SPECIALTY STATIONS
Add a Charter Fee per person to menu selections below when ordering specialty stations only in lieu of buffet or seated menu. A minimum in menu selections applies, along with room and vessel minimum guarantees. Tax and 20% service charge are additional. A per person marine fee applies to all guests boarding. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies. Menu items are subject to change without notice. Room and yacht charter minimum passenger guarantees apply.

SHRIMP, PULLED BEEF SHORT RIB,SCALLIONS, AND ONIONS, COTIJA CHEESE AND LETTUCE.

GALLO, CILANTRO CREMA, COTIJA CHEESE

FIVE CHEESE MACARONI WITH TOPPINGS OF APPLEWOOD SMOKED BACON, PETITE

BUILD YOUR OWN "CUBAN NACHOS" WITH PETITE SHRIMP AND ROAST CHICKEN WITH

BOW TIE PASTA WITH MARINARA SAUCE TOPPINGS INCLUDE: MOJO PULLED PORK, ITALIAN SAUSAGE FOR ADDITIONAL COST

CORN AND BLACKBEAN SALSA, PICO DE WARMED CORN AND FLOUR TORTILLAS

BROCCOLI AND CAULIFLOWER FLORETS

PENNE PASTA WITH ALFREDO SAUCE

MOJO PORK STATION

AND BLACK BEAN CORN SALSA

GALLO AND CILANTRO CREMA

MAC AND CHEESE

RICE AND BLACK BEANS

JUMBO

TASTE OF ITALY

STREET TACOS

SPECIALTY STATIONS
ASPARAGUS, PORTOBELLO MUSHROOMS, SQUASH,

SHRIMP COCKTAIL

BRIE, SHARP CHEDDAR, SWISS, PEPPER JACK CHEESES INCLUDING DILL, HAVARTI, FRENCH

CHEESE BOARD

SWEETSTATIONS

Sliced Fresh Fruit and Berries with

TIER 2

TIER 1

CRUDITE PLATTER

AND GOUAD WITH BAGUETTE SLICES

AND BLACK BEAN CORN SALSA

GALLO AND CILANTRO CREMA

MOROCCAN LAMB KEBABS OR LAMB SHANKS WITH GRAVY

A VARIETY OF IMPORTED & DOMESTIC

COLD STATION

Sliced Asparagus and Baby Carrots,  Peas and Roasted Red

SALONI'S PASTA SALAD WITH SUN DRIED

AND CHEDDAR WITH BAGUETTE SLICES

FRUIT PLATTER

Traditional Chicken Cobb Salad

TERRIERTIER 3

AND BALSAMIC SYRUP

CAESAR SALAD

WITH HUMMUS, BLUE CHEESE AND RANCH DIPS

AND BLACK BEAN CORN SALSA

GALLO AND CILANTRO CREMA

MOJO PORK, PETITE

MAC AND CHEESE

RICE AND BLACK BEANS

JUMBO

TASTE OF ITALY

STREET TACOS

SPECIALTY STATIONS
ASPARAGUS, PORTOBELLO MUSHROOMS, SQUASH,

SHRIMP COCKTAIL

BRIE, SHARP CHEDDAR, SWISS, PEPPER JACK CHEESES INCLUDING DILL, HAVARTI, FRENCH

CHEESE BOARD

SWEETSTATIONS

Sliced Fresh Fruit and Berries with

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CRUDITE PLATTER

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AND BLACK BEAN CORN SALSA

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MOROCCAN LAMB KEBABS OR LAMB SHANKS WITH GRAVY

A VARIETY OF IMPORTED & DOMESTIC

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AND CHEDDAR WITH BAGUETTE SLICES

FRUIT PLATTER

Traditional Chicken Cobb Salad

TERRIERTIER 3

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CAESAR SALAD

WITH HUMMUS, BLUE CHEESE AND RANCH DIPS

AND BLACK BEAN CORN SALSA

GALLO AND CILANTRO CREMA

MOJO PORK, PETITE

MAC AND CHEESE

RICE AND BLACK BEANS

JUMBO
**DINNER BUFFET MENUS**

**ALL DINNER BUFFETS INCLUDE:**
- Charter Fee
- Coffee & Tea
- Freshly Baked Bread (Buffets with Carving Stations)
- DJ Entertainment

Any menu can be customized. If you would like to change a menu option, ask your Sales Manager for pricing. We can accommodate most dietary restrictions or allergies.

