



DAY CHARTER RATES

NOVEMBER - JUNE

UP TO 60 GUESTS	\$2,800 per hour
61 - 80 GUESTS	\$3,000 per hour
81 - 100 GUESTS	\$3,200 per hour

NYE 2025/2026

ALL INCLUSIVE - Food and Beverages for up to 20 guests
\$650 per person thereafter

\$120,000

TERM CHARTER RATES

NOVEMBER - JUNE

OVERNIGHT	\$20,350 + 20% APA
WEEKLY	\$121,000 + 20% APA

ADDITIONAL PRICING

STAFF	\$130 per hour <i>4-hour minimum</i>	WHARF FEES	\$50 per touch
STAFF-TO-GUEST RATIO	1:10	PUBLIC HOLIDAY SURCHARGE	<ul style="list-style-type: none"> • 25% on yacht hire, catering & beverage • 100% on staff
CHEF <i>(required on all catered charters)</i>	\$165 per hour <i>4-hour minimum</i>	ON CONSUMPTION BEVERAGES <i>(charged via credit card at the conclusion of charter)</i>	Choice of 2 cocktails only
1 - 35 pax 36 - 100 pax	1 Chef 2 Chef	LIFEGAURD <i>Only 20 people swimming at any one time</i>	\$125 per hour
BYO FOOD	Not permitted		
BYO BEVERAGE <i>(includes ice & glassware only)</i>	Not permitted		





Additional Information

- **Pick up and drop off:**
 - Casino
 - King Street
 - Aquarium
 - Campbells Cove
 - Eastern Pontoon
 - Double Bay Ferry Wharf
 - Rose Bay Public Wharf
 - Mosman Bay Ferry Wharf
 - Pyrmont Bay (End of Harris St)
- **Shoes:** BLUESTONE has a strict no shoe policy seating will be provided for guests to remove their shoes, shoes will be safely stowed on board during charter. (Note: Medical conditions may be exempt from this rule, discuss with the Captain)
- **Smoking:** Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.
- **Alcohol:** RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests accordingly. BYO not permitted unless special permissions granted. No BYO Spirits unless authorized by captain of the vessel. No shots
- **Swimming:** Any swimming activities are to be arranged well before the arranged charter date and a life guard must be employed for the charter.
- **Vessel Access Day Charter:** No access to lower deck or any cabins. Inspection of cabins can be requested during the charter.
- **Food:** All dietary requirements and allergies to be disclose prior to charter date.
- **Music:** Music volume will be controlled by Bluestone's crew.
 - DJs require to discuss equipment and set up with Captain before arrival to vessel.
 - 1 extra security staff to be employed when a DJ is used during a charter.
- **Water Taxis:** All embarking or disembarking of guests via water taxis or tenders are to be authorized by BLUESTONE's Captain. Payment for this service is the responsibility of the guest.

General

- No strippers or topless girls. BLUESTONE has a strict no illegal drugs policy





CANAPE MENU

SILVER CANAPE | \$99 PP

Approx 10 canapes per guest in total

SMALL CANAPE

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF/VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

GOLD CANAPE | \$125 PP

Approx 12 canapes per guest in total

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

SUBSTANTIALS

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

PREMIUM CANAPE | \$140 PP

Approx 14 canapes per guest in total

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

SUBSTANTIALS

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

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





BUFFET MENU

SILVER BUFFET | \$145 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Stuffed Portobello Mushroom

With sundried tomato, baby spinach and goat cheese (V, GF & DF available)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

GOLD BUFFET | \$185 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

PREMIUM BUFFET | \$230 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.

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





BBQ MENU

SILVER BBQ | \$130 PP

PROTEINS

Free-range Pork & Fennel Sausages

Free-range Pork Sausages

Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

CHARGRILL CHICKEN | \$65 PP

PROTEINS

Chicken with specialty sauces

SIDES

An assortment of salads/vegetables Dinner rolls

GF & DF available on prior request

24 hours notice is required for this menu

GOLD BBQ | \$185 PP

PROTEINS

Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

BBQ Pork Ribs

With Ginger and smoked soy glaze

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

PREMIUM BBQ | \$230 PP

PROTEINS

Arrachera Flank Steak

With chimichurri.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

Mustard-Marinated Lamb Rump

With rosemary butter and blistered tomato.

