

# YOT Blue

80ft luxury motor yacht



**58**

Passengers

**\$1372.25**

Minimum Hourly Rate

**Gold Coast**

Location

YOT Blue is 80ft of pure Super Yacht Luxury. This vessel is a real “head-turner”, with 4 deluxe bedrooms all with private ensuite, 3 entertaining areas and fully retractable sunroof in the main saloon, she is the perfect entertainer.

Licensed for up to 58 passengers for serious entertaining, but just as comfortable for a romantic, intimate, sunset cruise for 2, step aboard and leave the constraints of land-based venues behind, or enjoy an overnight stay for up to 8 guests.

## Features

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

## Crew

### Additional Crew

40-58 guests - \$82.50/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**



# YOT Blue

## CATERED MENUS



### Gold Menu

**\$75.90 per person**

**Seared Wagyu Beef (GF) - 2 serves**

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

**Goats Cheese Tartlet (VEG, GF) - 1 serve**

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet

**Titan Prawns (GF, DF) - 1 serve**

Yuzu pearls, cos lettuce, yuzu kosho mayo

**San Danielle Proscuitto Roll (GFO) - 2 serve**

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

**Spanish Chorizo Skewer (GF) - 2 serve**

Smoked provolone, semi dry tomatoes and basil

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

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



# YOT Blue

## CATERED MENUS



### Premium Menu

\$97.90 per person

**Mooloolaba Tuna (GF, DF) - 1 serve**

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

**Fresh Scallop Ceviche (GF) - 1 serve**

wildflower gin, mango, chilli, lemon, Spanish onion

**Roasted Chicken Sandwich (GF0) - 1 serve**

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

**Seared Wagyu Beef (GF) - 2 serves**

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

**Goats Cheese Tartlet (VEG, GF) - 1 serve**

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet

**Titan Prawns (DF, GF) - 1 serve**

Yuzu pearls, cos lettuce, yuzu kosho mayo

**San Danielle Proscuitto Roll - 1 serve**

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





# YOT Blue

## CATERED MENUS



### Deluxe Menu

**\$141.90 per person (includes 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 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)

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

#### 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

#### Angus Beef Sliders (DF, GFO)

Gem lettuce, American cheddar, tomato relish on a soft broiche - 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**



# YOT Blue

## 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 - \$130.90 per kg**

Served with lemon cheeks, baby lettuce and creamy cocktail sauce

#### **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 - \$141.90 per platter**

selection of desserts from the chef (serves 10)

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



# YOT Blue

## BEVERAGES



### **GOLD BAR PACKAGE**

**3 hours \$77 per person**  
**4 hours \$93.50 per person**  
**Additional hours \$23.37 per person per hour**

Beers: YOT Lager, Stone & Wood Pacific Ale, Corona, Cascade Light, & Hello Sunshine Cider & Heaps Normal (non-alcoholic beer), Fellr Passionfruit & Fellr Peach  
Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose Dunes and Greene Moscato

### **PLATINUM BAR PACKAGE**

**3 hours \$110 per person**  
**4 hours \$132 per person**  
**4+ hours \$33 per person per hour**

Beers: YOT Lager, Stone & Wood Pacific Ale, Corona, Cascade Light, & Hello Sunshine Cider & Heaps Normal (non-alcoholic beer), Fellr Passionfruit & Fellr Peach  
Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose Dunes and Greene Moscato

Basic Spirits  
42 Below Vodka, Bombay Sapphire Gin  
Patron Silver Tequila, Bacardi Carta Blanca Rum, Bundaberg Rum  
Dewar's 12 YO Scotch Whisky, Jack Daniels Bourbon, Canadian Club Rye, Bacardi Spiced Rum, Alize Blue

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



# YOT Blue

## BEVERAGES



### DIAMOND BAR PACKAGE

**3 hours \$137.50 per person**

**4 hours \$165 per person**

**4+ hours \$41.25 per person per hour**

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

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

#### 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, Alize Blue

#### Premium Spirits

Grey Goose Vodka, Hendricks Gin  
Glenfiddich 12, Makers Mark Bourbon Whisky  
Ink Gin, White Oak Pink Gin

Hard Fizz Lemonade Pineapple & Peach, Matsos Ginger Beer  
Hard Rated, Onn Watermelon Lychee, Aperol Spritz  
Hugo Spritz, Limoncello Spritz, Pink Gin Spritz

### 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**





# YOT Blue

## BEVERAGES



### COCKTAIL BAR

**3 hours \$122.10 per person**  
**4 hours \$154 per person**  
**4+ hours \$38.50 per person per hour**

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





# YOT Blue

## 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.

Brisbane delivery fees may apply.

