

## *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. Open Bar includes drinks and bartender.

### Linens

Ivory 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	\$1.40	\$125
Sautéed Mini Pierogies with onions and sour cream	\$1.15	\$100
Sauerkraut Balls with Bistro dipping sauce	\$1.15	\$100
Sautéed Buffalo Chicken Pierogies with onions and sour cream	\$1.30	\$110
Andouille Sausage En Croute with bistro sauce	\$1.35	\$115
Wings hot or mild	\$1.40	\$125
BBQ, Swedish, or Sweet and Sour Meatballs 200-1/2oz meatballs for 100	\$1.50	\$130
Mini Pork or Shrimp Egg Rolls with sweet and sour sauce	\$1.50	\$130
Vegetarian Spring Egg Rolls with sweet and sour sauce	\$1.50	\$130
Galaxy Artichoke and Spinach Dip served with pita chips & tortilla chips	\$1.50	\$130
Pork or Chicken Pot Stickers tossed in sweet Oriental sauce	\$1.50	\$130
Panko Breaded Shrimp with bistro and cocktail sauce	\$1.85	\$140
Galaxy Sliders Circle L Beef Patty with Shredded lettuce, pickle, American cheese, and Galaxy secret sauce	\$1.85	\$140
Chicken Tenders with assorted dipping sauces	\$1.85	\$140
Spanakopita with cucumber dipping sauce	\$1.50	\$130
Italian Sausage Stuffed Mushroom Caps with marinara sauce	\$1.85	\$140
Mesquite Chicken Quesadilla with salsa and sour cream	\$2.50	\$199
Galaxy Mini Crab Cakes with creamy mustard sauce	\$2.95	\$275

<i>Cold Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
<b>Bruschetta</b> with fresh tomato, herbs and garlic oil, drizzled with a balsamic glaze	\$1.10	\$90
<b>Shrimp Cocktail</b> 31/40 count shrimp	\$1.75	\$150
<b>Jumbo Shrimp Cocktail</b> 21/25 count shrimp	\$2.25	\$195
	<i>Per Person</i>	<i>Per 100</i>
<b>Vegetable Tray</b> with dip	\$1.10	\$90
<b>Galaxy Roasted Red Pepper Hummus</b> served with pita chips	\$1.50	\$125
<b>Fresh Fruit Platter</b> fresh cut melons, pineapples and berries	\$1.60	\$130
<b>Domestic Cheese Tray</b> havarti, gouda, cheddar, & muenster with crackers	\$1.65	\$150
<b>Antipasto Platter</b> assorted peppers, fresh mozzarella, provolone cheeses, soppressata and olives with artisan bread	\$2.25	\$199
<b>Chef's Selection of Fine Imported Cheeses</b> aged cheddar, Vella Jack, fresh mozzarella, parmesan reggiano & bleu cheese	\$2.50	\$225
Add salami and soppressata	\$1.50	\$125
<b>Beef Carpaccio</b> lightly seared and thinly sliced tender on a crostini with horseradish cream and parmesan cheese	\$1.75	\$150
<b>Tuna Poke</b> sesame marinated tuna loin in phyllo cup with seaweed salad	\$1.75	\$150

Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea.  
Buffets served for a minimum of 30 people. Prices are per person.

**Classic Buffet** **\$28.00**

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

**Elegant Buffet** **\$32.00**

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

**Ultimate Buffet** **\$40.00**

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  
Greek Penne Pasta  
Italian Pasta Salad  
Cole Slaw  
Broccoli Bacon Cheddar  
**\*Served Salads**  
Chef's BLT Salad  
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  
Cavatappi or 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  
Haricot Vert with Red peppers  
*(add \$1.00 per person)*  
Fresh Asparagus  
*(add \$1.75 per person)*

Tri-colored Cheese Tortellini (add \$1.50 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.	\$39.00
Roasted Beef Tenderloin with demi-glace	\$29.00
Broiled Delmonico with demi-glace, 12 oz choice cut	\$37.00
Prime Rib of Beef au jus, with horseradish cream	\$28.00
House Prime Filet of Sirloin with demi-glace	\$25.00
Pork Tenderloin with apple cider reduction	\$22.00

***Chicken Entrées*** served with your choice of starch and vegetable

Almond Chicken with apricot glaze	\$23.00
Chicken Marsala lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce	\$20.00
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers	\$20.00
Galaxy Chicken Bleu Our house-made version of Chicken Cordon Bleu. Boneless chicken, Prosciutto ham and provolone cheese topped with white wine cream sauce	\$23.00

