

# YOT Vice

90ft luxury motor yacht



**76**

Passengers

**\$1512.50**

Minimum Hourly Rate

**Gold Coast**

Location

Licensed for up to 76 guests across 2 luxurious levels. With a full bar and cocktail service along with available catering options, YOT Vice offers the ultimate Brisbane River experience.

Styled in a vibrant 1980's Miami-inspired Vice City aesthetic featuring neon lights and pink couches, this distinctive vessel creates an unforgettable atmosphere for your river adventure.

## Features

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

## Crewing

### Additional Crew

40-55 guests - \$82.50/hr

56-68 guests - \$165/hr

69-76 guests - \$247.50/hr

## Day Charter Rates

*Includes skipper & marine crew*

### Jan to October

**2 hours \$4136 (Sun-Fri) \$4466 (Sat)**

**3 hours \$4950 (Sun-Fri) \$5445 (Sat)**

**4 hours \$6050 (Sun-Fri) \$6710 (Sat)**

**Additional hours: From \$1512.50/hr**

### November - December

**3 hours \$4950 (Sun-Thurs) \$5940 (Fri)**

**3 hours \$6435 (Sat)**

**4 hours \$6050 (Sun-Thurs) \$7260 (Fri)**

**4 hours \$7920 (Sat)**

**\*\* Max 4 hours**

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

Special Events - POA

**Standard Public Holidays: 20% on charter fee**



# YOT Vice

## CATERED MENUS



### Gold Canapé Menu

**\$75.90 per person**

#### Seared Waggy Beef (GF)

porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a 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 Prosciutto Roll

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

#### 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

**\$97.90 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

#### **Roasted Chicken Sandwich**

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**

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 - 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 applies for food and beverage peak dates .*



# YOT Vice

## CATERED MENUS



### Deluxe Canapé 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 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**  
*A minimum spend applies for food and beverage. Peak dates .*





# YOT Vice

## CATERED MENUS



### Kids Menu

**\$31.90 per person**

#### Roasted Chicken Sandwich

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

Or

#### BLT Sandwich

Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo (1)uz - 1 serve

#### Seasonal Fruit Skewers

Selection of seasonal fruit skewers with honey - 1 serve

**Catering must be ordered a minimum 14 days prior to the charter date**  
*A minimum spend applies for food and beverage - peak dates .*



# YOT Vice

## 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 (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 - \$141.90 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 applies for food and beverage. Peak dates .*



# YOT Vice

## 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**  
*A minimum spend applies for food and beverage. Peak dates .*



# YOT Vice

## 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**

*A minimum spend applies for food and beverage. Peak dates.*





# YOT Vice

## 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

*A minimum spend applies for food and beverage. Peak dates .*

