



## VESSEL HIRE

### OFF-PEAK | JANUARY - DECEMBER

3-HOUR HIRE	\$4,389
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4-HOUR HIRE	\$5,489
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EACH ADDITIONAL HOUR	\$1,250
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### PEAK SEASON | NOV-DEC (FRIDAY - SATURDAY)

3-HOUR HIRE	\$5,445
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4-HOUR HIRE	\$6,842
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- Relocations fees may apply.
- Peak season rates and minimum spends apply for peak season bookings

## ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	20%
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### WAIT STAFF FEE

40 - 58 GUEST   1 STAFF	\$82.50 per hour
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SATURDAY LOADING FEE	\$165 per hour
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HOURLY CHARTER CAPACITY	up to 58 pax
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OVERNIGHT CHARTER	up to 8 pax
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OUT TO SEA CAPACITY	up to 40 pax
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PEAK SEASON CHARTER TIMES	10AM - 1PM 2:15PM - 6:15PM 7:30PM - 11:30PM
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## STYLING AND EXTRAS

### ENTERTAINMENT & EXTRAS

LIVE MUSIC   DJ   LIVE MUSICIAN	\$220 per hour
BYO DJ	\$192.50
RED CARPET & BOLLARDS	\$385

### QUOTE BASE

- THEMED GUEST GREETERS / ROVING PERFORMERS
- CASINO TABLES
- FIREWORKS
- JETPACK SHOW
- ROVING MAGICIAN / COMEDIAN
- EVENT PHOTOGRAPHY / VIDEOGRAPHY
- PHOTOBOOTH
- JETSKI STUNT

*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.*

### PARTY PACKAGE

Celebrate in style with our exclusive superyacht party package.

Enjoy the full superyacht experience with a package designed to impress:

- Live DJ setting the perfect vibe throughout your cruise
- Personalised welcome sign and balloon garland to match your event theme
- Magnum Moët Sparkler Show to toast in style
- Red Carpet and Bollards for a VIP entrance

3 HOURS	\$1,534.50
4 HOURS	\$1,677.50

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

Make your celebration effortlessly spectacular and book your luxury yacht party today!

Party Package pricing excludes charter hire, food, and beverages. All prices are based on non-peak season rates. A Saturday loading surcharge may apply. For events with more than 40 guests, an additional crew surcharge may apply.

### STYLING

CUSTOM WELCOME SIGN + BALLOON GARLAND ATTACHED TO WELCOME SIGN	FROM \$605
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LIGHT UP LETTERS/NUMBERS + BALLOON GARLAND ATTACHED TO LIGHT UP LETTERS/NUMBERS	FROM \$852.5
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3 TIER CHAMPAGNE TOWER	FROM \$495
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ARCH BACKDROP WITH CUSTOM DECAL AND BALLOONS	FROM \$1,309
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Customisable sign and balloon options available upon request. Brisbane delivery fees may apply.

### ACTIVITIES

#### SWIMMING PACKAGE \$577.50

*Includes swimming with a registered crew member*

- Inflatable pool
- 2 x stand-up paddleboards
- Swimming towels

#### BEACH PACKAGE \$852.50

*Includes swimming with a registered crew member*

- Use of tender for beach transfers
- Inflatable pool
- Beach games
- 2 x stand-up paddleboards
- Swimming towels

#### JET SKI \$438.90 per hour (Gold Coast & Moreton Bay only)

- Includes the hiring of a Jet Ski to self-drive with a registered instructor
- Minimum booking: either 1 jet ski for 2 hours, or 2 jet skis for 1 hour.

### EXTRAS

Subject to availability; minimum charter hours may apply.

#### KIDS INFLATABLE SLIDE \$275

- Includes an inflatable slide attached to the side of the yacht for the duration of the cruise

#### MAGNUM MOËT SPARKLER SHOW \$385

- A memorable moment with sparklers, courtesy of our team
- Includes 1.5L Magnum Moët bottle

#### COACH HIRE

- Prices are determined based on individual quotes





## MORETON BAY DAY CHARTER | MAX 40 PAX

Take all of the hassle out of your day and choose one of our day packages or reach out to our sales team to create your perfect experience.

