



Vessel Hire

THE PONTOON (MINIMUM 4 HOURS)

Per Hour Off peak (Jan - Oct) Peak (Nov - Dec)

2016 \$1,000 \$1,250
2017 \$1,050 \$1,300
2018 \$1,100 \$1,350

STARSHIP SYDNEY (MINIMUM 4 HOURS)

Per Hour Off peak (Jan - Oct) Peak (Nov - Dec)

2016 \$1,600 \$2,550
2017 \$1,650 \$2,600
2018 \$1,700 \$2,650

WHARF FEES

Vessel All year

Starship Sydney & The Pontoon \$90 Per wharf visit



3 course menu (level 1)

Entrée

alternate serve, two choices

- Salt & pepper calamari, crisp asian slaw, lime aioli
- Wild mushroom & herb risotto, truffle oil, reggiano (v)
- Thai beef salad, cherry tomato, cucumber, mint, shallots, lime & chilli dressing
- Ricotta & spinach ravioli, brown butter, crisp sage, pine nuts (v)
- Watermelon, serrano ham, persian feta, wild rocket, hazelnut dukkah
- Tart of roasted pumpkin, baby beets, goats curd, balsamic onion, walnuts, watercress (v)
- Fusilli, tomato & basil sauce, shaved parmesan (v)
- Eggplant, bocconcini, grilled zucchini, roasted peppers, slow roasted tomato sauce (v)

Main Course

alternate serve, two choices

- Tenderloin fillet of beef, roast garlic mash, pearl onions, spinach, herbed butter & jus
- Grilled ocean trout, shaved fennel, apple, marinated feta, currant, mint, wild rice pilaf
- Tarragon seared corn fed chicken breast, ratatouille, lyonnaise potato
- Moroccan lamb shanks, gremolata fregola, trussed tomato
- Seared blue eyed cod, seafood broth & risoni
- Piri Piri chicken breast, crushed kiplers, green beans
- Stone baked sourdough bread

Dessert

alternate serve, two choices

- Warm spiced apple, blackberry & almond crumble, vanilla bean ice cream
- Classic crème brulee, crystal praline, seasonal berries
- Warm chocolate fondant, mascarpone cream
- Lemon & lime tart, citrus salad, crème fraiche
- Coconut pannacotta, strawberry, passionfruit, lychee
- Chocolate mousse, raspberry coulis

PRICE PER PERSON

2016 \$79

2017 \$81

2018 \$83



3 course menu (level 2)

Entrée

alternate serve, two choices

- Bangalow pork belly twice cooked, sweet onion puree, kipfler, celeriac & apple salad
- Crisp crab cake, yamba king prawn, shaved fennel, preserved lemon, cress, sauce gribiche
- Confit duck salad, honey pear, witlof, orange, green beans, lentil & hazelnut dressing
- Ravioli of pumpkin, amaretto, nut brown lemon butter crisp sage & pecorino
- Tart caramelised onion, slow cooked baby leeks, blistered tomato, goats curd, curly endive
- King prawns, spiced avocado and tomato stack, micro herb salad, lemon aioli

Main Course

alternate serve, two choices

- Corn fed chicken breast, persian feta, eggplant caponata, soft polenta, celery leaf
- Rack of lamb, sicilian peppers, layered potato gratin, onion soubise and herb pesto
- Crisp skinned barramundi, braised beef ravioli, asian greens and light shiitake master stock
- Grilled ocean trout, asparagus, softened spinach, pearl barley, sorrel beurre blanc
- Slow roasted beef tenderloin, potato herb galette, tomato gratin, watercress, merlot jus
- Stone baked sourdough bread

Dessert

alternate serve, two choices

- Date & banana pudding, hazelnut ice cream, butterscotch sauce
- Tiramisu, macerated cherries, almond biscotti
- Eton mess, strawberry, raspberry, meringue, aged balsamic
- Tea and coffee

PRICE PER PERSON

2016 \$90

2017 \$92

2018 \$94



3 course menu (level 3)

Entrée

alternate serve, two choices

- Seared spiced yellowfin tuna, confit octopus, wakame, cucumber and soba noodle
- Cold pressed smoked salmon lasagne, king crab, avocado, tomato & capsicum salsa
- Slow roasted milk fed veal "Vitello Tonnato" shaved fennel, beans, parsley, crisp capers & tuna sauce
- Buffalo mozzarella, shaved serrano ham, heirloom tomato, salsa verde
- Prawn & scallop tortellini, grilled prawn, salmon pearls, lemon & chive beurre blanc

Main Course

alternate serve, two choices

- Petuna ocean trout, cauliflower puree, grilled prawn, tortellini, vierge dressing
- Angus beef tenderloin, short rib cannelloni, crisp shallot, onion soubise, shiraz jus
- Lamb two ways, loin & croute, artichoke puree, wilted spinach, trussed tomato
- Roasted spatchcock & confit leg, thyme gnocchi, chestnut mushrooms, broad bean, crisp pancetta
- Red snapper, caramelised fennel, kipflers, olives, teta, white anchovy, rocket pesto

