

SPECIAL EVENTS PLANNING GUIDE



Premier Events
with
Historic National
Treasures

U.S. Space & Rocket Center®

Special Events

*Premier Events
with Historic National Treasures*



Plan an event that will give your guests memories for a lifetime! A Smithsonian Affiliate, the U.S. Space & Rocket Center houses the most complete collection of national treasures from space exploration on the planet. This exclusive venue offers a breathtaking backdrop that cannot be found anywhere else in the world. We welcome all types of events – both large and small – and our team of experienced professionals is ready to assist you in planning all of the details to make your visit a spectacular success.

The chef and professional catering staff at the USSRC service all events including weddings, rehearsal dinners, family reunions, corporate celebrations, picnics, intimate receptions and extravagant sit-down dinners. Whether you dream of a large party under the authentic Saturn V rocket or a private cocktail reception under the space shuttle, we can help make your vision come to life!

Please call (256) 721-7131 or (256) 721-7183, or email spevents@spacecamp.com to get started. Early reservations are recommended as facilities are booked on a first-come, first-served basis.



GENERAL INFORMATION AND POLICIES

Booking Reservations

A function booked by telephone is tentative until the client returns a signed copy of the contract and remits payment for the deposit. Arrangements for catering services should be completed one month prior to the date of event. Failure to complete booking with deposit could result in forfeiture of booking date.

Deposit

A \$500 non-refundable deposit is required upon acceptance of the agreement. The agreement must be accepted and returned within seven days from the date stated on the agreement or the U. S. Space & Rocket Center (USSRC) has the option of canceling the agreement upon notice to the client.

Cancellation Policy

If the agreement is terminated fewer than 21 calendar days prior to the event date, a cancellation fee of 10% of the estimated total cost of the event will be payable by client. If the agreement is terminated fewer than seven business days prior to the event, no refund will be issued. If FIRST PAYMENT has not been paid and cancellation is made fewer than seven days prior to the event, the client shall pay 50 percent of the estimated total cost of the event as the cancellation fee.

Final Payment

Final payment is due within five business days of final invoice.

Menu Selection and Guarantees

- When booking a reservation, client will provide an estimated number of guests attending the event. The USSRC event coordinator will provide an estimated cost of the event based on the number of guests and other pertinent facts.
- Menu selections are required no later than 21 days prior to the event. Upon menu selections, a detailed confirmation will be prepared for the client to review and sign. A payment of 50 percent is due upon menu selection.
- Final guarantees are due five (5) working days prior to the event. Once the guarantee is established, it may not be reduced.
- Any increases in the guarantee will be charged at 1.5 times the normal plate charge. We reserve the right to substitute menu items for increases in guarantee number.

Decorations

Standard white lap length linen service is provided with all receptions that meet the minimum catering rate (both buffet and full-service meals). Special linen, napkins and overlays are available at an extra cost. Centerpieces are not included. All decorations must be approved by your USSRC event coordinator.

Catering Policies

- There is a \$12 per person minimum on all events. USSRC provides one double-sided buffet per 200 guests. All meals include two hours of service. All buffets will be replenished during this time.
- Hors d'oeuvres reception prices include buffet tables only.
- Menu prices are subject to change without notice. All contract prices will be honored.
- Events having a picnic menu, hors d'oeuvres menu, or are being held in the Educator Training Facility will use disposable tableware.
- There will be a 17% service charge on all buffet & hors d'oeuvre menu items. There will be a 22% service charge on all full wait-staff table service. Extra tables and/or seating in the museum will require an additional set-up fee.

Food and Beverage Policies

- No outside beverages – including both alcoholic and non-alcoholic beverages – will be allowed into the USSRC facilities. No food or beverages may be removed from the premises without written consent from management.
- We reserve the right to assess a service charge for any food brought into the facility or for hosted bar service.

Audiovisual Equipment

Audiovisual equipment is available for rental and can be requested through your event coordinator. Rate quotes are provided upon request. In order to ensure availability, equipment must be ordered in advance.

FACILITY RENTAL

The USSRC is a truly unique setting for any type and size of event. Our facilities prominently showcase America's historic accomplishments in space exploration. Your guests will be fascinated with our many exhibits and hands-on interactive displays. Companies can retreat from the corporate offices and host an off-site training session or team building in one of our corporate classrooms, Educator Training Facility or Aviation Challenge.

As you enter the USSRC Saturn V Davidson Center for Space Exploration, behold one of the "Seven Wonders of America" – the Saturn V rocket. Take a ride on Mars, feel weightless in mid-air, and create long-lasting memories. Our top-notch simulators will get you as close to space as the real thing. Your guests will love the excitement that our simulators bring to their night at the U.S. Space and Rocket Center.

