

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.

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 |

| <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 | \$1.25 | \$110 |
| Shrimp Cocktail | \$2.00 | \$180 |
| | | |
| | <i>Per Person</i> | <i>Per 100</i> |
| Vegetable Tray with dip | \$1.50 | \$135 |
| Galaxy Roasted Red Pepper Hummus served with pita chips | \$1.60 | \$145 |
| Fresh Fruit Platter fresh cut melons, pineapples and berries | \$2.00 | \$180 |
| Domestic Cheese Tray with crackers | \$2.25 | \$200 |
| Charcuterie Platter Chef's selection of seasonal charcuterie items | \$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

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|--|---------|
| 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-glacé | \$26.00 |

Chicken Entrées served with your choice of starch and vegetable

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|--|---------|
| 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.

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|---|----------------|
| 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

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|---------------------|--------------------------------|----------------------|
| 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:

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| 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

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|---|---------|
| 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