

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 and 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" square 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

We can provide you with an allotted time to decorate prior to your event. Please consult with the Sales staff on coordinating decorating time. Confetti and glitter are not to be used. 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 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 with any questions.

Prices are per person unless noted.

Breakfast Buffet

All-American Buffet **\$14.95**

Fluffy Scrambled Eggs, Sausage Links or Crispy Bacon, Hash Browns, English Muffins and Fresh Fruit.
Hot tea, coffee & a selection of two (2) juices

AM Breaks

Morning Eye Opener **\$6.95**

Assorted Muffins and Danish with Freshly Brewed Coffee and Hot Tea

Executive Continental **\$9.95**

A selection of two (2) juices, Assorted Muffins, Danish, Coffee Cake
and Fresh Seasonal Fruit Tray with Freshly Brewed Coffee and Hot Tea

PM Breaks

Afternoon Snack **\$7.95**

Assorted Homemade Cookies, Assorted Bags of Chips & peanuts with Freshly
Brewed Coffee and Hot Tea, Iced Tea, Assorted Sodas and Bottled Water

Fiesta Break **\$9.95**

Tri-colored Tortilla chips, Salsa, Guacamole, Chili Con Queso, Assorted Sodas and Bottled Water

Beverage Service

Freshly Brewed Coffee, Decaf and Hot Tea **\$19.50/gallon**

Assorted Sodas and Bottled Water **\$2.00 each**

Beverages replenished for one (1) hour period. Additional charges will apply after one (1) hour period.

Prices may change based on availability. All prices subject to 18% setup fee and 6.75% local sales

Buffets served for a minimum of 20 people. All Lunch Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

Optimum Buffet

\$19.95

Includes one (1) salad, one (1) starch, one (1) vegetable, and two (2) entrees.
Served with your choice of the Galaxy Signature Cheesecake or Carrot Cake for dessert.

Traditional Buffet

\$16.95

Includes one (1) salad, one (1) starch, one (1) vegetable, two (2) entrees

Lunch Buffet Entrée Selections

Yankee Pot Roast	Herb Roasted Chicken	
Marinated Pork Loin with gravy	Crispy Baked Chicken	Chef Carved Prime Rib of Beef
Chicken Piccata	Oven Roasted Turkey Breast with gravy	(add \$4.00 per person)
Chicken Marsala	Baked Cod with Beurre Blanc	
	Vegetarian Tuscan Pasta	

Chef Recommended Accompaniments

Salads

Cole Slaw
Fresh Fruit
Tossed Garden Salad
Traditional Caesar Salad

Starches

Scalloped Potatoes
Mashed Potatoes
Smashed Redskin Potatoes
Buttered Noodles
Roasted Rosemary Redskin Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Penne with Marinara or
Alfredo Sauce

Vegetables

Steamed Green Beans
Broccoli in Garlic Butter
Glazed Baby Carrots
California Medley
Roasted Vegetables
Buttered Corn

Salad Bar and Soup with Half Sandwich

\$16.95

Includes one (1) half sandwich, two (2) soups, and either Galaxy Macaroni Salad, Potato Salad, or Fresh Fruit. Full sandwiches available at \$2.00 per person

Salad Bar

Mixed Greens
Bacon Bits
Ranch & Italian Dressing
Julienne Carrots
Shredded Cheddar Cheese
English Cucumbers
Hard Boiled Eggs
Black Olives
Croutons
Tomatoes

Half Sandwiches

Circle L Sliders
Tarragon Chicken Salad
Turkey Club Croissant
Classic Reuben
Italian Sub Wrap

Soups

Chicken Noodle
Broccoli Cheese
Creamy Potato
Tomato Basil Bisque
Chicken Tortilla
Circle L Cheeseburger with Bacon

Entrees served with 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 more entrees are selected. Prices are per person. . In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event. All entrees served with same choice of one starch and one vegetable

Beef Entrées

Circle L Meatloaf with mashed potatoes and choice of vegetable	\$14.95
6oz. Prime Rib oven roasted prime rib served with au jus and horseradish cream and choice of starch and vegetable	\$17.95
Beef Stroganoff over Noodles with choice of vegetables	\$14.95

Chicken Entrées

Chicken Stir Fry served over Jasmine rice with Asian vegetables	\$14.95
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers; served with your choice of starch and vegetable	\$14.95
Chicken Marsala lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce; served with your choice of starch and vegetable	\$14.95

