

Monte Fino 84' - Oceanos



Launched in 2004 this 84' Monte Fino luxury super yacht is one of the most prestigious custom-built charter boats on Sydney harbour. Her elegant design and luxurious décor offers a quiet ambience for cocktail, buffet or silver service style dining from 2 to 49 guests.

The main saloon boasts air-controlled comfort, leather lounges, teak flooring and rich wood panelling, formal dining setting, bar area, powder room and state of the art sound system with plasma TV/DVD.

The outer saloon deck can be fully enclosed, according to weather conditions, is ideal for more informal dining and pre-dinner drinks; whilst the upper entertainment deck and fly-bridge lounge area offer spectacular viewing.

Food and Beverage Tariffs

Seated Menus

Middle East	\$60pp
Deluxe	\$65pp
Asian Fusion	\$70pp
Mediterranean Delight	\$75pp
Christmas All Year	\$80pp
Australian Experience	\$85pp
Seafood Celebration	\$95pp

Standing Menus

Finger Food A	\$70 pp
Finger Food B	\$60 pp
Finger Food C	\$50 pp
Finger Food D	\$40 pp

Formal plated menus From \$85pp

Beverage Packages (per person per hour)

Bar 1: Standard beers; bottled white and red wines; Australian and/or imported sparkling wine and soft drinks \$11.00 pp/ per hour.

Bar 2: Premium beers; bottled white and red wines; Australian and/or imported sparkling wine and soft drinks \$13.00 pp/ per hour.

Bar 3: Premium beers, premium Australian bottled still and sparkling wines; brand spirits and liqueurs; juices; soft drinks at \$15pp/ per hour.

Bar 4: Premium and Imported Beers, Premium Australian red, white and sparkling wines, Premium spirits, juices; soft drinks at \$18 pp/ per hour.

Bar 5: Consumption/ cash bar - a wait-staff charge of \$210 per staff (1 x every 20 guests)

Specifications

Dining	Standing Cocktails	49 guests
	Seated Buffet	35 guests
	Formal plated	16 guests

Live-aboard	6 guests
Master-Suite	Double
Stateroom	Double
Guest room	Twin

Charter Tariffs

Vessel Hire

June -August	\$1,000 per hr	Min 3 hrs
Jan - May/ Sept- Oct	\$1,000 per hr	Min 4 hrs
Nov - Dec	\$1,250 per hr	Min 4 hrs

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$50 wharf fee will apply to some public wharves

Deposit: A deposit of \$3,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soft soled non marking shoes are a requirement on-board.

Monte Fino 84' - Oceanos

Middle East Buffet

\$60

Canapés

Spinach & Feta Pastries (v)
Selection of dips with pita and Turkish bread (v)

Buffet

Lamb Kefta served with a minted yoghurt sauce

Falafel served with spicy hummus (v)

Moroccan Lamb Tagine with Apricot & Almond Couscous

Baked Fish with Tahini Sauce

Spiced Chicken Skewers & Rice

Fatoush Salad (v)

Chargrilled Vegetable Salad (v)

Tabouli (v)

Freshly Baked Bread Rolls with Butter/margarine portions

Add King Prawns & Shucked Oysters with Homemade Cocktail Sauce & Lemon Wedges = \$18per head

Dessert

Baklava

Fresh Fruit Salad

***When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.
A Chef charge of \$300 applies for groups of 20 or less guests.
Under 13 guests, formal plated menus apply.***

Monte Fino 84' - Oceanos

Deluxe Buffet

\$65 pp

Canapés

Chicken, Semi-dried Tomato & Ricotta Sausage Rolls
Mini Zucchini Cakes (v)

Buffet

Marinated Chicken Breasts with Roasted Roma Tomatoes on a bed
Of Baby Spinach & Rocket with Crumbled Feta

Smoked Salmon with Traditional Accompaniments *or* Baby Octopus Salad (*please select*)

Roast Lamb & Mint Sauce *or* Roast Pork and Gravy with Apple Sauce (*please select*)

