



MV Star School Formal & School Social Packages 2024

**Packages available Jan-Dec (Sun-Thurs) & Jan-mid Nov (Fri-Sat)*

Seated Package (3 Course Set menu)

Includes:

- 4 hours vessel hire
- 3 course seated meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

\$90pp min 60-99 guests

\$85pp min 100-150 guests

Friday & Saturday add \$10pp

Buffet Package

Includes:

- 4 hours vessel hire
- 3 course buffet meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

\$85pp min 60-99 guests

\$80pp min 100-150 guests

Friday & Saturday add \$10pp

Cocktail Package

Includes:

- 4 hours vessel hire
- Fingerfood Meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

\$75pp min 60-99 guests

\$70pp min 100-150 guests

Friday & Saturday add \$10pp

Boogie on Party Package

Includes:

- 4 hours vessel hire
- Variety of yummy pizzas
- Soft Drinks Package



DJ & Light show
1 x security staff per 100 passengers
\$70pp min 60-99 guests
\$65pp min 100-150 guests
Friday & Saturday add \$10pp

****No alcohol served onboard. Strictly No BYO. Balloon decoration is only around poles, any extras required will be at an additional cost***

SEATED 3 COURSE SET MENU

ON ARRIVAL

Served in cocktail style
Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)
Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items | Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
Spinach and cheese ravioli Napoletana with fresh grated parmesan (v)
Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)
Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately
Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
Freshly percolated coffee and a selection of herbal tea

BUFFET MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items:
Classic BBQ chicken (gf)
Moroccan spiced chicken with yogurt and mint sauce (gf)
Tandoori style chicken with yogurt and mint sauce (gf)



Select three of the following items:

- Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)
- Spinach & cheese ravioli Napoletana with freshly grated parmesan (v)
- Homemade beef lasagne
- Homemade vegetarian lasagne (v)
- Creamy potato gratin with cheese and herb crust (v)
- Pumpkin arancini with red sauce (v)

Also at the buffet:

- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Rocket, pear and parmesan salad with balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v) (gf)
- Crusty mixed dinner rolls (v)

DESSERT

- A delicious assortment of cakes (v)
- Complimentary coffee and tea available

COCKTAIL MENU

ON ARRIVAL

- Assorted dips with fresh vegetable crudité, corn chips and crackers (v)

FINGER FOOD SELECTION

- Crispy Vietnamese spring rolls with sweet chilli sauce (v)
- Assorted mini quiche (v option included)
- Chicken breast goujons and classic aioli
- Vegetarian empanada with mild roast pepper dip (v)
- Australian beef pies and classic sausage rolls served with tomato sauce
- Chunky potato wedges served with sweet chilli sauce and sour cream (v)

BOOGIE ON – PIZZA MENU

DELICIOUS HOT PIZZA

Pepperoni

- Slices of crispy pepperoni and creamy mozzarella on a tomato base

Margherita

- Diced tomato and stretchy mozzarella, topped with oregano on a tomato base

Ham & Cheese

- Strips of smoky leg ham and creamy mozzarella on a tomato base

Cheesy Garlic & Crème Fraiche

- Stretchy mozzarella, classic garlic sauce & oregano on a crème fraiche base



Simply Cheese

Loads of melted mozzarella goodness on tomato base

Dietary requirements catered to upon request. Min. 72 hours' notice required. Additional cost may apply for vegan, GF and DF options.