



Our professional staff will personally assist you in planning and coordinating your special day to the very last detail!

The Galaxy Wedding Package includes the following amenities

- The Holiday Inn Express & Suites or the Comfort Inn & Suites on the same property
- Complimentary Suite next door at one of our hotels for bride and groom
- Special room rates for your guests at the Holiday Inn Express & Suites or Comfort Inn & Suites
- Your reception room for five (5) hours
- Skirted Cake, Bridal Table and Gift table with Decorative Mahogany locking gift box
- The Galaxy offers standard white, ivory and black linens with a variety of 10 colored linens
- Napkins are available in chocolate and ivory and a variety of colors
- Round tables, with linens, which comfortably seat 10 people
- Lamp Center piece—8”x 8” mirror square or 14” round mirror
- Professional Cake Cutting with cake riser
- Chef consultation and food tasting
- Catering Minimums required for specific room assignments
- Bubble Machine for Bridal dance
- Free Parking

Hors d’oeuvre trays included:

Premier Package

Upon arrival your guests will be greeted with fresh fruit platter, assorted domestic cheese tray with crackers and vegetable crudite with dip served until dinner

Elite Package

Upon arrival your guests will be greeted with fresh fruit platter, assorted domestic cheese tray with crackers and vegetable crudite with dip and one selection from our Hors d’oeuvre menu, served until dinner

Grande Package

Upon arrival your guests will be greeted with fresh fruit platter, assorted domestic cheese tray with crackers and vegetable crudite with dip and two selections from our Hors d’oeuvre menu, served until dinner

Champagne Toast

A complimentary Champagne Toast for the Bridal Party included in all Wedding Packages

We can enhance your package with the following amenities

- Chapel Style Room to hold your ceremony
- Pour and Go Champagne Toast
- Shuttle Services
- Risers for Bridal Table
- Open Bar Upgrades
- Chocolate Fountain
- Up Lighting for reception room
- Ice Carving
- Audio Visual Equipment
- Your Name in Lights—Monogram Logo in LED lights

Galaxy Wedding Hors d' Oeuvre Offerings

Pricing for the hors d' oeuvre selections is based on 100 pieces.
The Galaxy Chef suggests, when ordering, you should plan serving at least two pieces per person.

<u>Hot Selections</u>	<u>Price/100</u>
Assorted Tuscan Flatbread Pizza <i>Varieties offered Caprese, Mediterranean and Meatlovers</i>	\$155.00
Sauteed mini Pierogies <i>with onions and sour cream</i>	\$125.00
Andouille Sausage En Croute <i>with bistro sauce</i>	\$145.00
Wings (Hot or Mild)	\$155.00
BBQ, Swedish or Sweet and Sour Meatballs <i>(200-1/2 oz meatballs for 100)</i>	\$160.00
Mini Egg Rolls pork or shrimp <i>with Sweet and Sour sauce</i>	\$160.00
Spring Egg Rolls vegetarian <i>with Sweet and Sour sauce</i>	\$160.00
Galaxy Artichoke and Spinach Dip <i>served with Flatbread & Tortilla Chips</i>	\$160.00
Pork or Chicken Pot Stickers <i>with Sweet Oriental sauce</i>	\$160.00
Yuengling Battered Shrimp <i>with bistro and cocktail sauce</i>	\$175.00
Chicken Tenders <i>with assorted dipping sauces</i>	\$175.00
Spanakopita <i>with cucumber dipping sauces</i>	\$165.00
Italian Sausage Stuffed Mushroom Caps <i>with marinara sauce</i>	\$175.00
Mesquite Chicken Quesadilla <i>with salsa and sour cream</i>	\$245.00
Galaxy Mini Crab Cakes <i>with Creamy Mustard Sauce</i>	\$310.00

<u>Cold Selections</u>	<u>Price/100</u>
Bruschetta <i>with fresh tomato, herbs and garlic oil</i>	\$ 110.00
Shrimp Cocktail - 31/40 count shrimp with cocktail sauce	\$ 165.00
Jumbo Shrimp Cocktail - 21/25 count shrimp with cocktail sauce	\$ 215.00

	<u>Price/100</u>
Vegetable Tray <i>with dip</i>	\$ 110.00
Caprese Skewers <i>drizzled with Balsamic glaze</i>	\$155.00
Galaxy Roasted Red Pepper Hummus <i>with Pita Bread</i>	\$155.00
Fresh Fruit Platter — <i>fresh cut melons, pineapple and berries</i>	\$165.00
Domestic Cheese Tray — <i>havarti, gouda, cheddar and muenster w/crackers</i>	\$185.00
Sushi — <i>fresh made California Rolls, Spicy Crab Rolls, Veggie Rolls and Tuna rolls. Minimum 100 rolls per event</i>	\$245.00
Antipasto Platter <i>with assorted peppers, fresh mozzarella and provolone cheeses, soppressata and olives with Italian breads</i>	\$235.00
Chef's Selection of Fine Imported Cheeses <i>Aged Cheddar, Vella Jack, Fresh Mozzarella, Havarti,</i> <i>and Bleu Cheese</i>	\$280.00
<i>Add salami and soppressata</i>	\$155.00

