



STAR of the NORTHEAST

boat leaves from pier 78, 455 12th Ave (38th street, Manhattan)

ABOUT US

Starhip Tours & Events stands proudly as the Star of the Northeast, known for delivering streamlined travel logistics and event experiences that exceed expectations. With a focus on precision, hospitality, and client satisfaction, our team brings clarity, coordination, and creativity to every project—making each journey and celebration shine.

Starhip Tours & Events has earned its reputation as the Star of the Northeast by delivering remarkable experiences that blend thoughtful planning, outstanding service, and genuine hospitality. Whether curating memorable tours or producing milestone events, our team ensures every detail shines. With deep regional expertise and a passion for creating unforgettable moments, we illuminate every journey and celebration with excellence, creativity, and consistency.

As the Star of the Northeast, Starhip Tours & Events is dedicated to making every moment meaningful.

From thoughtfully curated tours to beautifully orchestrated events, we take care of every detail so our clients can simply enjoy. With our blend of expertise, passion, and genuine service, we create experiences that feel seamless, personal, and unforgettable.



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VENUE OVERVIEW

VENUE SPACES AND CAPACITY

- Multiple decks: Two indoor climate-controlled decks + open-air rooftop deck
- Capacity estimate: typical charter/yacht venue scale (385 max guests)
- Ideal for seated dining, cocktail reception, dance party format



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VENUE FEATURES

- Panoramic skyline views including the Statue of Liberty and Manhattan bridges
- Full-service bar, premium sound system & dance floor onboard
- Indoor/outdoor flexibility (climate-controlled interiors + rooftop deck)



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GUEST AMENITIES

- Lounge-style seating & gathering areas
- Rooftop deck for photo ops & open air experience
- Professional crew and event service team
- Catering/charter support (food & beverage packages)



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FOOD & BEVERAGE

Open Bar

2 HOUR MINIMUM

STANDARD

\$30 Per Person Per Hour

Includes House Cocktails, Cordials, House Sparkling Wine, House Red & White Wine, Domestic & Imported Beers and Assorted Sodas, Bottled Still and Sparkling Water.

PREMIUM

\$45 Per Person Per Hour

Standard Package Plus Premium Cocktails and hard liquors.

Sample Brand: Belvedere, Grey Goose, Bombay Sapphire Handricks, Bacardi, Don Julio Blanco/Reposado/Anejo, Hennessy VS/VSOP, Macallan 12.

House Spirit Open Bar (NEW)

\$25 Per Person Per Hour

Includes: Vodka, rum, gin, tequila, whiskey (house labels only) + all mixers & soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

Beer & Wine Only Open Bar

2 Hours: \$45 total per person | 3 Hours: \$60 total per person

All soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

Signature Cocktails

\$35 PER PERSON PER HOUR UPGRADE

Can be created and catered to events.

Garden Breeze – Vodka, fresh lime, ginger beer, mint

Rustic Bloom – Bourbon, blackberries, lemon, simple syrup

Golden Bloom – Elderflower, Prosecco, club soda, orange

Sunset in the Garden – Tequila, cucumber, lime, tajin rim

Lavender Link-Up – Gin, lavender syrup, lemon juice, soda



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Pass Hors d'ouvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour



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Vegetarian

Deviled Eggs

dijon mustard, cajon seasoning,
choooed scallions

Spanakopita

crispy phyllo dough, feta cheese,
spinach

Figs-In-a-Blanket

honey glaze, goat cheese, sesame
seeds

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster
mushrooms, thyme, parsley, ricotta
cheese

Caprese Skewers

fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic
drizzle

Mini Grilled Cheese

served with tomato soup dip

Mac n' Cheese Bites

four cheese sauce

Vegan Crispy Rolls

shiitake mushroom, scallions,
shredded veggies, sesame oil

Vegetable Samosa

egg wrap, shiitake mushroom, carrots,
peppers, onions

Meat

Chicken Salad Baskets

chopped pecans, apples, phyllo cups

Chicken Skewers

roasted peppers, marinated onions

Chicken Sausage Kebabs

homemade chicken sausage, grilled
peppers and onions

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Pulled Pork Rolls

sweet bbq pork, crispy rice paper

Truffle Beef Sliders

100% angus beef, truffle oil, creamy
parmesan

Proscuitto Shortbreads*

brie cheese, italian proscuitto.

Steak Frites*

ribeye steak, crispy fries

Lamb Lollipops*

mint yoghurt sauce

Seafood

Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame,
cucumber

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots,
creamy sriracha aoli

Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives,
sesame, iceberg lettuce

Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro,
lime

Garlic Shrimp Skewers

shrimp, spiced garlic marinade

Mini Red Snapper Tacos

beer battered red snapper, aqua chili
sauce, red coleslaw

Brochetas de Pescado

grilled swordfish, spiced chipotle
drizzle

Oysters and Caviar*

fresh oysters, caviar, mignonette,
chives





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Food Stations

Flavor-Forward. Presentation-Perfect.

