

# 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

<b>MENUS (plus chef/ waitstaff charge)</b>	<b>\$295/220</b>
Balmain Buffet	\$28/ guest
Cabarita Buffet	\$36/ guest
Mosman Buffet	\$45/ guest
Atlantic Networking	\$36/ guest
Pacific Networking	\$45/ guest
Tasman Networking	\$52/ guest
Formal Plated	\$49/ guest

Staff Charges: Chef \$295  
 Waitstaff @ \$220 (1 per 20 guests)

### 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 - \$220 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**

**\$28 per person** plus staff (*min 10 people*)

### **Honey Glazed Leg Ham (on the bone)**

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

### **Prime Roast Beef**

served with home-style gravy

### **Chicken skewers**

in a herb and garlic marinade

### **Fresh Leafy Tossed Salad**

lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.

### **Creamy Pasta Salad**

creamy pasta with capsicum, shallots and basil.

### **Classic Potato Salad**

potatoes with sour cream, chopped dill and pickled cucumber

### **Crispy Fresh Coleslaw Salad**

fresh cabbage, carrot, capsicum and celery in a classic dressing

### **Bakers Basket of Bread rolls**

### **Something Sweet**

### **Dessert buffet**

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **Cabarita Buffet**

**\$36 per person** plus staff (*min 10 people*)

### **Honey Glazed Leg Ham (on the bone)**

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

### **Prime Roast Beef**

tender roast beef striploin served with home-style gravy

### **Chicken skewers**

in a herb and garlic marinade

### And your choice of

#### **Roast Pork – with crackling**

served with apple sauce and/ or delicious gravy

*Or*

#### **Roast Leg of Lamb**

marinated with mint and rosemary

### **Fresh Garden Salad**

made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber, and Spanish onion

### **Prawn and Mango Salad**

with egg noodles

### **Tomato and Bocconini salad**

with fresh herbs

### **Potato, Egg and Bacon Salad**

a real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.

### **Bakers Basket of Bread rolls**

### Something Sweet

### **Dessert Buffet**

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **Mosman Buffet**

**\$45 per person** plus staff (*min 10 people*)

### **Honey Glazed Leg Ham (on the bone)**

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

### **King Prawns**

served with a marie rose dipping sauce

### **Freshly shucked Oysters**

Freshly shucked oysters served with lemon wedges

### **Chicken skewers**

in a herb and garlic marinade

### **Smoked Salmon**

Platter of premium smoked salmon

### **Cold sliced meats**

Platter of salami and roast beef

### **Italian Pasta Salad**

with a tomato and onion pomodoro sauce, fetta olives and seasonal vegetables.

### **Fresh Garden Salad**

made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and-  
Spanish onion.

### **Asian Hokkien Noodle salad**

with crisp greens and a light Asian style dressing

### **Tomato and Bocconini salad**

with fresh herbs

### **Bakers Basket of Bread rolls**

### **Something Sweet**

### **Dessert Buffet**

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **Atlantic Networking**

**\$36 per person** plus staff (*min 10 people*)

### **Salt and Pepper Calamari**

Pieces of calamari lightly battered with salt and pepper seasoning. Served with a sweet chilli dipping sauce

### **Vegetable frittata**

Tasty fingers made with roasted vegetables

### **Beef and burgundy pies**

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry

### **Grilled chorizo pieces**

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic

### **Garlic prawn skewers**

Six hot skewered king prawns in a garlic and parsley infused butter

### **Mini Quiche Lorraine**

Handmade cocktail sized quiches with light pastry and traditional Lorraine cheese and bacon filling.

### **Bruschetta**

Toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil

### **Spinach & Cheese Triangles**

Spinach with a feta and parmesan cheese encased in a crispy filo pastry

## **NOODLE BOXES**

### **King Prawn and Mango**

mango and king prawn salad tossed through egg noodles and served in a noodle box

### **Tandoori Chicken**

marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt

## **SOMETHING SWEET**

### **Selection of Individual Desserts**

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **Pacific Networking**

**\$45 per person** plus staff (*min 10 people*)

### **Rare roast beef with rocket**

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

### **Chicken Tandoori Skewers**

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

### **Crab Noodle Balls**

Seafood wrapped in chow mein and served with a tasty dipping sauce.

