



Starship Sydney

Luxury floating venue featuring 360° views of the Harbour.

950

Passengers

\$2500

Minimum Hourly Rate

Sydney

Location

The Starship offers you Sydney Harbour's very own luxury floating venue featuring 360° views of the Harbour. With an ultra modern design and functional layout over 3 levels, the Starship Sydney floating glass ballroom boat sets a new standard for cruises on Sydney Harbour.

Starship Sydney can accommodate up to 950 passengers for a cocktail party style cruise and up to 500 for formal seated dining.

The Starships' lounge on the second level with its wide promenade decks and casual furniture is an informal entertaining space. The main dining area features floor to ceiling glass panels and below decks is the VIP Lounge. With state of the art audio visual facilities and a large dance floor or stage area, Starship cruises are suitable for conferences, corporate events, weddings and private parties, and large group transfers.

The commercial kitchen below decks makes it possible to provide a wide range of first class catering options for your cruise. from sophisticated cocktail party food to wedding reception banquets and 5 star formal dining for corporate events.

Cocktail Dining – 950 passengers

Buffet Dining – 500 passengers

Formal Dining – 500 passengers

Special Features

Cathedral glass ceilings and vogue sky lounge

PA System-Wireless microphones throughout Main, Lounge and Viewing Decks

Bose Sound System, in house DJ system

Intelligent Audio Visual technology

Satellite TV, Foxtel

PowerPoint presentation outlets

3 phase on board power, 175KVA generator, 240 volts domestic points throughout

All food is halal

Plasma Screens – 6 on Main Deck, 2 on Lounge Deck

Intelligent climate control

May to September

4-hour charter \$10,000

Additional Hours \$2,500 per hour
150pax (minimum)

October to April (excl Fri/Sat Nights)

4-hour charter \$11,000

Additional hours \$2,750 per hour
150pax (minimum)

October to April (Fri/Sat Nights)

4-hour charter \$12,000

Additional hours \$3,000 per hour
200pax (minimum)

Wharf Fees

CBD Maritime Wharves \$95/ visit

Homebush Wharf – POA

Rose Bay Wharf -POA

Additional Information

Security Required for 18-21st Birthday Events @\$85/hour, minimum 6 hours. Ratio is 1:100 guests.

Public holiday surcharges apply – 20% of the total charter fee

Excludes special harbour events such as New Year's Eve, New Year's Day, Australia Day and Boxing Day



Starship Sydney

Catering Menu

Starship Sydney Catering

All menus are freshly prepared by a chef on board. Tailored options are available on request

Cocktail Menus

Starship Sydney Cocktail Menu

Please pick and choose from the below items to create your unique menu to make up the Minimum Spend of \$100 per person

CANAPE ITEMS LEVEL 1 – \$10 per person

- Mini beef slider with tomato, cheddar cheese and caramelised onion
- Malay coconut chicken and lamb kofta skewers with dipping sauces (gf df)
- Caramelised onion, parmesan cheese tartlet with chive garnish (v)
- Tomato avocado salsa tartlets with soft herbs (v)
- Mini German Kransky dogs with American mustard and ketchup, fried onions in a brioche finger bun
- Selection of handmade quiches in shortcrust pastry with soft herbs and marinated feta (v)
- Salt and pepper calamari with ginger and shallot dressing
- Soft tortilla boats with spiced beef, avocado and tomato salsa with sour cream
- Noona-style meatballs in roasted tomato sauce and melted mozzarella
- Mini beef bourguignon pie
- A selection of nori rolls (v)
- Thai beef salad in Chinese takeouts
- Truffled mushroom arancini with aioli (v)
- Fresh Vietnamese spring rolls with vermicelli and prawns with a sweet chilli sauce (gf df)
- Chicken and jalapeño empanada with spiced chipotle dipping sauce
- Moroccan lamb samosa with lemon-preserved yoghurt

