

Ghost II

Super yacht spanning at 122' of pure luxury.



110

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

Ghost 2 is a sleek and striking super yacht spanning at 122' of pure luxury. Her layout is perfect for any occasion on Sydney harbour as she has a number of spacious lounging areas, including two decks, an extended balcony, spacious fly-bridge and a fully equipped galley. Ghost 2 also features a garage which is used as house to tender and water toys.

Ghost II's accommodation is outstanding, accommodating up to 12 guests for live aboard (overnight and extended charters) she boasts five exclusive cabins all featuring en suites.

Ghost II is currently the only super yacht in Australia to accommodate a maximum of 110 guests cocktail style, making her an extremely unique and desirable vessel.

This 37.30m yacht features a jet black gel coat hull with a metallic silver superstructure. Ghost II is a 122ft Gulf craft with commodious interiors, state-of-the-art technology, and panoramic windows offering breathtaking views of gliding seascapes, the Majesty 122 is essentially a floating resort that promises passengers a memorable journey.

Standing Cocktail Style – 110 passengers
Buffet Style – 110 passengers
Formal Dining – 12 passengers (additional passengers available on request)
Overnight – 12 passengers

Special Features

State of the art technology
Panoramic windows
5 staterooms with ensuite
Fold down balcony extends from main deck saloon
Connectivity and functionality for Conferencing / presentations
Full length Sun deck with Spa
Full bars on both entertaining decks
Tender for luxury beach lunch or dinner excursions
Kayaks, Lilypad, SUP
Zero speed stabilizers to provide the most stable platform even at anchor

Ghost II

Charter Rate



Ghost 2 Charter Rates 2024

April – October (Min 3 hours)

Up to 60 guests – \$3,000 per hour
 61 – 80 guests – \$3,400 per hour
 81 – 100 guests – \$3,600 per hour
 101 – 110 guests – \$3,800 per hour

November – March (Min 4 hours)

Up to 60 guests – \$3,500 per hour
 61 – 80 guests – \$3,700 per hour
 81 – 100 guests – \$3,900 per hour
 101 – 110 guests – \$4,100 per hour

Wharf fees – \$50 per visit

Staffing

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

10-29 passengers (1 chef)
 30-110 passengers (2 chefs)
 Chef Fee Applies – \$450 for 4 hours (\$120 per additional hour)
 *Double rate for all public holidays

Extended Charters

Overnight (24 hours for up to 12 pax) – \$30,000.00 + APA
 30% Advanced Provisioning Allowance (APA) applies to all overnight, multi day and weekly charters

Please note there is a surcharge of 30% 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.

Furniture Removal Charges

Main Saloon \$1,000
 Top Deck \$300

EXTRAS

- Kayaks x 2 – Included upon advance request
- Lilypad & SUP boards (on advance request)
- Additional Television – \$100
- Slippers – \$5 per pair, additional pricing for branded slippers
- Golf – \$2,500
- Including 100 golf balls, floating green, turf for tee off and clubs
- Spa – \$500
- Early bump in – \$100 per hr
- Decal and decoration removal – from \$200
- Formal dining set up – TBC based on event and pax
- Ribco 36 Tender – \$4,000 for up to 5 hours (for 10 guests plus 2 crew)
- Microphone – \$300
- Cabin access (Master \$1,000) Twin/Double (\$750 per room)



Ghost II

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 II

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



Ghost II

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 II

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

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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

Ghost II

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

Beverages on Consumption

Minimum Spend Applies

Summer - \$5,000

Winter - \$3,000 (may be flexible depending on guest numbers)