

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 email spevents@spacecamp.com to get started. Early reservations are recommended as facilities are booked on a first-come, first-served basis.



BANQUET MENUS

BREAKFAST

There will be a \$300 small party fee for orders less than 30 people.
All breakfast menu selections are subject to a 22% service charge.

CONTINENTAL BREAKFAST - \$17.00

- Fresh Baked Pastries
- Assorted Scones
- Fresh Cut Fruit
- Assorted Fruit Juices
- Coffee

DISCOVERY - \$28.00

- Seasonal Fresh Cut Fruit
- Scrambled Eggs
- Cottage Fries with Peppers and Onions
- Smoked Bacon and Savory Sausage Patties
- Fresh Baked Biscuits
- Southern Style Grits
- Fresh Baked Pastries
- Belgian Waffles with Fruit topping
- Assorted Fruit Juices
- Coffee

EXPLORER - \$24.00

- Seasonal Fresh Cut Fruit
- Scrambled Eggs
- Cottage Fries with Peppers and Onions
- Smoked Bacon or Savory Sausage Patties (pick one)
- Fresh Baked Biscuits
- Fresh Baked Pastries
- Assorted Fruit Juices
- Coffee

ENHANCEMENTS*

- Chicken Slider Biscuit - \$4.50
- Bacon, Egg, and Cheese Biscuit - \$5
- Sausage, Egg, and Cheese Biscuit - \$4.25

** Prices listed are per person and are not sold separately from the Continental Breakfast menu.*

BOXED LUNCHES

There will be a \$300 small party fee for orders less than 30 people.
All boxed lunch selections are subject to a 22% service charge.

Sandwiches - \$19.00

- Turkey or Ham Hoagie with Swiss Cheese, Lettuce, Tomato, and Onion – served with Mayo and Mustard
- Homemade Pasta Salad
- Potato Chips
- Cookie
- Assorted Soda or Bottled Water

Garden Salad - \$17.00

- Arcadian Blend Greens with Cucumbers, Grape Tomatoes, Carrot, and Bell Peppers served with Dressing Pc's
- Potato Chips
- Cookie
- Assorted Soda or Bottled Water

PICNICS & COOKOUTS – BUFFET STYLE

There will be a \$300 small party fee for orders less than 30 people.
All Picnic/Cookout menu selections are subject to a 22% service charge.

Daytime events include museum admissions along with Astrotrek dining area for two hours (30 person minimum)

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

MERCURY PICNIC

- 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.

EARTH FARE PICNIC

- Assorted Deli Meats, and Cheese with Hoagie Rolls
- Relish Tray with Lettuce, Tomato, Pickle, and Onion
- Assorted Potato Chips
- Garden Salad with choice of Dressing
- Pasta Salad
- Fresh Baked Cookies
- Assorted Soda/ Bottled Water

\$40.00 per adult/\$34.00 per child

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

MARS PICNIC

- Chicken Nuggets with Dipping Sauces
- Corn Dogs
- Macaroni and Cheese
- Green Beans
- Fruit Cups
- Assorted Soda/ Bottled Water

\$38.00 per adult/\$32.00 per child



DESTINATION BUFFETS

There will be a \$300 small party fee for orders less than 30 people.
All menu selections are subject to a 22% service charge.

PACIFIC RIM – \$32 for one entrée, pick two entrees for \$37

- Mongolian Beef
- Seared Chicken & Mushrooms
- Seared Sesame Chicken
- Char Siu Pork
- Stir Fried Rice, White Rice, or Vegetable Lo Mein (pick one)
- Stir Fried Vegetables
- Spring Rolls
- Cinnamon Fried Bao Buns

LATIN AMERICAN – \$33 for one entrée, pick two entrees for \$38. Meats come with Pico De Gallo, Shredded Lettuce, Pickled Red Onions, and Sour Cream

