U.S. Space & Rocket Center
Home of Space Camp

U.S. Space & Rocket Center

Banquet Menu 2026

CELEBRATE IN A SPACE LIKE NO OTHER

We are honored to partner with you in hosting your event. The U.S. Space and Rocket Center celebrates the spirit of exploration, innovation, and humanity's journey beyond the stars. We hope your experience here inspires curiosity, wonder, and a sense of discovery.

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ADDITIONAL FEES, PRICING & PAYMENT

1. Food and Beverage (F&B) prices are subject to a service charge (currently 22%) plus applicable sales tax.

2. All bars are subject to a $150 charge per bartender (based on (3) hours of service).

3. Attendants for stations including carving stations are $150 per attendant.

4. A $300 fee will be charged for F&B functions of less than 30 guests.

5. When entertainment is contracted, the Client will be responsible for any costs incurred for additional audio/visual, electrical hook-ups, F&B and security.

6. Full payment must be made in (7) days in advance of the function.

7. Should any substantial modifications to the room setup be requested after it has been completed per the approved layout and BEO, a minimum setup fee of $350 will apply.

8. To ensure proper staffing and service, a minimum food and beverage spend of $350, plus 22% service charge, per service location is required.

9. To accommodate staffing and setup, each bar requires a minimum spend of $250, plus 22% service charge, for the first two hours of service, and a $50 minimum per bar, per hour, thereafter.

GENERAL INFORMATION & POLICIES

1. We take pride in providing the finest-quality banquet food and service. We will be pleased to custom design menus to best suit your needs. USSRC is responsible for the quality and freshness of food service to our guests. Food may not be brought onto the property nor taken off the premises after it has been prepared or served.

2. To ensure food quality, menu pricing is based on (2) hours of service or less. After a (2) hours period has elapsed, the menu items must be removed and/or replaced if additional quantities were ordered and are still available.

3. USSRC, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Alabama Alcoholic Beverage Control Board's regulations. It is the policy of USSRC that all alcohol must be supplied by USSRC and is not permitted to be taken off property.

4. USSRC reserves the right to refuse beverage service to any guest who appears to be underage, who is without legal identification, or who appears to be intoxicated.

ATTENDANCE ESTIMATES & GUARANTEES

1. A final guaranteed number of guests is required on all Food and Beverage functions 14 days prior to the function before 5pm CST.

2. If the deadline is missed, your original or most recent guest count will be used as the final guarantee. The number cannot decrease after the 14-day mark.

3. If the final guarantee increases after the 14-day expected guest count, USSRC reserved the right to increase the per person pricing to 1.5 times the normal charge to cover the cost incurred by USSRC for rush orders.

SPECIAL MEALS

1. Special meal requests received after the guarantee due date are considered an increase in the final guarantee and charged accordingly.

2. Dietary Legend –

   (D) – Contains Dairy
   (N) – Contains Nuts
   (V) – Vegetarian
   (G) – Contains Gluten
   (S) – Contains Shellfish
   (VV) – Vegan

All breakfasts include Assorted Fruit Juices and Freshly Brewed Coffee and are priced per person.

CONTINENTAL BREAKFAST $18
Freshly Cut Fruit
Fresh Baked Pastries & Scones

ENHANCEMENTS*
Fried Chicken Biscuit **$5 each**
Bacon, Egg, and Cheese Biscuit **$5.50 each**
Sausage, Egg, and Cheese Biscuit **$4.50 each**

*Purchase of Breakfast menu required. A minimum order of 30 per selection is required.

EXPLORER $26
Freshly Cut Fruit
Scrambled Eggs
Cottage Fries with Peppers and Onions (VV)
Choice of: Smoked Bacon, Savory Sausage Patties, or Fried Chicken Filet (G)
Freshly Baked Biscuits
Freshly Baked Pastries & Scones

DISCOVERY $34
Freshly Cut Fruit
Scrambled Eggs
Cottage Fries with Peppers and Onions (VV)
Southern Style Grits
Choose two: Smoked Bacon, Savory Sausage Patties, or Fried Chicken Filet (G)
Freshly Baked Biscuits
Freshly Baked Pastries & Scones
Belgian Waffles with Fruit Topping and Whipped Cream

