Bluestone

Charter Rates

Prestige Harbour Cruises

DAY CHARTER RATES

NOVEMBER - JUNE

UP TO 60 GUESTS	$3,360 per hour
61 - 90 GUESTS	$3,675 per hour
NYE 2027 ALL-INCLUSIVE - Food and Beverages for up to 20 guests $682.50 per person thereafter **All-Inclusive includes 3 arrival canapés, Gold buffet menu, and late night nibbles, paired with our Gold beverage package. Exact menu items are subject to change. Additional beverages may be available on consumption if confirmed in advance.*	$126,000

TERM CHARTER RATES

NOVEMBER - JUNE

OVERNIGHT	$24,200 + 20% APA
WEEKLY	$121,000 + 20% APA

ADDITIONAL PRICING

STAFF	$141.75 per hour *4-hour minimum*
STAFF-TO-GUEST RATIO	1:15
CHEF *(1 chef required on all catered charters)*	$173.25 per hour *4-hour minimum*
BYO FOOD	$15.75 per person
BYO BEVERAGE	$15.75 per person
WHARF FEES	$52.50 per touch
PUBLIC HOLIDAY SURCHARGE	• 25% on yacht hire, catering & beverage • 100% on staff
ON CONSUMPTION BEVERAGES *(charged via credit card at the conclusion of charter)*	Choice of 2 cocktails only
LIFEGUARD *Only 20 people swimming at any one time*	$131.25 per hour

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. Carpeted area and 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 the vessel is at anchor and only on the swim platform with a crew member in accompaniment.
- **Alcohol:** RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests accordingly. BYO is not permitted unless special permissions are granted. No BYO Spirits unless authorized by the 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.
- **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

Prestige Harbour Cruises

Bluestone

Catering Menu for up to 35 pax

Bluestone

Catering Menu up to 35 pax

Prestige Harbour Cruises

CANAPE MENU

SILVER CANAPE | $103.95 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 | $131.25 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 | $147 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

Bluestone

Catering Menu up to 35 pax

Prestige Harbour Cruises

BUFFET MENU

SILVER BUFFET | $152.25 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 | $194.25 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 | $241.50 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 | $39.38 PP
Pick any 3 canapes to start your charter off with.

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

Bluestone

Catering Menu up to 35 pax

Prestige Harbour Cruises

BBQ MENU

SILVER BBQ | $136.50 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)
Freshly Baked Bread Rolls
Served with Pepe Saya butter and flaky salt.
Large Garden Leaf Salad
With blackened onion, walnut, and chili dressing. (V, 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)

GOLD BBQ | $194.25 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 | $241.50 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)

CHARGRILL CHICKEN | $68.25 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

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

Bluestone

Catering Menu up to 35 pax

Prestige Harbour Cruises

GRAZING PLATTERS

CHARCUTERIE, CHEESE & FRUIT BOARD

Regular (up to 12 Pax): $472.50
Large (up to 24 Pax): $840
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): $241.50
Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax+): $3,402.50
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): $404.25
Large (up to 24 persons): $645.75
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): $383.25
Large (up to 24 persons): $729.75
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): $351.75
Large (up to 24 persons): $682.50
A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+ pax): $4,441.50
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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Bluestone

Catering Menu up to 35 pax

Prestige Harbour Cruises

FOOD STATION

LIVE PASTA STATION

$189 PER PERSON

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 | $21 PP
Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PIZZA STATION

$78.75 PER PERSON
Gluten Free: +$7.88 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 PAELLA STATION

Regular (20 - 25 Pax): $1,417.50
Large (25 - 40 Pax): $1,837.50
Extra Large: (50 - 60 Pax): $2,205

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)

ALL STATIONS ARE MINIMUM 20 GUEST
ALL STATIONS REQUIRE AN ADDITIONAL CHEF AT $173.25 PER HOUR

KIDS MENU

KIDS MENU | $47.25 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 Hawaiian 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)

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

Prestige Harbour Cruises

Bluestone

Catering Menu for 36+ pax

Bluestone

Catering Menu for 36+ pax

Prestige Harbour Cruises

CANAPE MENU

SILVER CANAPE | $103.95 PP

Approx 10 canapes per guest in total

SMALL CANAPÉS

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

Hiramasa Kingf ish Ceviche (gf)
Sweet corn, micro coriander, tortilla crisp.

Marinated beetroot bruschetta (V)
Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)
Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)
fig balsamic

SUBSTANTIALS

Masterstock free range chicken (gf)
steamed bok choy, shallot ginger relish

DESSERT

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

GOLD CANAPE | $131.25 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 (gf)
Sweet corn, micro coriander, tortilla crisp.

Marinated beetroot bruschetta (V)
Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)
Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)
fig balsamic

Roasted artichoke hearts
Manchego cream, crispy kale, rye crostini

SUBSTANTIALS

Masterstock free range chicken (gf)
steamed bok choy, shallot, ginger relish

Baby pea & ricotta tart
toasted hazelnut, preserved lemon

DESSERT

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

PREMIUM CANAPE | $147 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 (gf)
Sweet corn, micro coriander, tortilla crisp.

