



VESSEL HIRE

OFF-PEAK | JANUARY - DECEMBER

3-HOUR HIRE	\$4,950
4-HOUR HIRE	\$6,050
EACH ADDITIONAL HOUR	\$1,250
SATURDAY SURCHARGE	\$165/hr

PEAK SEASON | NOV-DEC (FRIDAY - SATURDAY)

3-HOUR HIRE	\$5,940
4-HOUR HIRE	\$7,260
SATURDAY SURCHARGE	\$165/hr

- Relocations fees may apply.
- Peak season rates and minimum spends apply for peak season bookings

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	20%
--------------------------	-----

WAIT STAFF FEE

40 - 55 GUEST 1 STAFF	\$82.50 per hour
56 - 68 GUEST 2 STAFF	\$165 per hour
69 - 75 GUEST 3 STAFF	\$247.50 per hour
SATURDAY LOADING FEE	\$165 per hour
HOURLY CHARTER CAPACITY	up to 75 pax
PEAK SEASON CHARTER TIMES	10AM - 1PM 2:15PM - 6:15PM 7:30PM - 11:30PM





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 exclusive of GST and 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
--	------------

LIGHT UP LETTERS/NUMBERS + BALLOON GARLAND ATTACHED TO LIGHT UP LETTERS/NUMBERS	FROM \$852.5
---	--------------

3 TIER CHAMPAGNE TOWER	FROM \$495
------------------------	------------

ARCH BACKDROP WITH CUSTOM DECAL AND BALLOONS	FROM \$1,309
---	--------------

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





ULTIMATE DAY AT WAVE BREAK OR JUMPINPIN

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

4 HOURS CHARTER | \$6,011.50

Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$245.30 per person
- Brunch Package + Deluxe Catering & Gold Beverage Package \$289.30 per person

(Including a Chef onboard)

6 HOURS CHARTER | \$8,569

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)

ADD ONS

- Kids inflatable slide \$275
- Jet Skiing \$438.90 per hour
- Jet Boating \$1,375 per hour
- Tubing \$220

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

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 | \$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

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 (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

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

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
----------	---





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 Pinnacle
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.

