

General Information

Room Rental/Minimums

Room rental minimum fees are based on space booked and adjusted according to the food and beverage purchased.

Menu Available and Bar Service

Included in your event packet you will find Breaks, Breakfast, Lunch, Hors d'Oeuvre, and Dinner Menus: Buffet or Served. Bar offerings include: Consumption Bar: Priced per drink with bartender fees. Cash Bar: Charged per drink with bartender fees.

Linens

Black tablecloths with chocolate napkins are the Galaxy standard.

The Galaxy offers a variety of linen napkin colors. Check with your event coordinator to see colors available.

Centerpieces

The Galaxy offers centerpieces for your event. Our standard is a brush nickel lamp w/ black shade and oil burning candle. The centerpiece will be placed on an 8" beveled mirror and is included in the service fee for your event.

Guests are welcome to supply their own centerpieces, however due to fire codes, there are to be no open flames if candles are used. Setup of centerpieces is included in the price, however, an additional cleaning fee of \$150 plus tax may apply for more detailed/elaborate centerpieces.

Decorating

No outside decorating without written permission of Sales Office. Confetti and glitter is not to be used without permission of the Banquet Director. An additional \$150.00 service fee may apply.

Enhancement Lighting

The Galaxy offers a variety of special lighting to enhance your experience. Ask your event consultant about our colorful up-lighting to enhance any event. We also can project your company name or logo on the wall or ceiling behind your head table making for a more formal event.

Setup and Delivery

Based on previously scheduled events, The Galaxy will allow one to two hours prior to start of the event. (ie.; DJ, Cake, Flowers, Balloons, etc.) for setup. Additional days for setup prior to an event will be charged on an event-by-event basis.

Deposits

All deposits are due with signed contract within two (2) weeks of booking an event. Deposits for each event will be determined by the Sales Office.

Cancellation Policy

Cancellations of an event need to be made in writing. The cancellation fee schedule is part of your final contract. Any cancellation of an event made after guarantee has been given or within 72 hours of the scheduled event will result in the full charge of the event based on the guaranteed number.

Miscellaneous

The sponsoring group or family is responsible for any damage to our property by any of its guests. The Galaxy prohibits any outside food or liquor on the premises with the exception of a special occasion cake.

Clean-up/Setup Fee

Clean-up/Setup is covered by part of the setup fee. Additional cleaning fee of \$150.00 plus tax will be applied for the use of confetti. Consult the Sales Office.

Security

Security may be required at any event serving alcohol for an additional fee.

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

<i>Hot Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
Assorted Tuscan Flatbread Pizza Caprese, Pepperoni and Meatlovers	\$1.50	\$135
Sautéed Mini Pierogies with onions and sour cream	\$1.25	\$110
Sauerkraut Balls with Bistro dipping sauce	\$1.25	\$110
Sautéed Buffalo Chicken Pierogies with onions and sour cream	\$1.40	\$120
Wings hot or mild	\$1.95	\$185
BBQ, Swedish, or Sweet and Sour Meatballs 200-1/2oz meatballs for 100	\$1.60	\$140
Mini Pork or Shrimp Egg Rolls with sweet and sour sauce	\$1.60	\$140
Vegetarian Spring Egg Rolls with sweet and sour sauce	\$1.60	\$140
Galaxy Artichoke and Spinach Dip served with pita chips & tortilla chips	\$1.60	\$140
Pork or Chicken Pot Stickers tossed in sweet Oriental sauce	\$1.60	\$140
Panko Breaded Shrimp with bistro and cocktail sauce	\$1.95	\$160
Galaxy Sliders Circle L Beef Patty with Shredded lettuce, pickle, American cheese, and Galaxy secret sauce	\$1.95	\$160
Chicken Tenders with assorted dipping sauces	\$1.95	\$160
Spanakopita with cucumber dipping sauce	\$1.60	\$140
Italian Sausage Stuffed Mushroom Caps with marinara sauce	\$1.95	\$175
Mesquite Chicken Quesadilla with salsa and sour cream	\$2.60	\$230
Galaxy Mini Crab Cakes with creamy mustard sauce	\$3.15	\$300

<i>Cold Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
Bruschetta with fresh tomato, herbs and garlic oil, drizzled with a balsamic glaze	\$1.20	\$100
Shrimp Cocktail 31/40 count shrimp	\$1.85	\$160
Jumbo Shrimp Cocktail 21/25 count shrimp	\$2.35	\$215
	<i>Per Person</i>	<i>Per 100</i>
Vegetable Tray with dip	\$1.25	\$110
Galaxy Roasted Red Pepper Hummus served with pita chips	\$1.60	\$150
Fresh Fruit Platter fresh cut melons, pineapples and berries	\$1.75	\$165
Domestic Cheese Tray havarti, gouda, cheddar, & muenster with crackers	\$1.85	\$175
Antipasto Platter assorted peppers, fresh mozzarella, provolone cheeses, soppressata and olives with artisan bread	\$2.50	\$235
Chef's Selection of Fine Imported Cheeses aged cheddar, Vella Jack, fresh mozzarella, parmesan reggianno & bleu cheese	\$3.00	\$275
Add salami and soppressata	\$1.75	\$150

Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea.
Buffets served for a minimum of 25 people. Prices are per person.

