



VESSEL HIRE

(Minimum 4 hours)

JANUARY - OCTOBER	\$1,815 per hour
NOVEMBER - DECEMBER	
SUNDAY - THURSDAY	\$1,815 per hour
FRIDAY & SATURDAY	\$2,090 per hour

- Minimum spend may apply.
- Rates subject to change.

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	20%
WAIT STAFF FEE	
40 - 55 GUEST 1 STAFF	\$82.50 per hour
56 - 70 GUEST 2 STAFF	\$165 per hour
71 - 80 GUEST 3 STAFF	\$225.5 per hour
SATURDAY LOADING FEE	\$165 per hour
HOURLY CHARTER CAPACITY	up to 80 pax





ADDITIONAL PERSONALISATIONS

DJ'S | FROM \$275 PER HOUR

Our team will source DJ's to accommodate your event. Please let us know the genre and style of music you wish to produce and we will work with you in getting the most suitable DJ's for you.

PHOTOGRAPHER & VIDEOGRAPHER | QUOTE BASED

*Onboard your event there will be 2 Individuals to take care of capturing the moment, 1 photographer and 1 videographer that will capture your event.
If you would like specific content, this can be discussed prior.*

CHAMPAGNE PACKAGE | \$880 (5X BOTTLES)

5 bottles of Veuve Cliquot

360 DEGREE VIDEO & PHOTOBOOTH | \$330 P/H

*360 Video On Rotating Stand - Comes with an operating supervisor who will assist in taking videos and utilising the product.
Minimum hire duration 3hrs*

SWIMMING + LIFEGUARD PACKAGE WITH POOL | \$825

*Setup our inflatable pool for your guests to enjoy under the supervision of a dedicated lifeguard.
Minimum charter duration 4hrs*

BIRTHDAY DECOR | 1,375

Light up letters and balloon garland

As our venue is unique and operates differently from traditional event spaces, we have specific guidelines regarding what can be brought onboard. For insurance and safety purposes, external styling and suppliers are not permitted on the vessel. Only YOT Clubs-approved suppliers and stylists may be used. We appreciate your understanding and cooperation in following these guidelines to help ensure a seamless and safe experience for all.





DELUXE

DELUXE MENU | \$152.9 PER PERSON

Includes a Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

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

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt & nasturtium

KARAAGE CHICKEN (DF)

(1 Serve)

With gochujang and roasted garlic aioli, and fried shallots

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

HOUSE SMOKED LAMB RIB

(1 Serve)

House smoked lamb rib, dry rubbed and served with fresh chimichurri and lemon cheeks

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serve) (GF, DF OPTIONAL)

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

SYDNEY ROCK OYSTERS (NSW)(GF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS

(1 Serve)

Radish, Pico de Gallo, jalapeño, served on a petite hard shell taco

BAKED ROCK LOBSTER (DF)

(1 Serve) (GF OPTIONAL)

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

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.





PREMIUM

PREMIUM MENU | \$108.9 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly and milk, served inside scallop shell

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serve) (GF, DF OPTIONAL)

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

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt & nasturtium

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

POACHED CHICKEN SANDWICH

(1 Serve)

Poached free-range chicken, fennel and corn with house-roasted garlic aioli on brioche

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Yuzu Gel, Cos Lettuce and Yuzu Kosho Mayo

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread Tart, Whipped Goat Cheese, Hazelnut, Saffron, Amaretto Honey Tartlet

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.





GOLD MENU | \$86.9 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(2 Serves)

Twice-cooked Bangkok-style pork belly skewer with chilli caramel, crushed rice, pickled onions

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread tart, whipped goat cheese, hazelnut, saffron, amaretto honey tartlet

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Yuzu gel, cos lettuce and yuzu kosho mayo

HOUSE SMOKED CHICKEN ROLL

(2 Serves) (PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

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

KIDS MENU | \$42.9 PER PERSON

HAM & CHEESE SANDWICH

(1 Serve)

Smoked ham, Swiss cheese, on a dinner roll

BLT SANDWICH

(1 Serve)

Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo

SEASONAL FRUIT SKEWERS

(1 Serve)

A selection of fresh seasonal fruits with honey

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.





PLATTERS & FRESH SEAFOOD

GRAZING BOARD \$185.90

Serves 8-10 pax

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and sun dried tomatoes.

SUSHI PLATTER (GF) \$174.90

Serves 8-10 pax

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (VG) \$163.90

Serves 8-10 pax

Classic hummus, beetroot & lemon myrtle hummus, falafel, fire-roasted capsicums, dolmades, onion bhaji, pickled grapes, fried cauliflower & cucumbers, fresh & fried flatbread on the Side

SYDNEY ROCK OYSTERS (GF) \$97.90

Price is per dozen | (NSW)

Sydney Rock Oysters with prosecco shallot mignonette

PRAWN PLATTER (GF, DF) \$185.90

Price is per kg

King prawns, served on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs for a light elegant finish

SHARED SEAFOOD PLATTER (GF, DF) \$434.50

Serves 8-10 pax

Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with lemon and chardonnay mignonette.

