



ELITE SUPERYACHTS

Welcome Aboard

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THE  
FLEET

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Our collection of  
superyachts



A photograph of the Starship Sydney ferry boat on the water. The boat is a modern, multi-level vessel with a prominent blue upper section and a white lower section. It has large glass windows and a curved roof. The name 'STARSHIP SYDNEY' is visible on the side. The boat is moving through greenish water, and a city skyline is visible in the background under a clear sky.

# STARSHIP SYDNEY

Onboard Starship Sydney, the options are endless for your next momentous event.

At 450 square metres, Starship Sydney features the largest open plan deck space available on Sydney Harbour. This luxurious glass boat was designed specifically for cruising comfort and high-tech entertainment. Starship Sydney features floor to ceiling anti-glare glass windows to maximise the magnificent views. With large rooms and multi-level facilities, the importance of your special event is emphasised with a stunning venue and spectacular Sydney Harbour setting.

Starship Sydney accommodates up to 500 guests for seated dining events and up to 950 guests for a cocktail style event. There are three entertaining levels, a dedicated lounge deck, a private VIP room and multiple bars for guests to enjoy. This luxury vessel also boasts a hydraulic lift floor that can be utilised for surprise product or special guest reveals.

There are various dining arrangements available on Starship Sydney – whether you prefer a sit down meal for a more formal event, or something more casual like cocktails or canapés, a buffet, or live cooking stations – Starship Sydney's professional team of chefs and service staff can tailor your event to meet your needs.

# TAKE A LOOK

Over a day Starship Sydney can host up to 950 guests serving as the perfect venue for that unique product launch, corporate gathering, Christmas party, Wedding as well as milestone birthdays & anniversaries.



Bands, DJ's, live shows, programs and presentations are a breeze with Starship Sydney's state of the art audio-visual equipment including sound systems and lighting, microphones, projectors, large flat screen TVs and USB and AUX connectivity.

Choose to hold your wedding ceremony on Starship Sydney's open air viewing deck as you bask in the sunshine and feel the fresh breeze all around. Or, be married below deck in the fully airconditioned comfort of the vessel's column-less design and free flowing spaces.















# MODERN AND SPACIOUS

*Expansive outdoor areas and gathering spaces are best enjoyed  
on Starship Sydney.*







# MEET AND MINGLE

*For corporate events, meetings and product launches make your event distinct with Starship Sydney's world class amenities.*







## DELUXE INTERIORS

With modern interiors and large expansive deck spaces, Starship Sydney caters to large corporate and entertaining groups right down to the more private and exclusive weddings or conferences.



# ENTERTAINING AREAS

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*Guest comfort is paramount; Starship Sydney is fully air conditioned and thanks to the latest in nautical engineering, provide unparalleled quiet cruising with remarkable stability in all types of weather.*









# CHARTER RATES

## **January to Mid-November**

4-hour charter \$8,000

Additional Hours \$2,000 per hour

## **Mid-November to December**

4-hour charter \$11,000

Additional hours \$2,750 per hour

## **Minimum Guests**

### **January – Mid-Nov**

140 pax (minimum)

### **Mid-November – December**

200 pax (minimum 300pax for canapés)

## **Wharf Fees**

CBD Maritime Wharves \$180

Homebush Wharf – POA

Rose Bay Wharf -POA

## **Additional Information**

Public holiday surcharges apply







# SPECIFICATIONS

- **SPACIOUS** - Starship Sydney features three, spacious high ceilinged and expertly planned levels. Including unique features such as a columnless design, free flowing spaces and an Ashwood dance floor through centre.
- **STABLE & QUIET** - The latest in nautical engineering used on Starship Sydney - providing unparalleled quiet cruising with remarkable stability.
- **PRIVATE VIP/BRIDAL ROOM** - Ideal for a quiet and private retreat, the spacious room has lounges, flat screen and mini bar (also suitable as a green room).
- **EXPERIENCED STAFF** - Our well trained professional team has been managing events on Sydney Harbour for nearly 30 years. We are experts in every aspect of every event.
- **SPECTACULAR VIEWS** - Enjoy 360 degree unobstructed views of the magnificent Sydney Harbour from all levels. All windows are UV glare resistant.
- **LED TV'S** - The vessel includes multiple flat screen LED TVs and a wireless PA system. Projectors, advanced sound production and more available on request.
- **AIR CONDITIONED** - Powerful, ducted air conditioning, whisper quiet outlets seamlessly and discreetly integrated into the architecturally designed ceiling, resulting in no visible obtrusions.
- **COMPLETE PRIVACY** - During your event you will have complete and exclusive use of the vessel. Your privacy is guaranteed.
- **HYDRAULIC LIFT** - Perfect for product launches and unveilings, the hydraulic floor lift can be used for revealing products up to the size of a car or boat.
- **STREAMLINED DESIGN** - Starship Sydney has been designed by the highly awarded architect William Smart of SD Studios with a high level of attention to detail.
- **WHEELCHAIR AND LIMITED MOBILITY FRIENDLY** - Access to Starship Lounge, bathrooms, main dining deck. Special requirements apply.
- **MULTIPLE BARS** - Enjoy a beverage from one of the multiple bars spaced throughout the vessel.
- **BATHROOMS** - For your convenience bathroom facilities are located on 2 levels of the vessel with discreet access at the rear of the vessel.



