



VESSEL HIRE

OFF-PEAK | JANUARY - DECEMBER

3-HOUR HIRE	\$4,950
4-HOUR HIRE	\$6,050
EACH ADDITIONAL HOUR	\$1,485
SATURDAY SURCHARGE	\$165 per hour

PEAK SEASON | NOV-DEC (FRIDAY - SATURDAY)

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

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

PEAK SEASON CHARTER TIMES

- 10:00AM - 1:00PM
- 2:15PM - 6:15PM
- 7:30PM - 11:30PM

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	\$15%
WAIT STAFF FEE	
40 - 55 GUEST 1 STAFF	\$83 per hour
56 - 68 GUEST 2 STAFF	\$165 per hour
69 - 77 GUEST 3 STAFF	\$248 per hour
HOURLY CHARTER CAPACITY	up to 77 pax
MORETON BAY CAPACITY	46 pax





MORETON BAY DAY CHARTER | MAX 46 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 | \$9,889

Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$279 per person
- Brunch Package + Deluxe Catering & Gold Beverage Package \$323 per person

(Including a Chef onboard)

FULL DAY CHARTER - 8 HOURS | \$12,089

Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$317 per person
- Brunch Package + Deluxe Catering & Gold Beverage Package \$361 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





STYLING AND EXTRAS

ENTERTAINMENT & EXTRAS

LIVE MUSIC | DJ | LIVE MUSICIAN \$220 per hour

BYO DJ \$220

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 \$1,969

4 HOURS \$2,079

SATURDAY LOADING SURCHARGE \$165 per hour

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

LIGHT UP LETTERS/NUMBERS + BALLOON GARLAND ATTACHED TO LIGHT UP LETTERS/NUMBERS FROM \$864

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 \$578

Includes swimming with a registered crew member

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

BEACH PACKAGE \$853

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 \$439 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.

CHAMPAGNE PACKAGE \$715

- Includes 5 bottles of Veuve Clicquot, complimentary sparkler show and displayed on ice.

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





DELUXE

DELUXE MENU | \$142 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)

Watermelon radish, pico de gallo, jalapeno, toasted tortilla.

WAGYU 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 | \$98 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 | \$76 PER PERSON

SEARED WAGYU BEEF

(1 Serve) (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 | \$32 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) \$175

Serves 8-10 pax

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

SUSHI PLATTER (GF) \$175

Serves 8-10 pax

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (GF, VG, DF) \$149

Serves 8-10 pax

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

FRESH OYSTERS (GF, DF) \$72

Price is per dozen

Served with chardonnay mignonette and lemon cheeks

TITAN PRAWNS (GF, DF) \$131

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) \$413

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)

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) \$138

Serves 8-10 pax

A gourmet selection of fresh seasonal fruit

DESSERT PLATTER \$142

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

COCKTAILS

Classic Mojito	26.40
Patrón Margarita	26.40
Lychee Martini	26.40
Lemon Drop Martini	26.40

SPIRITS

Alize Bleu	13.20
42 Below	13.20
Canadian Club Whisky	13.20
Bombay Sapphire	13.20
Dewar's 12YO	13.20
Jack Daniel's Bourbon	13.20
Bacardi Carta Blanca	13.20
Bacardi Spiced	13.20
Bundaberg Rum	15.40
Patrón Silver	15.40

PREMIUM SPIRITS

White Oat Pink Gin	13.20
Woodford Reserve	15.40
Grey Goose Vodka	16.50
Hendrick's Gin	16.50
Glenfiddich 12	17.60

WINES

Counterpoint Rosé	14.30/66
Counterpoint Chardonnay	14.30/66
Counterpoint Sauvignon Blanc	14.30/66
West Cape Howe Pinot Grigio	14.30/66

SPRITZES

Aperol Spritz	24.20
Hugo Spritz	24.20
Hendrick's Spritz	24.20
Pink Gin Spritz	24.20
Limoncello Spritz	24.20