- Grilled Skirt Steak with Peppers and Onions
- Ropa Viejas – Shredded, Slow Cooked Beef, in a spicy Tomato based Sauce.
- Chicken Tinga – slow roasted Braised Chicken
- Grilled Fajita Chicken garnished with Roasted Corn and Black Bean Salsa
- Yellow Rice or Cilantro Lime Rice – pick one
- Cuban Black Beans, Chipotle Roasted Corn Cobettes, Elote Corn, or Tostones with Mayo-chup – pick one.
- Mexican Slaw
- Flour Tortillas
- Churros

SMOKEHOUSE – \$32 for one entrée, pick two entrees for \$37

- Beef Brisket
- Smoked Chicken Leg Quarters
- Smoked Pork Loin
- Smoked Pulled Boston Butt
- Smoked Pulled Chicken
- Texas Style Beans or Ranch Pinto Beans – pick one
- Grilled Corn Cobettes or Smokehouse Greens – pick one
- Cole Slaw
- Peach Cobbler or Bread Pudding – pick one

CARIBBEAN – \$33 for one entrée, pick two entrees for \$38

- Jerk Chicken Breast with Apricot Sauce
- Jerk Mahi Mahi with Mango Salsa
- Jamaican Pepper Steak
- Roasted Yellow Curry Chicken (bone in)
- Rice & Peas or Coconut Rice – pick one
- Curry Cabbage, Roasted Sweet Potato, or Fried Plantains – pick one
- Caribbean Slaw
- Tropical Bread Pudding with Rum Sauce

ITALIAN – \$32 for one entrée, pick two entrees for \$37

- Grilled Italian Sausage with Peppers and Onions
- Herb Roasted Chicken with Italian Seasoning
- Beef Meatballs in Marinara Sauce
- Penne Pasta
- Creamy Alfredo and Marinara Sauce
- Garden Salad with dressings
- Grated Parmesan Cheese
- Breadsticks
- Tiramisu Cake or Mini Cannoli's – pick one

MEDITERRANEAN – \$33 for one entrée, pick two entrees for \$38

- Grecian Meatloaf – Seasoned with Mediterranean Herbs and Olives
- Chicken Cacciatore – Roasted Bone in Chicken with Hunter Sauce
- Lemon Chicken Breast – Grilled, then Roasted with Olives, Thyme, Lemon, and Capers with a White Wine Sauce.
- Roasted Grecian Style Mahi Mahi – Roasted with Grecian Vegetable topping
- Mediterranean Roasted Potato, or Lemon Basmati Rice – pick one
- Green Bean Almondine, Roasted Beets, or Roasted Greek Vegetables – pick one
- Israeli Cous Cous Salad
- Mini Naan Breads
- Baklava

SOUTHERN FARE – \$32 for one entrée, pick two entrees for \$37

- Crispy Fried Chicken
- Southern Fried Catfish
- Mamma's Meatloaf – southern style classic recipe
- Mississippi Pot Roast
- Macaroni & Cheese, Mashed Potatoes, or Hearty
- Pinto Beans – pick 1
- Fried Okra, Collard Greens, or Fried Green
- Tomatoes – pick 1
- Southern Style Bread Pudding or Banana Pudding – pick 1

BUFFET DINNER MENUS

Buffet dinners include your choice of starch and vegetable, served with a garden salad, dinner roll, assorted desserts, coffee, iced tea, and water. All buffet selections are subject to a 22% service charge. There will be a \$300 small party fee for orders less than 30 people. Service time is limited to two hours.

