



VESSEL HIRE

OFF-PEAK | JANUARY - DECEMBER

3-HOUR HIRE	\$4,785
4-HOUR HIRE	\$5,940
EACH ADDITIONAL HOUR	\$1,375
SATURDAY SURCHARGE	\$165 per hour

PEAK SEASON | OCT-JAN (FRIDAY - SUNDAY)

3-HOUR HIRE	\$6,435
4-HOUR HIRE	\$8,140
EACH ADDITIONAL HOUR	\$1,815
SATURDAY SURCHARGE	\$165/hr

- **Peak season rates applies for Fridays & Saturdays in October - December.**
- Minimum spend may apply.
- Rates subject to change.

PEAK SEASON CHARTER TIMES & MIN. SPEND

- 10:00AM TO 1:00PM - \$3,000
- 2:30PM TO 6:30PM - \$6,000
- 8:00PM TO 11:00:PM - \$6,000

PARTY PACKAGE

PACKAGE PRICE: \$2,189

SATURDAY SURCHARGE: \$165 PER HOUR

Celebrate in style with our exclusive superyacht party package. 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.

INCLUDES:

- Live DJ setting the perfect vibe throughout your cruise
- Personalised welcome sign and balloon garland to match your event theme
- 2 bottles of Veuve Clicquot for Sparkler Show to toast in style

***Party Package pricing excludes charter hire, food, and beverages**

**Price is based on non-peak season rates. For events with more than 40 guests, an additional crew surcharge may apply.*

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	15%
WAIT STAFF FEE	
Applies to 40 or more guests	
40 - 55 GUEST 1 STAFF	\$83 per hour
56 - 68 GUEST 2 STAFF	\$165 per hour
69 - 80 GUEST 3 STAFF	\$248 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 | FROM \$209

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 | \$385 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 4hrs

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 | \$1,210

Light up letters/Numbers (2) and balloon garland

CUSTOM WELCOME SIGN + BALLOON GARLAND | \$798

A personalised welcome sign paired with a styled balloon garland, customised to suit your event theme, colour palette and occasion. Perfect for birthdays, corporate functions and milestone celebrations.

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 | \$142 PER PERSON

Includes a Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

YELLOWFIN TUNA (GF, DF)

(1 Serve)

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

KARAAGE CHICKEN (DF)

(1 Serve)

Crispy karaage chicken served with gochujang and roasted garlic aioli, topped with fried shallots.

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

**Caviar bumps are available as an additional personalisation to your package.*

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)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

SYDNEY ROCK OYSTERS (NSW)(GF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette.

BEEF BRISKET TACOS

(1 Serve)

Beef brisket tacos with radish, pico de gallo, and jalapeño, served in petite hard shell tacos.

BAKED ROCK LOBSTER (DF)

(1 Serve) (GF OPTIONAL)

Baked rock lobster with gem lettuce, American cheddar, and tomato relish, served on a soft brioche bun.

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 | \$109 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

YELLOWFIN TUNA (GF, DF)

(1 Serve)

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

POACHED CHICKEN SANDWICH

(1 Serve)

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

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serve) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

House-smoked prosciutto roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

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GOLD

GOLD MENU | \$87 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(2 Serves)

Twice-cooked chicken chorizo skewer, Bangkok-style, with chilli caramel, mozzarella, semi-dried tomato, and basil.

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

HOUSE SMOKED CHICKEN ROLL

(2 Serves) (PROSCIUTTO OPTION AVAILABLE)

House-smoked chicken roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

KIDS MENU | \$28 PER PERSON

CAPRESE SANDWICH

(1 Serve)

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

BROWNIES

(2 Serve)

Triple chocolate brownie cubes.

SEASONAL FRUIT SKEWERS

(1 Serve)

A selection of fresh seasonal fruits with honey

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PLATTERS & FRESH SEAFOOD

GRAZING BOARD \$164

Serves 8-10 pax

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sundried tomatoes.

SUSHI PLATTER (GF) \$164

Serves 8-10 pax

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (VG) \$131

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

VEGETARIAN PLATTER (VEG) \$131

Serves 8-10 pax

A selection of marinated olives, pan-fried halloumi with hot honey, charred zucchini and asparagus, mushroom pâté, and roasted grapes. Served with spinach and feta spanakopita finished with dried oregano, house-made parmesan and sea salt crisps, heirloom grape tomatoes, locally roasted nuts, dried Kalamata olives, Turkish bread, and grissini.

