



ELITE SUPERYACHTS

Welcome Aboard

THE FLEET

Our collection of
superyachts



GHOST II

GHOST II is essentially a floating resort that promises guests a memorable journey.

Ghost II offers unmatched sprawling, lounge areas sporting two levels of sophistication, an extended balcony and an extensive fly bridge. Ghost 2 is in essence, a floating 5 star resort, accommodating up to 110 guests for cocktail-style events in Sydney harbour. Equipped with zero speed stabilizers, this unique superyacht guarantees a smooth cruise and virtually motionless on anchor. Ghost II further boasts a sun deck with an array of dining locations, a full bar and spa and houses the best water-sports toys, including a jet ski, jet tender as well as a chase and support boat.

GHOST 2 is ideally suited to the Australian market, offering versatility for coastal cruising and South Pacific adventures

TAKE A LOOK

This unique superyacht does not compromise on providing guests a magnificent experience thanks to the vessel's panoramic cabin and saloon glass windows



Its spacious layout makes it perfect for extended private cruising for family and friends with 12 guests in 5 spacious cabins, including a main deck master suite with panoramic views. Experience first-class service and style with Ghost II for your next corporate or private party. Cruising Sydney all year round.

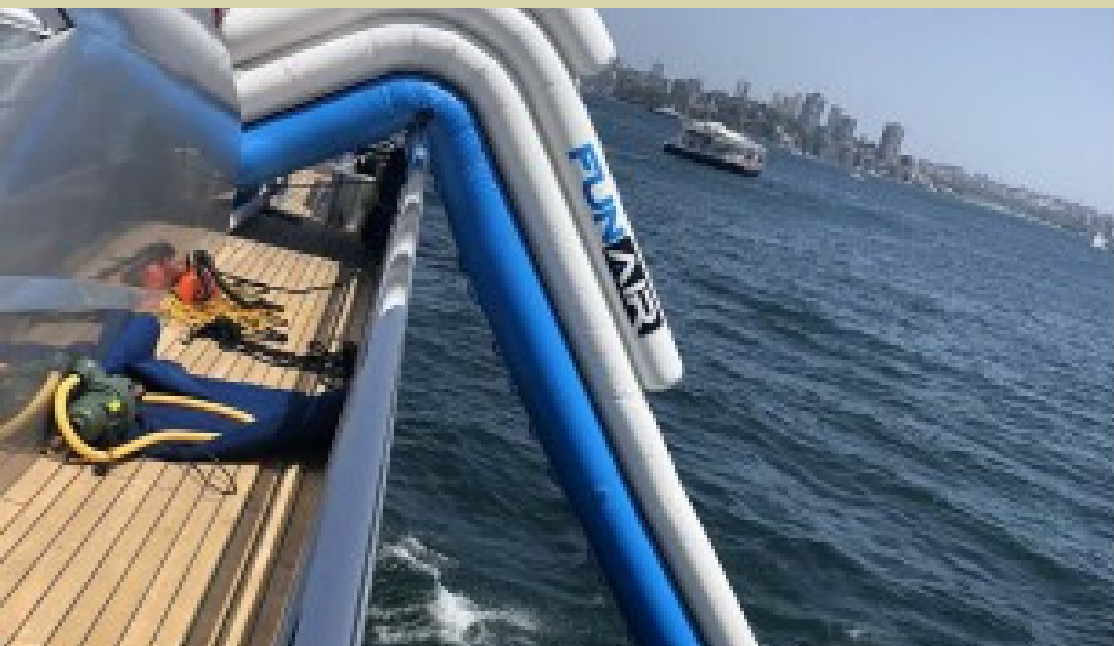






MODERN AND SPACIOUS

Expansive outdoor areas, gathering spaces and water activities are best enjoyed on Ghost II.





DELUXE INTERIORS

With modern interiors and large expansive deck spaces, Ghost II caters to large corporate and entertaining groups right down to the more private and intimate parties.



