



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

Locations

August 2023 – May 2024: Sydney /Pittwater*

June 2024 : Shipyard

July – October: Whitsundays, Magnetic Island*, Cairns*, Port Douglas*

November – December 2024: Sydney /Pittwater*

**relocation fees apply, POA*

Note: 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.





Bluestone

DAY CHARTER RATES

Day Charter Rates Hourly Charter Rate

Peak Season:

October – February Minimum 4 hours
Includes: Vessel hire, GST, fuel, marine crew

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

Low Season:

March – September Minimum 3 hours
Includes: Vessel hire, GST, fuel, marine crew

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

New Year's Eve Rates 2024/25

\$130,000 all-inclusive for up to 50 guests
(6 PM – 1 AM)

\$150,000 all-inclusive for up to 10 guests
(overnight, 12 PM – 12 PM)

Staffing Fees

Wait Staff:

1 wait staff member required per 10 guests

- \$400 per staff for 4 hours
- \$85 per staff per additional hour

Chef Fees:

- \$450 for 4 hours
- \$85 per hour for each additional hour

Wharf Fees

\$50 per wharf visit

Available Wharves:

- Casino, King Street,
- Aquarium, Campbell's Cove,
- Eastern Pontoon, Double Bay Ferry Wharf, Rose Bay Public Wharf,
- Mosman Bay Ferry Wharf,
- Pyrmont Bay (End of Harris St)

Surcharges

Surcharges apply for public holidays and special events:

- Public Holiday Surcharge: 25% on yacht hire, food, and beverage packages; 100% on chef and wait staff fees
- Special Events: Australia Day, Boxing Day, Christmas Day, New Year's Eve, New Year's Day. Prices on application (POA).

Swimming

For safety, lifeguards are required for all in-water activities at the charterer's expense. Guests participating in water activities must refrain from consuming alcohol.

- \$450 for 4-hour charter
- \$85 per additional hour
- BYO towel (Fee applies for using yacht towels)

Charter Additions

- Aquabana Mat: Included in yacht hire
- Aquabana Lounge: \$1,000
- Aquabana Cabana: \$1,500
- Package Deal (Cabana & Lounge): \$2,000
- Inflatable Stand-Up Paddleboards: \$250 each



Bluestone

Term Charter Rates



Stayaboard (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 **

Additional Events Surcharge:

\$5,000 for additional events during overnight charters (maximum of 4 hours and 50 guests)

All-Inclusive Rates Include:

- Meals curated by the onboard chef (based on client preferences)
- BYO beverages (non-alcoholic beverages provided by the yacht)
- Professional crew of 5, including the onboard chef
- Fuel for cruising the specified area as outlined in the charter agreement (some itineraries may incur additional fees)
- Daily suite housekeeping and turndown service
- Luxury amenities stocked in all ensuites
- Water sports activities

Additional Charges (APA)

Advanced Provisioning Allowance (APA): 30% APA covers:

- Client-preferred provisions and beverages, including alcohol
- Fuel costs during the charter (specified in the agreement)
- Shore-based activities and special requests not supplied by the yacht
- Additional guests for day or evening events
- Specialty water sports not provided by the yacht

Note: Any unused APA funds will be refunded at the end of the charter.



Bluestone

Catering



Breakfast Canapé Packages

Minimum of 20 guests
Available only between 8:00 AM – 11:00 AM

Silver Brunch Package

•\$50 per person

Includes 3 Gold and 2 Platinum canapé choices

Gold Brunch Package

•\$70 per person

Includes 5 Gold and 3 Platinum canapé choices

Platinum Brunch Package

•\$85 per person

Includes 6 Gold and 4 Platinum canapé choices

Breakfast Canapé Selections

Gold Breakfast Canapés:

- Double smoked ham, parmesan, and Italian parsley tartlet
- Banana bread with whipped passion fruit butter (v)
- Roasted mushroom and parmesan tartlet (v)
- Vegetable frittata with fresh herbs (v, gf)
- Freshly baked mini croissants (v)
- Grilled halloumi with pine nut pesto (v, gf)
- Spinach and goat's cheese flan (v)
- Petite scones with jam and cream (v)
- Fruit brochettes with seasonal fruit selection (v, gf)
- Mini beef sausage rolls with smoked tomato chutney

Platinum Breakfast Canapés:

- Poached chicken and lemon zest finger sandwiches
- Honey yogurt pots with granola and fresh berries (served in a glass) (v, gf)
- Chia coconut pudding with dried apricots, fresh banana, and cocoa nibs (vegan, veg, gf)
- Glazed triumph pear with chive ricotta on brioche (v)
- Avocado cream on sourdough crouton with whipped feta (v)
- Smoked salmon, dill, and crème fraîche finger sandwiches
- Toasted ham and cheese croissants with tomato chutney
- Mini bacon and egg sliders with smoked aioli

Please note, all catering packages are subject to seasonal availability of produce.

