

Oceanos 84' Monte Fino Yacht



Vessel Features

Oceanos is the ideal venue to celebrate your wedding, social or business event in luxury surrounded by the expansive views of Sydney's spectacular skyline. She will impress your guests with teak floors, warm cherry wood panelling, and custom built furnishings throughout. Enjoy a sumptuous meal on our stunning 84' Monte Fino Motor Yacht for up to 49 guests.

The spacious aft deck with a large dining table can be enclosed to be used in all weather conditions. Forward is a bright and spacious grand salon with custom leather lounge areas, and a stylish dining setting. Upstairs is a large wheelhouse, and the open upper deck is the perfect place for relaxing in the sun.

Facilities include a fully licensed bar, CD sound system, large plasma screen TV, video and PA system. Oceanos also has Foxtel, ideal for sports fans. With 3 luxurious guest staterooms, all with en suites, Oceanos is also available for overnight charter on Sydney Harbour.

Charter Packages

HIRE RATES

Low Season: \$1000 per hour, Jan-Oct: min 4 hours, June-Aug: min 3 hours

High Season Nov - Dec \$1250 per hour, min 4 hours*

Minimum charges apply Fri/ Sat evenings in Nov/ Dec

Public holidays and special events will incur a surcharge of 20%.

Overnight and extended charters P.O.A.

Includes

3 to 4 hours Vessel Hire with Crew

Cordless Microphone(s), Dancefloor

iPod Compatible Sound System

LCD/Plasma Screen, Foxtel

Swim Platform

Luxurious staterooms for overnight cruises

Tender, Sunbathing Area, Diving Board

Vast catering and beverage options

Fully air conditioned

Private dining

Italian designed elegance and luxury

Wharf fees of \$40/vist apply

Please Note

For charters with less than 20 guests a chef surcharge of \$300 per 4 hour charter will apply

Plated meals will be served for less than 13 guests

Special Dietary selections (vegetarian, gluten free, halal, kosher etc) are available with suitable notice. Menu options may be altered due to seasonal availability.

Cheese and fruit platters may be included with any menu at an additional charge of \$7.50 per person

Charter Information

Passenger Pickup

Passengers can embark and disembark at selected jetties on both sides of the harbour, including Man of War Steps, Darling Harbour, King St, Star City Casino, Birkenhead Point, Rose Bay and Mosman to name a few. Some of these wharfs require prior booking and a booking fee is payable.

Footwear

A special note to our guests: For comfort and safety, guests are requested to wear light-coloured soft soled shoes (no heels or black soles).

Smoking

Smoking is only permitted on the lower deck. (water level) In accordance with NSW Government regulations, no smoking is permitted in areas where food is being served

Menus

Buffet, Formal Plated, Canapes Available Upon Request

Menu options are extensive with magnificent selections of gourmet cuisine available for you to enjoy during your cruise. Select from our menus or allow our wonderful team to design a menu specifically for you. Below is a preview of menus available.

BUFFET MENUS

Seafood Celebration Buffet \$100

Australian Experience \$90

Christmas All Year Round \$85

Mediterranean Delight \$80

Asian Fusion \$75

Deluxe Buffet \$70

Middle East \$65

FORMAL PLATED MENU OPTION 1 @ \$95.00 per person

FORMAL PLATED MENU OPTION 2 @ \$110.00 per person

ON ALL MENUS, WHEN NUMBERS EXCEED 25 PAX AN ADDITIONAL DESSERT OF THE CHEF'S CHOOSING WILL BE OFFERED

Buffet Menus

Seafood Celebration Buffet \$100

Starters

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 Cheesecake with Fresh Fruit

Buffet Menus

Australian Experience \$90

Starters

Gourmet Pie of the Day

Roast Tomato & Goats Cheese Tartlet (v)

Buffet

Seared Kangaroo Served with an 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

Buffet Menus

Christmas All Year Round \$85

Starters

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

Buffet Menus

Mediterranean Delight \$80

Starters

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
Roasted Capsicum Salad with Pine Nuts and Parsley
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

Buffet Menus

Asian Fusion \$75

Starters

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

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

Buffet Menus

Deluxe Buffet \$70

Starters

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

Choice of Roast Lamb & Mint Sauce or Roast Pork and Gravy with Apple Sauce

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

Dessert

Cremé Caramel

Orange Poppy Seed Cake with White Chocolate Ganache

Buffet Menus

Middle East \$65

Starters

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

Dessert

Baklava

Fresh Fruit Salad

Formal Plated Menus

**OPTION 1 @ \$95.00 per person
(1-7 pax 1 selection, 8-14 pax 2 selections)**

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)

