



Space Center  
Catering

Special Occasions



Private Receptions



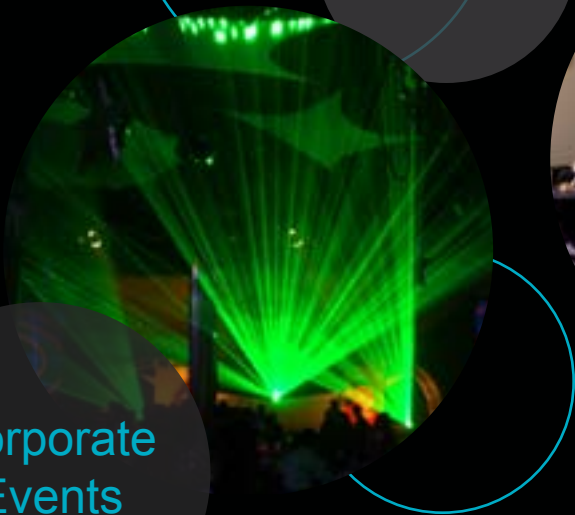
Meetings and Seminars



Company Dinners



Corporate Events



Thank you for your interest in Space Center Houston to host your next event. We understand the importance of quality and presentation and strive to provide you nothing short of OUTSTANDING. We manage everything from the food and drink to your customized agenda for the day or evening.

Please inquire with your Event Specialist about incorporating a special group activity or show for your group. Let us create an out of this world experience for you and your guests...

the  
sky  
is  
the  
limit!

# Breakfast

## CONTINENTAL BREAKFAST

Fresh baked pastries to include:  
croissants, coffee cake,  
assorted Danish and muffins  
Fresh fruit  
Individual orange and apple juice  
Freshly brewed coffee, hot tea, and water

## DELUXE CONTINENTAL

Includes our Continental items plus:  
Bagels with cream cheese  
Individual yogurt  
Individual Kashi cereal bars  
Individual orange and apple juice  
Freshly brewed coffee, hot tea, and water

## HOT BREAKFAST BUFFET

Includes our Continental items plus:  
Fluffy scrambled eggs  
Chicken apple sausage or bacon  
Red potatoes O'Brien  
Individual orange or apple juice  
Freshly brewed coffee, hot tea, or water



## COFFEE

Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

*Add flavored coffee for additional \$.50 a person: Vanilla, Hazelnut, Chocolate Raspberry*

“ The presentation, quality and extra attention given to the catering contributed to the success of the event and I received many positive comments from the participants. I greatly appreciate the assistance and the courtesy of your staff.”  
-Brenda Biasutti  
ISS Downlink Program

## COFFEE AND WATER

Bottled water  
Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

## COFFEE, WATER, AND SOFT DRINKS

Bottled water  
Assorted canned Pepsi soft drinks  
Gourmet coffee (regular and decaf)  
Assorted hot teas  
Served with sugar and cream

*Add individual milk, apple, cranberry and orange juice*

# Beverage Stations

# Snack & Break Packages

Assorted Kashi bars

Spinach artichoke dip with pita chips

Chips, salsa, guacamole, and queso

Assorted candy bars

Fresh popcorn

Fresh baked cookies and brownies

Whole fruit

Vegetable Crudités with southwest ranch dip  
and onion dip

Fresh sliced fruit



# Theme Lunch Buffets

## TEX-MEX

Southwest citrus salad  
Santa Fe chicken breast  
Charro beans and rice  
Spanish corn  
Tres Leches

## LITTLE ITALY

Garden salad  
Vegetable lasagna  
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Vegetable antipasto  
Garlic cheese bread  
Amaretto cheesecake

## CAJUN HOME

Salad Acadiana  
Blackened catfish, chicken etouffee  
or Creole chicken  
Dirty rice  
Creole green beans  
Fresh corn muffins  
Bread pudding with Jack Daniels sauce

## TEXAS HOME

House made brisket  
BBQ chicken or smoked sausage  
Southwest slaw  
Potato salad  
Baked beans  
Texas toast  
Seasonal cobbler

## THE DELI BOARD (pre-made or build your own)

Roasted turkey, ham, and roast beef  
Cheddar, swiss, and pepper jack cheeses  
Sliced tomatoes, crisp lettuce, pickles  
Mustard and mayo  
Fresh assorted breads  
Crispy chippers and baked cookies

## SEASONAL GOURMET SANDWICHES

Ask for selections  
Crispy chippers and assorted brownies



All deli menus include tomato basil soup, garden salad, coffee, tea and water.

