



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	<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	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



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 bolognese
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)



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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)

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