All items require a minimum of 30 orders per item

FOOD

Assorted Pastries $34 per Dozen
Assorted Freshly Baked Cookies $28 per Dozen
Freshly Baked Brownies $45 per Dozen
Assorted Granola Bars $24 per Dozen
Freshly Sliced Seasonal Fruit $6 per Person (minimum of 30 people)
Assorted Potato Chips $3 per Bag
Chex Mix $3 per Bag
Fresh Popcorn $4 per Bag

BEVERAGE

Soft Drinks $2 Each (Coca-Cola Products)
Bottled Water $2 Each
Bottled Fruit Juice $3 Each
Iced Tea $30 per Gallon
Lemonade $30 per Gallon
Freshly Brewed Coffee $35 per Gallon
Hot Tea $30 per Gallon
Hot Chocolate $35 per Gallon
Water Station $50 per Station

Minimum order of thirty of each per function (Garden Salad can be provided as vegetarian option in lesser quantities)
All options include a cookie and soft drink or bottled water and are priced per person.

SANDWICH BOX $19
Turkey or Ham Hoagie with Swiss Cheese, Lettuce, Tomato, and Pickle
Mayo and Mustard served on the side
Homemade Pasta Salad (Oil based)
Bagged Potato Chips

CHICKEN SALAD ON CROISSANT $21
Home Made Chicken Salad with Red Onion, Celery, Fresh Dill and Lemon served on a Butter Croissant with Lettuce, Tomato, and Pickle
Homemade Pasta Salad (Oil based)
Bagged Potato Chips

GARDEN SALAD BOX $17
Arcadian Blend Greens, Cucumbers, Grape Tomatoes, Carrots, Bell Peppers,
Cheese served on the side
Assorted Dressings served on the side

ADD GRILLED CHICKEN $6

POWER BOWL $19
Rice, Farro, Roasted Sweet Potato, Black Beans, Roasted Corn, Tomato, Red Onion,
and Jalapeños
Lime Vinaigrette served on the side

ADD GRILLED CHICKEN $6

Daytime Only - All picnics served with Assorted Sodas and Bottled Water
Includes museum admission and dining area for two hours

MERCURY PICNIC $38
Beef Quarter-Pound Grilled Hamburger
Grilled Chicken **+$8**
Lettuce, Tomato, Onion, Pickle, American Cheese Slices, Cheddar Cheese Slices, Ketchup, Mayo, Mustard served on the side
Bagged Potato Chips
Country Style Baked Beans (V)
Chocolate Chip Cookies
Assorted Sodas and Bottled Water

VENUS PICNIC
$44 One Entrée
$48 Two Entrées
Choice of: Homemade Tangy Vinaigrette Coleslaw or Vinaigrette Pasta Salad
Buns
Potato Chips
Country Style Baked Beans (V)
Chocolate Chip Cookies

Entrées:
Pulled Barbecue Chicken
Pulled Barbecue Pork

All menus are priced per person.
An additional charge of $300 per event will be added for groups with fewer than 30 guests.
All prices are subject to 22% service charge plus applicable sales tax.

COLD HORS D'OEUVRES:
Crisp Crudité **$5**
Grilled, Marinated Vegetables **$6**
Three Cheese Tray (Cheddar, Swiss, Colby Jack)**+** Crackers and Fruit Garnish **$7**
Chef's choice Artisan Cheese Tray Crackers and Fruit Garnish **$10**
Freshly Sliced Seasonal Fruit **$6**
Smoked Turkey Platter served with Hard Rolls and Sweet "n" Spicy Mustard **$10**
Boiled Shrimp Display, served with Cocktail Sauce **Market Price**
Herb Roasted Beef Tenderloin Platter with Horseradish Cream Sauce and Hard Rolls **Market Price**
Sweet Tray – assorted fresh Baked Cookies and Brownies **$6**
Gourmet Dessert Bars - variety of layered gourmet desserts **$10**

