

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.

Prices are per person unless noted.

Breakfast Buffet

All-American Buffet \$10.95

Fluffy Scrambled Eggs, Sausage Links or Crispy Bacon, Hash Browns, English Muffins and Fresh Fruit

AM Breaks

Morning Eye Opener \$5.95

Assorted Muffins and Danish with Freshly Brewed Coffee and Hot Tea

Sunrise Continental \$6.95

A selection of one (1) juice, Coffee Cake, Assorted Bagels with Cream Cheese, with Freshly Brewed Coffee and Hot Tea

Continental \$7.95

A selection of two (2) juices, Assorted Muffins, Breakfast Bars, and Danish with Freshly Brewed Coffee and Hot Tea

Executive Continental \$8.95

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 \$6.25

Assorted Homemade Cookies with Freshly Brewed Coffee and Hot Tea, Iced Tea, Assorted Sodas and Bottled Water

Fiesta Break \$8.95

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

Galaxy Break \$7.25

Soft Pretzels with Mustard, Peanuts, Potato Chips with Iced Tea, Assorted Sodas and Bottled Water

Beverage Service

Freshly Brewed Coffee, Decaf and Hot Tea \$18.95/gallon

Beverage package: freshly brewed coffee, bottled water & iced tea \$3.75 /person

Assorted Sodas and Bottled Water \$1.75 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 30 people. All Lunch Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea. Prices are per person.

Optimum Buffet **\$18.95**

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 **\$15.95**

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

Lunch Buffet Entrée Selections

Savory Swiss Steak	Herb Roasted Chicken	Chicken or Beef Stir Fry with rice
Yankee Pot Roast	Crispy Baked Chicken	Chef Carved Top Round of Beef
Marinated Pork Loin with gravy	Oven Roasted Turkey Breast with gravy	(add \$1.25 per person)
Chicken Piccata	Baked Scrod with Beurre Blanc	Chef Carved Prime Rib of Beef
Chicken Marsala	Vegetable Lasagna	(add \$2.50 per person)

Chef Recommended Accompaniments

Salads

- Cole Slaw
- Galaxy Potato Salad
- Fresh Fruit
- Greek Penne Pasta
- Broccoli Bacon Cheddar
- Tossed Garden Salad
- Galaxy Macaroni Salad
- Traditional Caesar Salad

Starches

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

Vegetables

- Steamed Green Beans
- Broccoli in Garlic Butter
- Glazed Baby Carrots
- California Medley
- Squash and Zucchini
- Buttered Corn O'Brien
- Asian Vegetables

Salad Bar and Soup with Half Sandwich **\$15.95**

Includes one (1) half sandwich, two (2) soups, and either Galaxy Macaroni or Potato Salad.
Full sandwiches available at \$1.50 per person

Salad Bar

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

Half Sandwiches

- Circle L Sliders
- Philly Steak with Peppers/Onions
- Tarragon Chicken Salad
- Turkey Club Croissant
- Classic Reuben
- Buffalo Chicken Wrap
- Turkey Wrap
- Italian Sub

Soups

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

Add Baked Potato Bar to any Buffet **\$1.95**

Includes Idaho baked potato, bacon bits, cheddar cheese, green onions, sour cream, and butter.

Assorted Meat and Cheese Tray with Bread and Rolls **\$1.95**

Entrees served with Freshly Baked Rolls, 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

Circle L Meatloaf with mashed potatoes and choice of vegetable	\$12.00
Petite Prime Rib oven roasted prime rib served with au jus and horseradish cream and choice of starch and vegetable	\$16.75
Sirloin Club Steak grilled sirloin steak with onion ring garnish served with served with smashed redskins and choice of vegetable	\$16.50
Marinated Pork Loin with apple cider reduction or gravy; served with choice of starch and vegetable	\$12.50
Galaxy Meat Lasagna our own house-made lasagna with choice of vegetable	\$12.00
Beef Stroganoff over Noodles with choice of vegetables	\$11.50
Circle L Chopped Sirloin with mushrooms and onions; served with choice of starch and vegetable	\$11.00

Chicken Entrées

Chicken Stir Fry served over Jasmine rice with Asian vegetables	\$13.50
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers; served with your choice of starch and vegetable	\$13.50
Chicken Marsala lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce; served with your choice of starch and vegetable	\$13.50

Seafood Entrées

Lightly Blackened or Baked Salmon with beurre blanc sauce; served with your choice of starch and vegetable	\$15.75
Baked Scrod with beurre blanc sauce; served with your choice of starch and vegetable	\$12.50

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 \$2.50 per person

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

Entrees Salad and Sandwiches served with Freshly Baked Rolls, 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.

Salad Entrées

Cobb Salad crumbled bleu cheese, fresh tomato, diced egg, chicken breast and crisp bacon, layered over fresh greens with our house dressing	\$11.95
Blackened Chicken Caesar romaine hearts, parmesan cheese, grilled chicken breast and garlic croutons	\$11.75
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, special sauce, and shredded lettuce. Served with a side of fried seasoned potato wedges.	\$10.50
Philly Steak Shaved prime rib, sautéed peppers and onions topped with provolone cheese served on toasted hoagie bun with Gold n' Krisp potato chips	\$11.95
Italian Sub Layers of salami, cappicola and ham with provolone cheese, lettuce, tomato, onions and pepperoncini with Italian dressing served on toasted hoagie bun with Gold n' Krisp potato chips	\$10.75
Buffalo Chicken Wrap Moist crispy chicken tossed in our own Buffalo Sauce, lettuce tomato and cheddar cheese with bleu cheese dressing rolled in sundried tomato tortilla served with fresh fruit	\$11.00
Oven Toasted Turkey Wrap Sundried tomato tortilla filled with roasted turkey breast, fresh greens, feta cheese, tomato and Italian dressing, served with fresh fruit	\$10.50
Turkey Club Croissant Turkey, lettuce, tomato, bacon and American cheese served with fresh fruit	\$10.50
Pulled BBQ Pork with cheddar cheese served with potato wedges	\$9.75
Tarragon Chicken Salad served on a flaky croissant, garnished with lettuce and tomato with fresh fruit	\$10.00

Add House Salad or Seasoned Fried Potato Wedges \$2.50 per person

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

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.