



GALAXY I

CATERING PACKAGES

Canapé Menu 1

menu duration approximately 3-4 hours

\$60 per person

canapés

salmon tartare on crisp toasted brioche, crème fraiche and chives
peking duck pancake with spring onion, cucumber and hoisin sauce
corn and leek fritter with avocado, lime and coriander salsa

balsamic caramelised pear with herbed ricotta garlic crouton
thai fish cakes with sweet chilli nam jim dipping sauce
porcini mushroom arancini ball with basil aioli
chilli and rosemary marinated lamb skewers

chunky beef and mushroom pie with minted mushy peas
pulled pork slider with shaved fennel and apple slaw

Canapé Menu 2

menu duration approximately 4 hours

\$70 per person

canapés

lime marinated tuna logs with wasabi mayonnaise and shizu cress
barbecued duck salad with enoki mushrooms and ponzu glaze in a rice paper wrap
balsamic caramelised pear with herbed ricotta garlic crouton

thai prawn and shredded coconut salad wrapped in a betal leaf
forest mushroom, parmesan and rosemary flan
warm chicken and leek pie with flaky pastry

hand made indian vegetable samosa with coriander and mint raita
moroccan lamb skewer with harrisa and coriander yoghurt

served in a small bowl or noodle box

beer battered flathead goujons with tartare sauce and chips

sweet canapés

mini chocolate ganache tart with candied orange and hazelnuts



Canapé Menu 3

menu duration approximately 4.5 hours

\$85 per person

canapés

tasmanian smoked salmon, ricotta and dill flan
rare roast beef and yorkshire pudding, horseradish cream and chives

creamed leek and persian feta tartlet with avocado, lemon zest and chive salsa
lamb and rosemary pie with piquant tomato chutney
tempura vegetable skewers with ponzu dipping sauce

herb marinated breast of quail with eschalot confit
crisp asian style salt and pepper calamari with fresh lime mayonnaise
prawn cocktail with crisp iceberg on a mini brioche roll

served in a small bowl or noodle box

thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa
duck confit with wild mushrooms, garlic mash, spring asparagus

sweet canapés

petite lime and lemon tart with fresh berries

Buffet Menu 1

maximum 20 guests for buffet menus

\$65 per person

canapés

grilled mediterranean vegetable and baby mozzarella pizetta

buffet

assorted boutique bread rolls with butter

garden salad with cherry tomato, avocado, cucumber and balsamic dressing
new potato salad with grain mustard dressing
moroccan spiced couscous, roast sweet potato and rocket salad

bbq chicken cutlets with herb dressing
roast pumpkin, spinach and fetta frittata
sliced leg ham with assorted condiments

dessert

devils chocolate mud cake with double cream



Buffet Menu 2

maximum 20 guests for buffet menus

\$85 per person

canapés

smoked salmon and rocket wrap with crème fraiche and chives
chicken and enoki mushroom san choy bau rice paper rolls with soy shallot dipping sauce
english spinach and persian fetta flan

buffet

assorted boutique bread rolls with butter

fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing
vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
chat potato salad with fresh herbs and crème fraiche

moroccan bean on sliced couscous with eggplant chutney
flaked salmon through farfalle with broccolini and caper and dill dressing
coq au vin (traditional french chicken red wine casserole)

dessert

fresh fruit pavlova with fresh cream

Buffet Menu 3

maximum 20 guests for buffet menus

\$110 per person

canapés

smoked ocean trout, shaved fennel and caper salad with marinated labne
peking duck pancake with spring onion, cucumber and hoisin sauce
corn and leek fritter with avocado, lime and coriander salsa

buffet

assorted boutique bread rolls with butter

ocean cooked king prawns with basil aioli
fresh pacific oysters with shallot dressing and salmon roe

vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
salad of baby spinach, rocket and young radicchio leaves
chick pea, rocket and chilli salad with sweet potato crisps and chives

grilled tasmanian salmon with wilted spinach and dill mayonnaise
prosciutto wrapped chicken breast with grilled artichoke and sage
whole roasted beef fillet on grilled portabella mushrooms with thyme jus

dessert

mini baked chocolate tart with sea salt flakes and double cream
mini lime creme brulee
assorted petite french macarons



Dip Platter

\$125

fresh crisp crudités, grissini and crispbreads
trio of house made dips

Antipasto Platter

\$125

rustic italian breads, grissini and flatbreads
oven baked semi dried tomatoes, marinated green olives,
grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
honey glazed double smoked ham, hot sopressa salami and san danielle prosciutto

Cheese Platter

\$125

selection of local cheeses, dried fruits and assorted crackers

Seafood Platter

\$500

ocean cooked king prawns with dill aioli
fresh pacific oysters with shallot dressing and salmon roe
blue swimmer crab with fresh lemon wedges
balmain bugs with tartare sauce
bbq salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

Ham Buffet

\$350 per ham

whole guinness and honey baked ham with condiments and boutique bread rolls

Sweet Canapé Platter

\$250

petite lemon meringue pie
petite piquant chocolate brownie
small fruit brochettes
assorted petite french macarons

*Platters are designed for 10 people per platter
Platter minimum order - 2 platters
Menus are subject to availability
20% surcharge applies to catering for public holidays*



GALAXY I

BEVERAGE PACKAGES

Silver Package

\$16 per person per hour

Sparkling Wine

Tempus Two Silver Series Blanc de Blanc

White Wine

Tempus Two Silver Series Sauvignon Blanc

Tempus Two Varietal Series Chardonnay

Red Wine

Tempus Two Silver Series Shiraz

Tempus Two Silver Series Cabernet Sauvignon

Beer

Corona / Peroni Nastro Azzurro / Cascade Light

Gold Package

\$25 per person per hour

Sparkling Wine

Tempus Two Pewter Series Pinot Chardonnay

White Wine

Tempus Two Copper Series Sauvignon Blanc

Tempus Two Copper Series Wilde Chardonnay

Red Wine

Tempus Two Pewter Series Shiraz

Tempus Two Copper Series Cabernet Merlot

Beer

Corona / Peroni Nastro Azzurro / Cascade Light

House Spirits

\$5 per person per hour

in conjunction with Silver or Gold Packages

Bourbon, Scotch, Gin, Vodka, Rum

A selection of soft drinks, juice & mineral water are included in beverage packages

Beverages are subject to availability / 20% surcharge applies to public holidays