PRAWN PLATTER (GF, DF) \$153

Price is per kg

Fresh king prawns served chilled 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) \$424

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 \$175

(20 pcs) (GF OPTIONS AVAILABLE)

A CURATED ASSORTMENT OF THE FOLLOWING:

Caprese Sandwich

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun

Poached Chicken Sandwich

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

House-Smoked Prosciutto Roll

House-smoked prosciutto with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

FRUIT PLATTER (GF,DF,VG) \$138

Serves 8-10 pax

A gourmet selection of fresh seasonal fruit

DESSERT PLATTER \$142

Serves 8-10 pax | (GF OPTIONAL)

A curated selection of handcrafted desserts by our chef.

SYDNEY ROCK OYSTERS (GF) \$72

Price is per dozen | (NSW)

Sydney Rock Oysters with prosecco shallot mignonette

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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

Aperol Spritz	24.2
Lychee Martini	27.5
Classic Mojito	27.5
YOT Club Sydney Signature	27.5
Patrón Margarita	27.5
Classic Margarita	27.5
Tommy's Margarita	27.5

BASIC SPIRITS

Tom Likker Craft Vodka	14.85
Bombay Sapphire Gin	14.85
Jack Daniels Bourbon	14.85
Bundaberg Rum	14.85
Bacardi Rum	14.85
Midori Liqueur	14.85
Malibu Rum	14.85
Canadian Club Whisky	15.4
Dewars 12yr	15.4
Patrón Silver Tequila	16.5

PREMIUM SPIRITS

Glenfiddich 12	17.6
Hendrick's Gin	17.6
Belvedere Vodka	17.6
Grey Goose Vodka	17.6
Woodford Reserve 12	17.6

TOP SELF SPIRITS

1800 Coconut Tequila	22
Patrón El Cielo	38.5
Johnnie Walker Blue	49.5
Don Julio 1942	55
Hennessy XO Cognac	60.5

BEERS, CIDERS, AND SELTZERS

Sommersby Apple Cider	15.4
Corona	15.4
Stone & Wood Pacific Ale	15.4
Hard Fizz Seltzer	15.4
Stella Artois	15.4

ON TAP

YOT Lager	13.2
Stone & Wood Pacific Ale	15.4

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	14.3/71.5
Moët & Chandon Brut	242
Veuve Clicquot Brut Champagne (Yellow Label NV)	242
Moët Ice (on request)	275
Dom Perignon, Vintage Champagne	687.5

NON-ALCOHOLIC

Soft Drinks & Juice	5.5
Red Bull	7.7
Heaps Normal Non-Alcoholic Craft	11

ROSÉ

St Hallett Rosé	14.3 / 99
Minuty M Rosé	132
La Vieille Ferme Rosé	14.3/110

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	14.3 / 88
Marty's Block Chardonnay (SA)	14.3 / 88
West Cape Howe Pinot Grigio (WA)	14.3 / 88

SHOOTERS

Wet Kitty	14.3
YOT Shot	14.3
Bailey's Chocolate	15.4
Orange	15.4
Lychee Kiss	15.4

DRINKS PACKAGES

MASTER

\$72 PER PERSON PER HOUR

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

BASIC SPIRITS

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

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
Woodford Reserve 12

COCKTAILS

Aperol Spritz
Lychee Martini
Classic Mojito
YOT Viva Sydney Signature
Patrón Margarita
Classic Margarita
Tommy's Margarita

INCLUDES:

Champagne: Sparkler Show

Bottomless: Moet Chandon & Veuve Clicquot

DIAMOND

\$42 PER PERSON PER HOUR

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
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

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
Woodford Reserve 12

PLATINUM

\$36 PER PERSON PER HOUR

BEERS, CIDER & SELTZERS

Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Stella Artois

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Jack Daniels Bourbon
Canadian Club Whisky
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

\$28 PER PERSON PER HOUR

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby 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

+ 330 | For a curated cocktail experience, ask about adding a private mixologist to your cruise.

PATRON EL CIELO \$39

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

JOHNNIE WALKER BLUE \$50

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.

1800 COCONUT TEQUILA \$22

A tropical twist on classic tequila. 100% blue agave infused with natural coconut flavor, offering a smooth, slightly sweet finish that's perfect for sipping or mixing.

HENNESSY XO CAGNAC \$61

A deep, rich blend of over 100 eaux-de-vie aged up to 30 years. Full-bodied and warming, with notes of candied fruit, dark chocolate, and spice. Bold, complex, and unmistakably refined.

DON JULIO 1942 \$55

An iconic añejo tequila, aged for a minimum of two and a half years in oak barrels. Velvety smooth with layers of warm oak, vanilla, and roasted agave. A true celebration of craftsmanship.