GRILLED CHICKEN – Chicken Breast with House Spice Rub, then grilled over an open flame - \$28 Topped – add \$2

- Asian – Carrots, Shredded Cabbage, Leeks, and Ginger
- Southwestern – Tomatoes, Peppers, Onions, and Jalapenos
- Mediterranean – Leeks, Tomatoes, Spinach, Olives, and Feta Cheese
- Florentine – Wilted Spinach, Mushrooms, White Wine Cream Sauce

BEEF

- Roast Sirloin of Beef – Sliced Roast Beef with Burgundy Mushroom Sauce - \$30
- Bistro Medallions – Sliced Teres Major with Roasted Garlic and Rosemary Demi-Glace - \$34
- Homemade Meatloaf – Chef's signature blend of Herbs and Spices - \$30

FISH

- Mahi Mahi - \$38
- Grouper - \$40
- Salmon - \$40
- Scarlett Snapper - \$46

Cooking options for fish

- Lemon Bur Blanc
- Teriyaki Glazed
- Parmesan Aioli
- Blackened

PORK

- Roasted Pork Loin with Apple Cider Sauce - \$28
- Pork Tenderloin – Cinnamon Roasted with Blackberry Sauce - \$30

OTHER

- Homemade Bolognese Lasagna - \$28
- Homemade Vegetable Lasagna - \$26



CARVING STATIONS

Carving stations require a chef's attendant and will be assessed a \$75 fee per station. Multiple stations may be required based on the number of guests.

- 1 station = up to 150 guests
- 2 stations = from 150 – 350 guests
- 3 stations = over 350 guests

PRIME RIB – Slow roasted Prime Rib, carved to order, served with au jus and a Creamy Horseradish Cream Sauce. – Market Price
NEW YORK STRIP – Slow roasted Strip Loin, carved to order, served with a Horseradish Cream Sauce and Spicy Mustard – Market Price
BONELESS BREAST OF TURKEY – Turkey Breast carved to order, served with a Cranberry Relish and Sweet and Spicy Mustard - \$32

SIDE DISHES

STARCHES

- Herbed Rice
- Citrus Rice
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Potato Au Gratin

UPGRADED STARCHES - ADD -

- Roasted Fingerling Potatoes
- Lemon Basmati Rice
- Pecan Cranberry Wild Rice
- Cauliflower Rice

VEGETABLES

- Hericot Verts with Peppers
- Roasted Vegetable Medley
- Roasted Balsamic Brussel Sprouts
- Sauteed Shaved Brussel Sprouts with Garlic and Onion
- Roasted Broccoli Au Gratin
- Roasted Beets

UPGRADED VEGETABLES - ADD -

- Pecan Green Beans
- Roasted Asparagus
- Roasted Baby Carrots with Tops
- Roasted Broccolini

UPGRADED SALAD OPTIONS – add \$5 per person.

FULL-SERVICE PLATED DINNERS

All plated and served meals are subject to a 22% service charge. There will be a \$300 small party fee for orders less than 30 people. All dinners include Mixed Greens Salad, Vegetable, Starch, Dinner Roll, Dessert, Iced Tea, and Coffee service.

GRILLED CHICKEN BREAST with Roasted Red Pepper Coulis or Bur Blanc Sauce, served with Broccolini and Carrots, and Lemon Basmati Rice. - \$40

GRILLED 6OZ FILET OF BEEF with Burre Rouge or Roasted Galic Demi-Glace, served with Roasted Brussel Sprouts, and Tri-color Roasted Potatoes or Classic Risotto. – Market Price

GRILLED HERBED BONE IN PORK CHOP served with Potatoes Au Gratin or Roasted Root Vegetables, and Shaved Brussel Sprouts. - \$44

PARMESAN CRUSTED MAHI-MAHI served over Capellini with Fresh Tomatoes and Basil and served with Roasted Asparagus. - \$46

ADD SHRIMP to any entrée. - \$8



DESSERTS

Dessert options for plated dinners (select up to 2):

STRAWBERRY CHEESECAKE

CHOCOLATE TORTE CAKE

RED VELVET CAKE

ITALIAN LEMON CREAM CAKE



HORS D'OEUVRES

Receptions: All reception selections are subject to a 22% service charge.

There will be a \$300 small party fee for orders less than 30 people.

