



SYDNEY HARBOUR SPECIALISTS

Starship Aqua



As the name states, this vessel is just like a floating luxury pontoon with a huge area surrounded by floor to ceiling glass. Fantastic for any type of large function whether it be corporate or social events, product launches, birthday parties and of course weddings. The catering is fantastic and the professional staff are there to ensure a successful occasion.

Specifications

- 110 foot glass island
- Accommodates up to 300 passenger
150 guests for seated dining
- Reverse cycle air conditioning throughout.
- 3 meter high glass windows for 360 degree views
- 2 large spacious entertaining levels Main deck
- Open top deck

Special Features

- Quality sound system
- PA system
- Modern large bar on top deck
- Sail covering allowing shelter on top deck

Rates

January – October

AU\$1150.00 per hour (minimum 4 hours)

November – December

AU\$1400.00 per hour (minimum 4 hours)

Beverages

Standard Beverage Package

Rate: AU\$11.00 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

Wait staff: Included in food and beverage purchase.

Wharf fees: AU\$90.00 per wharf docking

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Starship Aqua – Menu

All catering requires minimum passenger numbers:

January – October

Sunday – Thursday: Minimum 60 guests

Cocktail: Minimum 80 guests

Friday & Saturday: Minimum 80 guests

Cocktail: Minimum 100 guests

November – December

Sunday – Thursday: Minimum 60 guests

Cocktail: Minimum 80 guests

Friday & Saturday: Minimum 100 guests

Cocktail: Minimum 150 guests



Starship Aqua – Menu

Canapé Menu

Minimum spend of AU\$82 per person

Choose from a variety of the following

\$7.70 per person

- Steamed lemongrass wontons with lime plum sauce
- Pumpkin veloute with chive oil in a demitasse cup (v gf)
- Tomato avocado salsa tartlets (v)
- Saffron, pea and mozzarella arancini (v)
- Sweet corn and leek tartlets with goats cheese (v)
- Assorted quiche tartlets (some v)
- Chicken teriyaki skewers
- Lamb and rosemary pithiviers
- Noona style meatballs in roasted tomato sauce and melted mozzarella

\$8.80 per person

- Crispy whiting with chips and tartare served in mini fry baskets
- Smoked eggplant, cherry tomato and chive tostada (v)
- Prawn and blue swimmer crab bisque with chervil in espresso cups (gf)
- Beetroot cured salmon with horseradish mayo
- Chefs selection of nigiri and maki sushi
- Vietnamese spring rolls with vermicelli, prawns, mint and tamarind sauce
- Seared tenderloin fillet on mini crostini and fresh basil pesto
- Thai beef salad in Chinese take outs
- Prawn and avocado salsa with lemon mayonnaise in ceramic spoons
- Sydney Rock oysters with a variety of dipping sauces
- Indonesian chicken satays with peanut sauce and crispy onion
- Mini beef bourguignon pies
- Peking duck pancakes with hoisin sauce



Starship Aqua – Menu

\$10.50 per person

Seared tuna, yuzu and sesame mustard
Blue eyed ceviche, Spanish onion and sweet potato puree
Chilled prawns with lemon and cucumber gazpacho
Wagyu burger sliders with BBQ sauce, pickles and melted aged cheddar
Frenched herbed crusted lamb cutlets with salsa verde
Pork larb gai served in baby cos lettuce
Carvery of selected roasted meats for mini sliders

MINI BOWLS: \$10.50 per person

Ossobuco with cheese polenta and gremolata
Prawn, pea and tomato risotto with lemon dressing
Braised Asian beef in a sweet soy and jasmine rice and fried shallots
Steamed mussels in a white wine sauce or a lemongrass coconut broth with crusty bread
Chicken tikka masala with cardamom basmati rice, fresh lime and coriander
Braised lamb shanks with couscous and pecorino
Beef Bourguignon, buttery mash and garden peas
Noona style meatballs in roasted tomato sauce and melted mozzarella
Penne with slow cooked ragu and pecorino
Peking duck with special fried rice



Starship Aqua – Menu

LIVE FOOD STATIONS \$18.00 per person

Carvery

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

Mexican Taco Stand

A variety of tacos with pulled pork, chicken, prawns and vegetarian, cooked to order.

