

YACHT
StarShip
Weddings

2021 PACKAGES & RATES

*Create a sea of memories aboard
Florida's largest fleet of wedding yachts!*



PACKAGES

ALL PACKAGES INCLUDE

- Private yacht rental or private dining room (minimum guarantees can be waived for a charter fee.)
- Consultation with wedding coordinator
- 1-hour ceremony rehearsal with wedding coordinator
- Wedding day coordinator
- Exclusive disc jockey with a private yacht charter
- Seated or buffet wedding menu selection
- Coffee & iced tea
- Champagne toast
- Cake cutting & service
- White table cloths & white napkins
- Microphone, ceremony chairs & ceremony music
- Service charge & marine fees included

BEVERAGES & ADDITIONAL FOOD

BRONZE

- 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 of required.
- Drink tickets:
Tickets must be purchased in advance
Minimum revenue guarantee per person required.
 - Soda & juice: Additional Cost
 - Beer & wine: Additional Cost
 - Premium bar: Additional Cost
 - Super premium bar: Additional Cost

SODA AND JUICE BAR

- 4 Hours: Additional Cost
 - 5 Hours: Additional Cost
- *Plus tax and service charge*

SILVER

- Beer & wine bar:
 - Beer: domestic & import (Stella, Bud Light, & Mich Ultra)
 - Wine: house (cabernet, merlot, pinot noir, pinot grigio, chardonnay & Champagne)
 - Soda & juice

GOLD

- Premium open bar:
 - Beer: domestic & import (Stella, Bud Light, & Mich Ultra)
 - Wine: house & select
 - Gin: Tanqueray
 - Rum: Bacardi, Captain Morgan & Malibu Coconut
 - Scotch: Dewar's
 - Tequila: Camarena & Hornitos
 - Vodka: Stolli & Tito's
 - Whiskey: Jack Daniel's, Seagram's VO & Jim Beam
 - Non-Alcoholic: soda, juice & bottled water

PLATINUM

- 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
- Includes premium bar
- Super premium open bar:
 - Beer: domestic & import (Stella, Bud Light, & Mich Ultra)
 - Wine: house & premium
 - Gin: Bombay Sapphire & Hendrick's
 - Rum: Bacardi
 - Scotch: Johnnie Walker Black & Oban
 - Tequila: Patrón & Don Julio Añejo
 - Vodka: Grey Goose & Ketel One
 - Whiskey: Crown Royal, Jameson, Maker's Mark, Bulleit & Woodford Reserve
 - Liqueur: Grand Marnier, Disaronno Amaretto, Baileys Irish Cream & Kahlua
 - Non-Alcoholic: soda, juice & bottled water

Registration fee: Yacht StarShip requires all private groups to check-in guests and issue boarding passes prior to boarding as a safety requirement. The \$100 registration fee will be waived if the client provides their own representative to check in all guests on their behalf.

Rates and menu items are subject to change without notice. Room and yacht charter minimum passenger guarantees apply. All prices quoted reflect a 3% discount for cash, check, wire transfer or ACH payment. No discount is provided for credit card payments. Tax is additional. A \$2 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.

GOLD - SILVER - BRONZE BUFFET MENUS

TASTE OF TAMPA

Plant City strawberry salad with mandarin orange, cucumber, red onion & artisan lettuces with poppyseed dressing

Cuban bean salad

Citrus mojo Cuban roasted pulled pork

Cuban spiced chicken breast with roasted red pepper cream sauce & mango pico de gallo

Grouper sofrito with tomato, cilantro, olives & capers

Vegetable paella

Seasonal vegetables

ISLAND OASIS

Jicama salad with diced pineapple, grape tomatoes, cucumber, red onion, carrot straws & baby lettuces with mandarin orange dressing

Carved island spiced Baron of Beef with teriyaki sauce & wasabi aioli

Roasted chicken with a sesame garlic chili sauce

Pan-seared salmon with a sweet coconut cream sauce & toasted coconut

Black beans & rice with pico de gallo

Seasonal vegetables

BAYSHORE BREEZE

Feta cheese salad with romaine hearts, ripe olives, red onion, cucumber, bell peppers, grape tomatoes & pepperoncini with balsamic dressing

Rosemary roasted pork loin with a roasted garlic shallot sauce

Chicken breast sautéed with a mango basil sauce & balsamic glaze

Mahi mahi sautéed with lemon, white wine, mushrooms, capers & fresh basil

Gemelli pasta with artichoke hearts & spinach with a fire roasted tomato gorgonzola cream sauce

Seasonal vegetables

TWILIGHT VISTA

Garden salad with baby lettuces, cucumber, grape tomatoes, carrot straws, red onion with balsamic & ranch dressings

