Yacht StarShip

Weddings

2020 PACKAGES & RATES

Create a Sea of Memories aboard Florida's largest fleet of wedding yachts!

TAMPA DOCK: 603 Channelside Drive, Tampa, FL 33602
CLEARWATER DOCK: 25 Causeway Blvd., Slip #55, Clearwater, FL 33767
wedding@yachtstarship.com • YACHTSTARSHIP.COM
(813) 223-7999

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

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!

DECOR

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 38h x 20 w x 12 d with white snowfill.

SPECIALTY 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.
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DECOR

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.

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.

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PACKAGES

All Packages Include

- Private Yacht Rental or Private Dining Room (Minimum Guarantees can be waived for a charter fee).
- One-hour Consultation with Wedding Coordinator
- One-hour Ceremony Rehearsal with Wedding Coordinator
- Wedding Day Coordinator
- Exclusive Disc Jockey with a Private Yacht Charter
- Seated or Buffet Wedding Menu Selection
- Coffee and Iced Tea
- Champagne Toast
- Cake Cutting & Service
- White Table Cloths & White Napkins
- Microphone, Ceremony Chairs & Ceremony Music
- Service Charge & Marine Fees Included

Tips for Planning

Registration Fee: Yacht StarShip requires all private groups to check-in guests and issue boarding passes prior to boarding as a safety requirement. The registration fee will be waived if the client provides their own representative to check in all guests on their behalf.

All prices are per person and do not include tax. Ask your Sales Manager for children’s rates. Each Yacht has a minimum requirement of guests which can be waived for a charter fee.

Beverages & Additional Food

**Bronze (Additional Fees)**
- Cash Bar or Consumption Bar
- Drink Tickets or Soda and Juice Bar (Additional Charge)

**Consumption Bar**
Yacht StarShip offers beverage packages based on consumption. Consumption may be limited by type or by hour but cannot be limited by monetary amount. Minimum revenue guarantee required.

**Drink Tickets**
Tickets must be purchased in advance. Minimum revenue guarantee per person required.
- Soda and Juice: Additional cost
- Beer & Wine: Additional cost
- Premium Bar: Additional cost
- Super Premium Bar: Additional cost
  Limit three drink tickets per person

**Soda and Juice Bar**
- 4 Hours: Additional cost
  *Plus tax and service charge

**Silver (Included)**
- Beer & Wine Bar:
  - Beer: Craft, Domestic and Import
  - Wine: House (Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay and Champagne)
  - Soda and Juice

**Gold (Included)**
- Premium Open Bar:
  - Beer: Craft, Domestic and Import
  - 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 and Jim Beam
  - Non-Alcoholic: Soda, Juice & Bottled Water

**Platinum (Included)**
- Includes Premium Bar and Select Frozen and Specialty Drinks
- Super Premium Open Bar:
  - Beer: Craft, Domestic and Import
  - Wine: House & Premium
  - Gin: Bombay Sapphire & Hendrick’s
  - Rum: Kraken Dark Rum
  - Scotch: Johnnie Walker Black & Oban
  - Tequila: Patron & Don Julio Anejo
  - Vodka: Grey Goose & Ketel One
  - Whiskey: Crown Royal, Jameson Irish, Maker’s Mark, Bulleit & Woodford Reserve
  - Liqueur: Grand Marnier, Amaretto Disaronno, Bailey’s Irish Cream & Kahlua
  - Non-Alcoholic: Soda, Juice & Bottled Water
- Your choice of (3) hand-passed hors d’oeuvres. Please select one hors d’oeuvre from each tier listed on the hors d’oeuvres & enhancements page

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**GOLD - SILVER - BRONZE  DINNER BUFFET**