Dessert

alternate serve, two choices

- Chocolate caprese torte, poached corella pear, creme fraiche, passionfruit
- Strawberry & pistachio tart, buttermilk pannacotta, campari, strawberry ice
- White chocolate brulee, raspberry sorbet, financier
- Tea and coffee

PRICE PER PERSON

2016 \$104

2017 \$106

2018 \$108



Cocktail menu (level 1)

Canapes

- Mushroom risotto arancini balls with tomato & herb drizzle (v)
- Chicken & almond pithiviers
- Griddled beef satays, singaporean peanut sauce, diced spanish onions
- Californian nori rolls, soy sauce, wasabi (v)
- Spiced salt & pepper calamari, ginger & shallot dressing
- Hand crafted petite pies, onion jam
- Fingers of frittata, goats cheese (v)
- Mini pizzettas (some v)

Buffet Station

- A carvery of spice rubbed blackened medium rare sirloin, european and imported mustards and chutneys,
- seasonal salads & freshly baked sourdough rolls

Dessert

- Chef's selection of mini desserts
- Tea and coffee

PRICE PER PERSON

2016 \$76

2017 \$79

2018 \$81



Cocktail menu (level 2)

Canapes

- Wild mushroom arancini, truffle oil, fresh pesto, parmigiano reggiano (v)
- Moroccan spiced lamb cutlets, preserved lemon yoghurt
- A selection of sushi & sashimi with brewed soy & wasabi
- Coal fired bamboo skewered chicken satay, singaporean peanut sauce, spanish onions, coriander
- Australian flathead fillets & chips served in mini fry baskets with aioli
- Chicken & prawn paella served in mini bowls
- Australian king prawn cocktail in mini shot glass
- Hand rolled fresh minted vietnamese rice paper rolls & dipping sauce

Buffet Station

- Wok fried asian noodles served in chinese take out pails (v)

Dessert

- Chef's selection of mini desserts
- Tea and coffee

PRICE PER PERSON

2016 \$87

2017 \$92

2018 \$94



Cocktail menu (level 3)

Canapes

- *Wagyu beef sliders on mini damper buns, aged cheddar & caramelised onions, chips & aioli*
- *Searred australian yellowfin tuna, wasabi crème*
- *12hr slow cooked shoulder of moroccan lamb, lemon preserve served in mini bowls on a bed of scented*
- *cous cous*
- *Asian trolleys delivering a selection of hand rolled yum cha in steaming bamboo baskets*
- *Frenched riverina spring lamb cutlets, roasted tomato & chilli jam*
- *Duck liver pate on crisped crostini, cranberry jam*
- *Rolled peking duck cones, hoisin*
- *Searred cape grim tenderloin crostini, fresh basil pesto, grand parmigiano reggiano*
- *Shiitake mushroom & polenta diamonds*
- *Australian oysters with a section of sauces & vinaigrettes, mornay & Kilpatrick*

Buffet Station

- *Sushi & sashimi bar*

Dessert

- *Chef's selection of mini desserts*
- *Tea and coffee*

PRICE PER PERSON

2016 \$98
2017 \$105
2018 \$107

Buffet

Canapes

Please select 2, additional selections \$7 per person

- Caramelised onion & parmesan tartlet (v)
- Mediterranean ratatouille tartlet, Meredith Farm feta (v)
- Truffled mushroom arancini, basil pesto, shaved reggiano (v)
- Steamed prawn & scallop dim sims, mirin
- Hand crafted petite pies, onion jam
- Chicken satay skewers, peanut sauce, coriander, spanish onion

Level 1 mains

Please select 4, additional selections \$10 per person

- Chargrilled sirloin, bell pepper salsa, béarnaise, mustards, caramelised spanish onion
- Slow cooked moroccan spiced lamb shoulder, preserved lemon, labneh
- Fresh prawns, aioli, seafood sauce
- Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots
- Free range pan seared chicken fillet, piri piri, preserved lemon yoghurt
- Whole filleted atlantic salmon, buttered spinach coulibiac
- Saffron chicken, prawn and chorizo paella, arborio rice
- Crisp skinned pork belly, cinnamon apple sauce
- Honey & orange glazed leg ham carved at the buffet
- Argentine chimichurri crisp skinned chicken
- Champagne oysters on a bed of rock salt
- Wild mushroom risotto, spinach, wild rocket, shaved parmesan (v)

Level 2 mains

To replace a level 1 main, \$7 per person or as an extra dish \$13 per person

- 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

Salads

please select 3, additional selections \$6 per person

- 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
- Hot roasted chat potatoes, rosemary, maldon salt
- Classic french potato bake, fresh thyme,, streaky bangalow smoked bacon
- Zucchini salad, mint, garlic, baby peas, lemon, extra virgin olive oil
- Char grilled eggplant, zucchini, roasted vegetables, merideth farm 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

Dessert

please select 1, additional selections \$7 per person

- Fine australian cheeses, muscatels, lavish, quince paste
- Chef's selection of mini desserts served at the table
- A selection of roving gelatos on ice trays

PRICE PER PERSON

2016 \$79

2017 \$81

2018 \$83



Additional food items

2016 2017 2018

Platter of king prawns \$14.00 \$15.00 \$16.00
Platter of king prawns + oysters \$22.00 \$23.00 \$24.00
Platter of oysters \$14.50 \$15.50 \$16.00
Platters of salt & pepper calamari \$11.00 \$12.00 \$13.00
Antipasto platter \$17.00 \$18.00 \$19.00

Canapes

Recommended for either on arrival or late night.

