

# Ghost 1

87ft sports yacht



**36**

Passengers

**\$1550**

Minimum Hourly Rate

**Sydney**

Location

A stunning 87ft luxury sports yacht, GHOST I, built by Warren Yachts without compromise and fitted out with only relaxation and comfort in mind.

**GHOST I**, based on the iconic Sydney Harbour, is available for charter on the entire East Coast of Australia to suit whatever your needs. Whether planning a corporate function, product launch, exclusive event, birthday, wedding, New Years Eve celebration, a boardroom with a difference, private dining room or a romantic getaway, GHOST will cater for your every need with the privacy and exclusivity of your charter with utmost importance.

GHOST is the ideal layout for luxury charters. With a huge open plan design, the upper deck integrates the dining, saloon and aft deck into one ideal area for entertaining, whether it be standing cocktails and canapés, buffet dining or a la carte dining.

Equipped to cater for functions of up to 36 guests, formal dining, wine tastings, or a more intimate and even overnight getaways for up to 8, she will turn heads and impress all who board her.

## Capacities

Standing Cocktail Style – 36 passengers

Casual Buffet Style – 36 passengers

Overnight/Live Aboard – 6 passengers

## Special Features

Dining room with retractable sunroof overhead

Large aft deck for entertaining with sun awning

Sunbed on foredeck

Microphone for Conferencing / presentations

Fusion Performance Sound system with Bluetooth Connectivity

3.5m Jet Tender for luxury beach drop offs

32' Hi speed chase tender for Adrenaline rides and water sports

SUP boards (added option please enquire.)

Sea Bobs ( added option please enquire. )

Water skis / wakeboard and ski toys-donuts (added option please enquire)

Full superyacht crew

4 luxurious staterooms (1 x King Master, 2 x Queen, 1 x Twin)

3 ensuite bathrooms

## Charter Rate

### April – October

\$1,550 per hour (Min. 3 hours)

### November – January

\$1,950 per hour (Min. 4 hours)

### February – March

\$1,750 per hour (Min. 3 hours)





# Ghost 1

Charter Rate

### Staffing Required

1 Wait Staff for every 10 guests @ \$400/staff for 4 hours  
Additional \$50 per hour for each hour thereafter  
\*Double rate for all public holidays (min 3 staff for all charters)

### Chef Rate

Chef Fee Applies – \$450 for 4 hours  
Additional \$100 per hour for each hour thereafter  
\*Double rate for all public holidays

### BYO Food – \$500

BYO Drinks – \$40 per person (min spend \$1000)  
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

### Wharf Fees – \$50 per visit

Longer Term Charters  
Daily (8 hours) \$11,000  
Overnight (24 hour single use, max 8 Guests) \$17,000  
Weekly (7 days consecutive) \$60,000 / \$75,000 (High)  
Boxing Day (8 hours) \$21,000  
Multi-day Hire (less than 7 days) \$15,000 per day

Please note there is a surcharge of 25% for vessel hire & catering, 100% for waitstaff and chef charge applies on public holidays.  
Surcharges apply for public holidays excluding Christmas Day, Boxing Day and New Years Eve



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Charter Rate

## 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  
Decal and decoration removal – from \$100  
Formal dining set up – TBC based on event and pax  
Lilypad – Included  
Cabins – (Master \$500) Twin/Double (\$400 per room)

## 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.  
Please note there is a surcharge for Public Holidays:  
25% for vessel hire, food and beverages,  
100% for waitstaff and additional chef charge applies on public holidays excluding NYE as this is included.

## NEW YEARS EVE

### GHOST 1 NYE

7-hour charter \$65,000  
6:30 pm – 1:30 am

Embarkation and disembarkation: Rose Bay Marina

Inclusions: for up to 20 passengers  
Food and Beverages





# Ghost 1

## Catering Menu

### Canape Menu

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$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 heart, 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

### 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 rodriguez 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

### 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



# Ghost 1

## Catering Menu



### Vegetarian Canape Menu

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$120pp (1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert)

Min 10 passengers (plus chef fees)

#### cold

spiced butternut pumpkin, hummus, crispy onion tar t (gf)  
miniature short-crust tar t 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, truff le aioli  
silkin 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 pick les,  
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

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Catering Menu



## Stations Menu

Stations – for above 20 passengers

### **SASHIMI STATION – \$20 per head**

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

### **SUSHI AND SASHIMI STATION – \$25 per head**

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

### **DUMPLING BAR – \$20 per head**

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

### **OYSTER TASTING STATION – \$20 per head**

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

### **ROAMING OYSTER SHUCKERS – \$25 per head**

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

### **GLAZED HAM STATION – \$20 per head**

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

### **CAVIAR STATION – POA**

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

### **CHARCUTERIE & CHEESE – \$20 per head**

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

### **JUST CHEESE – \$18 per head**

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



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## Catering Menu

### Buffet Menu

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)

Min 10 passengers

#### **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

#### **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

#### **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-crust 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

#### **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 coldpressed dressing

• Fresh baked bread rolls and Pepe Saya butter

• Steamed baby potatoes with parsley butter and lemon





# Ghost 1

## Catering Menu

**Seafood Buffet – \$170 per person (min 10 passengers)**

### 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



# Ghost 1

## Catering Menu



### 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, pick led 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 candy peanuts shortbread crumble vanilla ice cream strawberry cheesecake  
coconut crumble strawberry ice cream  
handmade pavlova nests mango passionfruit curd raspberr y 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





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## Catering Menu

### Formal Plated Menu – \$145 per head

Over 15 guests requires additional chef fee of \$450 for 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 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

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## Beverage Packages



### **Silver Beverage Package @ \$20.00 per person per hour**

Josef Chromy Pinot Noir Chardonnay NV, TAS  
Mandoletto 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