



# 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 \$300  
(based on 4 hours – Chef \$70 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

*Prices are per person, per hour*

### **Silver Wines and Beer Package - \$16**

Include Gold wines - add \$5  
Include Platinum wines - add \$10

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

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

*All packages include wine, beer, 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 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**

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

## BEVERAGE PACKAGES

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*All packages include wine, beer, soft drinks, juices and mineral water  
Beers included are Peroni, Corona and Cascade Light*

### **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 Wines**

- 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 Wines**

- 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*