### **Vegetable frittata**

Tasty frittata fingers made with roasted vegetables. (v)

### **Bruschetta**

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

### **Beef and burgundy pies**

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

### **Roast capsicum & feta mini quiche**

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

### **Spinach & cheese triangles**

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

## **NOODLE BOXES**

### **King Prawn and mango noodle box**

Mango and King prawn salad tossed through egg noodles and served in a noodle box.

### **Potato wedges served in a noodle box (v)**

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes.

## **SOMETHING SWEET**

### **Selection of Individual Desserts**

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **Tasman Networking**

**\$52 per person** plus staff (*min 10 people*)

### Mango Chicken

Smoked chicken, mango and coriander salad served in a Chinese spoon.

### Vegetable Rice Paper Rolls

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauce, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

### Prosciutto Rolls

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

### Garlic prawn skewers

King prawns in a garlic and parsley infused butter

### Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

### Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

### Thai beef skewer

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered

## NOODLE BOXES

Marinated lamb with couscous noodle box

Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.

### Tandoori chicken noodle box

Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt

## SOMETHING SWEET

Selection of Individual Desserts

### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## **2 Course—Formal Plated Menu**

**\$49 per person** plus staff (*min 10 people*)

### Appetisers

Available from \$10.50pp (not included this menu price see page 10)

### Main Courses

*(choose two mains for alternate serve)*

#### **Double Rack of Lamb**

Tender lamb rack with red wine jus served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary. Accompanied by steamed long green beans.

#### **Barramundi Fillet**

Baked barramundi fillet with lemon and garlic butter sauce. Served on a bed of baked potato and steamed long green beans

#### **New York Strip**

A thick and mouth watering sirloin steak served with caramelised onions and red wine glaze. Accompanied by baked potatoes and steamed long green beans

#### **Lamb Shanks with Tomato and Gremolata**

Lamb shanks slow cooked in a tomato based sauce for many hours and will melt in your mouth. They are finished with a flat leaf parsley, garlic and lemon zest gremolata and served with baked potatoes and steamed long green beans.

#### **Veal Scallopini**

Thinly sliced veal sautéed and served with a tomato, mushroom and wine sauce. Accompanied by baked potatoes and steamed long green beans

#### **King Fish Fillet on Asian Greens**

Pan fried King Fish fillet served on a bed of Asian greens and topped with a mango and herb salsa. Accompanied by baked potatoes.

#### **Chicken Supreme**

Oven roasted chicken supreme set on a bed of baked potato and with white wine and mushroom sauce. Served with steamed long green beans and garnished with parmesan shavings

#### **Vegetable Quiche**

(vegetarian option)

***All mains are accompanied by: Garden Salad, Selection of freshly baked breads***

### Desserts

*(choose two mains for alternate serve)*

**Individual serve pavlova** served with fresh fruit and cream

**Chocolate profiteroles**—choux pastry coated with chocolate and filled with creamy custard

**Sticky date pudding**—with caramel sauce and ice cream

**Soft centred chocolate pudding** with chocolate sauce

**Individual lemon curd tart**—with vanilla cream

#### **Staff charges apply to all menus**

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

# Monte Fino 72' - Untide

## Popular Upgrade Options

### Fresh Seafood

#### **King Prawns**

King prawns (approximately 2 per person)  
with lemon wedges and seafood sauce.

**\$5.95 per person (min 20 persons)**

#### **Sydney Rock Oysters**

Freshly shucked oysters, lemon wedges and seafood sauce.  
(approximately 2 per person)

**\$7.95 per person (min 18 persons)**

#### **Garlic Prawns Skewers - \$5.95 per skewer**

5 Tiger prawns cooked in delicious garlic butter. 5 king prawns per skewer.

### Platters

#### **Cheese Platter**

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment  
of crackers. We recommend 1 platter for 10 guests

**\$75 per platter**

#### **Antipasto Platter**

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamatta olives, salami,  
stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

We recommend 1 platter for 12 guests

**\$75 per platter**

#### **Fruit Platter**

Fruit selection: strawberries, pineapple, Kiwi fruit, rockmelon, grapes  
and watermelon. We recommend 1 platter for 15 guests

**\$75 per platter**

# Monte Fino 72' - Untide

## Popular Upgrade Options continued

### Light Canapés

*to be served on-boarding in addition your buffet menu*

#### **Light canapés - \$10.50 pp**

Choose three items from a our finger food 1 selection  
(see next page).