All prices subject to change based on availability
All prices are inclusive of set-up fee and local sales tax

Wedding Bar and Beverage Selections

Under the guidelines of our State Liquor License, all alcoholic beverages must be purchased through the Galaxy Banquet Center

Guests may not consume their own alcoholic beverages on the premises

All prices subject to 18% set-up fee and 6.75% local sales tax

All prices subject to change based on availability

Wedding bar offerings by package

Premier Package

House Brands

Lauder's Scotch, Montezuma Tequila, Mr. Boston Light Rum, Barton's Vodka, Barton's Gin,
Beam's Eight Star Whiskey, Kentucky Gentleman
Draft Beer and House Wines

Elite Package

Call Brands

Absolut Vodka, Absolut Citron, Absolut Mandarin, Skyy Vodka, Three Olives Grape, Three Olives Cherry,
Jim Beam, Black Velvet, Canadian Club, Cutty Sark, Bacardi, Captain Morgan, Malibu,
Tanqueray, Beefeaters, Cuervo Gold
Domestic Bottled Beer and House Wines

Grande Package

Premium Brands

Amaretto di Saronno, Tito's Vodka, Stolichnaya, Jack Daniels, Crown Royal, Bombay Sapphire
Dewars White Label, Captain Morgan Special Reserve, Cuervo 1800, Kahlua, Bailey's Irish Cream
Domestic and Imported Bottled Beer and House Wines

House Wines

Galaxy Cabernet Galaxy Merlot
Canyon Road Moscato
Galaxy Chardonnay Galaxy Pinot Grigio
Mirassou Pinot Noir Hogue Riesling

Wedding Package Beer Offerings

Premier Wedding Package

Draft Beer

Bud/Bud Light, Miller Lite, Labatt Blue

Yuengling, Yuengling Light

Elite Wedding Package

Budweiser Bud Light

Coors Light Michelob Ultra

Miller Lite

Yuengling Yuengling Light

Grande Wedding Package

Corona Corona Light

Heineken Heineken Light

Samuel Adams Labatt Blue

Additional Beverage Selections

Non Alcoholic Champagne	\$11.00 per bottle
Non Alcoholic Punch Bowl (2 gallon minimum)	\$11.00 per gallon (15-20 cups/gal)
Champagne Punch Bowl (2 gallon minimum)	\$40.00 per gallon (15-20 cups/gal)
Ballatore Asti Spumante	\$22.00 per bottle
Galaxy House Wine	\$24.00 per bottle

Galaxy Wedding Buffets

Premier Buffet

\$67.00 per person

Your buffet choice includes hors d'oeuvre trays, choice of served salad, two (2) starches, one (1) vegetable, two (2) entrees and Premier Bar Package

Premier Buffet Entrée Selections

Crispy Baked Chicken

Chicken Piccata

Chicken Marsala

Baked Salmon *with Beurre Blanc*

Baked Scrod *with Beurre Blanc*

Braised Beef Bourguignonne

Chef Carved Pork Loin *with apple cider reduction*

Chef Carved Top Round of Beef *with au jus and horseradish cream*

Elite Buffet

\$77.00 per person

Your buffet choice includes hors d'oeuvre trays, one (1) additional hors d'oeuvre, choice of served salad, two (2) starches, two (2) vegetables, two (2) entrees and Elite Bar Package

Elite Buffet Entrée Selections

Margherita Chicken

Chicken Scallopini

Lightly Blackened Salmon *with Beurre Blanc*

Walleye Berrens *with roasted tomato coulis*

Beef Braciolo

Pork Tenderloin *with Plum Sauce*

Chef Carved Oven Roasted Turkey Breast *with cranberry demi-glace*

Chef Carved Prime Rib of Beef *with au jus and horseradish cream*

or any selection from the Premier Buffet Selections

Grande Buffet

\$87.00 per person

Your buffet choice includes hors d'oeuvre trays, two (2) additional hors d'oeuvres, choice of served salad, two (2) starches, two (2) vegetables, three (3) entrees and Grande Bar Package