<table>
<thead>
<tr>
<th>Image 349x237 to 579x362</th>
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<tbody>
<tr>
<td><strong>TASTE OF TAMPA</strong></td>
</tr>
<tr>
<td>Plant City Strawberry Salad with Mandarin Orange, Cucumber, Red Onion and Artisan Lettuces with Poppysseed Dressing</td>
</tr>
<tr>
<td>Cuban Bean Salad</td>
</tr>
<tr>
<td>Citrus Mojo Cuban Roasted Pulled Pork</td>
</tr>
<tr>
<td>Cuban Spiced Chicken Breast with Roasted Red Pepper Cream Sauce with Mango Pico de Gallo</td>
</tr>
<tr>
<td>Grouper Sofrito with Tomato, Cilantro, Olives and Capers</td>
</tr>
<tr>
<td>Vegetable Paella</td>
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<tr>
<td>Seasonal Vegetables</td>
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</tbody>
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<tr>
<th>Image 363x409 to 596x569</th>
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<tbody>
<tr>
<td><strong>ISLAND OASIS</strong></td>
</tr>
<tr>
<td>Jicama Salad with Diced Pineapple, Grape Tomatoes, Cucumber, Red Onion, Carrot Straws and Baby Lettuces with Mandarin Orange Dressing</td>
</tr>
<tr>
<td>Carved Island Spiced Baron of Beef with Teriyaki Sauce and Wasabi Aioli</td>
</tr>
<tr>
<td>Roasted Chicken with a Sesame Garlic Chili Sauce</td>
</tr>
<tr>
<td>Pan Seared Salmon with a Sweet Coconut Cream Sauce and Toasted Coconut</td>
</tr>
<tr>
<td>Black Beans and Rice with Pico de Gallo</td>
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<tr>
<td>Seasonal Vegetables</td>
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<tbody>
<tr>
<td><strong>BAYSHORE BREEZE</strong></td>
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<tr>
<td>Feta Cheese Salad with Romaine Hearts, Ripe Olives, Red Onion, Cucumber, Bell Pepper, Grape Tomatoes and Pepperoncini with Balsamic Dressing</td>
</tr>
<tr>
<td>Rosemary Roasted Pork Loin with a Roasted Garlic Shallot Sauce</td>
</tr>
<tr>
<td>Chicken Breast sautéed with a Mango Basil Sauce and Balsamic Glaze</td>
</tr>
<tr>
<td>Mahi Mahi sautéed with Lemon, White Wine, Mushrooms, Capers and Fresh Basil</td>
</tr>
<tr>
<td>Gemelli Pasta with Antichoke Hearts and Spinach with a Fire Roasted Tomato Gorgonzola Cream Sauce</td>
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<tr>
<td>Seasonal Vegetables</td>
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<thead>
<tr>
<th>Image 363x68 to 596x227</th>
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<tbody>
<tr>
<td><strong>TWILIGHT VISTA</strong></td>
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<tr>
<td>Garden Salad with Baby Lettuces, Cucumber, Grape Tomatoes, Carrot Straws, Red Onion with Balsamic and Ranch Dressings</td>
</tr>
<tr>
<td>Herb Roasted Baron of Beef with Peppercorn Demi Glace and Horseradish Sauce</td>
</tr>
<tr>
<td>Chicken Breast stuffed with Spinach, Bacon and Four Cheese with a Mushroom, Sun Dried Tomato Marsala Wine Sauce</td>
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<tr>
<td>Roasted Salmon with Yellow Pepper Coulis and Fresh Basil</td>
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<tr>
<td>Sharp Cheddar Yukon</td>
</tr>
<tr>
<td>Gold Mashed Potatoes</td>
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<tr>
<td>Seasonal Vegetables</td>
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<tbody>
<tr>
<td><strong>MOONLIGHT</strong></td>
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<tr>
<td><strong>STARTER</strong></td>
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<tr>
<td>Garden Salad with Spring Lettuce Mix, Cucumber, Grape Tomatoes, Red Onion and Carrot Straws with Dijon Vinaigrette</td>
</tr>
<tr>
<td><strong>CHOICE OF ONE ENTRÉE</strong></td>
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<tr>
<td>Pan Seared Flat Iron Steak Au Poivre</td>
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<tr>
<td>Sautéed Chicken Breast with Honey Glazed Pear and a Brie Cream Sauce</td>
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<tr>
<td>Maple Mustard Glazed Salmon</td>
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<tr>
<td>Chef’s Choice Starch and Seasonal Vegetables</td>
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<tr>
<th>Image 582x750</th>
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<tr>
<td><strong>DUAL ENTRÉE</strong></td>
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<tr>
<td><strong>STARTER</strong></td>
</tr>
<tr>
<td>Salad with Iceberg and Arugula Lettuces, Cherry Tomato Halves, Fresh Mozzarella, Red Onion, Ripe Olives and Bell Pepper with Remoulade Dressing</td>
</tr>
<tr>
<td><strong>DUAL ENTRÉE</strong></td>
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<tr>
<td>Chicken Breast sautéed with Fire Roasted Apples simmered in a Honey Dijon Jus</td>
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<tr>
<td>Grouper topped with a Crab Fondue</td>
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<tr>
<td>Red Bliss Potatoes with Roasted Peppers and Onions</td>
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<tr>
<td>Seasonal Vegetables</td>
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</tbody>
</table>

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

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**YACHT STARSHIP FLEET**

<table>
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<tbody>
<tr>
<td><strong>YACHT STARSHIP I - TAMPA</strong></td>
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<tr>
<td>TAMPA - Minimum Passengers 300</td>
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<tbody>
<tr>
<td><strong>YACHT STARSHIP II - TAMPA</strong></td>
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<tr>
<td>TAMPA - Minimum Passengers 100</td>
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<tbody>
<tr>
<td><strong>YACHT STARSHIP III - TAMPA</strong></td>
</tr>
<tr>
<td>TAMPA - Minimum Passengers 70</td>
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<tbody>
<tr>
<td><strong>YACHT STARSHIP IV - CLEARWATER</strong></td>
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<tr>
<td>CLEARWATER - Minimum Passengers 100</td>
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**YACHT STARSHIP FLEET**

