

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) 721-7173 or email [spevents@spacecamp.com](mailto:spevents@spacecamp.com) to get started. Early reservations are recommended as facilities are booked on a first-come, first-served basis.



### **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 non-refundable deposit is required upon acceptance of the agreement. The deposit is the price of the venue that you want to secure. 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 business 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 business days prior to the event, the client shall pay 50 percent of the estimated total cost of the event as the cancellation fee.

### **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 details.
- 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 full payment for the event is then required.
- Final guarantees are due five business 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.
- Final payment is due within five business days of final invoice.

### **Decorations**

Standard black spandex linen 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**

- All on-site events require a food purchase. Minimum price is \$12 per person. 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.
- 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.
- Minimum of 30 guests are required for catered meals.

### **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 - 1,000**  
**Full Service Capacity: 800**  
**Saturn V Hall: \$3,600**

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 ambiance as they dine beneath one of mankind's greatest scientific achievements.

Rental includes security staff, tables and chairs, free convenient parking and greeters/tour guides.



## NATIONAL GEOGRAPHIC THEATER

**Capacity: 350**  
**Price: \$1,000**

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



## MAIN EXHIBIT AREA

**Reception Capacity: Available Upon Request**

**Price: \$1,200**

### **Main Exhibit**

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 spaceship on the moon, dock with a satellite or use a robotic arm. There is no place like it on Earth!



## INTUITIVE® PLANETARIUM

**Price: Any show in our library - \$2,000 per showing**

**Custom shows - \$3,000 per showing**

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 educational astronomy shows, live entertainment and exciting theater experiences.



## EDUCATOR TRAINING FACILITY

**Main Classroom Capacity: 50 (classroom style)**

**Main Classroom Price: \$450 per day**

**Auditorium Capacity: 128**

**Auditorium Price: \$500 per day**

The ETF offers a classroom-style room as well as a larger, stadium-seating auditorium for presentations. Both are equipped with Laser DLP projectors and drop-down screens. For larger groups, the two rooms are separated by a movable wall which may be retracted to add 50 fixed-seats to the back of the auditorium. The ETF is perfect for corporate meetings, conferences, 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

### Saturn V Hall \$4,000

#### Bride's Cake Table \$50

Includes clothed table, glass plates and forks. USSRC is not responsible for placement, serving or packing of cake

#### Groom's Cake Table \$50

Includes clothed table, 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

## HYPERSHIP

**Capacity:** 20

**Length:** 5 minutes

This HD motion-based simulator is a five-minute, multi-sensory experience that combines a movie-like audiovisual presentation using a high-definition projection screen and surround sound, with the motion of the ride compartment.

Must be 36 inches or taller to participate.

**Price:** \$150 per hour (one-hour minimum)



## MOON 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)



## 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:** \$200 per hour (one-hour minimum)



## KIDS COSMOS

**Capacity:** 5

**Price:** \$150 (one-hour minimum)

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:** \$150 per hour (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: \$50 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 guests 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 barbecue spread in the Astrotek building or Shuttle Park
- Coffee, cordials, and dessert following an IMAX® or National Geographic movie event
- Heavy hors d'oeuvres and wine reception in Main Museum Exhibit Area
- 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

A blend of assorted pastries  
Mixed fruit juices  
Hot fresh brewed coffee  
**\$10.00**

### PATHFINDER

Seasonal fresh fruit  
Assortment of pastries, bagels and muffins  
Creamy butter and cream cheese with sweet smooth jam  
Mixed fruit juices  
Hot fresh brewed coffee  
**\$15.00**

### EXPLORER

Seasonal fresh fruit  
Fluffy scrambled eggs  
Crisp cottage fries with sautéed peppers and onions  
Crunchy bacon or savory sausage patties  
Freshly baked biscuits  
A blend of assorted pastries and muffins  
Creamy butter and sweet smooth jam  
Mixed fruit juices  
Hot fresh Brewed Coffee  
**\$21.00**

### DISCOVERY

Seasonal fresh fruit  
Fluffy cheese egg strata  
Toasty french toast sticks  
Crisp cottage fries with sautéed peppers and onions  
Buttery creamy grits  
Crunchy bacon or savory sausage patties  
Freshly baked biscuits  
Creamy butter and sweet smooth jam  
Mixed fruit juices  
Hot fresh brewed coffee  
**\$24.00**

## PICNICS & COOKOUTS – BUFFET STYLE

Prices are per person.

