

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.

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

