

# YOT Vice

90ft luxury motor yacht



**76**

Passengers

**\$1375**

Minimum Hourly Rate

**Gold Coast**

Location

YOT Vice is the newest vessel on the Brisbane River with a brand new full interior renovation that boasts a tropical marine resort-inspired experience making it the ultimate Brisbane River experience.

Full staff service and a qualified skipper are included in the charter rates and our professional crew will organise all the details of your charter from start to finish to ensure a fantastic cruise.

### Features

- 2 luxury levels
- multiple entertainment areas
- Licensed Bar
- Sound System with Bluetooth
- Swimming/ Beach transfers
- TV

### Extras

#### Additional Crew

40-55 guests - \$82.50/hr

55-67 guests - \$165/hr

68-76 guests - \$247.50/hr

#### Swimming Package - \$385

includes - crew 2 x stand up paddleboards & towels

*Beach package upgrade - extra \$200*

### Day Charter Rates

*Includes skipper & marine crew*

#### Jan to October & Nov-Dec (Sun-Thurs)

3 hours \$4400

4 hours \$5500

Additional hours: \$1375/hr

#### November - December (Fri-Sat)

3 hours \$5500

4 hours \$6850

\*\* Max 4 hours

Timeslots: 10am-2pm, 3.15pm to 6.15pm & 7.30pm to 11.30pm

**Standard Public Holidays: 25% on total charter fee**

# YOT Vice

CATERED MENUS



## Gold Canapé Menu

\$72 per person

### Goats Cheese Tartlet (VEG, GF)

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet - 1 serve

### Titan Prawns

Yuzu pearls, cos lettuce, yuzu kosho mayo - 1 serve

### San Danielle Proscuitto Roll

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 1 serve

### Spanish Chorizo Skewer (GF)

Smoked provolone, semi dry tomatoes and basil - 2 serves

***For charters longer than 2 hours add extra grazing platters***

**Catering must be ordered a minimum 14 days prior to the charter date**  
*A minimum spend of \$5,000 for food and beverage - peak dates.*



# YOT Vice

## CATERED MENUS



### Premium Canapé Menu

**\$109 per person**

#### **Mooloolaba Tuna (GF, DF)**

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium - 2 serves

#### **Fresh Scallop Ceviche (GF)**

wildflower gin, mango, chilli, lemon, Spanish onion - 1 serve

#### **Congo & Caivar Potato (GF)**

Garlic confit, labneh, smoked salmon caviar, shisho dust - 2 serves

#### **Seared Wagyu Beef (GF)**

On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium - 2 serves

#### **Goats Cheese Tartlet (VEG, GF)**

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet - 1 serve

#### **Titan Prawns**

Yuzu pearls, cos lettuce, yuzu kosho mayo - 1 serve

#### **San Danielle Proscuitto Roll**

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 1 serve

***For charters longer than 3 hours add extra grazing platters***

**Catering must be ordered a minimum 14 days prior to the charter date**  
*A minimum spend of \$5,000 for food and beverage peak dates .*

# YOT Vice

## CATERED MENUS



### Deluxe Canapé Menu

**\$156 per person**

#### **Grazing Board**

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

#### **Mooloolaba Tuna (GF, DF)**

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium - 2 serves

#### **Karaage Chicken (DF)**

with kecap manis, gochujang sauce and fried shallots - 1 serve

#### **Fresh Scallop Ceviche (GF)**

wildflower gin, mango, chilli, lemon, Spanish onion - 1 serve

#### **Seared Wagyu Beef (GF)**

On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium - 2 serves

#### **Baked Moreton Bay Bug (GF)**

Gem lettuce, creamy fermented chilli sauce, pearls on a Burleigh brioche - 1 serve

#### **Fresh Oysters (GF, DF)**

Fresh Pacific oysters served with a lemon & chardonnay mignonette - 2 serves

#### **Beef Brisket Tacos (GF, DF)**

Radish, pico de gallo, jalapeno, toasted tortilla - 1 serve

#### **French Lamb Cutlet (GF)**

Served with chimichurri and fresh rosemary - 1 serve

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*A minimum spend of \$5,000 for food and beverage. Peak dates .*

# YOT Vice

## CATERED MENUS



### Platter Menu

#### **Grazing Board - \$180 per platter**

Selection of local cheese, fine cured meats, dips, marinated olives, smoked nuts, fresh fruits, pickled vegetables (serves 8-10)

#### **Seafood Platter - \$425 per platter**

Hokkaido scallops, Titan cooked prawns, fresh local fish sashimi, Moreton Bay Bugs, Pacific oysters served with lemon and chardonnay mignonette (serves 8-10)

#### **Gourmet Sandwiches - \$180 per platter**

San Danielle prosciutto, pesto, fior di latte, rocket, semi-dried tomatoes on an Italian roll\*\*  
Byron bay fior di latte, aged balsamic, heirloom tomatoes, Thai basil on a Italian roll (VEG)  
Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo\*\*

\*\* (can be GF - serves 20)

#### **Sushi Platter - \$180 per platter**

Assorted fresh sushi with vegetarian options (serves 8-10)

#### **Oysters - \$66 per dozen**

Served natural with a chardonnay mignonette sauce & lemons

#### **Titan Prawns - \$120 per kg**

Served with lemon cheeks, baby lettuce and creamy cocktail sauce (approx 2-3 per person)

#### **Vegan Platter - \$165 per platter**

Vegan dips, crudités, vegan cheese, seasonal fruit, nuts & crackers (serves 8-10)

#### **Fruit Platter - \$150 per platter**

A gourmet selection of fresh seasonal fruits (serves 10)

#### **Dessert Platter - \$155 per platter**

selection of desserts from the chef (serves 10)

**Catering must be ordered a minimum 14 days prior to the charter date**  
*A minimum spend of \$5,000 for food and beverage. Peak dates .*



# YOT Vice

## BEVERAGES



### BAR PACKAGE

**2 hours \$30 per person per hour**  
**3 hours \$27 per person per hour**  
**4+ hours \$25 per person per hour**

Beers: YOT Lager Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider  
Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

### Standard Spirits add \$11 per person per hour

42 Below Vodka, Bombay Sapphire Gin  
Cazadores Tequila, Bacardi Carta Blanca Rum  
Dewars White Label Whisky, Jack Daniels Bourbon, Canadian Club Rye

### Premium Spirits add \$16.50 per person per hour

Patron Silver Tequila, Grey Goose Vodka, Hendricks Gin  
Glenfiddich 12, Bacardi Ocho Rum, Fellr Watermelon Seltzer  
Fellr Passionfruit Seltzer, Matso's Gingerbeer

### Cocktail Bar Mixologist

Elevate your cruise experience with a wider range of expertly crafted cocktails. Ask us about hiring a designated mixologist for your event \$550

### CONSUMPTION BAR

**Your choice of drinks on consumption (min spend applies)**  
**Please request price list**

**NOTE – Should these varieties not be available they will be substituted with equivalent or better quality**  
*A minimum spend of \$5,000 for food and beverage. Peak dates .*