



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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Updated 3/10/19



## 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



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## 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 Margheriti, 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



## 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



## Starship Aqua – Menu

### 3 Course Menu 1

AU\$82.00 per person

#### **Entrée (alternate serve, two choices)**

Lemon thyme marinated Swiss brown mushrooms with cashew nut & potato cream puree, truss tomato confit, baby basil & pickled heirloom carrots (V, GF)

Butter nut pumpkin risotto with creamed potato puree, 24-month aged parmesan, chives, edible flowers, sea salt & cold pressed olive oil (V, GF)

Bannockburn free range poached chicken salad with petti leaves heirloom vegetables, lemon oregano vinaigrette & edible flowers (GF, DF)

Huon salmon terrine with creamed lemon zested ricotta, truss tomato confit, fresh lemon, Yarra Valley caviar & shaved beetroot (GF)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & soft herbs (GF)

#### **Main (alternate serve, two choices)**

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 & winter peas (GF)

La Ionica twice cooked chicken breast with sautéed portobello mushrooms, clotted cream, mustard jus, shaved parmesan & soft herbs (GF)

Amelia Park 5-hour slow braised lamb shanks with truffle & chive potato puree, broad beans & black olive sticky jus (DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin, maple mustard & burnt hollandaise compound butter (GF)

#### **Dessert (alternate serve, two choices)**

Calibre dark chocolate bar with handmade edible soil, macerated raspberries & fresh honeycomb

Edible garden with creamed white calibre chocolate, passion fruit puree, selection of winter berries, edible flowers & blood orange sorbet

Passion fruit cheesecake with white chocolate cream, fresh raspberries, lemon curd, Valencia orange jelly & edible gold

Citrus tart with candied oranges, selection of fresh fruits, egg yolk vanilla bean ice cream, handmade soil & edible flowers

Tiramisu with vanilla bean mascarpone cream, coffee jelly, white chocolate caviar & pistachio biscotti

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## Starship Aqua – Menu

### 3 Course Menu 2

AU\$92.00 per person

#### **Entrée (alternate serve, two choices)**

Burrata DOP mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough poor man's breadcrumbs (V)

Cauliflower & cumin veloute with butter poached Tasmanian sea scallops avurga caviar & baby chervil (V)

Muscovy duck leg confit with creamed celeriac puree, layered buck fat potato fondant, soft herbs & black truffle jus (GF)

Hot smoked huon salmon fillet with braised king Edward mushrooms, butternut pumpkin puree & pickled heirloom vegetables (GF)

Wagyu OX tail risotto braised until falling apart with crispy sage, horse radish crème fraiche, truffle pecorino & lemon zest

#### **Main (alternate serve, two choices)**

Heirloom pumpkin twice baked with maple granola, Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (V)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)

June free range lamb rump sous vide with chermoula crust, parsnip & potato puree, seasonal asparagus & calvados jus (DF)

Corn fed chicken breast lightly poached & then wrapped in Jamon prosciutto, duck fat potato gratin & butter nut pumpkin puree (GF)

Black Angus 8-hour braised beef cheek with sautéed forest mushroom, potato gratin, broad beans & madeira jus (DF)

#### **Dessert (alternate serve, two choices)**

Short crust macerated raspberry tart with crème fraiche, pineapple puree & white chocolate ice cream

Calibre milk chocolate delice with honey roasted cashews, salted caramel ice cream & seasonal garden berries (GF)

Vanilla bean crème caramel with short crust sable, poached corella pear & cinnamon & orange zest Chantelle clotted cream

Banoffee sweet paste tart with candied pecan nuts, pistachio cream, macerated raspberries & edible flowers

Salted caramel & bitter chocolate terrine with macerated fresh figs, fresh honeycomb & edible flowers





## Starship Aqua – Menu

### 3 Course Menu 3

AU\$107.00 per person

#### **Entrée (alternate serve, two choices)**

- Wild mushroom risotto w soft herbs, lemon thyme compound butter, shaved seasonal truffles & sautéed foie gras (V)
- Hot smoked yellow fin tuna carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)
- Citrus cured huon salmon fillet with crispy pork neck, snow crab, crème fraiche, Yarra Valley caviar & preserved lemon aioli
- Muscovy duck leg confit with creamed celeriac puree, macerated figs, yellow mustard seeds, baby chervil & parsnip chips (GF)
- Rangers Valley chimmichurri rump cap dry aged with oven roasted bone marrow, pickled cauliflower & grilled U6 prawn (GF, DF)

#### **Main (alternate serve, two choices)**

- Wild mushroom ravioli with shaved black truffles, braised pearl onions, smoked mozzarella & cold pressed olive oil
- Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king Edward mushrooms & butter poached saffron potatoes (GF)
- Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)
- Amelia Park free range lamb rack slow roasted with duck fat potato fondant, madeira reduction, light jus & butter poached board beans
- Oakleigh Ranch marble score 4 wagyu eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

#### **Dessert (alternate serve, two choices)**

- Calibre white chocolate tear drop with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)
- Golden Gaytime terrine with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle
- Short crust macerated raspberry tart with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf
- Passion fruit panacotta with Valencia orange jelly, calibre chocolate caviar & oven roasted coconut biscuit soil (GF)
- 18 ct gold chocolate martini with salted caramel fudge sauce, chocolate terrine & handmade macaroons with sea salt



## 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.

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## 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