

# Six Table Setting Ideas for Halloween Onboard

Halloween is always a fun time, and with only a matter of days to go, maybe you need some table setting inspiration for this festive season. Today we have compiled six ideas for your breakfast, lunch and dinner table settings. From subtle to spooky, we feel there is something to inspire all taste levels on this list.

## Breakfast:

### Pastel Painted Pumpkins

[https://www.instagram.com/p/B3yz0RlAT\\_9/](https://www.instagram.com/p/B3yz0RlAT_9/)

There are no rules to say Halloween can't feature a pretty pink pumpkin! The mix of mini and large pumpkins, with pastel shades, flowers and ribbons. This combo creates a delightful atmosphere. Because of the light and lovely feel of this setting, we think it would be a perfect place to eat breakfast on board.

### Simple Skeleton Table Setting



Image

by:

[pinterest.co.uk/pin/154037249743383582/sent/?invite\\_code=2c46f457a6d64efba18663f78072ec30&sender=318770617283269752&sfo=1](https://pinterest.co.uk/pin/154037249743383582/sent/?invite_code=2c46f457a6d64efba18663f78072ec30&sender=318770617283269752&sfo=1)

This Skeleton Setting is simple but effective. The white and pink roses give it a light, fresh feeling making it the perfect Halloween setting for your guests' breakfast. Alternatively, have it on the sidebar or as a backdrop to give the whole yacht a Halloween feel. If you have a fun-filled day of Halloween activities, you will be glad to know this table setting is quick to put together and pack away for those super stews!

## Lunch:

## **Earthy Greenery**

<https://www.instagram.com/p/CU8G18XvSUL/>

Why not utilize some greenery to create a relaxed feel? The vine grass laid out on a bare wood table, with moss balls and green leaves, gives an earthy tone. Whilst the skull centrepiece and small skeleton hands bring this table setting right on theme. This setting is perfect for a light lunch.

## **Halloween Gingham**

<https://www.instagram.com/p/CU41sW9lSfr/>

Choosing a colour scheme or pattern and incorporating it throughout the decor will make your table setting look extra special! With this setting, the black and white gingham design is subtle and elegant. Everything matches perfectly, from the runner to the ribbons, making this great for a large themed lunch.

## **Dinner:**

### **Creepy Chic Table Setting**



Photo By: [The Makerista](#)

If you can use candles onboard, this beautiful candlelit creepy, chic table setting is perfect for your guests' evening meal. Grab your spooky skeleton props, anything gold and plenty of tapered candles, and you will be set to go.

## White Monochrome

<https://www.instagram.com/p/CU46ITuMqRB/>

For guests who wish to have a classier spread, we feel that this setting can turn even the spooky season into something elegant! Hollow out your pumpkins and fill them with dried flowers to create a stunning centrepiece. Add this to a monochromatic white setting, and your guests will experience a sophisticated Halloween dinner.

**We hope these six table setting ideas have given you some inspiration this Halloween! Don't forget to tag us in your stunning table creations – [@superyachtcontent](#)**

For the latest Superyacht news and content, go [here](#).

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## Q&A with The Yacht Chef aka Dean Harrison

The 20th of October is International Chef day so to kick off the beginning of this week we are catching up with Insta Famous [The Yacht Chef](#), also known as Dean Harrison. Dean has worked on Superyachts for the last ten years and is currently on Rotation on 60m [M/Y Arience](#). In this interview, we spoke



with Dean about his previous ten years of experience as a yacht chef and how he built up his 21,000 followers on his Social Media platform.

[http://https://www.instagram.com/p/CPdXST\\_rNZ5/](http://https://www.instagram.com/p/CPdXST_rNZ5/)

## **Tell me about your recent travels.**

I'm fortunate, my current position is rotational, and I don't have a base. I spend most of my time travelling whilst I'm off and eating my way around the world. My most recent destination being Mexico, America, Brasil and Australia. I have recently come back and joined M/Y Arience for the final charter of the season cruising the Balearics, which has been a great experience.

## **How did you land your first Yacht Chef position?**

It was a little bit of luck. My career started on dive boats in the Great Barrier Reef. I completed three years of working on these to test my sea legs and ensure I didn't get seasick. I then began applying for the bigger yachts, all based in the South Pacific, persistence paid off, and I eventually landed a chef/deckhand gig on a 30-meter yacht. I have stuck to what I believe in throughout my career and grafted my way to the top.

