GALAXY I

CATERING PACKAGES

Prices are per person

Canapé Menu 1	$60	Buffet Menu 1	$65
Canapé Menu 2	$72	Buffet Menu 2	$85
Canapé Menu 3	$85	Buffet Menu 3	$110
Canapé Menu Kids (< 13 yrs)	$40	*Maximum 20 guests for buffet menus*	

PLATTERS

Platters are designed for 10 people per platter

Dip Platter	$125	Seafood Platter	$500
Antipasto Platter	$125	Ham Buffet	$350
Cheese Platter	$125	Sweet Canapés	$150
Seasonal Fruit Platter	$125		

All Canapé Menus and Buffet Menus #2 and #3 – minimum spend $1100
Buffet Menu #1 – minimum spend not applicable
Chef Fee of $375 for up to 4 hours. ($95 per extra hour)
Maximum 20 guests for buffet menus
Platters minimum spend $500 when there is no other catering. Chef Fee not applicable

BEVERAGE PACKAGES

Prices: pp/ph = per person/per hour | 20% surcharge applies to public holidays
All packages include unlimited sparkling, white and red wine, beer, soft drinks, water, tea and coffee
Beers included: Peroni, Corona, James Boags Light and Heineken Zero. No shots allowed.

Silver Wine Package	$16 pp/ph
Gold Wine Upgrade (includes Silver wines)	$21 pp/ph
Platinum Wine Upgrade (includes Gold and Silver wines)	$26 pp/ph

Standard Spirits — $21 pp/ph
Vodka, Gin, Whiskey, Bourbon, Rum
(includes Silver wines and mixers)

Premium Spirits Upgrade — $26 pp/ph
Grey Goose Vodka, Bombay Gin, Chivas Regal Scotch Whiskey,
(includes Silver, Gold and Platinum wines and mixers)

Soft Drinks Only — $5 pp/ph
Coke, Lemonade, Tonic, Soda, Ginger Ale, juices and water

Consumption Bar (on application) — minimum spend $500

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Canapé Menu 1

roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
handmade sushi, pickled ginger, soy sauce (s)
arancini, saffron & mozzarella, chive aioli (v)

beef sausage roll, smoked BBQ sauce
crispy smashed chat potatoes sweet chilli, sour cream (gf)
handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)

Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Angus beef burger, Boardwalk chutney, smoked aioli, brioche roll, pickle
spring lamb cocktail pie, roasted tomato chutney

Canapé Menu 2

karage fried chicken, sriracha mayonnaise, fresh lime
roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
sumac Angus beef, sourdough crouton, horseradish cream, chives (gf)

pan fried haloumi, lemon pine nut pesto, small herbs (v)
arancini, saffron & mozzarella, chive aioli (v)
vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

beef & mushroom cocktail pie, roasted tomato chutney
free range pulled chicken slider, smoked BBQ sauce, aioli, shaved iceberg

Substantial
grilled oregano chicken thigh, Mediterranean salad, mixed baby leaves (gf)

Dessert
assorted mini gelato cones (v)

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Canapé Menu 3

rye caraway tostada, parmesan cream, prosciutto di Parma
slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
mushroom, bamboo shoot and garlic chive gow gee, chilli, lime & coriander dipping sauce (v)

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf)
salt and pepper calamari, aioli, fresh chilli, lime wedges (s)
handmade sushi, pickled ginger, soy sauce (s)

arancini, saffron & mozzarella, chive aioli (v)
Angus beef burger, Boardwalk chutney, smoked aioli, brioche roll, pickle
spring lamb cocktail pie, roasted tomato chutney
vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Substantial
chicken & chorizo paella, heirloom tomatoes (gf)

Dessert
chocolate brownie, salted caramel (v)

Canapé Menu - Kids

petite sausage rolls with BBQ sauce
chicken strips, tomato sauce
miniature ham and cheese quiche
penne bolognaise
mini lamb pies with tomato sauce

Dessert
seasonal fruit skewers (v) (gf)

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Buffet Menu 1

maximum 20 guests for buffet menus

To start
boutique bread rolls with butter (v)

Salads
garden salad with balsamic dressing (v)
spiced couscous, roasted sweet potato with feta, rocket and pine nuts (v)
chat potato salad with fresh herbs and grain mustard dressing (v)

Mains
bbq chicken with herb dressing
fresh sliced ham with assorted condiments
cooked fresh peeled ocean tiger prawns
fresh pacific oysters

Dessert
chocolate brownie s with berries and cream (v)
(served canapé style)

Buffet Menu 2

maximum 20 guests for buffet menus

To start
sourdough bread rolls, salted butter (v)

Salads
wild rocket, shaved pear, aged parmesan, brown sugar balsamic (v) (gf)
potato, honey mustard mayonnaise, spring onion (v) (gf)
charred corn, cherry tomato, wild rocket, avocado, paprika & lime (gf) (v)

Mains
sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)
individual field mushroom tartlet, thyme, garlic, aged Parmigiano-Reggiano
baked Tasmanian salmon, fennel, orange, dill (s) (gf)

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Buffet Menu 3

maximum 20 guests for buffet menus

To start

sourdough bread rolls, salted butter (v)

Salads

spiced Kent pumpkin, fresh mint, Greek yoghurt (v) (gf)

roasted potatoes, fresh rosemary, garlic confit (v) (gf) (vgn)

grilled summer stone-fruit, goats' cheese, toasted walnuts, wild rocket (v) (gf)