CHARTER RATES

SYDNEY (100 PERSONS MAX)

NOVEMBER – JANUARY – PEAK

Hourly – Minimum 4 hours

0 - 60 guests: \$3,200

61 - 80 guests: \$3,400

81 - 100 guests: \$3,700

101 - 110 guests: \$3,900

FEBRUARY – OCTOBER – OFF PEAK

Hourly – Minimum 3 hours

0 - 60 guests: \$2,800

61-80 guests: \$3,100

81-100 guests: \$3,300

101-110 guests: \$3,500

DAILY AND OVERNIGHT RATES

Daily – 8 hours

0 - 60 guests: \$17,000

Over 60 guests: \$20,000

Overnight (24 hour single use, max 8
Guests)

\$25,000 + APA (neg)

2-Night Package

\$40,000 + APA

Weekly (7 days consecutive)

\$110,000 + APA





CHARTER RATES

Relocation Fee to Pittwater

\$2,800

*Note: only 12 guests can be onboard during travel to/from Pittwater

Transfer (2 hours)

\$6,000

BOXING DAY

4 hours: \$26,000

8 hours: \$35,000

NEW YEAR'S EVE 2020/2021

\$110,000*

All inclusive 24 hrs for 12 pax. Additional guests food & beverage by application.

*Conditions apply – Boarding/Disembarking from Rose Bay Marina only. Charter is from Midday to Midday unless by agreement.

MAXIMUM GUEST NUMBERS

Standing cocktails 110

Buffet Dining 110

Formal Dining 30

Overnight/Live Aboard 12

STAFFING

Wait Staff Ratio: 1 waitstaff per 10 guests

\$300 (up to 4 hours) per waitstaff. \$50 per waitstaff per hour for each hour in excess of 4 hours.



SPECIFICATIONS

- LENGTH 37.30 metres (122' 5")
- Beam 7.6 metres (24' 11")
- DRAFT 1.85 metres (6' 1")
- BUILT 2016
- BUILDER Gulf Craft
- FLAG Australia
- HULL CONSTRUCTION GRP
- HULL CONFIGURATION Semi displacement
- ENGINES 2 x 1,925hp CAT C32 ACERT diesel engines
- CRUISING SPEED 12 knots
- FUEL CONSUMPTION 110 Litres/Hr

Air conditioning, Deck Jacuzzi, Stabilisers at anchor, Stabilisers underway, WiFi connection on board.

CATERING AND BEVERAGES

Canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

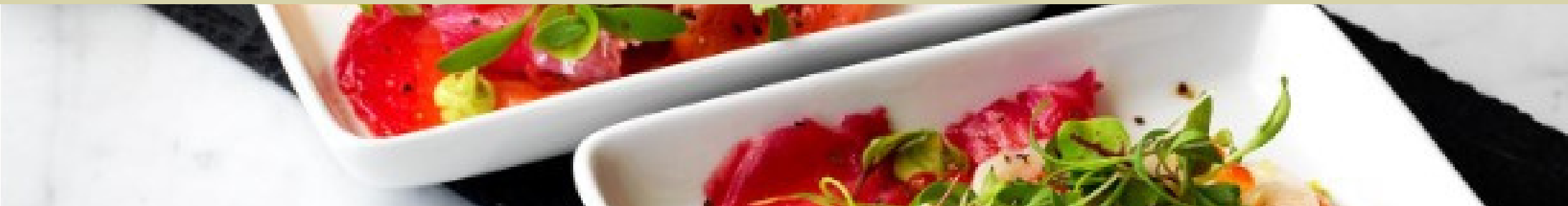
79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert). If a bar is chosen price will change

Cold

- *freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (gf)*
- *heirloom cherry tomatoes, whipped ricotta, black olives, pinenuts, miniature tart (gf)*
- *chilled queensland king prawns with yuzu aioli (gf)*
- *poached coconut chicken, shredded baby greens, chilli lime jam, crispy onions (gf)*
- *king salmon tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (gf)*
- *black angus beef carpaccio, pickled cucumber, capers, horseradish on rosemary crisp (gf)*
- *king crab, sweet corn, avocado aioli, fried jalapeno ring, on spoon (gf)*