## **Private or charter, what's your preference?**

I would have to say, charter! I started private, and that is where I relished. I felt like I was part of the family, and for three years, in a way, I was. The family took me spare fishing and diving in some incredible destinations. I feel very fortunate to have had these experiences. However, I am now on 60m Arience, a charter vessel, and you know it's hard

to beat the tips! We really are appreciated what we do for these families. I also love the verity. One week you looking after Russians and the next you have a Swedish family and then the following you have Americans. It provides such an array of challenges and keeps our work interesting.

<https://www.instagram.com/p/CTWyGtiLsMt/>

## **What's your favourite galley you have worked in so far?**

Arience, 60 meters really is a perfect size! The yacht is massive, and they have made some significant changes to the crew areas, making it an enjoyable and more practical place to work in. I have a huge dry store and cool room, I'm really spoilt on here.

## **The Superyacht Industry takes you to all corners of the globe. What has been your favourite destination so far?**

There are so many beautiful destinations in the world, but I really can't go past Raja Ampat, Indonesia. That was a special place for me. It is so remote, and the sea life is just incredible.

[https://www.instagram.com/p/BgA9hx\\_A57n/](https://www.instagram.com/p/BgA9hx_A57n/)

## **Do you have a food hero?**

I wouldn't say I have a food hero. There are so many fantastic chefs in the world! The ones I admire the most are the plant-based forward-moving chefs. It's such an old age perception to believe that every meal must have meat, and it is amazing how

creative these modern chefs are. They do put out some incredible plates.

## **Which Plant-Based Chef stands out to you?**

It would have to be [Chef Rene Redzepi](#). He pushes for plant-based food because he knows the future. He is a true talent and is renowned for creating really beautiful pieces. It is becoming well known that having meat with every meal isn't sustainable. Anyone can cook up a piece of meat and make it delicious, but someone who can turn a carrot into something amazing is pretty spectacular!

My second choice would be Daniel Humm, the head chef and owner of [Eleven Madison Park](#) In New York. He has been criticized for going plant-based, but I think he will be extremely successful if he sticks to it.

<https://www.instagram.com/p/CQRJJ5NFfox/>

## **You have created quite a following on your platform; was this intentional?**

It was never my intention as I was never a social media person; I was even pretty late to the iPhone party. I have always loved to document and carry a video camera with me. Instagram was just a place I could now put all the images I had taken. I honestly think I was one of the first to document a lot of behind-the-scenes of a yacht chef, which people found interesting. So I guess, in a way, it was just good timing.



## **What would you call Australian cuisine?**

Australia is so young that we don't have a rich history of food. What we do have is one of the most multicultural nations. Because of this, we have what's called Modern Australian food. For me, it's everything amazing from around the world, taken and refined.

## **Where in the world have you travelled to that stands out as being the culinary leader and why?**

I know it may sound bias, but it has to be Australia. Being such a young country, the chefs there have learnt from different cuisines all over the world. We truly take the best from their dishes, build and experiment.

## **If you had to pick a country outside of Australia to visit for the food, where would it be?**

I couldn't name a country, but I will give you two cities. Barcelona and New York both have several fantastic restaurants!

[https://www.instagram.com/p/Bk4d\\_hEjeI2/](https://www.instagram.com/p/Bk4d_hEjeI2/)

## **We know you have been on a local produce journey recently. What did**

## **this entail, and what does local produce mean to you?**

This was actually for a TV project I am developing, and it was such an unexpected, incredible experience revisiting where I grew up as an adult. You appreciate things a lot more! We are so lucky in Australia. We have every type of climate within arm's reach, and there's nothing we can't grow!

## **Will you be incorporating any of the products you've discovered into your future dishes?**

Most produce I come across appear in my dishes at some point. It's hard not to think about what you can create out of something as a chef. When you're exposed to fantastic produce, your brain is constantly moving at a hundred miles an hour on how you can turn it into a beautiful dish.

<https://www.instagram.com/p/CS2cy4ELnrj/>

## **Do you embrace the local cuisines and apply them to your work when working onboard?**

Always! When the local produce surrounds you, it's hard not to!

## **Three galley gadgets Yacht Chefs shouldn't live without?**

- Thermomix – It's a blender on steroids!
- A Rational/Combi Oven – I do love them. It just makes

life easier.

- A Decent Vacuum Pack Machine – Couldn't live without one now that I have had one. They are so handy for prep and backup food.

