



JACKY'S GALAXIE RESTAURANT

1488 Mineral Spring Avenue, North Providence, RI 02904

Tel: (401) 353-0088 Fax: (401) 353-0080

Thank you for considering Jacky's for your special event and inquiring about our banquet menus.

Jacky's Galaxie Restaurant and Sushi Bar is conveniently located on Route 15 Mineral Spring Ave, in North Providence, Rhode Island. The restaurant has banquet facilities to accommodate parties from 35 to 150 guests. We are unique in blending two culinary traditions "East meets West" resulting in innovative cuisine and a memorable experience for your guests.

Our wide range of culinary specialties is prepared by classically trained Western and Asian chefs. Our banquet menus offer you the opportunity to choose from selections that can make your event an exciting dining experience. We also offer personalized menu consulting featuring both traditional and innovative cuisine. Our staff is committed to a high standard of excellence in every aspect of planning and delivering a truly special event.

We have several private dining rooms that provide the perfect setting for your wedding, shower, anniversary, birthday, theme party, cocktail reception, reunion, fundraiser, seminar, corporate meeting, or bereavement gathering.

We look forward to assisting you in planning your next successful business, professional, or social event at Jacky's in North Providence, Rhode Island.

www.jackysgalaxie.com

Jacky's Galaxie Restaurant

GENERAL INFORMATION – POLICIES – TERMS AND CONDITIONS

PRICING

Menu prices in effect at time of menu selection will be honored for all the parties. All prices are subject to a 20% House Fee (The house fee is utilized by the restaurant to cover operating expenses related to your function, and does not represent a tip or service charge for employees) and 8% RI State Sales & Meals tax. Entrée selections are limited to **two (2) choices** unless approved by management. An additional charge of \$2.00 per person will be added if more than two entrées are selected, three entrees will be the limited.

MENU

Menu selections must be made three (3) weeks prior to the function. A two (2) days notice is needed for bereavement luncheons. Due to licensing and insurance requirements, all food and beverage items must be supplied by Jacky's with the exceptions of specialty cakes. In addition, **no remaining food or beverage shall be removed from the premises.** At the conclusion of the function, such food and beverage becomes the property of restaurant. **All food allergies of anyone attending your function must be brought to our attention at the time of final food selections.** Of course, we will make every effort to accommodate guests with special diets including vegetarians and those with food allergies.

BEVERAGE

Rhode Island law prohibits liquor being brought onto or taken from the premises for consumption or distribution. Therefore, all alcoholic beverages must be purchased from Jacky's Galaxie and served by our staff and no alcoholic beverages may be removed from the premises. **All functions over 50 guests are required to have a bartender. A \$100.00 bartender attending charge will be incurred. If the function generates a minimum of \$300.00 in bar business, the fee will be waived.** Non-alcoholic functions may be subject to an additional room charge on Saturdays.

FUNCTION ROOMS

Function rooms are assigned according to the minimum guaranteed number of guests given in relation to the size of the room and time of other functions being held that day. Management reserves the right to reassign the function room if the minimum guaranteed number of guests is not met. **A minimum in FOOD SALES must be met to reserve any room on weekdays or weekends; otherwise a room rental charge will be added.** Minimums are based on which room is reserved. If Minimums are not met a charge equal to the difference will be added. There is also a minimum of 35 guests required or a \$2.00 per person charge will be added. Decorations, the assembly of center pieces, floral, wedding or special occasion cake displays, and any other items not part of our standard setup are not the responsibility of the banquet management or staff. The affixing of anything to the walls, floor, or ceilings with nails, staples, tape or any other substance is prohibited. Law prohibits free- standing candles such as candelabra and candle- sticks. Any candle must be contained. Votive or floating candles are allowed. **The throwing of rice or confetti is strictly prohibited.**

HOURS

Functions during the day and evening are limited to **five (5) hours** unless agreed upon by management. Functions during the day must vacate no later than 4:30 pm. All music must stop by 4:00 P.M. for daytime functions. **Each additional half hour will incur an additional charge of \$150.00 and must be approved by management.**

Initial: _____

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GUARANTEES

All clients must provide a final count 7 days prior to the date of the function. (No reduction of the final count is allowed within 72 hours of the date of the function and the client will be responsible to pay the guarantee if fewer guests attend.) Should the amount of guests attending be 5% greater than the guarantee final count, we may or may not be able to supply the required menu item and a reasonable substitution may be necessary, an additional set up fee of \$10.00 per table will also be applied.