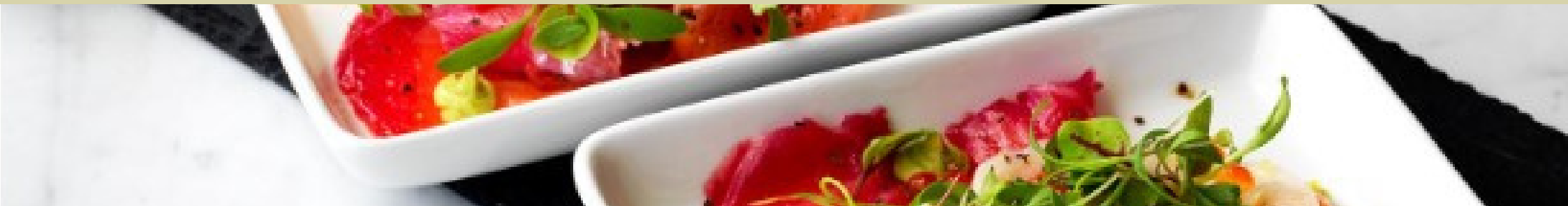


CATERING AND BEVERAGES

Canapes

Warm

- *fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with somoked paprika aioli (v)*
- *blackened halloumi bruschetta, smoked eggplant heirloom cherry tomatoes*
- *spicy grilled eggplant and feta quesadilla, avocado, truss tomato salsa*
- *pappered lamb loin, peperonata, olive, shaved pecorino, salsa verde*
- *seared atlantic scallops, rodriguez chorizo, chimichurri, baby fennel*
- *pumpkin and feta spiced roasted pumpkin empanadas*
- *popcorn free-range chicken, pink ginger soy spiked cucumber sambal*
- *grass fed beef handmade pie, smoked chilli tomato relish*

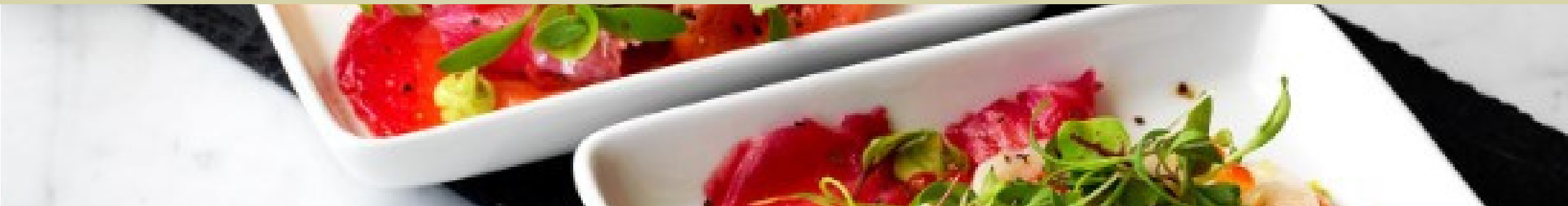


CATERING AND BEVERAGES

Canapes

Substantials

- *chilli lime caramel chicken poke with japanese pickles, soy lime dressing, shredded nori (bowl)*
 - *veggie burger, hlloumi, blackened peppers, salsa verde, wild rocket*
- *grilled rodriguez chorizo hot dog, pickled white cabbage, hot mustard, aged cheddar, aioli*
 - *teriyaki marinated king salmon, soba noodle, and chilli lime, baby greens salad bowl*
- *slow cooked grass-fed sumac lamb shoulder rainbow chard, truss tomatoes, orecchiette pasta, pecorino*
 - *roasted butternut pumpkin, sage gnocchi, ricotta, shaved zucchini, dukkah nut butter, lemon*
 - *crispy fried korean chicken, kimchi, red eye mayo slider*
- *pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun*



CATERING AND BEVERAGES

Canapes

Desert 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*



CATERING AND BEVERAGES

Vegetarian Canapes

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)

95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)

120 per person plus one food station (4 cold, 4 warm, 2 substantial, 1 dessert). If cavaliere chosen price will change

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)*



CATERING AND BEVERAGES

Canapes

Warm

- *wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli*
- *silkin tofu daikon, cucumber, green chilli salad, nahm jin 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*



CATERING AND BEVERAGES

Canapes

Substantials

- *maroccan 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)*
- *saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)*
- *crispy tofu, hoisin, asian slaw, lime, chilli roll*
- *vegie burger, blackened haloumi, piquillo peppers, salsa verde*



CATERING AND BEVERAGES

Canapes

Desert 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*



CATERING AND BEVERAGES

Food Stations

THESE STATIONS REQUIRE A CHEF FEE OF 350 FOR UNDER 20 GUESTS

SASHIMI STATION

*kingfish, tuna and fresh seasonal seafood served raw and carved to order
20 per person*

SUSHI AND SASHIMI STATION

*selection of hand made sushi and fresh seasonal seafood served raw and carved
25 per person*

DUMPLING BAR

*selection of steamed seafood, meat and vegetarian dumplings served with a variety
20 per person*



CATERING AND BEVERAGES

Food Stations

OYSTER TASTING STATION

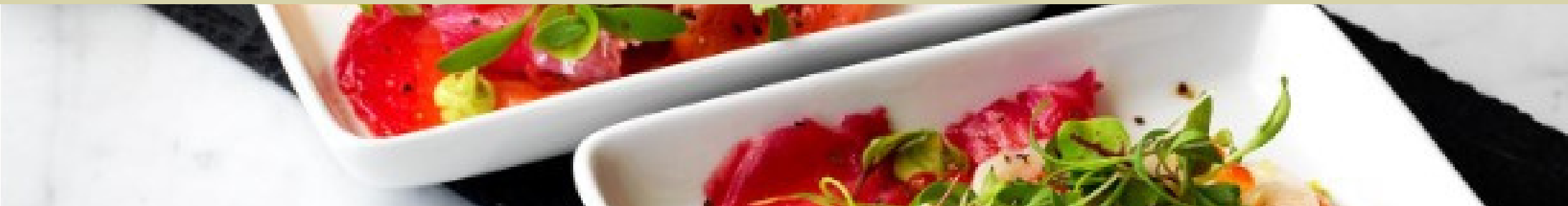
showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and flats
20 per person

ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around australia - sydney rock, pacific's and f lats
25 per person

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls
20 per person



CATERING AND BEVERAGES

Food Stations

CAVIAR STATION

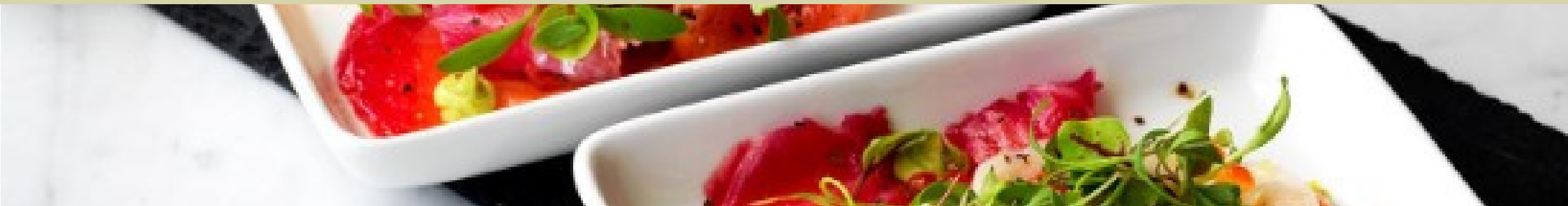
*selection of caviars, ice bowl, complete with hostess to guide though the caviars
price on enquiry*

CHARCUTERIE & CHEESE

*selection of cured and smoked meats, cheeses, pickles and house-made chutneys
20 per person*

JUST CHEESE

*wide selection of both local and imported cheeses with various breads and classic accompaniments
18 per person*



CATERING AND BEVERAGES

Buffet Menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

PLEASE SELECT PLATTERS FROM THE FOLLOWING

Cold Platters

- *pepper-seared black angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)*
 - *house-smoked petune ocena trout with shaved zucchini, fennel, wasabi cream fraiche (gf)*
- *cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)*
 - *herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)*
 - *pepper-seared yellow fin tuna tataki, pickled dajkon, 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*

