



DREAMTIME

2024/2025

DREAMTIME

Welcome aboard the MY Dreamtime! This beautiful 113ft vessel built by Lloyd's Ships is the perfect yacht for any kind of event, celebration or just a relaxing getaway with friends and family. Built in 1986 and refitted in 2015, Dreamtime offers both elegance and modern amenities that make it a true "dream" to charter.

One of the key features of Dreamtime is her ample space. With four sumptuous guest suites, the yacht can comfortably accommodate up to eight overnight guests. Thanks to her generous size, Dreamtime can host up to 45 guests for events and celebrations. Whether it's for a corporate event, a family gathering, or a birthday party that you're looking to host, Dreamtime is an ideal venue.

The yacht boasts fresh interiors, modern amenities and state-of-the-art equipment, ensuring that you'll have all the luxuries of modern living while on board.

From her swim platform to the jacuzzi on the bow and the sun lounges on the sun deck, Dreamtime is the perfect place to relax and soak up the Australian sun in style.



SPECIFICATIONS

VESSEL SPECIFICATIONS

Length: 34.5 m / 113 ft
Builder: Lloyds Ships, Australia
Year: 1986
Refit: 2015 / 2023
Beam: 7 m / 23 ft
Draft: 2.1 m / 6'8 ft
Gross tonnage: 160GT
Cruising speed: 10 knots
Maximum speed: 14 knots
Interior Design: Glade Johnson Design
Exterior Design: Jack Hargrave
Engines: Twin CAT 32's

WATER SPORTS

To be confirmed

CAPACITY

Cruising capacity: 45 guests
Overnight Capacity: 6/8 guests
Crew: 5, plus wait staff for events

CABIN LAYOUT

4 guest suites, including 1 master stateroom, 2 VIP stateroom & 1 twin cabins

LOCATIONS

September - December: Sydney / Pittwater*

January - May 2024: Pittwater / Sydney*

July - October 2024 - We will be taking enquiries for the Whitsundays and the South Pacific

*relocation fees apply, POA



DAY CHARTER RATES

HOURLY CHARTER RATE

Minimum 4 hours

0-45 guests

October - February
\$2500 p / hr

March - September
\$2200 p / 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

WHARF FEES

\$50 per wharf visit

Available wharfs:

Casino
King Street
Aquarium
Campbells Cove
Eastern Pontoon
Double Bay Ferry Wharf
Rose Bay
Mosman Bay Ferry Wharf
Pyrmont Bay (End of Harris St)

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

CATERING

Starting from \$70pp

Canapé dining

Silver canapé package - \$70pp

Gold canapé package - \$85pp

Platinum canapé package - \$105pp

Buffet dining

Gold buffet package - \$120pp

Platinum buffet package - \$140pp

Fine dining

Fine dining - \$140pp

CHEF FEES

\$450 for 4 hours

\$85 per hour for every additional hour

BEVERAGES

BYO \$20pp

SWIMMING

All in-water activities require a lifeguard 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.

Lifeguards are charged at

\$450 for a 4 hr charter

\$85 per additional hour

Guests must BYO towels.

TERM CHARTER RATES

Up to 6 / 8 guests

1 night	\$18,000 all inclusive*
2 nights	\$36,000 all inclusive*
3 nights	\$48,000 all inclusive*
4 nights	\$60,000 all inclusive*
5 nights	\$72,000 all inclusive*
6 nights	\$84,000 all inclusive*
7 nights	\$96,000 all inclusive*

7 nights

6 / 8 guests

\$70,000 + 10% GST + 30% APA **



TERM CHARTER RATES

ALL-INCLUSIVE RATES INCLUDE:

- Meals curated by on board chef based on client preferences
- Wines and beverages from on board wine & beverage list.
- 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

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	\$18,000 all inclusive*	\$1,890
2 nights	\$36,000 all inclusive*	\$3,780
3 nights	\$48,000 all inclusive*	\$5,040
4 nights	\$60,000 all inclusive*	\$6,300
5 nights	\$72,000 all inclusive*	\$7,560
6 nights	\$84,000 all inclusive*	\$8,820
7 nights	\$96,000 all inclusive*	\$10,080
7 night ++ rate	\$70,000 + 10% GST + 30% APA	\$10,500

Day charter commission is 15% on yacht hire & food

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





DREAMTIME 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 CHEF'S FEE OF \$450 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

MINIMUM ORDER
20 GUESTS

1 chef required for 0-45 guests at \$450 for 4 hours
\$85 per hour for every hour thereafter

SILVER CANAPÉ PACKAGE

\$70 pp
8 canapes & 1 dessert

GOLD CANAPÉ PACKAGE

\$85 pp
8 canapes, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$105 pp
6 canapes, 3 platinum, 1 subatantial, 2 dessert



