

# 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		Standing Menus	
Middle East	\$60pp	Finger Food A	\$70 pp
Deluxe	\$65pp	Finger Food B	\$60 pp
Asian Fusion	\$70pp	Finger Food C	\$50 pp
Mediterranean Delight	\$75pp	Finger Food D	\$40 pp
Christmas All Year	\$80pp		
Australian Experience	\$85pp		
Seafood Celebration	\$95pp		
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

<b>Dining</b>	<b>Standing Cocktails</b>	<b>49 guests</b>
	<b>Seated Buffet</b>	<b>35 guests</b>
	<b>Formal plated</b>	<b>16 guests</b>

<b>Live-aboard</b>	<b>6 guests</b>
<b>Master-Suite</b>	<b>Double</b>
<b>Stateroom</b>	<b>Double</b>
<b>Guest room</b>	<b>Twin</b>



Air-conditioned



Audio-Visual



Accommodation

## Charter Tariffs

### Vessel Hire

June -August	\$1,000 per hr	Min 3 hrs
Jan - May/	\$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

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# 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

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# 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

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# 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

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# Monte Fino 84' - Oceanos

## **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

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# 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

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# 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 Pumpnickel 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

# 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 all menus under 20 guests*

# 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**

***A Chef charge of \$300 applies for all menus under 20 guests***

# 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 Afterdinner Mints

# 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