### MERCURY COOKOUT

Juicy, 100 percent beef quarter-pound grilled hamburger or grilled chicken  
Potato chips  
Country-style baked beans  
Jumbo chocolate chunk cookies  
Condiment tray includes: Lettuce leaf, sliced tomato, sliced onions, pickle rounds, American cheese slices, ketchup, mayonnaise, mustard  
Assorted sodas  
**\$19.00**

### SAVORY STEAK

8oz grilled English sirloin steak  
Fresh-roasted crisp vegetables  
Tender baby red-skinned potatoes  
Hot baked rolls  
Fresh tossed greens with choice of two dressings  
Peach cobbler a la mode  
Freshly-brewed iced tea or tangy lemonade  
**\$34.00**

### VENUS BARBECUE

Succulent barbecue pulled chicken, pulled pork, or smoked pork ribs  
Creamy coleslaw  
Country-style baked beans  
Vinaigrette-Marinated tomato and cucumber salad  
Double chocolate brownies  
Fresh baked rolls  
Freshly brewed iced tea or tangy lemonade

**Chicken or pork \$22.00**

**Combo chicken and pork \$28.00**

## ASTROTREK PICNICS – BUFFET STYLE

Daytime only - Minimum order for 50 people

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

### MERCURY PICNIC

Juicy, 100 percent beef quarter-pound grilled hamburger  
Potato chips  
Country-style baked beans  
Jumbo chocolate chunk cookies  
Condiment tray includes: Lettuce leaf, sliced tomato, sliced onions, pickle rounds, American cheese slices, ketchup, mayonnaise, mustard  
Assorted sodas  
**\$38.00 per adult/\$32.00 per child**

**Add chicken for \$8.00**

**Child prices are for ages 2-10.**

### VENUS PICNIC

Succulent barbecue pulled chicken or pulled pork  
Homemade tangy vinaigrette coleslaw  
Country-style baked beans  
Zesty vinaigrette pasta salad  
Double chocolate chip brownies  
Hot baked rolls  
Freshly brewed iced tea or tangy lemonade

**Chicken or pork \$40.00 per adult/\$34.00 per child**  
**Combo chicken and pork \$46.00 per adult/  
\$40 per child**

## INTERNATIONAL AFFAIR – BUFFET DINNERS\*

Prices are per person.

### ASIAN

Searched chicken & mushrooms  
Saucy Mongolian beef  
Stir-fried fresh garden vegetables, aromatic oils and Asian spices and herbs  
Seasoned stir-fried rice  
Eggrolls with spicy mustard and sweet & sour sauce  
Crispy Chinese chips  
Traditional fortune cookies  
**\$30.00**

### MEXICAN

Make your own sizzling hot chicken fajitas seasoned with red and green bell peppers with onions  
Classic hot flour tortillas  
Topped with pico de gallo, guacamole, picante sauce and sour cream  
Fresh 7-layer bean dip and colorful corn tortilla chips  
Crispy sopapillas with sweet honey  
**\$28.00**  
**Add beef for \$8.00**

### JAMAICAN

Fiery Caribbean jerk chicken with tangy apricot sauce  
Searched jerk shrimp and pea pods  
Smooth coconut-orange rice  
Garlicky island-style carrots and corn  
Jazzed-up Jamaican coleslaw  
Tropical banana, mango and coconut fruit salad  
**\$32.00**

