

QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

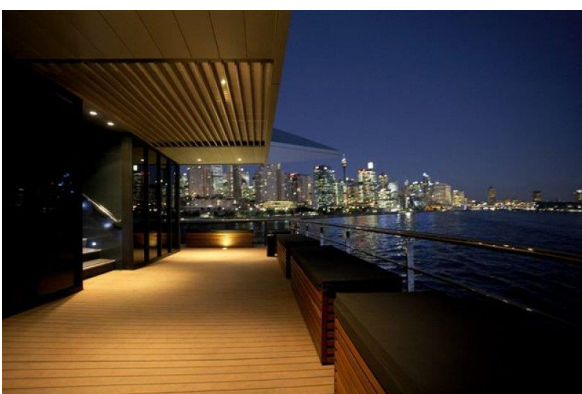
MV Starship

Step on board the Starship and be instantly inspired by her grand yet elegant structure. Now a recognisable feature of Sydney Harbour, the Starship presents a harmonious fusion of light and glass.

Boasting three individual entertaining areas, this vessel features a dance area and has intelligent audio-visual technology. The roofless bridge deck offers ample open space, perfect to take in the unobstructed views of Sydney Harbour.

A level below and you will find yourself enjoying the modern comforts of the vogue sky lounge. The cathedral glass ceilings and huge glass windows embrace the main dining room so you can enjoy sweeping panoramic views of Sydney Harbour whilst dining on the finest platform Sydney has to offer.

No matter what your event or special occasion, you can always rest assured that your guests are well spaced out and having a great time on board Starship. This vessel presents the best of what luxury cruises can and should be!



Vessel Hire:	Minimum 4 hours
January to October	\$2000 per hour
Cocktail minimum	Minimum 140
guests	

November to December	\$2750 per hour
Cocktail minimum	Minimum 300
guests	
Buffet Formal Dining Minimum	Minimum 200
guests	

Wharf Fees	\$90.00 per
berthing	

All Menus:	\$87.00 per person
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Beverages	
Standard Beverage Package	\$46.00 per person

Entertainment Options	
+ DJ	\$550.00
+ Magician	On application
+ Clay Pigeon Shooting	\$1200.00


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**PLEASE CHOOSE FROM THE BELOW ITEMS TO CREATE YOUR UNIQUE MENU
(MINIMUM SPEND OF \$87 PER PERSON)**

CANAPE ITEMS LEVEL 1 \$9 per person

- Beef slider with tomato, cheddar cheese & caramelised onion
- Lamb & rosemary pithiviers
- Mini artisan hot dog with American mustard & ketchup in a brioche finger bun
- Selection of handmade quiches in shortcrust with heirloom vegetables, soft herbs & marinated feta (V)
- Beef croquettes with smoked wagyu brisket, chipotle aioli, soft herbs & caramelised lemon (G)
- Honey soy chicken thigh skewers lightly smoked & grilled with toasted sesame seeds (G)
- Indonesian chicken satay with crushed peanuts & coriander
- Peking muscovy duck pancake with finger cucumber, baby coriander & sticky soy basting (G)
- Noona style meatballs in roasted tomato sauce & melted mozzarella
- Beef bourguignon mini shortcrust pie Polenta terrine crusted in mushroom duxelle, goats curd & season chives (V)
- Butternut pumpkin & Persian feta arancini with fresh tarragon & romesco sauce (V)
- Pumpkin veloute with chive oil in a demitasse cup (V, GF)
- Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce

CANAPE ITEMS LEVEL 2 \$10 per person

- Wagyu Beef brisket pot pie with pea puree and truffle pecorino, cold pressed olive oil & black pepper
- Soft tacos with spiced beef, avocado, tomato salsa & sour cream
- Sweet corn & basil cappuccino with poached Tasmanian sea scallops
- Citrus gravlax of Huon salmon, cured in beetroot juice & fresh citrus with creamed avocado, ponzu vinaigrette & pickled heirloom carrots (G)
- Oyster pillows lightly fried unit golden with cumin & coriander yoghurt & preserved lemon (G)
- Candied duck breast with creamed cauliflower & cumin puree, parsnip chips & seasonal chives (G)
- Huon salmon terrine with creamed goats' cheese, fresh herbs & lemon aioli (G)

Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon & chips (G)

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

- Australian oysters with a selection of sauces & vinaigrettes, mornay & kilpatrick
- Pink Lady snapper shortcrust ravioli with fennel puree & marinated feta
- Yamba prawn shots with Armagnac aioli, baby gem lettuce & melba toast
- Seared Australian yellowfin tuna & wasabi crème
- Black Angus sliders on a milk bun with caramelised onions, aged cheddar, baby cos & truss tomatoes
- Frenched lamb cutlet, grilled to perfection with aioli & a parmesan & macadamia sprinkling
- Thai green curry w/ poached free range chicken, turmeric (yellow rice), seasonal vegetables & toasted coconut
- Chicken tikka masala with cardamom basmati rice, fresh lime & coriander
- 12-hour braised lamb shoulder with couscous, caramelised lemon & coriander yoghurt

Al a Carte menu

3 course menu (level 1) \$87 per person

ENTRÉES alternating choose 2

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

Wild mushroom & rocket risotto w/ 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 w 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



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Buffet menu**\$87 per person****LEVEL 1 MAIN PLEASE SELECT 3****(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 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
Tomato and chilli pasta with ricotta
Fall apart slow cooked tender wagyu brisket with smoked hickory sauce

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**SEAFOOD PLATTER (\$22 pp)**

Champagne oysters on a bed of rock salt  
King prawns with garlic aioli & seafood sauce

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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

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

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**DESSERT Please choose 1****(additional selections \$7 pp)****Fine Australian cheeses, muscatels, lavish, quince paste**

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**Chef's selection of sweet desserts**  
**A selection of roving gelatos on ice trays**

**Standard Beverage Package - \$46 per person**

Angove's Collection Sauvignon Blanc and Shiraz Cabernet  
Angove's Collection Sparkling Brut  
James Boags, Hahn Super Dry, Toohey's Extra Dry, Cascade Lite  
Assorted Soft Drinks, Orange Juice, Tea and Coffee

**Level 1 wine upgrade                      \$4.00 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                      \$4.50 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)

**Beer upgrade                                      \$4.50 per person per hour                                      (Please select 2)**

Corona with Fresh Lime  
Stella Artois  
Peroni  
Crown Larger  
Asahi

**Spirit's package                                      \$11 per person per hour**

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

