



BLUESTONE is a true masterpiece of design, elegance, and comfort. With a sleek exterior and modern interiors, this Gulf Craft offers an unparalleled chartering experience.

Specifications

- 101 foot Gulf Craft Yacht
- Accommodates up to 50 passengers
 - 10 passengers for seated dining
- 3 spacious deck levels with lounges
- Elevated seating in front of Captain's window
- Cabins
 - Master Cabin – King bed, en-suite bathroom, large flat screen TV
 - V.I.P. Cabin – Queen bed, en-suite bathroom, flat screen TV
 - 3 Guest rooms – Either 2 x single beds or 1 x super king

Liveaboard charters available for up to 10 guests

Special Features

- State of the art sound system
- Tender with Captain: AU\$2500
- Water toys:
 - Aquabana inflatable mat (included)
 - Inflatable standup paddle boards: AU\$250 each
 - Aquabana cabana: AU\$1250
 - Aquabana pool: AU\$1250
 - Aquabana sun lounge: AU\$1250

Rates

March – September

AU\$3000 per hour (minimum 3 hours)

October – February

AU\$3000 per hour (minimum 4 hours)

Wait staff: AU\$400 per wait staff (4 hours)

AU\$85 per hour thereafter

1 required per 10 guests

Lifeguard: AU\$450 (4 hours)

AU\$85 per hour thereafter

All in-water activities require lifeguards to be employed for safety at the charterer's expense. Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.

Travelling/Wharf fees: AU\$50 per docking

Wait staff: AU\$400 per wait staff (4 hours)

1 required per 10 guests

Beverages

BYO only: AU\$25 per person

City Wharves: Campbells Cove, Eastern Pontoon, King Street Wharf, Casino, Pyrmont Bay (End of Harris street)

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SYDNEY HARBOUR SPECIALISTS

Bluestone – Menu

Chef required for all menus: AU\$450 (4 hours); AU\$85 per hour thereafter

CANAPÉ MENU

Minimum 20 Guests

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

SILVER CANAPÉ PACKAGE

\$82 per person

8 canapés, 1 substantial, 1 dessert

Canapés

chorizo & charred sweet corn tartlet, corn puree

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Sumac crusted Angus beef sourdough crouton, horseradish cream

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

Japanese style karaage chicken, togarashi aioli

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Dessert

gelato selection, dipped in chocolate and served in a mini cone(v)



Bluestone - Menu

GOLD CANAPÉ PACKAGE

\$102 per person

10 canapés, 1 substantial, 1 dessert

Canapés

oregano crumbed chicken goujons, herbed aioli
beechwood smoked salmon blini, dill crème fraiche, salmon roe
tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)
grilled thyme field mushroom, caraway croute, parmesan whip (v)
NSW South Coast oysters, mignonette dressing, lemon (gf)
arancini, saffron & mozzarella, chive aioli (v)
Riverina beef sausage roll, spiced chutney
seared salmon tataki, ruby grapefruit, pepper caramel (gf)
beef slider, smoked aioli, aged cheddar, burger pickle
grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Substantial

beer battered flathead, chips, herbed tartare sauce, lemon

Dessert

chocolate fudge brownie with caramel



Bluestone - Menu

PLATINUM CANAPÉ PACKAGE

\$122 per person

Antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

Antipasto grazing station

Quality selection of brie, cheddar and blue cheese, bread sticks, crackers and quince. Prosciutto, salami and double smoked sliced ham with grilled antipasti vegetables and marinated olives.