### SOUTHWESTERN

Tender Texas-style beef brisket  
Chicken breast mesquite cooked slowly on an open grill served with buns  
Three-bean baked beans  
Homemade tangy vinaigrette coleslaw  
Sliced cheddar cheese, pepperoncini peppers, sliced onions and barbecue sauce for toppings  
Fresh-baked blackberry cobbler with ice cream  
**\$32.00**

### ITALIAN

Tossed salad with choice of dressing  
Penne pasta with creamy alfredo and marinara sauces  
Grilled Italian sausage with peppers and onions / beef meatballs / grilled chicken strips  
Accompanied by pepperoni, parmesan and mozzarella cheeses  
Garlicky, fresh-baked bread sticks  
Rich tiramisu cake  
**\$30.00**

### SOUTHERN FARE

Fresh tossed cole slaw  
Crispy fried chicken  
Classic southern fried catfish  
Hot & hearty pinto beans  
Sweet & sour collard greens  
Fresh baked corn bread muffins  
House made bread pudding with Jack Daniels whiskey sauce  
**\$32.00**



\* For events with more than 100 guests

## BUFFET DINNER MENUS

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

### GRILLED CHICKEN

Chef's house blend herbs and spices dry rubbed, then grilled over an open flame  
**\$26.00**

### ASIAN CHICKEN

Grilled chicken breast topped with tender carrots, shredded cabbage, leeks and ginger  
**\$28.00**

### SOUTHWESTERN CHICKEN

Grilled chicken breast, marinated and topped with tomatoes, peppers, onions and jalapenos  
**\$28.00**

### MEDITERRANEAN CHICKEN

Grilled chicken breast, marinated and topped with leeks, tomatoes, olives and feta cheese  
**\$28.00**

### CHICKEN FLORENTINE

Baked chicken breast, covered with spinach and cheese and a white wine cream sauce  
**\$28.00**

### ROAST SIRLOIN OF BEEF

Sliced roast sirloin with a mushroom burgundy sauce  
**\$28.00**

### PRIME RIB

Slow roasted prime rib carved to order, served with au jus and a creamy horseradish sauce  
**\$36.00**

### SIRLOIN STRIP STEAK

6oz choice cut strip sirloin grill to perfection over an open flame  
**\$34.00**

### ENGLISH STEAK

Marinated 8oz. steak, grilled to perfection over an open flame  
**\$35.00**

### TERES MAJOR

Steak medallions with roasted garlic and rosemary demi-glace  
**\$35.00**

### VEGETARIAN BAKED ZITI

Ziti pasta baked with squash, zucchini, eggplant, broccoli, and onions in a savory marinara sauce, topped with cheese served casserole style  
**\$24.00**

**Add chicken or meatballs for \$7.00**

### SALMON FILET

**\$34.00**

### GROUPEL FILET

**\$38.00**

### RED SNAPPER FILET

**\$38.00**

### COOKING OPTIONS FOR FISH

Grilled or baked with your choice of sauce

- Lemon bur blanc
- Teriyaki glaze
- Parmesan aioli
- Blackened

### COMBO DINNERS

#### ROAST SIRLOIN OF BEEF COMBO

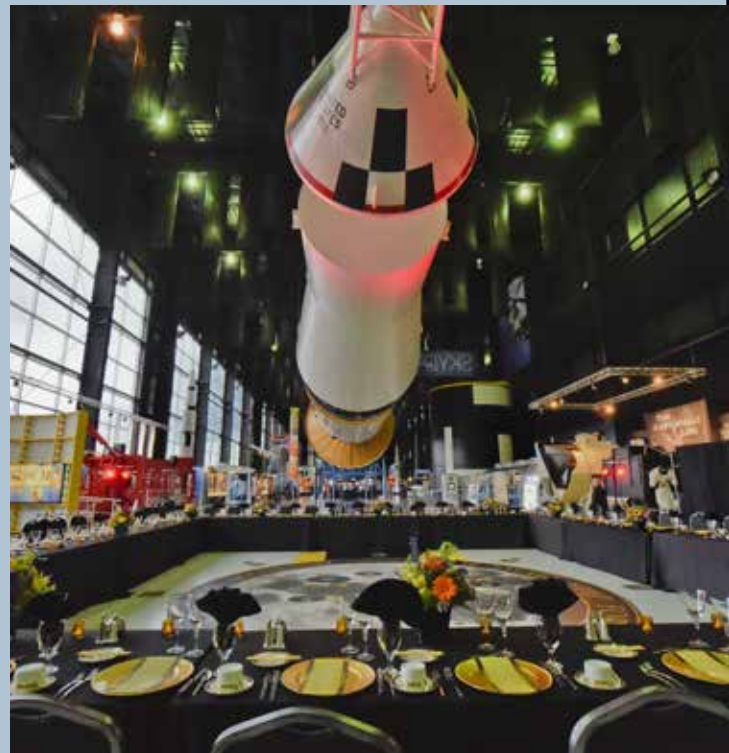
Served with any choice of chicken  
**\$35.00**

