

YOT75

75ft luxury motor yacht



68

Passengers

\$1372.25

Minimum Hourly Rate

Gold Coast

Location

YOT 75 is the pinnacle of yacht entertainment, featuring 2 luxurious levels with 2 full-service bars located in the main saloon and upper deck. Licensed for up to 68 passengers for serious entertaining, step aboard and leave the constraints of land-based venues behind.

YOT 75 is fully licensed with a range of beverage and catering packages to suit all occasions. Enjoy a 5-star service by our professional crew who will take care of every detail and ensure nobody has an empty glass

Features

- 2 luxury levels
- 4 entertainment areas
- 2 x Licensed Bars
- Sound System with Bluetooth
- Water toys
- TV
- Offshore Survey

Crew

Additional Crew

40-55 guests - \$82.50/hr
56-68 guests - \$165/hr

Day Charter Rates

Includes skipper & marine crew

Jan to October

2 hours \$3289 (Sun-Fri) \$3619 (Sat)

3 hours \$4389 (Sun-Fri) \$4884 (Sat)

4 hours \$5489 (Sun-Fri) \$6149 (Sat)

Additional hours: From \$1372.25/hr

November - December

3 hours \$4389 (Sun-Thurs) \$5445 (Fri)

3 hours \$5940 (Sat)

4 hours \$5489 (Sun-Thurs) \$6842 (Fri)

4 hours \$7502 (Sat)

**** Max 4 hours**

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

Standard Public Holidays: 20% on charter fee



YOT75

CATERED MENUS



Gold Menu

\$64.90 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 Prosciutto Roll

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 2 serve

Spanish Chorizo Skewer (GF)

Smoked provolone, semi dry tomatoes and basil - 1 serve

Diamond Menu

\$75.90 per person

Seared Wagyu Beef (GF)

porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake - 2 serves

Titan Prawns (GF/DF)

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

San Danielle Prosciutto Roll (GFO)

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 2 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



YOT75

CATERED MENUS



Premium Menu

\$97.90 per person

Mooloolaba Tuna (GF, DF)

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium - 1 serve

Fresh Scallop Ceviche (GF)

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

Roasted Chicken Sandwich (GFO)

Pulled roasted chicken, green aioli, chives, vintage cheddar on a Japanese brioche - 1 serve

Seared Wagyu Beef (GF)

porcini cream cheese, wild mushroom, truffle aioli, nasturtium on blini pancake - 2 serves

Goats Cheese Tartlet (VEG, GF)

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

Titan Prawns (GF/DF)

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



YOT75

CATERED MENUS



Deluxe Menu

\$141.90 per person (chef on-board)

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 - 1 serve

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)

porcini cream cheese, wild mushroom, truffle aioli, nasturtium on blini pancake - 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

Catering must be ordered a minimum 14 days prior to the charter date



YOT75

CATERED MENUS



Platter Menu

Grazing Board - \$163.90 per platter

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

Seafood Platter - \$412.50 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 - \$163.90 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**
Roasted chicken with green aioli, chives, and vintage cheddar on Japanese brioche
**(can be GF - serves 20)

Sushi Platter - \$163.90 per platter

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

Oysters - \$60.50 per dozen

Served natural with a chardonnay mignonette sauce & lemons

Titan Prawns - \$123.20 per kg

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

Vegan Platter - \$148.50 per platter

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

Fruit Platter - \$137.50 per platter

A gourmet selection of fresh seasonal fruits (serves 10)

Dessert Platter - \$141.50 per platter

selection of desserts from the chef (serves 10)

Catering must be ordered a minimum 14 days prior to the charter date



YOT75

BEVERAGES



GOLD BAR PACKAGE

3 hours \$72.60 per person

4 hours \$88 per person

Additional hours \$22 per person per hour

Beers: YOT Lager Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider, Heaps Normal (non-alcoholic beer)

Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

DIAMOND BAR PACKAGE

3 hours \$105.60 per person

4 hours \$122.10 per person

4+ hours \$30.52 per person per hour

Beers: YOT Lager Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider, Heaps Normal (non-alcoholic beer)

Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

Basic Spirits

42 Below Vodka, Bombay Sapphire Gin

Patron Silver Tequila, Bacardi Carta Blanca Rum

Dewars White Label Whisky, Jack Daniels Bourbon, Canadian Club Rye, Bacardi Spiced Rum

NOTE – Should these varieties not be available they will be substituted with equivalent or better quality



YOT75

BEVERAGES



PREMIUM BAR PACKAGE

3 hours \$122.10 per person

4 hours \$154 per person

4+ hours \$38.50 per person per hour

Beers: YOT Lager Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine
Cider, Heaps Normal (non-alcoholic beer)

Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block
Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

Basic Spirits

42 Below Vodka, Bombay Sapphire Gin
Patron Silver Tequila, Bacardi Carta Blanca Rum
Dewars 12 YO Scotch Whisky, Jack Daniels Bourbon, Canadian Club Rye,
Bacardi Spiced Rum

Premium Spirits

Grey Goose Vodka, Hendricks Gin
Glenfiddich 12, Fellr Watermelon Seltzer
Fellr Passionfruit Seltzer, Matso's Gingerbeer, Hard Rated Solo

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



YOT75

BEVERAGES



COCKTAIL BAR

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

Cocktail Selection - \$26.40 per cocktail

Caprioska

42 Below Vodka, fresh lime juice, simple syrup & soda

French 75

Bombay sapphire gin, lemon juice & prosecco

Espresso Martini

42 below, dekuyper creme de cafe, two amigos, vanilla monin

Watermelon Margarita

Cazadores, triple sec, fresh watermelon, lime, agave, mint

Peach Tea Cosmo

42 below vodka, mango liqueur, orange, lime, peach bitters

Summer Splice

Midori, malibu, pineapple, lychee, passionfruit, coconut cream

Melontini

Grey goose white peach & rosemary, st. germain, fresh watermelon, lime, mint

Golden Goose

Grey goose, st. germain, red ruby grapefruit, red bull tropical, mint, peach bitters

Old Fashioned

Makers mark, angostura bitter, orange twist

Paloma

El jimador blanco, lime juice, grapefruit & soda

Long Island Iced Tea

Bombay sapphire gin, 42 below vodka, el jimador, bacardi blanca, triple sec, lemon juice & coke



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OPTIONAL EXTRAS



STYLING & ENTERTAINMENT

Professional DJ - from \$192.50/hr

BYO DJ Fee - \$192.50

Roaming Magician - From \$2200

Acrylic Welcome Sign + Balloon Garland Attached to
Welcome Sign - from \$605

Light Up Letters/Numbers + Balloon Garland Attached
to Light Up Letters/Numbers - From \$852.50

Event Photography/Videography - From \$1650

Photobooth - From \$660

Magnum Moët Sparkler Show

A memorable moment with sparklers, including 1.5L Magnum Moët Bottle - \$385

External styling Fee- \$165

PARTY PACKAGE

3 HOURS FROM 5,599

4 HOURS FROM 6,699

Step aboard for an unforgettable event with our specially curated party package where luxury meets entertainment on the water. Enjoy the full superyacht experience at a reduced rate, complete with:

- Captain and crew at your service
- Live DJ setting the perfect vibe throughout your cruise
- A personalised welcome sign and balloon garland to match your theme
- Magnum Moët Sparkler Show to toast the occasion

Perfect for corporate functions, hens and bucks parties, birthdays, or any special celebration, this package is fully customisable to suit your event style and vision.



YOT75

ACTIVITIES



STYLING & ENTERTAINMENT

Swimming Package - \$385

includes swimming with registered crew member
2 stand up paddleboards
Swimming towels

Beach Package - \$577.50

includes swimming with registered crew member
Use of tender for beach transfers
Beach games
2 stand up paddleboards
Swimming towels

Jet Ski - \$438.90/hr

includes hiring of a Jet Ski to self-drive with a registered instructor

Inflatable Slide - \$275 (with swimming and/or beach package)