



Mohasuwei

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

Special Features

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Rates

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



Mohasuwei – Menu

Chef fee of AU\$100 per hour applies

CANAPÉ MENU

Gold package

\$79 per person (min 20 guests)

4 x Cold canapés

4 x Warm canapés

1 x substantial canapé

1 x Dessert canapée

Platinum package

\$99 per person (min 18 guests)

5 x Cold canapés

5 x Warm canapés

2 x substantial canapés

2 x Dessert canapés

Elite package

\$119 per person (min 16 guests)

5 x Cold canapés

5 x Warm canapés

2 x substantial canapés

2 x Dessert canapés

1 x Glazed ham or Charcuterie and cheese station

Cold

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)

Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo

Spicy King Salmon Tartare, seasmé Miso aioli

Teriyaki seared black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (g)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniture tart

(All cold canapès can be served GF)



SYDNEY HARBOUR SPECIALISTS

Mohasuwei – Menu

Warm

Fresh herb, green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)

Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)

Duck potstickers, shallots, crispy onion, Ponzu dressing

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Greek style lamb seared, truss tomatoes, cucumber, feta, on crispy pittas

Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado

Popcorn free range chicken, nori, salt, lemon aioli

Black Angus handmade pie, smoked chilli tomato relish

Substantials

Fried buttermilk chicken, butter lettuce, tomato jalapeno salas relish, smoked paprika aioli on a milk bun

Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

Dessert

Lemon and passionfruit curd, fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona dark chocolate and coffee mousse, with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue

Whipped vanilla bean cheesecake, peach, passionfruit crumble

Triple cream brie, sour cherry, baby basil tart



SYDNEY HARBOUR SPECIALISTS

Mohasuwei – Menu

BUFFET MENU

Gold package

\$112 per person (min 18 guests)

2 x Canapés on arrival

2 x Cold platters

2 x Warm platters

1 x Dessert canapé Complimentary share platters Included

Platinum package

\$133 per person (min 15 guests)

3 x Canapés on arrival

3 x Cold platters

3 x Warm platters

2 x Dessert canapés Complimentary share platters Included

Cold

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, caper and horseradish cream fraiche (gf)

Salami selection with pickles, olives, and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8-hour slow cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushrooms, chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn red pepper, rainbow chard, harissa-spiced yoghurt

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

Dessert Platters

Valrhona dark chocolate pave, candy peanuts, shortbread 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



Mohasuwei – Menu

Complimentary Share Platters

(All share platter options will be included with each package)

Green mirco salad with shaved reddish, red onion and cold pressed dressing

Fresh baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter, lemon

SEAFOOD BUFFET MENU

\$175 per person (minimum 12 guests)

Canapés

Minature shortcrust tart with hummus and spiced butternut pumpkin (v)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Chilli lime free range chicken, baby greens, cucumber, nam Jim dressing, wonton

Cold Platters

Yellow fin tuna with spring onion, king brown mushroom, aged soy

QLD spanner crab Heirloom tomato medley, avocado, radish, cucumber, light chilli

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli

(Lobster available upon request)

Warm Platters

Roasted (med-rare) pepper crusted Black Angus sirloin with local mushroom and chimichurri (gf)

Large king prawns with butternut pumpkin, Perisian fetta, harissa (gf)

Crispy skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, wild mushrooms

Dessert

Handmade Pavolva nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

Side

Steamed new potatoes

Wild rocket shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpea, raita salad

Handmade bread rolls, cultured butter



SYDNEY HARBOUR SPECIALISTS

Mohasuwei – Menu

FOOD STATIONS

Food stations can be added to any canapé or buffet event with a minimum of 30 guests

Sashimi station

\$22.00 per person

Kingfish, tuna, fresh seasonal seafood served raw, carved to order

Dumpling bar

\$21.00 per person

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

Oyster tasting station

\$22.00 per person

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

Live oyster shucking

\$22.00 per person + additional \$300 chef fee

Shucked to order Sydney rock, Pacific and flats by chef onboard

Glazed ham station

\$21.00 per person

Served warm and carved to order served with mustards, pickles and soft rolls

Caviar station

Price on enquiry

Selection of caviars, complete with hostess to guide through selections

Charcuterie & cheese

\$20.00 per person

Selection of cured and smoked meats, cheeses, pickles and house made chutneys

Just cheese

\$17.00 per person

Wide selection of both local and imported cheeses with various breads and accompaniments



Mohasuwei – Beverages

Minimum spend AU\$1000 applies

Gold Package

AU\$26 per person

Prosecco, Bianca Vigna | Veneto Italy

Sauvignon Blanc, Craggy Range | Marlborough New Zealand

Pinot Gris, Neudorf TiriTiri | Nelson New Zealand

Rosé, Rameau d'Or Golden Bough | Provence France

Corona

Peroni

Includes Soft drinks, water, tea and coffee

Platinum Package

AU\$40 per person

Champagne, Laurent Perrier La Cuvée | Champagne France

Riesling, Henschke Julius | Eden Valley Australia

Chardonnay, Kumeu River Estate | Auckland New Zealand

Rosé, Whispering Angel | Provence France

Corona

Peroni

Includes Soft drinks, water, tea and coffee

Please note Mohasuwei has a no red wine policy to protect the flooring of the yacht. Red wine is on request only.