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 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 $15 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.
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 - 1,000
- 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 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, 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 TERRACE

Capacity: 100
Price: $1,200 (does not include rentals for tables, chairs and all set ups)

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.

APOLLO COURTYARD

Capacity: 200
Price: $1,200 (does not include rentals for tables, chairs and all set ups)

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.
**MAIN EXHIBIT AREA**

**Reception Capacity:** 250  
**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!

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**SHUTTLE PARK**

**Reception Capacity:** 1,000  
**Price:** $1,200 (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.

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**SPACEDOME IMAX® THEATER**

**IMAX Theater Capacity:** 250  
**Price:** $1,000

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.
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 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.
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 $3,600**

**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**
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. There are different rides available, including “Red Baron” and “Black Hole.”

Must be 36 inches or taller to participate.
Price: $150 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.

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)
**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)

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**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
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
- **$8.95**

#### 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
- **$11.95**

### 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
- **$14.95**

### 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
- **$16.95**
PICNICS & COOKOUTS – BUFFET STYLE

Prices are per person.

MERCURY COOKOUT
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
$12.95

Add Chicken for $4.00
Substitute chicken for hamburger $1.00

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 $16.95
Pork ribs $18.95
Combo chicken and pork $19.95

SAVORY STEAK
10oz grilled savory ribeye steak
Fresh-roasted crisp vegetables
Tender baby red-skinned potatoes
Hot baked rolls
Fresh tossed greens with choice of two dressings
Moist delicate strawberry cake
Freshly-brewed iced tea or tangy lemonade
$22.95

ASTROTREK PICNICS – BUFFET STYLE

Daytime only
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
$24.95 per adult/$20.95 per child

Add chicken for $4.00
Substitute chicken for hamburger $1.00

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 $29.95/$23.95 per child
Combo chicken and pork $30.95
INTERNATIONAL AFFAIR – BUFFET DINNERS*

Prices are per person.

ASIAN
Seared 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
$23.95

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
$20.95
Add beef for $4.00

JAMAICAN
Fiery Caribbean jerk chicken with tangy apricot sauce
Seared 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
$20.95

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, pepperoni, sliced onions and barbecue sauce for toppings
Fresh-baked blackberry cobbler with ice cream
$24.95

ITALIAN
Freshly prepared cheese tortellini bar with creamy alfredo and marinara sauces
Grilled Italian sausage with peppers and onions
Accompanied by pepperoni, parmesan and mozzarella cheeses
Garlicky, fresh-baked bread sticks
Rich tiramisu cake
$18.95

* 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.

**ASIAN CHICKEN**
Grilled chicken breast topped with tender carrots, shredded cabbage, leeks and ginger
$18.95

**SOUTHWESTERN CHICKEN**
Grilled chicken breast, marinated and topped with tomatoes, peppers, onions and jalapenos
$18.95

**MEDITERRANEAN CHICKEN**
Grilled chicken breast, marinated and topped with leeks, tomatoes, olives and feta cheese
$18.95

**CHICKEN FLORENTINE**
Baked chicken breast, covered with spinach and cheese and a white wine cream sauce
$20.95

**ROAST SIRLOIN OF BEEF**
Sliced roast sirloin with a mushroom burgundy sauce
$20.95

**PRIME RIB**
Slow roasted prime rib carved to order, served with au jus and a creamy horseradish sauce
$24.95

**RIBEYE**
Tender 8oz. center-cut ribeye steak, grilled to perfection over an open flame
$24.95

**ENGLISH STEAK**
Marinated 8oz. steak, grilled to perfection over an open flame
$28.95

**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
$16.95

**VEGETARIAN LASAGNA**
Freshly baked lasagna with tender cooked garden vegetables
$16.95

**VEGETARIAN BAKED ZITI**
Ziti pasta baked with squash, zucchini, eggplant, broccoli, and onions in a savory marinara sauce, topped with cheese served casserole style
$16.95

**BAKED COD**
Baked cod filet, topped with parmesan aioli sauce
$21.95

**BAKED STUFFED FLOUNDER**
Flounder filet, stuffed with seafood stuffing, topped with a lemon butter sauce
$22.95

**COMBO DINNERS**

**ROAST SIRLOIN OF BEEF COMBO**
Served with any choice of chicken
$26.95

**PRIME RIB COMBO**
Served with any choice of chicken
$30.95

**TENDERLOIN AND FISH COMBO**
Tenderloin medallions with burgundy mushroom sauce and mahi-mahi with a parmesan aioli sauce
Market Price
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
Baked french-cut chicken breast marinated in a blend of herbs and spices then baked, topped off with roasted red pepper coulis sauce
$26.95

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
$40.95

BEEF AND SCAMPI COMBINATION
A six-ounce tenderloin filet, pre-seasoned and served with herbed butter and four jumbo shrimp scampi over wild rice
$44.95

GRILLED GRECIAN GROUPER
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

SIDE DISHES

BREADS
(Choice of one)
Pretzel 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
Spinach salad with raspberry vinaigrette
Spring salad with balsamic vinaigrette dressing