Classic Buffet \$30.00

Includes one (1) salad, two (2) starches, one (1) vegetable, and two (2) entrees.

Elegant Buffet \$35.00

Includes one (1) salad, two (2) starches, two (2) vegetables, and two (2) entrees from the Elegant or Classic Buffet

Ultimate Buffet \$45.00

Includes Hors D'oeuvre trays. 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. Includes one (1) served salad*, one (1) choice of salad on buffet, two (2) starches, two (2) vegetables, and two (2) entrees from the Ultimate, Elegant and Classic Buffets. Also includes dessert of assorted mini pastry trays served to each table.

Entrée Selections (Additional entrees for any Buffet @ \$4.75 per person)

Classic Buffet

Savory Swiss Steak
Yankee Pot Roast
Herb Roasted Chicken
Crispy Baked Chicken
Baked Scrod w/ beurre blanc
Chef Carved Roasted Turkey Breast with gravy
Chef Carved Top Round of Beef au jus
Chef Carved Marinated Pork Loin w/apple cider reduction or with gravy

Elegant Buffet

Chicken Parmesan
Chicken Piccata
Grilled Pork Chops w/apple cider reduction
Lightly Blackened Salmon
Baked Salmon w/ beurre blanc
Chef Carved Prime Rib of Beef au jus w/horseradish cream

Ultimate Buffet

Chicken Marsala
Galaxy Chicken Bleu
Pork Tenderloin w/apple cider reduction
Sea Bass w/ beurre blanc
Chef Carved Oven Roasted Beef Tenderloin w/ green peppercorn demi-glace

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$2.50 per person)

Salads

Galaxy Potato Salad
Fresh Fruit
Italian Pasta Salad
Cole Slaw
Broccoli Bacon Cheddar
***Served Salads**
Tossed Garden Salad
Iceberg Wedge
Traditional Caesar

Starches

Loaded Galaxy Cheese Potatoes
(add \$1.50 per person)
Scalloped Potatoes
Mashed Potatoes Smashed
Redskin Potatoes Buttered
Noodles
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Penne Rigate with Marinara or Alfredo Sauce

Vegetables

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Buttered Corn O'Brien
Fresh Asparagus
(add \$1.75 per person)

Entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of two dressings, Fresh Brewed Coffee, Hot Tea and Iced Tea. Please select one or offer a maximum choice of three entrees. Guests will be required to supply place cards when two or three entrees are selected. Prices are per person.

Meat Entrées served with your choice of starch and vegetable

Broiled Filet Mignon 8 oz.	\$41.00
Roasted Beef Tenderloin with demi-glace	\$30.00
Broiled Delmonico with demi-glace, 12 oz choice cut	\$39.00
Prime Rib of Beef au jus, with horseradish cream	\$29.00
House Prime Filet of Sirloin with demi-glace	\$26.00
Pork Tenderloin with apple cider reduction	\$23.00

Chicken Entrées served with your choice of starch and vegetable

Almond Chicken with apricot glaze	\$24.00
Chicken Marsala lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce	\$21.00
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers	\$21.00
Galaxy Chicken Bleu Our house-made version of Chicken Cordon Bleu. Boneless chicken, Prosciutto ham and provolone cheese topped with white wine cream sauce	\$24.00

Combination Entrées served with your choice of starch and vegetable unless noted.

Duet Dinner of Petite Filet and Scampi broiled petite filet with sautéed jumbo scampi	\$38.00
Duet Dinner of Roasted Beef Tenderloin and Chicken Choice of Chicken Piccata or Chicken Marsala, coupled with sliced roasted beef tenderloin	\$32.00
Duet Dinner of Oriental Orange Chicken and Shrimp Grilled boneless chicken basted in our sesame orange sauce served with grilled shrimp; served with fried rice and Asian vegetables	\$32.00

Prices are per person. Entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of two dressings, Fresh Brewed Coffee, Hot Tea and Iced Tea. Please select one or offer a maximum choice of three entrees. Guests will be required to supply place cards when two or three entrees are selected.