***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	\$36.00
Duet Dinner of Roasted Beef Tenderloin and Chicken Choice of Chicken Piccata or Chicken Marsala, coupled with sliced roasted beef tenderloin	\$30.00
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	\$30.00

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 **\$35.00**

**Parmesan Crusted Walleye** pan-seared parmesan crusted fresh Lake Erie walleye fillet, finished with a roasted heirloom tomato coulis **\$26.00**

**Pan Seared Salmon** with beurre blanc sauce or lightly blackened **\$24.00**

**Baked Scrod** with lemon butter sauce **\$19.00**

**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. **\$16.00**

**Asian Stir Fry Vegetables** fresh Asian vegetables stir fried in an oyster-orange and ginger sauce, served over steamed Jasmine rice **\$16.00**

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 w/house  
Parmesan Peppercorn dressing  
and Balsamic dressing  
Tossed Garden Salad  
with choice of two dressings  
Chef's BLT 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  
Cavatappi or 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  
Haricot Vert with Red peppers  
*(add \$1.00 per person)*  
Fresh Asparagus  
*(add \$1.75 per person)*

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

Prices are per person.

Apple Crisp	\$3.50
Peach Crisp	\$3.50
Fruit Pies Apple, Cherry, Peach, Blueberry; No sugar added Apple, Cherry, Fruit of the Forest	\$3.75
Banana Cream Pie	\$4.75
Strawberry Shortcake	\$3.75
Ice Cream with Pirouette Cookie Choice of Vanilla, Chocolate, or Strawberry;	\$3.50
Add chocolate syrup and whipped cream	\$1.25
Carrot Cake with Cream Cheese Icing	\$4.00
Three Layer Chocolate Cake	\$4.75
Orange Dreamsicle Cake	\$4.75
White Chocolate Raspberry Cake	\$4.75
Lemon Cake	\$4.75
Tiramisu	\$4.95
Assorted Mini-Pastry Trays: Tray include mini cream puff, Brownie, Cheesecake, Chocolate Cup filled with Peanut Butter Mousse, Lemon Bar	\$4.95
New York Cheesecake with Raspberry Sauce or Strawberry Sauce	\$4.95
Chocolate Peanut Butter Reese's Pie	\$5.50
Chocolate Fountain choice of white, milk or dark chocolate. Strawberries, bananas, graham crackers, sugar cookies, biscotti, pretzel rods, marshmallows and mini cream puffs	\$6.50
Assorted Cookie Trays	\$6.50
Special Gourmet Desserts	Upon Request



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** **\$90.00**

*Full Open Bar*

Minimum of 50 people. Pricing based on House Brand Wine, Well Liquor, Draft Beer, Soda and Juice

**1 Hour Bar, per person** **\$14.00**

**3 Hour Bar, per person** **\$17.00**

**5 Hour Bar, per person** **\$19.00**

*Consumption Bar*

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

**Bartender fee, per bar** **\$90.00**

*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 Add \$3.50 per person*

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 Add \$5.50 per person*

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

*Open Bar Beer*

**Draft Beer selections**

Bud/Bud Light

Miller Lite

Labatt Blue

Yuengling

Yuengling Light

*Domestic Bottle Beer*

**Add \$3.75 per person**

Budweiser / Bud Light

Coors / Coors Light

Michelob Light / Michelob Ultra

Miller Light

Yuengling / Yuengling Light

*Craft and Imported  
Bottle Beer*

**Add \$4.75 per person**

Corona / Corona Light

Great Lakes Commodore Perry

Great Lakes Dortmund

Heineken

Labatt Blue

Stella Artois

*Open Beer and Wine Bar*

Minimum of 50 people. Pricing based on House Brand Wine, Draft Beer, Soda and Juice

Bartender fee. <i>per bar</i>		\$90.00
1 Hour Bar. <i>per person</i>		\$12.00
3 Hour Bar. <i>per person</i>		\$14.00
5 Hour Bar. <i>per person</i>		\$15.00
Beer Upgrades	Domestic Bottle Beer, per person	\$3.75
	Craft & Imported Beer, per person	\$4.75

*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	\$1.75

*Additional Beverage Selections*

Non Alcoholic Champagne. <i>(per bottle)</i>	\$11.00
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
Ballatore Asti Spumante. <i>(per bottle)</i>	\$22.00
House Wine (Galaxy Label). <i>(per bottle)</i>	\$25.00
Champagne Fountain	\$185.00
Freshly Brewed Coffee, Decaf and Hot Tea. <i>per person</i>	\$4.00