**CAPTAIN’S TABLE**
- Farmers Market Salad with Chopped Romaine, Cherry Tomato Halves, Cucumber, Red Onion, Garbanzo Beans, Ripe Olives and Hard-boiled Egg with Ranch Dressing
- Carved Herb Roasted Prime Rib with Cabernet Demi Glace and Horseradish Sauce
- Chicken Piccata, Sauteed Chicken Breast with Bell Peppers, Artichoke Hearts, Sliced Black Olives and Mushrooms in a Sherry Wine Sauce
- Shrimp Scampi in a Garlic Cream Sauce
- Grouper Piccata, Grouper sautéed in Butter with a Lemon Wine Sauce & Capers
- Yukon Mashed Potatoes
- Seasonal Vegetables
- Chef’s Choice of Desserts

**TASTE OF TAMPA**
- Plant City Strawberry Salad with Mandarin Orange, Cucumber, Red Onion and Artisan Lettuces with Poppyseed Dressing
- Cuban Bean Salad
- Citrus Mojo Cuban Roasted Pulled Pork
- Cuban Spiced Chicken Breast with Roasted Red Pepper Cream Sauce with Mango Pico de Gallo
- Grouper Sofrito with Tomato, Cilantro, Olives and Capers
- Vegetable Paella
- Seasonal Vegetables
- Chef’s Choice of Desserts

**ISLAND OASIS**
- Jicama Salad with Diced Pineapple, Grape Tomatoes, Cucumber, Red Onion, Carrot Straws and Baby Lettuces with Mandarin Orange Dressing
- Carved Island Spiced Baron of Beef with Teriyaki Sauce and Wasabi Aioli
- Roasted Chicken with a Sesame Garlic Aioli
- Pan Seared Salmon with a Sweet Coconut Cream Sauce and Toasted Coconut
- Black Beans and Rice with Pico de Gallo
- Seasonal Vegetables
- Chef’s Choice of Desserts

**STARGAZER**
- Caesar Salad with Romaine Hearts, Garlic Foccacia Croutons, Sun Dried Tomato and Shaved Asiago Cheese with Creamy Caesar Dressing
- Hand Carved Prime Rib with Au Jus and Horseradish Sauce
- Chicken Breast stuffed with Pears, Apple and Cornbread with a Cheddar Cream Sauce
- Baked Atlantic Cod with Sautéed Mushrooms and Red Pepper Cream Sauce
- Baked Truffle White Cheddar Macaroni and Cheese
- Seasonal Vegetables
- Chef’s Choice of Desserts

**BAYSHORE BREEZE**
- Feta Cheese Salad with Romaine Hearts, Ripe Olives, Red Onion, Cucumber, Bell Pepper, Grape Tomatoes and Pepperoncini with Balsamic Dressing
- Rosemary Roasted Pork Loin with a Roasted Garlic Shallot Sauce
- Chicken Breast sautéed with a Mango Basil Sauce and Balsamic Glaze
- Mahi Mahi sautéed with Lemon, White Wine, Mushrooms, Capers and Fresh Basil
- Gemelli Pasta with Artichoke Hearts and Spinach with a Fire Roasted Tomato Gorgonzola Cream Sauce
- Seasonal Vegetables
- Chef’s Choice of Desserts

**TWILIGHT VISTA**
- Garden Salad with Baby Lettuces, Cucumber, Grape Tomatoes, Carrot Straws, Red Onion with Balsamic and Ranch Dressings
- Herb Roasted Baron of Beef with Pepperoncini Demi Glace and Horseradish Sauce
- Chicken Breast stuffed with Spinach, Bacon and Four Cheese with a Mushroom, Sun Dried Tomato Marsala Wine Sauce
- Roasted Salmon with Yellow Pepper Coulis and Fresh Basil
- Sharp Cheddar Yukon Gold Mashed Potatoes
- Seasonal Vegetables
- Chef’s Choice of Desserts