Canapés

grilled field mushroom, caraway croute, parmesan whip (v)

Japanese style karaage chicken, togarashi aioli

chorizo & charred sweet corn tartlet, corn puree

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

remoulade of salmon & capers, dill, corn cracker (gf)

arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf)

beef slider, smoked aioli, aged cheddar, burger pickle flathead goujons, dill tartar sauce

Substantial

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)

Dessert

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato

selection, dipped in chocolate and served in a mini cone(v)



Bluestone - Menu

BUFFET MENU

Minimum 14 guests

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

GOLD BUFFET PACKAGE

\$120 per person

2 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains

roasted and spiced pumpkin wedges - mint and Greek yoghurt dressing (v) (gf)

wild rocket salad - shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

NSW South Coast oysters - pomegranate vinaigrette, lemon (gf)

roasted cauliflower - romesco sauce, pepita seeds, herb dressing (v) (gf)

roasted chicken thigh - confit garlic, sumac yoghurt (gf)

baked Tasmanian salmon - fennel, orange segments, dill dressing (gf)

individual field mushroom tart - thyme, shaved parmesan (v)

Desserts

Boardwalk chocolate brownie, salted caramel (v)

lemon curd tartlet, crisp raspberry meringue



Bluestone - Menu

PLATINUM BUFFET PACKAGE

\$135 per person

3 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)
arancini, saffron & mozzarella, chive aioli (v)

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Mains

tender stemmed broccolini salad - orange, dukkha, lemon vinaigrette (v) (gf)

crispy chat potatoes - fresh rosemary, confit garlic (v) (gf)

freshly peeled market best prawns - classic cocktail sauce (gf)

heirloom tomato salad - chargrilled corn, smoked paprika dressing (v) (gf)

sous vide, Portuguese style chicken breast - grilled lime, yoghurt dressing (gf)

pan seared New Zealand snapper - pine nut pesto, young basil (gf)

grilled Riverina beef flank - lemon chermoula (gf)

Desserts

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato
selection, dipped in chocolate and served in a mini cone(v)



Bluestone - Menu

FINE DINING

\$150 per person

Minimum 10 guests

1 chef per 12 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Alternate serve 1 chef per 10 guests

FINE DINING HIRE SURCHARGE

An additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required Maximum numbers 28

All plated packages include Sourdough bread rolls and butter

3 set canapés

Choice of 1 entrée, 1 main, 1 dessert

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf) grilled thyme field mushroom,
caraway croute, parmesan whip (v)

Entrées

Forest mushroom tartlet (v) - cauliflower puree, herb oil

Canadian sea scallops (gf) - corn puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) - pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf) - fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (gf) - orange gel, confit fennel, bronze fennel cress, finger lime dressing

Riverina lamb back-strap - charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf) - beetroot fluid gel, golden beetroot, new season asparagus, sorrel

Burrata (v) (gf) - grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf) - pepper caramel, grapefruit, fennel, chili salt



Bluestone - Menu

Mains

Smoked Mullet (gf) - champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf) - potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus

Tasmanian salmon fillet (gf) - walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette

Free range chicken supreme (gf) - creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf) - onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf) - parsnip cream, honey roasted endives, quinoa, fried parsley

Pan fried chicken breast (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette

Grilled thyme mushroom (v) - spiced cauliflower florets, fried saffron croquette, seasonal greens

Desserts

Deconstructed pavlova (v) (gf) - vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) - crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v) - shortbread crumble, vanilla cream

Local & international cheese (v) - crackers, quince

Sticky date pudding (v) - gold leaf, butterscotch, pistachios



Bluestone - Menu

Food Stations

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

\$45 per person

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

SEAFOOD ICE BAR

\$55 per person

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

\$105 per person

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

\$29 per person

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

WHOLE BAKED HONEY LEG HAM

\$500

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.
Suitable for 50 guests with other food selections.

DESSERT STATION

\$40 per person

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



Bluestone – Beverages

BYO BEVERAGES

\$25 per person

Includes: Ice / Eskies / Fridges / Glassware

All BYO is to be delivered to the yacht at least 2 hours prior to the event, at an agreed time with the yacht.

Any leftover BYO beverages must be removed upon departure from the vessel at the conclusion of the charter.

Please let us know what your clients would prefer for welcome beverages (2 choices maximum) so the crew can have this ready upon guest arrival.