



GALAXY I

CATERING PACKAGES

Prices are per person

Canapé Menu 1	\$75	Buffet Menu 1	\$75
Canapé Menu 2	\$90	Buffet Menu 2	\$115
Canapé Menu 3	\$105	Buffet Menu 3	\$135
Canapé Menu Kids (< 13 yrs)	\$45	<i>Maximum 20 guests for buffet menus</i>	

PLATTERS

Platters are designed for 10 people per platter

Dip Platter	\$125	Seafood Platter	\$500
Antipasto Platter	\$125	Prawn Platter	\$300
Cheese Platter	\$125	Ham Buffet	\$350
Seasonal Fruit Platter	\$125	Sweet Canapés	\$150

All Canapé Menus and Buffet Menus #2 and #3 – minimum spend \$1,210

Buffet Menu #1 – minimum spend not applicable

Chef Fee of \$475 for up to 4 hours. (\$95 per extra hour) Public Holidays \$160 per hour

Public holidays - plus 20% on-top of entire food spend

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 Package (includes Silver wines)	\$21 pp/ph
Platinum Wine Package (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	\$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
Beers \$10 Wines \$10 Std Spirits \$12 Soft Drinks \$3	



Canapé Menu 1

roasted mushroom tartlet, lemon thyme, shaved parmesan (v)
Handmade sushi, pickled ginger, soy sauce (gf)
Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)

Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
Handmade pork & prawn dim sim, chilli, lime & coriander dipping sauce
Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendrils (gf)

Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun
Chicken and leek mini pies, house made chutney

Canapé Menu 2

Karaage fried chicken, miso mayo, lime cheeks
Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
Angus beef Tataki, seaweed wakame salad, ponzu dressing (gf)

Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Chicken and leek mini pies, house made chutney
Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

Substantial

Tasmanian salmon fillet, warm potato & herb salad, salsa verde (gf)

Dessert

Gelato cones (v)
a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango



GALAXY I

Canapé Menu 3

Roasted artichoke hearts, manchego cream, crispy kale, Rye crostini (v)

Mushroom & bamboo shoot dumpling, ginger shallot relish (v)

NSW South Coast oysters, chardonnay vinegar dressing (gf)

Handmade sushi, pickled ginger, soy sauce (gf)

Fresh peeled Australian King Prawn, Boardwalk cocktail sauce, snow pea tendrils (gf)

Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)

Battered Rock flathead fillet, lilliput caper tartare, Fennel fronds

Chicken and leek mini pies, house made chutney

Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun

Substantial

Chicken & chorizo paella, heirloom tomatoes (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)

Canapé Menu - Kids

12 years old & under

Mini sausage rolls with BBQ sauce

Chicken bites with tomato sauce

Kids cheeseburger

Kids meatballs with pasta

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 wholegrain 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

Canapés

Smoked eggplant tartlet (v) charred baby onion, sumac & feta

Arancini (v) saffron & mozzarella, chive aioli

Buffet

Sourdough bread, salted butter (v)

Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)

Heirloom tomato salad, charred corn, smoked paprika & lime dressing (v) (gf) (vgn)

Spiced Kent pumpkin, dukkha, torn mint, honey Greek yoghurt dressing, blossoms (v) (gf)

Pumpkin ravioli, brown butter, wilted spinach, pine nuts, parmesan & sage (v)

Grilled Riverina beef flank MB2+, chimichurri, fine herbs (gf)

Baked Tasmanian salmon, shaved zucchini, lemon zest, baby radish (gf)

Dessert

served canapé style

Boardwalk chocolate brownie, salted caramel (v)



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Buffet Menu 3

maximum 20 guests for buffet menus

Canapés:

Grilled wild caught prawn skewer, charred pimento salsa, chervil (gf)
Arancini, saffron & mozzarella, chive aioli (v)

Buffet

Sourdough bread, salted butter (v)

Broccoli salad, snow peas, orange, chilli, toasted hazelnut dressing (v) (gf) (vgn)
Grilled stone fruit & goats cheese salad, radicchio, toasted walnuts, lemon dressing (v) (gf)
Roasted chat potatoes, fresh rosemary, confit garlic (v) (gf)
Roasted cauliflower sprouts, pickled Spanish onion, candy pepitas, chamomile sultanas (v) (gf)

Pasture fed Berkshire pork belly, charred red cabbage, crispy crackling (gf)
Pan seared ocean Snapper, charred fennel, pine nut pesto, young basil (gf)
Thyme & garlic free range chicken breast, blackened lime, sumac yoghurt dressing (gf)

Dessert

served canapé style

Gelato cones (v)

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
Belgian milk chocolate ganache, chocolate shortbread, edible gold leaf (v)



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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)

Prawn Platter

Tiger prawns, peeled with tails on
(served with lemon and seafood sauce)

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

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

Gold Wine Upgrade

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

Platinum Wine Upgrade

French Champagne
Grant Burge, Chardonnay Pinot Noir, Barossa Valley, SA
Stonefish, Nero Shiraz, Margaret River, WA
Stonefish, Nero Cabernet Sauvignon, Margaret River, WA
Stonefish, Kudos Shiraz, Barossa Valley, SA
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.
- Only group catering and beverages permitted, not individual eskies. ie one organiser.
- 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!