BEERS, CIDERS, AND SELTZERS

YOT Lager (Ultra Low Carb)	12.10
Bertie Apple Cider	12.10
Stone & Wood Pacific Ale	14.30
Heineken	14.30
Bertie Ginger Beer	15.40
Hard Fizz Orange Mango Seltzer	13.20
Hard Fizz Watermelon Berry Seltzer	13.20
Hard Fizz Vodka Lemonade	14.30
Hard Fizz Vodka Pineapple	14.30
Onn Watermelon Lychee	14.30

SPARKLING & CHAMPAGNE

Veuve D'Argent Blanc de Blancs Brut	14.30/66
Dunes & Greene Moscato	14.30/66
Dunes & Greene Prosecco	116.50/77
Moët & Chandon Impérial Brut NV	137.50
Veuve Clicquot Brut Yellow Label	165
Moët & Chandon Ice (on request)	165
Moët & Chandon Impérial Magnum	292
Dom Pérignon	605

MOCKTAILS

New Year's Sunrise	15.40
Virgin Mojito	15.40
Peach & Lychee Lemonade	15.40

FROZEN MIXOLOGY

Strawberry Daiquiri	24.20
Mango Margarita	24.20
YOT Slushie	24.20

NON-ALCOHOLIC

Soft Drinks	5.5
Juice	6.6
Red Bull	7.7
Heaps Normal Quiet XPA (0%)	111

DRINKS PACKAGES

DIAMOND

3 Hours \$138 per person
4 Hours \$165 per person

BEERS, CIDER & SELTZERS

YOT Lager (Ultra Low Carb)
Stone & Wood Pacific Ale
Heineken
Bertie Apple Cider
Bertie Ginger Beer
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

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

SELTZER

Hard Fizz Lemonade
Hard Fizz Pineapple
Hard Fizz Seltzer
Onn Watermelon Lychee
Hendrick's Spritz
Aperol Spritz
Hugo Spritz
Limoncello Spritz
Pink Gin Spritz

WINES

Veuve D'Argent Blanc de Blancs Brut
Counterpoint Chardonnay
Counterpoint Sauvignon Blanc
West Cape Howe Pinot Grigio
Counterpoint Rosé
Dunes and Greene Moscato
Dunes and Greene Prosecco

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12
Woodford Reserve
White Oat Pink Gin

PLATINUM

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

BEERS, CIDER & SELTZERS

YOT Lager (Ultra Low Carb)
Stone & Wood Pacific Ale
Heineken
Bertie Apple Cider
Bertie Ginger Beer
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

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

WINES

Veuve D'Argent Blanc de Blancs Brut
Counterpoint Chardonnay
Counterpoint Sauvignon Blanc
West Cape Howe Pinot Grigio
Counterpoint Rosé
Dunes and Greene Moscato
Dunes and Greene Prosecco

GOLD

3 Hours \$77 per person
4 Hours \$94 per person

BEERS

YOT Lager (Ultra Low Carb)
Stone & Wood Pacific Ale
Heineken
Bertie Apple Cider
Bertie Ginger Beer
Heaps Normal (Non-Alcoholic Beer)

WINES

Veuve D'Argent Blanc de Blancs Brut
Counterpoint Chardonnay
Counterpoint Sauvignon Blanc
West Cape Howe Pinot Grigio
Counterpoint Rosé
Dunes and Greene Moscato
Dunes and Greene Prosecco



MIXOLOGIST

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

APEROL COCONUT MARGARITA \$27

Patron Silver, Aperol, Monin coconut

WATERMELON MARGARITA \$27

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

PASSION PUNCH \$27

42 Below Vodka, Marie Bizard Passionfruit

GOLDEN GOOSE \$27

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

MOSCOW MULE \$27

42 Below Vodka, ginger beer, lime

OLD FASHIONED \$27

Maker's Mark, bitters, sugar, orange twist

PALOMA \$27

Patron Silver, lime juice, grapefruit, soda

LONG ISLAND ICED TEA \$27

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

ESPRESSO MARTINI \$27

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 \$40

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

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 \$30

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

