



BLUESTONE

Step aboard the luxurious yacht

100

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

Step aboard the luxurious yacht **BLUESTONE** and embark on an unforgettable voyage through the stunning waters of Sydney Harbour. Crafted by Gulf Craft, a renowned shipbuilder, **BLUESTONE** is a true masterpiece of design, elegance, and comfort. With its sleek exterior and lavish interiors, this magnificent vessel offers an unparalleled chartering experience.

From the moment you step foot on **BLUESTONE**, you'll be greeted by a professional and friendly crew dedicated to ensuring your every need is met. The yacht features spacious decks perfect for lounging, sunbathing, and taking in the breathtaking views of Sydney's iconic landmarks. Whether you're hosting a lavish party or savoring a delicious meal al fresco, **BLUESTONE** provides the ideal setting for any occasion.

Inside, **BLUESTONE** offers a haven of comfort and style. Impeccably designed cabins provide a retreat where you can unwind and recharge after a day of exploration. The main salon offers a spacious and elegant living area, complete with state-of-the-art entertainment systems and plush seating, creating a welcoming space to relax and socialize.

Chartering **BLUESTONE** is an invitation to indulge in the lap of luxury while exploring the wonders of Sydney Harbour. Glide past the Sydney Opera House, the Harbour Bridge, and the picturesque coastline as you immerse yourself in the natural beauty of the surroundings. With personalized itineraries and exceptional service, **BLUESTONE** ensures that every moment of your charter experience is nothing short of extraordinary.

CAPACITY

Cruising capacity: 100

Overnight Capacity: 10

Crew: 6 plus wait staff for events

CABIN LAYOUT

5 guest suites

1 master suite with king bed

1 VIP suite with queen bed

3 x convertible suites with either 2 x single beds or 1 x super king

SCHEDULE

NOV - JUN: Sydney

JULY - OCT: Whitsundays

*relocation fees apply, POA

Term Charter Rates (All Year Round):

Overnight: AUD \$18,500 + GST + APA

Weekly: AUD \$110,000 + GST + APA

Advance Provisioning Allowance (APA):

- Sydney Harbour: 20%
- Whitsundays: 30%

Public Holiday Surcharge:

- 25% additional on Charter Fee





Bluestone

CHARTER RATES

DAY CHARTER RATES

Year-Round Charter Rates:

- 0-60 guests:** \$2,800 per hour
- 61-80 guests:** \$3,000 per hour
- 81-100 guests:** \$3,200 per hour

- 2- hour turnaround time between each slot
- DJ Allowed: Yes (Must bring all equipment including table)
- Toys on request only
- Accepts same day bookings (If booked within 24-hours BYO Food)
- Home Berth: Jones Bay Wharf - Pickups not permitted here (Bump in and inspections available)

New Year's Eve Packages:

- \$130,000: All-inclusive for 50 guests (6:00 PM - 1:00 AM)
- \$150,000: All-inclusive overnight stay for 10 guests (10:00 AM - 10:00 AM)

Public Holiday Surcharge:

- 25% additional on Charter Fee, Food & Beverages
- 100% additional on all Staff charges

Staff Pricing:

- \$130 per hour (4-hour minimum)
- Staff to Guest Ratio: 1:10

Chef (Required on all Catered Charters):

- \$165 per hour (4-hour minimum)
- 1-35 guests: 1 Chef
- 36-60 guests: 2 Chefs
- Chef to Guest Ratio: 1:40

On-Consumption Beverages:

- Choice of 2 cocktails only
- All on-consumption beverages charged via credit card at the conclusion of the charter

BYO Options:

- BYO Food: \$15 per person
- BYO Beverages (On Request Only): \$25 per person (Includes ice and glassware)

Wharf Fees (Sydney only):

- \$50 per touch

Lifeguard Service:

- Only 20 people swimming at any one time
- \$125 per hour



Bluestone

Day Charter Rates



Special Conditions

Alcohol Policies:

- RSA laws will be strictly adhered to.
- Management reserves the right to cease service to any guest as needed.
- BYO alcohol is discouraged in favor of supplied alcohol packages.
- No BYO spirits unless authorized by the captain.
- No shots permitted.

Vessel Access (Day Charter):

- No access to the lower deck or cabins during day charters.
- Cabin inspections can be requested during the charter.

Shoes:

- BLUESTONE enforces a strict no-shoe policy on carpeted areas.
- Seating will be provided for guests to remove shoes, which will be safely stowed onboard.
- Medical conditions may be exempt from this rule (please discuss with the Captain).

Music:

- BYO music volume will be controlled by BLUESTONE's crew.
- DJs must coordinate equipment setup with the Captain prior to arrival.
- An additional security staff member is required when a DJ is used during the charter.

Smoking:

- Smoking is permitted only when the vessel is at anchor and only on the swim platform, with a crew member present.

Swimming:

- All swimming activities must be pre-arranged prior to the charter date.
- A lifeguard must be employed during any swimming activities.

Water Taxis:

- Embarking or disembarking via water taxis requires the Captain's authorization.
- Payment for water taxis is the responsibility of the guest, not BLUESTONE or its crew.