# CATERING AND BEVERAGES

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## Starship Sydney Cocktail Menu

Minimum spend \$87 per person

### CANAPE ITEMS LEVEL 1 – \$9 per person

- Mini beef slider with tomato, cheddar cheese & caramelised onion
- Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)
- Tomato avocado salsa tartlets with soft herbs (v)
- Mini artisan hot dog with American mustard & ketchup, fried onions in a brioche finger bun
- Selection of handmade quiches in shortcrust pastry with soft herbs & marinated feta (v)
- Mini beef wellingtons in crispy filo pastry
- Salt and pepper calamari with a ginger and shallot dressing
- Soft Tortilla boats with spiced beef, avocado & tomato salsa w sour cream
- Noona style meatballs in roasted tomato sauce & melted mozzarella
- Beef bourguignon mini shortcrust pie
- A selection of nori rolls (v)
- Thai beef salad in Chinese take outs
- Truffled arancini with fresh tarragon & romesco sauce (v)
- Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (gf df)

### CANAPE ITEMS LEVEL 2 – \$10 per person

- Wagyu beef brisket mini pot pie with shaved truffle pecorino, cold pressed olive oil & cracked black pepper
- Peking Muscovy duck pancake with shallots, baby coriander & 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
- Sweet corn & basil soup in a demitasse cup (v gf)
- Seared salmon skewer with mango & lime chutney
- Steamed prawn gyoza with ponzu sauce in bamboo baskets
- Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
- Oyster pillows lightly fried until golden with cumin & coriander yoghurt (gf)
- Fish & Chips – Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon





# CATERING AND BEVERAGES

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## **CANAPE MENU LEVEL 3 (SUBSTANTIAL) – \$12 per person**

Prawn and blue swimmer crab bisque in espresso cups (gf df)  
Miniature chive crumpet with Huon salmon, mousse & Yarra Valley caviar  
Australian oysters with a selection of sauces & vinaigrettes, Mornay & Kilpatrick (gf df)  
Pepper crusted tenderloin fillet with basil pesto on crostini  
Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce & melba toast  
Seared & pepper crusted Australian yellowfin tuna & wasabi crème  
Szechuan fried king prawns with a ginger and shallot dressing  
A selection of nigiri and nori rolls with wasabi and soy (v)

Large Black Angus sliders on a milk bun with caramelised onions, aged cheddar, pickles iceberg lettuce & truss tomatoes with a smokey burger sauce

Frenched lamb cutlet, grilled to perfection with basil & parmesan drizzle

Thai green curry with free range poached chicken, turmeric rice, seasonal vegetables, coriander & toasted shallots in a mini bowl (gf)

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion & coriander salsa in a mini bowl (gf)

12-hour braised lamb shoulder in oregano with couscous, preserved lemon & greek yoghurt in a mini bowl (gf)

## **FOOD STATIONS**

Food stations are a unique food offering, demonstrating a personal experience offered to your guests for your special event. Our team of highly experienced chefs create an interactive & personal food experience. Min 120 passenger or chef charge applies

### **Mexico Taco Station – \$19 per person**

Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky BBQ basting.

Pulled free-range chicken

Char grilled roasted vegetables

A variety of hard and soft tortilla bases to be toasted to order avocado with fresh lime juice, Spanish onion, tomato salsa sea salt & fresh coriander with fresh lime sauce





# CATERING AND BEVERAGES

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## **Asian & Noodle Market Station – \$21 per person**

A classic Hawker food stall with all the trimmings, a selection of fried rice, school prawns, chicken all cooked fresh in front of your guests (live cooking station)

Char Kay Teow

Hainan Chicken, poached chicken with jasmine rice, ginger, chilli and shallot dressing

Handmade egg or hokkien noodles

Crispy fried onions, crushed peanuts

Fresh mint & coriander, lemon wedges Sambal, fish sauce and chilli

## **Dumpling Station – \$19 per person**

A large selection of handmade artisan dumplings served with all your favourite accompaniments

Chicken breast & braised mushroom dumpling

Steamed pork belly buns in light tapioca flour

King Prawn dumplings

Vegetarian Selection

Confit chilli paste, Kikkoman soy & Wasabi, nam jim

## **Mini Slider Station – \$22 per person**

A hunger stopping selection of mini sliders

Pulled Pork

Waygu Brisket

Roasted Vegetables

Brioche buns, black buns, apple slaw, aged cheddar, caramelised onions, tomatoes, iceberg lettuce with a range of sauces & condiments such as chipotle, hickory and peri peri

## **Paella – \$22 per person**

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

Vegetarian & vegan option also available





# CATERING AND BEVERAGES

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## PREMIUM GRAZING STATIONS

### **Antipasto & Cheese Grazing Table – \$26 per person**

The grazing table consisting of a gourmet selection of small goods all hand-selected by our executive chef only portraying the finest ingredients.