Seafood Entrées

Lightly Blackened or Baked Salmon with beurre blanc sauce; served with your choice of starch and vegetable	\$16.95
Baked Cod with beurre blanc sauce; served with your choice of starch and vegetable	\$14.95

Chef Recommended Accompaniments

All entrees served with same choice of one starch and one vegetable

Starches

Mashed Potatoes
Scalloped Potatoes
Smashed Redskin Potatoes
Herbed Vegetable Rice Pilaf
Roasted Rosemary Redskin Potatoes

Vegetables

Glazed Baby Carrots
Buttered Corn
California Medley
Steamed Fresh Green Beans

Add House Salad and rolls/butter- \$4.00 per person

Entrees Salad and Sandwiches served with 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 more entrees are selected. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

Salad Entrées

Cobb Salad crumbled bleu cheese, fresh tomato, diced egg, chicken breast and crisp bacon, layered over fresh greens with our house dressing	\$14.95
Blackened Chicken Caesar romaine hearts, parmesan cheese, grilled chicken breast and garlic croutons	\$13.95
Seasonal Salad ask your sales contact about our seasonal salad made with locally sourced fresh produce as available during the season	Seasonal Price

Sandwiches

Circle L Sliders Two mini Circle "L" Burgers on buttered grilled mini slider buns with melted American cheese, pickle, secret sauce, and shredded lettuce.	\$12.95
Italian Sub Layers of salami, capicola and ham with provolone cheese, lettuce, tomato, onions and pepperoncini with Italian dressing served on toasted hoagie bun.	\$12.95
Buffalo Chicken Wrap Moist crispy chicken tossed in our own Buffalo Sauce, lettuce tomato and cheddar cheese with bleu cheese dressing rolled in a tortilla.	\$12.95
Oven Toasted Turkey Wrap Tortilla filled with roasted turkey breast, fresh greens, feta cheese, tomato and Italian dressing.	\$12.95
Turkey Club Croissant Turkey, lettuce, tomato, bacon and American cheese.	\$12.95
Tarragon Chicken Salad served on a flaky croissant, garnished with lettuce and tomato.	\$12.95

All above sandwiches served with potato chips. Add House Salad & rolls, Seasoned Fried Potato Wedges or Fresh Fruit for \$4.00 per person

Prices are per person unless noted.

Apple Crisp	\$4.50
Peach Crisp	\$4.50
Fruit Pies Apple, Cherry, Peach, Blueberry; No sugar added Apple, Cherry, Fruit of the Forest	\$4.50
Banana Cream Pie	\$5.50
Strawberry Shortcake	\$4.50
Carrot Cake with Cream Cheese Icing	\$4.50
Three Layer Chocolate Cake	\$5.50
Orange Dreamsicle Cake	\$5.50
White Chocolate Raspberry Cake	\$5.50
Lemon Cake	\$5.50
Assorted Mini-Pastry Trays	\$6.00
New York Cheesecake with Raspberry Sauce or Strawberry Sauce	\$5.50
1 dozen assorted cookies	\$10.00 (price is for 1 dozen)

Pricing for the hors d'oeuvre selections is offered by the piece or by 100 pieces. Please ask your event coordinator for suggested item quantities. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

<i>Hot Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
Assorted Tuscan Flatbread Pizza Caprese, Pepperoni and Meatlovers	\$2.00	\$180
Sautéed Mini Pierogies with onions and sour cream	\$1.50	\$135
Sauerkraut Balls with honey mustard dipping sauce	\$1.50	\$135
Wings hot or mild	\$1.95	\$175
BBQ, Swedish, or Sweet and Sour Meatballs 200-1/2oz meatballs for 100	\$1.60	\$145
Mini Pork Egg Rolls with sweet and sour sauce	\$1.75	\$155
Vegetarian Spring Egg Rolls with sweet and sour sauce	\$1.75	\$155
Galaxy Artichoke and Spinach Dip served with pita chips	\$1.60	\$145
Pork or Chicken Pot Stickers tossed in sweet Oriental sauce	\$1.75	\$155
Panko Breaded Shrimp with bistro and cocktail sauce	\$1.95	\$175
Chicken Tenders with assorted dipping sauces	\$1.95	\$175
Italian Stuffed Mushroom Caps with marinara sauce	\$2.50	\$225
Galaxy Mini Crab Cakes with creamy mustard sauce	\$3.95	\$355
Galaxy Sliders Circle L Beef Patty with Shredded lettuce, pickle, American cheese, and Galaxy secret sauce	\$3.95	\$355

