



BLUESTONE

2024/2025

BLUESTONE

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.



SPECIFICATIONS

VESSEL SPECIFICATIONS

Length: 30.9 m / 101 ft

Builder: Gulf Craft

Model: Nomad 101

Year: 2023

Beam: 7.4 m / 24'3" ft

Draft: 1.43 m / 6'6" ft

Gross tonnage: 195GT

Cruising speed: 12 knots

Maximum speed: 19 knots

Engines: 2 x MTU 1,550 hp

WATER SPORTS

1 x Aquabana inflatable cabana - \$1500

1 x Aquabana inflatable lounge - \$1000

Package deal (cabana & Lounge) - \$2000

2 x inflatable stand up paddle boards - \$250 per board

Snorkeling equipment - Whitsundays

Diving by rendezvous only

BYO Towels required

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

LOCATIONS

August 2023 - March 2024: Sydney / Pittwater*

April - June 2024 : Gold Coast

July - October 2024: Whitsundays, Magnetic Island*, Cairns*, Port Douglas*

*relocation fees apply, POA



DECK LAYOUT

FLYBRIDGE



UPPER DECK



MAIN DECK



LOWER DECK



DAY CHARTER RATES

HOURLY CHARTER RATE

PEAK SEASON

October - February

Minimum 4 hours

0-50 guests - \$3000 / hr

51-70 guests - \$3500 / hr

71-100 guests - \$3800 / hr

LOW SEASON

March - September

Minimum 3 hours

0-50 guests - \$3000 / hr

51-70 guests - \$3500 / hr

71-100 guests - \$3800 / hr

INCLUDES

Vessel hire, GST, Fuel, Marine Crew

EXCLUDES

Catering, Beverages, Wharf Fees, Wait Staff, Chef Fees

DAY CHARTER RATES

WAIT STAFF

1 wait staff is required for every 10 guests
\$400pp for 4 hours
\$85pp per hour for every additional hour

CHEF FEES

\$450 for 4 hours
\$85 per hour for every additional hour

WHARF FEES

\$50 per wharf visit

Available wharfs:

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)

CATERING

Brunch - starting from \$50pp
Silver canapé package - \$88pp
Gold canapé package - \$108pp
Platinum canapé package - \$130pp

Gold buffet package - \$128pp
Platinum buffet package - \$144pp

Fine dining - from \$160pp

Food stations - starting from \$30pp

BEVERAGES

BYO Fee - \$25pp

Beverage packages will be available we will notify you once ready to go

SURCHARGES

Surcharges apply for public holidays and special events
Public holiday surcharges: 25% on yacht hire, food and beverage packages, 100% on chef and wait staff fees
Special Events include: Australia Day, Boxing Day, Christmas Day, New Years Eve and New Years Day.

All prices for special events are POA

DAY CHARTER RATES

SWIMMING

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

BYO Towel required

\$450 for a 4 hr charter

\$85 per additional hour

CHARTER ADDITIONS

Aquabana mat - included in yacht hire

Aquabana Lounge - \$1000

Aquabana Cabana - \$1500

Package deal(cabana & Lounge) - \$2000

Inflatable stand up paddle boards -\$250 each



TERM CHARTER RATES

Up to 10 guests

1 night	\$28,000 all inclusive*
2 nights	\$48,000 all inclusive*
3 nights	\$68,000 all inclusive*
4 nights	\$88,000 all inclusive*
5 nights	\$108,000 all inclusive*
6 nights	\$128,000 all inclusive*
7 nights	\$148,000 all inclusive*

7 nights

10 guests

\$110,000 10% GST + 30% APA **

Surcharge of \$5000 for additional events within overnight charters
max 4 hours and 50 guests max



TERM CHARTER RATES

ALL-INCLUSIVE RATES INCLUDE:

- Meals curated by on board chef based on client preferences
- BYO beverages - non alcoholic supplied by the yacht
- Professional crew of 5 including on board chef
- Fuel consumed while cruising the specific cruising area as outlined on charter agreement. Some itineraries may additional fee.
- Daily guest suite housekeeping and turn down service
- All ensuites stocked with luxury amenities
- Water sports

ADDITIONS TO ALL-INCLUSIVE:

