



# GALAXY I

## CATERING PACKAGES

<b>Canapé Menu 1</b>	<b>\$60</b>	<b>Buffet Menu 1</b>	<b>\$65</b>
<b>Canapé Menu 2</b>	<b>\$72</b>	<b>Buffet Menu 2</b>	<b>\$85</b>
<b>Canapé Menu 3</b>	<b>\$85</b>	<b>Buffet Menu 3</b>	<b>\$110</b>

## PLATTERS

<b>Dip Platter</b>	<b>\$125</b>	<b>Seafood Platter</b>	<b>\$500</b>
<b>Antipasto Platter</b>	<b>\$125</b>	<b>Ham Buffet</b>	<b>\$350</b>
<b>Cheese Platter</b>	<b>\$125</b>	<b>Sweet Canapés</b>	<b>\$250</b>

Canapé Menus and Buffet Menus #2 and #3 - minimum spend \$1100 + chef fee of \$375  
(based on 4 hours – Chef \$95 per extra hour)

Buffet Menu #1 and Platter Menus – minimum spend and chef fee not applicable

Maximum 20 people for buffet menus

Platters are designed for 10 people per platter - minimum spend \$500 when there is no other catering

## BEVERAGE PACKAGES

### **Standard Beer and Wine Package - \$16**

Gold wines plus \$5

Platinum wines plus \$10

### **Standard Spirits Package - \$21**

Includes Gold wines

### **Premium Spirits Package - \$26**

Includes Platinum wines

Prices are per person, per hour

All packages includes soft drinks, juices and mineral water

Beers included are Peroni, Corona and Cascade Light

*Catering and Beverages are subject to availability / 20% surcharge applies to public holidays*



# GALAXY I

## Canapé Menu 1

### Canapés

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

### Canapés

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

chocolate dipped assorted mini gelato cones (v)  
*(flavours include after dinner mint, salted caramel, apple  
crumble, choc hazelnut, choc-dipped strawberry and espresso)*



# GALAXY I

## Canapé Menu 3

### **Canapés**

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)

## 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 king tiger prawns  
fresh pacific oysters

### **Dessert**

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



# GALAXY I

## **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)

### **Dessert**

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

## **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**

*(served canapé style)*

chocolate dipped assorted mini gelato cones (v)

*(flavours include after dinner mint, salted caramel, apple crumble, choc hazelnut, choc-dipped strawberry and espresso)*



# 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 glazed leg ham with condiments  
*(served with garden salad and boutique bread rolls)*

### **Sweet Canapé Platter**

petite lemon meringue pie  
petite chocolate brownie  
small fruit brochettes  
assorted petite macarons



# GALAXY I

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## BYO | PRE-LOAD | PRE-ACCESS | INSPECTIONS

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### BYO CHARTERS

BYO FOOD: \$10 per person

BYO DRINKS: \$20 per person

- Tablecloths, glassware, ice and clean-up are included (please supply own plates and cutlery).
- 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.
- Catering and cold drinks are to be pre-loaded 2-3 hours prior to charter where possible, otherwise in the days before at an agreed time (fees apply).
- Pre-loading is from Balmain West Ferry Wharf (Elliott Street, Balmain). Other locations considered on request.
- Crew will serve the food and beverages during the charter.
- All belongings and left over catering are to be removed from the vessel upon disembarking unless pre-arranged with the Captain. Items cannot be held for extended periods of time post charter.
- No BYO charters on Friday's and Saturday's in November and December or public holidays.

### PRE-LOADING AND PRE-ACCESS

PRE-LOADING: \$200

Self-catered cruises are required to have food and beverages pre-loaded to ensure the safety and smooth running of the charter. Loading at time of guest boarding is not permitted. Crew will collect catering from Balmain West Ferry Wharf (Elliott Street, Balmain) at an agreed time, transfer items to the vessel and load ready for charter on behalf of the client. Guests are not permitted aboard at this time. Availability is dependent on the vessel's schedule.

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 clean-up 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 Cockatoo Island. A shuttle service can be arranged to pick up from Balmain West Ferry Wharf (Elliott Street, Balmain) otherwise make way by Ferry. Generally, preferred inspection times are Thursday's or Friday's between 11am and 1pm depending on the vessel's schedule. Bookings are required.

We ask for flexibility should our schedule change.

Thank you!