CANAPE ITEMS LEVEL 2 – \$11 per person

- Chive tied, Peking Muscovy duck pancake with shallots, baby coriander and hoisin (df)
- Pumpkin veloute with chive oil in a demitasse cup (v gf)
- Penne with slow-cooked ragu and shaved pecorino in a mini bowl
- Prawn and blue swimmer crab bisque in espresso cups (gf df)
- Salmon slices with a dill, caper and lemon beurre blanc
- Steamed prawn dumpling with a saffron sauce served in tasting spoons with chives
- Smoked trout with creamed goat cheese, dill, cracked pepper and lemon on a mini pikelet
- Oyster pillows lightly fried until golden with cumin and coriander yoghurt (gf)
- Fish and Chips – Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon
- A selection of nigiri and nori rolls with wasabi and soy (v)

CANAPE MENU LEVEL 3 (SUBSTANTIAL) – \$14 per person

- Miniature chive crumpet with Huon salmon, mousse and Yarra Valley caviar, chive garnish
- Australian oysters with a selection of sauces and vinaigrettes, Kilpatrick (gf df)
- Pepper-crust tenderloin fillet with basil pesto on crostini
- Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce and melba toast
- Seared and pepper-crust Australian yellowfin tuna and wasabi crème
- Petite squares of prawn and blue swimmer crab lasagna in a seafood bisque
- Szechuan fried king prawns with coriander
- Frenched lamb cutlet, grilled to perfection with basil and parmesan drizzle
- Thai green curry with free-range poached chicken, turmeric rice, thai eggplant, coriander and toasted shallots in a mini bowl (gf)
- Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (gf)
- 12-hour braised lamb shoulder in oregano with couscous, preserved lemon and Greek yoghurt in a mini bowl (gf)



Starship Sydney

Catering Menu



FOOD STATIONS

Food stations are a unique food offering, demonstrating an interactive experience offered to your guests for your special event.

Mexico Tortilla Station – \$20 per person

Soft tortilla bases

Slow-roasted wagyu brisket for 4 to 6 hours with our own Starship BBQ rub and finished with our smokey BBQ basting

Pulled free-range chicken

Char grilled roasted vegetables (v)

Chicken and jalapeño empanada

Mexican black bean mixed capsicum salad (v)

Tomato salsa with coriander, red onion, lime juice (v)

Shredded lettuce, sour cream, avocado

Chipotle and fiery chipotle sauces

Asian & Noodle Market Station – \$24 per person

A classic Hawker food stall with all the trimmings, flash cooked at our own wok station.

Char Kay Teow

Hainan Chicken, master stock poached chicken with jasmine rice, coriander, cucumber, chilli and shallot dressing

Singaporean chicken satays with fried shallots, diced red onion and coriander

Sambal oelek, fish sauce and chilli, ginger shallot

Dumpling Station – \$20 per person

A selection of dumplings served with all your favourite accompaniments

Chicken ginger dumpling

Tofu and shitake mushroom (v)

Pork pan-fried gyoza

King prawn dumplings

Vegetarian Selection (v)

Sambal oelek, Kikkoman soy, fresh red chilli and fish sauce, shallot and ginger confit

Paella – \$22 per person

Traditional paella pans a la Valencia with arborio rice, prawns, chicken, mussels, calamari, & chorizo

Vegetarian & vegan options also available





PREMIUM GRAZING STATIONS

Antipasto & Cheese Grazing Table – \$26 per person

The grazing table consists of a gourmet selection of small goods all hand-selected by our executive chef with plenty of vegetarian options.

Charred sourdough bread

Mortadella, San Daniele prosciutto, salami inferno infused with smoked paprika

Marinated green olives with lemon peel, star anise, coriander seeds and confit garlic (v)

Platters of char grilled vegetables, mushrooms, zucchini, capsicum (v)

Hummus with sumac (v)

Pickled heirloom vegetables,

julienne raw vegetables (v)

Boccincini, vine-ripened cherry tomatoes and basil leaves in dressed with virgin olive oil (v)

A variety of locally sourced Australian cheeses all served with truffle honey, seasonal fruit

Lavosh crackers and quince paste

Seafood Harvest – \$28 per person

A selection of fresh Australian seafood with all the trimmings.

Yamba prawns cooked, served with fresh lemon and accompanied sauces

Huon smoked salmon, finely diced red onions

Clarence River grilled baby octopus with olive oil, lemon and garlic

Wakame seaweed with sesame oil

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce,

apple and lemongrass granita

JAPANESE SUSHI AND SASHIMI STATION

Market price per person

Huon King Salmon, Kingfish & Harissa tuna

Selection of nigiri & nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi & egg yolk mayonnaise, pickled ginger, mirin vinaigrette & Kikkoman soy sauce

DESSERT CANAPES – \$12 per person

A buffet of Chef's selection of Starship mini desserts.