*Add Vegetarian Entrée options to any Menu!*

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ALL SEATED DINNERS INCLUDE:
- Charter Fee
- Coffee & Tea
- DJ Entertainment

**SURF & TURF**

**STarter**
Apple Cheddar Salad With Sun Dried Cranberries, Cherry Tomato Halves, Cucumber and Baby Lettuces with Poppyseed Dressing

Center Cut Filet Mignon with a Red Wine Bordelaise Sauce paired with Honey Truffle Glazed Shrimp over a Pommery Sauce with Herb Roasted Red Bliss Potatoes and Seasonal Vegetables

**OR**
Cesar Wedge Salad with Sun Dried Tomato, Shaved Asiago Cheese, Garlic Foccacia Croutons and Creamy Caesar Dressing

Herb Roasted Prime Rib with Bearmaise Sauce paired with Asiago Crusted Grouper over a Lemon Beurre Blanc with Roasted Baby Potatoes and Seasonal Vegetables

Chef's Choice of Desserts

**SUNSET***

**STarter**
Asiago Cheese Salad with Cucumber, Sun Dried Tomato, Red Onion, Croutons, Romaine and Iceberg Lettuces with Creamy Balsamic Dressing

**CHOICE OF ONE ENTRÉE**
Charred Beef Tenderloin with Porcini Gorgonzola Demi Glace
Chicken "Oscar" Sautéed Chicken Breast topped with Asparagus, Lump Crab and Hollandais Sauce
Pan Seared Mahi Mahi topped with Escabeche over Orange Saffron Beurre Blanc
Chef’s Choice of Starch & Seasonal Vegetables
Chef’s Choice of Desserts

**DUAL ENTRÉE**

**STarter**
Salad with Iceberg and Arugula Lettuces, Cherry Tomato Halves, Fresh Mozzarella, Red Onion, Ripe Olives and Bell Pepper with Remoulade Dressing

**DUal ENTRÉE**
Chicken Breast sautéed with Fire Roasted Apples simmered in a Honey Dijon Jus
Grouper topped with a Crab Fondue
Red Bliss Potatoes with Roasted Peppers and Onions
Seasonal Vegetables
Chef’s Choice of Desserts

Chef’s Choice of Desserts

**MoaNIGHT***

**STarter**
Garden Salad with Spring Lettuce Mix, Cucumber, Grape Tomatoes, Red Onion and Carrot Straws with Dijon Vinaigrette

**CHOICE OF ONE ENTRÉE**
Pan Seared Flat Iron steak Au Poivre
Sautéed Chicken Breast with Honey Glazed Pear and a Brie Cream Sauce
Maple Mustard Glazed Salmon
Chef’s Choice of Starch & Seasonal Vegetables
Chef’s Choice of Desserts

*These menus aboard StarShip III require guests to pre-select entrées in advance.

**AURORA***

**STarter**
Mandarin Orange Salad with Feta Cheese, Smoked Almonds, Dried Cranberries and Baby Spring Mix Lettuce with Vidalia Dressing

**CHOICE OF ONE ENTRÉE**
Charred Beef Tenderloin over Herb Crusted Tomato topped with Creole Hollandaise
Parmesan Crusted Veal with Melted Fontina Cheese simmered in a Marsala Wine Mushroom Sauce
Shrimp Scampi with a White Wine Garlic Butter Cream Sauce and Roasted Peppers
Chef’s Choice of Starch & Seasonal Vegetables
Chef’s Choice of Desserts

**SOLARIS***

**STarter**
Goat Cheese Salad with Candied Pecans, Grape Tomatoes and Red Onion with Mesclun Lettuces and Raspberry Vinaigrette

**CHOICE OF ONE ENTRÉE**
Herb Roasted Prime Rib with Au Jus and Horseradish Sauce
Chicken Piccata, Chicken sautéed in Butter with a Lemon Wine Sauce & Capers
Grouper Veronique with Lemon, Basil and Red Grapes
Chef’s Choice of Starch & Seasonal Vegetables
Chef’s Choice of Desserts

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*These menus aboard StarShip III require guests to pre-select entrées in advance.

