

**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-glance

**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 of draught Beer

Choice of one

Budweiser/Bud Light, Miller Lite, Labatt Blue, Yuengling, Yuengling Light

**\$ 53.19 per person • \$67 (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 Braciole**

**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 + \$3.21/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

**\$ 61.13 per person • \$77 (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.*

### 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 + \$6.41/per person  
\*\* Elegant to Ultimate Upgrade + \$3.20/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

**\$ 69.07 per person • \$87 (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\*\*)*

<b>Assorted Tuscan Flatbread Pizza Caprese, Pepperoni and Meat lovers.....</b>	<b>\$155</b>
<b>Sautéed Mini Pierogies with onions and sour cream.....</b>	<b>\$125</b>
<b>Andouille Sausage En Croute with bistro sauce.....</b>	<b>\$145</b>
<b>Wings (hot or mild).....</b>	<b>\$155</b>
<b>BBQ, Swedish, or Sweet and Sour Meatballs 200 - 1/2oz meatballs for 100.....</b>	<b>\$160</b>
<b>Mini Pork Egg Rolls with sweet and sour sauce.....</b>	<b>\$160</b>
<b>Vegetarian Spring Rolls with sweet and sour sauce.....</b>	<b>\$160</b>
<b>Galaxy Artichoke and Spinach Dip served with flatbread &amp; tortilla chips.....</b>	<b>\$160</b>
<b>Pork or Chicken Pot Stickers with sweet oriental sauce.....</b>	<b>\$160</b>
<b>Yuengling Battered Shrimp with bistro and cocktail sauce.....</b>	<b>\$175</b>
<b>Chicken Tenders with assorted dipping sauces.....</b>	<b>\$175</b>
<b>Spanakopita with cucumber dipping sauce.....</b>	<b>\$165</b>
<b>Italian Sausage Stuffed Mushroom Caps with marinara sauce.....</b>	<b>\$175</b>
<b>Mesquite Chicken Quesadilla with salsa and sour cream.....</b>	<b>\$245</b>
<b>*Galaxy Mini Crab Cakes with creamy mustard sauce.....</b>	<b>\$310</b>

*Cold Selections* *Price (Per 100\*\*)*

<b>Bruschetta with fresh tomato, herbs and garlic oil .....</b>	<b>\$110</b>
<b>Shrimp Cocktail 31/40 count shrimp with cocktail sauce .....</b>	<b>\$165</b>
<b>Jumbo Shrimp Cocktail 21/25 count shrimp with cocktail sauce .....</b>	<b>\$215</b>
<b>Galaxy Roasted Red Pepper Hummus with fried pita chips .....</b>	<b>\$155</b>
<b>*Assorted Sushi fresh made California rolls, spicy crab rolls, veggie rolls and tuna rolls minimum 100 rolls /event.</b>	<b>\$245</b>
<b>Antipasto Platter with assorted peppers, fresh mozzarella, provolone cheeses, soppressata and olives with artisan bread.....</b>	<b>\$235</b>
<b>Chef's Selection of Fine Imported Cheeses.....</b>	<b>\$280</b>
(aged cheddar, Vella jack, fresh mozzarella, parmesan reggiano and bleu cheese)	
Add salami and soppressata.....	<b>\$155</b>

\* Additional charge if chosen with a package

\*\* 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)**