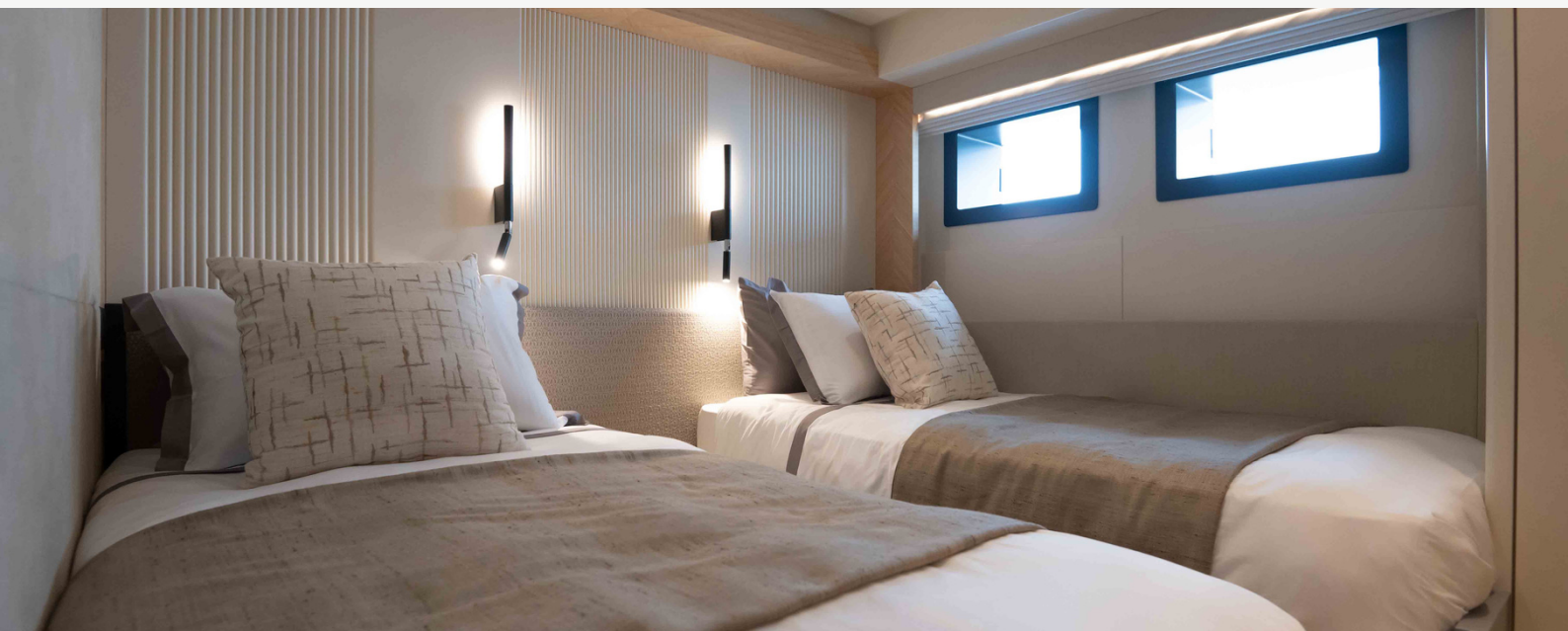
- Surcharge of \$5000 for additional events within overnight charters (max 4 hours and 50 guests max)

APA

30% APA (advanced provisioning allowance) covers the cost of the following and any funds not spent are refunded at the end of the charter.

APA covers:

- All provisions provided based on client preference sheets
- All beverages and alcohol provided based on client preference sheets
- Fuel consumed during duration of charter as specified on charter agreement
- Some itineraries may incur a relocation fee and will be POA
- All shore-based activities
- Special requests made by the charterer which are not supplied by the yacht as per the charter agreement
- Additional guests for day or evening events
- Speciality water sports not provided by yacht



AGENCY COMMISSIONS

All inclusive term charters	Charter Rate	Agency Commissions
1 night	\$28,000 all inclusive*	\$2,940
2 nights	\$48,000 all inclusive*	\$5,040
3 nights	\$68,000 all inclusive*	\$7,140
4 nights	\$88,000 all inclusive*	\$9,240
5 nights	\$108,000 all inclusive*	\$11,340
6 nights	\$128,000 all inclusive*	\$13,440
7 nights	\$148,000 all inclusive*	\$15,540
7 night ++ rate	\$110,000 + 10% GST + 30% APA	\$16,500

Day charter commission is 15% on yacht hire, food and beverage

Public holidays - commission is only applicable on original rates - not on the 25% surcharge



NYE RATES 2024/25

\$130,000.00

All Inclusive for 50 guests

6pm - 1am

\$150,000.00

All Inclusive for 10 guests overnight

(12pm - 12pm)





BLUESTONE CATERING PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 DAYS PRIOR TO CHARTER, IF NO MENU SELECTIONS ARE MADE, THE MENU WILL BE CHEF'S CHOICE.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR, THESE MUST BE GIVEN IN WRITING 10 DAYS PRIOR TO CHARTER.