The following pages will explain in detail our facilities and the capabilities of the USSRC. Our event coordinators are available to help you plan your event so it is one to remember! All wedding packages are priced individually and the facility fees below do not apply. Wedding fees are outlined on page 8.

SATURN V HALL

The Saturn V: A National Historic Landmark

Reception Capacity: 1,000

Buffet Capacity: 800

Full Service Capacity: 800

Saturn V Hall: \$3,200

In the USSRC Saturn V Hall of the Davidson Center for Space Exploration, experience the mesmerizing opportunity to dine under an authentic Saturn V Apollo moon rocket – a National Historic Landmark! Surrounded by historic artifacts and interactive exhibits from space exploration, your guests enjoy the breathtaking ambience as they dine beneath one of mankind's greatest scientific achievements.



DIGITAL THEATER

Capacity: 360

Price: \$1,000

Keep your guests spellbound with our high-definition, 52-foot screen in the Digital Theater, located inside Saturn V Hall. Watch feature films, 3-D movies or any cable or private media presentation. This theater is perfect for formal seminars, business meetings or watching your favorite sports games!



APOLLO COURTYARD

Capacity: 250-500

Price: \$600

At the Apollo Courtyard you can enjoy your reception or picnic under the Saturn V moon rocket. Dine among the footprints of astronauts and tributes to their space missions and admire the collection of commemorative bricks honoring the innovative engineers and scientists who took us to the moon.



CREW GALLEY DINING HALL

Capacity: 250-500

Price: \$600



APOLLO TERRACE

Capacity: 100

Price: \$600

Just outside the doors of Saturn V Hall is the Apollo Terrace, featuring a stunning view of the vertical Saturn V and Apollo Courtyard. Enjoy intimate dining in the striking shadow of the largest rocket ever built.



MAIN EXHIBIT AREA

***Evening Functions Only**

Capacity: 250

Price: \$1,200

Main Exhibit/Mars Dining Room Combo: \$2,000

Located at the heart of the U. S. Space & Rocket Center is the Main Exhibit Area, which lends itself to exciting receptions. The area offers a one-of-a-kind setting with historic space capsules. Hands-on-exhibits will entertain your guests as they land a space ship on the moon, dock with a satellite or use a robotic arm. There is no place like it on Earth!



SHUTTLE PARK

Buffet Dinner Capacity: 500

Reception Capacity: 1,000

Price: \$600 (does not include rentals for tables, chairs and all set ups)

Dances and receptions are easily accommodated in the lovely outdoor setting of Shuttle Park, which features the only place in the world where you can stand under a “full stack” space shuttle – Pathfinder. Adjacent to Pathfinder is an authentic supersonic T-38 Talon – a training aircraft used by NASA astronauts to sharpen their piloting skills and get accustomed to the gravitational forces of liftoff and reentry into the Earth’s atmosphere.



MARS DINING ROOM

Buffet Dinner Capacity: 180

Full Service Dinner Capacity: 150

Reception Capacity: 300

Price: \$1,000

This Mars-themed dining room is located near the Space Camp Mission Center and offers a spectacular view of historic Rocket Park, called “the finest rocket collection in the world” by U.S. Senator John Glenn. Mars Dining Room is well-suited for intimate receptions or dinners, family gatherings or hosting a group of corporate business guests.



SPACEDOME IMAX® THEATER

IMAX Theater Capacity: 250

Price: \$1000

Your senses will soar watching an IMAX® Movie in the U.S. Space & Rocket Center's Spacedome Theater. The giant 67-foot screen fills your entire field of vision for an awe-inspiring experience.



ASTROTREK BUILDING

(Not Pictured)

Buffet Dinner Capacity: 200 (seated)

Reception Capacity: 300

Price: \$200 per hour (two-hour minimum)

This large, futuristic building (not pictured) is located next to Shuttle Park, alongside the world's only full-scale space shuttle stack. The large, 4,600 square foot indoor space-themed area is well-suited for meetings, seminars, receptions and family reunions. Our full-service catering staff can prepare customized meals for your event, or for more relaxed functions, vending and drink machines are available.

CORPORATE CLASSROOMS 1 & 2

(Not Pictured)

Capacity: 35

Price: \$200

The Corporate Classrooms (not pictured) are located in the main building and are designed for smaller meetings, conferences or "break-out" rooms. The two classrooms are separated by a movable wall, which may be retracted to form one larger classroom. The classrooms overlook the only Space Camp® Training Center in the country and are well-equipped with power outlets.

