

STARSHIP AQUA



Celebrate Christmas ON THE HARBOUR

CORPORATE PACKAGES FROM \$159PP*



DON'T MISS THE BOAT...
PEAK DATES SELL OUT QUICKLY! CONTACT OUR EVENTS TEAM NOW.

02 9279 3433 | enquiry@starshipsydney.com.au

Christmas Canapé PACKAGE

FROM \$159PP*



INCLUSIONS

- Canapé Package
- 4-Hour House Beverage Package
- Complimentary Christmas theming

OPTIONAL EXTRAS

- Welcome Christmas Cocktail on arrival \$15pp
- Grazing boards of Cheese & Charcuterie \$17.50pp
- Upgrade to Classic Beverage Package \$20pp
 - Add a Standard Spirits Package \$50pp
 - DJ from \$900
 - Photobooth from \$900

CANAPÉ PACKAGE

All the below Canapé selections are served to your guests

COLD SELECTION

- Hoisin Peking Duck Pancake** with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake
- Nigiri and Nori Rolls** with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)
- Vietnamese Spring Rolls** with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF, V)
- Quiche Trio** featuring classic Lorraine, roasted vegetable, and salmon & dill served with tomato & caramelised onion chutney (V)

HOT SELECTION

- Indian Vegetable Samosas** with seasoned vegetables and served with tangy tamarind and mint chutney (V)
- Golden Arancini** with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V, VEG available)
- Grilled Lamb Kofta Skewers** served with garlic yogurt sauce
- Mini Slider Trio** featuring classic cheeseburger, spicy veggie and barbecued pulled pork (V)
- Petite Pies** with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam (V)

SWEET SELECTION

Enjoy a selection of **Petit Fours**, sweet tartlets, and festive treats (GF available)

V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

HOUSE BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Lager and Pale Ale
James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek
Red, White and Sparkling

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & beer available on request

*Vessel hire charges apply, see back page for details

Festive Buffet PACKAGE

FROM \$189PP*



INCLUSIONS

- Festive Buffet Menu including canapés on arrival
 - 4-Hour House Beverage Package
 - Complimentary Christmas theming

OPTIONAL EXTRAS

- Welcome Christmas Cocktail on arrival \$15pp
- Grazing boards of Cheese & Charcuterie \$17.50pp
- Upgrade to Classic Beverage Package \$20pp
 - Add a Standard Spirits Package \$50pp
 - DJ from \$900
 - Photobooth from \$900

BUFFET PACKAGE

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

MAIN BUFFET

Platter of Australian King Prawns

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Crispy Skinned Chicken with chimichurri

Atlantic Salmon with tomato and lemon salsa (GF)

Asian Stir-Fry Noodles with tofu and vegetables (V)

Roasted Chat Potatoes with rosemary & Maldon salt (V)

SALAD

Caprese Salad with tomatoes, bocconcini, basil leaves and artisan virgin olive oil

Traditional Caesar Salad with crunchy croutons, crispy bacon and Grana Padano

Couscous Salad with red quinoa, chick pea, baby spinach, almonds, softened currants & lemon yoghurt dressing

CHRISTMAS DESSERT STATION

Chef's selection of Festive Desserts (GF available)

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HOUSE BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Lager and Pale Ale
James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek
Red, White and Sparkling

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & Beer available on request

*Vessel hire charges apply, see back page for details

Harbour Banquet PACKAGE

FROM \$179PP*



INCLUSIONS

- Christmas Banquet Menu including entrée, main and dessert (pre-selected and served alternately)
 - 4-Hour House Beverage Package
 - Complimentary Christmas theming

OPTIONAL EXTRAS

- Add 3 canapes on arrival \$20pp
- Welcome Christmas Cocktail on arrival \$15pp
- Grazing boards of Cheese & Charcuterie \$17.50pp
- Upgrade to Classic Beverage Package \$20pp
 - Add a Standard Spirits Package \$50pp
 - DJ from \$900
 - Photobooth from \$900

BANQUET PACKAGE

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

ENTREE

(choose two, alternate drop)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum strips, salsa verde

Grilled Chicken and Mango Salad with avocado, cherry tomatoes & honey lime dressing

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil and truffle parmesan sable

Miso Roasted Mushrooms and crispy fried tofu, served with red chilli dressing (V GF DF)

MAIN

(choose two, alternate drop)

Crispy Huon Salmon Fillet with garlic green beans & herb roasted baby carrots

Grilled Chicken Breast with a potato galette and crisped leek in a Canadian maple jus (GF)

5-Hour Slow Braised Lamb Shanks red wine jus with parisienne buttered mashed potatoes and chives

Slow Braised Beef Cheek in a herbed tomato sauce with parmesan polenta (GF)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Vegetable Lasagne with pumpkin, roasted red pepper, ricotta and fresh lasagne sheets (Vegetarian Option)

DESSERT

(choose two, alternate drop)

Berry Medley Pavlova with coconut cream, crushed pistachio and passionfruit

Rich Chocolate and Raspberry Cake served with marinated berries (VEG)

Zesty Citrus Tart in a sweet butter shell with a mixed berry compote

Vanilla Panna Cotta with a raspberry coulis (GF)

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HOUSE BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Lager and Pale Ale

James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek
Red, White and Sparkling

NON-ALCOHOLIC

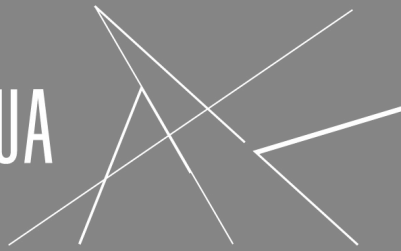
Soft drinks & fruit juices

0% Wine & Beer available on request

*Vessel hire charges apply, see back page for details



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OUR EVENTS TEAM TODAY

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ENQUIRY@STARSHIPSYDNEY.COM.AU

Minimum Guest Numbers

Sunday - Wednesday - 65 guests

Thursday - Saturday - 100 guests

Vessel Hire Charges (min 4 hour hire)

Sunday to Wednesday - \$875 per hour
(50% off standard vessel hire charges)

Thursday to Saturday - \$1750 per hour

TERMS & CONDITIONS APPLY

- Christmas Packages are valid for bookings from 11 November to 24 December 2024.
- Prices and menus valid as at 01Mar24 and subject to change.
- Vessel hire and minimum numbers apply, see above guidelines.
- Departing King Street Wharf 4, Darling Harbour. Please allow \$190 for Government Wharf Charges.
- The menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample set menu and items are subject to change.

