



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 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 2 / each

Red Bull 5.50 / each

Soft drinks (Pepsi products) 3 / each

Bottled tea 4 / each

### And More...

Whole fresh fruit 2.50 / piece

Granola bars 2.50 / each

Fruit yogurt 3 / each

Seasonal fresh 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 4 / each

Tortilla chips & salsa 4 / per person

Popped popcorn with assorted seasonings 3 / per person

Chocolate truffles 4 / per person

Gardettos®, pretzels, Goldfish®, peanuts 6 / per person

**Presentation Time** 13 / per person

Tortilla chips with nacho cheese sauce

Popped popcorn with assorted seasonings

Assorted candy bars

Cracker Jacks

**Fast Break** 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

**Sweet & Salty** 12 / per person

Fruit trail mix

Gardettos®

Assorted party nuts

Pretzels

M&Ms®

**Ice Cream Parlor** 13 / per person

Ice cream (vanilla, chocolate, and strawberry)

Strawberry, fudge, and caramel toppings

Crushed nuts, whipped cream, rainbow sprinkles,

M&Ms®, crushed Oreo® cookies and Reeses®

peanut butter cup pieces

**Chocolate Extravaganza** 18 / per person

Chocolate truffles

Chocolate brownies

Chocolate chip cookies

Chocolate covered pretzels

Assorted chocolate candy

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



# BREAKFAST SELECTIONS

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## 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

## 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

## Continental Breakfast 15 / per person

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

## Breakfast On The Move 12 / per person

Assorted whole fresh seasonal fruit  
Granola & energy bars  
Individual yogurts

## The Nibbler 13 / per person

Assorted fresh seasonal sliced fruit  
Assorted fruit & nut loaf breads with butter  
Domestic cheese with flatbread

*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.

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### Plated Breakfast Entrées 24

#### CHOICE OF ONE EGG

- Fluffy scrambled eggs
- Scrambled egg whites
- Poached eggs
- Cheese omelet

#### CHOICE OF ONE MEAT

- Smokehouse bacon
- Ham
- Turkey sausage
- Chicken 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.

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### Good Morning Buffet 29

#### CHOICE OF ONE EGG

Fluffy scrambled eggs  
Scrambled egg whites  
Egg casserole (egg, bacon, onion, bell pepper, cheddar jack cheese)  
Breakfast quesadillas (egg, caramelized onion, cheese)

#### CHOICE OF TWO MEATS

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

#### CHOICE OF TWO SIDES

Red bliss breakfast potatoes  
Biscuits & country gravy  
Cheddar grits  
Oatmeal with assorted toppings  
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 6 / 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. \$95 per required attendant.

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## **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 and syrup

## **French Toast Station 6**

Sourdough, raisin bread, and cinnamon roll French toast, butterscotch chips, 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.*



## BOXED LUNCH

Lunches require a minimum of 12 guests with a maximum of two boxed selections. All boxed lunches include a choice of two sides and bottled water.

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### BOXED LUNCHES 18

#### Roast Beef Sandwich

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

#### Italian Hero

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

#### Grilled Chicken Caesar Wrap

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

#### Smoked Turkey Wrap

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

#### 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

#### Asian Chicken Salad

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

#### Vegetarian Wrap

Flour tortilla filled with grilled vegetables & Boursin cheese

#### 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

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## SALAD BAR

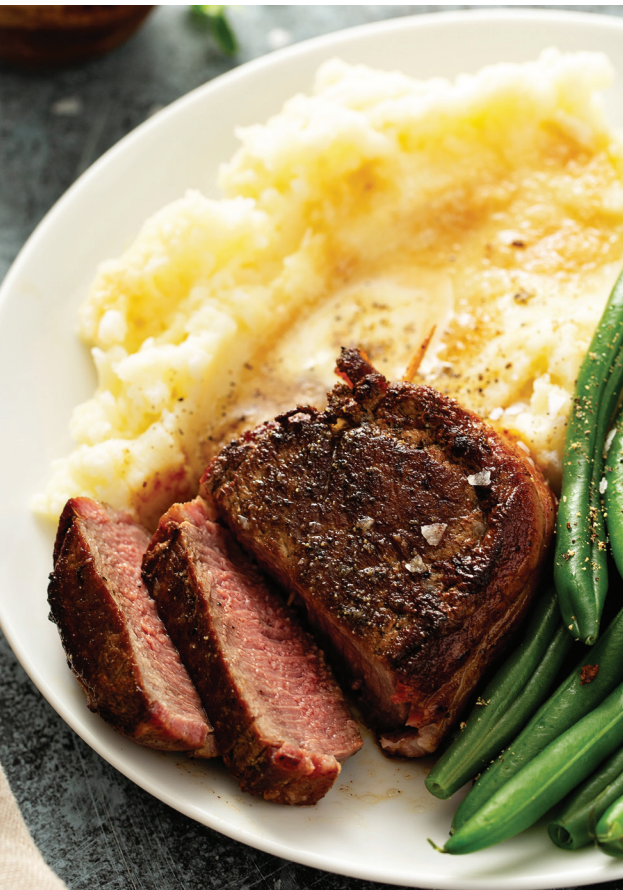
Salad bars require a minimum of 25 guests and served for 1 hour. Salad bars are priced per person and served with warm breadsticks, dessert, fresh brewed coffee and iced tea.