EDUCATOR TRAINING FACILITY

Main Classroom Capacity: 70 (classroom style)

Main Classroom Price: \$450 per day

Auditorium Capacity: 128

Auditorium Price: \$500 per day

The Educator Training Facility is the newest addition to the USSRC facility. The ETF offers a classroom-style room as well as a larger, stadium-seating auditorium for presentations. Both state-of-the-art facilities are equipped with LCD projectors and drop-down screens. For larger groups, the two rooms are separated by a movable wall which may be retracted to add 70 fixed-seats to the back of the auditorium. The ETF is perfect for corporate meetings, conferences, receptions, breakfasts and luncheons.



WEDDINGS & WEDDING RECEPTIONS

The inspiring view of a National Historic Landmark, the Saturn V rocket, elevates a wedding reception to out-of-this-world status. Collectively, the USSRC has more than 100 years of catering experience. From small and intimate to large and spectacular, our professional events staff is prepared to assist from initial planning to all stages of event management and close. We have a thorough knowledge of event industry vendors, as well as established relationships with florists, cake designers and photographers.

The U.S. Space & Rocket Center event sales team is proud to offer their wedding expertise for your ceremony and reception. This service is designed for the bride and groom who want to step back and enjoy the day while their plans are skillfully and knowledgeably executed.

Week of Wedding

- Confirm vendor arrivals and departure times – cake, centerpieces and entertainment

Day of Wedding Coordination

- Receive all vendors on arrival
- Ensure that centerpieces and tables are set according to plans
- Attend and oversee the event
- Provide access to special events office for bridal room
- Complimentary gift for bride and groom

Saturn V Hall \$3600

Mars Dining Room \$1400

Bride's Cake Table \$50

Includes black linens, white clouding, glass plates and forks
USSRC is not responsible for placement, serving or packing of cake

Groom's Cake Table \$50

Includes black linens, white clouding, glass plates and forks
USSRC is not responsible for placement, serving or packing of cake

Wedding Cake Attendant \$75

Slice and plate cake for guests; prepare top layer for bride and groom

Dome padded chairs \$2.25 per chair



ADDITIONAL SERVICES

MISSION TO MARS

Capacity: 14

Length: 5 minutes

A Mission to Mars is closer than you think and will have you on the edge of your seat as you take a virtual journey to the Red Giant. This journey places you in the cabin of a manned Mars rover that is transported to and from the rover base by a vertical take-off and landing aircraft. This is no ordinary Sunday drive through the country!

Must be 36 inches or taller to participate.

Price: \$100 per hour (one-hour minimum)



G-FORCE

Capacity: 45

Length: 5 minutes

Feel the same force of gravity the astronauts experience during a shuttle launch. Must be 54 inches or taller to participate.

Price: \$100 (one-hour minimum)



KIDS COSMOS

Young visitors to the U.S. Space & Rocket Center will find something new and just their size! The Kids Cosmos Energy Depletion Zone, outdoors in Rocket Park, is a covered open-air pavilion featuring a safe, rubberized play surface for children eight years old and under. Inside the pavilion is the Lunar Lander, a simulator that slowly launches children about 20 feet into the air and then slowly descends, simulating a landing on the moon's surface. There are crawl tubes designed like a space station and child-powered miniature space shuttles.

Must be 54 inches or shorter to participate.

Price: \$100 per hour (one-hour minimum)



SPACE SHOT™

Capacity: 12

Length: 30 seconds

Experience the 4G force of blast-off and weightlessness of space as you are launched 180 feet in the air. Must be 54 inches or taller to participate.

Price: \$200 per hour (one-hour minimum)



MARS CLIMBING WALL

Capacity: 12

Length: 5 minutes

Climb a cliff face on a Martian volcano on our Olympus Mons Climbing Wall.

Price: \$200 (one-hour minimum)



GIFT SHOP

Many out-of-town clients enjoy an exclusive visit to our one of a kind gift shop located in the front lobby. It is a great addition to any event.

Price: \$75 per hour



REVIEWS

"Your caterer knows how to put out a spread!"

— *Ball Aerospace*

"The menu, service and atmosphere were perfect"

— *31 WAAY*

"The flair the food service provided with the different themes, along with the presentation and service were excellent"

— *International Space Camp*

"I thought the Space Center outdid itself in the dinner arrangements last night. The food was excellent, the service outstanding and the facilities great. All the Space Center staff I encountered were eager and willing to help in any way!"

— *Huntsville Area Committee on Employment of People with Disabilities Annual Award Event*

"It was a great atmosphere. I think it was one of our best AIAA meetings."

— *NASA Marshall AIAA vice chair and programs director*

"The food was outstanding and the service was splendid!"

— *Rockwell International*

"Our conference attendees were lavish in their praise of the facilities, meal and service during the event. [The] staff was unfailingly polite, helpful and professional."

— *UA Huntsville*

"You made an arduous task flow very smoothly for me and I appreciate your willingness to accommodate us. The Mayor and his wife were very pleased with the Center's staff, food and accommodations and our guest were quite impressed as well."

