



# QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: [www.quaysidecharters.com.au](http://www.quaysidecharters.com.au) Email: [info@quaysidecharters.com.au](mailto:info@quaysidecharters.com.au)

## Galaxy 1 Boat Hire Rates

### **November – February**

\$1,350 Per Hour

\$5,400 Minimum 4 Hour Hire

### **March – October**

\$1,150 Per Hour

\$4,600 Minimum 4 Hour Hire

### **Daily Charter**

8 hours \$8000

### **Weekly Charter**

7 nights \$55,000

### **BYO Charters**

\$20 per person surcharge applies for drinks (no spirits)

\$10 per person surcharge applies for food

Includes all crockery, cutlery, cups, utensils, serving equipment, eskies and ice

### **Staffing Fees**

\$300 per wait staff for a 4 hour charter

1 x Wait staff required per 10 guests

\$65 Wait staff per additional hour

### **Wharves available**

King Street, Casino, Gladesville, Rose Bay

*Pick up and drop off wharf fees apply*

*20% Public holiday surcharges applies*

## Galaxy 1 Menu

### **Galaxy I Canapé Menu**

#### **Canapé Menu 1**

**\$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**

**\$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**

**\$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

## **Galaxy I Buffet Menus**

### **Buffet Menu 1**

**\$65 per person**

### **Canapés**

Grilled mediterranean vegetable and baby mozzarella pizzetta

### **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**

**\$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 been 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**

**\$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

**Galaxy I Platter Menus**

Designed for 10 people per platter  
Minimum order 2 platters

**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

*Menus are subject to availability*

**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

Selection of soft drinks, juice & mineral water are included

*Beverages are subject to availability*