

Star★Lanes
POLARIS



EVENTS THAT SHINE!

FOR 25 GUESTS OR MORE

8655 LYRA DRIVE | COLUMBUS, OH 43240 | 614.468.4833

STARLANESPOLARIS.COM

PARTIES@STARLANESPOLARIS.COM



THE VENUE

A premier boutique entertainment venue offering customized event menus, a variety of beverage options, private and semi-private event space and interactive fun! It is the perfect spot for corporate meetings, team building outings, holiday parties, social gatherings, and birthdays of ALL ages. **If you have something to celebrate, this is the place to visit!**

AMENITIES

Capacity: 1,200
Lanes: 20
Dart Bays: 3
Arcade Games: 30+

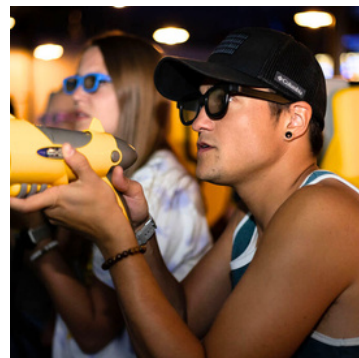
VIP ROOM

Capacity: 40-200
Lanes: 6
Pool Table: 1
Ping Pong Table: 1
Private Bar: 1
Private Restrooms: 2

EVENT MEETING ROOM

Capacity: 80
Audio/Visual: Wi-Fi, Projector, Screen, Microphone

**Amenities are for the entire venue, including the Private Rooms.*





EVENT MENUS

STAR CLASSICS

\$36* PER PERSON | INCLUDES (6) TOTAL ITEMS UNDER STAR CLASSICS MENU
PACKAGE INCLUDES (1) XD THEATER EXPERIENCE PER PERSON

SHARED PLATES

Additional shared plate \$6 / guest

SMOKED GOUDA MAC AND CHEESE BITES (VGF)

Dipped in a tempura batter, served with house-made marinara sauce, dusted with parmesan cheese

JALAPENO POPPERS

Crispy breaded cream cheese & jalapeno bites; served with house-made avocado ranch

VEGETABLE EGG ROLLS (VGF)

Duo of sauces: sweet chili and house-made soy and lemongrass

BUFFALO CHICKEN DIP

Served with tortilla chips

THICK CUT FRIES (VGF, GFF)

Served with house-made chipotle ketchup, garlic parmesan dipping sauce, and malt vinegar

SWEET POTATO FRIES (VGF, GFF)

Served with honey cinnamon butter and house-made chipotle ketchup

HUMMUS & ASSORTED GARDEN VEGETABLES (VGF, GFF WITHOUT FLATBREAD)

House-made hummus, a medley of cucumbers, carrots, celery, cherry tomatoes, broccoli, toasted flatbread, ranch dressing

SOFT PRETZEL DIPPERS (VGF)

Pepper jack queso, jalapeno aioli, yellow mustard

FIESTA TRIO DIP (VGF, GFF)

Guacamole, Pepper jack queso, fire-roasted salsa with tortilla chips

SPINACH & ARTICHOKE DIP (VGF, GFF WITHOUT PITA)

Warm dip, served with tortilla chips, grilled pita, carrots, celery

ARTISAN CHEESE PLATTER (VGF, GFF WITHOUT CRACKERS/BAGEL CHIPS)

Swiss, smoked and sharp cheddar, pepper jack, provolone; served with assorted crackers and toasted bagel chips

SEASONAL FRUIT (VGF, GFF)

Cantaloupe melon, honeydew melon, pineapple, red grapes, blueberries, strawberries, served with a raspberry whipped cream dipping sauce

BONELESS, CRISPY CHICKEN BITES

Tossed in choice of (1) sauce: buffalo, bbq, garlic parmesan, teriyaki. Served with ranch & blue cheese dipping sauce

TERIYAKI SATAY (GFF)

Choose from chicken or beef

CHICKEN TINGA QUESADILLAS

Slow-cooked southwest chicken, pepper jack queso, pico de gallo, fire-roasted salsa, sour cream, shredded lettuce

VGF = Vegetarian Friendly

Our menu items designated as VGF are based on ingredient composition for us with a vegetarian lifestyle choice. These food items are produced in a kitchen that uses animal products.

