

## Ghost 1



If James Bond had a boat it would be this one. Sleek, smart, and very sexy, Ghost definitely turns heads when cruising on the Harbour. From its design to the interior, everything is for the modern age. If you are a celebrity or like to feel like one then Ghost is ideal.

### Specifications

- 87 foot Warren Sports Yacht
- Accommodates up to 36 passengers
  - 6 passengers for seated dining
  - 14 passengers formal dining (seated together) extra cost applies
  - 12 passengers off-shore
- Sleek wooden interior
- Lounge area in main deck with round dining table
- Fully air-conditioned
- Full kitchen area with all Miele appliances including coffee machine
- 2nd lounge area near galley
- Cabins
  - Main bedroom - King bed, en-suite bathroom, lounge, large flat screen TV, CD/DVD player
  - Bedroom 2 - Queen bed, en-suite bathroom, flat screen TV, CD/DVD player
  - Bedroom 3 - Double bed, flat screen TV, CD/DVD player
  - Bedroom 4 - 2 single beds, flat screen TV, CD/DVD player
- Overnight stays available for up to 8 guests

### Special Features

- Large flat screen TV in main deck
- Large flat screen TV in Kitchen area
- State of the art sound system with iPad control
- Retractable sun roof on main deck
- Small sun roof in kitchen/lounge area
- Laundry room with washing machine and dryer
- Foxtel

### Rates

#### April - October

AU\$1350 per hour (minimum 3 hours)

#### February - March

AU\$1550 per hour (minimum 3 hours)

#### November - January

AU\$1750 per hour (minimum 4 hours)

**Wait staff:** AU\$400 per wait staff (4 hours)

AU\$50.00 per hour thereafter

1 required per 10 guests

**Travelling / Wharf fees:** AU\$50 per docking

### Beverages

From AU\$20.00 per person per hour

Includes beer, red & white wine, Sparkling, soft drinks, juice

*Upgrades available*

City wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove

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## Ghost 1 – Menu

### **Catering prepared by Matt Bates – Elite Chefs Sydney**

*A chef fee is applied for all charters: AU\$350 (4 hours); AU\$100 per hour thereafter  
If over 40 guests an additional AU\$100 per hour for 2<sup>nd</sup> chef for over 4 hours*

### **Canapé Selections**

*Minimum order of 10 guests*

\$79 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

OR

\$95 per person: (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

OR

\$120 per person: (4 Cold, 4 Warm, 2 Substantial, 1 Dessert + 1 Food Station)

#### **Cold**

freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (gf)

cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)

chilled queensland king prawns with yuzu aioli (gf)

poached free range chicken, celery hart, waknuts, shaved apple, aioli tart

king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (gf)

Thai style black angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (gf)

king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (gf)

#### **Warm**

fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v) quick - fried

tiger prawns, capers, radish remoulade, dry chilli on spoom

sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg,gf,df)

spicy pulled chicken, grilled eggplant, butter nut pumpkin quesadilla, avocado cream

pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini

blow torched atlantic scallops, pickled dicon, miso cirus dressing, nori seasoning on spoon (gf)

hand made beef empanadas, saltanas, olives, chimichuri

grass fed beef handmade pie, smoked tomato relish



## Ghost 1 – Menu

### **Substantials**

char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf)  
veggie burger, hloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket  
grilled rodriguez chorizo hot dog pickled white cabbage, hot mustard, aged cheddar, aioli  
sugar cured king salmon lightly seared, orecchiette pasta salad, chard broccoli, pea, dry chilli, baby spinach  
slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl  
roasted miso eggplant, kimchi, soba noodles, baby greens bowl  
crispy fried korean chicken, hot slaw, sesame mayo slider  
pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

### **Dessert Canapés**

Passionfruit curd and fresh strawberry tart  
Sea-salt caramel and brownie crumble tart  
Valrhona Dark chocolate mousse, raspberry, coco pop crunch  
Prosecco marinated strawberries, watermelon, mint, meringue  
Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)  
Triple cream brie, sour cherry and baby basil tart



## Ghost 1 – Menu

### Vegetarian Canapes

#### **Cold**

- Spiced butternut pumpkin, hummus, crispy onion tart (gf)
- Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)
- Sour cherries, crisp pear, shaved hazelnut, orange (gf)
- Smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- Caramelised soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

#### **Warm**

- Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)
- Silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)
- Crispy feta, pea, spinach filo cigars with spiced orange glaze
- Black bean, spiced avocado, cherry tomato quesadilla
- Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- Caponata, feta, cherry tomatoes toasted pine nuts (gf)
- Hand made chickpea spiced curry pie, saffron tomato chutney

#### **Substantials**

- Moroccan vegetables, chermoula, chickpea, cucumber Raita (bowl)
- Miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- Sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- Sauté gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- Crispy tofu, hoisin, asian slaw, lime, chilli roll
- Veggie burger, blackened haloumi, piquillo peppers, salsa verde

