

# DRINKS MENU - M.Y GALAXY

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  |



# ELITE DRINKS PACKAGE

All-inclusive premium beverage service | 50 pp/ph

---

## 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

---

The ultimate all-inclusive experience — every pour, every toast, taken care of.



# ALL-INCLUSIVE DRINKS PACKAGES

M.Y GALAXY | Per person, per hour

## Signature

18 pp/ph

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

24 pp/ph

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

35 pp/ph

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

## Non-Alcoholic | 15 pp/ph

Heaps Normal Beer | Soft Drinks | Juice | Red Bull

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.

# Catering Menu - M.Y Galaxy

Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients.

## Canape I

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

## Canape II

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

## Canape III

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



# Catering Menu - M.Y Galaxy

Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients.

## Canape IV

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 I

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 II

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)

# Catering Menu - M.Y Galaxy

Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients.

---

## Platters

### **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