Zero G vouchers also available for group luncheons. Ask your events specialist for more details.

All menus include coffee, tea, and water. Add assorted soft drinks for \$2 per person.

## Deli Lunch Buffets

# Beverages

## BAR REGULATIONS AND GUIDELINES

Space Center Catering must provide all alcoholic beverages. There are no exceptions to this condition. Persons under 21 years of age will not be served an alcohol beverage. If consumption appears excessive, the client will be given a courtesy notice. Failure to control the situation will result in immediate cessation of bar service, but all bar guarantees and labor charges will be invoiced. Space Center Catering reserves the right to refuse bar service to anyone. Client will be responsible for \$175 set up fee ] ^| cash bar.

## HOSTED AND CASH BAR PRICING PER DRINK

- Liquor
- Imported Beer
- Domestic Beer
- House Wine
- Soft Drinks
- Bottled Water
- Bottled Juice
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## ADULT COFFEE STATION

- Kahlua, Bailey's, Frangelico, and Tuaca
- Gourmet coffee (regular and decaf)
- Assorted hot teas
- Served with a variety of garnishes and accompaniments



## ULTIMATE BAR PACKAGE

Absolute, Tanqueray, Bacardi, Crown Royal, Rá ÁOæ Élose Cuervo, Dewars, Triple Sec, SweetÉ Sour/ Bloody Mary Mix, Bud Light, Shiner Bock, Heineken, Corona, Canyon Road: Úq [ dO! á q Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon

## WINE AND BEER PACKAGE

Bud Light, Shiner Bock, Heineken, Corona, Canyon Road: Chardonnay, White Zinfandel, Pinot Grigio, Merlot, and Cabernet Sauvignon



# Passed Appetizers

## HOT SELECTIONS

Mini crab cakes  
Bacon wrapped shrimp with scampi butter  
Chipotle steak churrasco skewers with Southwest ranch  
Crab and asiago stuffed mushroom caps  
Spinach and feta stuffed Spinakopita  
Bacon wrapped chicken with jalapeno and pepperjack  
Chili lime chicken kabob  
Spicy mini chicken egg roll with sweet and sour sauce  
Veggie spring rolls with sweet and sour sauce  
Mini beef empanadas  
Brie, pear and almond purses  
Coconut chicken skewers with pineapple curry

## COLD SELECTIONS

Roasted tomato bruschetta  
Antipasto skewers  
Gazpacho shooters  
Lox lollipop  
Cherry tomato caprese  
Chicken and pecan bouchée  
Shrimp campanchana on fried plantains  
Prosciutto wrapped melon balls  
Seared sesame tuna on wonton with wasabi aioli

*(Select 4 items from above)*

*Selections may also be  
stationed displays*



## ANTIPASTO

Prosciutto, assorted olives, marinated artichokes, mozzarella roasted peppers, and sundried tomatoes

## MEDITERRANEAN

Trio of hummus: plain, roasted garlic, and spicy,  
Served with an assortment of flat breads  
Cucumbers and tomatoes wedges

## FIESTA

Trio of salsa: roasted, red, and green  
Hot queso and fresh guacamole  
Cheese quesadillas and tortilla chips

## VEGETABLE CRUDITES

With spinach artichoke, ranch dip,  
crackers and bread

## IMPORTED AND DOMESTIC CHEESE

Served with an assortment of crackers

## FRESH SEASONAL FRUIT

Sliced and displayed to order

## SHRIMP COCKTAIL



“ It was wonderful to have such a customer focused service... the event manager listened carefully to our requirements and worked professionally and enthusiastically to ensure we were 100% happy with the outcome.  
-Dynamic Conferences and Events Ltd.”

