

# Ghost 1



Charter Rates

**Prestige**  
Harbour Cruises

## VESSEL HIRE

APRIL - OCTOBER (Minimum 3 hours)	\$1,550 per hour
NOVEMBER - JANUARY (Minimum 4 hours)	\$1,950 per hour
FEBRUARY - MARCH (Minimum 3 hours)	\$1,750 per hour
NEW YEARS EVE	\$65,000
7-hour charter \$65,000 6:30 pm - 1:30 am Embarkation and disembarkation: Rose Bay Marina	
<i>Inclusions: for up to 20 passengers Food and Beverages</i>	
BOXING DAY (8 HOURS)	\$21,000

## TERM CHARTER

DAILY (8 HOURS)	\$1,550 per hour
OVERNIGHT   8 GUEST (24 hour single use)	\$17,000
WEEKLY (7 days consecutive)	\$60,000 \$75,000 (High)
MULTI-DAY HIRE (less than 7 days)	\$17,000

### GOOD TO KNOW

No shoes are permitted to be worn on-board this vessel  
All hourly, day and overnight charters are inclusive of GST 30%  
Advanced Provisioning  
Allowance (APA) applies to all overnight, multi day and weekly charters  
10% GST of the charter fee applies to all multi day and weekly charters.

## ADDITIONAL PRICING

WAIT STAFF	\$400 (4 hours)
Additional staff \$50 PP/PH thereafter Double rate for all public holidays (min 3 staff for all charters)	

CHEF RATE	\$450 (4 hours)
Additional staff \$100 PP/PH thereafter Double rate for all public holidays	

WHARF FEES	\$50 (per wharf)
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### BYO FEE

*Not available for charters in November and December or Saturdays year-round. All beverages must be delivered prior to the charter and collected the next business day following the charter*

BYO FOOD	\$500
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BYO DRINKS Minimum \$1,000	\$40 PP
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### CABINS

MASTER CABINS	\$500
TWIN/DOUBLE CABINS	\$400 per room

### PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE & CATERING	25%
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WAIT STAFF & CHEF FEES	100%
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*Surcharges apply for public holidays excluding Christmas Day, Boxing Day and New Years Eve*

### EXTRAS

RIBCO R28 TENDER	\$4,000
For up to 5 hours (for adrenaline rides, transfers and water sports) seats 1-2 crew, 4-5 guests	

EARLY BUMP IN	\$100 per hour
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DECAL AND DECORATION REMOVAL	From \$100
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### FORMAL DINING SET UP

TBC based on event and pax





## CANAPE MENU

### MENU 1 | \$79PP

3 cold, 3 warm, 1 substantial  
1 dessert

### MENU 2 | \$95PP

4 cold, 4 warm, 2 substantial,  
1 dessert

### MENU 3 | \$120PP

1 Food Station, 4 cold, 4 warm, 2  
substantial, 1 dessert  
if caviar chosen price will change

#### COLD

- freshly shucked Sydney rock oysters with cucumber, caramelised vinegar mignonette (g f)
- cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)
- chilled Queensland king prawns with yuzu aioli (g f)
- poached free-range chicken, celery hart, walnuts, shaved apple, aioli tart king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (g f)
- 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) (All cold canapes can be made 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 spoon sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg, gf, df )
- spicy pulled chicken, grilled eggplant, butternut pumpkin quesadilla, avocado cream peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini blow-torched Atlantic scallops, pickled dicon, miso citrus dressing , nori seasoning on spoon (gf)
- hand made beef empanadas, saltana's, olives, chimichuri grass fed beef handmade pie, smoked tomato relish

#### DESSERT CANAPES

- 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

#### SUBSTANTIAL

- char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf) veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket
- grilled rodriquez chorizo hot dog pick led 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





## VEGETARIAN CANAPE MENU

MIN 10 PASSENGERS (PLUS CHEF FEES)

### MENU 1 | \$79PP

3 cold, 3 warm, 1 substantial  
1 dessert

### MENU 2 | \$95PP

4 cold, 4 warm, 2 substantial,  
1 dessert

### MENU 3 | \$120PP

1 Food Station, 4 cold, 4 warm  
2 substantial, 1 dessert

#### 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)
- caramelized 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
- silken tofu daikon, cucumber, green chilli salad, nahmjin 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 substantial
- 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)
- sautéed 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 CANAPES