— *City of Huntsville Mayor's Office*

"Everything was well-organized and the food delicious."

— *Alabama Germany Partnership*

"Each and every one of [your staff members] made me feel welcome and valued in their words, their enthusiasm and their gracious manner. I salute you in instilling in the staff such attitudes and genuine gratefulness."

— *DYNETICS, Inc., president*

"The staff was friendly, knowledgeable and polished and the food was absolutely delicious."

— *Aerojet Rocketdyne*

"The U.S. Space & Rocket Center is a hidden jewel that was spectacular. Thank you for your time and knowledge."

— *DBI Beverage San Joaquin and Napa*



MENU SAMPLES

The following pages are menu samples for different types of events. With more than 100 years of collective experience, our on-site, special event coordinators and catering staff will create a buffet-style or full service menu, specially created for each event.

- Elegant seated dinner or wedding reception in the USSRC Saturn V Hall
- Relaxed corporate picnics or family reunions serving a bar-b-que spread in the Astrotek building or Shuttle Park
- Coffee, cordials, and dessert following an IMAX® or 3-D movie event
- Heavy hors d'oeuvres and wine reception in Main Museum Exhibit Area
- A buffet-style dinner, plated dinner or cocktail reception and presentation in the Mars Dining Room
- Breakfast, buffet lunch or boxed lunches served during a off-site meeting in one of our Corporate Classrooms

BREAKFAST BUFFET

Prices are per person.

SHUTTLE EXPRESS

Assorted pastries
Assorted juices
Freshly brewed coffee
\$8.95

PATHFINDER

Fresh fruit in season
Assortment of danishes, bagels and muffins
Butter and preserves
Assorted juices
Freshly brewed coffee
\$10.95

EXPLORER

Fruit cup
Scrambled eggs
Bacon or sausage patties
Cottage fries with sautéed peppers and onions
Biscuits
Assorted pastries and muffins
Butter and preserves
Assorted juices
Freshly brewed coffee
\$12.95

DISCOVERY

Fresh fruit in season
Cheese egg strata
French toast sticks
Cottage fries with sautéed peppers and onions
Buttered grits
Bacon or sausage patties
Biscuits
Butter and preserves
Assorted juices
Freshly brewed coffee
\$14.95

Gourmet and flavored coffees, hot tea and Egg Beaters are available upon request, and priced accordingly.



PICNICS & COOKOUTS – BUFFET STYLE

Prices are per person.

MERCURY COOKOUT

100 percent beef quarter-pound hamburger or grilled chicken sandwich
Potato chips
Baked beans
Jumbo chocolate chunk cookies
Condiment tray includes:
Lettuce, tomato, onions, pickles, American cheese slices, ketchup, mayonnaise, mustard
Assorted sodas
\$10.95

VENUS BARBECUE

Barbecue chicken, pulled pork with bun, or whole rack of ribs
Creamy coleslaw
Baked beans
Marinated tomato and cucumber salad
Double chocolate brownies
Assorted rolls
Freshly brewed iced tea or lemonade
Chicken or pork \$15.50
Pork ribs \$16.50
Combo chicken and pork \$18.50

MARS BARBECUE

A 10 oz ribeye or strip steak
Fresh-roasted vegetables
Baby red-skinned potatoes
Rolls
Fresh tossed salad with choice of dressing
Strawberry Labomba
Freshly-brewed iced tea or lemonade
\$19.95

Gardenburgers, bottled water and fresh fruit are available upon request and priced accordingly.



ASTROTREK PICNICS – BUFFET STYLE

Daytime only

All tickets include reserved seating area for your meal in Astrotrek Café as well as access to Rocket Park, Shuttle Park, main museum and all simulators.

MERCURY PICNIC

Pulled pork with bun
Southern coleslaw
Baked beans
Marinated tomato and cucumber salad
Double chocolate brownie or apple pie
Assorted sodas
\$26.95 per adult/\$20.95 per child

GEMINI CHICKEN

Barbeque chicken
Southern-style potato salad
Baked beans
Pasta salad
Double chocolate brownie or apple pie
Assorted rolls
Assorted sodas
\$26.95 per adult/\$20.95 per child

APOLLO BURGER COOKOUT

Hamburger with bun
Relish Tray: lettuce, tomato, onions, pickles and American cheese slices, ketchup, mayonnaise, mustard
Baked beans
Potato chips
Chocolate chip cookies
Assorted sodas
\$21.95 per adult/\$17.95 per child

Movies may be seen on an individual basis. Tickets may be purchased at the front ticket desk.

\$9 for adults and \$8 for children on a first-come, first-served basis.

INTERNATIONAL AFFAIR – BUFFET DINNERS*

Prices are per person.