#### PRIME RIB COMBO

Served with any choice of chicken  
**\$43.00**

#### TERES MAJOR AND FISH COMBO

Terres Major medallions with burgundy mushroom sauce and mahi-mahi with a parmesan aioli sauce  
**\$44.00**



## FULL-SERVICE PLATED DINNERS

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

### GRILLED MARINATED CHICKEN BREAST

Baked chicken breast marinated in a blend of herbs and spices then baked, topped off with roasted red pepper coulis sauce  
**\$32.00**

### 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  
**Market Price**

### BEEF AND SCAMPI COMBINATION

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

### GRILLED GRECIAN GROUPE

Broiled grouper topped with fresh spinach, tomatoes, pepperoncini peppers, calamari olives and feta cheese  
**Market Price**

### FILET

A six-ounce tenderloin filet, charbroiled, draped in a Béarnaise sauce, Madeira or demi-glace  
**Market Price**

**Oscar style with lump crab - \$6.00 per person**

### TOP SIRLOIN COULOTTE STEAK

A six-ounce coulotte steak, grilled to perfection, topped with merlot butter  
**Market Price**

## SIDE DISHES

### BREADS

(Choice of one)  
Assorted hard rolls  
Bread sticks  
White and wheat yeast rolls

### SALADS

(Choice of one)  
Caesar Salad  
Mixed greens and grape tomatoes and cucumber rounds with choice of two dressings

### Upgraded Salads - \$5.00 per person

- Mixed greens with mandarin oranges, dried cranberries, and feta cheese served with a homemade citrus vinaigrette dressing
- Spinach and mixed greens with toasted pecans and strawberries served with a strawberry vinaigrette dressing
- Roma crunch wedge salad with diced red onion, diced tomato, feta cheese served with avocado hollandaise dressing
- Caprese - mixed greens with yellow and red grape tomatoes, baby mozzarella and diced red onion served with a balsamic vinaigrette dressing

### PASTA, RICE AND POTATO

(Choice of one)  
Lemon basmati rice  
pecan cranberry wild rice  
Herbed rice  
Roasted potatoes  
Homemade garlic mashed potatoes  
Baked scalloped potato casserole  
Southern-style grits  
Mashed cauliflower

### VEGETABLES

(Choice of one)  
French green beans with yellow and red peppers  
Broccoli au gratin  
Carrot souffle  
Roasted fresh vegetables  
Sweet-n-sour collard greens  
Corn souffle  
Creamed spinach  
Roasted brussel sprouts

*Upgraded side items are available for an additional charge.  
See Special Events Coordinator for details.*



## DESSERTS

Assorted desserts served with all buffet dinners

### Plated dessert options

New York Style Cheesecake  
Tira Misu Cake  
Red Velvet Cake  
Key Lime Pie

### Upgraded dessert available - \$5.00

- Crème brule cheesecake
- Blueberry White Chocolate Cheesecake
- S'mores Hot Chocolate Cake
- Chocolate Molten Bundt Cake
- Lemon Meyer Curd Cake