- Menu selections are required 14 days prior to your charter. If no selections are made, the chef will prepare a menu of their choice.
- All dietary requirements must be submitted in writing at least 10 days before the charter.
- A minimum chef's fee of \$450 applies for 4-hour charters, with an additional charge of \$85 per hour thereafter.
- Surcharges may apply.





Bluestone

Catering

CANAPÉ PACKAGES

Minimum of 20 guests required.

Silver Canapé Package

•\$88 per person

Includes 8 canapés, 1 substantial item, and 1 dessert

Canapés:

Chorizo & charred sweet corn tartlet, corn puree
Arancini with saffron & mozzarella, chive aioli (v)
Vegetable spring rolls with sweet soy dipping sauce, sliced shallots (v)
Sumac crusted Angus beef on sourdough crouton, horseradish cream
Tasmanian salmon tartare with compressed cucumber, lime crème fraiche (gf)
Handmade pork and prawn dim sim with chilli, lime & coriander dipping sauce
Japanese-style karaage chicken with togarashi aioli
Beef slider with smoked aioli, aged cheddar, and burger pickle

Substantial:

Ricotta, feta & spinach ravioli with roasted tomato sauce and fresh parmesan

Dessert:

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

Gold Canapé Package

•\$108 per person

Includes 10 canapés, 1 substantial item, and 1 dessert

Canapés:

Oregano crumbed chicken goujons with herbed aioli
Beechwood smoked salmon blini with dill crème fraiche and salmon roe
Tartlet of spring peas with whipped honey ricotta, preserved lemon, and hazelnuts (v)
Grilled thyme field mushroom on caraway croute with parmesan whip (v)
NSW South Coast oysters with mignonette dressing and lemon (gf)
Arancini with saffron & mozzarella, chive aioli (v)
Riverina beef sausage roll with spiced chutney
Seared salmon tataki with ruby grapefruit and pepper caramel (gf)
Beef slider with smoked aioli, aged cheddar, and burger pickle
Grilled chicken satay skewers with satay sauce and fresh coriander (gf)

Substantial:

Beer-battered flathead with chips, herbed tartare sauce, and lemon

Dessert:

Chocolate fudge brownie with caramel



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CANAPÉ PACKAGES

Minimum of 20 guests required.

Platinum Canapé Package

•\$130 per person

Includes an antipasto grazing station, 9 canapés, 1 substantial item, and 2 desserts

Antipasto Grazing Station:

Selection of brie, cheddar, and blue cheese, breadsticks, crackers, and quince
Prosciutto, salami, and double smoked sliced ham with grilled antipasti vegetables and marinated olives

Canapés:

Grilled field mushroom on caraway croute with parmesan whip (v)
Japanese-style karaage chicken with togarashi aioli
Chorizo & charred sweet corn tartlet with corn puree
NSW South Coast oysters with mignonette vinaigrette and rock salt (gf)
Remoulade of salmon & capers with dill on a corn cracker (gf)
Arancini with saffron & mozzarella, chive aioli (v)
Freshly peeled prawns with zested lime aioli (gf)
Beef slider with smoked aioli, aged cheddar, and burger pickle
Flathead goujons with dill tartare sauce

Substantial:

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

Desserts:

Salted caramel & Belgian chocolate tartlet with powdered raspberries
Gelato selection, dipped in chocolate and served in a mini cone (v)



Bluestone

Catering



Additional Canapés

Gold Canapés (\$9.50 pp):