ORIENTAL

Chicken & mushrooms, Mongolian beef, stir fried with an assortment of fresh garden vegetables and aromatic oils, oriental spices and herbs.

Stir-fried rice

Egg rolls with hot mustard and sweet and sour sauce

Chinese chips

Fortune cookies

Chicken and Beef \$21.95

SOUTHWESTERN

Texas-style beef brisket and chicken breast mesquite cooked slowly on an open grill

Served with buns or rolls

Three-bean baked beans

Creamy coleslaw

Sliced longhorn cheese, pepperoncini peppers, sliced onions and BBQ sauce on the side

Blackberry cobbler with ice cream

\$22.95

MEXICAN

Make your own chicken or beef fajitas, sizzling hot with onions and bell peppers.

Hot flour tortillas

Topped with pico de gallo, guacamole, picante sauce and sour cream

Bean dip and corn tortilla chips and sopapillas with honey

Chicken and Beef Combo \$18.95

ITALIAN

Cheese tortellini bar with alfredo and marinara sauces

Italian sausage with peppers and onions

Accompanied by pepperoni, parmesan and mozzarella cheeses

Served with garlic bread sticks and tiramisu

\$16.95

JAMAICAN

Caribbean jerk chicken with apricot sauce

Stir fry jerk shrimp and pea pods

Coconut-orange rice

Island style carrots and corn

Jamaican coleslaw

Tropical fruit salad: banana-mangos-coconut

\$18.25

9 LAYER DIP

Taco-seasoned beef, layered with Monterey Jack and Cheddar cheeses, refried beans, sour cream, guacamole, shredded lettuce, diced tomatoes

Served with nacho chips for dipping

\$10.25

* For events with more than 100 guests

BUFFET DINNER MENUS

Dinners are served with your choice of bread, salad, starch, vegetable and dessert.
See side dish selection page.

GRILLED CHICKEN

Boneless chicken breast grilled to perfection
\$16.95

TERIYAKI CHICKEN

Boneless chicken breast, grilled and served with a fresh pineapple ring
\$17.95

SOUTHWESTERN CHICKEN

Grilled chicken breast filet, marinated, basted, and served with white barbecue sauce
\$17.95

CHICKEN FLORENTINE

Sautéed, boneless, skinless chicken breast, baked and served with fresh spinach and a light wine sauce
\$19.95

ROAST SIRLOIN OF BEEF

Sliced roast sirloin with mushroom sauce
\$18.95

PRIME RIB

Slow roasted 10 oz. prime rib served au jus, and with our own creamy horseradish sauce
\$23.95

RIB EYE

Tender 8 oz. center cut ribeye steak, grilled to perfection
\$22.95

LASAGNA WITH MEAT SAUCE

Alternating layers of fresh pasta, savory tomato meat sauce, and creamy blend of ricotta, parmesan and provolone cheeses served casserole style
\$14.95

VEGETARIAN LASAGNA

Freshly-baked lasagna with tender cooked garden vegetables
\$14.95

VEGETARIAN BAKED ZITI

Ziti pasta, slow baked with smooth and creamy basil cheese sauce and broccoli florets
\$14.95

BAKED STUFFED FLOUNDER

Flounder filet, stuffed with seafood stuffing
\$20.95

SHRIMP SCAMPI

Eight fresh shrimp simmered in garlic butter, wine and scallions, served with drawn butter over tender pasta
\$26.95

CHICKEN PARMIGIANA

Tender chicken, breaded with herbed bread crumbs, and parmesan cheese, sautéed in seasoned butter and served over pasta topped with marinara sauce and mozzarella cheese
\$28.95

TENDERLOIN FILET AND SEA BASS

Petit filet with Madeira sauce served with sea bass finished with a chili lime sauce
\$46.95



FULL SERVICE PLATED DINNERS

Dinners are served with your choice of bread, salad, starch, vegetable and dessert. See side dish selection page.

GRILLED MARINATED CHICKEN BREAST

(Vegetarian substitute – Portobello mushroom)

A six-ounce chicken breast marinated in a blend of herbs and spices then seared on a hot grill and served with white BBQ sauce.