Cold Selections

Bruschetta with fresh tomato, herbs and garlic oil, drizzled with a balsamic glaze
Shrimp Cocktail

Per Piece Per 100

\$1.25 \$110
\$2.00 \$180

Vegetable Tray with dip

Galaxy Roasted Red Pepper Hummus served with pita chips

Fresh Fruit Platter fresh cut melons, pineapples and berries

Domestic Cheese Tray with crackers

Charcuterie Platter Chef's selection of seasonal charcuterie items

Per Person Per 100

\$1.50 \$135
\$1.60 \$145
\$2.00 \$180
\$2.25 \$200
\$3.95 \$355

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. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

Classic Buffet \$32.00

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

Elegant Buffet \$36.00

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

Ultimate Buffet \$46.00

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 or Classic Buffets. Also includes dessert of your choice. Some restrictions apply, see dessert menu for selections.

Entrée Selections (Additional entrees can be added to buffets. Per person pricing listed below)

Classic Buffet

- Yankee Pot Roast
- Herb Roasted Chicken
- Crispy Baked Chicken
- Baked Cod w/ beurre blanc
- Chef Carved Roasted Turkey Breast w/ gravy
- Chef Carved Marinated Pork Loin w/apple cider reduction or w/ gravy
- Add additional entrée for \$4.75**

Elegant Buffet

- Chicken Parmesan
- Chicken Piccata
- Chicken Marsala
- Lightly Blackened Salmon
- Baked Salmon w/ beurre blanc
- Chef Carved Top Round of Beef
- Add additional entrée for \$5.75**

Ultimate Buffet

- Chicken Cordon Bleu
- Pork Tenderloin w/apple cider reduction
- Chef Carved Oven Roasted Beef Tenderloin w/ green peppercorn demi-glace
- Chef Carved Prime Rib of Beef w/ au jus & horseradish cream
- Add additional entrée for \$6.75**

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$4.00 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 w/ Marinara or Alfredo Sauce

Vegetables

- Steamed Green Beans
- Green Beans Amandine
- Steamed Broccoli
- Glazed Baby Carrots
- California Medley
- Roasted Fresh Vegetables
- Buttered Corn

Entrees served with Freshly Baked Rolls, a Salad of your choice with 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 more entrees are selected. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

Beef Entrées served with your choice of starch and vegetable

Broiled Filet Mignon 8 oz. cut	\$41.00
Prime Rib of Beef 10 oz. cut with Au jus and horseradish cream	\$29.00
Filet of Sirloin 7 oz. cut with demi-glace	\$26.00

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	\$23.00
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers	\$23.00
Chicken Cordon Bleu Boneless chicken with ham, Swiss cheese & topped with white wine cream sauce	\$24.00
Chicken Parmesan Breaded chicken, tomato sauce, blend of cheeses	\$23.00

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$4.00 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 with Marinara or Alfredo Sauce

Vegetables

- Steamed Green Beans
- Green Beans Amandine
- Steamed Broccoli
- Glazed Baby Carrots
- California Medley
- Roasted Fresh Vegetables
- Buttered Corn

Entrees served with Freshly Baked Rolls, a Salad of your choice with 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 more entrees are selected. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

Seafood Entrées served with your choice of starch and vegetable

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

Pan Seared Salmon with beurre blanc sauce or lightly blackened **\$28.00**

Baked Cod with lemon butter sauce **\$22.00**

Vegetarian Entrées

Tuscan Vegetarian Pasta imported penne pasta tossed with roasted tomatoes, **\$21.00**
artichoke hearts, spinach, black olives, and feta cheese in garlic herb butter, drizzled with olive oil.

Asian Stir Fry Vegetables Fresh Asian vegetables stir fried in an oyster-orange **\$19.00**
and ginger sauce, served over steamed Jasmine rice

Chef Recommended Accompaniments (Additional salads, starches or vegetables @ \$4.00 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 with Marinara or Alfredo
Sauce

Vegetables

Steamed Green Beans
Green Beans Amandine
Steamed Broccoli
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Buttered Corn

Prices are per person unless noted.