ALL CATERING PACKAGES INCUR A MINIMUM CHEF'S FEE OF \$450 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

SURCHARGES MAY APPLY

BREAKFAST CANAPE PACKAGES

Minimum 20 guests
only available between 8:00am-11:00am

SILVER BRUNCH PACKAGE

\$50 pp

3 gold, 2 platinum choices

GOLD BRUNCH PACKAGE

\$70 pp

5 gold, 3 platinum choices

PLATINUM BRUNCH PACKAGE

\$85 pp

6 gold, 4 platinum choices



BREAKFAST CANAPE CHOICES

Gold Breakfast Canapés

Double smoked ham, parmesan & Italian parsley tartlet

Banana bread, whipped passion fruit butter (v)

Roasted mushroom and parmesan tartlet (v)

Vegetable frittata, fresh herbs (v) (gf)

Freshly baked mini croissants (v)

grilled halloumi, pine nut pesto (v) (gf)

Spinach & goats cheese flan (v)

Petite scones with jam and cream (v)

Fruit brochettes with seasonal fruit selection (v) (gf)

Mini beef sausage roll, smoked tomato chutney

Platinum Breakfast Canapés

Poached chicken & lemon zest finger sandwich

Honey yoghurt pot, granola, fresh berries (served in a glass) (v)(gf)

Chia coconut pudding, dried apricots, fresh banana & cocoa nibs (vegan, veg, gf)

Glazed triumph pear, chive ricotta, brioche (v)

Avocado cream, sourdough crouton, whipped fetta (v)

Smoked salmon, dill and crème fraiche finger sandwiches

Toasted ham and cheese croissants, tomato chutney

Mini bacon & egg sliders, smoked aioli

CANAPÉ PACKAGES

Minimum 20 guests

SILVER CANAPÉ PACKAGE

\$88 pp

8 canapés, 1 substantial, 1 dessert

GOLD CANAPÉ PACKAGE

\$108 pp

10 canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$130 pp

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



SILVER CANAPÉ PACKAGE

\$88 pp

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)

GOLD CANAPÉ PACKAGE

\$108 pp

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

PLATINUM CANAPÉ PACKAGE

\$128 pp

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 tartare sauce

PLATINUM CANAPÉ PACKAGE

\$128 pp

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

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)

ADDITIONAL CANAPÉS

Gold Canape items \$9.50 pp

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

Japanese style karaage chicken, togarashi aioli

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

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

Oregano crumbed chicken goujons, herbed aioli

Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts

(v) Grilled thyme field mushroom, caraway croute, parmesan whip (v)

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

Platinum Canape items \$12.00 pp

beef slider, smoked aioli, aged cheddar, burger pickle

Beechwood smoked salmon blini, dill crème fraiche, salmon roe

Seared salmon tataki, ruby grapefruit, pepper caramel (gf)

Grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Riverina beef sausage roll, spiced chutney

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

goujons, dill tartare sauce

ADDITIONAL CANAPÉS

Substantial Canape Items \$20.00 pp

Beer battered flathead, chips, herbed tartare sauce, lemon

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

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

Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)

Chicken & chorizo paella, heirloom tomatoes, parsley (gf)

Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)

Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar
dressing (gf)

Dessert Canape Items \$8.50 pp

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

Chocolate fudge brownie with caramel

Salted caramel & Belgian chocolate tartlet, powdered raspberries

Lemon curd tartlet, crisp raspberry meringue

BUFFET PACKAGES

Minimum 14 guests | Maximum 70 guests

GOLD BUFFET PACKAGE

\$128 pp

All our buffet packages include Sourdough bread rolls and butter

2 canape, 7 mains, 2 desserts

PLATINUM BUFFET PACKAGE

\$144 pp

All our buffet packages include Sourdough bread rolls and butter

3 canapes, 7 mains, 2 desserts



GOLD BUFFET PACKAGE

\$128 pp

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

PLATINUM BUFFET PACKAGE

\$144 pp

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)