- Chorizo & charred sweet corn tartlet, corn puree
- Arancini with saffron & mozzarella, chive aioli (v)
- Vegetable spring rolls with sweet soy dipping sauce, sliced shallots (v)
- Sumac crusted Angus beef on sourdough crouton, horseradish cream
- Japanese-style karaage chicken with togarashi aioli
- Handmade pork & prawn dim sim with chilli, lime & coriander dipping sauce
- Tasmanian salmon tartare with compressed cucumber, lime crème fraiche (gf)
- Oregano crumbed chicken goujons with herbed aioli
- Tartlet of spring peas with whipped honey ricotta, preserved lemon, and hazelnuts (v)
- Grilled thyme field mushroom on caraway croute with parmesan whip (v)
- Remoulade of salmon & capers with dill on a corn cracker (gf)

Dessert Canapés (\$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 with powdered raspberries
- Lemon curd tartlet with crisp raspberry meringue

Substantial Canapés (\$20.00 pp):

- Beer-battered flathead with chips, herbed tartare sauce, and lemon
- Ricotta, feta & spinach ravioli with roasted tomato sauce and fresh parmesan
- Tasmanian salmon fillet with crushed new potatoes, salsa verde, lemon, and parsley (gf)
- Beef flank salad with ancient grains, tomatoes, charred corn, and chimichurri (gf)
- Chicken & chorizo paella with heirloom tomatoes and parsley (gf)
- Char-grilled prawns with citrus salad, radish, and yuzu vinaigrette (gf)
- Grilled lemongrass chicken with wombok, coriander, spring onion, and brown sugar dressing (gf)

Platinum Canapés (\$12.00 pp):

- Beef slider with smoked aioli, aged cheddar, and burger pickle
- Beechwood smoked salmon blini with dill crème fraiche and salmon roe
- Seared salmon tataki with ruby grapefruit and pepper caramel (gf)
- Grilled chicken satay skewers with satay sauce and fresh coriander (gf)
- Riverina beef sausage roll with spiced chutney
- Freshly peeled prawns with zested lime aioli (gf)
- Flathead goujons with dill tartare sauce



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Catering



BUFFET PACKAGES

Minimum 14 guests | Maximum 70 guests

GOLD BUFFET PACKAGE Price: \$128 pp

Includes:

- Sourdough bread rolls and butter
- 2 canapés
- 7 mains
- 2 desserts

Canapés:

- Arancini with saffron & mozzarella, chive aioli (v)
- Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains:

- Roasted and spiced pumpkin wedges with mint and Greek yoghurt dressing (v, gf)
- Wild rocket salad with shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v, gf)
- NSW South Coast oysters with pomegranate vinaigrette, lemon (gf)
- Roasted cauliflower with romesco sauce, pepita seeds, herb dressing (v, gf)
- Roasted chicken thigh with confit garlic, sumac yoghurt (gf)
- Baked Tasmanian salmon with fennel, orange segments, dill dressing (gf)
- Individual field mushroom tart with thyme, shaved parmesan (v)

Desserts:

- Boardwalk chocolate brownie with salted caramel (v)
- Lemon curd tartlet with crisp raspberry meringue

PLATINUM BUFFET PACKAGE Price: \$144 pp

Includes:

- Sourdough bread rolls and butter
- 3 canapés
- 7 mains
- 2 desserts

Canapés:

- NSW South Coast oysters with mignonette vinaigrette, rock salt (gf)
- Arancini with saffron & mozzarella, chive aioli (v)
- Tasmanian salmon tartare with compressed cucumber, lime crème fraîche (gf)

Mains:

- Tender stemmed broccolini salad with orange, dukkha, lemon vinaigrette (v, gf)
- Crispy chat potatoes with fresh rosemary, confit garlic (v, gf)
- Freshly peeled market best prawns with classic cocktail sauce (gf)
- Heirloom tomato salad with chargrilled corn, smoked paprika dressing (v, gf)
- Sous vide Portuguese-style chicken breast with grilled lime, yoghurt dressing (gf)
- Pan-seared New Zealand snapper with pine nut pesto, young basil (gf)
- Grilled Riverina beef flank with lemon chermoula (gf)

Desserts:

- Salted caramel & Belgian chocolate tartlet with powdered raspberries gelato
- Selection of dipped chocolate mini cones (v)



Bluestone

Catering



FINE DINING PACKAGE Price: \$160 pp

*Minimum 10 guests | Maximum 30 guests
For 10+ guests, a surcharge of \$700 applies*

Includes:

All plated packages include Sourdough bread rolls and butter.
3 set canapés
Choice of 1 entrée, 1 main, 1 dessert

FINE DINING SELECTIONS

Canapés:

- Arancini with saffron & mozzarella, chive aioli (v)
- Freshly peeled market best prawn with zested lime aioli, tendril (gf)
- Grilled thyme field mushroom with 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, goat's 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
- 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

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



Bluestone

Catering



FOOD STATIONS

Minimum 20 guests
Chef fees apply

GRAZING ANTIPASTO STATION

Price: \$47.50 pp

A delightful selection of:

- Grilled, marinated vegetables
- Freshly baked crusty bread
- Sliced salami, prosciutto, and cured meats
- Olives served on quality wooden boards and platters
- A selection of local and international cheeses
- Dried fruits, fruit paste, and assorted crackers

OYSTER SHUCKING STATION

Price: \$30 pp

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters, shucked to order in front of your guests.
Served with assorted dressings & sauces, fresh lemon, and lime wedges.

WHOLE BAKED HONEY LEG HAM

Price: \$527.50

Whole honey baked leg ham with a variety of mustards, relishes, and damper-style bread rolls.
Suitable for up to 50 guests when paired with other food selections.

DESSERT STATION

Price: \$42.50 pp

Enjoy a selection of:

- Seasonal fruit brochettes
- Chocolate & salted caramel tarts
- Lemon curd tarts with crisp meringue
- Boardwalk chocolate brownie with salted caramel

SEAFOOD ICE BAR

Price: \$60.50 pp

Featuring:

- Assorted sushi
- Fresh prawns (2 per guest)
- Sydney Rock Oysters (1 per guest)
- Pacific Oysters (1 per guest)
- Dipping sauces served on crushed ice

UPGRADED SEAFOOD ICE BAR

Price: \$110 pp

An enhanced selection of:

- Assorted sushi
- Moreton Bay bugs
- Seared scallops
- Cold smoked beechwood salmon
- Fresh prawns (2 per guest)
- Sydney Rock Oysters (1 per guest)
- Pacific Oysters (1 per guest)
- Dipping sauces served on crushed ice



Bluestone

Catering



CHILDREN'S MENU

Price: \$42.50 pp

For children up to 14 years only

Main Selection:

- Petite sausage rolls with BBQ sauce
- Chicken strips with 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: \$450 for 4 hours
- 2 chefs for 51-100 guests: \$900 for 4 hours
- \$85 per hour for each additional hour

Buffet Dining:

- 1 chef for 0-40 guests: \$450 for 4 hours
- 2 chefs for 41-70 guests: \$900 for 4 hours
- \$85 per hour for each additional hour
- Maximum 70 guests

Fine Dining:

- 1 chef for up to 12 guests: \$450 for 4 hours
- 1 chef per 10 guests (alternate serve): \$450 for 4 hours
- \$85 per hour for each additional hour
- Maximum 30 guests
- 10+ guests: Additional surcharge of \$700. Includes hire of table, linen, and chairs.

Public Holidays:

- 25% surcharge on food
- 100% surcharge on chef fees

Dietary Requirements:

- All dietary requirements can be accommodated. Please inform us upon booking or at least 10 days prior to the charter commencement.



Bluestone

BEVERAGE PACKAGES



BLUESTONE BEVERAGE PACKAGES

SILVER PACKAGE

Price: \$80 pp

Sparkling:

- Nos Amours Blanc de Blancs Brut NV, Chartreue, France

Rosé:

- Saint Louis de Provence by Estandon Rosé 2022, Provence, France

White Wines:

- Vavasour Sauvignon Blanc 2022, Marlborough, New Zealand
- Casalforte Pinot Grigio 2021, Veneto, Italy

Red Wine:

- Chris Ringland CR Barossa Shiraz 2022, Barossa Valley, Australia

Beers:

- Peroni
- Corona

GOLD PACKAGE

Price: \$130 pp

Champagne:

- Lanson Le Black Label Brut NV 750ml, Champagne, France

Rosé:

- Miraval 'Studio' Rosé 2021, Provence, France

White Wines:

- Cape Mentelle White Label Chardonnay, Margaret River, Australia
- Isabel Estate Sauvignon Blanc 2022, Marlborough, New Zealand

Red Wines:

- Chris Ringland Sealed Barossa Shiraz 2021, Barossa Valley, Australia
- Te Kairanga John Martin Pinot Noir, Martinborough, New Zealand

Beers:

- Peroni
- Corona