General Policies:

- No strippers or topless entertainers are allowed.
- BLUESTONE enforces a strict no illegal drugs policy.



Bluestone

Catering



Canape Menu

SILVER | \$95PP

3 SMALL,
1 SUBSTANTIAL,
1 DESSERT

GOLD | \$120PP

3 SMALL,
2 SUBSTANTIAL,
1 DESSERT

PREMIUM | \$150PP

4 SMALL,
3 SUBSTANTIAL,
2 DESSERT

SMALL CANAPES

SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)
Leader Prawn Skewers with Chili Sauce (GF/DF/GF)
Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Spicy Chorizo & Cheese Arancini
Nobu Beef, tarragon & wasabi emulsion, crispy garlic
Crispy Pork belly, chilli caramel & micro herb salad

DIETARIES

Poached beetroot with whipped goats curd and chive
Hierloom tomato & Manchego spanish toast
Mushroom & cheese Arancini (VE/GF)

SUBSTANTIAL CANAPES

SEAFOOD

Spanner crab & Chive roll with cos hearts and herb aioli
Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket
"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso (GF/DF)
Seared Tuna tataki with citrus & ponzu

MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of
Chickpea Flatbread with Capers & Pinenuts (GF/DF)
Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)
Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander
Lamb and Iranian Pistachio Meatballs with Harissa (GF)
Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

DIETARIES

Hierloom tomato and summer peach bruschetta with stracciatella
Italian aubergine on toast
Cippolini onion marmalade & feta tart

DESSERT CANAPES

DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)
Raspberry & Custard Tarts (VE)
Summer Berry Tartelette (VE)
Lemon Meringue Tarts (VE/DF)
Chocolate & Caramel Brownies
Mini Ice Cream Cones in a Variety of Flavours

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





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Catering

BUFFET MENU

GOLD | \$180PP

2X CANAPES ON ARRIVAL,
6 PLATTERS, 1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL,
8 PLATTERS, 2 DESSERT PLATTERS

COLD PLATTERS

Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish
Sydney rock oysters with Confit shallot mignonette

Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip

Heirloom tomato salad with crispy basil, balsamic and parmesan wafers

Free range chicken salad, watercress - dates - Green goddess dressing

Charred Pumpkin and corn salad with radicchio, avocado and Manchego

Red cabbage salad with shaved fennel, activated walnuts and shadows of blue

HOT PLATTERS

Grilled spatchcocks with lemon, garlic and harissa.

Slow roasted Petunya ocean trout with soft herbs, chilli and citrus

Flame seared steak onglet with red wine shallots and confit garlic.

Grilled King leader prawns with kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato.

DESSERT PLATTERS

DESSERT

Citron tart with Italian meringue

Pear frangipane tart with candied orange and yoghurt cream

Dark chocolate and green pistachio tart with pistachio crumble and vanilla ice-cream

Classic pavlova with macerated berries, seasonal fruits and passionfruit coulis.

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ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, Maggie Beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, Maggie Beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, Maggie Beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**



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LIVE ITALIAN BAR CONSISTING OF \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel
Pesto & Fresh Basil
Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.
One additional Chef required for Pizza

LIVE PAELLA & RISOTTO BAR \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)
Chicken and Cheese Risotto
Chicken & Chorizo Paella
Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumbs
Freshly Picked Herbs

LIVE JAPANESE BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri
Kingfish Nigiri
Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll
Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi
Salmon Sashimi
Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

BBQ HABACHI BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

King Leader Prawns with Herbs
Miso Marinated Salmon Skewers
Wagyu Beef Skewers with Chimichurri Chicken
Yakitori Sticks
Vegetable Sticks

TYPES

Hotsauces & Fermented Chili
Fresh Picked Herbs
Lime
Sauces & Condiments

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



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BEVERAGE PACKAGES



SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut

Burgundy, France \$15/\$50

Ruinart Blanc de Blanc Champagne, France \$350

Dom Perignon Champagne, France \$650

ROSE

Rameau D'Or Côte de Provence, France \$15/\$55

Domaines Ott Clos Mireille Rosé Côte de Provence,
France \$125

WHITE

Amelia Park Chardonnay Margaret River, Australia

\$20/\$55

Domaine Jean Dauvissat Père et Fils Burgundy, France
\$90

RED

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley,
Australia \$20/\$54

Giant Steps Pinot Noir Yarra Valley, Australia \$57

Yabby Lake Pinot Noir Mornington Peninsula,
Australia \$110

BEER

Pure Blonde on Tap (Approx 118 Schooners per keg)

\$1,200 per keg

Pure Blonde (Bottle) \$15

Seltzer Can \$15

COCKTAILS \$25/\$200

Aperol Spritz

Margarita

Mojito

SPIRITS \$17

Belvedere Vodka

Ahoy Club Gin

El Jimador Tequila

MOCKTAILS \$15 EA

NON-ALCHOLIC BEVERAGES \$6.5 EA

SILVER

\$25 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy,
France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia

First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC

First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD

\$35 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New
Zealand

Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC

Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD