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Grilled Seasonal Mushrooms

With sesame, garlic, soy, and green onion. (GF, VE, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.

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GRAZING PLATTERS

CHARCUTERIE, CHEESE & FRUIT BOARD

Regular (up to 12 Pax): \$450

Large (up to 24 Pax): \$800

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

CRUDITES PLATTER

Regular (up to 12 Pax): \$230

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax): \$2,700

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

SEAFOOD PLATTERS

SASHIMI PLATTER

Regular (up to 12 persons): \$385

Large (up to 24 persons): \$615

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

PRAWNS & OYSTERS PLATTER

Regular (up to 12 persons): \$365

Large (up to 24 persons): \$695

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette. (GF, DF)

SUSHI NIGIRI PLATTER

Regular (up to 12 persons): \$335

Large (up to 24 persons): \$650

A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+ pax): \$3800

Large grazing table set up with variety of seafood – Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)

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FOOD STATION

LIVE PASTA STATION

Regular 20–60 Pax: \$180 pp
Large 60+ Pax: \$150 pp

Live pasta station prepared in large, aged Parmigiano cheese wheel. (GF available)

Sauces

Cheese wheel
Pesto & fresh basil (GF)
Heirloom tomato & vodka sauce (V, GF, DF)

Garnishes

Extra virgin olive oil
Pine nuts
Fresh grated parmesan

Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PAELLA STATION

Regular (20 - 25 Pax): \$1,350
Large (25 - 40 Pax): \$1,750
Extra Large: (50 - 60 Pax): \$2,100

Watch as our chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

LIVE PIZZA STATION

Regular (20 - 39 Pax): \$65 pp
Large (40+ Pax): \$55 pp
Gluten Free: +\$7.50 pp

Watch as our chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.

Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PAVLOVA STATION

Regular (20 - 59 Pax): \$75 pp
Large (61+ Pax): \$55 pp

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)

Crisp meringue bases ready to be topped with a large variety of seasonal fruits and other items.

Toppings:

Whipped chantilly cream
Seasonal fresh fruits
Chocolate shavings
Toasted coconut
Crushed nuts
Lemon/passionfruit curd

ALL STATIONS ARE MINIMUM 20 GUEST
ALL STATIONS REQUIRE AN ADDITIONAL CHEF AT \$165 PER HOUR





KIDS MENU

KIDS MENU | \$45 PER CHILD

Choose one main and one dessert.

MAINS

Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese. (GF & DF available on request).

Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaii or margherita

10" kids pizza with choice between Hawaii or Margarita. (GF & DF available on request)

DESSERT

Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

Sorbet

Seasonal Fruit Sorbet (GF, DF)

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BEVERAGE PACKAGES

SILVER | \$28PP/HR

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

Choice of Beer (see consumption menu for
options)

GOLD | \$38PP/HR

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

Choice of Beer (see consumption menu for options)

PREMIUM | \$55PP/HR

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or, Côte de Provence, France

White

Domaine Oudin Chablis, Chablis, France; Yabby
Lake Pinot Gris, Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir, Central Otago, New
Zealand;
Head Old Vine Shiraz, Barossa Valley, SA

Beer

Choice of Beer (see consumption menu for
options)

LUXE | \$155PP/HR

Champagne

Dom Perignon; Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

White

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

Beer

Pure Blonde, QLD





CONSUMPTION BAR

BEER & SELTZERS

- Pure Blonde or Great Northern on Tap \$1,400 per keg (*Approx 118 Schooners per keg*)
- Pure Blonde (Bottle) \$15
- Corona (Bottle) \$15
- Great Northern (Bottle) \$15
- Fellr Seltzer Various Flavours (Can) \$15

COCKTAILS - Choice of 2

Aperol Spritz \$28 per cocktail or \$250/ Jug

- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

SPIRITS

- Offshore Premium Alkaline Vodka \$20
- Bombay Sapphire Gin
- El Jimador Tequila
- Johnny Walker Black
- Bacardi White Rum
- Bundaberg Rum
- Jim Bean Bourbon

MOCKTAILS \$15 EA

SOFT DRINKS \$7.50 EA

These beverages will be available at the bar on every charter

FULL WINE LIST

Champagne

- Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea
- Taittinger Cuvée Prestige NV – Champagne, France – Price on application
- Veuve Clicquot NV – Champagne, France – \$186 ea
- Ruinart Blanc de Blancs – Champagne, France – \$360 ea
- Dom Pérignon – Champagne, France – \$650 ea
- Rosé
- Rameau D'Or – Côtes de Provence, France – \$50 ea
- Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

White Wine

- Mojo Pinot Grigio – South Australia – \$33 ea
- First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea
- Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea
- Amelia Park Chardonnay – Margaret River, WA – \$50 ea
- Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea
- Domaine Oudin Chablis – Chablis, France – \$85 ea
- Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

- Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea
- First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea
- Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea
- Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea
- Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea
- Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea
- Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea
- Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

FOR ALL CHARTERS WITH BEVERAGES ON CONSUMPTION, WE KINDLY REQUIRE A CREDIT CARD TO BE PROVIDED ON THE DAY AND LEFT AT THE BAR, WITH FULL PAYMENT TO BE SETTLED UPON DISEMBARKATION.





CANAPE MENU

SILVER | \$95PP

3 Canape, 1 Substantial, 1 Dessert

GOLD | \$120PP

3 Canape, 2 Substantial, 1 Dessert

PREMIUM | \$150PP

4 Canape, 3 Substantial, 2 Dessert

CANAPÉS

Sesame crusted tuna tataki (df)

Wakame, kombu dressing

Heirloom tomato bruschetta (v)

Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (gf)

Sweet corn, micro coriander, tortilla crisp

Australian King prawn (gf)

Cocktail sauce, snow pea tendril

White pyrenes lamb backstrap (gf)

Za'atar, hung yoghurt

Grilled MB2+ Riverina Angus beef flank

Avocado & wasabi puree, olive oil crostini

Cone of beetroot tartare (v)

Whipped goat's curd, vincotto drizzle

DESSERT CANAPÉS

Chocolate brownie (v)

Caramel, sea salt

Warm apple crumble tartlet (v)

Oats & brown sugar

Gelato cones (v)

Selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v) (gf)

Skewers of seasonal fresh fruit

Chocolate & cherry tart (v)

Shaved toasted coconut

SUBSTANTIALS

Lobster roll (gf available on request)

Soft poached lobster with dill and chive, brioche, spicy mayo

6+ MB Wagyu roll (gf available on request)

Medium rare wagyu, brioche, avocado & wasabi mayo

Crab roll (gf available on request)

Cooked spanner crab, herbs, lemon and caper sauce

Mortadella roll (gf available on request)

Pistachio mortadella, brioche, chilli jam, rocket

Forest mushroom roll (v, gf available on request)

Lemon thyme, brioche, Parmigiano

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





BUFFET MENU

GOLD | \$120PP
2 Canapes on arrival,
3 Platters, 1 Dessert Canape

PLATINUM | \$225PP
3 Canapes on arrival,
4 Platters, 2 Dessert Canape

PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish
Sydney rock oysters (gf, df)
Confit shallot mignonette
Selection of cured meats and cheeses
Seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip
Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers
Free range chicken salad (gf)
Watercress, dates & green goddess dressing
Charred pumpkin and corn salad (v)
Radicchio, avocado and Manchego
Red cabbage & fennel salad (v)
Activated walnuts and shadows of blue

DESSERT PLATTERS

Citron tart with Italian meringue (v)
Pear frangipane tart with candied orange & yoghurt cream (v)
Dark chocolate & green pistachio tart with pistachio crumble & vanilla ice-cream (v)
Classic pavlova with macerated berries, seasonal fruits & passionfruit coulis (v)