FINE DINING

\$160 pp

Minimum 10 guests | Maximum 30 guests

10 + guests surcharge of \$700

All plated packages include Sourdough bread rolls and butter

3 set canapés

Choice of 1 entrée, 1 main, 1 dessert



FINE DINING SELECTIONS

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

FINE DINING SELECTIONS

Entrées

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

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

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

FINE DINING SELECTIONS

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



FOOD STATIONS

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

\$47.50 pp

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

\$60.50 pp

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

UPGRADED SEAFOOD ICE BAR

\$110pp

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

\$30PP

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.

FOOD STATIONS

Minimum 20 guests

Chef fees apply

WHOLE BAKED HONEY LEG HAM

\$527.50

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 guests with other food selections.

DESSERT STATION

\$42.50PP

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

CHILDRENS MENU

\$50 per child

up to 14 years only

Main Selection

Petite sausage rolls with BBQ sauce

chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

Dessert

seasonal fruit skewers (v) (gf)

ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef for 0-50 guests

2 chef for 51 -100 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Buffet Dining

1 chef for 0-40 guests

2 chef for 41-70 guests

\$450 for 4 hours

\$85 per hour for every additional hour

max 70 guests

Fine Dining

1 chef for 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

30 guests max

10 guests + surcharge of \$700.00

FINE DINING HIRE SURCHARGE

A additional charge of \$700 is payable for 10+ guests.

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

Maximum numbers 30

PUBLIC HOLIDAYS

Public Holiday Surcharge is 25% on food and 100% on chef fees

DIETARY REQUIREMENTS

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement

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.

Alternatively, we have a custom BYO beverage list your clients can order from and have delivered to the yacht on their behalf.

BYO fee and orders are not commissionable.



TERMS AND CONDITIONS OF CHARTER

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Charter Capacity

1. The maximum number of guests permitted to board the vessel for the charter can be found on the balance invoice. Requests for additional guest numbers may be made in writing and need to be approved 48 hours prior to the charter commencing.
2. No additional guests will be able to board the vessel on the day of the charter.
3. Refunds will not be given for no-shows or latecomers.

Access to the yacht

4. The Charterer and their guests may only board the vessel at the time their booking is scheduled to commence. Access prior to this time (e.g. for event setup) must be approved in writing by Bluestone least 48 hours prior to the Charter commencing.
5. The Charterer and their guests shall vacate the vessel by the agreed time set out on the balance invoice. Specific arrangements to extend must be confirmed by the Captain of the vessel. Any extension of time or failure to vacate the premises at the agreed time shall incur an additional fee (based on the hourly rate for vessel hire and hourly staff charges)
6. Full access to the yacht including lower deck cabins will be managed on a case-by-case basis and should be discussed with the Charter Manager at least 24 hours prior to the charter commencing. Bluestone reserves the right to close any areas off in order to protect the vessel.

Guest Conduct and safety

7. The Head Charterer is responsible for the behaviour, security and safety of themselves, their guests and any associated contractors whilst they are onboard the vessel.
 8. The Head Charterer shall observe and comply with all instructions given by Bluestone crew and with the provisions of the Charter Agreement.
 9. Nudity, strippers and topless waiters are not permitted as part of any charter onboard Bluestone.
 10. It is prohibited for any person to use, sell, purchase or be under the influence of any illegal substance onboard the vessel. Any guest found to be under the influence of an illegal substance will be immediately removed from the vessel.
 11. Bluestone crew reserve the right to request the removal of any guest behaving in a dangerous, disorderly, argumentative, offensive, illegal or objectionable way.
 12. The safety of our crew and guests is our first priority. If the behaviour of any charter guest threatens this safety, police will be notified and the charter will be immediately suspended.
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TERMS AND CONDITIONS OF CHARTER

Responsible Service of Alcohol

13. RSA regulations apply onboard Bluestone. Bluestone crew reserve the right to refuse service to anyone underage or overly intoxicated.

14. To ensure the safety of guests returning to dock the bar will be closed 30 minutes prior to disembarking.

Shoes

15. Bluestone has a strict no shoe policy on board. A welcome mat and chairs will be provided for guests embarking the yacht to remove their shoes. All guest's shoes will be stowed safely on board during the charter.