Menu items are subject to change without notice. Room and yacht charter minimum passenger guarantees apply.

Tax and 20% service charge are additional. A per person marine fee applies to all guests boarding. A fuel surcharge may be applied to each passenger and is subject to tax. Please notify your Event Services Manager regarding any dietary restrictions or allergies.
BEVERAGE PACKAGES

SUPER PREMIUM BAR*

Includes Premium Bar and Select Frozen and Specialty Drinks plus:

<table>
<thead>
<tr>
<th>Wine</th>
<th>House</th>
<th>Premium</th>
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<tbody>
<tr>
<td>Beer</td>
<td>Craft</td>
<td>Import</td>
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<td>Liqueur</td>
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Gin
Bombay Sapphire
Hendrick’s

Liqueur
Grand Marnier
Amaretto Disaronno
Bailey’s Irish Cream
Kahlua

Tequila
Patron
Don Julio Anejo

Vodka
Grey Goose
Ketel One

Scotch
Johnnie Walker Black
Oban

Whiskey
Crown Royal
Jameson Irish
Maker’s Mark
Bulleit
Woodford Reserve

Non-Alcoholic
Soda
Juice
Bottled Water

3 hours

PREMIUM BAR*

Beer
Craft
Import
Domestic
Wine
House
Select

Gin
Tanqueray

Rum
Bacardi
Captain Morgan
Malibu Coconut

Scotch
Dewar’s

Tequila
Camarena
Homitos

Vodka
Stoli
Tito’s

Whiskey
Jack Daniel’s
Seagram’s VO
Jim Beam

Non-Alcoholic
Soda
Juice
Bottled Water

3 hours

CALL BAR*

Domestic Beer, House Wine, New Amsterdam Vodka, Cruzan Rum, Sauza Tequila,
Seagram’s 7 Whiskey, Seagram’s Gin, Select Liqueurs, Soda and Juice.

3 hours

BEER & WINE BAR

Craft, Domestic and Import Beers, House Wine (Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay and Champagne), Soda and Juice.

3 hours

SODA & JUICE BAR

3 hours

SODA BAR

3 hours

CONSUMPTION BAR

A consumption bar will be charged per drink consumed at your event. The bill is reconciled at end of charter.

*Minimum revenue guarantee per person required. One Bartender per 75 guests included. Additional bartender available at additional cost.

CASH BAR

A cash bar is available for all cruises without a bar package or public cruises. *Minimum revenue guarantee per person required. One Bartender per 75 guests included. Additional bartender available at additional cost.

DRINK TICKETS

Soda and Juice Beverage Ticket
Beer & Wine Beverage Ticket
Call Beverage Ticket
Premium Beverage Ticket
Super Premium Beverage Ticket

Limit three drink tickets per person.

WINE & CHAMPAGNE

Starship offers a wide variety of skillfully crafted foreign and domestic wines. Please ask your Sales Manager to discuss our complete wine and champagne list. Specialty wine and champagnes may be billed separately in addition to any bar package.

INTERNATIONAL COFFEE BAR*

Private Reserve Blend Coffee accompanied by, Kahlua, Bailey’s, Amaretto Liqueur and Irish Whiskey, Cinnamon Sticks, Sugars, Shaved Chocolate and Whipped Cream.

*Brands listed are subject to change without notice and may be substituted with a comparable brand.

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SPECIALTY STATIONS

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SPECIALTY STATIONS

**YBOR STACKS**
Build your own "Cuban Nachos" with Fried Empanada Chips, Roasted Peppers and Onions, Cotija Cheese and Lettuce. Toppings include: Mojo Pulled Pork, Petite Shrimp and Roast Chicken with Corn and Blackbean Salsa, Pico de Gallo and Cilantro Crema.

**MAC AND CHEESE**
Five Cheese Macaroni with Toppings of Applewood Smoked Bacon, Petite Shrimp, Pulled Beef Short Rib, Scallions, Caramelized Onion, Sautéed Mushrooms, Broccoli and Cauliflower Florets.

