



GALAXY I

CATERING PACKAGES

Canapé Menu 1	\$60	Buffet Menu 1	\$65
Canapé Menu 2	\$72	Buffet Menu 2	\$85
Canapé Menu 3	\$85	Buffet Menu 3	\$110

PLATTERS

Dip Platter	\$125	Seafood Platter	\$500
Antipasto Platter	\$125	Ham Buffet	\$350
Cheese Platter	\$125	Sweet Canapés	\$250

Canapé Menus and Buffet Menus #2 and #3 - minimum spend \$1100 + chef fee of \$375
(based on 4 hours – Chef \$95 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

Standard Beer and Wine Package - \$16

Gold wines plus \$5

Platinum wines plus \$10

Standard Spirits Package - \$21

Includes Gold wines

Premium Spirits Package - \$26

Includes Platinum wines

Prices are per person, per hour

All packages includes 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



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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)*



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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 king tiger prawns
fresh pacific oysters

Dessert

chocolate brownie with berries and cream (v)
(served canapé style)



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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

(served canapé style)

chocolate dipped assorted mini gelato cones (v)

(flavours include after dinner mint, salted caramel, apple crumble, choc hazelnut, choc-dipped strawberry and espresso)



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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 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