Oyster Bar

Sydney rock oysters served on a bed of sea salt with fresh lemon and raspberry vinaigrette

Pizza Station

A selection of Margherita, rocket, prosciutto, pepperoni and vegetarian options

Paella

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

Japanese Station

A smorgasbord of sushi, sashimi, california rolls, seaweed salad, miso and brewed soy

DIM SUMS

A display of steaming baskets of dumplings, prawn and scallops, wontons, pork buns, har gow to name but a few

Pasta Station

Penne, spaghetti, fettuccine with ragu, pesto and pine nuts, roma, arrabiata with parmesan and pecorino

Hawker Stand

Indonesian selection of satays, salmon skewers, harissa lamb and yoghurt over coal fired BBQ



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SYDNEY HARBOUR SPECIALISTS
Starship Aqua - Menu

SEAFOOD HARVEST \$26 P/P

A cascading display of peeled prawns, oysters, smoked salmon, smoked trout and sauces

DESSERT \$10 P/P

A buffet of Chef's selection of mini desserts

Individual and assorted petite gelato cones

PREMIUM DESSERT SELECTION \$15 P/P

Make your own S'mores station over hot rocks

Danish waffle station, chantilly cream, strawberries and chocolate sauce

A fine selection of local and imported cheeses, lavosh, grissini, muscatels and condiments



SYDNEY HARBOUR SPECIALISTS
Starship Aqua - Menu

3 Course Menu 1

AU\$82.00 per person

Entrée (alternate serve, two choices)

Asparagus risotto, ricotta crumbs and sundried tomato oil (V, GF)

Comfit tomato, prosciutto, marinated feta and basil oil crouton

Slow braised beef rib ravioli, minted pea jus and salsa verde

Sweet corn, Asian greens, water chestnut and poached chicken with
nuoc cham dressing (GF, DF, peanuts)

Karaage style calamari, whole egg mayo, five spice lemon pickled wombok (GF)

Roasted sweet potato, shaved zucchini, fresco cheese, pickled onions and smoky chipotle oil

Smoked trout dumplings, cherry tomato, radish and avocado tian

Main (alternate serve, two choices)

Crispy skin salmon fillet, sautéed baby spinach, potato pearls and tomato salsa

Steak and red wine pot pie, steamed chats and minted green beans

Pan seared blue eye cod medallions, savoy cabbage colcannon and roast pepper salsa

12 hour braised milk fed lamb neck, comfit sweet potatoes with sorrel jus

Roasted sirloin with caramelized onions, sautéed mushroom and Paris mash

Rosemary chicken ballotine, crushed potatoes, heirloom carrots and rustic pistou

Moroccan Lamb Shanks, gremolata, fregola & trussed tomato

Dessert (alternate serve, two choices)

Chocolate mousse with marshmallows, vanilla cream and chocolate shavings

Vanilla crème caramel, chantilly and biscotti

Warm chocolate caprese, anglaise and fresh strawberries

Homemade apple and cherry strudel, vanilla icecream and cherry syrup

Three milk soaked financier with a caramelized cinnamon merengue

Coconut and orange bavaois with a citrus salad



SYDNEY HARBOUR SPECIALISTS
Starship Aqua - Menu

3 Course Menu 2

AU\$92.00 per person

Entrée (alternate serve, two choices)

Salmon carpaccio, celery crème fraiche, pickled red cabbage and cucumber

Crispy whiting, cauliflower pure, cauliflower chips, almond flakes and salmon pearls

Peking duck tortellini, snow peas, smoked oyster jus, pecorino dutch and carrot shavings

Vitello tonnato: slow poached veal loin, traditional tuna and capers mayonnaise
with market radishes

Pork belly comfit, chicharrones, red miso roasted eggplant and broad beans

Poached egg with a watercress colcannon, roasted cherry truss, pencil leeks and balsamic reduction

Main (alternate serve, two choices)

Corn fed chicken breast, smoked tomato risotto, mozzarella and thyme jus

Barramundi steak "en papillote", light shellfish stock, blue swimmer and tubers with
parsley and onion pesto

Herb crusted ocean trout, braised red cabbage, potato lyonese and beurre blanc

Grain Fed Tenderloin, cheese polenta, roast garlic, carrot and celeriac with jus

Dessert (alternate serve, two choices)

Caramelized banoffee and pecan pie with chocolate sauce

Chocolate and red wine poached pear tort

Almond panna cotta, almond tuile and a coffee sauce

Traditional tiramisu



SYDNEY HARBOUR SPECIALISTS
Starship Aqua - Menu

3 Course Menu 3

AU\$107.00 per person

Entrée (alternate serve, two choices)