FUNCTION SET-UP

Floor plans are available for each room, our function coordinator will be happy to provide you with a diagram of table layouts for your function. Each table will serve eight people, except special requests which can be set for 10 people. We will base on your guaranteed final count to match number of tables;

CANCELLATIONS POLICY

A client's request to cancel a contracted function must be made in writing to the management of Jacky's. In first 14 days of contract signed, the deposit less a \$50 administration fee will be returned to the clients. After 14 days of contract signed, the deposit is forfeited. If the function is cancelled within 14 days of the event date, the client will be responsible for paying 50% of the estimated costs based on the client's minimum guarantee.

DEPOSITS AND PAYMENTS

All functions require a \$500.00 deposit in cash, certified check, Visa, or Master Card. Wedding receptions require an additional \$500.00 deposit ninety (90) days prior to the event. Balances must be paid using a guaranteed customer count three (3) days prior to the event. Any and all additional charges must be made immediately after the function. Should we overestimate the cost of the function, (sometimes possible with pre-arranged beverage consumption); you will be reimbursed at the conclusion of the function. We do not accept personal checks or company checks without express consent of management.

LIABILITY

Jacky's and its representatives reserve the right to exercise reasonable control over any and all functions. Jacky's reserves the right to cancel, at its discretion, a function at any time, including during the event, that does not act in accordance with its policies and regulations, and Rhode Island law, and/or if activities are not suitable to Jacky's. Liability for damage to the property, or any equipment, furniture, or fixtures caused by client(s) or its guests and will be charged accordingly. Jacky's does not assume responsibility for any personal property or equipment brought onto these premises due to theft, loss, or damage of any kind unless resulting from the gross negligence, or willful or intentional misconduct of Jacky's, its employees, or agents. Jacky's is not responsible for any wedding gifts, cash, or envelopes left in our possession. All personal property and packages must be removed from the premises at the conclusion of the function. Jacky's is not responsible for any items left on the premises after the function is complete. We reserve the right to cancel or change policies at any time without notice.

Initial: _____



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Tel: (401) 353-0088 Fax: (401) 353-0080

CONTRACT

Date of Function _____

Arrival Time _____

Number of Guests _____

Room of Required _____

Type of Function _____

Entertainment _____ Special Requests _____

Color of Napkin _____

(Napkin color choices: White, Gold, Pink, Burgundy, Teal, Forest Green, Seafoam Green, Light Blue, Cadet Blue, Navy Blue, Purple, Lilac, Peach, Red, Brown, Ivory, Beige, Maize, Gray and Black)

Bartender required on parties with more than 50 guests Yes No

\$100 Bartender Attendant Fee will be waived if bar sales are over \$300 Yes No

Cake cutting and plating Fee \$1 per person applied Yes No

Menu needs to be finalized **Three weeks** before the event _____

Final menu counts must be submitted **Seven days** before the event _____

All payments must be received Three days before the event by bank check, cash or credit card.

No Personal checks Accepted for Final Payment

I/ We, the undersigned, have read and understood all policies, terms and conditions of this contract and agree to said terms and conditions.

Signed _____

Date _____

Please Print Name _____

Telephone # _____

Address _____

City _____

State _____ Zip _____

Email _____

RECEIPT

Received total amounts \$ _____ (Check # _____ / Credit Card\$ _____ / Cash\$ _____)

as a deposit for the party above by Jacky's Galaxie Restaurant and Banquets.