Moroccan Meatballs Served in a Spicy Sauce with Couscous

Homemade Lasagne with *Beef or Spinach* Filling (*Please select*)

Mixed Garden Salad (Lettuce, cherry tomatoes, cucumbers, red capsicum, Spanish onion)

Selection of Roasted Vegetables (Potatoes, Pumpkin, Kumera)

Tropical Coleslaw

Mixed Bean & Rice Salad

Freshly Baked Bread Rolls with Butter/margarine portions

Add

King Prawns & Shucked Oysters with Homemade Cocktail Sauce & Lemon Wedges =
\$18per head

Dessert

Cremé Caramel

Orange Poppy Seed Cake with White Chocolate Ganache

When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.

A Chef charge of \$300 applies for groups of 20 or less guests.

Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Asian Fusion Buffet

\$70 pp

Canapés

Pork & Prawn Gow Gee

Thai Fish Cakes with Sweet Chilli Dipping Sauce

Buffet

Roasted Chicken Breast Fillets with Thai Mango Sauce

Deep Fried Fish with Lemon Sauce

Sweet & Sour Pork

Massaman Beef with Steamed Jasmine Rice

Hokkien Noodle Stir Fry with Asian Greens (v)

Iceberg Lettuce, Tomato, Cucumber, Coriander & Mint Salad

Crunchy Noodle Salad

Potato Salad with Wasabi Mayonaise

Vietnamese Chicken *or* Beef Salad (*please select*)

Freshly Baked Bread Rolls with Butter/margarine portions

Add

King Prawns & Shucked Oysters with Homemade
Cocktail Sauce & Lemon Wedges = \$18per head

Desserts

Fresh Fruit Salad with Coconut Ice Cream

Banana Cake with Caramelised Bananas

***When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.
A Chef charge of \$300 applies for groups of 20 or less guests.
Under 13 guests, formal plated menus apply.***

Monte Fino 84' - Oceanos

Mediterranean Delight Buffet

\$75 pp

Canapés

Open Roast Pumpkin & Feta Pies

Mini Quiche Lorraine

Buffet

Chicken Cacciatore (tomatoes, capsicum & olives)

Greek Lamb & Potatoes Braised in Fresh Herbs, White Wine & Garlic

Antipasto platter (Selection of salami, cheeses, grilled vegetables)

Italian Style Fried Fish with Garlic Lemon Aioli

Sicilian Meatballs with Tomato Sauce

Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)

Traditional Greek Salad

Oven Roasted Roma Tomatoes on Rocket with Shaved Parmesan

Ratatouille Stack

Italian Potato Salad

Bread Rolls w/ Individual Butter Portions

Add

King Prawns & Shucked Oysters with Homemade
Cocktail Sauce & Lemon Wedges = \$18per head

Dessert

Tiramisu with Chocolate Shavings

Chocolate Tart with Raspberry Coulis

When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.

A Chef charge of \$300 applies for groups of 20 or less guests.

Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Christmas All Year Round

\$80 pp

Canapés

Turkey & Cranberry Sausage Rolls

Smoked Salmon Mousse on Cucumber Rounds

Buffet

Platters of King Prawns & Sydney Rock Oysters, with Chef's Special Cocktail Sauce & Lemon Wedges (Balmain bugs optional extra \$15 per person)

Roast Pork & Gravy with Apple Sauce

Baked Glazed Leg Ham

Oven Roasted Turkey with Cranberry Sauce

Pasta Primavera (Light Tomato & Seasonal Vegetables) (v)

Rosemary, Thyme & Sea Salt Roast Vegetables (v)

Mesculin Salad (v)

Chef's Selection of Seasonal Greens (v)

Honey & Mint Glazed Carrots (v)

Bread Rolls w/ Individual Butter Portions

Dessert

Individual Christmas Pudding with Brandy Infused Custard

Pavlova Nests Filled with White Christmas Mousse & Berry Compote

When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.

A Chef charge of \$300 applies for groups of 20 or less guests.

Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceans

Australian Experience Buffet

\$85 pp

Canapés

Gourmet Pie of the Day

Roast Tomato & Goats Cheese Tartlet (V)

Buffet

Seared Kangaroo Served with a Orange, Apple and Beetroot Relish
(also available with chicken or pork)

Bush Spice Crusted Roast Lamb with Mint Sauce

Barramundi Encrusted with Lemon Myrtle, Macadamia & Lime,

Scotch fillet Crusted in Wattle Seed, Bush Tomato & Mountain Pepper Berry.

Baby Octopus with a Citrus & Chilli Dressing

Roast Pumpkin, Macadamia & Baby Spinach Salad (v)

Green Bean & Beetroot Salad (v)

Mixed Tomato & Rocket Salad (v)

Mixed green salad with red wine & garlic dressing (v)

Egg & Potato Salad (v) not vegan

Bread Rolls w/ Individual Butter Portions

Dessert

Pavlovas served with Chantilly Cream and Berry Coulis.

Green & Gold Fruit Salad with Mango Sorbet

When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.

A Chef charge of \$300 applies for groups of 20 or less guests.

Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Seafood Celebration Seafood

\$95 pp

Canapé's

Fish & Crab Cakes with Lemon Aioli

Herbed Cheese tartlets with Caramelised Onion Jam (v)

Buffet

Platters of King Prawns & Sydney Rock Oysters with Chef's Cocktail Sauce & Lemon Wedges

Platter of Smoked Salmon with Spanish Onion & Capers

Spaghetti Marinara (mixed seafood sauce)

Grilled Balmain Bugs with Garlic & Herb Sauce

Peppered Beef Fillet Served with Dijonaise Sauce

Chicken Breast Fillets with Chef's Sauce of the Day

Roasted Vegetable Frittata (v)

Oven Roasted Pumpkin & Beetroot Salad (v)

Baby Chat Potatoes with Melted Butter and freshly chopped herbs (v)

Traditional Caesar Salad

Tomato, Cucumber & Chopped Basil (v)

Bread Rolls w/ Individual Butter Portions

Desserts

Sticky Date Pudding with Butterscotch Schnapps Sauce

Mango & Passionfruit Mousse with Fresh Fruit

When numbers exceed 25 an additional dessert of the Chef's choosing will be offered.

A Chef charge of \$300 applies for groups of 20 or less guests.

Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Fingerfood Menus

Menu A – \$70

Select 5 items from Premium and 3 items from Standard Canapé menu plus 2 substantial meal selections.

Menu B – \$60

Select 4 items from the Premium Canapé menu and 4 items from the Standard Canapé menu plus 1 substantial meal selections

Menu C – \$50

Select 3 items from the Premium Canapé menu and 5 items from the Standard Canapé

Menu D – \$40 (Suitable for 3 hour cruise)

Select 6 savoury items and 1 dessert item from Standard Canapé menu

Standard Canapés

Corn Fritters with Salmon Roe & Crème Fraiche (vegetarian without Salmon Roe)

Roast Tomato & Goats Cheese Tartlet (v)

Lamb Kefta with Minted Yoghurt

Caramelised Onion Tarte Tatin with Crumbled Feta (v)

Falafel with Hummus (v)

Honey & Soy Chicken Drumettes

Smoked Salmon Quichettes

Italian Meatballs with Tomato Salsa

Turkey & Cranberry Sausage Rolls

Open Roast Pumpkin & Feta Pies (v)

Mini Shepherds Pie

Chicken Tenderloins with Chef's Dipping Sauce

Mini Steamed Dim Sims

Mini Vegetable Spring Rolls (v)

Mini Pork Spring Rolls

Mini Pork Bun

Mini Chicken Bun

Sesame Prawn Rolls

Thai Fish Cakes

Pork & Prawn Gow Gees

Ratatouille Kebabs (v)

