



VESSEL HIRE

OFF PEAK | MAY - AUGUST
(Sunday - Friday)

\$850 per hour

OFF PEAK | MAY - AUGUST
(Saturday)

\$950 per hour

PEAK | SEPT - NOV & JAN - APR
(Sunday - Friday)

\$950 per hour

PEAK | SEPT - NOV & JAN - APR
(Saturday)

\$1,150 per hour

DECEMBER
(Monday - Sunday)

\$1,350 per hour

MINIMUM 3 HOURS
(BYO CHARTERS 4 HOURS MIN.)
CAPTAIN & DECKHAND INCLUDED

ADDITIONAL INFO

- All charters in December must include a drinks package unless approved.
- Minimum 4hr BYO charters unless approved (3-hour BYO charter POA)
- All charters must be paid in full prior to cruising
- 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).





ADDITIONAL DAY PRICING

WAIT STAFF

\$75 per additional hour
Staff-to-guest ratio 1:10

\$300

(4 hours)

WAIT STAFF

\$100 per additional hour
(Boxing Day/New Year's Day/Australia Day)

\$400

(4 hours)

BYO FOOD

includes tablecloths, serving utensils and clean up.
Please supply own plates and cutlery.

\$10pp

BYO DRINKS

includes glassware, cool storage and ice. RSA staff
will serve the drinks.

\$20pp

PUBLIC HOLIDAY SURCHARGE

CHARTER

20%

CREW

30%

FOOD

50%

WHARF FEES

- Rose Bay
- Mosman
- Neutral Bay

- King Street Wharf
- Pirrama Park
- Balmain
- Double Bay

\$50
(per visit)

PRE/POST-CHARTER ACCESS

\$200

OPTIONAL EXTRA

LARGE NETTED SWIMMING POOL PACKAGE | 750

A large inflatable netted swimming pool securely attached to the yacht,
providing a safe and enjoyable swimming area under the supervision of a dedicated lifeguard.

*Minimum charter duration 4hrs

BALLON GARLAND & CUSTOM WELCOME SIGN | 715

A personalised welcome sign paired with a custom balloon garland, designed to match your event theme. Perfect for birthdays, corporate functions and milestone celebrations.

DJ | 750

Our team will source a DJ to accommodate your event. Please let us know the genre and style of music you wish to produce and we will work with you in getting the most suitable DJ for you.

CONTENT CREATOR | PHOTOGRAPHER & VIDEOGRAPHER | 950

Onboard your event there will be a professional that will capture your event with photos, videos and drone shots. If you would like specific content, this can be discussed prior

CHAMPAGNE PACKAGE | 800 (5 BOTTLES)

Includes five bottles of Veuve Cliquot YL, chilled and ready for you and your guests upon boarding

RED CARPET ARRIVAL | 175

A red carpet laid out at the wharf for guest boarding experience, creating a premium arrival experience

MORE OPTIONS AVAILABLE UPON REQUEST.

Additional entertainment, styling and event services are available upon request. Tells us your dream and we'll try make it come to life.





HENS PACKAGE

GUEST	RATE	ADDITIONAL PER HOUR
1 - 15	\$5,650 Flat Rate	\$95 per person
16 - 19	\$345 per person	\$90 per person
20 - 24	\$305 per person	\$80 per person
25 - 29	\$275 per person	\$70 per person
30 - 40	\$250 per person	\$60 per person
41 - 49	\$220 per person	\$50 per person

WHAT'S INCLUDED:

3hr Private Charter
Crew: Captain and host, bar/waitstaff
Unlimited Beer, Wine, Spirits & Soft Drinks
Signature Grazing Platter
Pre-access included (subject to availability)

OPTIONAL EXTRA

Add a shots tower on arrival - 125
Add DJ - 750





CANAPE MENU

10 GUESTS MINIMUM

CANAPÉ MENU 1 | \$65 PER PERSON

- Avocado & pico de Gallo bites (v)
- Assorted sushi pieces including maki & nigiri. Soy, wasabi (v, df)
- Traditional herbed Vietnamese rice paper rolls, peanut hoisin sauce (vegan, gf, df)
- Forest mushroom, pea & parmesan arancini, truffle aioli (v, gf)
- Slow braised beef brisket pies, smoky tomato relish
- Macadamia crusted king prawns, caviar aioli
- Prosciutto, leek & gruyere quiches, onion jam, parmesan
- Mini wagyu cheeseburgers, secret sauce

CANAPÉ MENU 3 | \$105 PER PERSON

- 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

CANAPÉ MENU 2 | \$85 PER PERSON

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

CANAPÉ MENU 4 | \$120 PER PERSON

- 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, 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

- Chocolate brownie, salted caramel (v)





BUFFET MENU

MINIMUM 10 GUESTS
MAXIMUM 20 GUEST

BUFFET 1 | \$90 PER PERSON

Entrée

- Boutique bread rolls with butter (v)
- 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

- Chocolate brownie s with berries and cream (v)
(served canapé style)

BUFFET 2 | \$130 PER PERSON

Entrée

- Smoked eggplant tartlet (v) charred baby onion, sumac & feta
- Arancini (v) saffron & mozzarella, chive aioli
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)

Mains

- 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

- Chocolate brownie, salted caramel (v)



PLATTERS

DESIGNED FOR 10 PEOPLE PER PLATTER

MINIMUM SPEND \$500 WHEN THERE IS NO OTHER CATERING

SIGNATURE GRAZING | 25PP

Cured meats, assorted cheeses, fresh dips, bread, crackers, fruits, chocolates, nuts

SEAFOOD PLATTER | \$500 | SERVES 10

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 | SERVES 10

Tiger prawns, peeled with tails on (served with lemon and seafood sauce)

