2026 PRIVATE CHARTER WEDDING PACKAGES

Wedding Packages 2026

PACKAGE	4-HOUR	5-HOUR	INCLUDES
Bronze	per person rate	per person rate	Meal + Soda Bar* *Bar Minimums Apply
Silver	per person rate	per person rate	Meal + Beer & Wine Bar
Copper	per person rate	per person rate	Meal + House Open Bar
Gold	per person rate	per person rate	Meal + Premium Open Bar
Platinum	per person rate	per person rate	Hors d'Oeuvres + Meal + Super Premium Open Bar

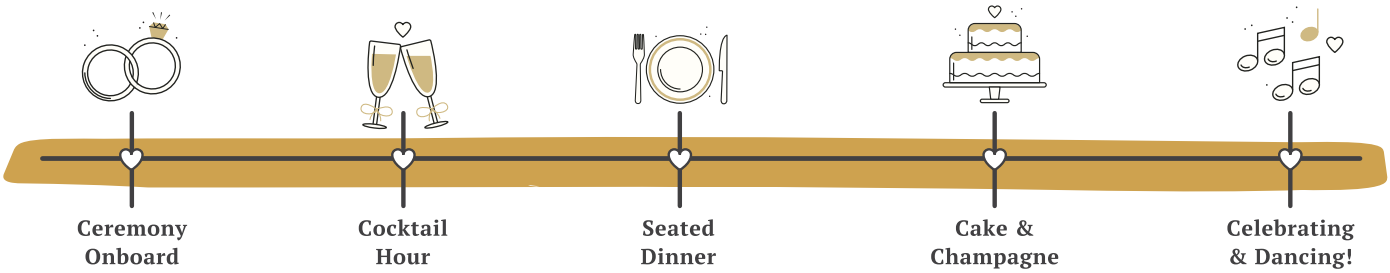
ALL PACKAGES INCLUDE:

- Private Yacht or Private Dining Room
- One Consultation with assigned YSS Wedding Coordinator
- 1-Hour Ceremony Rehearsal with YSS Wedding Coordinator
- Seated or Buffet Menu Selection
- Coffee & Iced Tea
- Champagne Toast
- Cake Cutting & Service
- White Tablecloths & Napkins
- Microphone, Ceremony Chairs and Ceremony Music
- DJ with Private Yacht Rental
- Service Charge & Marine Fee

**Package pricing does not include Tax.*

Say "I do" with a view!

Imagine creating a sea of memories onboard with this sample itinerary:



*All Wedding Packages include an amazing **Yacht StarShip WEDDING COORDINATOR** who will help you customize your journey onboard just the way you envision it!*

Tampa or Clearwater
DEPARTURE OPTIONS

Create your sea of memories aboard ***YACHT STARSHIP departing from Tampa or Clearwater.*** Yacht StarShip offers 3 beautiful Yachts throughout Tampa Bay with the option to relocate to St. Pete or surrounding areas, based on availability.

Picture your ***DREAM WEDDING****, reception, or rehearsal dinner with an ever-changing backdrop throughout our beautiful city views on the water.*

YOUR VENUE Options:

Yacht StarShip offers three beautiful Yachts with minimum guest requirements. These minimums can be waived for an additional charter fee with discussion.

YACHT STARSHIP I

Downtown Tampa

YACHT STARSHIP II

Downtown Tampa

YACHT STARSHIP IV

Clearwater Beach

YACHT StarShip Weddings

Buffet Menu Options

PACKAGES: GOLD | COPPER | SILVER | BRONZE

TASTE OF TAMPA

Plant City Strawberry Salad
Mandarin Oranges, Strawberries, Cucumber, Hearts of Palm, Red Onion, & Baby Lettuces with Lemon Herb Vinaigrette

Chimichurri Steak
Fire Braised Flank Steak with Chimichurri Mojo & Black Bean Corn Salsa

Chicken Florentine
Roasted Chicken Breast with Mushrooms & Spinach in a Caramelized Onion Cream Sauce

Tampa Grouper
Baked Grouper with Pickled Red Onion, Piquillo Peppers & Avocado in a Sour Orange Cilantro Cream Sauce

Vegetable Paella
with Bell Pepper, Onion, Celery, Peas, Carrots & Roasted Tomatoes