Apple Crisp	\$4.50
Peach Crisp	\$4.50
Fruit Pies Apple, Cherry, Peach, Blueberry; No sugar added Apple, Cherry, Fruit of the Forest	\$4.50
Banana Cream Pie	\$5.50
Strawberry Shortcake	\$4.50
Carrot Cake with Cream Cheese Icing	\$4.50
Orange Dreamsicle Cake	\$5.50
White Chocolate Raspberry Cake	\$5.50
Lemon Cake	\$5.50
Three Layer Chocolate Cake	\$5.50
New York Cheesecake with Raspberry Sauce or Strawberry Sauce	\$5.50
*Above desserts available to select with Ultimate Buffet	
Assorted Mini-Pastry Trays	\$6.00
1 dozen Assorted cookies	\$10 per dozen

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	Barton's Vodka	Kentucky Gentleman
Montezuma Tequila	Barton's Gin	
McCormick White Rum	Beam's Eight Star Whiskey	

Call Brands

Absolut Vodka	Old Crow	Malibu
Absolut Citron	Black Velvet	Tanqueray
Absolut Mandarin	Canadian Club	Beefeaters
Skyy Vodka	Cutty Sark Scotch	Cuervo Gold
Three Olives Grape	Bacardi	
Three Olives Cherry	Captain Morgan	

Premium Brands

Amaretto di Saronno	Crown Royal	Cuervo 1800
Tito's Vodka	Bombay Sapphire	Kahlua
Stolichnaya	Dewars White Label	Bailey's Irish Cream
Jack Daniels	Captain Morgan Special Reserve	

House Wines

Galaxy Cabernet
Galaxy Merlot
Canyon Road Moscato
Galaxy Chardonnay
Bosco Pinot Grigio
DeLoach Pinot Noir
Galaxy Red Blend
Hogue Riesling

***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 Dortmunder
Heineken
Labatt Blue
Stella Artois
*Ask about
other craft
selections

Beer, Wine and Beverage Display

Sold on Consumption. Your Choice of:

2 White Wines and 2 Red Wines, per bottle	\$27.00
2 Domestic Beers, per bottle	\$4.00
2 Imported Beers, per bottle	\$5.00
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

Mimosa Bar (choice of Orange, Cranberry, or Pineapple)

Pricing listed below

- \$12 per bottle of champagne
- \$6 per pitcher of juice
- Add fruit garnishes for additional \$2 per pitcher

The Galaxy offers these additional services to enhance your event planning.

Risers	4' x 8' sections	\$20.00 per section
Linens	Ivory, white and black linens and cloth napkins are provided Variety of colored napkins available Overlays	\$2.00 each
Grand Piano	Reservation required. Pianist referrals from Sales Office	\$25.00
Dance Floor	Additional rental fee may be charged if size requested is larger than available	Complimentary
Audio-Visual	8' x 8' Screen 6' x 6' Screen LCD Package- <i>includes: screen, projector, sound system, AV cart, power strips, and extension cords</i> LCD Projector WiFi	\$35.00 \$25.00 \$150.00 \$75.00 Complimentary
Misc. Equipment	Lavaliere Microphone Laser Pointer Copies/Faxes Flip Chart Flip Chart with Markers 27" x 35" Whiteboard with Markers	\$35.00 \$5.00 \$.10 per page \$10.00 \$20.00 \$10.00
Cake Service	Experienced cake designer referrals available. Cake cutting and serving	Complimentary
Shuttle Service	14 passenger limo shuttle, minimum 2 hrs. Deposit required. If cancellation is made less than 24 hrs. in advance, the deposit will be forfeited. Reserve through the Holiday Inn Express 330-334-7666	\$100.00 per hour + gratuity \$50.00
Centerpieces	Guests are welcome to provide their own centerpieces. Due to fire code, open flames are not permitted if candles are used. A service fee may apply.	
Referrals	The Sales Coordinator can supply a list of referrals for other event services such as DJ, bands, pianist/harpist, chair covers, specialty linens, photographers and video services.	
Hotel Packages	Ask about the Holiday Inn Express Suites and Comfort Inn Suites Packages available for your overnight stay.	

Prices may change based on availability. Some services subject to 6.75% local sales tax.