## A LA CARTE

17 percent service charge added to all food orders

### ASSORTED CHIPS

Sun Chips, Lay's Original, Lay's BBQ, Baked Lay's Original  
**\$2.00 per bag**

### POPCORN

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

### ASSORTED COOKIES

An assortment of gourmet cookies  
**\$25.00 per dozen**

### EUROPEAN PASTRIES

An assortment of fresh pastries  
**\$32.00 per dozen**

### BAGELS

Bagels with an assortment of cream cheese and preserves  
**\$30.00 per dozen**

### BAKED SCONES

An assortment of original, powdered sugar and cinnamon cake doughnuts.  
**\$30.00 per dozen**



**BISCUITS WITH BACON OR SAUSAGE** A fluffy biscuit with your choice of bacon or sausage.  
**\$35.00 per dozen**

### SANDWICH BUFFET

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, Cheddar & Swiss cheese slices, olives, mustard and mayo  
Double chocolate brownie  
Iced tea, water and coffee  
**\$22.00 per person**

### BOXED LUNCH

Ham or turkey deli sandwich  
Original Lay's Chips  
Pasta salad  
Gourmet cookie  
Assorted soda, bottled water  
**\$18.00 per person**

### EXTRA SIDE

Please see "Side Dishes" page for choices.  
**\$4.00 per person**

### ASSORTED JUICES

Apple juice and orange juice in 10oz bottles.  
**\$3.00 per consumption**

**PUNCH, ICED TEA, LEMONADE, COFFEE**  
**\$30.00 per gallon**



## HORS D'OEUVRES

Prices are per person.

### CRISP CRUDITIES

An array of fresh vegetables with special sauce  
**\$5.00**

### DIPPER'S DELIGHT (pick two)

Choice of breaded and fried zucchini, fried mushrooms, fried green tomatoes, fried green beans  
**\$7.00**

### SPINACH ARTICHOKE DIP

A mellow blend of artichokes, spinach and spices served with house-made pita chips for dipping  
**\$6.00**

### 3 CHEESES

Cheddar, Swiss and pepper jack cheeses, garnished with grapes, strawberries and assorted crackers  
**\$7.00**

### GOURMET CHEESES

Assorted selection of imported cheeses served with a medley of premium crackers  
**\$10.00**

### FRUIT TRAYS

An array of seasonal fresh fruit  
**\$6.00**

### SWEET TRAYS

An assortment of brownies and cookies  
**\$6.00**

### GOURMET SWEETS

An assortment of canapé-style desserts  
**\$10.00**

### CHICKEN TENDERS

Boneless chicken tenders fried golden brown and served with honey mustard and sweet and sour sauces  
**\$8.00**

### GRILLED CHICKEN STRIPS

Tender chicken breast grilled over an open flame, cut into strips and served with white BBQ sauce  
**\$8.00**

### HOT AND SPICY WINGS

Chicken wings served with chunky bleu cheese dressing and celery sticks  
**\$12.00**

### SMOKED TURKEY

Smoked turkey breast served with assorted cocktail breads, curried mayonnaise and spicy mustard  
**\$10.00**

### MEATBALLS

Seasoned meatballs presented in a choice of barbecue, Italian or Stroganoff sauce  
**\$6.00**

### FINGER SANDWICHES

Chicken salad or flavored cream cheese spread on specialty breads  
**\$8.00**

### SMOKED BEEF TENDERLOIN

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

### TOP 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**

### SHRIMP AND CRAB PARMESAN SEAFOOD DIP

Served with house-made pita chips  
**\$9.00**



## 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 \$50 per bar set-up fee and \$20 per hour, per bartender fee, will be added to the bar total.**

### CASH BAR

Guests pay individually for each drink.

