



## VESSEL HIRE

(Minimum 4 hours)

JANUARY - OCTOBER	\$1,815 per hour
<b>NOVEMBER - DECEMBER</b>	
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%
<b>WAIT STAFF FEE</b>	
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.  
**CONSUMPTION BAR PRICES ARE EXCLUDING GST**

#### 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
Midori Liqueur	13.5
Malibu Rum	13.5

#### PREMIUM SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
Belvedere Vodka	16

#### TOP SELF SPIRITS

1800 Coconut Tequil	20
Patron El Cielo	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

#### BEERS, CIDERS, AND SELTZERS

Sommersby Apple Cider	13
Corona	13
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
Stella Artois	14

#### ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

#### BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/65
Moët & Chandon Brut	220
Veuve Clicquot Brut Champagne (Yellow Label NV)	220
Moët Ice (on request)	250
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	120
La Vieille Ferme Rosé	13/100

#### WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13 / 80
Marty's Block Chardonnay (SA)	13 / 80
West Cape Howe Pinot Grigio (WA)	13 / 80





### 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  
Stella Artois

##### BASIC SPIRITS

Tom Likker Craft Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Bacardi Rum  
Dewars 12yr  
Jack Daniels Bourbon  
Canadian Club Whisky  
Midori Liqueur  
Malibu 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

#### 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  
Stella Artois

##### BASIC SPIRITS

Tom Likker Craft Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Bacardi Rum  
Jack Daniels Bourbon  
Canadian Club Whisky  
Malibu Rum  
Midori Liqueur  
Dewars 12yr

##### 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  
Sommersby Apple Cider  
Stella Artois

##### 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.

