
EXTERNAL CATERING TERMS & CONDITIONS

Catering Equipment Collection: All pick-up/bump-out arrangements for catering equipment must be pre-organised with our office prior to the charter date. Unless otherwise approved, all equipment must be collected/taken off at the end of the charter. If a separate collection time/day is required, a \$250 fee may apply.

Bump-In Access: Access for catering bump-in is strictly limited to the agreed time. If the caterer arrives earlier, they will not be permitted to board even if crew are present, unless expressly invited. Our crew arrive ahead of time to prepare the vessel for external suppliers, and early access cannot be assumed.

Staffing Requirements: The external caterer must supply at least one dedicated staff member (per 60 guests) to manage kitchen duties, including heating, plating/presentation, and handing food to our crew for service.

Menu & Equipment Approval: A full menu, along with details of any requirements from the vessel (e.g. trestle tables, tablecloths, plates, cutlery, etc.), must be submitted by the caterer prior to the event and approved by the boat owner.

Tables & Linen: Trestle tables (1.8m or 2.4m) can be supplied by the vessel free of charge. Tablecloths must be provided by the caterer or can be hired from us at \$35 each (including linen hire and cleaning).

Serving Equipment: All serving equipment, including chafing dishes, utensils, serving spoons and tongs, must be supplied by the external catering company.

Dietary Responsibility: The boat crew is not responsible for the management of allergies or dietary requirements. All food items must be clearly labelled, including allergen information.

Delivery Errors or Delays: The boat crew accepts no responsibility for undelivered items, errors, or late deliveries/setups by the catering company. The client/organiser or their representative is welcome to be present on the vessel during pre-access to meet the caterer and confirm delivery items are all correct. Any delays caused by external caterers may impact the charter schedule, and extensions will not be provided without additional cost.

Communication Protocol: All logistical communication between the caterer and our office staff must take place during office hours (Monday to Friday, 9am–5pm). Outside of these hours, the caterer must liaise directly with their client.