



DAY CHARTER RATES

FEBRUARY – OCTOBER (Sunday – Friday)	\$850 per hour
FEBRUARY – OCTOBER (Saturday)	\$950 per hour
NOVEMBER & JANUARY (Sunday – Friday)	\$950 per hour
NOVEMBER & JANUARY (Saturday)	\$1,150 per hour
DECEMBER (Monday – Sunday)	\$1,350 per hour

MINIMUM 3 HOURS
CAPTAIN & DECKHAND INCLUDED

TERM CHARTER RATES

OFF PEAK – DAILY (8 hours)	\$9,000
PEAK – DAILY (8 hours)	\$10,000
OVERNIGHT (includes meals, drinks & amenities)	\$12,000
WEEKLY (includes meals, drinks & amenities)	\$55,000
NEW YEAR'S EVE (6 hours – All inclusive F&B 40 pax)	\$55,000

CAPTAIN & DECKHAND INCLUDED

ADDITIONAL DAY PRICING

WAIT STAFF \$65 per additional hour	\$300 (4 hours)
STAFF-TO-GUEST RATIO	1:10
WAIT STAFF \$100 per additional hour (Boxing Day/New Year's Day/Australia Day)	\$400 (4 hours)

PUBLIC HOLIDAY SURCHARGE 20%

WHARF FEES \$50
(per visit)

- King Street Wharf, Darling Harbour
- Star Casino
- Towns Place, Walsh Bay
- Rose Bay

ADDITIONAL INFO

- All charters must be paid in full prior to cruising
- \$2,000 c/card bond held on the day of event
- \$2,000 deposit required to secure booking
- Balance payment due 14 days prior to cruising
- All pricing inclusive of GST
- Galaxy I has a no shoe policy to protect the teak decks. Shoes will be safely stowed on board during charter.
- Please BYO towels if swimming
- Access to guest rooms is not permitted (for overnight charters only).





BYO FOOD \$10PP

BYO DRINKS \$20PP

- 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 | \$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.



CANAPE MENU

MINIMUM SPEND \$1,210

CANAPE MENU 1 | \$75 PP

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

CANAPE MENU 2 | \$90 PP

- 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

CHEF FEE

\$475 (4 hours)

\$95 per extra hour

\$160 per hour for Public Holidays



CANAPE MENU

MINIMUM SPEND \$1,210

CANAPE MENU 3 | \$105 PP

- 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)

CANAPE MENU KIDS (< 13 years) | \$45 PP

- Mini sausage rolls with BBQ sauce
- Chicken bites with tomato sauce
- Kids cheeseburger
- Kids meatballs with pasta

Dessert

- Seasonal fruit skewers (v) (gf)

CHEF FEE

\$475 (4 hours)

\$95 per extra hour

\$160 per hour for Public Holidays





BUFFET MENU

MAXIMUM 20 GUEST

BUFFET MENU 1 | \$75 PP

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 (served canapé style)

- Chocolate brownie s with berries and cream (v)

BUFFET MENU 2 | \$115 PP

(Minimum spend \$1,210)

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)

CHEF FEE

\$475 (4 hours)

\$95 per extra hour

\$160 per hour for Public Holidays





BUFFET MENU

MAXIMUM 20 GUEST

BUFFET MENU 3 | \$135 PP

(Minimum spend \$1,210)

Canapés

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

Buffet

- Sourdough bread, salted butter (v)
- Broccolini 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)

CHEF FEE

\$475 (4 hours)

\$95 per extra hour

\$160 per hour for Public Holidays





PLATTERS

DESIGNED FOR 10 PEOPLE PER PLATTER

MINIMUM SPEND \$500 WHEN THERE IS NO OTHER CATERING

DIP PLATTER | \$125

Fresh crisp crudités, grissini and crispbreads trio of dips

ANTIPASTO PLATTER | \$125

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 | \$125

Selection of local cheeses, dried fruits and assorted crackers

SEASONAL FRUIT PLATTER | \$125

Fresh seasonal fruit

SEAFOOD PLATTER | \$500

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 | \$300

Tiger prawns, peeled with tails on

(served with lemon and seafood sauce)

HAM BUFFET | \$350

Whole honey baked sliced ham with condiments

(served with garden salad and boutique bread rolls)

SWEET CANAPÉ | \$150

Petite chocolate brownies

Assorted petite macarons

Assorted mini gelato cones





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 WINE PACKAGE \$16PP/HR

GOLD WINE PACKAGE \$21PP/HR (Includes Silver Wine)

PLATINUM WINE PACKAGE \$26PP/HR (Includes Gold & Silver Wine)

STANDARD SPIRIT \$21PP/HR

Vodka | Gin | Whiskey | Bourbon | Rum
(Includes Silver Wines & Mixer)

PREMIUM SPIRIT \$26PP/HR

**Grey Goose Vodka | Bombay Gin
Chivas Regal Scotch Whiskey**
(Includes Silver, Gold and Platinum Wines & Mixers)

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

SOFT DRINKS ONLY | \$5PP/HR

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

Beverages are subject to availability