NSW South Coast Oyster (gf)
Chardonnay vinegar dressing

Grilled rockmelon & prosciutto skewer (gf)
fig balsamic

Roasted artichoke hearts
Manchego cream, crispy kale, rye crostini

SUBSTANTIALS

Masterstock free range chicken (gf)
steamed bok choy, shallot, ginger relish

MB2+ Angus beef flank (gf)
tomato & feta summer salad, salsa verde

Pulled Pork sliders (df)
pulled pork, pickles, coleslaw

Mushroom Taco (v)
Grilled mushroom, feta cheese, pickles red onion

DESSERT

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

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Bluestone

Catering Menu for 36+ pax

Prestige Harbour Cruises

BBQ MENU

SILVER BBQ | $136.5 PP

PROTEINS
Free-Range Pork & Fennel Sausages
Free range pork sausages
Middle Eastern Spiced Spatchcocks No. 5
With torn herbs and harissa yoghurt. (GF)

SIDES
BBQ Butter Corn
With umami butter, smoked paprika, and flaky pink salt. (V, GF)
Chat potato salad (v)(gf)
honey-mustard mayonaise, spring onions
Freshly Baked Bread Rolls
Served with Pepe Saya butter and flaky salt.
Large Garden Leaf Salad
With blackened onion, walnut, and chili dressing. (V, GF, DF)
House-Made Condiments & BBQ Sauces
An assortment of house-made accompaniments.

DESSERT
Mini Pavlovas
Meringue, cream, and seasonal f ruits. (V, GF, DF available)

GOLD BBQ | $194.25 PP

PROTEINS
Middle Eastern Spiced Spatchcocks No. 5
With torn herbs and harissa yoghurt. (GF)
BBQ Pork Ribs
With ginger and smoked soy glaze.
King Leader Prawns
Marinated with eschalot, kaff ir lime, and lemongrass.

SIDES
BBQ Butter Corn
umami butter, smoked paprika, and flaky pink salt. (V, GF)
Chat potato salad (v)(gf)
honey-mustard mayonaise, spring onions
Large Garden Leaf Arugula Salad
With blackened onion, walnut, and chilli dressing. (GF, DF)
Freshly Baked Bread Rolls
Pepe Saya butter and flaky salt.
House-Made Condiments & BBQ Sauces
An assortment of house-made accompaniments.

DESSERT
Mini Pavlovas
Meringue, cream, and seasonal f ruits. (V, GF, DF available)
Mini Gelato Cones
A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF
available on request)

PREMIUM BBQ | $241.5PP

PROTEINS
Arrachera Flank Steak
With chimichurri.
King Leader Prawns
Marinated with eschalot, kaff ir 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)
Chat potato salad (v)(gf)
honey-mustard mayonaise, spring onions
Large Garden Leaf Arugula Salad
With blackened onion, walnut, and chilli dressing. (GF, DF)
Broccolini salad (ve)(gf)
snowpeas, orange, chilli, toasted hazelnut dressing
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 f ruits. (V, GF, DF available)
Mini Gelato Cones
A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF
available on request)

ADD-ON CANAPES +39.38 PER PERSON
Pick any 3 canapes to start your char ter off with.

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

Bluestone

Catering Menu for 36+ pax

Prestige Harbour Cruises

CHARGRILL CHICKEN | $68.25 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

GRAZING PLATTERS

CHARCUTERIE, CHEESE & FRUIT BOARD

Regular (up to 12 Pax): $472.50
Large (up to 24 Pax): $840
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): $241.50
Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax): $3,402.50
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): $404.25
Large (up to 24 persons): $645.75
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): $385.25
Large (up to 24 persons): $729.75
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): $351.75
Large (up to 24 persons): $682.50
A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+ pax): $4,441.50
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)

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

Bluestone

Catering Menu for 36+ pax

Prestige Harbour Cruises

FOOD STATIONS

LIVE PIZZA STATION

Regular (20 - 39 Pax): $78.75 pp
Large (40+ Pax): $73.50 pp
Gluten Free: +$7.88 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.

LIVE PAELLA STATION

Regular (20 - 25 Pax): $1,417.50
Large (25 - 40 Pax): $1,837.50
Extra Large: (50 - 60 Pax): $2,205

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)

ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT $173.25 PER HOUR

Prestige Harbour Cruises

Bluestone

BEVERAGE PACKAGES

Bluestone

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SILVER | $29.40 PP/HR

Champagne
Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé
Rameau D'Or - Côte de Provence, 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 | $39.90 PP/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 | $57.75 PP/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 | $162.75 PP/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
Choice of Beer (see consumption menu for options)

Bluestone

Beverage Packages under 36 pax

Prestige Harbour Cruises

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.