GFF = Gluten-Free Friendly

*Our menu items designated as GFF are gluten-free based on ingredient composition for use with a gluten-free lifestyle choice.

These GFF items are produced in a kitchen that uses wheat in other products, therefore they are not suitable for a medically necessary gluten-free diet.

Burgers and egg items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your event specialist if a person in your party has a food allergy. We will do our best to accommodate your food allergy requests but will not be held responsible for any allergic reaction.



EVENT MENUS

STAR CLASSICS

SLIDERS

Additional slider \$6 / guest

CLASSIC CHEESEBURGER

American cheese, USDA beef patty, pickles, toasted brioche bun

Substitute: BEYOND® meat patty **(VGF)**

BBQ PULLED PORK

Slow-roasted pork, BBQ Sauce, coleslaw, pickles, toasted brioche bun

GRILLED CHICKEN B.L.T

Marinated chicken breast, bacon, lettuce, tomato, mayonnaise, toasted brioche bun

PORTOBELLO & PEPPERS **(VGF)**

Balsamic marinated Portobello mushrooms, roasted red peppers, sautéed spinach, goat cheese, toasted brioche bun

PINSA PIZZAS

Rice flour crust (GFF) available at no additional charge | Additional pizza \$6 / guest

CLASSIC PEPPERONI

Pepperoni, House-made San Marzano tomato sauce, four cheese pizza blend

THE WORKS

Pepperoni, mushrooms, grilled onions, tomatoes, sliced chilis, bacon

BBQ CHICKEN

Chicken, caramelized onions, white cheddar, cilantro, BBQ sauce

MARGHERITA **(VGF)**

House-made San Marzano tomato sauce, fresh mozzarella, basil leaves, Roma tomatoes

VEGGIE **(VGF)**

House-made San Marzano tomato sauce, bell peppers, mushrooms, sautéed onions, Roma tomatoes, four cheese pizza blend

SWEETS

Additional sweets \$6 / guest

ASSORTED FRESH BAKED COOKIES **(VGF)**

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin

CHOCOLATE BROWNIES **(VGF)**

Salted caramel drizzle

MOUSSE CUPS **(VGF)**

Choose (1): Chocolate brownie, vanilla, or strawberry

ASSORTED DESSERT BARS **(VGF)**

Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody, Old Fashioned Lemon

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EVENT MENUS

PREMIER BUFFET

\$42* PER PERSON | INCLUDES (1) APPETIZER, (1) GREEN, (2) SIDES, (2) ENTREES, (1) SWEET TREAT
PACKAGE INCLUDES (1) XD THEATER EXPERIENCE PER PERSON

APPETIZERS | CHOOSE ONE

Additional appetizer \$6 / guest

CHEESE PLATTER

(VGF, GFF WITHOUT CRACKERS/BAGEL CHIPS)

Swiss, smoked and sharp cheddar, pepper jack, provolone;
served with assorted crackers and toasted bagel chips

SEASONAL FRUIT (VGF, GFF)

Cantaloupe melon, honeydew melon, pineapple, red grapes, blueberries,
strawberries, served with a raspberry
whipped cream dipping sauce

SPINACH & ARTICHOKE DIP (VGF, GFF WITHOUT PITA)

Warm dip, served with tortilla chips, grilled pita, carrots, celery

FIESTA TRIO DIP (VGF, GFF)

Guacamole, pepper jack queso, fire-roasted salsa with tortilla chips

BUFFALO CHICKEN DIP

Served with tortilla chips

HUMMUS & ASSORTED GARDEN VEGETABLES (VGF, GFF WITHOUT FLATBREAD)

House-made hummus, a medley of cucumbers, carrots, celery,
cherry tomatoes, broccoli, toasted flatbread, ranch dressing

GREENS | CHOOSE ONE

Additional salad \$6 / guest

CLASSIC CAPRESE (VGF, GFF)

Sliced Beefsteak tomatoes, fresh mozzarella,
fresh basil, balsamic drizzle
HOUSE (VGF, GFF)