SILVER CANAPE PACKAGE

\$70 per person
minimum 20 guests
8 canapés, 1 dessert

Canapés

torched goats' cheese, caramel onions, shortcrust tartlet (v)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

beef sausage roll, smokey tomato chutney

crispy smashed chat potatoes sweet chilli, sour cream (gf)

spring lamb cocktail pie, roasted tomato chutney

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

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche

Dessert

canape style chocolate dipped gelato (v)

GOLD CANAPE PACKAGE

\$85 per person

minimum 20 guests

8 canapés, 1 Substantial, 1 dessert

Canapés

rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

sumac Angus beef, sourdough crouton, horseradish cream, chives

beef & mushroom cocktail pie, roasted tomato chutney

karaage fried chicken, sriracha mayonnaise, fresh lime

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

fresh Australian King prawn, Persian lime aioli, pea tendrils (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

diced Mediterranean salad, grilled chicken thigh, mixed baby leaves, oregano

vinaigrette (gf)

Dessert

lemon curd tartlet, raspberry meringue (v)

PLATINUM CANAPE PACKAGE

\$105 per person
minimum 20 guests
9 canapés 1 substantial, 2 dessert

Canapés

prosciutto di Parma, rye crouton, fried rosemary, parmesan whip

seared tuna tataki, ruby grapefruit, pepper caramel (gf)

mushroom, bamboo shoot and garlic chive gow gee, chilli, lime & coriander

dipping sauce (v)

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

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

Angus beef burger, chutney, smoked aioli, brioche roll, pickle

flathead goujons, dill tartare sauce

Substantial

pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)

Dessert

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

ADDITIONAL CANAPES

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 CANAPES

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 ORDER
20 Guests

Chef required for every 40 guests at \$450 for 4 hours
\$85 per hour for every hour thereafter

GOLD BUFFET PACKAGE

\$105pp
1 canape, 6 mains, 2 desserts

PLATINUM BUFFET PACKAGE

\$125 pp
2 canapes, 7 mains, 2 desserts



GOLD BUFFET PACKAGE

\$120 per person

Minimum 20 guests

1 canapé, 6 mains, 2 desserts

Canapé

arancini, saffron & mozzarella, chive aioli (v)

Mains

roasted chat potatoes fresh rosemary, confit garlic (v) (gf)

wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown sugar

balsamic (v) (gf)

NSW South Coast oysters pomegranate vinaigrette, lemon (gf)

Toasted cauliflower pickled onion, pepita seeds, wild leaves (v) (gf)

roasted chicken thigh grilled fennel, saffron dressing (gf)

market best fish fillets cauliflower puree, shaved baby radish, fresh herbs (gf)

Desserts

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

PLATINUM BUFFET PACKAGE

\$140 per person

Minimum 20 guests

2 canapés, 7 mains, 2 desserts

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

Mains

broccolini salad snow peas, orange, chilli, toasted hazelnut dressing (v) (gf)

grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket (v) (gf)

heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)

spiced Kent pumpkin dukkha, torn mint, honey Greek yoghurt 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)

slow cooked lamb shoulder lemon chermoula (gf)

Desserts

lemon curd tartlet, raspberry meringue (v)

canape style chocolate dipped gelato (v)

FINE DINING

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

ENTRÉE

Forest mushroom tartlet (v)

cauliflower puree, herb oil

Canadian sea scallops (gf)

corn puree, crisp prosciutto, snow pea tendrils

Berkshire pork belly (gf)

pickled eschallots, chargrilled peach, red witlef

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

Burrata (v) (gf)

grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf)

pepper caramel, grapefruit, fennel, chilli salt

FINE DINING

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

MAIN

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

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

DESSERT

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

\$65.50 pp

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

UPGRADED SEAFOOD ICE BAR

\$110 pp

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.

ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Buffet Dining

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Fine Dining

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

PUBLIC HOLIDAYS

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

FINE DINING HIRE SURCHARGE

A additional charge of \$600 is payable for 10+ guests.

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

Maximum numbers 28

DIETARY REQUIREMENTS

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

BYO BEVERAGES

\$20 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 ask clients what they 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 Dreamtime 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. Dreamtime 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 Dreamtime crew and with the provisions of the Charter Agreement.
 9. Nudity, strippers and topless waiters are not permitted as part of any charter onboard Dreamtime.
 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. Dreamtime 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 Dreamtime. Dreamtime 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. Dreamtime 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. Dreamtime 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, Dreamtime cannot guarantee that food will be allergy free. Any dietary requirements are required to be ordered and confirmed prior to the event.

Music

22. Dreamtime'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. Dreamtime 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 Dreamtime

33. Dreamtime 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 \$2,000 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 Dreamtime.

Damage to Vessel

37. The Charterer shall notify Dreamtime 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 Dreamtime, all Dreamtime employees and caterers against any claims, actions, losses, demands, damages and expenses for which Dreamtime, its employees and caterers shall or may become liable or suffer in respect of damage to Dreamtime'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 Dreamtime would like to thank you in advance for respecting our terms & conditions, and look forward to welcoming you on board.