<https://www.instagram.com/p/ByTM7S4AC3j/>

## **What is the most challenging part of being a superyacht chef?**

I think it's the pressure to make every cuisine and food request to the client's taste. The client has an image or taste from a particular place, and it's your job to recreate that.

I once had a client ask for a particular corn beef hash dish they regularly had at a 5-star hotel. I attempted three times from the verbal descriptions they gave me, and I couldn't nail it. They sent me a picture on the 4<sup>th</sup> attempt, and I got it straight away! So I guess it's the expectation of giving them something they had in a moment of their life and it being exactly the same as what they had had previously.

## **Where has been your most challenging destination to provision?**

Probably the South Pacific, where I started my career. I am pretty happy I began my career there and not the other way around, if I am honest.

<https://www.instagram.com/p/CTq7SP-sDmE/>

**You've been a superyacht chef for ten years now. Do you think you could ever return to land and work in a traditional kitchen?**

Honestly, it would be hard, and I don't think I would unless it was for a unique project or to start my own restaurant.

**Lastly, are you able to let us into a snippet of your exciting new project that's in the making?**

I can't give too much away as it's still in the works. It's for the yacht chefs. So watch this space!

To keep up with what Dean is up to follow him [@theyachtchef](#). For more interviews like this one visit, [here](#).

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## **The Top 5 Ways to Keep Sane this Med Season**

The Mediterranean season is near, and for crew preparing for a busy season, we're talking about the top 5 things that will help us keep sane this Med season.

Now more than ever it is important that as a crew we are looking after ourselves and each other, both physically and mentally during a busy Med season. Whether it be demanding

guest requests, constantly changing itineraries, or provisioning nightmares, things easily build up, so here are the top 5 ways that will hopefully help prevent that seasonal burnout and keep us sane.

## **1. Keep Well**

Whilst this is just as important when out of season, keeping well is even more so when you're under increased pressure and stress. First, it is important to incorporate mindful movement into your day, whether a 20-minute stroll off the boat, a 40-minute HIIT workout, or even a 5-minute cabin stretch – this one is especially for the stews that are already getting in their 20,000 steps.

Nutrition is also key, especially when you're busy as this can easily fall by the wayside and push you into the sugary energy drinks fridge and snack baskets. Fuelling your body with the good stuff will help you out big time with energy levels, although it can be hard when tiredness reaches a peak your body and mind will thank you.

The other magic bullet that your body will truly thank you for is quality sleep, it's tough to get enough in on a trip but try your best and take every opportunity you can to rest. Although busy, you will have breaks, make the most of those, and spend them exactly how your body is asking you to.







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@amelia80 Shooting hoops to keep well during her downtime

## **2. Re-connect**

How many times have you scrolled through your WhatsApp messages whilst you are taking a quick break, thinking you must reply to them but either don't have the time or mental capacity to do so. Connecting with those relationships off the boat is important and can help you switch off from the stresses onboard, it's always good to speak to someone outside of your environment to gain a perspective that there is still life going on outside of your turndowns, wash downs and laundry loads.

As well as other people, it is important to check in with yourself. Take a few extra minutes each morning and evening to see how you are feeling and do your best to listen to that.

## **3. Plan & Priorities**

Just because some guests may think that your life stops onboard, it doesn't. There are things that you may have going on outside of the boat that will need your attention and a busy season shouldn't hinder that.

First, planning is key. If you know you are going to be busier in certain weeks, get your life admin to-do list for that week done before. With onboard life, the best strategy is planning and prioritising. Evaluate daily what needs to be done and everything else that you achieve is then a bonus.

## **4. Look ahead**

Yes, you may be held under mountains of laundry, continually setting your early alarm for wash downs, booking the next marina or juicing your 10,000th carrot, planning something to look forward to after this busy period is important as it can keep your focus in the tough moments.

Whether that be spending time somewhere with your significant other, having a fun break with friends or going completely off-grid and taking some 'you' time, whatever it may be make sure you have it planned and at the front of your mind when this busy season gets on top of you.

## **5. Share the load**

The days may creep into 18-hour long ones but at least you aren't enduring them alone, your crew are there to help and an excellent team can make those hours fly by. From helping you with the task at hand to simply making you laugh whilst you drink your morning coffee, having other crew members there is a blessing. Being kind to yourself and each other will ease the pressure of a busy season.



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**To all the Med based crew out there, listen to the above top tip and good luck for the rest of the season! Stay Sane! You got this!**

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Cover photo by [Burgess Yachts](#)