HAM BUFFET | \$350 | SERVES 10

Whole honey-baked sliced ham with condiments (served with garden salad and boutique bread rolls)

SWEET CANAPE PLATTER | \$150

Serves 10

Petite chocolate brownies
Assorted petite macarons
Assorted mini gelato cones

SEASONAL FRUIT PLATTER | \$125

Serves 10

Fresh seasonal fruit

SUBSTANTIAL PLATTERS

CHICKEN FAJITA PLATTER | \$305

Serves 10

Tender spiced chicken breast, sizzled capsicum & onion, corn, brown rice, coriander, lime, jalapeño & avocado crema, cherry tomatoes & black beans

FALAFEL BUDDAH PLATTER | \$305

Serves 10 (vegan)

Crispy chickpea & parsley falafel, roast pumpkin, baby spinach, beetroot hommus, cucumber, cherry tomatoes, alfalfa, dukkah, brown rice & edamame

CHIPOTLE BEEF PLATTER | \$315

Serves 10

Slow-cooked smoky chipotle beef, red cabbage, shredded carrot, kidney beans, coriander crema, crispy tortilla, tomato salsa & cheese





BEVERAGE PACKAGES

ELITE DRINKS PACKAGE

\$50 PER PERSON PER HOUR

Beers & Seltzers

Corona | Asahi | Peroni | Hard Rated
Heaps Normal (non-alcoholic)

Wines

Oyster Bay Sauvignon Blanc | Stonefish,
Chardonnay | La Vieille Ferme Rosé | De Bortoli
Prosecco AIX Rose | Stonefish Merlot | Stonefish
Shiraz | Stonefish, Nero Shiraz | Stonefish, Nero
Cabernet Sauvignon | Grant Burge, Chardonnay
Pinot Noir

Spirits

Whitelight Vodka | Bombay Sapphire Gin | Jack
Daniels Whiskey | Johnnie Walker Red
Jim Beam Bourbon | Bacardi Rum | Malibu White
Rum | Tequila

Premium Spirits

Belvedere Vodka | Hendrick's Gin
Glenfiddich 12YO | Woodford Reserve

Bottomless Champagne

Free-flowing Moët & Chandon & Veuve Clicquot
throughout your charter

NON-ALCOHOLIC DRINKS PACKAGE

\$15 PER PERSON PER HOUR

Heaps Normal Beer | Soft Drinks | Juice | Red Bull

SIGNATURE DRINKS PACKAGE

\$18 PER PERSON PER HOUR

Corona | Asahi | Peroni
Oyster Bay Sav Blanc
Stonefish, Chardonnay
De Bortoli Prosecco
Grant Burge, Chardonnay Pinot Noir
La Vieille Ferme Rosé
Stonefish Merlot
Stonefish Shiraz
Soft Drinks & Juice

PLATINUM DRINKS PACKAGE

\$24 PER PERSON PER HOUR

Everything in Signature, plus:
Heaps Normal Non Alcoholic
Hard Rated
Whitelight Vodka
Gordon's Gin
Jack Daniels
Johnnie Walker Red
Jim Beam Bourbon
Bacardi Rum
Malibu White Rum
Tequila

DELUXE DRINKS PACKAGE

\$35 PER PERSON PER HOUR

Everything in Platinum, plus:
Belvedere Vodka
Hendrick's Gin
Glenfiddich 12YO
Woodford Reserve
AIX Rose
Stonefish, Nero Shiraz
Stonefish, Nero Cabernet Sauvignon
Cocktail of the Day

Minimum 3-hour booking applies. Packages are per person, per hour. All guests must be on the same package.

Disclaimer: Drink responsibly and follow staff instructions at all times. Bar service suspends 10 minutes prior to disembarkation. Should quantities of a particular brand finish, the next available will be offered. We reserve the right to refuse service. No shots permitted on packages.





DRINKS MENU

All prices per glass unless stated | Bottles available on request

COCKTAILS

Aperol Spritz	20
Galaxy Sunset	25
Margarita	22
Watermelon Margarita	24
Espresso Martini	24
Lychee Martini	24
Classic Mojito	24

SPIRITS

Whitelight Vodka	12
Bombay Sapphire Gin	13
Jack Daniels Whiskey	12
Johnnie Walker Red	12
Jim Beam Bourbon	12
Bacardi Rum	12
Malibu White Rum	12
Tequila	14

PREMIUM SPIRITS

Belvedere Vodka	16
Glenfiddich 12	16
Hendrick's Gin	16
Woodford Reserve Malt	16

TOP SHELF SPIRITS

1800 Coconut Tequila	20
Clase Azul Tequila	55 700
Don Julio 1942	50 550
Belvedere 10 Magnum	50 550
Glenfiddich Gran Reserva 21	55 700

BEER & SELTZERS

Corona	13
Asahi	13
Peroni	12
Hard Rated	14

WHITE WINE, SPARKLING WINE ROSE & RED WINE

Stonefish, Chardonnay	13 75
Oyster Bay Sauvignon Blanc	13 75
Stonefish, Sauvignon Blanc	13 75
De Bortoli Prosecco	13 75
La Vieille Ferme Rose	13 75
Stonefish Merlot	13
Stonefish Shiraz	13
Grant Burge, Chardonnay Pinot Noir	16 85
AIX Rose	100
Stonefish, Nero Shiraz	20
Stonefish, Nero Cabernet Sauvignon	20

BUBBLES

Veuve Clicquot (YL)	195
Moët & Chandon Brut	195
Dom Perignon Vintage	625

NON-ALCOHOLIC

Heaps Normal Non Alcoholic Beer	10
Soft Drink & Juice	4
Red Bull	6