- Caramelised onion & parmesan tartlet (v)
- Mediterranean ratatouille tartlet, meredith farm fetta (v)
- Truffled mushroom arancini, basil pesto, shaved reggiano (v)
- Steamed prawn & scallop dim sims, mirin dip
- Hand-crafted petite pies, onion jam
- Chicken satay skewers, peanut sauce, coriander, spanish onion
- Chicken & almond pithiviers
- Californian nori rolls, soy sauce, wasabi (v)
- Salt & pepper calamari, ginger & shallot dressing
- Mini pizzettas (some v)

PRICE PER PERSON

2016 \$19
2017 \$20
2018 \$21



Beverage packages

Pricing per hour, minimum of 4 hours.

Non-alcoholic beverage package

- Assorted Soft Drinks, Orange Juice, Sparkling & Still
- Water and Freshly Brewed Tea and Coffee

2016 2017 2018

\$7.50 \$8.00 \$8.50

Standard beverage package

- Angove wine collection: Sauvignon Blanc Semmillion,
 - 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

2016 2017 2018

\$10.50 \$11.00 \$11.50

Level 1 wine upgrade

(Please select 1 white and 1 red)

- Capel Vale Unwooded Chardonnay (WA)
- Beachwood Semillon Sauvignon Blanc (NZ)
- Amberly Secret Lane Cabernet Merlot (WA)
- Tatchilla Partners Cabernet Shiraz (SA)
- Monkey Bay Pinot Noir (NZ)

2016 2017 2018

\$3.50 \$4.00 \$4.50

Level 2 wine upgrade

(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)

2016 2017 2018

\$4.00 \$4.50 \$5.00

Beer upgrade

(Please select 2)

- Corona with Fresh Lime
- Stella Artois
- Peroni
- Crown Larger
- Asahi

2016 2017 2018



\$4.00 \$4.50 \$5.00

Spirits package

- Jim Beam White Label
- Johnnie Walker Scotch Whisky
- Bacardi Rum
- Absolut Vodka
- Gordon's Gin
- Jack Daniel's Bourbon

2016 2017 2018

\$10.50 \$11.00 \$11.50

Standard Furniture

Starship Sydney

- Oval Tables x 35
- Chairs x 300 (additional available on request)
- Leather lounges x 12
- Leather ottoman x 8
- Rectangle coffee tables x 6
- Small round coffee tables x 12
- High bar tables x 20
- Bar stools - 10 (up to 30)
- Low cafe tables x 8
- Outdoor seating – 60

The Pontoon

- Round table x 13
- Chair - 200 (additional available)
- High bar tables x 5
- Bar stools x 12 (up to 20)
- Low cafe tables x 6
- Outdoor seating - 60 (100 total)
- Black outdoor ottomans x 8
- Low white coffee tables x 3

Additional Furniture available

- Trestle tables x 27
- Small trestle table x 5
- Small black square ottomans x 10
- White leather long ottomans x 8

COST TO CLEAR FURNITURE

- Pontoon Level 1 (Dining Room) No charge
- Pontoon Level 2 (Open Air Deck) \$300.00
- Starship Level 1 (Dining Room) No charge
- Starship Level 2 (Lounge Deck) \$600.00
- Starship Level 3 (Open Air Deck) \$300.00



Additional extras

- Cocktail Bar Covers (white or black) (each) \$15.00
- Black tableclothes (each) \$30.00
- Black Table clothe fitted lycra \$15.00
- Crystal candlebras / centrepieces \$25.00
- Chair Covers (white or black) \$6.00
- Chair Sash (green, blue, black, red or white) \$2.50
- Photobooth \$1,300.00
- Red carpet (per 5m) \$150.00
- White carpet (per 5m) \$250.00
- Bridal arch \$185.00
- Ceremony hedges + topiary trees \$150.00
- Wishing well \$100.00
- Stage (small - 2 x 4m) \$400.00
- Stage (medium - 4 x 8m) \$500.00
- Stage (large 7 x 14m) \$600.00
- Starship Sydney - Ceiling draping \$450.00
- Starship Sydney - ceiling draping + fairy lights \$700.00
- Starship Sydney - fairy lights (extra) \$250.00
- The Pontoon - Ceiling draping \$350.00
- The Pontoon - ceiling draping + fairy lights \$600.00
- The Pontoon - Fairy Lights (extra) \$250.00
- Stage Reveal (Starship Only) \$850