Zucchini & Summer Squash
with Stewed Tomatoes & Cotija Cheese

ISLAND OASIS

Watermelon Salad
Watermelon Cubes, Red Onion, Cucumber, Jicama, Bell Peppers, Grape Tomato, Radish, Arugula & Cotija Cheese with Lime Vinaigrette

Flame Braised Flank Steak
With Tomatillo, Piquillo Peppers & Fire Roasted Tomato in Cilantro Mojo

Island Spiced Chicken
Caribbean Spiced Chicken Breast with a Coconut Curry Sauce

Macadamia Mahi Mahi
Broiled Mahi Mahi with a Sweet Chili Sauce topped with Macadamia Nut Crumble

Roasted Root Vegetables
with Plantains

Stir-Fried Vegetables
in a Sesame Sauce

GOLDEN HORIZON

Garden Salad
Romaine & Baby Lettuces with Cucumber, Cherry Tomato Halves, Red Onion & Carrot Straws with Golden Italian Dressing

Chicken Marsala
Sauteed Chicken with Mushrooms, Artichoke Hearts & Roasted Peppers in a Marsala Wine Sauce

Pesto Mahi Mahi
Pan Seared Mahi Mahi with a Basil Pesto Cream

Roasted Baby Gold Potatoes
with Dijon Honey Garlic Glaze

Seasonal Vegetables

BAYSHORE BREEZE

Southern Caesar Salad
Chopped Romaine, Pickled Red Onion, Thick Bacon, Roasted Tomatoes, Hardboiled Egg, Shaved Parmesan, Croutons with a Creamy Horseradish Spiked Caesar Dressing

Carved Herb Roasted Baron of Beef
with Bordelaise & Horseradish Sauce

Fontina Chicken
Sautéed Chicken Breast with Roasted Bell Peppers, Mushrooms in a Marsala Wine Sauce

Pineapple Mahi Mahi
Roasted Mahi Mahi with a Pineapple Dark Rum Sauce

Yukon Gold Ricotta Mashed Potatoes

Seasonal Vegetables

TWILIGHT VISTA

Mediterranean Salad
Romaine Lettuce, Bell Peppers, Red Onion, Kalamata Olives, Cherry Tomato, Cucumber, Pepperoncini & Feta Cheese with Red Wine Vinaigrette

Gorgonzola Steak
Fire Braised Flank Steak with Caramelized Onion, Mushrooms & Spinach with a Gorgonzola Demi-Glace

Pesto Chicken
Roasted Chicken Breast with Balsamic Marinated Tomato, Roasted Yellow Peppers in a Basil Pesto Cream Sauce

Boursin Salmon
Roasted Salmon with a White Asparagus Boursin Cheese Cream Sauce

Truffle Mashed Potatoes with a Hint of Honey

Seasonal Vegetables

YACHT StarShip Weddings

Seated Menu Options

PACKAGES: GOLD | COPPER | SILVER | BRONZE

MOONLIGHT

Caesar Salad
Romaine Hearts, Belgian Endive, Radicchio, Sun-Dried Tomatoes, Garlic Croutons & Shaved Romano Cheese with Creamy Caesar Dressing

CHOICE OF ONE ENTRÉE:

Charred Top Sirloin Steak
with a Caramelized Onion, Mushroom Demi-Glace

Gorgonzola Chicken
Pan-Seared Chicken Breast with Assorted Bell Peppers in a Gorgonzola Cream Sauce

Citrus Salmon
Fillet of Salmon with a Lemon Dijon Beurre Blanc

Chef's Choice of Starch

Seasonal Vegetables

SOLARIS

Iceberg Salad
Gorgonzola, Bacon, Radish, Hard-Boiled Egg, Cherry Tomato & Candied Pecans with Peppercorn Dressing

CHOICE OF ONE ENTRÉE:

Steak Au Poivre
New York Strip Steak with a Brandy Cracked Pepper Demi-Glace

Tuscan Chicken
Pan-Seared Chicken Breast with Sun-Dried Tomato & Artichoke Hearts in a Basil Pesto Cream

Sunset Salmon
Pan-Seared Salmon with a Roasted Yellow Pepper Coulis

Chef's Choice of Starch

Seasonal Vegetables

GULF SANDS

Garden Salad
Baby Lettuces, Cucumber, Cherry Tomato, Red Onion & Carrot with Balsamic & Ranch Dressing