Mini Chocolate Cakes

Lemon Curd Tartlets

Miniature Chocolate Lamingtons

Pine Nut Tartlets

Mini Raspberry Meringues

Additional Selections – add \$6.50pp

Monte Fino 84' - Oceanos

Premium Canapés

Coconut Prawn Cutlets with dipping sauce
Smoked Salmon Mousse on Cucumber Rounds
Rare Roast Beef on Pumpernickel with Horseradish Cream
Asparagus & Proscuitto Parcels
Mini Fillet Mignon
Scotch Quail Eggs
Mini Muffin with Chargrilled Capsicum and Aioli (v)
Chicken and Camembert Tartlets
Prawn, Crab & Coriander Balls
Mini Duck & Radicchio Tartlets
Mini Leek, Gruyere & Rocket Frittatas (v)
Mini Beef Wellington
Fresh Vietnamese Prawn Spring Rolls
Fresh Vietnamese Vegetarian Spring Rolls (v)
Beetroot Rosti with Smoked Trout & Horseradish Cream
Asian Crab Salad on Chinese Spoons
Bloody Mary Oyster Shot
Peking Duck Pancake
Mini Pancakes with Prawn, Sour Cream & Caramelised Onion
Fig & Fennel Scones with Brie (V)
Camembert with Pear Compote on Lavosh (v)

Mini Pavlovas (Gluten Free)
Dark Chocolate and Blackberry Cake (Gluten Free)
Lemon Polenta Cake (Gluten Free)
Raspberry Brownie
Mini Fruit Skewers

Additional Selections – add \$8.50pp

Substantial Finger Food – Served in Chinese Noodle Boxes

Lamb Korma Curry with Basmati Rice
Beef Tagine with Couscous
Chicken Caesar Salad
Gourmet Fish & Chips
Gnocchi with Pancetta & Sage
Thai Beef Salad
Tortellini Boscaiola
Penne Pasta with Roasted Vegetable Pesto (v)
Vegetarian Curry with Basmati Rice (v)
Teriyaki Chicken with Rice
Massaman Beef with Rice
Hokkien Noodle Stir Fry with Asian Greens (v)
Moroccan Vegetable Tagine with Couscous

A Chef charge of \$300 applies for groups of 20 or less guests. Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Formal Plated Menu

OPTION 1 @ \$85.00 per person

CANAPES (Please select 2 items)

Crumbed Fish Pieces with Passionfruit Cocktail Sauce
Lamb Kofta Balls with Mint Yoghurt Dressing
Pork & Prawn Gow Gee with Soy, Honey & Sesame Sauce
Thai Fish Cakes with Sweet Chilli Dipping Sauce
Gourmet Mini Beef Steak Pies
Curried Vegetable Samosas with chutney
Moroccan Lamb Triangles
Individual Vegetarian Pizzette (v)
Gourmet Sausage Rolls
Mini Ham & Cheese Croissants

ENTREES (1-7 pax 1 selection, 8-14 pax 2 selections)

Eggplant, Capsicum, Pesto & Goat's Cheese Stacks
Baked Oysters on Half Shell with Garlic & Herb Butter
Pasta with Baby Spinach, Roasted Butternut Pumpkin & Tomato
Seafood Salad with Avocado Dressing
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)
Fettucini Marinara (Light Tomato and selected seafoods sauce)

MAIN COURSE (1-7 pax 1 selection, 8-14 pax 2 selections)

Poached Atlantic Salmon Steaks in White Wine, Orange Juice and Honey
Lemon Chicken on Herbed Potato Mash with Garlic Lemon Aioli
Thai Spiced Pork Tenderloins with Asian Greens
Peppered Fish with Lime Butter Sauce & Fresh Asparagus Spears
Traditional Mini Lamb Roast
Parmesan crumbed Veal Cutlet with Mushrooms and Vegetable Risotto

DESSERTS (Under 7 pax, maximum 1 item; 8-14 pax, maximum 2 items)

Individual Pavlovas with Strawberries, Kiwifruit & Passionfruit
Sticky Date Puddings with Butterscotch Schnapps Sauce
Chocolate Fudge Cake with Berry Coulis
Creme Caramels
Apricot, Almond & Raisin Phylo Parcels with Apricot Sauce
Apple Strudel with Ice Cream and Fresh Cream

Selection of Australian Cheeses with Water Crackers and Fresh Fruit Assortment
(additional \$10.00 per person)

Coffee, Tea and After dinner Mints

A Chef charge of \$300 applies for groups of 20 or less guests. Under 13 guests, formal plated menus apply.

