

Galaxy 1

86ft (26m) Precision Motor Yacht



47

Passengers

\$850

Minimum Hourly Rate

Sydney

Location

This 86ft (26m) Superyacht has a spacious open area saloon with comfortable lounges and features a Fly bridge on the upper deck for relaxing.

Galaxy I is designed around 3 spacious decks allowing guests to mingle as a group or to find their own space. The forward deck is ideal as a sunset venue complete with canapés and pre dinner drinks, while the saloon deck is a perfect example of why alfresco dining is the preferred dining option in this area of Australia.

Comfortably sleeping 6 passengers, the staterooms of Galaxy I continue the attention to detail seen throughout the entire vessel. The master stateroom boasts a king size bed, with marble ensuite. The stateroom also has it's own TV and DVD player and stereo system. Two guest staterooms feature twin bedding and own ensuites, again with their own TV and DVD player.

All interior areas are air-conditioned and the rear saloon deck can be enclosed for air conditioning as well. Flat screen TVs, DVD players with a full library, and a surround sound stereo system ensure that creature comforts are never far away. Sleek, sophisticated and superbly appointed, Galaxy I is designed for indulgence and will satisfy even the most discerning guest.

Note: Galaxy I has a no-shoe policy

Cocktail Dining – 47 passengers
Casual Buffet- 20 passengers
Formal Dining – 10 passengers
Open Water - 12 passengers
Overnight Charters – 6 guests

Special Features

- Spacious open area saloon with comfortable lounges
- Flybridge on the upper deck for relaxing
- Forward deck ideal for sunsets and pre-dinner drinks
- Accommodation for up to 6 guests
- 3 luxury cabins with ensuites (sleeps 6)
- TV (65"), and DVD
- Fully air-conditioned
- Entertainment system with Bluetooth, USB
- WiFi internet, Foxtel, Netflix
- Swim platform and shower
- Lilypad hire for day charters

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Charter Rate



VESSEL HIRE (minimum 3 hours) RATE (includes Captain & Deckhand)

February through October:

Sunday to Friday: \$850 per hour

Saturday: \$950 per hour

November & January:

Sunday to Friday: \$950 per hour

Saturday: \$1,150 per hour

December (Monday to Sunday): \$1,350 per hour

Public Holidays / Special Days: 20% surcharge

New Year's Eve (6 hours all-inclusive F&B for up to 40 pax): \$50,000 total

Daily (8 hours):

Off Peak: \$9,000

Peak: \$10,000

Overnight (24 hours - includes meals, drinks, and amenities): \$12,000

Weekly (7 nights - includes meals, drinks, and amenities): \$55,000

STAFFING FEES • 1 x wait staff required per ten guests

\$300 per wait staff for up to 4 hours • \$65/per extra hour (20% surcharge for public holidays)

\$400 per wait staff for up to 4 hours • \$100/per extra hour (Boxing Day/New Year's Day/Australia Day)

Preferred Wharves

\$50 per visit

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

Lily Pad hire: \$100

Additional Terms

All charters must be paid in full prior to cruising.

A 20% public holiday surcharge applies to the whole cruise.

A \$2,000 credit card bond is held on the day of the event.

A \$2,000 deposit is required to secure the booking.

The balance payment is due 14 days prior to cruising.

All pricing is inclusive of GST.

Notes

Galaxy I has a no-shoe policy to protect the teak decks. Shoes will be safely stowed on board during the charter. Access to guest rooms is not permitted (for overnight charters only).

Please BYO towels if swimming



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Charter Rate



BYO CHARTERS

BYO FOOD: \$10 per person

BYO DRINKS: \$20 per person

- 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.
- 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 AND PRE-ACCESS

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.

VESSEL INSPECTIONS

Galaxy I is moored at Cockle Bay Marina, Darling Harbour. Generally, preferred inspection times are Thursday's or Friday's between 11am and 1pm depending on the vessel's schedule. Bookings are essential. We ask for flexibility should our schedule change.



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Catering Menu



All Canapé Menus and Buffet Menus #2 and #3 – minimum spend \$1100

Prices are per person

Chef Fee of \$375 for up to 4 hours. (\$95 per extra hour)

Canapé Menu 1 \$60

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 tendrils (s) (gf)
Angus beef burger, Boardwalk chutney, smoked aioli, brioche roll, pickle
spring lamb cocktail pie, roasted tomato chutney

Canapé Menu 2 \$72

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)

Canapé Menu 3 \$85

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 (< 13 yrs) \$40

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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Catering Menu



Buffet Menus #2 and #3 – minimum spend \$1100
Buffet Menu #1 – minimum spend not applicable
maximum 20 guests for buffet menus
Chef Fee of \$375 for up to 4 hours. (\$95 per extra hour)
Prices are per person

Buffet Menu 1 \$65

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 \$85

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)

Buffet Menu 3 \$110

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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Catering Menu



PLATTERS

***Platters are designed for 10 people per platter
Platters minimum spend \$500 when there is no other catering.
Chef Fee not applicable***

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

Sweet Canapé Platter \$150

petite chocolate brownies
assorted petite macarons
assorted mini gelato cones

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)

Ham Buffet \$350

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





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BEVERAGE PACKAGES

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

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

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NEW YEAR'S EVE CHARTER 2024



MENU

Grazing station

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers

CANAPES

NSW South Coast oysters

pomegranate vinaigrette, lemon (gf)

Queensland Banana prawn skewer

chilli, confit garlic, chives (gf)

handmade sushi

pickled ginger, soy sauce (gf)

karaage fried chicken

sriracha mayonnaise, fresh lime

caramelised butternut pumpkin quiche

goat's cheese, honey, pine nuts, thyme (v)

glazed pork belly skewers

chargrilled pineapple, ginger and soy dressing (gf)

dim sim

handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

salt and pepper calamari

aioli, lime cheeks

arancini

Saffron & mozzarella, smoked aioli (v)

Angus beef burger

Boardwalk chutney, smoked aioli, brioche roll, pickle

SUBSTANTIAL

Thai beef salad

vermicelli noodles, fragrant herbs, nuoc cham dressing (gf)

Tasmanian salmon fillet

crushed new potatoes, salsa verde, lemon, parsley (gf)

DESSERT

Boardwalk chocolate brownie

salted caramel (v)

chocolate cherry tartlet

shaved coconut



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NEW YEAR'S EVE CHARTER 2024



NEW YEAR'S EVE CHARTER 2024

BEVERAGES

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

- French Champagne
- NV, Grant Burge, Pinot Noir Chardonnay, 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

Beers

- Peroni, Corona James Boags Light and Heineken Zero

A selection of soft drinks, juices and mineral water also included.

Menu and Beverages are subject to change