# Appetizer Display

# Around the World Stations

## ITALIAN

*Served with garlic cheese breadsticks, antipasto and garden salad*

Meatball marinara with penne pasta  
Cheese tortellini with chicken and alfredo  
Shrimp scampi  
Pesto primavera  
Rigatoni neapolitana

## ASIAN

*Served with fried rice, mini egg rolls and Asian wonton salad.*

Sesame chicken  
Szechuan beef  
Sautéed shrimp with ginger soy and snow peas  
General Tsao chicken  
Teriyaki chicken

## CAJUN

*Served with red beans and rice, Cajun slaw and fresh corn muffins*

Crawfish or chicken etouffée  
Shrimp or chicken creole  
Eggplant pirogue with a seafood cream sauce and parmesan  
Blackened catfish topped with crawfish etouffee  
Seafood or chicken sausage jambalaya

## TEXAS

*Served with mustard potato salad, baked beans and Texas toast*

Crispy gulf shrimp with jicama salsa  
BBQ brisket  
Mini chicken fried steak and mashed potatoes  
Pulled pork sliders  
King ranch chicken



## SOUTHERN COMFORT

*Served with braised greens, blackeyed peas and fresh biscuits with honey*

Buttermilk fried chicken  
Southern fried green tomato BLT  
Roasted pork loin with creamed corn  
Shrimp and grits  
Cornmeal crusted catfish

## SOUTH OF THE BORDER

*Served with Spanish rice, black or refried beans and citrus lime salad*

Chicken mole enchiladas  
Ceviche  
Carne asada  
Pork carnitas  
Mini chile relleno (cheese, chicken, pork or shrimp)



## CUISINE OF INDIA

*Served with saag paneer, chana masala, saffron biryani and flatbread*

Lamb vindaloo  
Chicken tikka  
Tandoori catfish  
Chicken curry  
Gobi aloo (vegetarian item)



## GOOD 'OL AMERICAN FARE

*Served with sweet potato fries and mac and cheese*

Choice of sirloin, turkey, chicken or buffalo sliders with an assortment of relishes, chutney and condiments  
Mini meat loaf served on top of mashed potatoes with gravy  
Chicken wing trio: Cajun, garlic and parmesan, and BBQ  
Maryland crab cakes

TWO 0P VÜ00\$ELECTIONS FROM EACH STATION

# Around the World Stations



# Carving Stations

**PRIME RIB WITH CHOICE OF HORSERADISH CRUSTED OR GARLIC ROSEMARY**

**CAJUN ROASTED PORK LOIN WITH CREOLE MUSTARD CREAM**

**HONEY-THYME GLAZED TURKEY WITH GRAVY**

*All selections served with basil aloli, whole grain mustard and house baked rolls*



“As you know, event planning can be challenging and every component has to work for the overall event to be successful. I was very pleased with every aspect of the night; the beautiful table sets, the friendliness of the bartenders; the food and wine; the servers, the audiovisual staff and event management.”  
-Florida Medical Association

## Entrees

**GRILLED FILET MIGNON AND CHICKEN**  
Fork mashed potatoes, harvest beans and roasted wild mushrooms

**FILET MIGNON**  
Gulf shrimp, wild rice and asparagus

**GRILLED NY STRIP**  
Creamy polenta and wilted rapini

**PECAN CRUSTED HALIBUT**  
Sweet potato puree and lemon basil vinaigrette

**GRILLED SALMON**  
Yukon gold potatoes and shaved brussel sprouts

**STRIPED BASS**  
Parsnip puree and Spanish chorizo

## Salads

**WATERCRESS AND SHAVED FENNEL SALAD**  
Lemon vinaigrette

**SPINACH SALAD**  
Red onions, mushrooms, smoked bacon and sherry vinaigrette

**SEASONAL GARDEN SALAD**  
Choice of honey mustard, ranch, or house vinaigrette

*All plated dinners include salad and our signature Cosmic Pie dessert*



## Plated Dinner Options

# Desserts

MOLTEN CHOCOLATE CAKE

LEMON CHANTILLY CAKE

APPLE TARTLET

ASSORTMENT OF PETIT FOURS

SIGNATURE COSMIC PIE



Food is  
our common ground,  
a **universal** experience.

-James Beard

“Everything was wonderful. The event manager and staff were among the best I've worked with.... We appreciate your contribution to the success of our event.”

-Bimbo Bakeries

# Catered Event Policies and Information

Space Center Catering is the exclusive caterer to Space Center Houston. All catered events are scheduled through the Special Events Department. The following information has been designed to ensure the success of every private event hosted by Space Center Catering.

Below you will find information, which will assist you, as you begin to plan for your upcoming special event at Space Center Houston.