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





BUFFET MENU

GOLD | \$120PP
2 Canapes on arrival,
3 Platters, 1 Dessert Canape

PLATINUM | \$225PP
3 Canapes on arrival,
4 Platters, 2 Dessert Canape

PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish
Sydney rock oysters (gf, df)
Confit shallot mignonette
Selection of cured meats and cheeses
Seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip
Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers
Free range chicken salad (gf)
Watercress, dates & green goddess dressing
Charred pumpkin and corn salad (v)
Radicchio, avocado and Manchego
Red cabbage & fennel salad (v)
Activated walnuts and shadows of blue

DESSERT PLATTERS

Citron tart with Italian meringue (v)
Pear frangipane tart with candied orange & yoghurt cream (v)
Dark chocolate & green pistachio tart with pistachio crumble & vanilla ice-cream (v)
Classic pavlova with macerated berries, seasonal fruits & passionfruit coulis (v)

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GRAZING PLATTERS

CHARCUTERIE, CHEESE AND FRUIT BOARD – \$45PP

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and a 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

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 (3pp), Sydney rock oysters (3pp), cooked Balmain bugs (1pp), variety of sashimi such as tuna, salmon and kingfish with condiments including Mary rose sauce, mignonette and fresh limes.

Add cooked lobster + \$125 per lobster

Add cooked king crab legs + \$25 pp

SEAFOOD PLATTER – \$38PP

Trawler cooked and peeled king leader prawns (2pp), Sydney rock oysters (2pp), variety of 2 sashimi such as tuna, salmon or kingfish with condiments including 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 dukkah, crackers, tomato relish, marinated artichoke hearts and mixed olives.

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

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





FOOD STATIONS

LIVE ITALIAN BAR \$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 (gf)

Heirloom tomato & vodka sauce (v, gf, df)

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 JAPANESE BAR \$170 PP

CONSISTING OF

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

Aburi Salmon Nigiri (gf, df)

Kingfish Nigiri (gf, df)

Crispy Prawn Nigiri (gf, df)

California Crab Uramaki Roll

Katsu Chicken Roll

Yellowfin Tuna Sashimi (gf, df)

Salmon Sashimi (gf, df)

Yellowtail Sashimi (gf, df)

Oysters with Japanese Dressing (gf, df)

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 (VE, GF)

Chicken and Cheese Risotto (GF)

Chicken & Chorizo Paella (GF)

Prawn, Mussels and White Fish Paella (GF)

TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

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





ADD-ON SALAD MENU

MEDITERRANEAN SALADS

Large garden leaf & garden roquette (ve, gf, df)
caramelized red onion rings & walnut & chilli dressing

Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad

thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)

feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)

sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)

buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)

baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)

red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

Torched pointy cabbage salad (ve, gf, df)

chili, heirloom tomato & lime

Edamame & avocado salad (gf, df)

bonito flakes, and yuzu dressing

Charred green salad (gf, df)

sugar snaps, chili, sesame, fresh picked basil and anchovy, oregano & lemon dressing

Silken tofu salad (ve, gf, df)

sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette

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BBQ MENU

BBQ MENU | \$135 PP

3 Proteins, 3 Sides & 1 Dessert

MIN 20 PAX

PROTEINS

Chicken thighs (gf, df)

lemon, garlic & harissa

Lamb cutlets (gf, df)

dijon, horseradish & rosemary

Pork & fennel sausages (gf, df)

Pork ribs (gf, df)

barbeque glaze

King leader prawns (gf)

kaffir lime, shallots & lemongrass butter

Swordfish (gf, df)

Agrodolce

King brown mushrooms (ve, gf, df)

sesame, garlic, soy & spring onion

DESSERT CANAPES

Chocolate brownie (v)

caramel, sea salt

Warm apple crumble tartlet (v)

oats & brown sugar

Gelato cones (v)

selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v, gf)

skewers of seasonal fresh fruit

chocolate & cherry tart (v)

shaved toasted coconut

SIDES

Large garden leaf & garden roquette (ve, gf, df)

Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf)

seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad

thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)

feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)

sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)

buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)

baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)

red onion with sweet molasses pine nuts & freshly picked herbs

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