





**75** 

\$1512.50

**Brisbane** 

Passengers

Minimum Hourly Rate

Location

YOT Capri a 92ft, this ultra glamorous vessel has luxurious entertaining spaces spread across two levels including the exclusive 'Bellissimo Bar'.

Whether you are day-tripping or wanting to spend the night onboard, this vessel is perfectly designed to cater to your every need.

#### **Features**

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

#### 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 \$4149 (Sun-Fri) \$4499 (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











# Gold Canapé Menu

\$75.90 per person

#### Seared Wagyy Beef (GF)

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

# Titan Prawns (GF/DF)

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

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

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

#### San Danielle Proscuitto 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.











# Premium Canapé Menu

\$97.90 per person

### Mooloolaba Tuna (GF, DF)

Fire kissed Mooloolaba Tuna, fermeted mandarin sauce, yuzu kosho, wakame salad, charcoal salt flkes, 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, yuzy 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 applies for food and beverage peak dates.













# **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, fermeted mandarin sauce, yuzu kosho, wakame salad, charcoal salt flkes, 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

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

Gem lettuce, American cheddar, tomato relish on a soft 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.













# 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.









# 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 Italianroll (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.













#### **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 Capri **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 Pinapple & 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 Capri **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.











#### STYLING & ENTERTAINMENT

Professional DJ - from \$200/hr **BYO DJ Fee** - \$192.50

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 Moet Sparkler Show** 

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

**External styling Fee-\$165** 

#### **ACTIVITIES**

## 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

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



