



Galaxy 1 Boat Hire Rates

November – February

\$1,350 Per Hour

\$5,400 Minimum 4 Hour Hire

March – October

\$1,150 Per Hour

\$4,600 Minimum 4 Hour Hire

Daily Charter

8 hours \$8000

Weekly Charter

7 nights \$55,000

BYO Charters

\$20 per person surcharge applies for drinks (no spirits)

\$10 per person surcharge applies for food

Includes all crockery, cutlery, cups, utensils, serving equipment, eskies and ice

Staffing Fees

\$300 per wait staff for a 4 hour charter

1 x Wait staff required per 10 guests

\$65 Wait staff per additional hour

Wharves available

King Street, Casino, Gladesville, Rose Bay

Pick up and drop off wharf fees apply

20% Public holiday surcharges applies

Galaxy 1 Menu

Galaxy I Canapé Menu

Canapé Menu 1

\$60 per person

Canapés

Salmon tartare on crisp toasted brioche, crème fraiche and chives

Peking duck pancake with spring onion, cucumber and hoisin sauce

Corn and leek fritter with avocado, lime and coriander salsa

Balsamic caramelised pear with herbed ricotta garlic crouton

Thai fish cakes with sweet chilli nam jim dipping sauce

Porcini mushroom arancini ball with basil aioli

Chilli and rosemary marinated lamb skewers

Chunky beef and mushroom pie with minted mushy peas

Pulled pork slider with shaved fennel and apple slaw



Canapé Menu 2

\$70 per person

Canapés

Lime marinated tuna logs with wasabi mayonnaise and shizu cress

Barbecued duck salad with enoki mushrooms and ponzu glaze in a rice paper wrap

Balsamic caramelised pear with herbed ricotta garlic crouton

Thai prawn and shredded coconut salad wrapped in a betal leaf

Forest mushroom, parmesan and rosemary flan

Warm chicken and leek pie with flaky pastry

Hand made indian vegetable samosa with coriander and mint raita

Moroccan lamb skewer with harrisa and coriander yoghurt

Served in a small bowl or noodle box

Beer battered flathead goujons with tartare sauce and chips

Sweet canapés

Mini chocolate ganache tart with candied orange and hazelnuts

Canapé Menu 3

\$85 per person

Canapés

Tasmanian smoked salmon, ricotta and dill flan

Rare roast beef and yorkshire pudding, horseradish cream and chives

Creamed leek and persian feta tartlet with avocado, lemon zest and chive salsa

Lamb and rosemary pie with piquant tomato chutney

Tempura vegetable skewers with ponzu dipping sauce

Herb marinated breast of quail with eschalot confit

Crisp asian style salt and pepper calamari with fresh lime mayonnaise

Prawn cocktail with crisp iceberg on a mini brioche roll

Served in a small bowl or noodle box

Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa

Duck confit with wild mushrooms, garlic mash, spring asparagus

Sweet canapés

Petite lime and lemon tart with fresh berries



Galaxy I Buffet Menus

Buffet Menu 1

\$65 per person

Canapés

Grilled mediterranean vegetable and baby mozzarella pizzetta

Buffet

Assorted boutique bread rolls with butter
Garden salad with cherry tomato, avocado, cucumber and balsamic dressing
New potato salad with grain mustard dressing
Moroccan spiced couscous, roast sweet potato and rocket salad
BBQ chicken cutlets with herb dressing
Roast pumpkin, spinach and fetta frittata
Sliced leg ham with assorted condiments

Dessert

Devils chocolate mud cake with double cream

Buffet Menu 2

\$85 per person

Canapés

Smoked salmon and rocket wrap with crème fraiche and chives
Chicken and enoki mushroom san choy bau rice paper rolls with soy shallot dipping sauce
English spinach and persian fetta flan

Buffet

Assorted boutique bread rolls with butter
Fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing
Vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
Chat potato salad with fresh herbs and crème fraiche
Moroccan been on sliced couscous with eggplant chutney
Flaked salmon through farfalle with broccolini and caper and dill dressing
Coq au vin (traditional french chicken red wine casserole)

Dessert

Fresh fruit pavlova with fresh cream

Buffet Menu 3

\$110 per person

Canapés

Smoked ocean trout, shaved fennel and caper salad with marinated labne
Peking duck pancake with spring onion, cucumber and hoisin sauce
Corn and leek fritter with avocado, lime and coriander salsa

Buffet

Assorted boutique bread rolls with butter
Ocean cooked king prawns with basil aioli
Fresh pacific oysters with shallot dressing and salmon roe
Vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic



Salad of baby spinach, rocket and young radicchio leaves
Chick pea, rocket and chilli salad with sweet potato crisps and chives
Grilled tasmanian salmon with wilted spinach and dill mayonnaise
Prosciutto wrapped chicken breast with grilled artichoke and sage
Whole roasted beef fillet on grilled portabella mushrooms with thyme jus

Dessert

Mini baked chocolate tart with sea salt flakes and double cream
Mini lime creme brulee
Assorted petite french macarons

Galaxy I Platter Menus

Designed for 10 people per platter
Minimum order 2 platters

Dip Platter

\$125

Fresh crisp crudités, grissini and crispbreads
Trio of house made dips

Antipasto Platter

\$125

Rustic italian breads, grissini and flatbreads
Oven baked semi dried tomatoes, marinated green olives,
Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
Honey glazed double smoked ham, hot sopressa salami and san danielle prosciutto

Cheese Platter

\$125

Selection of local cheeses, dried fruits and assorted crackers

Seafood Platter

\$500

Ocean cooked king prawns with dill aioli
Fresh pacific oysters with shallot dressing and salmon roe
Blue swimmer crab with fresh lemon wedges
Balmain bugs with tartare sauce
BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

Ham Buffet

\$350 per ham

Whole guinness and honey baked ham with condiments and boutique bread rolls

Sweet Canapé Platter

\$250

Petite lemon meringue pie
Petite piquant chocolate brownie
Small fruit brochettes



Assorted petite french macarons

Menus are subject to availability

Galaxy I Beverage Packages

Silver Package

\$16 per person per hour

Sparkling Wine

Tempus Two Silver Series Blanc de Blanc

White Wine

Tempus Two Silver Series Sauvignon Blanc

Tempus Two Varietal Series Chardonnay

Red Wine

Tempus Two Silver Series Shiraz

Tempus Two Silver Series Cabernet Sauvignon

Beer

Corona

Peroni Nastro Azzurro

Cascade Light

Gold Package

\$25 per person per hour

Sparkling Wine

Tempus Two Pewter Series Pinot Chardonnay

White Wine

Tempus Two Copper Series Sauvignon Blanc

Tempus Two Copper Series Wilde Chardonnay

Red Wine

Tempus Two Pewter Series Shiraz

Tempus Two Copper Series Cabernet Merlot

Beer

Corona

Peroni Nastro Azzurro

Cascade Light

Selection of soft drinks, juice & mineral water are included

Beverages are subject to availability