\$25.95

BEEF AND CHICKEN COMBINATION

A six-ounce tenderloin filet, pre-seasoned and charbroiled, served with herbed butter and accompanied with your choice of chicken entrée

\$34.95

BEEF AND SCAMPI COMBINATION

A six-ounce tenderloin filet, pre-seasoned and served with herbed butter and four jumbo shrimp scampi over wild rice

\$38.95

GRILLED GRECIAN GROUPER

Fresh charbroiled grouper, garnished with a fresh basil and tomato sauce

\$30.95

FILET OSCAR

A six-ounce tenderloin filet, charbroiled, topped with seasoned crabmeat and tender asparagus spears, and draped in a light Béarnaise sauce

\$34.95

\$30.95 w/o crabmeat

SIDE DISHES

BREADS

(Choice of one)

Garlic toast

Bread sticks

White and wheat yeast rolls

Garlic mashed potatoes

Baked scalloped potato casserole

Southern style grits bar

Sweet potato casserole

Yukon gold baked potatoes

SALADS

(Choice of one)

Caesar Salad

Tossed salad greens and grape tomatoes and cucumbers with choice of three dressings

Spinach salad with hot bacon dressing

Spring salad with vinaigrette dressing

VEGETABLES

(Choice of one)

English peas with mushrooms

French green beans with yellow and red peppers

Broccoli with a butter cheese sauce

Honey glazed baby carrots

Parmesan baked tomato

Fresh asparagus spears with hollandaise sauce

Roasted fresh vegetables

Sweet-n-sour collard greens

Julienne vegetables

Squash casserole

Fried green tomatoes

PASTA, RICE AND POTATO

(Choice of one)

Saffron rice

Pecan rice

Rice with mushroom scallions

Roasted potatoes

Buttered fettuccini pasta

Baked potato



DESSERTS

Choice of One

Cheesecake with fruit topping
Raspberry white chocolate cheesecake
Chocolate peanut butter thunder
Chocolate lovin' spooncake
Harvest caramel apple cake
Lemon mousse melody cake
Crème Brulee cheesecake
Italian lemon crème cake
Strawberry Labomba
Carrot cake
Tiramisu
Key lime pie
Pecan pie
Raspberry Silk Cake
Caribbean Coconut Cake
Caramel Butter-Toffee Crunch Cake



Note: Special request premium desserts available upon request and priced accordingly.

A LA CARTE

17 percent service charge added to all food orders

ASSORTED CHIPS **\$1.95 per bag**
Sun Chips, Lay's Original, Lay's BBQ, Baked Lay's Original

POPCORN **\$3.00 per box**
Fresh popped buttered popcorn packaged in a box

ASSORTED COOKIES **\$19 per dozen**
An assortment of gourmet cookies

EUROPEAN PASTRIES **\$21.00 per dozen**
An assortment of fresh pastries

BAGELS **\$21.00 per dozen**
Bagels with an assortment of cream cheese and preserves

CAKE DOUGHNUTS **\$15.00 per dozen**
An assortment of original, powdered sugar and cinnamon cake doughnuts.



BISCUITS WITH BACON OR SAUSAGE **\$18.00 per dozen**
A fluffy biscuit with your choice of bacon or sausage.

SANDWICH BUFFET **\$12.00 per person**
Assorted gourmet bread and hoagie rolls
Assorted deli meats- turkey, ham and roast beef
Chicken salad
Pasta salad
Assorted potato chips
Relish Tray- lettuce, tomato, onion, pickles, American & Swiss cheese slices, olives, mustard and mayo
Double chocolate brownie
Iced tea, water and coffee

BOXED LUNCH **\$9.50 per person**
Ham or turkey deli sandwich
Original Lay's Chips
Pasta salad
Gourmet cookie
Assorted soda, bottled water

EXTRA SIDE **\$2.25 per person**
Please see "Side Dishes" page for choices.

ASSORTED JUICES **\$2.75 per consumption**
Apple Juice and orange juice in 10 oz bottles.

USSRC HOUSE WINE **\$18.95 per bottle**
Red, or White, or Zinfandel

PUNCH **\$13 per gallon**

HORS D'OEUVRES

Prices are per person

CRISP CRUDITIES

An array of fresh vegetables with special sauce
\$3.50

DIPPER'S DELIGHT

Choice of breaded and fried zucchini and mushrooms or broccoli bites with sauce for dipping
\$4.25

MUSHROOM AHOY

Fresh mushrooms with seafood stuffing and a light Béarnaise sauce
Recommended for parties of 50 or fewer
\$4.50

SPINACH ARTICHOKE DIP

A mellow blend of artichokes, spinach, and spices served with garlic tortilla chips for dipping
\$3.95

3 CHEESES

Cheddar, Swiss, and pepper jack cheeses, garnished with grapes, strawberries and assorted crackers
\$4.50

GOURMET CHEESES

Assorted selection of imported cheeses served with a medley of premium crackers
\$5.95

SPRIE OF BRIE

Baked, pastry-wrapped cheese complimented with Granny Smith apples
\$6.25

FRUIT TRAYS

An array of seasonal fresh fruit
\$3.95

SWEET TRAYS

An assortment of brownies and cookies
\$3.95

GOURMET SWEETS

An assortment of canapé-style desserts
\$5.95

CHICKEN TENDERS

Boneless chicken tenders fried golden brown and served with honey mustard and sweet and sour sauces
\$5.25