CHOICE OF ONE ENTRÉE:

Boursin Chicken
Chicken Breast Sautéed with Spinach, Sundried Tomatoes with a White Asparagus Boursin Cream Sauce

Salmon Véronique
Sautéed Salmon Fillet with Grapes in a Sweet Honey, White Wine Sauce with Fresh Herbs

---

Chef's Choice of Starch

Seasonal Vegetables

DUAL ENTRÉE

Mediterranean Salad
Romaine Lettuce with Bell Peppers, Kalamata Olives, Red Onion, Cherry Tomato, Cucumber & Feta Cheese with Herb Vinaigrette

DUO OF:

Braised Beef Short Rib
with Wild Mushroom Ragout

and

Roasted Salmon
with Pommery Dijon Hollandaise

Goat Cheese Honey Laced Mashed Potatoes

Seasonal Vegetables

YACHT StarShip Weddings

Platinum Buffet Menus

PACKAGE: PLATINUM

CAPTAIN'S TABLE

Chopped Garden Salad
Red & Gold Tomatoes with Cucumber, Red Onion, Celery, Garbanzo Beans & Arugula with Green Goddess Dressing served with Applewood Smoked Blue Cheese, Feta Cheese & Parmesan, on the side

Carved Prime Rib*
Dijon, Garlic, Rosemary Crusted with Au Jus & Horseradish Sauce

Portobello Chicken
Sautéed Chicken Breast with Portobello Mushrooms, Artichoke Hearts in a Slow Roasted Tomato Cream Sauce garnished with Herbed Ricotta

Harbour Grouper
Roasted Grouper with a Lobster Cognac Tarragon Sauce

Seafood Pasta Au Gratin
Shrimp & Scallops baked in a rich Mornay Sauce topped with Fontina Cheese

Roasted Baby Gold Potatoes
with a Basil Pesto Glaze

Seasonal Vegetables

STARGAZER

Orchard Salad
Apple, Cucumber, Red Onion, Dried Cranberries, Candied Pecans & Gorgonzola Cheese over Baby Lettuces with Poppyseed Dressing

Carved Herb Roasted Prime Rib*
with Peppercorn Demi-Glace & Horseradish Sauce

Chicken Roma
Seared Chicken Breast with Charred Yellow Bell Peppers & Caramelized Tomato in a Garlic Cream Sauce

Saffron Grouper
Baked Grouper with Fennel & Piquillo Peppers in a Saffron Cream Sauce

Pasta Pesto
Penne Pasta with Artichoke Hearts & Sun-Dried Tomatoes in a Basil Pesto Cream Sauce

Seasonal Vegetables

*Our **ONBOARD CHEF**, and team strives to make your day as perfect as you envision it. Every guest gets a delicious meal!*

YACHT StarShip Weddings

Platinum Seated Menus

PACKAGE: PLATINUM

SURF & TURF OPTION 1

Burrata Salad
Burrata Cheese, Tomato, Grilled Peaches,
Balsamic Onion Marmalade, Sun-Dried Cherries,
with Candied Pecans, Arugula, Hydro-Cress
& Red Wine Vinaigrette

DUO OF:

Beef Tenderloin:
with a Roasted Garlic Bourbon Demi-Glace
topped with Red Onion Marmalade

and

Pan Seared Sea Scallops
over a Lobster Artichoke Fondue

Truffle, Dijon, Rosemary Glazed Baby Potatoes

Seasonal Vegetables

SURF & TURF OPTION 2

Portobello Salad
Spinach, Romaine, Sun-Dried Tomato, Capers,
Red Onion, Roasted Portobello Mushroom, Yellow
Bell Pepper & Shaved Parmesan with Dijon Vinaigrette

DUO OF:

Beef Tenderloin:
with Caramelized Tomato & a Porcini
Mushroom Demi-Glace

and

Herb Marinated Jumbo Shrimp:
over a Dark Ale Mustard Beurre Blanc

Chef's Choice of Starch

Seasonal Vegetables

SUNSET

Tomato Caprese Salad
Red & Gold Vine Ripe Tomatoes with
Fresh Mozzarella, Artichoke OliveSalsa, Fresh Basil
& Balsamic Vinaigrette