Herb roasted Baron of Beef with peppercorn demi-glace & horseradish sauce

Chicken breast stuffed with spinach, bacon & four cheeses with a mushroom, sun-dried tomato Marsala wine sauce

Roasted salmon with yellow pepper coulis & fresh basil

Sharp cheddar Yukon Gold mashed potatoes

Seasonal vegetables

YACHT STARSHIP FLEET

YACHT STARSHIP I - TAMPA

TAMPA - Minimum Passengers 300



YACHT STARSHIP II - TAMPA

TAMPA - Minimum Passengers 100



GOLD - SILVER - BRONZE SEATED MENUS

MOONLIGHT

STARTER

Garden salad with spring lettuce mix, cucumber, grape tomatoes, red onion & carrot straws with dijon vinaigrette

CHOICE OF ONE ENTRÉE

Pan-seared flat iron steak au poivre

Sautéed chicken breast with honey glazed pear & a brie cream sauce

Maple mustard glazed salmon

Chef's choice starch & seasonal vegetables

DUAL ENTRÉE

STARTER

Salad with iceberg & arugula lettuces, cherry tomato halves, fresh mozzarella, red onion, ripe olives & 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 & onions

Seasonal vegetables

Seated menus require guests to pre-select entrées in advance.

PLATINUM BUFFET MENUS

YACHT STARSHIP FLEET

CAPTAIN'S TABLE

STARGAZER

Farmers market salad with chopped romaine, cherry tomato halves, cucumber, red onion, garbanzo beans, ripe olives & hard-boiled egg with ranch dressing

Carved herb roasted prime rib with cabernet demi-glace & horseradish sauce

Chicken Picasso, sautéed chicken breast with bell peppers, artichoke hearts, sliced black olives & 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

Caesar salad with romaine hearts, garlic foccacia croutons, sun-dried tomato & shaved asiago cheese with creamy Caesar dressing

Hand carved prime rib with au jus & horseradish sauce

Chicken breast stuffed with pears, apple & cornbread with a cheddar cream sauce

Baked Atlantic cod with sautéed mushrooms & red pepper cream sauce

Baked truffle white cheddar macaroni & cheese

Seasonal vegetables

YACHT STARSHIP III - TAMPA

TAMPA - Minimum Passengers 50



PLATINUM SEATED MENUS

SURF & TURF

AURORA

Apple cheddar salad with sun-dried cranberries, cherry tomato halves, cucumber & 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 & seasonal vegetables

OR

Caesar wedge salad with sun-dried tomato, shaved asiago cheese, garlic foccacia croutons & creamy Caesar dressing

Herb roasted prime rib with béarnaise sauce paired with asiago crusted grouper over a lemon beurre blanc with roasted baby potatoes & seasonal vegetables

STARTER

Mandarin orange salad with feta cheese, smoked almonds, dried cranberries & 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 & roasted peppers

Chef's choice of starch & seasonal vegetables

YACHT STARSHIP IV - CLEARWATER

CLEARWATER - Minimum Passengers 100



SUNSET

SOLARIS

STARTER

Asiago cheese salad with cucumber, sun-dried tomato, red onion, croutons, romaine & 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 & hollandaise sauce

Pan-seared mahi mahi topped with escabeche over orange saffron beurre blanc

Chef's choice of starch & seasonal vegetables

STARTER

Goat cheese salad with candied pecans, grape tomatoes & red onion with mesclun lettuces & raspberry vinaigrette

CHOICE OF ONE ENTRÉE

Herb roasted prime rib with au jus & horseradish sauce

Chicken Piccata, chicken sautéed in butter with a lemon wine sauce & capers

Grouper Veronique with lemon, basil & red grapes

Chef's choice of starch & seasonal vegetables



All Platinum Wedding Package menus come with 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. 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.

HORS D'OEUVRES*

TIER 1

Beef tenderloin crostini with gorgonzola mousse & sun-dried tomato

Shrimp & andouille "Fire Island" skewers

Petite Beef Wellington

Maui shrimp & 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 & 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.

ENHANCEMENTS

PHOTO

SOUVENIR PHOTOS

Souvenir boarding photo in a picture frame holder. Custom monogram can be added to the photo upon request. Pre-purchase only. Minimums apply.

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!

PERSONALIZED RING BUOY

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



DECOR

ICE SCULPTURE / ICE LUGE

Custom designs available with your logo or message. Contact your Event Services Manager for details & 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 are fully custom made to order so please contact your Event Services Manager for current pricing & options. Pricing based on selection

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 & 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.

All specialty linens, ceremony arches & rental furniture must be ordered through Yacht StarShip. Prices based on 4-hours. Rates may increase based on alternate docking locations, delivery cost or additional time. Holiday pricing may apply and is subject to change.

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