A LA CARTE HORS D'OEUVRES*
Spanakopita **$360** (D)(G)
Asiago Asparagus in Phyllo **$390** (D)(G)
Bacon Wrapped Shrimp **$475**
Bacon Wrapped Scallops **$495**
Chicken and Cheese Quesadilla Cone **$400** (G)(D)
Mini Beef Empanada **$480** (G)
Chicken Salad in Phyllo Cups **$325** (G)
Smoked Gouda Pimento Cheese in Phyllo Cups **$325 (G)**
Goat Cheese and Herbs in Phyllo Cups **$325** (G)
Arancini filled with Mozzarella and Provolone **$450** (G)

***Priced per 100 pieces**

+ Subject to change based on availability

HOT HORS D'OEUVRES:
Spinach & Artichoke Dip served with Pita Chips **$6** (D)
Meatballs - choice of: BBQ, Italian, Stroganoff, or Sweet Chili Sauce **$6**
Chicken Tenders served with Honey Mustard and BBQ Sauce **$8**
Chicken Wings – Crispy Hot Wings served with Blue Cheese Dressing **$10**
Firecracker Shrimp **$14**
Fried Cheese Ravioli - served with Marinara Sauce **$7**
Sausage Stuffed Mushrooms **$8**
Seafood Stuffed Mushrooms **$10**
Pesto Stuffed Mushrooms **$8**
Fried Vegetables served with Remoulade– **Choice of two**: Fried Pickle Chips, Fried Green Tomatoes, Breaded Cauliflower, Fried Mushrooms **$8**
Potstickers – **Choice of:** Chicken, Pork, or Vegetable **$7**

The following stations are designed as appetizer portions. To create a well-rounded guest experience, please choose at least two stations or supplement with additional menu selections
Minimum of 30 orders per selection

GRITS BAR – $15 per person
Grits
Cajun Shrimp
Andouille Sausage
Diced Tomatoes, Sauteed Mushrooms, Sauteed Onions, Scallions, and Smoked Gouda Cheese

SOUTHERN STATION – $15 per person
Pulled Pork Sliders
House Made Chips
Fried Green Tomatoes, with Remoulade Sauce

MASHED POTATO BAR – $14 per person
Mashed Potatoes
Mashed Sweet Potatoes
Whipped Butter, Sour Cream, Shredded Cheddar, Scallions, Bacon, Brown Sugar, Pecans

TACO BAR – $16 per person
Chicken Tinga
Seasoned Ground Beef
Flour Tortillas
Shredded Lettuce, Shredded Cheese, Sour Cream, Salsa, Guacamole
Tortilla Chips
Sopapillas with Honey

GERMAN STATION – $15 per person
Bratwurst served on a bed of Sauerkraut
Fried Potatoes with Onions
Pretzel Bites served with Beer Cheese

Chef Attendant Required, $150 each
Minimum of 30 orders per selection

ROAST SIRLOIN $17
Herb crusted top sirloin, slow roasted for tenderness and flavor. Carved fresh and served with house-made horseradish cream sauce and rolls

NEW YORK STRIP, Market Price
Slow roasted strip loin, carved to order, served with horseradish cream sauce and rolls

HERB ROASTED BEEF TENDERLOIN, Market Price
Beef Tenderloin, encrusted with a blend of rosemary, thyme, cracked pepper, and garlic. Seared, then slow-roasted and finished with a touch of sea salt. Served with horseradish cream sauce and rolls

SMOKED TURKEY BREAST $16
Turkey breast carved to order, served with cranberry relish and rolls

PIT HAM $14
Brown sugar spice rubbed, carved to order, served with sweet 'n' spicy mustard and rolls

PORK LOIN $14
Roasted with signature Biergarten seasoning, carved to order, served with peach relish and rolls

All Buffets served with Iced Tea, Iced Water, and Freshly Brewed Coffee

GOLDEN WOK
$34 One Entrée
$39 Two Entrées
Asian Salad with Sesame Ginger Vinaigrette (VV)
Spring Rolls
Choice of: Stir Fried Rice, or Jasmine Rice
Choice of: Soy Ginger Haricot Verts, Stir Fried Vegetables, or Miso Carrots
Cinnamon Fried Bao Buns

Entrées:
Mongolian Beef
Seared Chicken & Mushrooms
Asian Chicken served with Carrots, Shredded Cabbage, Leeks, and Ginger