PASTA, RICE AND POTATO
(Choice of one)
Pecan rice
Rice with mushroom scallions
Roasted potatoes
Buttered fettuccini pasta
Homemade garlic mashed potatoes
Baked scalloped potato casserole
Southern-style grits
Sweet potato casserole
Baked potato-for parties of 50 or fewer

VEGETABLES
(Choice of one)
English peas with mushrooms
French green beans with yellow and red peppers
Broccoli with a butter cheese sauce
Maple dill carrots
Roasted fresh vegetables
Sweet-n-sour collard greens
Squash casserole
Fried green tomatoes
Parmesan baked tomato parties of 50 or fewer

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

**Choice of One**

- NY-style creamy cheesecake
- Chocolate lovin’ spooncake
- Harvest caramel apple cake
- Crème Brûlée cheesecake
- Italian lemon crème cake
- Carrot cream-filled cake
- Tiramisu cake
- Key lime cream pie
- Southern pecan pie
- Creamy fudge-filled cake
- Red velvet cake
- Strawberry layered cream 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  
$22 per dozen

#### EUROPEAN PASTRIES
An assortment of fresh pastries  
$25.00 per dozen

#### BAGELS
Bagels with an assortment of cream cheese and preserves  
$25.00 per dozen

#### CAKE DOUGHNUTS
An assortment of original, powdered sugar and cinnamon cake doughnuts.  
$18.00 per dozen

#### BISCUITS WITH BACON OR SAUSAGE
A fluffy biscuit with your choice of bacon or sausage.  
$24.00 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, American & Swiss cheese slices, olives, mustard and mayo
Double chocolate brownie
Iced tea, water and coffee  
$12.95 per person

#### BOXED LUNCH
Ham or turkey deli sandwich
Original Lay's Chips
Pasta salad
Gourmet cookie
Assorted soda, bottled water  
$10.00 per person

#### EXTRA SIDE
Please see “Side Dishes” page for choices.  
$2.25 per person

#### ASSORTED JUICES
Apple juice and orange juice in 10oz bottles.  
$2.75 per consumption

#### PUNCH
$18.00 per gallon
SMOKED TURKEY
Smoked turkey breast served with assorted cocktail breads, curried mayonnaise and spicy mustard
$6.95

MEATBALLS
Seasoned meatballs presented in a choice of barbecue, Italian or Stroganoff sauce
$4.95

FINGER SANDWICHES
Chicken salad or flavored cream cheese spread on specialty breads
$4.95

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

CRISP CRUDITIES
An array of fresh vegetables with special sauce
$3.95

DIPPER’S DELIGHT
Choice of breaded and fried zucchini and mushrooms or broccoli bites with sauce for dipping
$4.50

MUSHROOM AHAY
Fresh mushrooms with seafood stuffing and a light Béarnaise sauce
Recommended for parties of 50 or fewer
$4.95

SPINACH ARTICHOKE DIP
A mellow blend of artichokes, spinach and spices served with garlic tortilla chips for dipping
$4.25

3 CHEESES
Cheddar, Swiss and pepper jack cheeses, garnished with grapes, strawberries and assorted crackers
$4.95

GOURMET CHEESES
Assorted selection of imported cheeses served with a medley of premium crackers
$6.25

SPRIE OF BRIE
Baked, pastry-wrapped cheese complemented with Granny Smith apples
$6.50

FRUIT TRAYS
An array of seasonal fresh fruit
$4.25

SWEET TRAYS
An assortment of brownies and cookies
$4.25

GOURMET SWEETS
An assortment of canapé-style desserts
$6.95

CHICKEN TENDERS
Boneless chicken tenders fried golden brown and served with honey mustard and sweet and sour sauces
$5.95

GRILLED CHICKEN STRIPS
Tender chicken breast grilled over an open flame, cut into strips and served with white BBQ sauce
$5.95

HOT AND SPICY WINGS
Chicken wings served with chunky bleu cheese dressing and celery sticks
$5.95
SPECIAL REQUEST
Specialty beers, liquors, premium wines, champagnes and after-dinner cordials are available upon request and priced accordingly.

BAR SNACKS
$2.00 per person

SOFT DRINKS
Assorted soft drinks
$1.50 each

Local beers may also be available.

BAR SNACKS
$2.00 per person

SOFT DRINKS
Assorted soft drinks
$1.50 each

Local beers may also be available.

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 - $6.50 per drink

HOUSE WINES
From the California Vineyards
Chardonnay, White Zinfandel, Merlot, Cabernet, Pinot Grigio, Pinot Noir, Moscato
Wine - $6.25 per glass
Bottle - $25 per bottle

BEER
Coors Light
Miller Lite
$4.50 per bottle

PREMIUM BEER
Corona
Heineken
Yuengling
$5.50 per bottle

Note: Craft beers are available by Season
$5.50
EDUCATOR TRAINING FACILITY (ETF)

Main Classroom Capacity: 70 (classroom style)
Main Classroom Price: $450 per day
Auditorium Capacity: 128
Auditorium Price: $500 per day
Contact us for your special events needs at (256)721-7183 or spevents@spacecamp.com

WWW.ROCKETCENTER.COM

Smithsonian Affiliate