

## Quantum (Formerly Ghost II)



The Mediterranean may be jealous about this gorgeous Sydney charter boat. Quantum is a sleek luxury yacht with state of the art features and fresh contemporary interior. She is the supermodel of the charter boat industry.... sexy, stylish and impressive.

### Specifications

- 120 foot Warren Sports Yacht
- Accommodates up to 45 passengers  
24 passengers for seated dining
- Gyro stabiliser at maximum speed and zero speed
- 3 deck levels
- Lounge and dining table on main deck
- Outside lounge and dining table on back deck
- Lounge area on upper deck
- Lounge with dining table on front deck
- Large sun bed on front deck
- Sun awning for back deck and upper deck
- Cabins
  - Master bedroom - King bed, en-suite bathroom, large flat screen TV, CD/DVD player
  - V.I.P. room - Queen bed, en-suite bathroom, flat screen TV, CD/DVD player
  - 2 guest rooms - Double bed, flat screen TV
- Overnight stays available for up to 8 guests

### Special Features

- Large flat screen TV on main deck
- State of the art sound system with iPad control
- BBQ on upper deck
- Laundry room with washing machine and dryer
- Foxtel
- Water toys: Paddle boards, donuts
- Hydraulic lowering bathing platform

### Rates

AU\$11,000.00 for 4 hours  
AU\$2,750 per hour thereafter

**Wait staff:** AU\$65.00 per hour per wait staff  
1 required per 10 guests

### Beverages

\* AU\$15.00 per person per hour  
Beer, red & white wine, sparkling, soft drinks, juice

\* AU\$25.00 per person per hour  
Beer, red & white wine, French champagne, sparkling, soft drinks, juice

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf



## Quantum – Menu

### Canapé Selections

**Menu is provided by Piquant Kitchen**

**The Chef is included when the minimum spend is \$1100.00, otherwise additional cost is incurred**

#### **Canapé Menu 1**

**\$70.00 per person**

lemon blini with blue swimmer crab salad  
peking duck pancake with spring onion, cucumber and hoisin sauce  
black bean and spiced avocado tostadas with coriander and tomato salsa  
mini baked ricotta with sautéed wild forest mushrooms  
yellow fin tuna tartare in a crisp cone with lime zest and crème fraîche  
roasted tomato arancini filled with mozzarella with garlic aioli  
sesame crusted salmon skewers with orange miso sauce  
steamed bao open bun with slow cooked pork and apple and cabbage slaw  
herb marinated chicken brochettes with harissa mayonnaise  
popcorn prawn slider with lime aioli

#### **sweet canapés**

petite lemon meringue pie  
petite apple tarte tatin with double cream

#### **Canapé Menu 2**

**\$75.00 per person**

melted salmon and chive rilette on toasted brioche  
peking duck pancake with spring onion, cucumber and hoisin sauce  
caramelised onion and goat cheese flan  
steamed spinach and garlic chive dumpling with chilli sauce  
lamb and rosemary pie with piquant tomato chutney  
tempura prawn skewers with ponzu dipping sauce  
porcini mushroom arancini ball with basil aioli  
Argentinean churrascurra beef fillet brochette with red pepper chimichurri sauce

#### **served in a small bowl or noodle box**

Sri Lankan fish curry with fragrant rice and fresh coconut sambal  
grilled lamb kofta with carrot and sumac slaw and tahini yoghurt dressing

#### **sweet canapés**

smashed meringue with summer fruits (lychee, mango and kiwi fruit) raspberry and lime cream  
petite piquant chocolate brownie



## Quantum – Menu

### **Canapé Menu 3**

\$85.00 per person

chilled pacific oysters with spiced bloody mary salsa  
chicken and enoki mushroom san choy bau rice paper roll with ponzu glaze  
warm potato cake topped, avocado guacamole, tomato salsa  
beetroot, zucchini and quinoa fritter with persian fetta and sumac  
seared scallops wrapped in pancetta with pesto drizzle  
chunky beef and mushroom pie with minted mushy peas  
crisp asian style salt and pepper calamari with fresh lime mayonnaise  
roast pumpkin and grilled field mushroom pizetta with basil goats cheese mousse  
steamed bao open bun with peking duck and crisp asian salad