Jacky's Galaxie Restaurant

Hors d'Oeuvre Menu

Minimum Order for 35 Persons, Priced are based on Per Person unless noted

COLD HORS D'OEUVRE DISPLAYS

International and Domestic Cheese with Fruits	\$4.5
Assorted Garden Vegetables with Dip	\$3
Seasonal Fresh Fruit and Melon	\$3.5
Antipasto Display (Fresh Mozzarella, Cherry Tomatoes, Marinated Mushrooms, Roasted Peppers, Black Olives, Sopressata, Balsamic Grilled Vegetables, and marinated Artichoke Hearts)	\$6
Jumbo Shrimp Cocktail	\$6

HOT HORS D'OEUVRE (PASSED OR DISPLAYED)

Antipasto Skewers	\$5	Beef Skewers	\$3.5
Crab Cakes with Remoulade Sauce	\$6	Chicken Skewers	\$3
Sirloin Tip Skewers	\$5	Honey Boneless Ribs	\$3
Seafood Stuffed Mushroom Caps	\$4	Coconut Shrimp	\$4
Scallops Wrapped in Bacon	\$5	Vegetable Spring Rolls	\$3
Grilled Pesto Shrimp in Bacon	\$4.5	Gyoza (Japanese Pork Dumplings)	\$3
Franks Wrapped in Puff Pastry	\$3	Crab Rangoon	\$3
Spanikopita	\$3.5	Steamed or Fried Dumplings	\$3
Swedish or Sweet & Sour Meatballs	\$3.5	Chinese Chicken Fingers	\$3
Miniature Quiche	\$3	Nime Chow (Vietnamese Spring Roll)	\$3
Bruschetta Tomato & Basil	\$3.5	Crispy Chicken Wings	\$3.5
Buffalo Chicken Wings	\$3	Sticky Sauce Chicken Wings	\$3.5
Burger Sliders	\$4	Plain Chicken Wings	\$3

JAPANESE SUSHI DISPLAYS

Priced per Person unless noted (2-3 Pieces per Person) Min Order 35 persons

Maki Rolls (California, Cucumber, Avocado, Salmon, Tuna, Philadelphia, Eel Cucumber, Spicy Tuna, Spicy Salmon)	\$6
Fusion and Maki Rolls (Dragon, Hawaii, Snow White, French Crunchy, Mr. Mango, Godzilla, Rainbow)	\$8
Sushi, Fusion Rolls and Maki Rolls (Salmon, Tuna, Yellowtail, White Tuna, Sea Bass, Mackerel, Shrimp, Octopus,)	\$10
Sashimi, Sushi, Fusion Rolls and Maki Rolls (Salmon, Tuna, Yellowtail, White Tuna, Sea Bass, Mackerel, Shrimp, Octopus,)	\$12

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

Banquet Dinner Menu

If Under 35 Persons, Please Add an Additional \$2.00 per Person

SOUP OR SALAD

(Choose One)

Chicken Escarole Soup | Minestrone Soup | Wonton Soup with Pea Pods and Scallions
Chinese Chicken Egg Drop Soup | New England Clam Chowder, add \$2 | Chinese Seafood Soup, add \$2
Garden Salad with House Italian Dressing | Oriental Salad with Ginger Dressing

ENTRÉES

(Choice of two, add \$2 per person for three choices)

(Add \$2.00 per person for Penne Pasta (served family style) or \$2.95 per person served individual)

Boneless Breast of Chicken with House Stuffing and Supreme Sauce	25
Boneless Breast of Chicken with General Tao's Sauce	25
Boneless Breast of Chicken Marsala with Mushrooms	25
Boneless Breast of Chicken Française with Lemon Butter Sauce	25
Boneless Chicken Breast with Teriyaki Sauce	25
Boneless Breast of Chicken Cordon Bleu (Layered with Ham and Swiss cheese)	27
Baked Scrod, New England Style (Ritz Cracker Seasoned Crumb Topping)	26
Baked Stuffed Shrimp (Four jumbo shrimp)	25
Baked Salmon Fillet with Lemon Dill Butter	27
Grilled Salmon with Ginger Teriyaki Sauce	27
Stuffed Fillet of Sole with Shrimp & Sherry Cream Sauce (Stuffing of Spinach, Crabmeat, and Scallops)	28
Roasted Sirloin of Beef with Mushroom Sauce	28
Roasted Prime Rib of Beef au jus (minimum 12 orders)	28
8 Oz Filet Mignon	32
Surf & Turf (6 oz Filet Mignon and General Tao's Shrimp)	35
Surf & Turf (6 oz Filet Mignon and Baked Stuffed Shrimp)	38
Surf & Turf (6 oz Filet Mignon and Lobster 1½ lb with House Stuffed)	45
Lobster 2 lb - Steamed Or Boiled Or Baked Stuffed	45

