



GHOST I – VIVID PACKAGES 2018

DESCRIPTION: Ghost is an impressive 87' Warren sports superyacht, constructed without compromise and fitted out with only the ultimate in passenger comfort in mind.

Ghost has the ideal layout for luxury boat charters - with a huge open plan design, the upper deck integrates the dining, saloon and aft deck into one ideal open plan area for entertaining, whether it be standing cocktail party canapés, casual buffet meals or a la carte fine dining.

PACKAGE: Capacity 36

\$5,000.00 – 2 hour cruise

*plus per person package price

7:00pm – 9:00pm

WHARF: Rose Bay Public Wharf, Rose Bay

PACKAGES: **GHOST Package 1** **\$100 pp**
Complimentary Arrival Cocktail
Beverage Package
Selection of 6 canapés

GHOST Package 2 **\$115 pp**
Complimentary Arrival Cocktail
Beverage Package
Selection of 9 canapés



COCKTAIL: **Complimentary Arrival Vivid Cocktail (1 per person)**

Please select one cocktail:

The Chameleon (Gin)

The Honey Rosemary Firefly (Bourbon)

The Pomegranite & Chilli Spice (Vodka)

The Sparkling Melon (Champagne)

BEVERAGES: Joseph Chromy NV

Mandoleto Pinot Grigio

Burns & Fuller Chardonnay

Yering Station Pinot Noir

Deep Woods Cabernet Shiraz

Peroni Beer

Corona Beer

CATERING: *Please select:*

6 canapés for Ghost Package 1 or 9 Canapés for Ghost package 2

Cold Canapés

Balsamic Glazed Crimson Grape, Whipped Gorgonzola & Prosciutto Tart

Golden Potato & Sweetcorn Blini with Ocean trout Cavier & Crème Fraiche

Bruschetta of Buffalo Mozzarella, Crushed Peas, Mint & Truffle Pecorino

Fresh Qld King Prawns with Yuzu Mayo & Furikake

Market best Pacific Oysters with French Mignonette Dressing & Lemon

Rice paper Rolls with Fragrant herbs 7 Sweet Soy Dipping Condiment

Vegan Organic Tofu, Shimeji, Enoki & Shitake Mushroom

- Tiger Prawn & Green Mango

- Honey Soy Chicken & Avocado

Traditional Peking Pancakes with Pickled Cucumber & Spring Onion

- Chinese Roast Duck

- Vegan Seasonal Vegetable

Hot Canapés

Seared ½ Shell Scallops with Wakame, toasted sesame & White Soy

Vinaigrette



Beef Wellington – Ground Grass fed with Spiced Sour Cream Pastry & Bearnaise Emulsion

Slow Cooked Chicken & leek pie with native tomato Chutney & Italian Parsley

Braised Beef Cheek & Stout short crust Pie with Caramelised Onion Relish
Roast Zucchini, Mustard & Gruyere Tremezzino on Rye

Ghost Yum Cha – Steams Asian Buns & Handmade Cantonese Dumplings

- BBQ Red Glazed Pork Bun
- Sauteed Mushroom & Vegetable Bun
- Sea Scallop & Tiger Prawn Dumpling with Black Vinegar
- Morning Glory, Garlic & Spring Onion & Soy Chilli Dressing

Dessert Canapés

Bounty – Crisp Waffle Cone with Coconut Sorbet Dipped in Belgium

Chocolate Ganache

Signature Dessert – Raspberry Ripple, Almond, Lemon & Whipped Ricotta
Cannoli

Espresso Gelato & Belgium Chocolate Bon Bon