GRILLED CHICKEN STRIPS

Tender chicken breast grilled over an open flame, cut into strips and served with white BBQ sauce
\$5.50

HOT AND SPICY WINGS

Chicken wings served with chunky bleu cheese dressing and celery sticks
\$5.25

SMOKED TURKEY

Smoked turkey breast served with assorted cocktail breads, curried mayonnaise and spicy mustard
\$6.25

MEATBALLS

Seasoned meatballs presented in a choice of BBQ, Italian or Stroganoff sauce
\$4.75

FINGER SANDWICHES

Chicken salad or flavored cream cheese spread on specialty breads
\$4.75

SMOKED BEEF TENDERLOIN

Thinly sliced, chilled, smoked beef tenderloin served with assorted rolls, horseradish sauce and spicy mustard
Market Price

STEAMSHIP ROUND OF BEEF

Full round of beef, cooked to perfection and carved to order. Served with assorted rolls, horseradish sauce and spicy mustard
Market Price

SHRIMP MOUNTAIN

Jumbo shrimp mounded high on shaved ice and served with tangy cocktail sauce
Market Price

SALMON MOUSSE

Delicately seasoned smoked salmon, formed and served with toast points
Market Price



BEVERAGE SERVICE

HOSTED BAR

Guests are served beverages, compliments of the host/ hostess. The host will be charged for the drinks consumed by the guests at the end of the event.

An additional \$25 per bar set-up fee and \$15 per hour, per bartender fee, will be added to the bar total.

CASH BAR

Guests pay individually for each drink.

An additional \$25 per bar set-up fee and \$15 per hour, per bartender fee, will be added to the host's total bill.

LIQUOR

Bourbon Old Forrester
Scotch Dewars
Vodka Absolute
Gin Tanqueray
Rum Bacardi
Amaretto
Baileys Irish Cream
Courvoisier
Crown Royal
Jose Cuervo
Makers Mark
Blended Whiskey Seagram's V-O
Sour Mash Black Label Jack Daniel's
\$6.25 per drink

HOUSE WINES

From the California Vineyards
Chardonnay, White Zinfandel, Merlot,
Cabernet, Pinot Grigio, Pinot Noir,
Moscato
\$5.50 per glass

BEER

Bud Light
Yuengling
Miller Lite
\$3.75 per bottle

PREMIUM BEER

Heineken
Corona
\$4.50 per bottle

Note: Craft beers are available by season

SPECIAL REQUEST

Specialty Beers, Liquors, Premium Wines, Champagnes and after-dinner cordials are available upon request and priced accordingly.

BAR SNACKS

\$1 per person

SOFT DRINKS

Assorted soft drinks
\$1.50 each

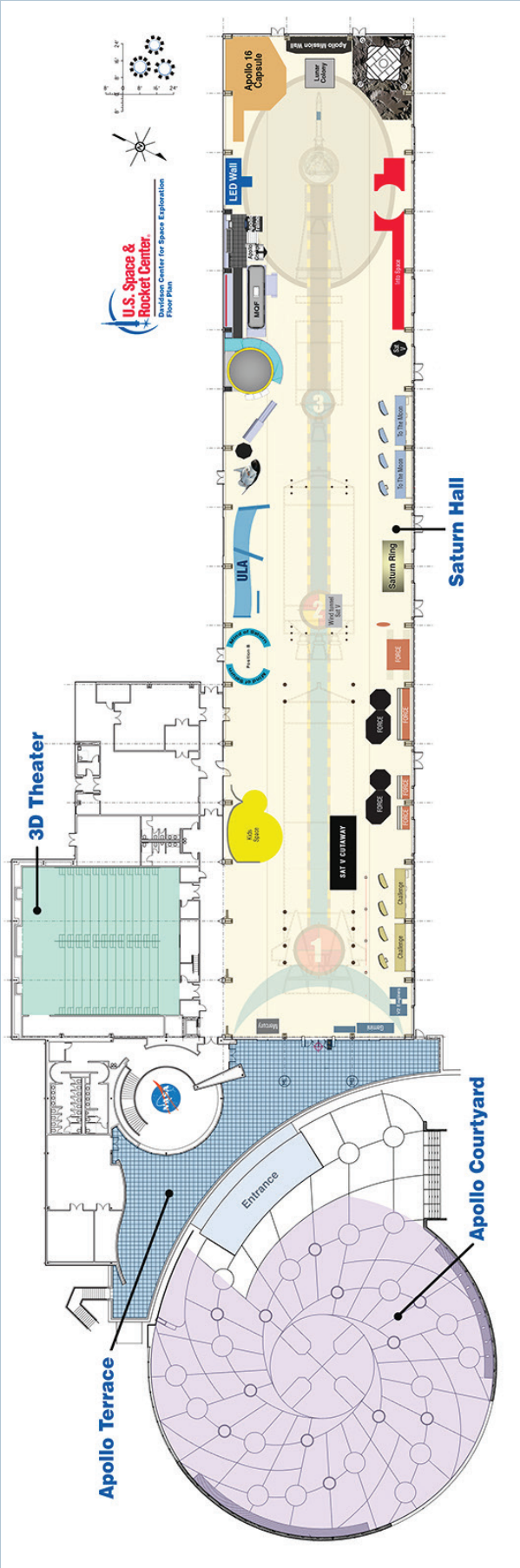
Local beers may also be available.