GELATO BAR – \$10 per person

Live gelato stand of up to 8 flavours of your choice served in gelato bowls or wafer cones.

Starship Sydney

Catering Menu



Buffet Menus

Buffet Menu – \$100 per person

Buffet Service

Buffets offer a greater variety of foods from meats to seafood and vegetarian, for your guests to enjoy. Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table. Buffets are also a quick and efficient way to cater to large groups and dietary requirements. When choosing your buffet dishes consider balancing your choices. If you need any assistance our team is very experienced in offering advice on your options.

Table Buffet

We also offer a table buffet where the dishes are served to your individual tables. This does attract an additional service charge of \$6.00 per person but worth considering as it allows the same choice of foods without guests having to attend a traditional buffet.

LEVEL 1 MAINS Please select 3 (additional selections \$8 pp)

- Chargrilled crusted sirloin, medium rare, with bell pepper salsa, bearnaise mustard & caramelised Spanish onion
- Slow-cooked Moroccan spiced lamb shoulder, preserved lemon & labneh cous cous
- Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots
- Free-range pan-seared corn-fed chicken fillet, piri piri, preserved lemon yoghurt
- Atlantic salmon, with tomato and lemon salsa.
- Saffron chicken, prawn and chorizo paella, arborio rice
- Crisp skinned pork belly, cinnamon apple sauce
- Hot honey & orange glazed leg ham carved at the buffet
- Argentine chimichurri crisp-skinned chicken
- Tomato and chilli pasta with ricotta
- Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

LEVEL 2 MAINS

- (to replace a level 1 main, please add \$7 per person or as an extra dish \$11 pp)
- Cape grim chargrilled tenderloin fillet, assorted accompaniments
 - Seared lime crusted Atlantic salmon fillet, lemon grass & laksa broth
 - Steamed wild barramundi, ginger shallots, rice wine
 - Crisp-skinned Peking duck, plum sauce, special fried rice

SEAFOOD PLATTER (\$22 pp)

- Champagne oysters on a bed of rock salt
- King prawns with garlic aioli & seafood sauce



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Catering Menu



SALADS & SIDES

Please select 3 (additional selections \$6 pp)

- Organic honey glazed kumara & spinach salad, walnut & Hunter Valley feta
- Red quinoa, couscous, chickpea, baby spinach salad, almonds, softened currants, lemon yoghurt dressing
- Boiled baby potato salad, mint, chives, quartered eggs, traditional mayonnaise
- Apple, walnut and radicchio salad, roaring forties blue, sweetened balsamic
- Chilled iceberg lettuce, extra virgin olive oil, lemon & garlic dressing, grana padano
- Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil
- Char grilled eggplant, zucchini, roasted vegetables, King Island goat's cheese
- Crunchy Middle Eastern fattoush
- Classic Caesar salad
- Rocket, pear, pecorino, pine nuts, aged balsamic
- Mixed leaf baby rocket, spinach, shaved parmesan, virgin olive oil, aged balsamic
- Asian vermicelli noodle salad, school prawns, blackened chilli, coriander, mint, crushed peanuts
- Tomatoes, bocconcini, basil leaves, artisan virgin olive oil, Maldon salt, cracked pepper
- Angel hair pasta salad, crisped capers, Liguria olives, rocket, roasted garlic
- Hot roasted chat potatoes with rosemary & Maldon salt
- Classic French potato bake, fresh thyme, streaky Bangalow smoked bacon
- Sauteed broccoli, caramelised onion and toasted almonds.
- Saffron & coconut rice pilaf with toasted cashew

DESSERT

Please choose 1 (additional selections \$7 pp)

- Fine Australian cheeses, muscatels, lavish, quince paste
- Chef's selection of sweet desserts
- A selection of roving gelatos on ice trays

Starship Sydney

Catering Menu



3 Course Menu

Level 1 – 3 Course Menu

\$100 per person

Entrées alternating choose 2

Roasted vegetable tart with a petite herb salad and Meridith farm goat cheese (V)