Monte Fino 84' - Oceanos

Formal Plated Menu **OPTION 2 @ \$100.00 per person**

CANAPE (PLEASE SELECT 2 ITEMS)

Mini Blini with Smoked Salmon, Sour Cream and Salmon Roe
Peeled Prawns on Sourdough Bread with herb dressing
Chicken Sausage Rolls with Thai Mango Sauce
Spicy Prawn, Crab and Coriander Balls with Thai Dipping Sauce
Little Pancakes with Egg and Caviar
Fig and Fennel Scones with Brie (v)
Crab bisque (in shot glasses)
Fresh Asparagus and Prosciutto Rolls
Smoked Salmon & Herbed Cheese Tartlets
Prawn Pikelets with Sour Cream & Caramelised Onion

ENTRÉE (Under 7 pax, maximum 1 item; 8-14 pax, maximum 2 items)

Coconut Prawn Salad with Chilli Dressing
Sydney Rock Oysters, Natural
Oysters on Half Shell with Hot & Cold Toppings
Caramelised Onion, Rocket and Blue Cheese Tarts
Smoked Salmon Salad with Potato Rosti & Horseradish Cream
Smoked Salmon Carpaccio
Seafood Crepes with Creamy Cheese Sauce
Fresh Mussels in White Wine and Garlic Sauce

MAIN COURSE (Under 7 pax, maximum 1 item; 8-14 pax, maximum 2 items)

Teriyaki Salmon with Caramelised Red Onion Confit
Blue Eye Cod Fillets pan fried with Salsa Verde Potatoes
Roasted Spatchcock with Cream & White Wine Sauce
Beef Fillet Steak with Roasted Tomato Bearnaise
Lamb Cutlets with Roasted Beetroot, Bean & Potato
Barramundi crusted with Native Spices on a bed of pumpkin & potato mash
Rack of Lamb with Glazed Mint Sauce
Parmesan crumbed Veal Cutlet with Mushrooms and Vegetable Risotto
Mixed Seafood Plate (Cold)
Mixed Seafood Plate (Hot)

All Main Courses served with
Seasonal Vegetables and Bowls Mixed Salad on Table

Selection of Fresh Breads/Rolls

..... Continued next page

Monte Fino 84' - Oceanos

Formal Plated Menu ... continued

OPTION 2 @ \$100.00 per person

DESSERTS (Under 7 pax, maximum 1 item; 8-14 pax, maximum 2 items)

White Chocolate & Raspberry Cheesecake with Raspberry Coulis

Mango & Passionfruit Panna Cotta

Affogato (Vanilla Ice Cream with Shot of Espresso Coffee & Frangelico Liqueur)

Continental Chocolate Torte

Strawberries in Cointreau

Fig, honey and pistachio ice cream pyramid with Rose Persian Fairy Floss and Fresh Fig

Tiramisu

Sicilian Ricotta Cheesecake

Selection of Australian Cheeses with Water Crackers and Fresh Fruit Assortment (\$16.50 per person)

Coffee, Tea and After dinner Mints

..... Continued next page

Monte Fino 84' - Oceanos

Beverage Packages

Bar 1

Standard beers (VB, Tooheys New); bottled white and red wines; Australian and/or imported sparkling wine; fruit juices; soft drinks; mineral water; spring water; at \$11.00 per person per hour. Bar staff included for charters of 20 or more guests

Bar 2

Premium beers (Crown Lager, Barons Pale Ale, Barons Lager); bottled white and red wines; Australian and/or imported sparkling wine; fruit juices; soft drinks; mineral water; spring water; at \$13.00 per person per hour. Bar staff included for charters of 20 or more guests