CHOICE OF ONE ENTRÉE:

Charred Beef Tenderloin
over a bed of Roasted Bell Peppers with
a Cabernet Demi-Glace

Fontina Chicken
Sauteed Chicken Breast with Roasted Yellow
Peppers, Roasted Tomatoes, Mushrooms in
a Sweet Vermouth Wine Sauce

Basil Pesto Crusted Snapper
over a Saffron Cream Sauce

Chef's Choice of Starch

Seasonal Vegetables

AURORA

Gorgonzola Salad
Red Grapes, Prosciutto, Grilled Peaches,
Red Onion, Dried Figs, over Baby Lettuces
with Poppyseed Dressing

CHOICE OF ONE ENTRÉE:

Beef Tenderloin
with a Wild Mushroom Fondue

Herb Marinated Dijon Shrimp
with Roasted Yellow Pepper over Caramelized
Tomato Beurre Blanc

Mediterranean Grouper
with Balsamic Stewed Tomato, Artichoke,
Kalamata Olives & Capers with Feta Cheese

Chef's Choice of Starch

Seasonal Vegetables

YACHT StarShip Weddings

Passed Hors d'Oeuvres

25 PIECE MINIMUM PER TIER

TIER ONE

Beef Wellington
with a Béarnaise Aioli

Lamb Carpaccio Crostini
with a Fig Jam & Goat Cheese

Chicken Satay
with a Thai Peanut Sauce

Jumbo Asian Sesame Shrimp
with a Mango Glaze

Mini Lump Crab Cake
with Remoulade

Maui Ahi Tuna Tostones
with Tropic-Guac & Sriracha Aioli

TIER TWO

Chivalini Italian Sausage, Peppers & Roasted Tomato Stuffed Mushrooms

Bacon Fuji Apple Gorgonzola Pecan Tarts

Prosciutto Brie Fig Crostini

Smoked Salmon Pita Canapes
with Boursin & Red Onion Marmalade

Cajun Spiced Scallops & Bacon
with Raspberry Coulis

Creole Shrimp Bruschetta

Arancini Parmesan Breaded Risotto
with Tomato & Mozzarella

Pear Almond Brie Encroute

TIER THREE

Teriyaki Beef Pineapple Skewers

Pork Pot Stickers
with Ginger Sesame Sauce

Chicken Quesadilla Cornucopia

Conch Fritters
with Tomato Horseradish Aioli

Vegetable Spring Roll

Hummus Pita Canape
with Olive Salad & Piquillo Pepper

Spanakopita

We're here to help you ***CREATE A SEA OF MEMORIES*** *with your favorite people*

YACHT StarShip Weddings

Micro Wedding Package

For Weddings with 25-50 Guests

THE BREAKDOWN

Top Deck Ceremony Charter: Flat Rate + Tax

Private Dining Room Charter- Charter fees will apply & are based on guest count

Dinner prices are additional and are charged per person*

*(*Rates are subject to taxes and fees)*

YOUR MICRO WEDDING PACKAGE INCLUDES:

• 1 Hour of private open-air top deck for the Ceremony, prior to public boarding. Formal dance and photography time *(Clients must provide their own photographer)*

• Ceremony setup includes ceremony chairs and microphone

• Bridal Suite or changing area for Bride prior to Ceremony *(If Yacht schedule permits)*

• Wedding Coordinator to detail & coordinate your Ceremony & Reception *(Reception Coordinator only included with a private chartered dining room)*

• DJ Entertainment for Ceremony music & first dance during 1 hr charter *(DJ will remain on the top deck for the public cruise)*

• White Linens, Napkins, Flatware, Toasting Flutes and Chargers

• Complimentary House Bar included with Dinner Ticket *(Option to add on open bar for the 1 hour on top deck)*

• Option of a YSS Captain to Officiate your Ceremony for an additional fee

PLEASE NOTE:

• This package is valid for 25-50 guests and must sign a contract with the wedding sales manager. We cannot accommodate guests from other individual reservations to be seated with your wedding party. If your guest count exceeds 25, you must contract for a private room or private yacht, based on availability.

It's time to
EMBARK ON YOUR
journey together
aboard Yacht
StarShip!

Create a Sea of Memories

YACHT StarShip Weddings