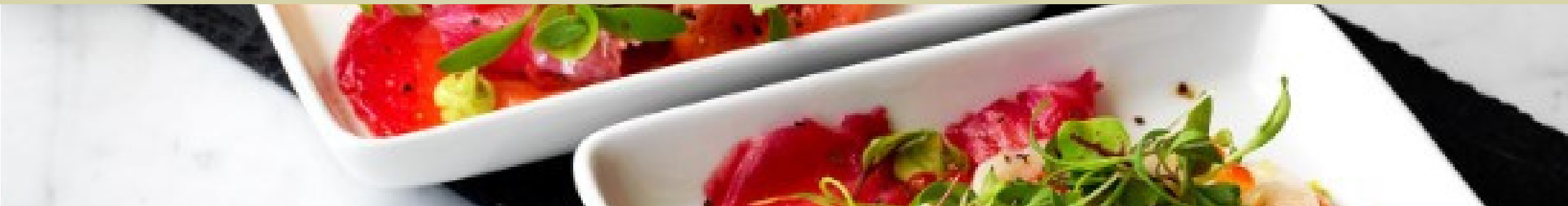


CATERING AND BEVERAGES

Buffet Menu

Warm Platters

- *grilled miso 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, harrisa, shaved zucchini (gf)*
 - *maroccan spiced grilled vegetables, chermoula, chickpea, cucumber rita*



CATERING AND BEVERAGES

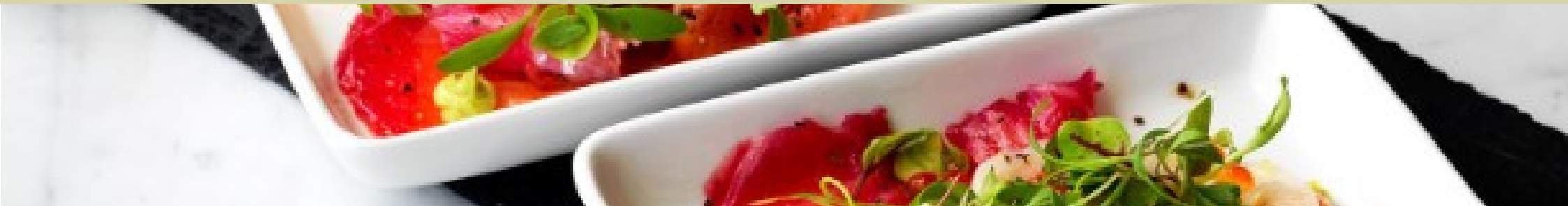
Buffet Menu

Dessert Platters

- *valrhona dark chocolate pave candy peanuts shorbread 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*

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*



CATERING AND BEVERAGES

Buffet Menu

GOLD BUFFET PACKAGE

*126 per person (2x canapes canapes on arrival, arrival, 2 cold platters, platters, 2 warm platters, platters, 1 dessert
dessert platter) platter)*

PL ATINUM BUFFET PACKAGE

*147 per person (2x canapes canapes on arrival, arrival, 3 cold platters, platters, 3 warm platters, platters, 2 dessert
dessert patters) patters)*



CATERING AND BEVERAGES

Vegetarian Buffet Menu

UNDER 19 GUESTS REQUIRES A CHEF FEE OF 350

PLEASE SELECT PLATTERS FROM THE FOLLOWING

Cold Platters

- *grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)*
- *shaved zucchini, radish, fennel, wasabi cream fraiche (gf)*
- *herloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)*
- *sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredit goats cheese feta, peas, dry chil-li, lemon*