### LUXURY CRUISE RATES INCLUDE

- Captain + Professional Superyacht Crew
- Use of Tender for Beach Transfers
- Swimming w/Registered Crew Member
- Inflatable Pool
- 2x Stand up Paddleboards
- Swimming Towels for all Guests
- Beach Games
- Snorkeling Equipment

## HALF DAY CHARTER - 6 HOURS | \$8,789

### Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$278.30 per person
- Brunch Package + Deluxe Catering & Gold Beverage Package \$322.30 per person

(Including a Chef onboard)

## FULL DAY CHARTER - 8 HOURS | \$10,989

### Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$316.80 per person
- Brunch Package + Deluxe Catering & Gold Beverage Package \$360.80 per person

(Including a Chef onboard)

### ADD ONS

- Kids inflatable slide \$275
- Jet skis Quote based

PEAK SEASON RATES AND MINIMUM SPENDS APPLY  
FOR PEAK SEASON BOOKINGS. SATURDAY LOADING MAY APPLY





## DELUXE

### DELUXE MENU | \$141.90 PER PERSON

*Includes a Chef Onboard*

#### GRAZING BOARD

(GF OPTIONAL)

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

#### MOOLOOLABA TUNA (GF, DF)

(1 Serve)

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

#### KARAAGE CHICKEN (DF)

(1 Serve)

With kecap manis, gochujang sauce and fried shallots

#### FRESH SCALLOP CEVICHE (GF,DF)

(1 Serve)

Wildflower gin, mango, chilli, lemon, Spanish onion

#### FRENCH LAMB CUTLET (GF, DF)

(1 Serve)

Frenched lamb cutlet served with chimichurri and fresh rosemary

#### SEARED WAGYU BEEF

(2 Serve) (GFO, DF OPTIONAL)

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

#### FRESH OYSTERS (GF, DF)

(2 Serves)

Fresh Pacific oysters served with lemon and chardonnay mignonette

#### BEEF BRISKET TACOS (DF, GFO)

(1 Serve)

Radish, pico de gallo, jalapeno, toasted tortilla

#### ANGUS BEEF SLIDERS (DF, GFO)

(1 Serve)

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 | \$97.90 PER PERSON

#### FRESH SCALLOP CEVICHE (GF, DF)

(1 Serve)

Wildflower gin, mango, chilli, lemon, Spanish onion

#### SEARED WAGYU BEEF

(2 Serve) (GFO, DF OPTIONAL)

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

#### MOOLOOLABA TUNA (GF, DF)

(1 Serve)

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

#### SAN DANIELLE PROSCIUTTO ROLL

(1 Serve) (GF OPTIONAL)

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll

#### ROASTED CHICKEN SANDWICH

(1 Serve) (GF OPTIONAL)

Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche

#### TITAN PRAWNS (GF, DF)

(1 Serve)

Yuzu pearls, cos lettuce, yuzu kosho mayo

#### GOAT CHEESE TARTLET (VEG, GF)

(1 Serve)

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

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### GOLD MENU | \$75.90 PER PERSON

#### SEARED WAGYU BEEF

(1 Serves) (GFO, DE OPTIONAL)

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

#### SAN DANIELLE PROSCIUTTO ROLL

(1 Serve) (GF OPTIONAL)

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll

#### GOAT CHEESE TARTLET (VEG, GF)

(1 Serve)

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

#### SPANISH CHORIZO SKEWER (GF)

(1 Serve)

With smoked provolone, semi-dried tomatoes, and basil

#### TITAN PRAWNS (GF, DF)

(1 Serve)

Yuzu pearls, cos lettuce, yuzu kosho mayo

### KIDS MENU | \$31.90 PER PERSON

#### HAM & CHEESE SANDWICH

(1 Serve)

Smoked ham, Swiss cheese, and tomato 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

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## PLATTERS & FRESH SEAFOOD

### GRAZING BOARD (GF OPTIONAL) \$163.90

*Serves 8-10 pax*

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables

### SUSHI PLATTER (GF) \$174.90

*Serves 8-10 pax*

Assorted fresh sushi with vegetarian options

### VEGA MEZZE PLATTER (GF,VG,DF) \$148.50

*Serves 8-10 pax*

Vegan dips, crudités, vegan cheese, seasonal fruits, and nuts with crackers

### FRESH OYSTERS (GF, DF) \$60.50

*Price is per dozen*

Served with chardonnay mignonette and lemon cheeks

### TITAN PRAWNS (GF, DF) \$130.90

*Price is per kg*

Served with lemon cheeks, baby lettuce and creamy cocktail sauce

### SASHIMI & SUSHI STATION \$2,189

*Serves 40-50 pax*

Elevate your onboard dining with our signature Stations. Perfect for relaxed socialising or stylish celebrations at sea and delivers a luxurious, shareable experience to enjoy throughout your charter

### SHARED SEAFOOD PLATTER (GF, DF) \$412.50

*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)*

San Danielle Prosciutto, pesto, fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll

Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on an Italian roll (VEG)

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

Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche

### FRUIT PLATTER (GF,DF,VG) \$137.50

*Serves 8-10 pax*

A gourmet selection of fresh seasonal fruit

### DESSERT PLATTER \$141.90

*Serves 8-10 pax | (GF OPTIONAL)*

Chef's selection of petit deserts

### GRAZING STATION \$1,529

*Serves 40-50 pax*

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### 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

