



## 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 per hour

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

## ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE	15%
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### WAIT STAFF FEE

40 - 55 GUEST   1 STAFF	\$83 per hour
56 - 68 GUEST   2 STAFF	\$165 per hour
69 - 75 GUEST   3 STAFF	\$248 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





## 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 | \$6,012

#### Recommended Catering Packages

- Brunch Package + Premium Catering & Gold Beverage Package \$246 per person
  - Brunch Package + Deluxe Catering & Gold Beverage Package \$290 per person
- (Including a Chef onboard)

### 6 HOURS CHARTER | \$8,569

#### 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)

### ADD ONS

- Kids inflatable slide \$275
- Jet Skiing \$439 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





## 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)

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 | \$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 caviar, 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

### 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

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## 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

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## 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

### PASSION PUNCH \$27

42 Below Vodka, Marie Bizard Passionfruit

### MOSCOW MULE \$27

42 Below Vodka, ginger beer, lime

### PALOMA \$27

Patron Silver, lime juice, grapefruit, soda

### ESPRESSO MARTINI \$27

42 Below Vodka, Espresso, Kahlua

### WATERMELON MARGARITA \$27

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

### GOLDEN GOOSE \$27

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

### OLD FASHIONED \$27

Maker's Mark, bitters, sugar, orange twist

### LONG ISLAND ICED TEA \$27

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

## 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.

### 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.

### 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.