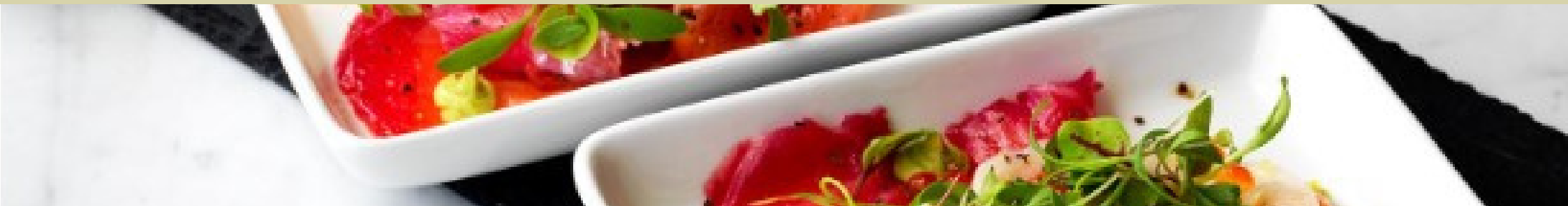


CATERING AND BEVERAGES

Vegetarian Buffet Menu

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*

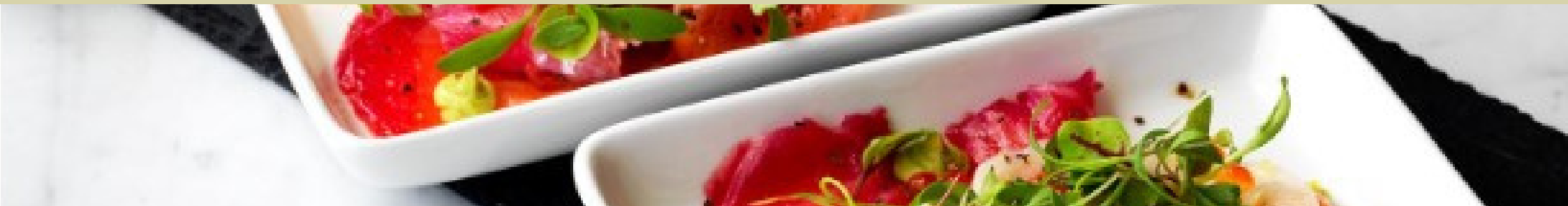


CATERING AND BEVERAGES

Vegetarian Buffet Menu

Dessert Platters

- *valrhona dark chocolate pave candy peanuts shorbread 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*

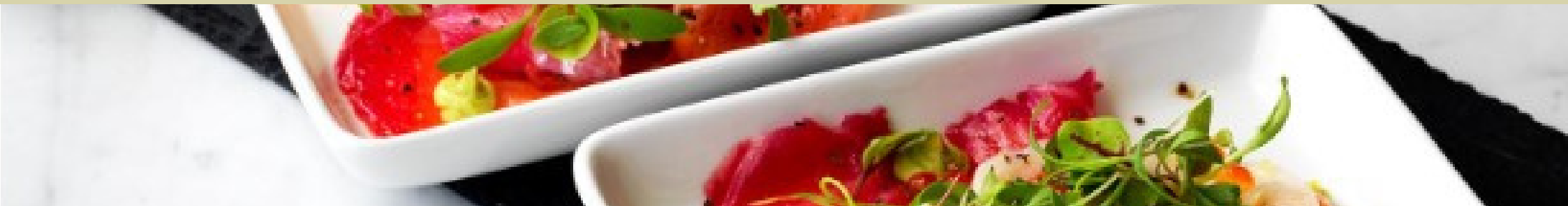


CATERING AND BEVERAGES

Vegetarian Buffet Menu

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*



CATERING AND BEVERAGES

Vegetarian Buffet Menu

GOLD BUFFET PACKAGE

126 per person (2x canapes canapes on arrival, arrival, 2 cold platters, platters, 2 warm platters, platters, 1 dessert dessert platter) platter)

PLATINUM BUFFET PACKAGE

147 per person (2x canapes canapes on arrival, arrival, 3 cold platters, platters, 3 warm platters, platters, 2 dessert dessert patters) patters)