Toilets, Showers, Cabins

16. Bluestone has bathrooms designated for day charter guest use. These will be made clear in the safety briefing. Other guest areas and bathrooms will be unavailable to use.

17. Showers are not available to use at any time, there is a freshwater shower located on the exterior for any guest wanting to rinse off after swimming.

18. Guests need to ensure that no sanitary items or any other non-biodegradable waste are flushed down the toilets. Bins are provided and the cost to repair any blockages will be taken from the event bond.

Catering

20. Food is not to be taken into the lower deck area. Consumption of food will be limited to the main guest areas of the yacht.

21. Menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, Bluestone cannot guarantee that food will be allergy free. Any dietary requirements are required to be ordered and confirmed prior to the event.

Music

22. Bluestone's music system will be available during charters. Volume and control will be managed by the yachts crew and any DJ equipment or sound systems must be discussed with the captain prior to commencement. If you would like your music to be played, please create a public Spotify playlist in advance so the crew can download and play for you on the day.

Smoking

23. Smoking / vaping is only permitted on the aft swim platform area and only while the yacht is at anchor.

TERMS AND CONDITIONS OF CHARTER

Swimming

24. All in-water activities are to be confirmed at the time of booking the charter. Lifeguards need to be employed for safety at the charterers expense. Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.

25. Guests are to supply their own towels and no more than 20 guests are allowed in the water at any one time.

Water Taxis

26. Any water taxi embarking / disembarking must first be noted to the captain on board. Water taxis are to be arranged at the charterer's own expense.

Media

27. Bluestone Charters may feature media collected from the client's events on our social media channels and website. This may include posting images, testimonials, videos and audio. It is the responsibility of the lead charterer to inform guests of this provision.

Cancellation Policy

28. Cancellation more than 30 days prior: Provided we are successful in re-booking the vessel for your scheduled charter date and time, your deposit will be refunded less a \$500 administrative fee. If we are not able to re-book the vessel, the deposit is non-refundable.

29. Cancellation between 30-10 days prior: Deposit is non-refundable

30. Cancellation less than 10 days prior: Full payment is due and payable with no monies refundable

31. In the above circumstances, consideration will be given to food, staff and boat costs incurred due to cancellation.

32. Cancellations must be made in writing to Bluestone

33. Bluestone reserves the right to cancel any booking and refund any deposit or payments made as a result of unforeseen circumstances; extreme weather conditions or accidents.

Payments

34. Full payment is required prior to boarding the vessel.

TERMS AND CONDITIONS OF CHARTER

Additional charges

35. A \$5,000 security deposit is payable prior to boarding the vessel for your charter.

36. Any additional charges on the day of service are to be immediately deducted from the security deposit. This includes but is not limited to extensions of charter, additional guests, additional services, pay-on-consumption beverages, waiting time for embarking and disembarking at wharves, water taxis and any other additional charges notified by Bluestone.

Damage to Vessel

37. The Charterer shall notify Bluestone staff immediately on becoming aware of any damage or loss to the vessel, its facilities or equipment and of any injury to any person whatsoever during the charter.

38. The Charterer shall be responsible for the cost of making good any damage or loss caused to the vessel and its furniture, fittings and equipment arising out of and/or in the course of the Charterer's Charter.

39. If the amount to make good any damage or loss caused is greater than the amount of the security deposit, the Charterer will be forwarded an invoice for settlement within 7 days.

Charterers Liability

40. The Charterer is liable for themselves, their employees and any contractors whom they may engage in relation to the event and indemnifies Bluestone, all Bluestone employees and caterers against any claims, actions, losses, demands, damages and expenses for which Bluestone, its employees and caterers shall or may become liable or suffer in respect of damage to Bluestone's property or injury or death of persons arising out of any wilful, unlawful or negligent act or omission of the Charterer, its employees, agents or subcontractors in connection with this event.

41. It is the responsibility of the Charterer to obtain and keep current insurance against such liability during the term of this contract and ensure that all contractors under their direction are similarly insured.

Failure to comply with any of the above provisions will result in immediate suspension of the Charter without refund.

The crew of Bluestone would like to thank you in advance for respecting our terms & conditions, and look forward to welcoming you on board.