LATIN AMERICAN
$34 One Entrée
$39 Two Entrées
Mexican Slaw
Tortilla Chips, Guacamole and Fire Roasted Salsa
Flour Tortillas, Pico de Gallo, Lettuce, Pickled Red Onions, Sour Cream, Cheese
Choice of: Yellow Rice or Cilantro Lime Rice
Cuban Black Beans
Choice of: Chipotle Roasted Corn Cobettes or Esquite style Corn
Choice of: Churros or Sopapillas

Entrées:
Grilled Skirt Steak with Peppers and Onions – served with Roasted Corn & Black Bean Salsa
Ropa Vieja – Shredded, Slow Cooked Beef served in a Spicy Tomato Sauce
Chicken Tinga – Slow Braised Chicken in a rich Tomato-Chipotle sauce with Caramelized Onion, Garlic, and Mexican Spices
Grilled Fajita Chicken with Peppers and Onions, served with Roasted Corn and Black Bean Salsa

SMOKEHOUSE
$34 One Entrée
$39 Two Entrées
Coleslaw
Dinner Rolls
Choice of: Texas Style Beans or Pinto Beans
Choice of: Grilled Corn Cobettes or Smokehouse Greens
Choice of: Peach Cobbler or Bread Pudding

Entrées:
Smoked Pulled Chicken
Smoked Pork Loin
Pulled Pork
Smoked Turkey

ALL AMERICAN COOKOUT
$22 One Entrée
$27 Two Entrees
Potato Chips
Country Style Baked Beans (V)
Lettuce, Tomato, Pickles, Onion, American Cheese Slices, Cheddar Cheese Slices, Ketchup, Mustard, and Mayo served on the side
Chocolate Chip Cookies

Entrees:
Hamburger
Grilled Chicken Breast

All Buffets served with Iced Tea, Iced Water, and Freshly Brewed Coffee

ITALIAN
$34 One Entrée
$39 Two Entrées
Penne Pasta
Alfredo Sauce
Marinara Sauce
Parmesan Cheese
Breadstick
Choice of: Garden Salad or Caesar Salad
Choice of: Broccoli Parmesan or
Tuscan Haricot Verts
Choice of: Tiramisu or Mini Cannoli's

Entrées:
Beef Meatballs in Marinara Sauce (G)(D)
Herb Roasted Chicken with Italian Seasoning
Grilled Italian Sausage with Peppers and Onions
House Made Shells Florentine (G) (D)

SOUTHERN FARE
$34 One Entrée
$39 Two Entrées
Garden Salad with Choice of Dressing
Corn Bread Muffins
Choice of: Macaroni & Cheese, Mashed Potatoes, or Hearty Pinto Beans
Choice of: Fried Okra, Collard Greens, Fried Green Tomatoes, or Roasted Corn Cobettes
Choice of: Banana Pudding or Fried Pies (Peach, Apple, or Chocolate)

Entrées:
Mama's Meatloaf, southern style classic recipe (G)
Mississippi Beef Pot Roast (D)
Crispy Fried chicken (D)(G)
Southern Fried Catfish (D)(G)

MEDITERANEAN
$35 One Entrée
$40 Two Entrées
Mini Naan Breads
Choice of: Israeli Couscous Salad (D)(G) or Chickpea Salad
Choice of: Mediterranean Roasted Potatoes or Lemon Basmati Rice
Choice of: Greek Vegetables or
Tuscan Haricot Verts
Baklava

Entrées:
Grecian Meatloaf, seasoned with Mediterranean Herbs and Olives (D)(G)
Roasted Bone-In Chicken Cacciatore, served with Hunter Sauce
Mediterranean Chicken served with Leeks, Tomatoes, Spinach, Olives, and Feta
Falafel (VV), served with Taziki (D)

Buffet includes Garden Salad, Dinner Rolls, Choice of up to three Entrees, one Starch, one Vegetable, Assorted Desserts, Iced Tea, Iced Water, and Freshly Brewed Coffee

ENTRÉES

Beef
Roast Sirloin of Beef, sliced with Burgundy Mushroom Sauce **$34** (G)(D)
Bistro Medallions with Roasted Garlic and Rosemary Demi-Glace **$38**
Homemade Meatloaf, with Chef's Signature blend of Herbs and Spices **$34** (G)
Prime Rib Carving Station served with au jus, horseradish cream sauce and rolls **$43**