Romaine, carrots, tomato, cheddar cheese

Choice of Dressing: Ranch, Italian, Balsamic Vinaigrette,
Blue Cheese, or Honey Mustard

CLASSIC CAESAR (VGF, GFF WITHOUT CROUTONS)

Romaine, parmesan, house-made Caesar dressing, topped with croutons

SIDES | CHOOSE TWO

Additional side \$6 / guest

THREE CHEESE MAC AND CHEESE (V)

FRESH-CUT GREEN BEANS (VGF, GFF)

ROASTED VEGETABLES (VGF, GFF)

BAKED CHEESY POTATOES (VGF)

WHIPPED MASHED POTATOES (VGF, GFF)

OVEN-ROASTED RED SKIN POTATOES (VGF, GFF)

WILD LONG-GRAIN RICE (VGF, GFF)

BACON & PECAN BRUSSELS SPROUTS (VGF, GFF)

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EVENT MENUS

PREMIER BUFFET

ENTREES | CHOOSE TWO

Additional entrée \$12 / guest

HERB-ROASTED CHICKEN (GFF)

White wine sauce

CHICKEN MARSALA

Pan-fried chicken, mushrooms, Marsala wine sauce

PAN-SEARED PORK TENDERLOIN (GFF)

Angry Orchard® hard cider glaze, cinnamon

BLACKENED SALMON (GFF)

Choice of one sauce: Lemon pepper or fresh pineapple

LASAGNA PRIMAVERA (VGF)

Pasta sheets layered with zucchini, spinach,
Portobello mushrooms, rich creamy parmesan sauce

VEGETABLE STIR FRY (VGF, GFF)

Assorted vegetables, teriyaki sauce

BEEF MEDALLIONS (GFF)

Bourbon demi-glaze

CARVED MEAT STATION

(\$150 Chef attendant fee)

HONEY-BAKED HAM (GFF)

Brown sugar glaze

SLOW-COOKED SMOKED TURKEY (GFF)

Cranberry jam

BEEF TENDERLOIN (Additional \$6 per guest)

Peppercorn cremini mushroom sauce

SWEET TREATS | CHOOSE ONE

Additional sweet treat \$6 / guest

ASSORTED FRESH BAKED COOKIES (VGF)

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin

CHOCOLATE BROWNIES (VGF)

Salted caramel drizzle

MOUSSE CUPS (VGF)

Choose (1): Chocolate brownie, vanilla, or strawberry

ASSORTED BARS (VGF)

Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody, Old Fashioned Lemon

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BEVERAGE PACKAGES

NON-ALCOHOLIC 2 HRS - \$4PP | 3HRS - \$6PP | 4 HRS - \$8PP

Soft Drinks, Iced Tea, Lemonade, Hot Tea, Coffee & Decaffeinated Coffee

MOCKTAILS **MOCKTAIL TICKET - \$6 EACH**

BEER AND WINE 2 HRS - \$26PP | 3HRS - \$34PP | 4 HRS - \$40PP | **BEER & WINE TICKET - \$8 EACH**

Includes Beer, Wine, Champagne, Hard Seltzers, Mocktails, Bottled Water & Non-Alcoholic Beverages

CALL BAR 2 HRS - \$34PP | 3HRS - \$44PP | 4 HRS - \$52PP | **CALL BAR TICKET - \$10 EACH**

Includes Call Level Liquor, Beer, Wine, Champagne, Hard Seltzers, Mocktails, Bottled Water & Non-Alcoholic Beverages

PREMIUM BAR 2 HRS - \$40PP | 3HRS - \$52PP | 4 HRS - \$60PP | **PREMIUM BAR TICKET - \$12 EACH**

Includes Premium Level Liquor, Call Liquor, Select Specialty Cocktails, Beer, Wine, Champagne, Hard Seltzers, Mocktails, Bottled Water & Non-Alcoholic Beverages

*Applicable tax, gratuity, and service fee are not included in the above pricing. Bar Packages are available for events with groups of 25 or more guests. Packages and tickets do not include spirits served in the format of shots, double, on the rocks, or neat.



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parties@starlanespolaris.com
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Sun–Thurs: 11am – 11pm
Fri: 11am – 1am
Sat: 10am – 1am

BOOK A PARTY TODAY!

