



## VESSEL HIRE

### OFF-PEAK | JANUARY - DECEMBER

|                    |                  |
|--------------------|------------------|
| 3-HOUR HIRE        | \$4,389          |
| 4-HOUR HIRE        | \$5,489          |
| Additional Hours   | \$1,375 per hour |
| SATURDAY SURCHARGE | \$165 per hour   |

### PEAK SEASON | NOV-DEC (FRIDAY - SATURDAY)

|                    |                |
|--------------------|----------------|
| 3-HOUR HIRE        | \$5,445        |
| 4-HOUR HIRE        | \$6,842        |
| SATURDAY SURCHARGE | \$165 per hour |

- **Peak season rates applies for Fridays & Saturdays in November - December.**
- **Thursdays throughout November and December minimum spend: \$3,850**
  - (4-hour minimum, with flexibility to offer 3.5 hours depending on the enquiry and availability)
- Rates subject to change.

## ADDITIONAL PRICING

|                            |         |
|----------------------------|---------|
| PUBLIC HOLIDAY SURCHARGE   | 15%     |
| RELOCATION FEE TO BRISBANE | \$5,500 |

### WAIT STAFF FEE \$82.50 PER HOUR

40 - 55 GUEST | 1 STAFF

56 - 68 GUEST | 2 STAFF

### OTHER INFO

VESSEL CAPACITY up to 68 pax

|                                              |                  |         |
|----------------------------------------------|------------------|---------|
| PEAK SEASON CHARTER TIMES &<br>MINIMUM SPEND | 10AM - 1PM       | \$3,300 |
|                                              | 2:15PM - 6:15PM  | \$6,600 |
|                                              | 7:30PM - 11:30PM | \$6,600 |





## 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<br>+ BALLOON GARLAND ATTACHED<br>TO WELCOME SIGN | FROM \$605 |
|----------------------------------------------------------------------|------------|

|                                                                                       |            |
|---------------------------------------------------------------------------------------|------------|
| LIGHT UP LETTERS/NUMBERS +<br>BALLOON GARLAND ATTACHED<br>TO LIGHT UP LETTERS/NUMBERS | FROM \$864 |
|---------------------------------------------------------------------------------------|------------|

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

|                                                 |              |
|-------------------------------------------------|--------------|
| ARCH BACKDROP WITH CUSTOM<br>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

\$825 MINIMUM SPEND

### 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

\$825 MINIMUM SPEND

### 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

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### GOLD MENU | \$76 PER PERSON

\$825 MINIMUM SPEND

#### 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 | \$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

\$825 MINIMUM SPEND

### 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

### 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.