COLD HORS D'OEUVRES:

CRISP CRUDITES – an array of fresh vegetables with dipping sauce - \$4

GRILLED, MARINATED VEGETABLES – Sweet Potato, Squash, Zucchini, Red Onion, Button Mushrooms, and Roasted Red Peppers - \$6

3 CHEESE TRAY – Cubed cheese display served with Crackers and fruit garnish. - \$7

ARTISAN CHEESE TRAY – an array of Gourmet Cheeses served with Crackers and fruit garnish. - \$10

FRUIT TRAY – Seasonal sliced fresh fruit - \$6

SMOKED TURKEY – Smoked Turkey Breast served with Assorted Breads and Sweet and Spicy Mustard - \$10

SMOKED BEEF TENDERLOIN – Smoked Tenderloin of Beef, sliced and served with Assorted Breads and a Horseradish Cream – Market Price

BOILED SHRIMP DISPLAY – Cajun style Shrimp served with Cocktail Sauce. – Market Price

A LA CARTE HORS D'OEUVRES – priced per 100 pieces:

SPANAKOPITA - \$350

ASIAGO ASPARAGUS IN PHYLLO - \$380

BACON WRAPPED SHRIMP - \$450

BACON WRAPPED SCALLOP - \$495

CHICKEN AND CHEESE CORNUCOPIA - \$400

MINI BEEF WELLINGTONS - \$550

MINI BEEF EMPANADA - \$465

CHICKEN SALAD IN PHYLLO CUPS - \$325

SMOKED GOUDA PIMENTO CHEESE IN PHYLLO CUPS - \$325

HOT HORS D'OEUVRES:

SPINACH ARTICHOKE DIP – served with house made Pita Chips - \$6

MEATBALLS – Served with your choice of BBQ, Italian, Stroganoff, or Sweet Chili style sauces. - \$6

CHICKEN TENDERS – signature marinated and breaded, served with Honey Mustard, BBQ, or Sweet Chili Sauce. - \$8

CHICKEN WINGS – Crispy Hot Wings served with Blue Cheese Dipping sauce and Celery Garnish. - \$10

FIRECRACKER SHRIMP – Dusted Shrimp with seasoned Flour in a spicy Firecracker Dipping sauce. - \$14

FRIED CHEESE RAVIOLI – Served with a Marinara Dipping Sauce - \$7

PANKO BREADED ARTICHOKE HEARTS - \$8

STUFFED MUSHROOMS

- Sausage - \$8
- Seafood - \$10

FRIED VEGETABLES - pick two: - \$8

- Dusted Green Beans
- Breaded Zucchini
- Fried Green Tomatoes
- Breaded Cauliflower
- Fried Mushrooms

POTSTICKERS - \$7

- Chicken
- Pork
- Vegetable



CARVING STATIONS

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- 1 station = up to 150 guests
- 2 stations = from 150 – 350 guests
- 3 stations = over 350 guests

NEW YORK STRIP – Whole New York Strip Herb Roasted, carved to order, and served with Assorted Breads and a Horseradish Cream Sauce. – Market Price

ROAST BEEF – Herb Crusted, carved to order, and served with Assorted Breads and a Horseradish Cream Sauce. – \$9.50 per person

TURKEY BREAST – Roasted and carved to order and served with Assorted Breads and a Sweet and Spicy Mustard and a Cranberry Relish. - \$10 per person

PIT HAM – Roasted with Brown Sugar, carved to order, and served with Assorted Breads and a Sweet and Spicy Mustard. - \$10 per person

PORK LOIN – Roasted with signature Biergarten seasoning, carved to order, and served with a Peach Relish - \$10 per person

BAR PACKAGES

All hosted bars incur a 22% service charge, credit card must be on file and will be charged the following business day. Bartenders provided at the rate of \$150 each.

RECOMMENDED

- Under 80 – 100 guests – 1 bartender
- 100 – 200 guests – 2 bartenders
- 200 – 300 guests – 3 bartenders
- 300 – 400 guests – 4 bartenders
- 400 – 500 guests – 5 bartenders
- Over 500 guests – 6 bartenders

HOSTED BAR

Guests are served beverages, complements of the host, and charged per consumption. Payment must be secured with a credit card the night of the event. We accept all major credit cards.