Seafood Entrées served with your choice of starch and vegetable

Pan Roasted Sea Bass with capers, tomato and basil beurre blanc \$37.00

Parmesan Crusted Walleye pan-seared parmesan crusted fresh Lake Erie walleye fillet, finished with a roasted heirloom tomato coulis \$27.00

Pan Seared Salmon with beurre blanc sauce or lightly blackened \$25.00

Baked Scrod with lemon butter sauce \$20.00

Vegetarian Entrées

Tuscan Vegetarian Pasta imported cavatappi pasta tossed with roasted tomatoes, artichoke hearts, spinach, black olives, and feta cheese in garlic herb butter, drizzled with EVOO. \$17.00

Asian Stir Fry Vegetables fresh Asian vegetables stir fried in an oyster-orange and ginger sauce, served over steamed Jasmine rice \$17.00

Our Chef will customize your Vegetarian selection just for you!

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$2.50 per person)

Salads

***Served Salads**

Iceberg Wedge
Tossed Garden Salad
Caesar Salad

Starches

Loaded Galaxy Cheese Potatoes
(add \$1.50 per person)
Scalloped Potatoes
Mashed Potatoes Smashed
Redskin Potatoes Buttered
Noodles
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Penne Rigate with Marinara or Alfredo Sauce

Vegetables

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Buttered Corn O'Brien
Fresh Asparagus
(add \$1.75 per person)

Prices are per person.

Apple Crisp	\$3.75
Peach Crisp	\$3.75
Fruit Pies Apple, Cherry, Peach, Blueberry; No sugar added Apple, Cherry, Fruit of the Forest	\$4.00
Banana Cream Pie	\$5.00
Strawberry Shortcake	\$4.00
Ice Cream with Pirouette Cookie Choice of Vanilla, Chocolate, or Strawberry;	\$3.75
Add chocolate syrup and whipped cream	\$1.50
Carrot Cake with Cream Cheese Icing	\$4.25
Three Layer Chocolate Cake	\$5.00
Orange Dreamsicle Cake	\$5.00
White Chocolate Raspberry Cake	\$5.00
Lemon Cake	\$5.00
Tiramisu	\$5.25
Assorted Mini-Pastry Trays	\$5.25
New York Cheesecake with Raspberry Sauce or Strawberry Sauce	\$5.25
Chocolate Peanut Butter Reese's Pie	\$5.75
Assorted Cookie Trays	\$6.75

Under the guidelines of our State of Ohio Liquor License, all alcoholic beverages must be purchased through the Galaxy Banquet Center. Guests may not consume their own alcoholic beverages on the premises. Minimum of one bar per 100 people required.

Cash Bar Each guest incurs the cost of his or her own drinks

Bartender fee, per bar **\$100**

Consumption Bar

Prices will be determined by the number and types of beverages consumed

Bartender fee, per bar **\$100**

House Brand

Lauder's Scotch
Montezuma Tequila
McCormick White Rum

Barton's Vodka
Barton's Gin
Beam's Eight Star Whiskey

Kentucky Gentleman

Call Brands

Absolut Vodka
Absolut Citron
Absolut Mandarin
Skyy Vodka
Three Olives Grape
Three Olives Cherry

Old Crow
Black Velvet
Canadian Club
Cutty Sark Scotch
Bacardi
Captain Morgan

Malibu
Tanqueray
Beefeaters
Cuervo Gold

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

House Wines

Galaxy Cabernet
Galaxy Merlot
Canyon Road Moscato
Galaxy Chardonnay
Bosco Pinot Grigio
DeLoach Pinot Noir

**Domestic
Bottle Beer**

Budweiser /
Bud Light
Coors /
Coors Light
Michelob Light /
Michelob Ultra Miller
Light
Yuengling / Yuengling
Light

**Craft and Imported
Bottle Beer**

Corona / Corona Light
Great Lakes Commodore Perry
Great Lakes Dortmund
Heineken
Labatt Blue
Stella Artois

Beer, Wine and Beverage Display

Sold on Consumption. Your Choice of:

2 White Wines and 2 Red Wines, per bottle	\$25.00
2 Domestic Beers, per bottle	\$3.75
2 Imported Beers, per bottle	\$4.75
Assorted Sodas and Bottled Water, per bottle	\$2.00

Additional Beverage Selections

Non Alcoholic Punch Bowl. <i>(per gallon)</i> 2 gallon minimum; 15-20 cups/gallon	\$11.00
Champagne Punch Bowl. <i>(per gallon)</i> 2 gallon minimum; 15-20 cups/gallon	\$40.00
House Wine (Galaxy Label. <i>(per bottle)</i>)	\$25.00
Freshly Brewed Coffee, Decaf and Hot Tea. <i>per person</i>	\$4.00