**An additional \$50 per bar set-up fee and \$20 per hour, per bartender fee, will be added to the host's total bill.**

### LIQUOR

Scotch Dewars

Tito Vodka

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

**Mixed Drink - \$9.00 per drink**

### HOUSE WINES

From the California Vineyards

Chardonnay, White Zinfandel, Merlot,

Cabernet, Pinot Grigio, Pinot Noir,

Moscato

**Wine - \$9.00 per glass**

**Bottle - \$36.00 per bottle**

### BEER

Coors Light

Miller Lite

**\$6.00 per bottle**

### PREMIUM BEER

Corona

Heineken

Yuengling

**\$7.00 per bottle**

**Note: A variety of local craft brews are stocked year round \$7.00**

### SPECIAL REQUEST

Specialty beers, liquors, premium wines, champagnes and after-dinner cordials are available upon request and priced accordingly.

### BAR SNACKS

**\$3.00 per person**

### SOFT DRINKS

Assorted soft drinks

**\$2.00 each**

*Local beers may also be available.*

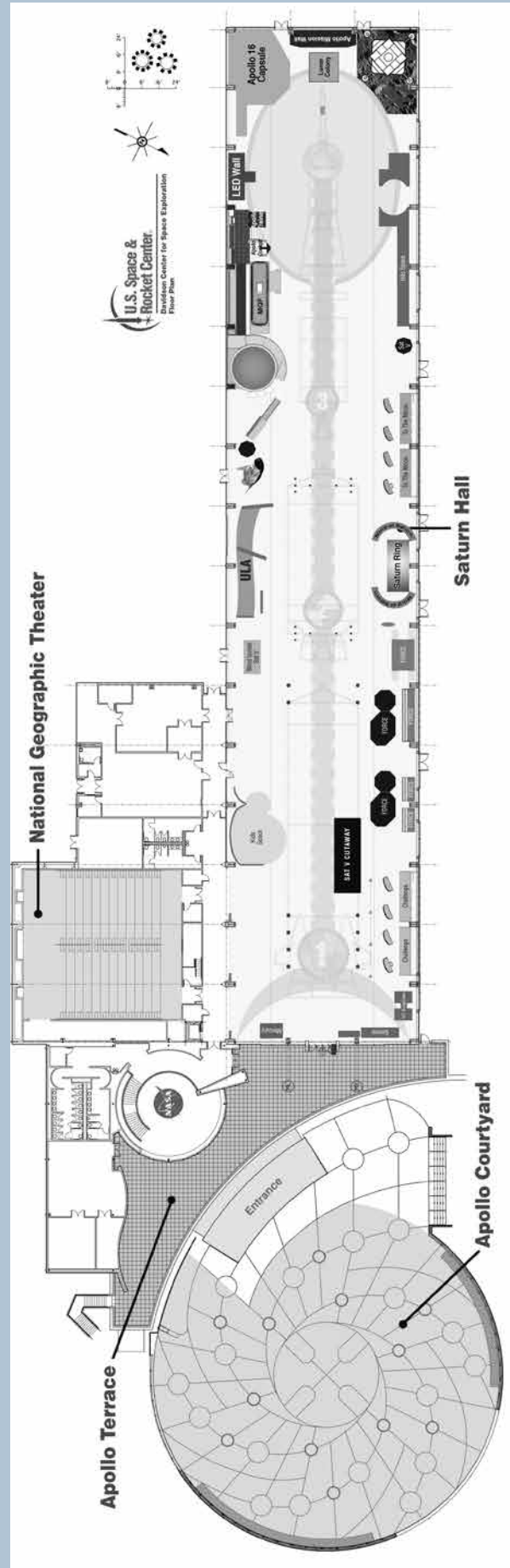


*Each bar provided is required to generate a minimum of \$150 for the first two hours and \$75 in revenue each additional hour. If sales do not reach the minimum amount, you will be billed the difference.*

