



VESSEL HIRE

OCTOBER - MARCH | 4 HOUR CHARTER

\$3,000

ADDITIONAL HOUR

\$750 per hour

APRIL - SEPTEMBER | 4 HOUR CHARTER

\$2,400

ADDITIONAL HOUR

\$600 per hour

PUBLIC HOLIDAY

CHRISTMAS DAY | MINIMUM 3 HOURS

\$1,200 per hour

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.

ADDITIONAL PRICING

BYO FOOD

FOC

BYO SOFT DRINKS

\$9 PP

BYO ALCOHOL

\$18 PP

including light and Non Alcoholic Beer

Bundeena can accommodate the following: Catered Events, Cash/Consumption Bar, BBQ Events

WHARF FEE

\$50 per visit

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

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





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





BBQ MENU

BBQ MENU \$50 PER PERSON

*Minimum 30 people
Includes chef/waitstaff*

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

*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*