**STREET TACOS**
Warmed Corn and Flour Tortillas
Mojo Pulled Pork, Petite Shrimp and Grilled Chicken
Roasted Peppers and Onions, Pickled Cabbage Slaw, Mango Pico de Gallo, Cilantro Crema, Cotija Cheese and Black Bean Corn Salsa.

**TASTE OF ITALY**
Garlic Bread
Penne Pasta with Alfredo Sauce
Bow Tie Pasta with Marinara Sauce
Choice of Meatballs or Italian Sausage for additional cost.

**MOJO PORK STATION**
Mojo Cuban Pork with Yellow Rice and Black Beans.

**CONTINENTAL GOURMET CHEESE BOARD**
A variety of Imported & Domestic Cheeses including Dill, Havarti, French Brie, Sharp Cheddar, Swiss, Pepper Jack and Gouda with Baguette Slices and Assorted Crackers.

**TROPICAL FRUIT PLATTER**
Sliced Fresh Fruit and Berries with Honey Lime Yogurt Dip.

**PREMIUM COLD STATION**
Caesar Salad
Traditional Chicken Cobb Salad
Tomato Caprese Platter with Fresh Mozzarella, Fresh Basil, Arugula and Balsamic Syrup
Roasted Marinated Vegetable Platter with Asparagus, Portobello Mushrooms, Squash, Baby Carrots and Cauliflower
Gemelli Pasta Salad with Sun Dried Tomatoes, Peas and Roasted Red Pepper with Basil Pesto Aioli

**CARVING STATIONS**
Certified Black Angus Beef Tenderloin roasted medium rare with a Peppercorn Demi Glace, Bearnaise Sauce and Creamy Horseradish Sauce served with Silver Dollar Rolls.

Slow Roasted Prime Rib of Beef served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls.

Herb Roasted Baron of Beef with Demi Glace and Creamy Horseradish Sauce served with Silver Dollar Rolls.

Whole Roasted Turkey with Natural Sage Gravy and Cranberry Orange Relish served with Silver Dollar Rolls.

Honey Brown Sugar Glazed Ham with Maple Mustard and Pineapple Aioli served with Silver Dollar Rolls.

Garlic Roasted Pork Loin with Fresh Rosemary Peppercom Natural Gravy and Apple Compote served with Silver Dollar Rolls.

**ACTION STATION**

**RISOTTO STATION**
Creamy Italian Arborio Rice tossed with your choice of Parmesan, Goat Cheese, Sun Dried Tomatoes, Roasted Peppers, Sautéed Mushrooms, Italian Sausage, Petite Shrimp, Olives, Artichoke Hearts and Truffle Oil.

**GARDEN CRUDITE PLATTER**
An assortment of Fresh Vegetables served with Hummus, Blue Cheese and Ranch Dips.

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HAND PASSED HORS D’OEUVRES

Must order one piece per person. Minimum 25 pieces per item selected.

**TIER 1**
- Beef Tenderloin Crostini with Gorgonzola Mousse and Sun Dried Tomato
- Shrimp and Andouille “Fire Island” Skewers
- Petite Beef Wellington
- Maui Shrimp and Pineapple Skewers
- Chilled Sesame Glazed Rare Tuna with Wasabi Aioli over Cucumber
- Mini Blue Crab Cakes with Remoulade
- Scallops Wrapped in Bacon
- Chicken Satay with Thai Peanut Sauce
- Tuna Wontons

**TIER 2**
- Creole Shrimp Bruschetta
- Brie and Raspberry in Phyllo Pastry
- Mini Beef or Chicken Empanadas
- Andouille Stuffed Mushrooms
- Coconut Shrimp with Raspberry Sauce
- Boursin Cheese Stuffed Artichoke with Parmesan Crust
- Chicken or Shrimp Spring Rolls
- Mini Chicken Quesadilla
- Spanakopita

**TIER 3**
- Vegetable Spring Roll
- Pork Potstickers with Ginger Soy Sauce
- Smoked Gouda Mac-n-Cheese Poppers
- Mini Chicken Cordon Bleu