Mortadella

San Daniele prosciutto

Truffle salami inferno infused with smoked paprika

Selection of artisan sourdough from brasserie bread, charred slices

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Pickled heirloom vegetables

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of locally sourced Australian cheeses all served with truffle honey, sea salt & candied fruits

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 & accompanied sauces

Huon smoked salmon

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

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce & Nam Jim, apple & lemon grass granita

Mini bamboo skewers of seared teriyaki salmon with sesame seeds

## **JAPANESE STATION**

Market price per person

Huon King Salmon , King fish & 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 desserts

### **GELATO BAR – \$9 per person**

Live gelato stand of up to 8 flavours of your choice served in mini bowls or wafer cones with all the trimmings.





# CATERING AND BEVERAGES

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## Buffet Menu – \$87 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 4 (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 chick en 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 chick en

Tomato and chilli pasta with ricotta

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce





# CATERING AND BEVERAGES

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## 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

## SALADS & SIDES Please select 3 (additional selections \$6 pp)

Organic honey glazed kumara & spinach salad, walnut & hunter valley feta  
Red quinoa, couscous, chick pea, 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





# CATERING AND BEVERAGES

## Starship Sydney Formal Dining 3 Course Menus

### 3-Course Menu – \$87 per person

#### ENTRÉES alternating choose 2

Roasted vegetable tart w fetta & a petite herb salad (V)

Wild mushroom & rocket risotto with 24-month aged parmesan, chives, sea salt & cold pressed olive oil (V, GF)

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

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto & fresh lemon cheek (GF)

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

#### MAINS alternating choose 2 (Each main served with seasonal salad or vegetables)

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta, burnt butter sauce, roasted cashews, 24-month aged parmesan & crispy sage (V)

Huon Salmon fillet with roasted King Edward mushrooms, carrot & star anise butter puree, heirloom carrots & marinated fetta (GF)

La Ionica twice cooked chicken breast with a potato galette, w a clotted mustard cream & soft herbs (GF)

Amelia Park 5-hour slow braised lamb shanks with & chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

#### DESSERTS alternating choose 2

A decadent flourless chocolate cake served with chantilly cream. (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Passionfruit cream, rich chocolate mousse & a passionfruit jelly sitting on a brownie base,  
served in a delicate chocolate cylinder

Lemon curd tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti





# BEVERAGES

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## Starship Sydney Beverage Packages Minimum 4 hours

### **Standard beverage package (\$11.50 per person per hour)**

Angove wine collection – Sauvignon Blanc Semillon, Shiraz Cabernet, Sparkling Brut

Beers on tap – James Boag's, Toohey's Extra Dry, Hahn Super Dry

James Boag's Light (bottles)

Assorted Soft Drinks, Orange Juice

Sparkling & still water and freshly brewed tea and coffee

### **Level 1 wine upgrade (\$4.5 per person per hour)**

Please select 1 white and 1 red

Capel Vale Unwooded Chardonnay (WA)

Beachwood Semillon Sauvignon Blanc (NZ)

Amberly Secret Lane Cabernet Merlot (WA)

Tatachilla Partners Cabernet Shiraz (SA)

Monkey Bay Pinot Noir (NZ)

### **Level 2 wine upgrade (\$5 per person per hour)**

Please select 1 white and 1 red

Ant Moore Sauvignon Blanc (NZ)

Gulf Station Chardonnay (NSW)

Knappstein Cabernet Merlot (SA)

Mr Smith Shiraz (SA)

Little Black Stone Pinot Noir Otago (NZ)

Rococo NV Blanc de Blancs (NSW)





# CATERING AND BEVERAGES

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## **Beer upgrade \$5 per person per hour**

Please select 2

Corona with Fresh Lime

Stella Artois

Peroni

Crown Larger

Asahi

## **Spirits package \$11.50 per person per hour**

Jim Beam White Label

Johnnie Walker Scotch Whisky

Bacardi Rum

Absolut Vodka

Gordon's Gin

Jack Daniels Bourbon

## **Non-alcoholic beverage package \$8.50 per person per hour**

Assorted Soft Drinks

Orange Juice

Sparkling & Still

Water and Freshly Brewed Tea and Coffee







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