Formal Plated Menus

MAIN COURSES (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
Seasonal Vegetables and Bowls Mixed Salad on Table
Selection of Fresh Breads/Rolls

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
Coffee, Tea and Afterdinner Mints
Selection of Australian Cheeses with Water Crackers and Fresh Fruit Assortment
(additional \$10.00 per person)

Chef surcharge applies for 20/under pax \$300.00

Formal Plated Menus

Formal Plated Menu OPTION 2 @ \$110.00 per person (1-7 pax 1 selection, 8-14 pax 2 selections)

CANAPES (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

ENTRÉES (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
Chef's Chicken Liver Pâté

Formal Plated Menus

MAIN COURSES (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

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 & pistachio ice cream pyramid, Rose Persian Fairy Floss & 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

Canape Menus

MENU A - \$80.00

Select 6 items from Premium Canape Menu plus 2 Substantial Meal Options and 1 Dessert item

MENU B - \$70.00

Select 3 items from Premium Canape selections and 4 items from Standard Canape selections plus 1 Substantial Meal Option.

MENU C - \$60.00

Select 4 items from the Premium Canape menu and 4 items from the Standard Canape menu

MENU D - \$55.00

Select 3 items from Premium Canape menu and 5 items from Standard Canape menu

MENU E - \$50.00 (SUITABLE FOR 3 HOUR CRUISES ONLY)

Select 2 items from Premium Canape menu and 4 items from Standard Canape menu

Canape Menus

Premium Canapes

Angus Steak Pies with Tomato Relish
Asparagus & Prosciutto Puff Pastry Parcels (vegetarian without Prosciutto)
Assorted Sushi (72 hours notice required)
Beef Wellingtons (mini)
Beetroot Rosti with Smoked Trout and Horseradish Cream
Blini with Prawns, Sour Cream and Caramelised Onion
Bloody Mary Oyster Shots
Chicken and Camembert Tartlets
Coconut Prawns with Coconut Dipping Sauce or Sweet Chilli Sauce
Crab & Lime Quiches
Duck & Radicchio Tartlets
Dukkah Crusted Atlantic Salmon with White Bean Dip on mini Toasts
Fig & Fennel Scones with Brie and Fig Relish (v)
Fish & Crab Cakes with Avocado
Leek, Gruyere and Rocket Muffins with Green Tomato Relish (v)
Middle Eastern Lamb Parcels with Minted Yoghurt
Peking Duck Pancakes with Hoisin Sauce, Shallots and Cucumber
Prawn, Crab & Coriander Balls
Prawn & Scallop Vol-au-Vents

Canape Menus

Premium Canapes continued

Smoked Salmon on mini blini with Sour Cream and Fresh Dill

Tempura Fish Pieces with Japanese Soy Sauce (Shoyu)

Vietnamese Prawn Fresh Spring Rolls

Vietnamese Fresh Vegetable Spring Rolls (v)

Standard Canapes

Asian Salad on Chinese Spoons (gf without noodles)

Asparagus Mini Quiches (v)

Caramelised Onion Tarte Tatin with Crumbled Feta (v)

Chicken Gow Gees with Chef's Dipping Sauce

Chicken, Semi-dried Tomato & Ricotta Sausage Rolls

Corn Fritters with Sour Cream & Coriander Pesto (v) (gf)

Curried Vegetable Samosa with Mango Chutney (v)

Dim Sims (Pork) Steamed

Falafel with Hummos, Pomegranate and Parsley (v)

Gourmet Mini Beef Steak Pies

Canape Menus

Standard Canapes continued

Gourmet Sausage Rolls (Chef's Selection)

Ham & Cheese mini Croissants

Honey & Soy Chicken Drumettes

Herbed Cheese Tartlets with Caramelised Onion Jam (v)

Italian Meatballs with Tomato Salsa

Lamb Kefta with Minted Yoghurt

Mini Vegetable Spring Rolls (v)

Moroccan Lamb Triangles

Open Roast Pumpkin & Feta Tartlets (v)

Pork & Prawn Gow Gees

Ratatouille Tartlets (v)