## Menu Planning

In addition to our Sample Menu Packet, we will work with you to create a custom menu tailored to your group's specific needs. One menu is required for all guests. Dietary substitutes may be made in advance. For all in-house catering requests, we ask that you provide 48 hours advance notice. As always, we will work with you to find solutions to last minute needs.

Catering orders with less than 48 hours notice will be based on product and staff availability, and will include a \$25.00 service charge in addition to menu prices.

## Charges and Payments

A deposit must be received at least 10 days prior to your event and full payment is preferred on the day of your event. Payment in full is required in advance for events less than \$2,500. Space Center Catering accepts all major credit cards or company checks for all payments. Please check with your caterer for billing information.

All food and beverage items are subject to a 20% staffing charge\* and 8.25% local sales tax.

## Guarantees

A minimum guarantee number of guests is required 72 hours prior to any event, and is not subject to reduction. You will be billed for the guaranteed number of attendees or the actual number served, whichever is greater. We are prepared to serve 5% above the guarantee.

## Facility

Space Center Houston is open to the general public 364 days a year, only closing on December 25th. The operating schedule varies with the time of year. Events may begin as early as one hour after the Center closes. Check with the Special Events Department for the operating schedule and hours of operation.

\* The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed our actual labor cost. Additional line item labor charges may still apply

# Contact

For inquires or to book an event please contact:

## Cheri Armstrong

Special Events and Catering Director  
carmstrong@spacecenter.org  
281-244-2143

## Amy Clark

Special Events and Catering Manager  
aclark@spacecenter.org  
281-283-7705

[www.spacecenter.org](http://www.spacecenter.org)

# Venue Information



## Space Center Houston Plaza

**Square Foot:** 120,000 Sq ft

**Accommodations:** 100 – 5,000 Guests

**A/V Ready:** Upon Request

### Special Features:

Featuring six major attraction areas, as well as our “traveling” exhibits located on our Plaza Floor.

The Feel of Space, Space Center Theater & Astronaut Gallery, Pepsi Kids Space Place, Blast Off Theater & Mission Status Center and Destiny Theater & Starship Gallery

\*Available after-hours only



## Astronaut Gallery

**Square Foot:** 9,881 Sq ft

**Accommodations:** 200 – 600 Guests

**A/V Ready:** Upon Request

### Special Features:

The Astronaut Gallery features flight suits dating back to the first American trip into space. This space can be utilized for galas, fundraisers, performances and corporate functions.

\*Available after-hours only



## The Zero-G Diner

**Square Foot:** 12,348 Sq ft

**Accommodations:** 500 Guests

**A/V Ready:** Upon Request

### Special Features:

The Zero-G Diner provides a multifunctional, colorful space which can accommodate wedding receptions to birthday celebrations.



## The Silver Moon

**Square Foot:** 2,687 Sq ft

**Accommodations:** 120 Guests

**A/V Ready:** Yes

### Special Features:

A versatile space for seminars, meetings and receptions. Includes a built in buffet bar, soda fountain and private restrooms. This room is also easily accessible to the main plaza.



## Starship Gallery and Sky Lab

**Square Foot:** 9,961 Sq ft

**Accommodations:** 40 – 120 Guests

**A/V Ready:** Upon Request

### Special Features:

Starship Gallery is home to our space-flown artifacts, Apollo 17, Skylab trainer, and our Moon Rock Vault. A perfect setting for a reception and/or group dinner that is sure to keep your guests talking.

\*Available after-hours only



## The Boardroom

**Square Foot:** 1,400 Sq ft

**Accommodations:** 38 Guests

**A/V Ready:** Yes

### Special Features:

This space seats guests “boardroom” style around a large mahogany square table with comfortable fatigue-free chairs and built in audiovisual equipment.



## Destiny Theater and Mission Status Center

**Accommodations:** 250 Guests

**A/V Ready:** Yes

### Special Features:

Our theaters may be rented for a private showing of our NASA themed movie or for your company presentation or guest speaker.

\*Available before or after normal operating hours



## The Club

**Square Foot:** 2,518 Sq ft

**Accommodations:** 50-100 Guests

**A/V Ready:** Yes

### Special Features:

The Saturn Club offers quiet comfort in a relaxed setting while offering a spectacular view of the Space Center Houston Plaza. Perfect for meetings, social gatherings, luncheons, or VIP receptions.