POTATOES | RICE | VEGETABLES

(Choice of two: Starch and Vegetable)

Roasted Red Bliss Potatoes | Baked Potato with Sour Cream | Garlic Mashed Red Bliss Potatoes
Rice Pilaf | Oriental Pork Fried Rice | Vegetable Lo Mein | Vegetable Pad Thai Noodles
Green Beans with Almonds | Green Beans with Basil and Garlic
Baby Carrots and Peas in Herb Butter Broccoli with Lemon Butter | Mixed Chinese Vegetables

DESSERTS

Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce

Dinner are served with Fresh Rolls, Butter, Coffee and Tea

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

Signature Buffets

Minimum 35 people

ITALIAN BUFFET

Garden Salad with House Vinaigrette Dressing
Penne Pasta with Marinara Sauce | Meatballs with Marinara Sauce
Baked Scrod with Seasoned Crumb Topping
Chicken Marsala with Mushrooms or Chicken Piccata
Rice Pilaf or Roasted Red Bliss Potatoes | Green Beans with Basil and Garlic
Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce
\$28

THE ASIAN BUFFET

Garden Salad with House Vinaigrette or Asian Ginger Dressing
General Tao's Chicken | Beef with Broccoli
Shrimp with Spicy Garlic Sauce | Mixed Chinese Vegetables
Chicken Lo Mein or Chicken Pad Thai Noodles | Pork Fried Rice or Steamed White Rice
Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce
\$28

INTERNATIONAL BUFFET

Garden Salad with House Vinaigrette Dressing
Tortellini with Pesto Cream Sauce or Penne Pasta with Marinara Sauce
Chicken Marsala with Mushrooms, Chicken Piccata, or Chicken Francaise
Stuffed Filet of Sole, or Baked Scrod | House Marinated Grilled Steak Tips
Baby Carrots in Herb Butter or Green Beans with Garlic and Basil
Rice Pilaf or Roasted Red Bliss Potatoes or Vegetable Fried Rice
Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce
\$32

THE DELUXE ASIAN BUFFET

Garden Salad w. House Vinaigrette or Asian Ginger Dressing
Chicken Breast with General Tao's Sauce or Teriyaki Sauce
Walnut Shrimp or Steamed Salmon with Ginger & Scallion
Sirloin Steak Tips with Teriyaki Sauce or Flat Iron Steak with Chinese Broccoli
Chinese Egg Plant with Garlic Sauce or String Bean with Basil and Garlic
Singapore Noodle | Pineapple Fried Rice or Young Chow Fried Rice
Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce
\$32

Dinner are served with Fresh Rolls, Butter, Coffee and Tea

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

Galaxie Buffet

DISPLAYS

Select Any One

International and Domestic Cheese Display with Crackers | Assorted Garden Vegetable Display with Dip

APPETIZERS

Select Any Three

Crab Rangoon | Vegetable Spring Rolls | Chinese Chicken Fingers
Beef Teriyaki | Chicken Wings | Coconut Shrimp | Stuffed Mushroom Caps
Scallops Wrapped in Bacon | Bruschetta Spanikopita | Mini Quiche | Franks Wrapped with Puff Pastry

SALAD

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

ENTRÉES

Select One From Each Category

Chicken *(Choose One)*

Chicken Marsala with Mushrooms | Chicken Cordon Bleu | Chicken Française
General Tao's Chicken | Orange Flavored Chicken | Lemon Chicken