Sesame Prawn Toasts

Smoked Salmon Quichettes

Spinach & Feta triangles (v)

Thai Fish Cakes with Sweet Chilli Sauce

Turkey & Cranberry Sausage Rolls with Cranberry Sauce

Wattleseed Scones with Beetroot Relish & Goat's Cheese (v)

Canape Menus

Substantial Finger Foods - Served in Noodle Boxes

Beef Tagine with Couscous

Chicken Caesar Salad

Chicken Schnitzel with Coleslaw

Fish & Chips with Lemon & Tartare Sauce

Lamb Curry with Basmati Rice (gf)

Massaman Beef Curry with Jasmine Rice (gf)

Moroccan Vegetable Tagine with Couscous (v)

Penne Pasta with Roasted Vegetable Pesto (v)

Teriyaki Chicken with Jasmine Rice (gf)

Thai Beef Salad

Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)

Vegetable Curry with Basmati Rice

Bar Packages

Bar 1

Standard beers; 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 2

As per Bar 1 with Premium Beers \$13.00 per person per hour.

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 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.

For packages under 20 guests - bar staff charges apply

Beverages on Consumption

Bar Staff

Applicable for all consumption bars and for Beverage Packages under 20 guests

\$240 per wait staff for a 4 hour charter

1-20 guests x 1 waiter, 21-35 guests x 2 waiters, 36-49 guests x 3 waiters

Full open bar charged on a consumption basis (credit card required).

A surcharge will apply on public holidays and special event days.

Red Wines

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

Garfish Shiraz WA \$39.00

Garfish Cabernet Sauvignon WA \$39.00

Lindemans St.George SA \$95.00

Lindemans Pyrus SA \$95.00

Lost Turtle Pinot Noir NZ \$55.00

Ninth Island Pinot Noir TAS \$59.00

Penfolds Bin 28 SA \$59.00

Penfolds Bin 128 SA \$59.00

Penfolds Bin 389 SA \$110.00 (When available)

Penfolds Bin 407 SA \$105.00

Stonefish Cab.Sauv SA \$45.00

Stonefish Merlot SA \$45.00

Stonefish Shiraz SA \$45.00

Beverages on Consumption

White Wines

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

Cloudy Bay Sauv.Blanc NZ \$95.00

Garfish Pinot Grigio WA \$39.00

Garfish Sauvignon Blanc NZ \$39.00

Garfish Sem.Sauv.Blanc WA \$39.00

Lost Turtle Sauvignon Blanc NZ \$55.00

Petaluma Chardonnay SA \$89.00

Stonefish Chardonnay WA \$45.00

Stonefish Sauvignon Blanc WA \$45.00

Stonefish Verdelho NSW \$45.00

Sparkling Wines

Please select 1 item

Croser SA \$79.00

Domaine Chandon \$55.00

Stonefish Cuvee \$45.00

Moet Chandon Champagne France \$115.00

Veuve Cliquot France \$129.00

Other wines available on request.

Beverages on Consumption

Beers

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

Premium Beers

Hahn Premium, Crown Lager, Tooheys Extra Dry, Cascade Premium, James Boags

\$8.00

Standard Beers

VB, Carlton Cold, Tooheys New, Carlton Draught

\$7.00

Light Beers

Hahn Premium Light, Cascade Light

\$6.50

Imported Beers

Asahi, Corona, Heineken, Peroni, Stella Artois

(By the carton only)

\$9.50 per bottle

Spirits & Liqueurs

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

House Spirits

Bourbon, Scotch, Gin, Vodka, Rum

\$7.00 per nip



Beverages on Consumption

Top Shelf Spirits

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

\$9.00 per nip

Liqueurs

Kahlua, Tia Maria, Midori, Malibu, Cointreau, Baileys Irish Cream, Butterscotch Schnapps, Frangelico,
Galliano, Sambuca

Others available upon request.

\$9.00 per nip

Breezers, Cruisers, Stoli Ruskies, West Coast Coolers

Available on request

from \$6.00

House Port

\$6.00 per glass

Soft Drinks

Coca Cola, Diet Coke, Sprite, Sparkling Mineral Water, Dry Ginger Ale, Lemon Squash, Tonic Water,
Soda Water

\$4.00

Fruit Juices

Orange Juice, Pineapple Juice, Tomato Juice, Apple Juice, Mango
Cranberry \$4.50

Holidays: A surcharge will apply on public holidays. GST inclusive.



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