

Monte Fino 72' - Untide



Featuring Italian design this immaculately maintained vessel, offers 72ft of sheer luxury. Enjoy the quiet ambience of the main saloon with its subdued décor and comfortable leather lounge or relax on the expansive bow area.

Join the Captain on the flybridge and enjoy spectacular views of one of the best waterways in Australia and sample the exquisite cuisine and fine wines on the all weather aft entertainment deck.

Specifications

Dining:	Standing Cocktails	30 guests
	Seated Buffet	20 guests
	Formal Dining	14 guests

Live-aboard: 4 guests

1 x Double Master suite

1 x Twin Suite

Food and Beverage Tariffs

MENUS (plus chef/ waitstaff charge)	\$250/175
Balmain Buffet	\$39/ guest
Cabarita Buffet	\$49/ guest
Potts Point Buffet	\$65/ guest
Mosman Buffet	\$75/ guest
Atlantic Networking	\$39/ guest
Tasman Networking	\$49/ guest
Mediterranean Networking	\$65/ guest
Pacific Networking	\$75/ guest

BEVERAGE OPTIONS

Bar Package - beer, wine and soft drinks @ \$12.50 per person per hour

On consumption - A full range of packaged beers, selected bottled wines, spirits and liqueurs **A charge will be made for wait-staff - \$210 per 20 guests**



Air-conditioned



Audio-Visual



Accommodation

Charter Tariffs

<u>Mid Season</u> April – September	<u>Peak Season</u> October – March
\$750/ hr	\$950/hr
Minimum 4 hrs hire	Minimum 4 hrs hire

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 \$60 wharf fee will apply to some public wharves

Deposit: A deposit of \$1,000 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 72' - Untide

Balmain Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Or

Roast beef with horseradish cream

Smoked chicken fillet with baby spinach and lemon aioli

Seasonal Vegetable Frittata

Warm Potato salad with herbed crème fraiche

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella and fresh basil

Bakers basket

To Finish

Selection of desserts with King Island Cream

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Cabarita Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Fresh king prawns served whole with herb aioli

Roast beef with horseradish cream

Seasonal Vegetable Frittata

Warm Potato salad with herbed crème fraiche

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Potts Point Buffet

On-boarding

Chef's selection of 3 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Roasted fillet of beef
with horseradish cream

Skewers of swordfish marinated in lemon, olive oil fresh oregano & garlic

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Mosman Buffet

On-boarding

Chef's selection of 4 canapés

From the buffet

Poached Tasmanian ocean trout with
aniseed myrtle dressing

Roasted fillet of beef
with horseradish cream

Skewers of swordfish marinated in lemon, olive oil fresh oregano & garlic

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Smoked chicken fillet with baby spinach
and lemon aioli

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and
fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Atlantic Networking

Finger food

Cocktail Bagels with smoked salmon, cream cheese and dill

Chicken satay sugarcane sticks

Japanese sushi & nori rolls with
soy dipping sauce

Assorted mini gourmet pies
- Vegetable
- Lamb & Rosemary

Chinese chilli meatballs

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes, fresh fruits and lavoche

Bakers basket

To Finish

Selection of Desserts

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Mediterranean Networking

Finger food

Cocktail Bagels with smoked salmon & cream cheese

Fresh medium king prawns with
herb aioli

Sydney rock oysters with fresh lemon wedges

Chicken satay sugarcane sticks

Chinese chilli meatballs

Assorted mini gourmet pies
- Vegetable
- Lamb & Rosemary

Japanese sushi & nori rolls with
soy dipping sauce

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes, fresh fruits and lavoche

Bakers basket

To Finish

Selection of desserts

Tea & Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Tasman Networking

Finger food

Seafood & kaffirlime sugar cane skewer

BBQ Duck & Cucumber Pancakes
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese sushi & nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the grazing table

Glazed leg ham served with mustard and pickles

Mezze platter of dips, crudités, cured meat, pate,
& marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian cheeses, fresh fruits and Lavoche

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Monte Fino 72' - Untide

Pacific Networking

Finger food

Seafood & kaffirlime sugar cane skewer

BBQ Duck & Cucumber Pancakes
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese sushi & nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the buffet

Tasmanian smoked salmon
with onion, capers, crème fraiche & dill

Rare roast beef with horseradish cream
and mustard

Mezze platter of dips, crudités, cured meats, pate, & marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian Cheeses, fresh fruits with lavoche

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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BAR PACKAGE @ \$12.50 per person per hour

Premium Australian Beers: Crown Lager, Hann Premium Light & Tooheys Extra Dry

Wines - Lorimer range: Chardonnay, Semillon Sauvignon blanc
Cabernet Merlot & Pinot Noir

Sparkling: Emeri Chardonnay Pinot Noir Sparkling

Fruit Juices

Soft Drinks

Sparkling & Still Water

ON CONSUMPTION PRICES

*Guests may request other beverages if required as long as sufficient notice is given. A bar staff charge will apply with a consumption bar of **\$210** for every 20 guests*

Lorimar Exclusive

Chardonnay	\$28/ bottle
Semillon Sauvignon blanc	\$28/ bottle
Cabernet Merlot	\$28/ bottle
Pinot Noir	\$28/ bottle

Sparkling

Emeri Chardonnay Pinot Noir	\$28/ bottle
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Beer

Crown Lager	\$6.50
Tooheys Extra Dry	\$5.50
Hahn Premium Light	\$4.00

Soft Drinks

\$3.50

Standard spirits:

\$7.50 per 30ml nip, with choice of mixer

No doubles or shots available

Liqueurs:

\$8.50/ per 30ml nip, with choice of mixer

No doubles or shots available

Spirits & Liqueurs required must be pre-specified prior to the cruise.

Guests may request other beverages if required as long as sufficient notice is given. A bar staff charge will apply with a consumption bar & will advised at time of booking.