Chicken
Grilled Chicken, House Spice Rub grilled over an open flame **$30**
Asian Chicken with Carrots, Shredded Cabbage, Leeks, and Ginger **$32**
Southwestern Chicken with Tomatoes, Peppers, Onions, and Jalapeño **$32**
Mediterranean Chicken with Leeks, Tomatoes, Spinach, Olives, and Feta **$32** (D)
Chicken Florentine with Spinach, Leeks, Red Pepper, Feta, and a Tarragon Cream Sauce **$32** (D)

Turkey
Roasted Turkey with Gravy **$34**
Creole Turkey served with Sweet "n" Spicy Mustard **$35**
Caribbean Turkey with Mango Chutney **$35**

Pork
Roasted Pork Loin, choice of: Mustard Cream Sauce or Apple Compote **$32**
Pork Tenderloin, Cinnamon Chipotle Rub with Blackberry Sauce **$34**

Fish
Roasted Parmesan Aioli Cod **$36** (D)

Other
Homemade Lasagna Bolognese **$30**
Homemade Vegetable Lasagna **$28**

***Vegetarian options available upon request for Buffet Dinners**

Buffet includes Garden Salad, Dinner Rolls, Choice of up to three Entrees, one Starch, one Vegetable, Assorted Desserts, Iced Tea, Iced Water, and Freshly Brewed Coffee

SIDE DISHES

Starches
Parmesan Cheese Grits
Macaroni & Cheese
Herbed Rice
Yellow Rice
Garlic Mashed Potatoes
Roasted Red Potatoes
Potato Au Gratin

Vegetables
Roasted Vegetable Medley
Roasted Broccoli Au Gratin
Honey Chipotle Roasted Carrots
Garlic and Herb Roasted Carrots
Haricot Verts with Peppers
Tuscan Haricot Verts
Green Bean Almondine
Parmesan Roasted Brussel Sprouts with Balsamic Glaze
Skillet Corn

Plated Dinners include Garden salad, Dinner Rolls, Choice of up to three Entrees, one Starch, one Vegetable, Assorted Desserts, Iced Tea, Iced Water, and Freshly Brewed Coffee

ENTRÉES

Prime Graded 8oz Filet of Ribeye, Market Price
Choice of Burre Rouge or Roasted Garlic Demi-glace

Grilled 8oz Filet of Beef Market Price
Choice of : Burre Rouge or Roasted Garlic Demi-glace

Grilled 6oz Chicken Breast $38
Choice of: Roasted Red Pepper Coulis or Lemon Bur Blanc

Pork Ribeye Chop $44
With Herbed Butter

Parmesan Crusted 6oz Mahi-Mahi $46

Plant Based Stuffed Peppers (V) $38
Oven roasted Bell Pepper filled with a savory blend of Seasoned Grains, Vegetables, and Plant-based Protein.

Plant Based Chicken Breast, Blackened $38

Plant Based Meatballs served with Spaghetti and Marinara Sauce $37 (G)

ENHANCEMENTS:
Add 3 Jumbo Shrimp **$8**

SIDE ITEMS

Starches
(Choose one)
Lemon Basmati Rice
Wild Rice
Roasted Fingerling Potatoes
Classic Risotto

Vegetables
(Choose one)
Shaved Brussels Sprouts with Parmesan
Broccolini and Carrots
Roasted Asparagus
Tri-Color Roasted Carrots

Desserts
(Choose up to two)
Chocolate Torte (Gluten Free)
Lemon Blueberry Cheesecake (D) (G)
Strawberry Swirl Cheesecake (D) (G)
Limoncello Mascarpone Cake(D) (G)
Chocolate Layer Cake (D) (G)

Bartender required for all alcohol service $150 each
$250, plus 22% service charge, minimum per bar for the first two hours, $50 per hour thereafter

BAR PACKAGES

*Additional selections available upon request

- **Cash bar prices include sales tax and service fees**
- Mixed Drinks = $13
- House Wine = $13
- Domestic Beer = $9
- Premium Beer = $10
- Soda/ Water = $3