HOUSE LIQUOR BRANDS - \$10 per drink

- Dewars Scotch
- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Courvoisier Cognac
- Crown Royal Canadian Whiskey
- Jack Daniels Tennessee Whiskey
- Maker's Mark Bourbon
- Jose Cuervo Tequila
- Amaretto
- Peach Tree Schnapps
- Triple Sec
- Kinkey Liquor

HOUSE WINES - \$10 per glass -

- Brands very based on supply
- Cabernet
 - Pinot Noir
 - Syriah and Petit Syriah Blend
 - Chardonnay
 - Pinot Grigio
 - Moscato

DOMESTIC BEER - \$7 each

- Coors Light
- Miller Lite
- Yuengling

PREMIUM BEER - \$8 each

- Corona
- Fat Tire
- Local Craft Brew's from Yellowhammer Brewing and Straight to Ale

COKE PRODUCTS AND BOTTLED WATER - \$2 each

CHAMPAGNE – available with advanced notice for \$40 per bottle

DRINK TICKETS – \$9 each

CASH BAR

Guests are charged for all beverages at the time of the order. Price includes service charge. We accept all major credit cards.

HOUSE LIQUOR - \$12 per drink

HOUSE WINE - \$12 per glass

DOMESTIC BEER - \$9 each

PREMIUM BEER - \$10 each

HOSTED BAR PACKAGES

Bartender fee = \$150 per bartender

Domestic and Import Beer, Local Craft Beer, Wine, Soda, and Bottled Water - \$18 per hour per person.

Mixed Cocktails, Domestic and Import Beer, Local Craft Beer, Wine, Soda, and Bottled Water - \$22 per hour per person.

SPECIAL REQUESTS

Specialty kegs, bottled beer, premium wine, and liquor may be available with advanced notice and are priced accordingly. Please note that special requested alcohol cannot be taken after the event if it was not all consumed during the evening. ABC Liquor laws state that all alcohol served on our grounds must not leave the premises.



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.

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

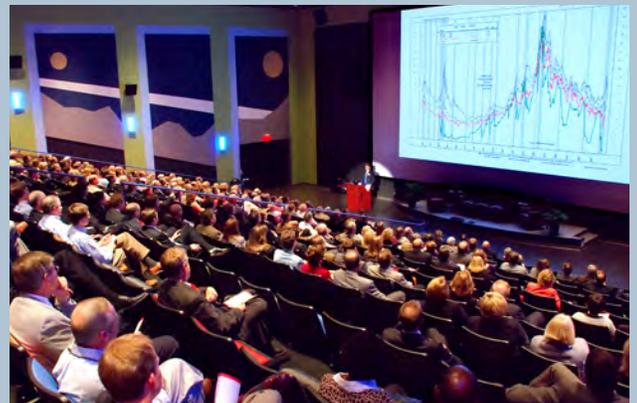
In the USSRC Saturn V Hall of the Davidson Center for Space Exploration, experience the mesmerizing opportunity to dine under an authentic Saturn V Apollo moon rocket – a National Historic Landmark! Surrounded by historic artifacts and interactive exhibits from space exploration, your guests enjoy the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



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: \$1,550

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 available - pricing based on individual needs

