

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

*All Galaxy Wedding Packages includes the **following amenities...***

- Your private reception room for (5) hours
- Up-lighting to enhance the room ambiance, available in a variety of colors
- Skirted cake table, bridal table and gift table with decorative mahogany locking card box
- The Galaxy offers a choice of 10 colored table linens and 24 colored napkins
- Oversized 72" Round Tables, which comfortably seat 10 people
- Tea lamp center piece - 8"x8" square mirror or 14" round mirror
- Professional cake cutting with choice of round or square cake riser
- Chef consultation with complimentary food tasting
- Bubble drop for bridal dance (Starlight Room Only)
- Complimentary champagne toast for bridal party and parents
- Special room rates for your guests at the Holiday Inn Express & Suites or Comfort Inn & Suites, on property
- Complimentary Whirlpool Suite next door at one of our hotels for the bride and groom
- Your guests will enjoy visiting other areas of the Galaxy such as the Wine Room, Sports Bar and Patio before and after your event

*We can enhance your package with the **following amenities...***

- Chapel-style room to hold your ceremony
- Chocolate fountain
- Pour-and-Go champagne toast
- Luxury shuttle services
- Risers for bridal tables
- Open bar upgrades
- Ice carving
- Audio visual equipment
- Monogramed logo in LED lights (Starlight Room only)

Arrival

- Upon arrival your guests will be greeted with a fresh fruit platter, assorted domestic cheese tray with crackers and vegetable crudité with dip served until dinner.
- The Classic Package includes freshly baked rolls, fresh brewed coffee, hot tea and iced tea.
- Vegetarian options available upon request.
- Choose either our buffet or plated dinner service.

Classic Buffet

Choice of served salad, two (2) starches, one (1) vegetable, two (2) entrees and the Classic Bar Package.

Entrée Selections

Baked Salmon with buerre blanc sauce

Baked Scrod with buerre blanc sauce

Chicken Piccata

Chicken Marsala

Crispy Baked Chicken

Braised Beef Bourguignon

Chef Carved Pork Loin with apple
cider reduction

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

Classic Plated Dinner

Guests will be requested to supply place cards when two or more entrees are selected.

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

Entrée Selections

Chicken Piccata

Chicken Marsala

Baked Salmon with buerre blanc sauce

Baked Scrod with buerre blanc sauce

Broiled Filet of Sirloin with demi-
glace

Pork Tenderloin with apple cider reduction

Classic Bar Package

Barton's Vodka
McCormick Rum
McCormick Gin

Beam's Choice
Lauder's Scotch
Montezuma Tequila

Black Velvet
Old Crow

Galaxy House Wines

Cabernet, Merlot, Chardonnay, White Zinfandel,
DeLoach Pinot Noir, Bosco Pinot Grigio, Hogue Late Harvest Riesling

Beer Offerings

Choice of 3 Domestic Bottled beers:
Budweiser/Bud Light, Miller Lite, Yuengling, Yuengling Light

\$70 per person (inclusive of setup fee and tax)

Arrival

- Upon arrival your guests will be greeted with a fresh fruit platter, assorted domestic cheese tray with crackers, vegetable crudité with dip, and one additional hors d'oeuvre served until dinner.
- The Elegant Package includes freshly baked rolls, fresh brewed coffee, hot tea and iced tea.
- Vegetarian options available upon request.
- Choose either our buffet or plated dinner service.

Elegant Buffet

Choice of served salad, two (2) starches, one (1) vegetable, three (3) entrees and the Elegant Bar Package.

Entrée Selections

Chicken Scallopini

Margherita Chicken

Lightly Blackened Salmon with
buerre blanc sauce

Beef Braciolo

Walleye Berrens with roasted tomato
coulis

Pork Tenderloin with apple cider
reduction

**Any Entrée from the Classic
Buffet**

Chef Carved Oven Roasted Turkey

Breast with cranberry demi-glace

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

Elegant Plated Dinner

Guests will be requested to supply place cards when two or more entrees are selected.

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

Entrée Selections

Oven Roasted Beef Tenderloin

with peppercorn demi-glace and
horseradish cream

Oven Roasted Prime Rib of Beef

with au jus and horseradish cream

Lightly Blackened Salmon with

buerre blanc sauce

Walleye Berrens with roasted
tomato coulis

Any Entrée from the Classic Menu

Margherita Chicken

Chicken Scallopini

Elegant Bar Package

** Classic to Elegant Upgrade + \$4.21/per person*

Absolute Vodka

Absolute Citron

Absolute Mandarin

Skyy Vodka

Tito's Vodka premium

Three Olives Grape

Three Olives Cherry

Jim Beam

Dewars White Label

Seagrams 7

Bacardi

Captain Morgan

Malibu

Tanqueray

Beefeaters

Cuervo Gold

Galaxy House Wines

Cabernet, Merlot, Chardonnay, White Zinfandel,
DeLoach Pinot Noir, Bosco Pinot Grigio, Hogue Late Harvest Riesling

Beer Offerings by the Bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Yuengling Light

\$80 per person (inclusive of setup fee and tax)

Arrival

- Upon arrival your guests will be greeted with a fresh fruit platter, assorted domestic cheese tray with crackers and vegetable crudité with dip & two (2) additional hors d'oeuvres, served until dinner.
- The Ultimate Package includes freshly baked rolls, fresh brewed coffee, hot tea and iced tea.
- Vegetarian options available upon request.
- Choose either our buffet or plated dinner service

Ultimate Buffet

Choice of served salad, two (2) starches, one (1) vegetable, three (3) entrees and the Ultimate Bar Package.