Chilled Balmain bug lasagnette, seared tail, saffron vinaigrette, shaved fennel and chervil oil

Tuna tataki, avocado pate, yellow mustard and soy dressing with edamame salsa

Braised lamb shank cannelloni, peas, quail egg and truffled milk curd

Crispy confit duck, broccolini, endive with burnt apple puree verjuice

Seared comfit salmon, quail egg, potato gaufrettes and sauce gribiche

Porcini and young garlic veloutée, wild mushrooms and kipfler chips

Main (alternate serve, two choices)

Seared kingfish medallions, pink scallop dumplings, coconut, lemongrass and tomato broth

Blue eye cod with celeriac soubise, yuzu watercress salad and crab wonton with roasted chilli oil

Pan fried spatchcock breast, onion soubise, fig, port jus, roasted legs, pancetta sage, fresh greens,
pecorino and cab-sab vinegar

Aged Black Angus, pan fried gnocchi, sautéed mushroom and leeks with pinot reduction

Frenched rack of Lamb, confit roma tomatoes, black olives, rosemary bread crumbs
kipfler emulsion and lamb jus

Dessert (alternate serve, two choices)

White chocolate and orange cheese cake cream, chocolate panforte, caramelized orange

Raspberry brulee, pistachio and hazelnut dacquoise with chocolate sauce

Mango and cranberry trifle, coconut sponge with cardamom cream

Burnt chocolate, hazelnut, amaretti, clotted cream and chocolate sorbet



SYDNEY HARBOUR SPECIALISTS
Starship Aqua - Menu

Buffet Menu

AU\$83.00 per person

Whilst guests do have to leave their seats to attend the buffet we monitor this flow by having them do so table by table.

TABLE BUFFET

We also offer a table buffet where the dishes are served to individual tables. It allows the same choice of foods without guests having to attend a traditional buffet.

This is an additional service charge of \$6.00 per person

Canapés - 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

Assorted Sushi & nori rolls

Mini chicken bamboo skewered satay sticks with peanut sauce, coriander and diced Spanish onion

Lemon chicken wontons with lime plus sauce

Mains - Please select 4

Additional selections \$8 per person

Chargrilled sirloin, bell pepper salsa, béarnaise, mustards, caramelised Spanish onion

Slow cooked moroccan spiced lamb shoulder, preserved lemon, labneh

Beef bourguignon, red wine & shallot jus, buttery mash, herb baby carrots

Free range pan seared 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

Champagne oysters on a bed of rock salt

Wild mushroom risotto, spinach, wild rocket, shaved parmesan (v)

Fall apart slow cooked tender wagyu brisket with smoked hickory sauce.

King prawns with garlic aioli & seafood sauce.



SYDNEY HARBOUR SPECIALISTS

Starship Aqua - Menu

Mains Upgrades

To replace a level 1 main: \$7 per person or as an extra dish \$11 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 & Sides - 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

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

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 - Select 1

Additional selections \$7 per person

Fine Australian cheeses, muscatels, lavish, quince paste

Chef's selection of sweet desserts

A selection of roving gelatos on ice trays



Starship Aqua - Menu

Menu Additions

Table platters in addition to your chosen menu

King prawns platter: AU\$16.00 per person

Oysters platter: AU\$16.00 per person

King prawns & oysters platter: AU\$24.00 per person

Antipasto platter: AU\$19.00 per person

Salt and pepper calamari platter: AU\$13.00 per person



Starship Aqua – Beverages

Standard Beverage Package

AU\$11.00 per person per hour

Angove Chalk Hill Sauvignon Blanc Semillion
Angove Chalk Hill Shiraz Cabernet
Angove Chalk Hill Bubbles
James Boag's, Hahn Super Dry, Tooheys Extra Dry
Soft Drinks, orange juice, still / sparkling water, tea and coffee

Level 1 Wine Up-grade

AU\$4.00 per person per hour

Select 1 white and 1 red wine

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 Up-grade

AU\$4.50 per person per hour

Select 1 white and 1 red wine

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)

Beer Up-grade

AU\$4.50 per person per hour

Select 2

Corona with fresh lime
Stella Artois
Peroni
Crown Lager
Asahi
Monteith's Crushed Apple Cider

Spirits Package Up-grade

AU\$10.00 per person per hour

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