



## 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 apply for Fridays & Sundays in October - January.**
- Minimum spend may apply.
- Rates subject to change.

## PEAK SEASON CHARTER TIMES &amp; MIN. SPEND

*Min. Spend is allocated across food, beverage, and optional extras*

- 10:00AM TO 1:00PM - \$3,300
- 2:30PM TO 6:30PM - \$6,600
- 8:00PM TO 11:00:PM - \$6,600

## ADDITIONAL PRICING

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

## WAIT STAFF FEE \$82.50 PER HOUR

40 - 55 GUEST | 1 STAFF

56 - 68 GUEST | 2 STAFF

69 - 80 GUEST | 3 STAFF

|                         |              |
|-------------------------|--------------|
| HOURLY CHARTER CAPACITY | up to 80 pax |
|-------------------------|--------------|

## 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
- 2 bottles of Veuve Clicquot, presented by the crew in a signature sparkler show to toast in style

|         |         |
|---------|---------|
| 3 HOURS | \$1,914 |
|---------|---------|

|         |         |
|---------|---------|
| 4 HOURS | \$2,189 |
|---------|---------|

|                            |                |
|----------------------------|----------------|
| 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.





## 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 \$220

*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*

### PHOTOBOOTH | 385 PER HOUR

*Photo booth offering high-quality prints or instant digital images on demand, giving your guests a memorable keepsake. 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.

*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

### 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

*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 \$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.

#### CAVIAR SERVICE (GF, DF) \$275

Premium caviar served as elegant "bumps" for a refined and indulgent experience, perfect for elevating your event with a touch of luxury

#### 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

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

|                           |      |
|---------------------------|------|
| 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<br>(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:** Moët 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.

### APEROL COCONUT MARGARITA \$28

Patron Silver, Aperol, Monin coconut

### PASSION PUNCH \$28

42 Below Vodka, Marie Bizard Passionfruit

### MOSCOW MULE \$28

42 Below Vodka, ginger beer, lime

### PALOMA \$28

Patron Silver, lime juice, grapefruit, soda

### ESPRESSO MARTINI \$28

42 Below Vodka, Espresso, Kahlua

### WATERMELON MARGARITA \$28

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

### GOLDEN GOOSE \$28

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

### OLD FASHIONED \$28

Maker's Mark, bitters, sugar, orange twist

### LONG ISLAND ICED TEA \$32

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

## TOP SHELF DRINKS OFFERINGS

*Indulge with the finest spirits onboard all our private vessels. Prices are per nip.*

### 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.

