

# Bundeena

Built in Lavender Bay in 1946 and is a true historical icon on Sydney Harbour



**89**

Passengers

**\$780**

Minimum Hourly Rate

**Sydney**

Location

The Bundeena was built in Lavender Bay in 1946 and is a true historical icon having performed many tasks in a rich and varied life. It can accommodate a maximum capacity of 89 guests. But for the comfort and safety of guests, numbers are limited to 80 guests.

Bundeena has a Tasmanian Huon Pine Licensed Bar with bar stool seating. A harbour view side bench seating with comfortable cushions and buffet benches. Covered seating at the rear of the vessel with Harbour wide views. An open outdoor smoking area at the bow, central entertainment area, Bluetooth compatible music system. Lastly, separate ladies and gents restrooms.

The Bundeena now cruises the iconic Sydney Harbour providing guests a unique mix of old world charm, modern amenities and of course, that world-beating view.

**Charter Capacity** – 65 guests

**Water Transfer** – 89 guests

## Special Features

Tasmanian Huon Pine Licensed Bar with bar stool seating

Covered areas to suit all weather cruises

Tasmania Huon Pine Licensed bar with bar stool seating

Timber bench seating with comfort cushions

Customisable dining and display arrangements

Separate male and female toilets on main deck (no steps)

Bluetooth music system

**Note:** Bundeena does not host Bucks/Hens/18-21st Birthdays. No swimming or diving allowed from the vessel

# Bundeena

Charter Menu



## January to December

Charter includes Skipper and Deckhand

### 4-hour charter \$3120

Additional Hours/s: \$780 per hour

The Bundeena can accommodate the following or a combination:

BYO Food - \$250 Surcharge Applies

BYO Beverage - \$250 Surcharge Applies

Catered Events

Cash/Consumption Bar

BBQ Events

**Wharf Fees** - \$36 per visit

**Prior Access** - \$120 (early boarding = wharf fees)

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### Public Holiday Rates

All day and/or Night Rates and any additional staffing cost will attract a 20% Public Holiday Premium

**New Year Eve** - POA



# Bundeena

## Catering Menu



### Canape Menu

Any 6 Items \$45 pp

Any 8 Items \$55pp

Any 10 Items \$65pp

Include chef/waitstaff

Minimum 30 people

### Meat

Pork san choy bow in iceberg lettuce (GF)

Lamb pies topped with creamy pea puree

Chicken satay skewers with peanut sauce (GF)

Beef fillet with hollandaise on sourdough

Lamb kofta with tzatziki (GF)

Spicy chicken & coriander empanadas

Duck spring rolls with sweet chili sauce

Teriyaki beef skewers (GF)

Italian style beef meatballs with tomato sugo (GF)

Home-made sausage rolls with tomato sauce

Pulled lamb wraps with rocket & tzatziki

Nacho boats with beef, sour cream & guacamole (GF)

Bao bun with crispy pork slaw & sriracha mayo

Baby chat potatoes topped with sour cream, cheese & bacon

### Sliders

Pulled pork sliders with slaw & Smokey BBQ sauce (can be GF)

American style cheeseburger (can be GF)

Southern style chicken burger with chipotle mayo

### Seafood

Mini prawn cocktails (GF)

Mini corn fritters with smoked salmon & dill mayo

# Bundeena

## Catering Menu



### **BBQ Menu**

\$45 per person

Minimum 30 people

Includes chef/waitstaff

fresh dinner rolls with butter, table & table cloth (if required),  
condiments, disposable plates, napkins & cutlery.

Crockery plates and stainless steel cutlery \$5pp extra charge,  
10% surcharge on Sunday & 15% surcharge on Public Holidays

### **Salads (Pick 2)**

Greek salad

Caesar salad

Summer slaw

Spinach, beetroot, feta & walnuts

Garden salad

Pesto pasta salad

Spinach, pumpkin, avocado & cashews

### **Vegetables (Pick 2)**

BBQ corn on the cob

Golden chat potatoes

Green beans with sweet soy

Mixed steamed vegetables

Sweet potato wedges

Asparagus

Broccolini

### **Proteins (Pick 3)**

Scotch fillet steaks

Smokey BBQ chicken thigh fillets

Barramundi fillets

Salmon fillets

Prawn and chorizo skewers

Honey soy pork chops

Pork & fennel sausages

Rosemary & garlic lamb skewers

Grilled Haloumi & vegetables