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

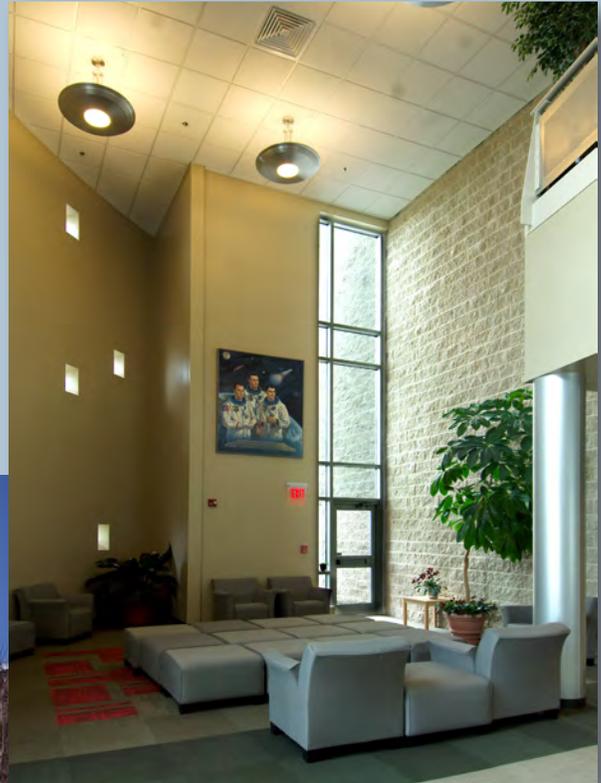
Main Classroom Capacity: 50 (classroom style)

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.



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)

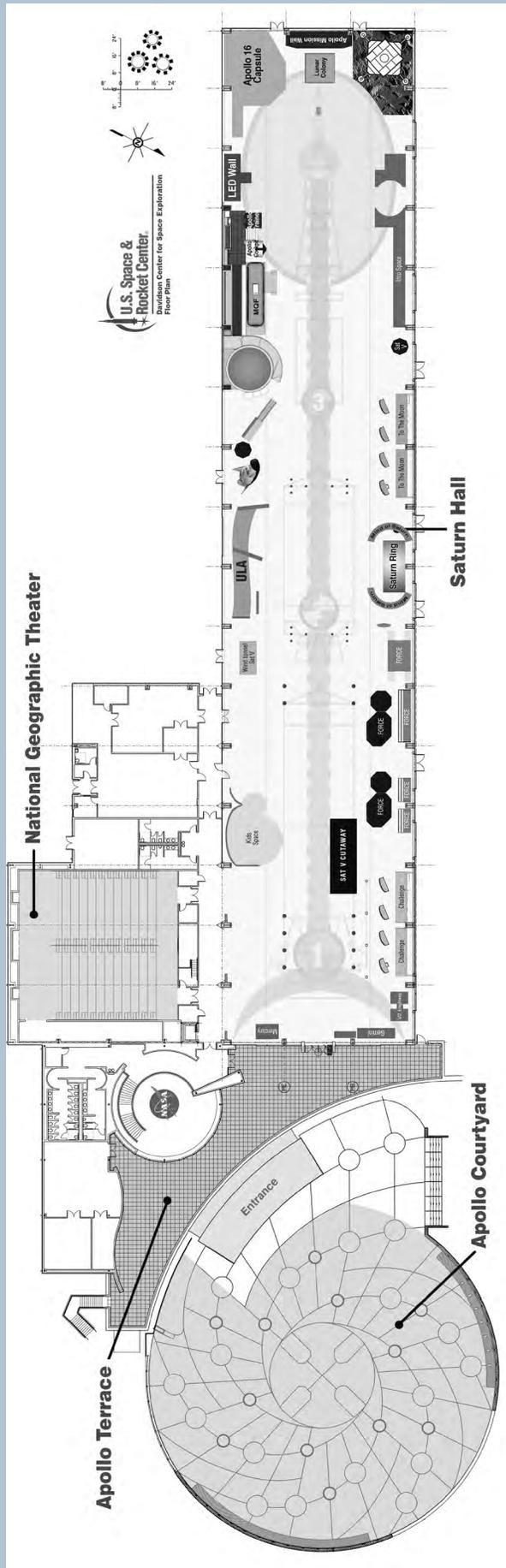
Young visitors to the U.S. Space & Rocket Center will find something new and just their size! The Kids Cosmos Energy Depletion Zone, outdoors in Rocket Park, is a covered open-air pavilion featuring a safe, rubberized play surface for children eight years old and under. Inside the pavilion is the Lunar 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)