#### **Gourmet light canapés - \$14.00 pp**

Choose three items from our Gourmet Canapé selection  
(see next pages).

### Additional Mains

#### **Additional roast meat - \$3.75 per guest**

Oven baked honey glazed ham, roast beef or lamb

#### **Vegetarian lasagne - \$3.75 per guest**

Ratatouille encased in pastry sheets and a rich béchamel sauce.  
(min 12 portions)

#### **Hot vegetable option \$1.50 per guest**

Beans, baby carrots or corn cobs

### Additional Sweets

#### **Assorted cake desserts - \$6.75 pp**

Boston mud cake, lemon cheese cake, individual pavlovas, black forest cake. More selections are available – please ask our team.

#### **Fresh fruit salad - \$4.50 pp**

This seasonal fruit salad is an ideal healthy dessert option.

# Monte Fino 72' - Untide

## Popular Upgrade Options continued

### Finger Food 1 Selection

#### **Mini Quiche Lorraine**

Handmade cocktail sized quiches with light pastry and traditional Lorraine cheese and bacon filling.

#### **Sesame Prawn Toast**

Bites of King prawn with toasted sesame seeds on crispy toast

#### **Spinach & Cheese Triangles**

Spinach with a feta and parmesan cheese encased in a crispy filo pastry

#### **Mini vegetable spring rolls**

A delicious combination of Asian greens including Chinese cabbage and carrot.  
Served with a sweet chilli dipping sauce

#### **Cocktail Samosas**

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour

#### **Thai Fish Cakes**

With coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce

#### **Zucchini flan tartlets**

These zucchini flan tartlets are made without pastry

#### **Mini Supreme Pizza**

Red capsicum, diced ham and cheese on a tomato base

#### **Aussie Meat Balls**

Made with 100% Australian beef and served with tomato and barbeque sauce

#### **Cocktail sausage rolls**

These bite size delicacies are filled with beef and encased in perfect light flaky pastry.  
*Vegetarian alternative available on request*

#### **Honey and Soy Chicken cocktail skewers**

Tasty chicken skewers marinated in honey and soy

#### **Salmon Mornay Profiteroles**

Delicious profiteroles filled with tasty salmon mornay

#### **Selection of Gourmet Vol-au-vents**

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents.

#### **Mini Lamb and Rosemary Pies**

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth.

#### **Curried Beef Pastizzi**

Handmade crispy flaked pastry filled with lean beef, curry and tomato puree and vegetables

# Monte Fino 72' - Untide

## Popular Upgrade Options continued

### Gourmet Finger Food Selection

#### **Salt and Pepper Calamari**

Pieces of calamari lightly battered with salt and pepper seasoning. Served with a sweet chilli sauce

#### **Bruschetta**

Toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil

#### **Vegetable frittata**

Tasty fingers made with roasted vegetables

#### **Beef and burgundy pies**

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry

#### **Grilled chorizo pieces**

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic

#### **Garlic prawn skewers**

Six hot skewered king prawns in a garlic and parsley infused butter

#### **Roast capsicum & feta mini quiche**

Mini quiche with a creamy filling of roasted capsicum and crumbled feta

#### **Rare roast beef with rocket**

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

#### **Chicken Tandoori Skewers**

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

#### **Crab Noodle Balls**

Seafood wrapped in chow mein and served with a tasty dipping sauce.

#### **Peking Duck Pancake**

Pancakes filled with roast Peking duck, shallots and our chef's own Hoi Sin sauce.

#### **Vegetable Rice Paper Rolls**

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauce, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

#### **Thai beef skewer**

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.

#### **Prosciutto Rolls**

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

#### **Mini Beef Mignon**

Beef tenderloin wrapped in bacon, topped with tomato tapenade and a blend of herbs.

# Monte Fino 72' - Untide

## **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.***