#### **served in a small bowl or noodle box**

king prawn salad avocado and macadamia nuts, lemon pepper dressing  
slow cooked chicken tagine with saffron rice pilaf, mint yoghurt and toasted almonds

#### **sweet canapés**

mini baked chocolate tart with double cream and strawberries  
steamed cinnamon and date pudding with warm salted caramel sauce and toasted coconut  
mini matcha green tea creme brulee black sesame crust and fresh lime



## Quantum – Menu

### Buffet Selections

Up to 30 passengers

### **Buffet Menu 1**

\$85.00 per person

#### **canapés**

yellow fin tuna tartare on toasted brioche with lime zest and crème fraîche  
peking duck pancake with spring onion, cucumber and hoisin sauce  
caramelised onion and goat cheese flan

#### **buffet**

assorted boutique bread rolls with butter  
spiced pearl couscous, roast pumpkin and baby spinach salad  
roast baby beetroot and mesclun salad with persian fetta and balsamic syrup  
sautéed new potatoes with butter and chives  
Middle Eastern lamb tagine with English spinach and mango chutney  
bbq salmon fillets with fresh rocket and salsa verdi  
pan fried chicken cutlets marinated with oregano, garlic and lemon zest

#### **dessert**

selection of local cheese, dried fruits and assorted crisp breads



## Quantum – Menu

### **Buffet Menu 2**

\$110.00 per person

#### **canapés**

melted salmon and caper tart with crème fraîche and chives  
barbecued duck salad with enoki mushrooms and ponzu glaze  
roasted tomato arancini filled with mozzarella with garlic aioli

#### **buffet**

assorted boutique bread rolls with butter  
ocean cooked king prawns with dill aioli  
chilled pacific oysters with spiced bloody mary salsa  
pear parmesan and pinenut salad with rocket and reduced balsamic  
watermelon and feta salad with lemon dressing, walnuts and ripped Italian parsley  
kipfler potato salad with crisp watercress and light mustard dressing  
seared south coast blue eye cod with crisp Thai salad  
pan seared chicken breast with crisp pancetta, bocconcini and semi dried tomatoes  
whole roasted beef fillet with red wine and rosemary jus

#### **dessert**

petite lemon meringue pie  
petite apple tarte tatin with double cream  
fresh fruit brochettes



## Quantum – Menu

### **Buffet Menu 3**

\$130.00 per person

#### **canapés**

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap  
rare roast beef and yorkshire pudding with horseradish cream  
sautéed wild mushroom and fresh herbed ricotta in a crisp cone

#### **buffet**

assorted boutique bread rolls with butter  
chilled pacific oysters with cucumber, lime and coriander salsa  
king prawn salad with avocado, macadamia nuts and lemon pepper dressing  
curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds  
Santorini village salad with tomato, cucumber, spanish onion, fried haloumi and crisp fried capers  
sautéed kipfler potatoes and artichoke with creamy dijon dressing  
grilled barramundi with burnt limes, chilli palm sugar dressing  
pan fried spatchcock marinated in sage, lemon zest and chilli  
slow baked lamb racks with grilled portabella mushroom and rosemary jus

#### **dessert**

steamed cinnamon and date pudding with warm salted caramel sauce and toasted coconut  
smashed meringue with summer fruits (lychee, mango and kiwi fruit) raspberry and lime cream  
assorted petite French macarons



## Quantum – Beverages

### Gold Package

AU\$15 per person per hour

#### SPARKLING

Chandon NV

#### WHITE WINE

Kindred Spirit Sauvignon Blanc  
Scarborough Chardonnay Yellow Label

#### RED WINE

Little Yering Pinot Noir

#### ROSE

Pink Flamingo Rose

#### BEER

Corona  
Crown Lager  
Cascade Premium Light

### Platinum Package

AU\$25 per person per hour

#### CHAMPAGNE

Laurent Perrier NV

#### WHITE WINE

Dog Point Sauvignon Blanc  
Shaw & Smith M3 Chardonnay

#### RED WINE

Oakridge LVS Pinot Noir  
Penfolds Cabernet Sauvignon  
Pink Flamingo Rose

#### BEER

Corona  
Crown Lager  
Cascade Premium Light

Soft drink, juice and water included