Huon salmon terrine with lemon-zested ricotta, roasted capsicum strips, salsa verde and fresh lemon cheek (GF)

Bannockburn free-range poached chicken salad with heirloom vegetables and a lemon oregano vinaigrette (GF, DF)

Roast duck ravioli, aromatic spiced duck with star aniseed and sliced roast duck breast in a lightly spiced Cantonese duck sauce

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold-pressed olive oil and soft herbs

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

Mains alternating choose 2

all mains served with seasonal vegetables

Crisped Huon Salmon fillet on a cassoulet of lentil dupy, cannellini beans in a light seafood bisque, chervil and lemon zest with parsley butter baby potatoes

Twice-cooked chicken breast with a potato galette, crisped leek in a Canadian maple jus or a lemon caper sauce (GF)

*Amelia Park 5-hour slow braised lamb shanks

*Slow-braised beef cheek

*Choose one of the following accompaniments for the Lamb Shank or Beef Cheek

Red wine jus with parisienne buttered mashed potatoes and chives

Herbed tomato sauce with a parmesan polenta base

Moroccan saffron tagine, harissa, green olives preserved lemons on a Moroccan couscous

Desserts alternating choose 2

A decadent warmed flourless chocolate cake served with chantilly cream and warmed chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, edible soil and pistachio biscotti

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Catering Menu



3 Course Menu - Upgrades

UPGRADED ENTREE MENU \$8/PAX

alternating choose 2

Crystal Bay prawn and spanner crab lasagne in a seafood bisque with baby watercress Citrus-cured Huon salmon fillet, crispy pancetta, blue swimmer crab, Yarra Valley caviar and preserved lemon aioli
Burrata mozzarella, seasoned heirloom tomatoes, baby Mediterranean olives, poormans sourdough and fresh basil, drizzled with/ Estate first pressed olive oil

Cauliflower and cumin veloute with butter-poached sea scallops, avruga caviar and baby chervil garnish
Grass-fed chimichurri rump dry aged, oven-roasted marrow in the half bone, pickled cauliflower and grilled U6 prawn. (GF DF)

UPGRADED MAINS MENU \$11/PAX

alternating choose 2

Tenderloin filet, red wine jus, sauteed mushrooms, parmesan hasselback potatoes and seasonal vegetables
Riverina rack of lamb, herbed crust, duck fat crisped potato, buttered spinach and Mediterranean ratatouille
Gold band snapper fillet, pan seared, fennel puree, watercress with saffron poached potatoes
Duck roulade, wrapped in jamon prosciutto, crispy basil, potato gratin and a madeira jus

TOP TIER MAINS \$16/PAX

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, King Edward mushrooms and butter-poached saffron potatoes (GF)

Oakleigh Ranch, laser cut, marble score 4 wagyu eye fillet, truffled forest mushrooms, confit shallots and seasonal heirloom vegetables and chive and parmesan hasselback potato

UPGRADED DESERTS \$8/PAX

alternating choose 2

all served with edible flowers, fresh berries and tulle

Hazelnut joconde layered with coffee cream and chocolate ganache

Raspberry layered joconde, white ganache, edible soil

Apple and salted caramel tart with poached apple compote

Cuboid Choux pastry filled praline mousseline, chocolate praline and joconde biscuit

Vanilla bean cream caramel, cinnamon poached corella pear

Children/Professional Meals

Children's Meal \$68 per person

Professional Meals \$68 per person

Menus provided upon request

Starship Sydney

BEVERAGE PACKAGES



Beverage Packages

Starship Sydney Beverage Packages Minimum 4 hours

Beverage Package (\$15 per person per hour)

Wine

Tyrrells Moores Creek – Semillion Sauvignon Blanc, Shiraz, Sparkling Brut

Beers

Newtowners Pale Ale
Newtowners Lager

Corona

Non-alcoholic beverages

Assorted Soft Drinks, Orange Juice, Sparkling & Still Water and Freshly

Brewed Tea and Coffee

Add On: Spirits \$12 per person, per hour

Soft drinks Package (\$7 per person per hour)

Orange juice, Coca-Cola, lemonade, Gingerale, sparkling water, lemon squash, tonic

(All subject to availability)