Grande Buffet Entrée Selections

Almond Chicken *with apricot glaze*

Galaxy Chicken Bleu

Sea Bass *with Beurre Blanc with tomato and capers*

Lemon Sole *stuffed with crabmeat topped with buerre blanc*

Caribbean Pork Chops *with mango chutney*

Circle L Chef Carved Oven Roasted Strip Loin

with green pepper corn demi-glace

Chef Carved Beef Tenderloin

with garlic rosemary demi-glace

or any selection from the Premier or Elite Buffet Selections

Wedding Buffets served for a minimum of 50 people

All prices are inclusive of set-up fee and local sales tax

Each of our buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea

All prices subject to change based on availability

Galaxy Wedding Buffet

Chef Recommended Accompaniments

Salad Selections

Iceberg Wedge
with House Parmesan Peppercorn Dressing and Balsamic Dressing
Tossed Garden *with choice of two dressings*
Spring Mix Salad *with choice of two dressings*
Tropical Sunshine Salad

Vegetable Selections

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Haricot Verte with red peppers

Asparagus
(Add \$1.50 per person)

Starch Selections

Galaxy Loaded Scalloped Potatoes
Scalloped Potatoes
Mashed Potatoes
Smashed Redskin Potatoes
Spring Vegetable Risotto
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Cavatappi or Penne Rigate
with Marinara or Alfredo Sauce

Tri-colored Cheese Tortellini
(Add \$1.50 per person)

All prices are inclusive of set-up fee and local sales tax
Each of our buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea
All prices subject to change based on availability

Galaxy Wedding Plated Dinners

Guest will be requested to supply place cards when three entrees are selected

Premier Plated Dinner

\$67.00 per person

Your served dinner choice includes hors d'oeuvre trays, choice of served salad, one (1) starch, one (1) vegetable, selection of up to three (3) entrees and Premier Bar Package

Premier Dinner Entrée Selections

Chicken Piccata

Chicken Marsala

Baked Salmon *with Beurre Blanc*

Baked Scrod *with Beurre Blanc*

Broiled Sirloin Filet *with demi-glace*

Pork Tenderloin *with plum sauce*

Elite Plated Dinner

\$77.00 per person

Your served dinner includes hors d'oeuvre trays, one (1) additional hors d'oeuvre, choice of served salad, one (1) starch, one (1) vegetable, selection of up to three (3) entrees and Elite Bar Package

Elite Dinner Entrée Selections

Margherita Chicken

Chicken Scallopini

Lightly Blackened Salmon *with Beurre Blanc*

Walleye Berrens *with roasted tomato coulis*

Oven Roasted Beef Tenderloin *with green peppercorn demi-glace*

Oven Roasted Prime Rib of Beef *with au jus and horseradish cream or any selection from the Premier Plated Selections*

Grande Plated Dinner

\$87.00 per person

Your served dinner choice includes hors d'oeuvre trays, two (2) additional hors d'oeuvres, choice of served salad, one (1) starch, one(1) vegetables, selection of up to three (3) entrees and Grande Bar Package

Grande Dinner Entrée Selections

Galaxy Chicken Bleu

Almond Chicken with Apricot glaze

Pan Roasted Sea Bass *with Beurre Blanc, tomatoes and capers*

Broiled 8 oz Filet Mignon *with demi glaze*

Broiled 12 oz Delmonico Steak *with demi glaze*

Duet dinners

Duet Dinner of Petite Filet and Scampi

Duet Dinner of Roasted Beef Tenderloin and Chicken

choice of Chicken Piccata or Chicken Marsala, coupled with sliced roasted beef tenderloin served with your choice of starch and vegetable

or any selection from the Premier or Elite Dinner Selections

Vegetarian Entrée Options Available on request with any Wedding Package

Vegetable Napoleon

Asian Stir Fry Vegetables

All prices are inclusive of set-up fee and local sales tax

Each of our dinners include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea.

All prices subject to change based on availability

Galaxy Wedding Plated Dinner

Chef Recommended Accompaniments

Salad Selections

Iceberg Wedge
with House Parmesan Peppercorn Dressing and Balsamic Dressing
Tossed Garden *with choice of two dressings*
Spring Mix Salad *with choice of two dressings*
Tropical Sunshine Salad

Vegetable Selections

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Haricot Verte with red peppers

Asparagus
(Add \$1.50 per person)

Starch Selections

Galaxy Loaded Scalloped Potatoes
Scalloped Potatoes
Mashed Potatoes
Smashed Redskin Potatoes
Spring Vegetable Risotto
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Cavatappi or Penne Rigate
with Marinara or Alfredo Sauce

Tri-colored Cheese Tortellini
(Add \$1.50 per person)

All prices are inclusive of set-up fee and local sales tax
Each of our buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea
All prices subject to change based on availability