DESSERT STATIONS

**INTERNATIONAL DESSERT BAR**
An assortment of International Desserts including Mini Cannoli, Biscotti, Tiramisu, Éclairs, Assorted Cookies, Petit Fours and Fudge Brownies

**CONFECTION BAR**
Selection of individually portioned Strawberry Shortcake, Smores Brownies & Key Lime Cheesecake

**CHEESECAKE BAR**
New York Style Cheesecake displayed with a variety of toppings including both Dark Chocolate and White Chocolate Sauces, Strawberries, Raspberries, Blueberries, Chocolate Shavings, Caramel, Candied Walnuts and Whipped Cream

**CANDY BAR**
All bars include: 6-8 oz of candy per person
Bars can be created to fit color schemes.
Minimum of 50 people is required.
4-6 selections of candy per person

HAND PASSED DESSERTS

**ALL BUTTER EUROPEAN MINIATURES**
Assorted Miniature European Pastries and Petit Fours (4 pieces per guest)

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CRUISE ENHANCEMENTS

Prices based on 3 hours. Rates may increase based on alternate docking locations, delivery cost or additional time. Holiday pricing may apply and is subject to change.

ENTERTAINMENT

CIGAR ROLLER
Our Master Cigar Roller will demonstrate authentic cigar rolling. Includes 50 cigars, roller, assistant, demonstration & all supplies.
- Additional Cigars (less than 25) = Additional cost per cigar
- Additional Bundle of 25 = Additional cost

SPECIALTY GUITARIST
Enhance your event with a themed solo guitarist. From a smooth jazz cocktail reception to a festive beach-themed bash. Choose from a variety of music genres such as latin, jazz, beach, classic rock, rock n’ roll, or popular standards.

STEEL DRUMMER
Steel Drum Musician(s) perform a wide array of music with a tropical feel, including Calypso, Samba, Soco and other traditional island music. The musician(s) are extremely versatile and can perform in any setting. Available as a solo musician, duo or trio.

CASINO TABLES
Each guest receives a fixed amount of “money” via a voucher to start. Guests will exchange the voucher into chips at any of the casino tables. Dealers assist guests in learning the games and encourage them to have fun. Casino tables come with an attendant.

KARAOKE
Karaoke is the perfect addition to any party or event! Includes a Karaoke DJ with an extensive catalogue of songs to choose from.

STROLLING MAGICIAN
Strolling Magician brings magic to any event performing mini miracles with coins, money, jewelry, cards, newspaper and a variety of other objects.

CARICATURE ARTIST
Caricature drawings are a great way to entertain guests of all ages. Every guest can receive their own personal caricature.

TEAMBUILDING
Custom designed activities can get your group talking to each other in a whole new way, learning about each other and having fun all at the same time. Designed to get the group engaged, the right team building activity can help create lasting memories.

ICE SCULPTURE / ICE LUGE
Custom designs available with your logo or message. Contact your Event Services Manager for details and pricing. Standard logo sculpture starting at single block 38”h x 20”w x 12”d with white snowfill.

LINENS
Upgrade from standard table linens and order from our extensive selection of custom napkins, table linens and chair covers in a variety of colors, patterns and textures. Pricing based on selection.

FLORALS
Customizable centerpieces, standing arrangements and client gifts for any event. Arrangements are fully custom made to order so please contact your Event Services Manager for current pricing and options. Pricing based on selection.

FURNITURE REMOVAL
For private charters, should 50% or more of Yacht StarShip furniture need to be removed, a furniture removal fee will be charged due to labor and limited storage.

CUSTOM FLAGS
Enhance your event with custom flags. Flags can be designed with your artwork. Requires 2-4 week lead time.

GLOW ORBS
Colorful LED orbs for indoor or outdoor decor.

PHOTO

SOUVENIR PHOTOS
Souvenir boarding photo in a picture frame holder. Company logo can be added to the photo upon request. Pre-Purchase Only. Minimums apply.

PERSONALIZED RING BUOY
Personalize your boarding photos with a custom ring buoy. Pricing based on selection. Requires 2-4 week lead time.

PHOTO BOOTH
Includes unlimited photos! Each person in the picture receives (1) photo strip. After your event the event host will receive a link with all the images taken throughout the evening!

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