Entrée Selections

Galaxy Chicken Bleu with white wine sauce

Almond Chicken with apricot glaze

Sea Bass with buerre blanc sauce, tomatoes and capers

Caribbean Pork Chops

with mango chutney

Chef Carved Beef Tenderloin

with garlic rosemary demi-glace

Any selection from the Classic or Elegant Buffet Options

Lemon Sole Stuffed with

Crabmeat with buerre blanc sauce

Circle L Chef Carved Oven

Roasted Strip Loin with green peppercorn demi-glace

Ultimate Plated Dinner

Guests will be requested to supply place cards when two or more entrees are selected.

Your served dinner choices include two additional hors d'oeuvre trays, choice of served salad, one (1) starch, one (1) vegetable, up to three (3) entrees and the Ultimate Bar Package.

Entrée Selections

Galaxy Chicken Bleu with white wine sauce

Almond Chicken with apricot glaze

Broiled 8 oz. Filet Mignon with demi-glace

Pan Roasted Sea Bass

with buerre blanc sauce, tomatoes and capers

Broiled 12 oz. Delmonico Steak

with demi-glace

Duet Dinners

Petite Filet and Scampi

Roasted Beef Tenderloin and

Chicken (Choice of Chicken Piccata or Chicken Marsala)

Any Selection from the Classic or Elegant Plated Options

Ultimate Bar Package

* Classic to Ultimate Upgrade + \$7.41/per person
** Elegant to Ultimate Upgrade + \$4.20/per person

Disaronno Amaretto

Kettle One

Jack Daniels

Crown Royal

Bombay Sapphire

Captain Morgan

Special Reserve

Cuervo 1800

Kahlua

Bailey's Irish Cream

Domestic & Imported Bottled

Beer and House Wines

Beer Offerings

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Yuengling Light, Corona, Stella Artois, Heineken, Samuel Adams

\$90 per person (inclusive of setup fee and tax)

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.

Hot Selections

*Price (Per 100 pieces**)*

Assorted Tuscan Flatbread Pizza Caprese, Pepperoni and Meat lovers.....\$165

Sautéed Mini Pierogies with onions and sour cream.....\$135

Wings (hot or mild).....\$205

BBQ, Swedish, or Sweet and Sour Meatballs 200 - 1/2oz meatballs for 100.....\$170

Mini Pork Egg Rolls with sweet and sour sauce.....\$170

Vegetarian Spring Rolls with sweet and sour sauce.....\$170

Galaxy Artichoke and Spinach Dip served with flatbread & tortilla chips.....\$170

Pork or Chicken Pot Stickers with sweet oriental sauce.....\$170

Yuengling Battered Shrimp with bistro and cocktail sauce.....\$185

Chicken Tenders with assorted dipping sauces.....\$185

Spanakopita with cucumber dipping sauce.....\$175

Italian Sausage Stuffed Mushroom Caps with marinara sauce.....\$185

Mesquite Chicken Quesadilla with salsa and sour cream.....\$255

Galaxy Mini Crab Cakes with creamy mustard sauce.....\$320

Cold Selections

*Price (Per 100 pieces**)*

Bruschetta with fresh tomato, herbs and garlic oil\$120

Shrimp Cocktail 31/40 count shrimp with cocktail sauce\$175

Jumbo Shrimp Cocktail 21/25 count shrimp with cocktail sauce\$225

Galaxy Roasted Red Pepper Hummus with fried pita chips\$165

Antipasto Platter with assorted peppers, fresh mozzarella, provolone cheeses, soppressata and olives with artisan bread.....\$250

Chef's Selection of Fine Imported Cheeses.....\$300

(aged cheddar, Vella jack, fresh mozzarella, parmesan reggiano and bleu cheese)

Add salami and soppressata.....\$165

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

Chef Recommended Accompaniments

Available with Classic, Elegant, and Ultimate Packages

Salad Selections

Iceberg Wedge with House Parmesan Peppercorn Dressing and Balsamic Dressing

Tossed Garden Salad with choice of two dressings

Spring Mix Salad with choice of two dressings

Tropical Sunshine Salad

Vegetable Selections

Steamed Green Beans

Steamed Broccoli

Green Beans Amandine

Glazed Baby Carrots

Hericot Verte with red peppers

California Medley

Roasted Fresh Vegetables

Starch Selections

Galaxy Loaded Scalloped Potatoes

Mashed Potatoes

Scalloped 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)