### 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 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 basil bisque
- Bacon potato chowder
- Broccoli cheddar
- Field green salad  
(tomatoes, cucumber, shredded carrots with choice of dressing)
- Caesar salad  
(crisp romaine lettuce, parmesan, croutons, creamy Caesar dressing)
- Spinach salad  
(spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette)

## CHOOSE AN ENTRÉE

- Pan seared chicken 28
- Anglaise pork loin 28
- Pistachio crusted salmon 35
- New York strip 35

## 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
- Herbed Yukon gold potatoes
- Roasted pesto potatoes
- Baked potato
- Wild rice pilaf
- Baked mac & cheese

## 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 basil bisque
- Bacon potato chowder
- Broccoli cheddar
- Field green salad  
(tomatoes, cucumber, shredded carrots with choice of dressing)
- Caesar salad  
(crisp romaine lettuce, parmesan, croutons, creamy Caesar dressing)
- 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 35
- Anglaise pork loin 35
- Herb roasted salmon 38
- New York strip 40
- Ribeye steak 43
- Bacon-wrapped filet mignon 53
- Filet & two jumbo shrimp scampi 70

## 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
- Roasted herb potatoes
- Fingerling potatoes
- Baked mac & cheese
- Penne Pasta Alfredo
- Wild 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

*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 30

Vegetable & cabbage slaw  
Baked potato salad  
Albacore tuna salad  
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 35

Glass noodle salad  
Crispy vegetable egg roll  
Korean marinated pork loin with soy ginger glaze  
Kung pao chicken  
Fried rice  
Vegetable lo mein  
Dessert selection of the day

## Taste of Tuscany 35

Caesar salad with garlic croutons  
Meaty lasagna  
Chicken marsala  
Penne shrimp alfredo  
Zucchini & yellow squash sauté  
Garlic bread  
Dessert selection of the day

## South of the Border 35

Salad greens with pepper jack cheese, crisp tortilla strips & southwest ranch dressing  
Black bean & chicken chimichangas  
Grilled fajita beef & chicken, including peppers, onions, diced tomatoes & sour cream  
Salsa & warmed flour tortillas  
Spanish rice & chef's choice of beans  
Elote corn  
Dessert selection of the day

## Kansas Picnic 35

Macaroni salad  
Homestyle coleslaw  
Grilled franks  
Burgers & chicken breasts  
Garnishes, condiments & buns  
Baked mac & cheese  
Southern baked beans  
Green beans with onion and bacon  
Dessert selection of the day

## The Signature Buffet 48



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  
Pan seared chicken with wild mushroom sauce  
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.

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## CHOOSE A SOUP OR SALAD

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

## CHOOSE AN ENTRÉE

two entrées 35 / three entrées 42 / four entrées 54

Top sirloin steak with maderia demi-glace  
Roast beef with demi-glace  
BBQ brisket  
Crispy fried chicken  
Pan seared chicken  
Roasted pork loin  
Country fried catfish & hushpuppies  
Maple butter braised whitefish

## 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  
Roasted pesto potatoes  
Wild rice pilaf  
Baked 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 6 / per person  
Additional soup, salad, or accompaniment  
6 / per person

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



# CARVING STATIONS

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

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## **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)

## **Steamship Round of Beef** 700

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

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





# RECEPTION HORS D'OEUVRES

Minimum order of 24 pieces per selection.

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## Cold

- Traditional hummus cup with pita and vegetables 36 / dozen
- Asparagus wrapped with prosciutto 36 / dozen
- Assorted canapes 36 / dozen
- Cured ham & cream cheese 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
- 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 with balsamic reduction, pickled onion, micro arugula 36 / dozen
- Pesto chicken voulevant 36 / dozen
- Ahi tuna poke, wasabi cream cheese with soy ginger glaze in a twill cone 48 / dozen
- Salmon tartar, roasted garlic, Boursin cheese and chives in a twill cone 48 / dozen
- Caprese skewer of fresh mozzarella, tomato and basil with balsamic glaze 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 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 36 / dozen
- Southwest eggrolls 36 / dozen
- Pimento cheese balls with caramelized onion bacon jam 36 / 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..*



# 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

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### Pasta Station 10

ADD CHICKEN 5

ADD SHRIMP 9

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

### 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

### Chip N Dips 15

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

### 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, mushrooms

### 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

### Slider Bar 18

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

### Bread Bowl Station 16

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

### 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

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## 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\*

	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	3.50
Bottled water	2	2.50

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

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



# 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.)

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## 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.*

KANSAS  STAR<sup>®</sup>

casino ★ hotel ★ event center

**ALL HERE. ALL YOURS.**

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