MUSEUM MAP



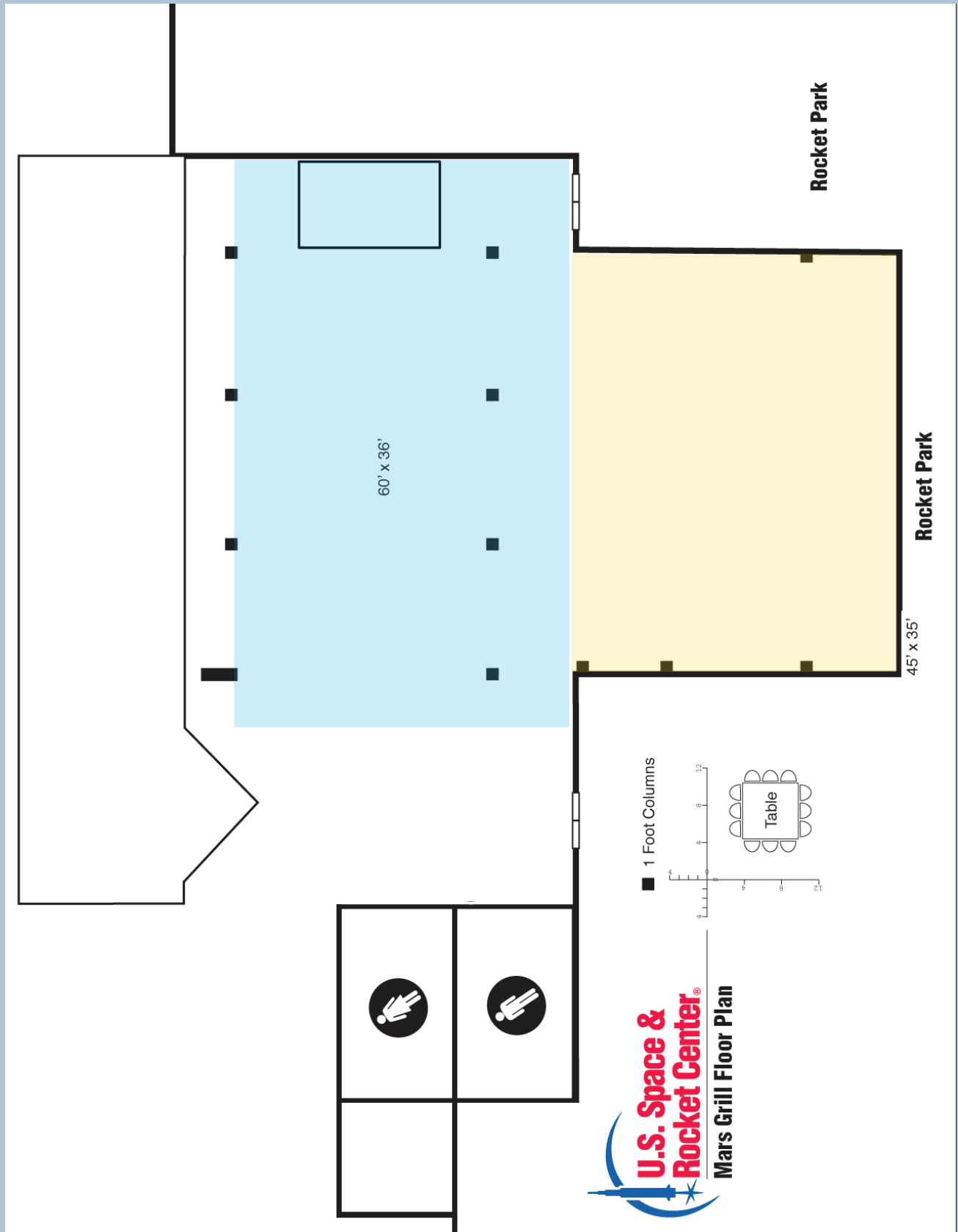
SATURN V HALL



EDUCATOR TRAINING FACILITY (ETF)



MARS DINING ROOM



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CONTACT US FOR YOUR SPECIAL
EVENTS NEEDS AT (256)721-7183
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