Mains

8-hour slow cooked lamb shoulder, chermoula (gf)

vegetarian paella, aioli, lemon (v)

marinated chicken thigh, confit garlic, sumac yoghurt (gf)

pan seared gold band snapper, pine nut pesto, young basil (s) (gf)

Dessert

assorted mini gelato cones (v)

(served canapé style)

GALAXY I

PLATTERS

Platters are designed for 10 people per platter

Dip Platter

fresh crisp crudités, grissini and crispbreads
trio of dips

Antipasto Platter

rustic italian breads, grissini and flatbreads
semi dried tomatoes, marinated olives, grilled eggplant, bell peppers and persian fetta,
smoked ham, hot sopressa salami and san danielle prosciutto

Cheese Platter

selection of local cheeses, dried fruits and assorted crackers

Seafood Platter

ocean cooked king prawns with dill aioli
fresh pacific oysters with shallot dressing
fresh sliced smoked salmon with capers
balmain bugs with tartare sauce
(served with garden salad and boutique bread rolls)

Ham Buffet

whole honey baked sliced ham with condiments
(served with garden salad and boutique bread rolls)

Sweet Canapé Platter

petite chocolate brownies
assorted petite macarons
assorted mini gelato cones

Seasonal Fruit Platter

Fresh seasonal fruit

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BEVERAGE PACKAGES

All packages include unlimited sparkling, white and red wine, beer, soft drinks, water, tea and coffee
Beers included: Peroni, Corona, James Boags Light and Heineken Zero. No shots allowed.

Silver Wines

NV, Stonefish, Gold Chardonnay Pinot Noir, Barossa Valley, SA
2020 Stonefish, Sauvignon Blanc, Margaret River, WA
2019 Stonefish, Chardonnay, Margaret River, WA
2019 Stonefish, Semillon, Hunter Valley, NSW
2020 Stonefish, Riesling, Eden Valley, SA
2020 Grant Burge, Benchmark, Pinot Grigio, Barossa Valley, SA
2019 Stonefish, Rosé, Margaret River, WA
2019 Stonefish, Merlot, Margaret River, WA
2019 Stonefish, Cabernet Sauvignon, Margaret River, WA
2020 Stonefish, Shiraz, Margaret River, WA

Gold Wine Upgrade

NV, Stonefish, Platinum Chardonnay Pinot Noir, Barossa Valley, SA
2020 Stonefish, Reserve Chardonnay, Margaret River, WA
2017 Stonefish, Reserve Cabernet, Sauvignon, Margaret River, WA
2017 Stonefish, Reserve Shiraz, Barossa Valley, SA
2017 Grant Burge, Cameron Vale, Cabernet Sauvignon, Barossa Valley, SA
2017 Grant Burge, Miamba Shiraz, Barossa Valley, SA

Platinum Wine Upgrade

French Champagne
NV, Grant Burge, Chardonnay Pinot Noir, Barossa Valley, SA
2018 Stonefish, Nero Shiraz, Margaret River, WA
2018 Stonefish, Nero Cabernet Sauvignon, Margaret River, WA
2018 Stonefish, Kudos Shiraz, Barossa Valley, SA
2018 Stonefish, Icon Shiraz, Barossa Valley, SA

Beverages are subject to availability

GALAXY I

BYO | PRE-LOAD | PRE-ACCESS | INSPECTIONS

BYO CHARTERS

BYO FOOD: $10 per person
BYO DRINKS: $20 per person

- No BYO charters on Friday's and Saturday's in November and all days in December.
- BYO charters are by application only during peak periods.
- BYO Food: includes tablecloths, serving utensils and clean up. Please supply own plates and cutlery.
- BYO Drinks: includes glassware, cool storage and ice. RSA staff will serve the drinks.
- It is an RSA requirement for self-catered charters to have a substantial amount of food available during the cruise.
- Food is to be platter style and pre-prepared ready to serve with minimum on board preparation. BBQ not available.
- It is a requirement for BYO charters to pre-loaded catering and drinks two hours prior to charter where possible. Alternative loading options will be considered on application. Fees may apply.
- Pre-loading is at Cockle Bay Marina, Darling Harbour depending on cruise schedule. Other locations considered on request. Please provide a list of items to be loaded pre-cruise.
- All belongings and left over catering is to be removed from the vessel at the end of the cruise unless pre-arranged with the Captain. Items cannot be held for extended periods of time post charter.

PRE-LOADING AND PRE-ACCESS

PRE-LOADING: $200 *(waived when loading is scheduled two hours prior to charter)*
Self-catered cruises are required to have food and beverages pre-loaded to ensure the safety and smooth running of the charter. Crew will collect catering and beverages at an agreed location and time, transfer items into fridges and galley ready for charter on behalf of the client. Guests are not permitted aboard at this time. Availability is dependent on the vessel's schedule. Alternative loading options will be considered on application. Fees may apply.

PRE-ACCESS: $250
Arrangements can be made for the vessel to be available for 15 minutes prior to the scheduled pick up at an agreed wharf for decorating and loading entertainment and DJ equipment. The vessel will be ready for charter at this stage and the crew available to assist.

Decorations are the responsibility of the client and are to be easy to install and must also be completely removed at the end of the cruise, otherwise a cleaning fee of $200 will apply. Tinsel, confetti and speaker stands not permitted.

POST CRUISE: $100
Any items or belongings left behind after the cruise can be collected at an agreed time and location.

VESSEL INSPECTIONS

Galaxy I is moored at Cockle Bay Marina, Darling Harbour. Generally, preferred inspection times are Thursday's or Friday's between 11am and 1pm depending on the vessel's schedule. Bookings are essential.
We ask for flexibility should our schedule change.

Thank you!