Beef *(Choose One)*

Marinated Sirloin Tips | Beef with Spicy Thai Basil | Beef with Broccoli

Seafood *(Choose One)*

Baked Scrod | Salmon with Lemon Butter and Dill | Steamed Cod with Ginger and Scallions
Walnut Shrimp | General Tao's Shrimp | Seafood Newburg
Seafood Delights (Shrimp, Scallop, Squid & Vegetables)

ACCOMPANIMENTS

Select One Starch, One Noodle and One Vegetable

Fried Rice (Any Kind) | Roasted Red Bliss Potatoes
Chicken Lo Mein | Vegetable Lo Mein | Chicken Pad Thai
Penne Pasta with Tomato Sauce | Baby Carrots & Peas in Herbed Butter
Sautéed Green Beans with Basil & Garlic | Stir Fried Asian Mixed Vegetables

DESSERTS

Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce

\$48

Dinner are served with Fresh Rolls, Butter, Coffee and Tea

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

Deluxe East Meets West Buffet

TOAST

Champagne Toast or Wine Toast

DISPLAYS

Select Any Two

International and Domestic Cheese Display with Crackers | Seasonal Fresh Fruit Display
Assorted Garden Vegetable Display | Antipasto Display | Maki Display

APPETIZERS

Select Any Four

Crab Rangoon | Vegetable Spring Rolls | Boneless Honey Ribs | Chinese Chicken Fingers
Chicken Wings Any Style | Beef Skewers | Grilled Pesto Shrimp | Stuffed Mushroom Caps
Scallops Wrapped in Bacon | Spanikopita | Coconut Shrimp

SALAD

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

ENTRÉES

Select One From Each Category

Chicken (Choose One)

Boneless Chicken Marsala with Mushrooms | Chicken Cacciatore | Chicken Française
General Tao's Chicken | Chicken Breast with Teriyaki Sauce | Chicken with String Beans and Garlic Sauce

Beef (Choose One)

Marinated Sirloin Tips | Beef with Spicy Thai Basil | Beef with Broccoli | Prime Rib Au Jus | Roast Top Sirloin

Seafood (Choose One)

Salmon with Lemon Butter and Dill | Stuffed Filet Of Sole | Walnut Shrimp | General Tao's Shrimp | Baked Scrod
Seafood Primavera | Seafood Newburg | Scrod Bella Vista | Three Delights (Shrimp, Chicken, Pork & Vegetables)

ACCOMPANIMENTS

Select Any Three

Fried Rice (Any Kind) | Roasted Red Bliss Potatoes | Penne Pasta with Tomato Sauce
Chicken Lo Mein | Vegetable Lo Mein | Chicken Pad Thai | Baby Carrots and Peas in Herbed Butter Sautéed
Green Beans with Basil and Garlic | Stir Fried Asian Mixed Vegetables

DESSERTS

Vanilla Ice Cream with Choice of Strawberry Sauce, Chocolate Sauce, or Mango Sauce

\$58

Dinner are served with Fresh Rolls, Butter, Coffee and Tea

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

Food & Dessert Stations

(Minimum 35 guests)

All Stations Have A Two-Hour Maximum And Must Be Part Of Either a Dinner Or Buffet

SUSHI STATION

Maki Assortment | Maki Fusion Rolls | Nigiri Assortment

\$15 per person

PASTA TABLE

(Select Any Two Pastas and Sauces)

Pastas

Penne | Tortellini | Farfalle | Gemelli | Tri Color Rotini

Sauces

Plum Tomato | Butter and Sage | Alfredo | Roasted Vegetables and Garlic Pesto Cream

Caramelized Onion Black Olive and Garlic

Roasted Pepper Alfredo | Seafood Scampi

\$6 per person

CARVED MEAT STATION

(Select Any Two)

Honey Baked Ham, Roasted Turkey Breast Roasted Prime Rib of Beef, Assorted Rolls and Condiments

\$15 per person

CAKE TABLE

An Exquisite Assortment of Our Most Popular Assorted Cakes And Miniature Pastries,
Served with Freshly Brewed Regular, Decaffeinated Coffee, and Tea

\$ 6 per person

Food Tables or Stations May Be Added To Any Buffet or Meal

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax