



GHOST II – VIVID PACKAGES 2018

DESCRIPTION: Ghost II is a new Majesty 122' with a stunning black hull and silver topside joining our fleet in October 2016. One of the newest superyacht to grace Sydney Harbour and the only one built to accommodate 110 guests for cocktail events, Ghost 2 is backed by a professional, experienced crew.

PACKAGE: Capacity 40
\$7,500.00 – 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

- Mandoletto 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