CATERING AND BEVERAGES

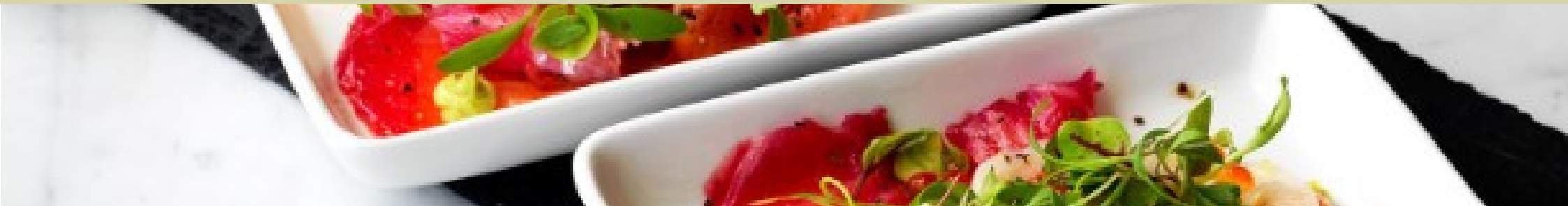
Seafood Buffet Menu

Canapes

- *miniature short-crust tart with humus and spiced butternut pumpkin (v)*
- *seared harvey 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 Yellow fin tuna tataki, pickled daikon, wild mushroom, aged soy*
- *qld spanner crab (de-shelled) herloom tomato medley, avocado, radish, cucumber, light chilli*



CATERING AND BEVERAGES

Seafood Buffet Menu

Warm Platters

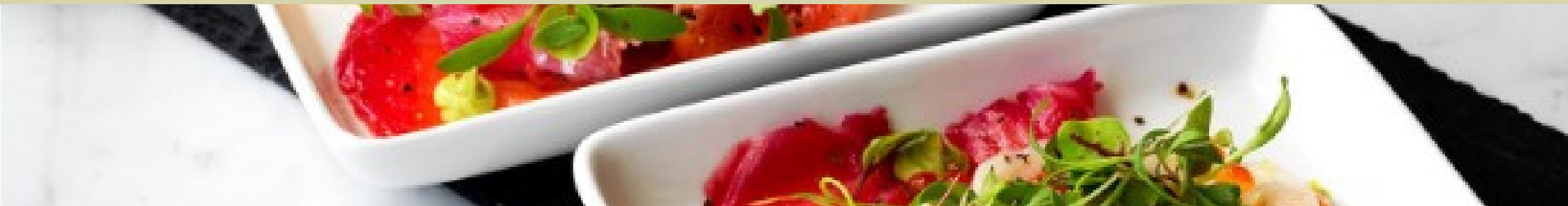
- *roasted (med-rare) pepper-crusted black angus sirloin with local mushroom and chimichurri (gf)*
 - *large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)*
 - *salt and pepper squid, new season potato salad, chorizo, aleppo chilli*

Dessert

- *handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)*
- *local and Imported cheese served with spiced apple chutney, marinated figs and flatbread*

Buffet Includes

- *steamed new potatoes*
- *sauteed broccolini, oyster sauce, smoked chilli, crispy onion*
- *wild rocket, shaved pear, pecorino, aged balsamic dressing*
 - *handmade bread rolls, cultured butter*



CATERING AND BEVERAGES

Formal Plated Menu

145 per person - minimum 20 guests

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*



CATERING AND BEVERAGES

Formal Plated Menu

Mains

- *baby snapper, mussels, confit fennel, zucchini f lower, bisque*
- *peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus*
- *de-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley*
- *hapuka fillet, squid, chorizo, nettle butter, lemon*
- *grass fed beef tenderloin, ox tail cigar, king brown mushroom, jus*
- *berkshire pork loin, prosciutto, cripsy pave, morcilla, apple, jus*
- *twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze*



CATERING AND BEVERAGES

Formal Plated Menu

Desserts

- *dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream*
- *salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream*
 - *coconut pana-cotta, mango, crumble, coconut sorbet*
- *vanilla cheese cake, mixed berries, orange cardamon ice cream*
- *local and imported cheese, fig loaf, flat bread, apple cherry chutney*

Kid's Menu

50 per person

- *margarita pizza fingers*
- *free range chicken strips*
- *penne bolognese and parmesan (plain if need)*
- *vanilla ice cream strawberries*





WWW.ELITESUPERYACHTS.COM.AU

Tel +61 (02) 9063 1622
info@elitesuperyachts.com.au