#### **Dessert Canapés**

- Passionfruit curd and fresh strawberry tart
- Valrhona dark chocolate mousse, raspberry, coco pop crunch
- Prosecco marinated strawberries, watermelon, mint, meringue
- Sea-Salt caramel and brownie crumble tart
- Triple cream brie with pear and caramelised walnut on crisp
- Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)



## Ghost 1 – Menu

### Food Stations

To add on to canape menus  
Minimum 25 guests

#### **SASHIMI STATION**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order  
\$20 per head

#### **SUSHI AND SASHIMI STATION**

selection of hand made sushi and fresh seasonal seafood served raw and carved  
\$25 per head

#### **DUMPLING BAR**

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces  
\$20 per head

#### **OYSTER TASTING STATION**

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats  
\$20 per head

#### **ROAMING OYSTER SHUCKERS**

freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats  
\$25 per head + Additional chef at AU\$450 (4 hours)

#### **GLAZED HAM STATION**

served warm and carved to order served with mustards, pickles and soft rolls  
\$20 per head

#### **CHARCUTERIE & CHEESE**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys  
\$20 per head

#### **JUST CHEESE**

wide selection of both local and imported cheeses with various breads and classic accompaniments  
\$18 per head

#### **CAVIAR STATION**

Selection of caviars, ice bowl, complete with hostess to guide through the caviars  
Price on enquiry



## Ghost 1 – Menu

### Buffet Menu

*Minimum order of 10 guests*

**Gold:** \$126 per person

(2 canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

**Platinum:** \$147 per person

(2 canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platter)

#### **Cold Platters**

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

#### **Warm Platters**

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken, peanut sambal, caramelized greens, toasted coconut, lime(gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

#### **Dessert Platters**

Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbreads flatbread

Buffet Includes:

Green micro salad with shaved radish, red onion and cold-pressed dressing

- Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon



## Ghost 1 – Menu

### Vegetarian

#### **Cold Platters**

Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress, lemon (gf)

Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

#### **Warm Platters**

Grilled miso eggplant, soba noodles, baby greens lime chilli dressing

Spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

#### **Dessert Platters**

Valrhona Dark chocolate Pave, candied peanuts, shortbread crumble vanilla ice cream

Strawberry cheesecake, coconut crumble, strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### **Buffet includes:**

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

### Kids menu

AU\$50 per person

margarita pizza fingers

free range chicken strips

penne bolognese and parmesan (plain if need)

vanilla ice cream strawberries



## Ghost 1 – Menu

### Seafood Buffet

\$170 per head

*Minimum order of 10 guests*

#### **Canapés**

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

#### **Cold Platters**

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

#### **Warm Platters**

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, Aleppo chilli

#### **Dessert**

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### **Buffet includes**

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sautéed Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter





## Ghost 1 – Menu

### Formal Dining Menu

\$145 per head

Minimum 10 guests

For 15 guest or over and additional chef is required at AU\$450 (4 hours)

#### **Entree**

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

#### **Mains**

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

#### **Desserts**

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



## Ghost 1 – Beverages

### Silver Package

AU\$20.00 per person per hour

#### **Sparkling Wine**

Josef Chromy Pinot Noir Chardonnay NV, TAS

#### **Rose**

Rameau d'Or 'Petit Amour' Rose, Cotes de  
Provence France

#### **White**

Mandoletto Pinot Grigio, Veneto Italy  
Debussy Reverie Chardonnay, Loire Valley France

#### **Red**

Yering Station 'Little Yering' Pinot Noir, Yarra  
Valley VIC  
Deep Woods Cabernet Shiraz, Margaret River WA

#### **Beer**

Corona  
Peroni Nastro Azzuri

### Gold Package

AU\$30.00 per person per hour

#### **Champagne**

Moet & Chandon Brit Imperial, Champagne France

#### **Rose**

Rameau d'Or Rose, Provence France

#### **White**

Terra Viva Pinot Grigio, Veneto Italy  
Scarborough Chardonnay, Hunter Valley NSW

#### **Red**

Stoney Rise Pinot Noir, TAS  
The Hedonist Shiraz, McLaren Vale SA

#### **Beer**

Corona  
Peroni Nastro Azzuri

### Platinum Package

AU\$40 per person per hour

#### **Champagne**

Perrier - Jouet Blanc de Blancs, Champagne France

#### **Rose**

Maison Saint AIX Rose, Provence France

#### **White**

Domaine Nozay Sancerre, Loire Valley France  
Shaw and Smith M3 Chardonnay, Adelaide Hills SA

#### **Red**

Mount Edward Pinot Noir, Central Otago NZ  
Glaezter 'Bishop' Shiraz, Barossa Valley SA

#### **Beer**

Corona  
Peroni Nastro Azzuri

*Soft drink, juice and water included in all packages*