HOT STATIONS

Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sauteed Mushrooms

Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

Mac n' Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

Slider Bar \$19 PP

Angus Beef, Pulled Pork, Fried Chicken, Black Bean Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss
Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

COLD STATIONS

Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola
Seasonal Fruit:

(strawberries/clementines/grapes/berries/ apples/peaches/ cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami

Goat Cheese, Parmesan, Brie, Cheddar Cheese
Cornichons, Olives, Bacon Jam, Grapes
Three kinds of breads

Crudité \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,

A Creamy Parmesan Dip, Ranch Dip and Greek Dip

Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters
Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita
Tobiko Caviar, Salmon Caviar



Platters



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All Platters feed 7 people

General Platter	\$120
French Fries	\$70
Grilled Vegetables	\$100

Antipasto Platter	\$180
Crudit� Platter	\$70

Caesar Salad	\$70
Greek Salad	\$70
Arugula & Strawberry Salad	\$100

Cold Platters

Crudit  Platter (veg)

Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

Antipasto Platter

Cured meats, cheeses, marinated, vegetables, nuts, fruits.

Greek Salad (veg)

Cucumbers, tomatoes, red onion, feta cheese.

Caesar Salad (veg)

Romaine lettuce, bagel croutons, parmesan cheese.

Arugula with

Strawberries Salad (veg)

Red pickled onion, goat cheese.

Hot Platters

Chicken Wings

Bba, buffalo, lemon pepper, honey mustard

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (veg)

Beer Battered Calamari

Grilled Vegetables (vg)

Truffled Fries (veg)

Garlic Sesame Tofu (vg)

Finger Food Platters

Mac n' Cheese Bites (veg)

Empanadas

(chicken, beef or veggie)

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers

garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

Stuffed Mushrooms (vg)

Vegan Shiitake Rolls (vg)

Vegetable Samosa (vg)



Dinner Buffet Options



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Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

GUESTS CAN CHOOSE 2 SIDES

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchiladas
Chicken Flautas
Spicy Chicken Taquitos

A Choice of Fish

Salvador Style Branzino
Gambas al Ajillo
Veracruz Style Cod

A Choice of Meat

Spanish Beef Stew
Chimichurri Steak
Pernil

Vegetarian Choices

Vegetarian or Vegan Enchiladas

A Choice of Salad

Caesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan



Dinner Buffet Options



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Tier 1, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

GUESTS CAN CHOOSE 3 SIDES

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchiladas
*Duck Confit
*Chicken Cordon Blue

A Choice of Fish

Branzino Filets
Grilled Salmon
Pan Seared Cod
*Pan Seared Halibut
*Sesame Tuna

A Choice of Meat

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew
*Grilled Ribeye
*Charred NY Strip

Vegetarian Choices

Cauliflower Steaks
Vegetarian or Vegan Enchiladas
Mushroom Steak

Choice of Three Sides

Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
*Creamy Spinach
*Mexican Corn

A Choice of Salad

Caesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

A Choice of Dessert

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit
*Tiramisu
*Strawberry Short Cake



Sweet Endings



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Dessert Platters feed 7–8 guests

Passed Dessert \$15 Per Person/Hour
(Guests can choose up to 4 options)

Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

Chocolate Lava Waffle Cone

Graham Crust, NY Style

Mini Chocolate Chip Cookie Sandwich

Buttercream

Orange Nutella Cookie Cups

Sugar Cookie Dough

Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

Mini S'mores

Graham Crackers, Marshmallow, Chocolate

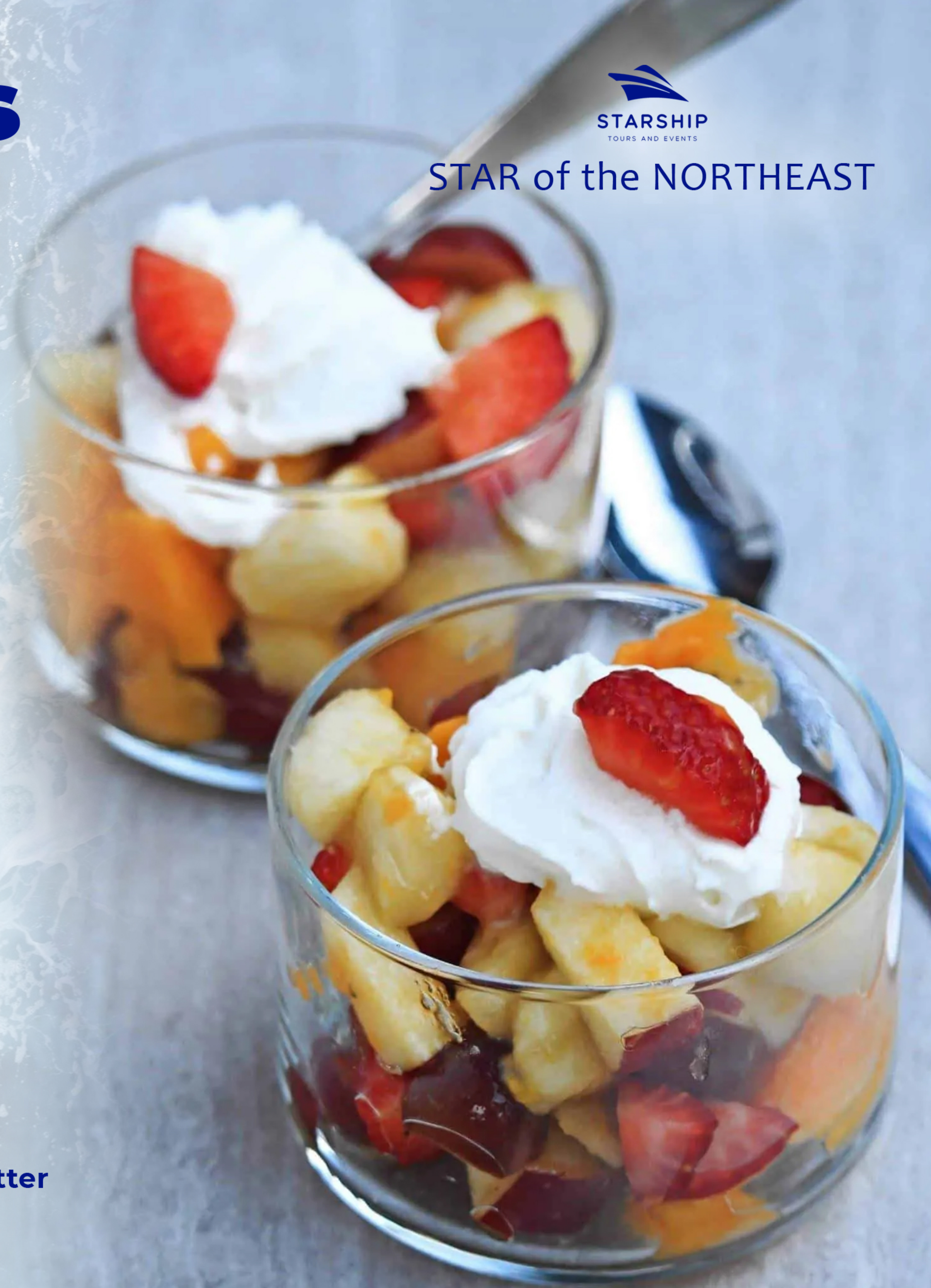
Fruit Cups

Assorted fruits, Ricotta Cream

Chocolate Mousse Cups

Whipped Cream, Raspberries

Dessert platters are available separately for **\$75 per platter**





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MUSIC AND SOUND EQUIPMENT

included for iPhone hook up.

DJ services available for \$600 and up.

PARTS AND MATERIALS

- (2) YORKVILLE ES21P 21 In. 2400W Powered Sub Cabinet
- (8) ON STAGE SS7740B 42 In. Sub Cabinet Shaft Pole
- (8) PM-KIT 3X HDL 6 Pole Mount Kit HDL 6-A & HDL 26-A
- (8) RFC HDL 6-A 1400W Dual 6 In. Active Line Array Speaker
- (1) DBX 1261M Zone Pro Audio Processor 10-IN/6-OUT
- (2) DBX ZC2V Wall Remote Volume Control W/ Mute
- (2) DBX ZC3V wall Remote 4 Source Selector
- (1) Alpha theta XDJ-AZ 4Ch Pro All-In-One System
- (1) Pro X XSXDJAZ WBL Case XDJ-AZ W/ Wheels Blk
- (1) Pioneer DJ XDJ-RX3 All-In-One DJ System 2 Ch
- (1) Odyssey Flight Case or Pioneer XDJ-RX3
- (2) QSC K12.2 2000W 12 in. Powered Speaker
- (2) Proline SPS301 Lightweight Adjustable Speaker Stand
- (4) Livewire Advantage XLR Microphone Cable 100 ft.
- (4) Livewire Elite Quad XLR Microphone Cable 50 ft.
- (4) Livewire Elite Quad XLR Microphone Cable 25 ft.
- (22) Livewire Elite Quad XLR Microphone Cable 20 ft.
- (4) Livewire Advantage 1/4 TRS to XLR Mic Cable 20ft.
- (2) Whirlwind Dual Stereo DJ/Mic Input Plate SS
- (2) Whirlwind Dual Speaker/XLR Output Plate SS
- (1) Whirlwind Dual Stereo Line/RCA Output Plate SS
- (4) Bell Outdoor Surface Mount Electrical Box
- (2) Bell 1-Gang Metallic Weatherproof Extension Ring
- (2) Bell Deep Extra Duty Metallic Weatherproof In-Use Cable
- (2) Ideal Non-Metallic Cable Strapping



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boat leaves from pier 78, 455 12th Ave
(38th street, Manhattan)

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