

# Bundeena

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



**89**

Passengers

**\$600**

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

BBQ Area

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 Rates

### Seasonal Charter Rates

*Charters includes a Skipper and Deckhand*

#### October to March

**4-hour charter \$3000**

Additional Hours/s: \$750 per hour

#### April to September

**4-hour charter \$2400**

Additional Hours/s: \$600 per hour

The Bundeena can accommodate the following or a combination:

BYO Food or BYO Catering

BYO Soft drinks (No Alcohol) - \$9 per person fee applies

BYO Alcohol - \$18 per person fee applies including light and Non Alcoholic Beer

Catered Events

Cash/Consumption Bar

BBQ Events

**Wharf Fees** - \$50 per visit

**Prior Access** - Fees apply (early boarding + wharf fees), please enquire upon booking.

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#### Public Holidays

Christmas Day \$1200 per hour, minimum 3 hours

Unless booked out special event days/nights such as New Years Eve, Boxing Day, Australia Day and VIVID Sydney will be at advertise as individual tickets sales. Please check in with us for those rates as they near.



# Bundeena

## Catering Menu



### Canape Menu

Any 6 Items \$50 pp

Any 8 Items \$60pp

Any 10 Items \$70pp

Includes chef/waitstaff, Minimum 30 people

*10% surcharge on Sundays & 15% surcharge on Public Holidays*

### Meat

Pork san choy bow in iceberg lettuce (GF)

Lamb pies topped with creamy pea puree

Chicken satay skewers with peanut sauce (GF)

Chicken & mango salsa rice paper rolls

Beef fillet with hollandaise on sourdough

Lamb kofta with tzatziki (GF)

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

Teriyaki chicken sushi with cucumber & soy sauce (GF)

### 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

Tempura barramundi slider with tartare & rocket

### Seafood

Mini prawn cocktails (GF)

1/2 Shell Scallops with garlic butter crumb

Griller prawn and chorizo skewers (GF)

Mini corn fritters with smoked salmon & sour cream

Garlic prawns in wonton pastry with sweet chili sauce

Tempura flathead with tartare sauce

Crumbed calamari with garlic aioli

Panko crumbed prawns with lime aioli

Marinated salmon skewers with sweetsoy (GF)

House-made chili prawn ravioli with tomato sugo

House-made tuna & avocado sushi with soy sauce (GF)

### Vegetarian

Mini bruschetta with ricotta on sourdough (V)

3 cheese arancini with tomato sugo (V)

Truffled mushroom & parmesan arancini (V)

Vegetable samosa with mint yoghurt dip (V)

Feta & caramelized onion tarts (V)

Halloumi fries with spicy aioli (V) (can be GF)

Spinach & ricotta ravioli with tomato sugo

Tempura zucchini flower with ricotta & lemon zest



# Bundeena

## Catering Menu



### **BBQ Menu**

\$50 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