STARSHIP SYDNEY





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

02 9279 3433 | enquiry@starshipsydney.com.au

Coctail Canapé PACKAGE

FROM \$159PP* *T&C's apply, please see back page for more information

INCLUSIONS

- Premium selection of 10 Canapés
- 4-Hour House Beverage Package

Cocktail and lounge furniture throughout
the vessel

CANAPÉS MENU

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 option available)

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 (V) served with tomato & onion jam

SWEET SELECTION

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

V= Vegetarian | GF = Gluten Free | VEG = Vegan Kindly note this is a sample set menu and items are subject to change.

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





Festive Buffet PACKAGE

FROM \$189PP* *T&C's apply, please see back page for more information

INCLUSIONS

- Festive Buffet Menu including canapés on arrival
- 4-Hour House Beverage Package
- Cocktail and lounge furniture throughout
 the vessel
- Tables clothed in white linen with red linen napkins

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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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



Harbour Banque PACKAGE

FROM \$179PP* *T&C's apply, please see back page for more information

BANQUET MENU

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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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



INCLUSIONS

• Christmas Banquet Menu including Canapés on arrival, Entrée, Main and Dessert (pre-selected and served alternately)

- 4-Hour House Beverage Package
- Tables clothed in white linen with red linen napkins
- Christmas Bon Bon per person
- $\boldsymbol{\cdot}$ Cocktail and lounge furniture throughout

OPTIONAL EXTRAS

- CHRISTMAS COCKTAIL ON ARRIVAL \$20PP
- PREMIUM FOOD STATIONS FROM \$25PP
- 360 Degree Photo Booth \$900
- Upgrade to include a Gelato Cart \$10pp
- DJ FROM \$900







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, please speak with a member of our Charter Sales team for further information.
- \cdot Departing King Street Wharf 4, Darling Harbour. Please allow \$190 for Government Wharf Charges.

• The menu may contrain 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 regards. This is a sample set menu and items are subject to change.