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

### 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, Sautéed 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

### 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

### PLUS TAX AND SERVICE CHARGE

- **PREMIUM BAR:** Additional cost
- **BEER & WINE:** Additional cost

### MINIMUM REVENUE GUARANTEE PER PERSON
- Tickets must be purchased in advance
- Revenue guarantee required.
- Drink Tickets or Soda and Juice Bar

### EXCLUSIVE DISC JOCKEY WITH A PRIVATE WEDDING DAY COORDINATOR
- Waived for a charter fee.

### ROOM (MINIMUM GUARANTEES CAN BE WAIVED FOR A CHARTER FEE)

### CONSUMPTION BAR

- **DRINK TICKETS**
- **BEVERAGES & ADDITIONAL FOOD** (INCLUDED)

### GOLD
- Steak: Filet Mignon, Striploin, Boneless Rib Eye, Sirloin, New York Strip, Porterhouse, Rib Roast
- Pork: Shoulder, Loin, Belly, Pork Roast
- Chicken: Breast, Thigh, Leg, Whole Roast, Undercut, Drumstick
- Seafood: Salmon, Tuna, Mahi Mahi, Grouper, Red Snapper, Shrimp, Crab

### SILVER
- Steak: Filet Mignon, Striploin, Boneless Rib Eye, Sirloin, New York Strip, Porterhouse, Rib Roast
- Pork: Shoulder, Loin, Belly, Pork Roast
- Chicken: Breast, Thigh, Leg, Whole Roast, Undercut, Drumstick
- Seafood: Salmon, Tuna, Mahi Mahi, Grouper, Red Snapper, Shrimp, Crab

### BRONZE
- Steak: Filet Mignon, Striploin, Boneless Rib Eye, Sirloin, New York Strip, Porterhouse, Rib Roast
- Pork: Shoulder, Loin, Belly, Pork Roast
- Chicken: Breast, Thigh, Leg, Whole Roast, Undercut, Drumstick
- Seafood: Salmon, Tuna, Mahi Mahi, Grouper, Red Snapper, Shrimp, Crab

### ALL PACKAGES INCLUDE
- All linen service is included.
- Linenware includes white china, white glassware, and white cloth napkins.
- Digital photography, videography, and a wedding planner are also included.
- Asparagus, Lump Crab, and Saffron Beurre Blanc are also included.
- Sweet Coconut Cream Sauce
- Sesame Garlic Chili Sauce
- Wild Rice and Seasonal Vegetables
- Chef’s Choice of Starch and Seasonal Vegetables

### TWILIGHT VISTA
- Surf & Turf
- Sunset
- Solaris
- Stargazer

### STARTER
- Asiago Cheese Salad with Cucumber, Sun Dried Tomato, Red Onion, Croutons, Romaine and Iceberg Lettuces with Creamy Balsamic Dressing
- Charred Beef Tenderloin with Porcini Gorgonzola Demi Glace
- Chicken “Oscar” Sautéed Chicken Breast topped with Asparagus, Lump Crab and Hollandaise Sauce
- Pan Seared Mahi Mahi topped with Escabeche over Orange Saffron Beurre Blanc
- Chef’s Choice of Starch and Seasonal Vegetables

### 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 and Seasonal Vegetables

### Golden Menu Items

### ALL PRICES ARE PER PERSON AND DO NOT INCLUDE...

### OREGANO GOLDEN MENU ITEMS

### Red Wine Bordelaise Sauce paired with Asiago Crusted Chicken Piccata, Chicken sautéed in Butter with a Lemon Wine Sauce & Capers

### Pan Seared Portobello over a Balsamic Dressing

###_experts recommend...

### DISHES TO TRY

### SIDE DISHES
- Chef’s Choice of Starch
- Chef’s Choice of Seasonal Vegetables
- Farmer's 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, Sautéed 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

### ALL PLATINUM WEDDING PACKAGE MENUS COME WITH YOUR CHOICE OF (3) HAND-PASSSED HORS D’OEUVRES. PLEASE SELECT ONE HORS D’OEUVRE FROM EACH TIER LISTED ON THE HORS D’OEUVRES & ENHANCEMENTS PAGE. ALL MENUS CAN BE CUSTOMIZED. SEE YOUR WEDDING SALES MANAGER OR COORDINATOR IF YOU WOULD LIKE TO MAKE CHANGES TO THE MENUS ABOVE. ADDITIONAL FEES MAY APPLY.
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- Mini Blue Crab Cakes with Remoulade
- Scallop Wrapped in Bacon
- Chicken Satay with Thai Peanut Sauce
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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

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

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HORS D’OEUVRES

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