Bar 3

Premium beers, premium Australian bottled still and sparkling wines; brand spirits and liqueurs; juices; soft drinks; mineral water; spring water; at \$15 per person per hour. Bar staff included for charters of 20 or more guests

Bar 4

Premium and Imported Beers, Premium Australian red, white and sparkling wines, Premium spirits, juices; soft drinks; mineral water; spring water; at \$18 per person per hour. Bar staff included for charters of 20 or more guests

Bar 5

Guests choice of beers, wines, etc, (from Wine List) tallied on day of charter and payable at completion of cruise. Bar Staff charges applicable.

Staff charge of \$210/ staff will apply

1 staff per every 20 guests applies

See Next Page for Consumption Bar Wine List

Monte Fino 84' - Oceanos

Consumption bar wine list

Guests choice of beers, wines, etc, (from Wine List) tallied on day of charter and payable at completion of cruise. Bar Staff charges applicable.

Red Wines Please select 1 item for up to 20 pax or 2 items for over 20 pax

Brown Bros Cabernet Sauvignon ** VIC ** \$44.00
Brown Bros Merlot ** VIC ** \$44.00
Lindemans St.George/Pyrus ** SA ** \$85.00
Ninth Island Pinot Noir ** TAS ** \$45.00
Penfolds Bin 28 ** SA ** \$45.00
Penfolds Bin 128 ** SA ** \$46.00
Penfolds Bin 389 ** SA ** \$90.00
Penfolds Bin 407 ** SA ** \$65.00
Penfolds Rawson's Retreat Cab/shz ** SA ** \$33.00
Tatachilla Merlot ** SA ** \$37.00
Tatachilla Partners ** SA ** \$30.00
Vasse Felix Classic Dry Red ** WA ** \$45.00
Wolf Blass Yellow Label ** SA ** \$35.00

White Wines Please select 1 item for up to 20 pax or 2 items for over 20 pax

Bridgewater Mill Chardonnay ** SA ** \$45.00
Bridgewater Mill Sauvignon Blanc ** SA ** \$45.00
Brown Bros Chardonnay ** VIC ** \$44.00
Misty Hills Sauvignon Blanc ** NZ ** \$35.00
Petaluma Chardonnay ** SA ** \$75.00
Rosemount Show Chardonnay ** NSW ** \$55.00
Tatachilla Chardonnay ** SA ** \$39.00
Tatachilla Growers ** SA ** \$35.00
Vasse Felix Classic Dry White ** WA ** \$45.00

Sparkling Wines Please select 1 item

Croser ** SA ** \$69.00
Yellowglen Bella ** \$35.00
Yellowglen Pinot Noir Chardonnay ** \$35.00
Yellowglen "Yellow" ** \$32.00
Dunes High Tide ** \$29.00
Domaine Chandon ** \$45.00
Moet Chandon Champagne (France) ** FR ** \$115.00

Other Wines available on request.

Monte Fino 84' - Oceanos

Consumption bar wine list—continued

Beers Please select 2 full strength (either Premium, Standard, Imported or mixed) and one light beer

Premium Beers

Outback, Hahn Premium, Crown Lager, Tooheys Extra Dry, Cascade Premium, James Boags \$7.50

Standard Beers

VB, Carlton Cold, Tooheys New, Carlton Draught \$6.50

Light Beers

Hahn Premium Light, Cascade Light \$6.00

Imported Beers

Corona, Heineken, Grolsch, Stella Artois, Peroni \$9.00

Spirits & Liqueurs

An extensive range of house and Brand Spirits and Liqueurs are available upon request.

Premium Spirits per nip

Jim Beam, Black Douglas Scotch, Gordons Gin, Vodka, Bundy UP Rum, Bacardi, \$9.00

Top Shelf Spirits per nip

Johnnie Walker Black Label, Chivas Regal, Jack Daniels, Wild Turkey Bourbon, Absolute Vodka, Stolichnaya Vodka, Bombay Sapphire Gin, \$11.00