Fresh seasonal fruit
Cucumber, tomato, onion salad
Vegetable & cabbage slaw
Baked potato salad

CHOOSE A STARCH

Garlic red mashed potatoes
Goat cheese and chive mashed potatoes
Loaded mashed potatoes with
green onion and cheddar cheese
Roasted herb potatoes
Fingerling potatoes
Wild rice pilaf
Penne pasta alfredo

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



CARVING STATIONS

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

Herb Roasted Turkey 350

Turkey breast and thigh with cranberry chutney & pesto mayonnaise
(approximately 40 servings)

Smoked Pit Ham 350

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

Baked Salmon 400

Heirloom tomato crusted with lemon dill aioli (approximately 25 servings)

Smoked Pork Loin 350

Bourbon brown sugar glaze (approximately 30 servings)

Beef Tenderloin 550

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

Prime Rib of Beef 600

Served with traditional accompaniments (approximately 30 servings)

New York Strip 500

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

Steamship Round of Beef 700

With creamed horseradish, au jus & whole grain mustard (approximately 125 servings)

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



RECEPTION DISPLAYS

RECEPTION DISPLAYS

SERVES 25 / 100

SERVES 50 / 200

SERVES 100 / 400

CHOOSE FROM:

Crudités with ranch

Fresh seasonal fruit display

Charcuterie board with crackers & bread

Artisanal cheese selections with crackers and fruit preserves

Seafood Display MKT

1 HOUR

Jumbo shrimp cocktail, oyster's half shell, marinated mussels, lobster tail medallions, served with fresh lemons, cocktail sauce, & raspberry mignonette

Baked Brie Wheel 300

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



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 bundle with prosciutto 36 / dozen
- Open faced sandwiches 36 / dozen
- Cured ham & cream cheese pinwheels 36 / dozen
- Wild mushroom tartelette 36 / dozen
- Tomato basil & mozzarella bruschetta 36 / dozen
- Smoked salmon, sprouts, Boursin canapé 45 / dozen
- Beef tenderloin crostini with red pepper mayo 52 / dozen
- Crab salad on cucumber round 52 / dozen
- Assorted melons wrapped with prosciutto 52 / dozen
- Traditional shrimp cocktail 52 / dozen
- Mini fruit skewer with honey yogurt sauce 36 / dozen
- Individual crudité cups 36 / dozen
- Gazpacho shooters 36 / dozen
- Goat cheese and smoked salmon crostini 36 / dozen
with balsamic reduction, pickled onion, micro arugula

Hot

- Toasted ravioli 36 / dozen
- Meatballs: BBQ or red tomato sauce 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 chicken & shrimp egg rolls with sweet and sour sauce 36 / dozen
- Blue crab meat & smoked sausage stuffed mushroom cap 52 / dozen
- Scallops wrapped in bacon with lemon crème sauce 52 / dozen
- Assorted sliders 52 / dozen
- Crab rangoons with sweet and sour sauce 45 / dozen
- Southwest eggrolls 36 / dozen
- Pimento cheese balls with caramelized onion bacon jam 45 / dozen
- Chicken fingers 36 / dozen

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



STROLLING DINNERS

ENHANCEMENTS FOR DINNER BUFFETS, RECEPTIONS OR AFTER HOURS

Strolling Dinner prices are based on a minimum of 25 guests and are served for 1.5 hours.
\$95 per required attendant

Pasta Station 10

ADD CHICKEN 5

ADD SHRIMP 9

Tortellini, penne, bow tie pasta
Marinara, pesto & Alfredo sauces

Macaroni & Cheese Bar 12

Shells and macaroni pasta with choice of two sauces (white cheddar, American, smoked gouda), served with crispy bacon, roasted poblano peppers, pickled onions, parmesan cheese, shredded cheese

Taco Bar 18

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

Slider Bar 18

Choice of two sliders (beef, pulled pork, carnita, wood-smoked chicken) with vidalia onion rings, country coleslaw, ketchup, mustard, and mayonnaise

Chip N Dips 15

Spinach artichoke dip, chorizo queso dip, housemade salsa and crab dip with tortilla chips, celery sticks & pita bread

Bread Bowl Station 16

Choice of two (loaded baked potato soup, broccoli cheddar soup, tomato bisque, clam chowder, all beef chili)

Potato Martini 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, caviar & mushrooms

Salad Bar 14

Grilled chicken, bacon bits, cheese, spinach field greens, lettuce, 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.



CASH & HOSTED BAR SELECTIONS

Preferred Liquor

Seagram's® VO, Jack Daniel's®, Dewar's® White Label, Smirnoff®, Beefeater®, Bacardi® Silver, Jose Cuervo® Gold, Captain Morgan®, Jim Beam®, Malibu® Coconut, Hennessey® VS, Blue Curaçao, Melon Liqueur, Peach Schnapps, Triple Sec, Amaretto

Premium Liquor

Gentleman Jack®, Crown Royal® Blend, Chivas® Regal, Grey Goose®, Tanqueray®, Patrón® Silver, Tito's®, Jameson®, Maker's Mark®, Disaronno®, Kahlúa®, Grand Marnier®, Baileys®, Woodford Reserve®, Glenlivet® 12, Ketel One®

House Wines

Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio, Moscato

Hosted & Cash Bar

\$95 per bartender fee will apply. Price per drink

	HOSTED BAR (Client Pays)	CASH BAR (Guest Pays)
Preferred liquor	7	7.75
Premium liquor	8.50	9.25
House wines & champagne	4.50	5
Imported beer / craft glass	5.50	6
Imported beer / craft aluminum	6	6.50
Domestic beer glass	5	5.50
Domestic beer aluminum	5.50	6
Hard seltzer	4.50	5
Frozen drinks / daiquiri, margarita, piña colada	7.25	7.75
Soft drinks	3.25	3.75
Bottled water	2.50	3

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



FOOD & BEVERAGE POLICIES

All food and beverage must be purchased through Kansas Star for consumption on premise. Any leftover food of 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 | Vegetarian / semi-vegetarian V |
| Kosher / halal | Vegan VG |
| Dairy free / lactose intolerant | 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.

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casino ★ hotel ★ event center

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