# MUSEUM MAP



# SATURN V HALL



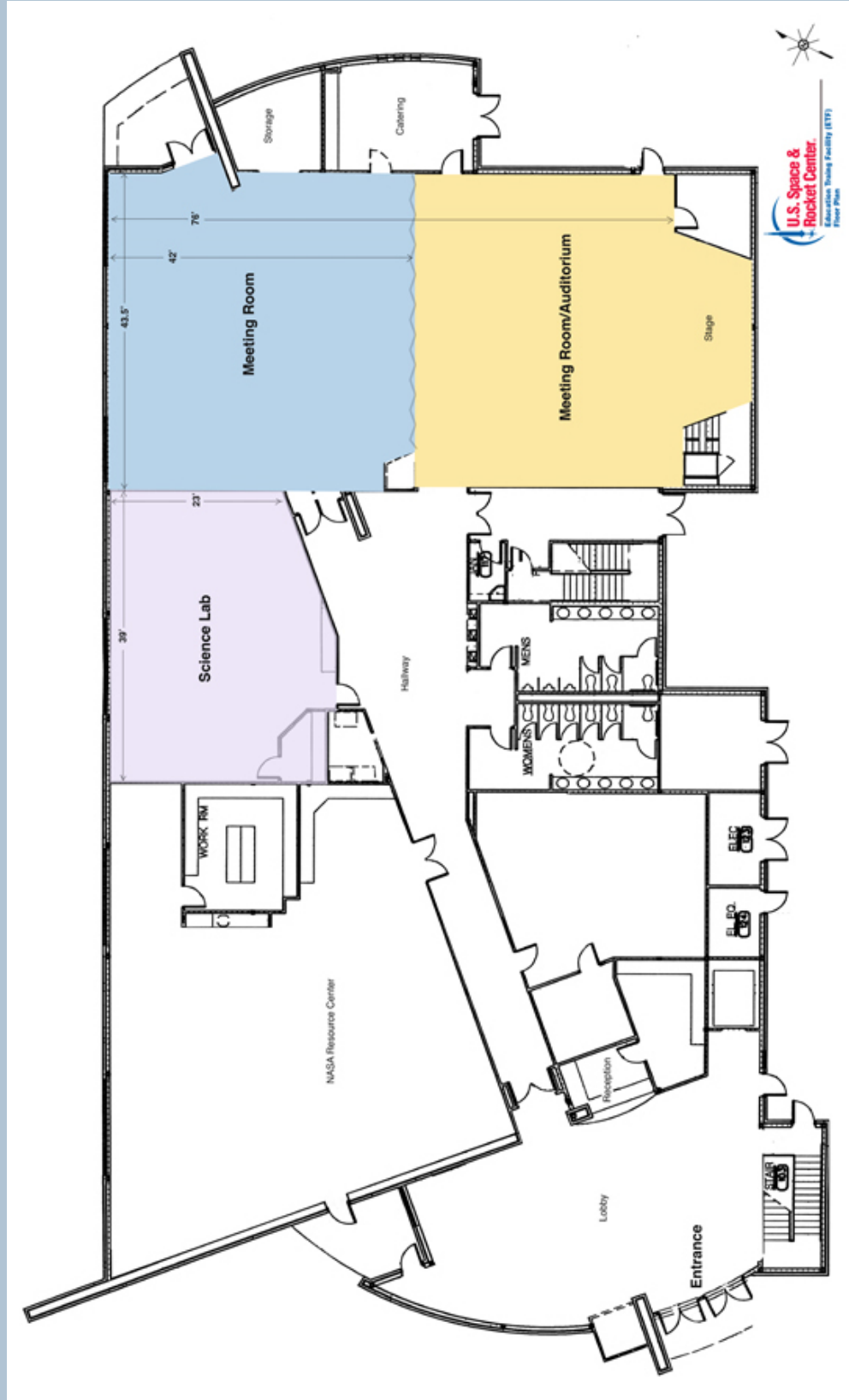
## EDUCATOR TRAINING FACILITY (ETF)

Main Classroom Capacity: 70 (classroom style)

Main Classroom Price: \$450 per day

Auditorium Capacity: 128

Auditorium Price: \$500 per day



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CONTACT US FOR YOUR SPECIAL  
EVENTS NEEDS AT (256)721-7173  
OR SPEVENTS@SPACECAMP.COM

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ROCKETCENTER.COM



Smithsonian  
*Affiliate*