SATURN V HALL



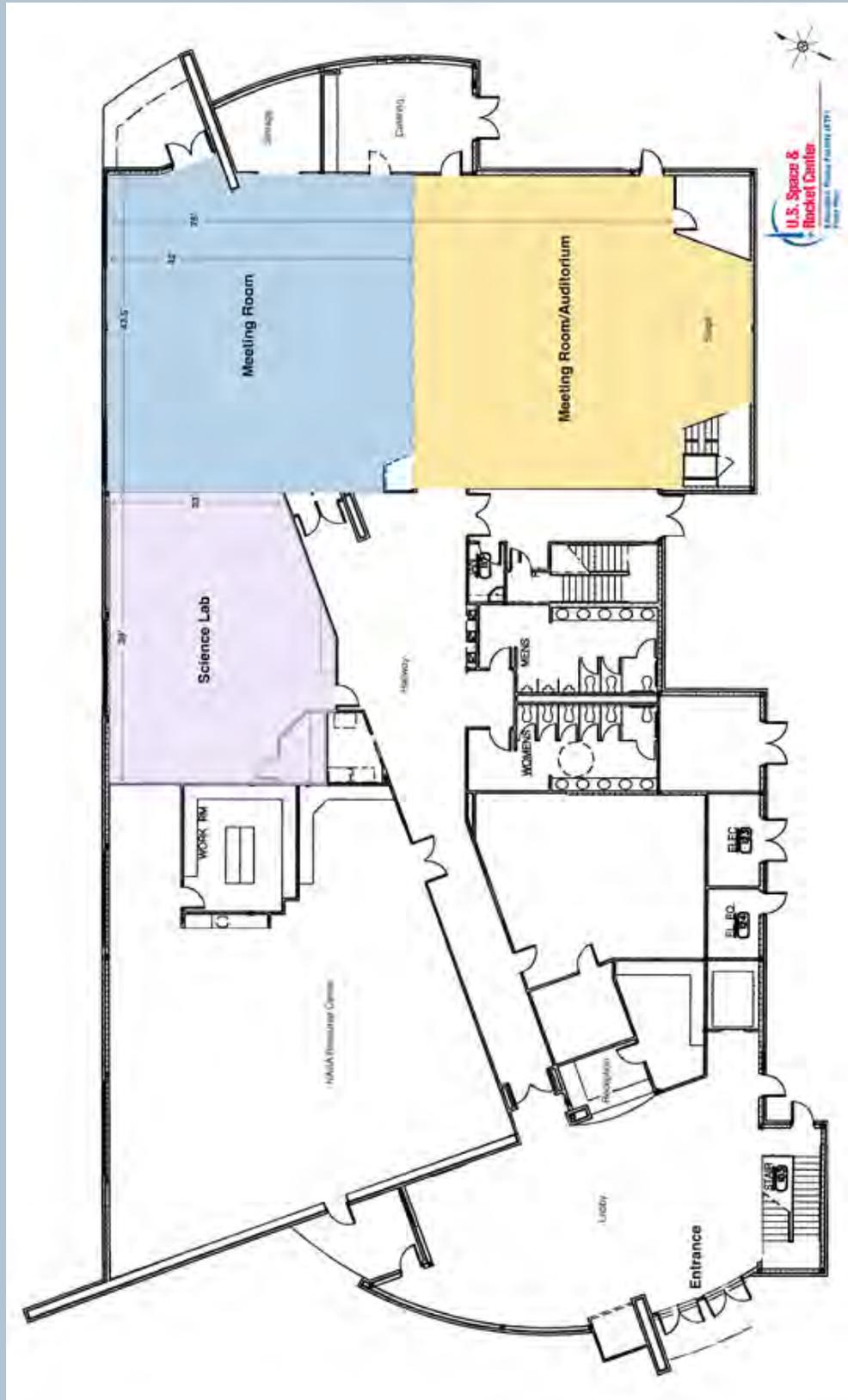
EDUCATOR TRAINING FACILITY (ETF)

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