GOURMET SANDWICH PLATTER \$174.90

(20 pcs) (GF OPTIONS AVAILABLE)

BLT sandwich, triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic aioli

House Smoked Chicken Roll

(PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel & fried rosemary

Poached Chicken Sandwich

Poached free-range chicken, fennel & corn with house-roasted garlic aioli on brioche

FRUIT PLATTER (GF,DF,VG) \$152.90

Serves 8-10 pax

A gourmet selection of fresh seasonal fruit

DESSERT PLATTER \$163.90

Serves 8-10 pax | (GF OPTIONAL)

Chef's selection of petit deserts

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.





BEVERAGE MENU

*YOT Club Sydney is fully licensed with full bar and cocktail service available.
Choose between an unlimited drinks package, setup a bar tab or drinks on consumption.*

COCKTAILS

Aperol Spritz	22
Lychee Martini	25
Classic Mojito	25
YOT Club Sydney Signature	25

BASIC SPIRITS

Tom Likker Craft Vodka	13.5
Bombay Sapphire Gin	13.5
Jack Daniels Bourbon	13.5
Bundaberg Rum	13.5
Bacardi Rum	13.5
Canadian Club Whisky	14
Patron Silver Tequila	14
Dewars 12yr	14

TOP SELF SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
1800 Coconut Tequila	20
Patron El Cielo	35
Grey Goose Altius	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

BEERS, CIDERS, AND SELTZERS

YOT Lager	12
Sommersby Apple Cider	13
Corona	13
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
CBCo Ginger Beer	14
Stella Artois	14

ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/60
Moët & Chandon Brut	175
Veuve Clicquot Brut Champagne (Yellow Label NV)	175
Moët Ice (on request)	200
Dom Perignon, Vintage Champagne	625

NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Heaps Normal Non-Alcoholic Craft	10

ROSÉ

St Hallett Rosé	13 / 62
Minuty M Rosé	70
La Vieille Ferme Rosé	13/62

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13 / 60
Marty's Block Chardonnay (SA)	13 / 60
West Cape Howe Pinot Grigio (WA)	13 / 60





DRINKS PACKAGES

DIAMOND

4 Hours \$170.50 per person
5 Hours \$203.50 per person

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Hard Fizz Seltzer
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Rye
Bacardi Spiced Rum

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's
Gin
Glenfiddich 12
Assortment of Hard Fizz Seltzer
Matso's Ginger Beer

PLATINUM

4 Hours \$137.50 per person
5 Hours \$159.50 per person

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum
Johnny Walker Black Label
Jack Daniels Bourbon
Canadian Club Rye Bacardi
Spiced Rum

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

GOLD

4 Hours \$110 per person
5 Hours \$126.50 per person

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Hello Sunshine Cider
Heaps Normal (Non-Alcoholic Beer)

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)





MIXOLOGIST

CAPRIOSKA \$26.40

Tom Likker Craft Vodka, fresh lime, juice, simple syrup, soda.

FRENCH 75 \$26.40

Bombay Sapphire Gin, lemon juice, prosecco.

PALOMA \$26.40

Patron Silver, lime juice, grapefruit, soda.

OLD FASHIONED \$26.40

Maker's Mark, bitters, sugar, orange twist

LONG ISLAND ICED TEA \$26.40

Bombay Sapphire Gin, 42 Below Vodka, Cazadores, Bacardi Blanca, triple

WATERMELON MARGARITA \$26.40

Patron Silver, triple sec, fresh watermelon, lime, agave, mint.

PEACH TEA COSMO \$26.40

Tom Likker Craft Vodka, mango liqueur, orange, lime, peach bitters

SUMMER SPLICE \$26.40

Midori, Malibu, pineapple, lychee, passionfruit, coconut cream

MELONTINI \$26.40

Grey Goose White Peach & Rosemary, St. Germain, fresh watermelon, lime, mint

GOLDEN GOOSE \$26.40

Grey Goose, St. Germain, red ruby grapefruit, Red Bull Tropical, mint, peach bitters

DIAMOND DRINKS OFFERINGS

Indulge with the finest spirits onboard all our private vessels. Prices are per nip.

GREY GOOSE ALTIUS \$39.60

Experience the height of luxury. Combining spring water from the French Alps and soft winter wheat from Picardie, Grey Goose Altius recreates the extraordinary, natural effects of high-altitude temperatures to yield a remarkably smooth vodka with subtle hints of minerality.

PATRON EL CIELO \$29.70

A new prestige silver tequila unlocking the naturally sweet flavors of agave while achieving a light, fresh, and ultra-smooth finish.

JOHNNIE WALKER BLUE \$35.2

Rare, mature Malt and Grain Scotch Whiskies presenting a multi-layered symphony of flavors. Balanced notes of chocolate, hints of grass and malt, with a finish of floral, spice, smoke, and honey.