Classic Mojito	24
Lychee Martini	24
Patron Margarita	24
Lemon Drop Martini	24

#### SPIRITS

Ambra Limoncello	9
Alize Bleu	10
Aperol	12
42 Below Vodka	12
Bundaberg Rum	12
Jack Daniels Bourbon	12
Dewar's 12 YO Scotch Whisky	12
Canadian Club Whisky	12
Bacardi Carta Blanca	12
Bacardi Spiced Rum	12
Bombay Sapphire Gin	12
Patron Silver Tequila	13

#### PREMIUM SPIRITS

White Oak Pink Gin	13
Makers Mark	13
Grey Goose Vodka	15
Hendrick's Gin	15
Ink Gin	15
Glenfiddich 12	16

#### 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

#### ROSÉ

La Vieille Ferme Rosé	14 / 62
Dunes and Greene Moscato	11 / 60

#### BEERS, CIDERS, AND SELTZERS

YOT Lager	10
Corona	11
CBCo Bertie Apple Cider	11
Stone & Wood Pacific Ale	12
Hard Fizz Seltzer	12
Onn Watermelon and Lychee	13
Matso's Ginger Beer	13
Hard Fizz Vodka Lemonade	13
Hard Fizz Vodka Pineapple	13

#### SPRITZES

Aperol Spritz	20
Limoncello Spritz	20
Pink Gin Spritz	21
Hugo Spritz	21

#### BUBBLES

Veuve D'Argent Blanc de Blancs Brut	11/5
Moët & Chandon Brut	4
Veuve Clicquot Brut Champagne	125
(Yellow Label NV)	150
Moët Ice (on request)	150
Dom Perignon, Vintage Champagne	525

#### NON-ALCOHOLIC

Soft Drinks & Juice	5/6
Red Bull	7
Heaps Normal Non-Alcoholic	10

#### MOCKTAILS

Strawberry Lemonade	14
New Year Sunrise	14
Peach & Lychee Lemonade	14

#### SHOTS

YOT Shot	9
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## DRINKS PACKAGES

### DIAMOND

**3 Hours \$137.50 per person**  
**4 Hours \$165 per person**

#### BEERS, CIDER & SELTZERS

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

#### BASIC SPIRITS

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

#### SELTZER

Hard Fizz Lemonade  
Hard Fizz Pineapple  
Hard Fizz Selzer  
Matsos Ginger Beer  
Onn Watermelon Lychee  
Aperol Spritz  
Hugo Spritz  
Limoncello Spritz  
Pink Gin Spritz

#### WINES & SPARKLING

Veuve D'Argent Brut  
Marty's Block Sauvignon Blanc  
Marty's Block Chardonnay  
West Cape Howe Pinot Grigio  
La Vieille Ferme Rosé  
Dunes and Greene Moscato

#### PREMIUM SPIRITS

Grey Goose Vodka  
Hendrick's Gin  
Glenfiddich 12  
Makers Mark Bourbon Whisky  
White Oak Pink Gin

### PLATINUM

**3 Hours \$110 per person**  
**4 Hours \$132 per person**

#### BEERS, CIDER & SELTZERS

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

#### 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

#### WINES

Veuve D'Argent Brut  
Marty's Block Sauvignon Blanc  
Marty's Block Chardonnay  
West Cape Howe Pinot Grigio  
La Vieille Ferme Rosé  
Dunes and Greene Moscato

### GOLD

**3 Hours \$77 per person**  
**4 Hours \$93.50 per person**

#### BEERS

YOT Lager  
Stone & Wood Pacific Ale  
Corona  
CBCo Bertie Apple 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 Vieille Ferme Rosé  
Dunes and Greene Moscato





## MIXOLOGIST

+ 550 | For a curated cocktail experience, ask about adding a private mixologist to your cruise.

### APEROL COCONUT MARGARITA \$26.4

Patron Silver, Aperol, Monin coconut

### WATERMELON MARGARITA \$26.4

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

### PASSION PUNCH \$26.4

42 Below Vodka, Marie Bizard Passionfruit

### GOLDEN GOOSE \$26.4

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

### MOSCOW MULE \$26.4

42 Below Vodka, ginger beer, lime

### OLD FASHIONED \$26.4

Maker's Mark, bitters, sugar, orange twist

### PALOMA \$26.4

Patron Silver, lime juice, grapefruit, soda

### LONG ISLAND ICED TEA \$26.4

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

### ESPRESSO MARTINI \$26.4

42 Below Vodka, Espresso, Kahlua

## 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.

### JOHNNIE WALKER BLUE \$35.20

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.

### PATRON EL CIELO \$29.7

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