- 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





### FOOD STATIONS

**STATIONS – FOR ABOVE 20 PASSENGERS**

#### **SASHIMI STATION – \$20 PER HEAD**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

#### **GLAZED HAM STATION – \$20 PER HEAD**

Served warm and carved to order served with mustard, pickles and soft rolls

#### **SUSHI AND SASHIMI STATION – \$25 PER HEAD**

Section of hand made sushi and fresh seasonal seafood served raw and carved

#### **CAVIAR STATION – POA**

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

#### **DUMPLING BAR – \$20 PER HEAD**

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

#### **CHARCUTERIE & CHEESE – \$20 PER HEAD**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

#### **OYSTER TASTING STATION – \$20 PER HEAD**

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

#### **JUST CHEESE – \$18 PER HEAD**

Wide selection of both local and imported cheeses with various breads and classic accompaniments

#### **ROAMING OYSTER SHUCKERS – \$25 PER HEAD**

Freshly shucked regional oyster from around Australia – Sydney Rock, Pacific's and Flats





### BUFFET MENU

**MIN 10 PASSENGERS**

#### **GOLD BUFFET PACKAGE – \$126 PER HEAD**

*2 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter*

#### **PLATINUM BUFFET PACKAGE – \$147 PER HEAD**

*2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters*

#### **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

#### **WARM PLATTERS**

- Grilled 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, Moroccan spiced vegetables, sumac, cucumber yoghurt (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

#### **COLD PLATTERS**

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

#### **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
- Share Platter option will also include complimentary platters of\*\*
  - 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





### BUFFET MENU

**MIN 10 PASSENGERS**

#### SEAFOOD BUFFET – \$170 PER PERSON

##### 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 Yellowfin 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, harissa spiced yogurt (gf)

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

##### DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

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

##### SIDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter





### VEGETARIAN BUFFET MENU

**MINIMUM 10 PASSENGERS. PLUS CHEF CHARGES**

#### **GOLD BUFFET PACKAGE – \$126 PER HEAD**

*2 x canapés on arrival, 2 cold platters, 2 warm platters  
1 dessert platter*

#### **PLATINUM BUFFET PACKAGE – \$147 PER HEAD**

*2 x canapés on arrival, 3 cold, 3 warm platters  
2 dessert platters*

#### **COLD PLATTERS**

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and 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

#### **DESSERT PLATTERS**

- valrhona dark chocolate pave candy 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

#### **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

#### **BUFFET INCLUDES**

- green micro salad with shaved radish, red onion and cold-pressed dressing
- fresh baked bread rolls and pepe sayo butter
- steamed baby potatoes with parsley butter and lemon





### BUFFET MENU

**OVER 15 GUESTS REQUIRES ADDITIONAL CHEF FEE OF \$450 FOR 4 HOURS**

#### FORMAL PLATED MENU – \$145 PER HEAD

##### 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 baby chicken 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 venison loin, quince, puff pastry, radio, chestnut  
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 pannacotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney





### BEVERAGE PACKAGES

#### SILVER BEVERAGE PACKAGE

**\$20.00 PER PERSON PER HOUR**

Josef Chromy Pinot Noir Chardonnay NV, TAS  
Mandoleto Pinot Grigio, Veneto Italy  
Rameau d'Or 'Petit Amour' Rose, Cotes de Provence France  
Debussy Reverie Chardonnay, Loire Valley France  
Yering Station 'Little Yering' Pinot Noir, Yarra Valley VIC  
Deep Woods Cabernet Shiraz, Margaret River WA  
Corona, Mexico  
Peroni, Italy

#### GOLD BEVERAGE PACKAGE

**\$30.00 PER PERSON PER HOUR**

Moet & Chandon Brit Imperial, Champagne France  
Terra Viva Pinot Grigio, Veneto Italy  
Scarborough Chardonnay, Hunter Valley NSW  
Rameau d'Or Rose, Provence France  
Stoney Rise Pinot Noir, TAS  
The Hedonist Shiraz, McLaren Vale SA  
Corona, Mexico  
Peroni, Italy

#### PLATINUM BEVERAGE PACKAGE

**\$40.00 PER PERSON PER HOUR**

Perrier – Jouet Blanc de Blancs, Champagne France  
Maison Saint AIX Rose, Provence France  
Domaine Nozay Sancerre, Loire Valley France  
Shaw and Smith M3 Chardonnay, Adelaide Hills SA  
Mount Edward Pinot Noir, Central Otago NZ  
Glaezer 'Bishop' Shiraz, Barossa Valley SA  
Corona, Mexico  
Peroni, Italy