BEVERAGE SELECTIONS* (hosted price)

House Brand Liquor $11 each
Dewar's Scotch
Tito's Handmade Vodka
Tanqueray Gin
Bacardi Rum
Crown Royal Canadian Whisky
Jack Daniels Tennessee Whiskey
Maker's Mark Bourbon Whisky
Jose Cuervo Tequila
Disaronno
Peachtree Schnapp Liqueur
Triple Sec
Passionfruit Liqueur

House Wine $11 each
Wine Brand based upon availability
Sauvignon Blanc
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet Sauvignon

Premium and Craft Beer $10 each
Corona
Yuengling Lager
Assorted Local Craft Brews

Domestic Beer $8 each
Miller Lite

Soft Drinks and Bottled Water $2.50

SATURN V HALL $4,000
A National Historic Landmark
Capacity 850 for dinner, 1400 for reception
Located in the Davidson Center for Space Exploration, experience the mesmerizing opportunity to host your event under an authentic Saturn V Apollo moon rocket. Surrounded by historic artifact and interactive exhibits from space exploration, your guests will enjoy the breathtaking ambiance as they dine beneath on of mankind's greatest scientific achievements.

NATIONAL GEOGRAPHIC THEATER $1000
Capacity 350
Located inside Saturn V Hall, keep your guests spellbound with our high-definition 52-foot screen in the National Geographic Theater. Watch feature films or any cable or private media presentation. This theater is perfect for formal seminars or business meetings.

EDUCATOR TRAINING FACILITY
Auditorium Capacity 128, $500
Classroom Capacity 50, $450
The Educator Training Facility (ETF) offers a classroom style room as well as a larger auditorium, separated by an airwall. The ETF is perfect for corporate meetings and conferences.

MAIN EXHIBIT ATRIUM $1,550
Capacity 80
Located in the heart of the U.S. Space and Rocket Center which lends itself to exciting receptions and dinners. The area offers a one-of-a-kind setting with historic space capsules. Hands on exhibit will entertain your guests as they land a spaceship on the moon, dock with a satellite or use a robotic arm. There is no place like it on earth!

INTUITIVE PLANETARIUM $2,500
Custom Designed Shows starting at $3,500
Capacity 245
Our newest experience the **INTUITIVE** Planetarium features state of the art digital planetarium technology unlike any other in the southeast. This immersive digital dome theater offers custom educational astronomy shows, live entertainment and exciting theater experiences.

SPACE CAMP OPERATIONS CENTER
Limited Availability
Auditorium Capacity 440, $2000
Multi-purpose Room A Capacity 168, $1000
Multi-purpose Room B Capacity 150, $1000
Located within the Space Camp complex on the U.S. Space and Rocket Center campus, the Space Camp Operations Center is an active mission operations facility that supports Space Camp programming. Designed to resemble a real-world command center, the auditorium features tiered seating and integrated technology in a dynamic, mission-driven environment. Its authentic purpose and central campus location make it a truly one-of-a-kind setting for meetings and presentations.

HYPERSHIP $200 per hour
Capacity 20
Length 5 minutes
Must be at least 36”
This HD motion-based simulator is a five-minute, multisensory experience that combines a movie like audio visual presentation using a high-definition projection screen and surround sound, with the motion of the ride compartment.

MOON SHOT $250 per hour
Capacity 12
Length 30 seconds
Must be at least 54”
Located in Rocket Park, experience the 4G force of blast-off and weightlessness of space as you are launched 180 feet in the air. Operable in temperatures 50 degrees and higher.

G-FORCE $250 per hour
Capacity 45
Length 5 minutes
Must be at least 54”
Located in Rocket Park, feel the same force of gravity the astronauts experience during a shuttle launch. Operable in 50 degrees and higher.

KIDS COSMOS $200 per hour
For guests 54” and under
Located in Rocket Park, young visitors to the U.S. Space and 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 interactive miniature space shuttles. Lunar Lander operable in temperatures 50 degrees or higher.

Pricing is per hour with a one hour minimum.
All outdoor simulators close at weather heat index of 105 degrees, and close for inclement weather (rain, thunder, lightening).

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