

YOT Vice

90ft luxury motor yacht



76

Passengers

\$1375

Minimum Hourly Rate

Gold Coast

Location

YOT Vice is the newest vessel on the Brisbane River with a brand new full interior renovation that boasts a tropical marine resort-inspired experience making it the ultimate Brisbane River experience.

Full staff service and a qualified skipper are included in the charter rates and our professional crew will organise all the details of your charter from start to finish to ensure a fantastic cruise.

Features

- 2 luxury levels
- multiple entertainment areas
- Licensed Bar
- Sound System with Bluetooth
- Swimming/ Beach transfers
- TV

Extras

Additional Crew

40-55 guests - \$82.50/hr

55-67 guests - \$165/hr

68-76 guests - \$247.50/hr

Swimming Package - \$385

includes - crew 2 x stand up paddleboards & towels

Beach package upgrade - extra \$200

Day Charter Rates

Includes skipper & marine crew

Jan to October

2 hours \$3289

3 hours \$4389

4 hours \$5500

Additional hours: \$1375/hr

November - December (Sun-Thurs)

3 hours \$4389

4 hours \$5500

November - December (Fri-Sat)

3 hours \$5445

4 hours \$6842

** Max 4 hours

Timeslots: 10am-2pm, 3.15pm to 6.15pm & 7.30pm to 11.30pm

Standard Public Holidays: 25% on total charter fee



YOT Vice

CATERED MENUS



Gold Canapé Menu

\$72 per person

Goats Cheese Tartlet (VEG, GF)

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet - 1 serve

Titan Prawns

Yuzu pearls, cos lettuce, yuzu kosho mayo - 1 serve

San Danielle Proscuitto Roll

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 1 serve

Spanish Chorizo Skewer (GF)

Smoked provolone, semi dry tomatoes and basil - 2 serves

For charters longer than 2 hours add extra grazing platters

Catering must be ordered a minimum 14 days prior to the charter date
A minimum spend of \$3,000 for food and beverage .

YOT Vice

CATERED MENUS



Premium Canapé Menu

\$109 per person

Mooloolaba Tuna (GF, DF)

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium - 2 serves

Fresh Scallop Ceviche (GF)

wildflower gin, mango, chilli, lemon, Spanish onion - 1 serve

Congo & Caivar Potato (GF)

Garlic confit, labneh, smoked salmon caviar, shisho dust - 2 serves

Seared Wagyu Beef (GF)

On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium - 2 serves

Goats Cheese Tartlet (VEG, GF)

Rosemary, honey, cherry tomatoes, fresh herbs, on a buttery tartlet - 1 serve

Titan Prawns

Yuzu pearls, cos lettuce, yuzu kosho mayo - 1 serve

San Danielle Proscuitto Roll

Pesto, Fior di Latte, Rocket, Cornichons, semi-dried tomatoes on an Italian roll - 1 serve

For charters longer than 3 hours add extra grazing platters

Catering must be ordered a minimum 14 days prior to the charter date
A minimum spend of \$3,000 for food and beverage .



YOT Vice

CATERED MENUS



Deluxe Canapé Menu

\$156 per person

Grazing Board

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

Mooloolaba Tuna (GF, DF)

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium - 2 serves

Karaage Chicken (DF)

with kecap manis, gochujang sauce and fried shallots - 1 serve

Fresh Scallop Ceviche (GF)

wildflower gin, mango, chilli, lemon, Spanish onion - 1 serve

Seared Wagyu Beef (GF)

On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium - 2 serves

Baked Moreton Bay Bug (GF)

Gem lettuce, creamy fermented chilli sauce, pearls on a Burleigh brioche - 1 serve

Fresh Oysters (GF, DF)

Fresh Pacific oysters served with a lemon & chardonnay mignonette - 2 serves

Beef Brisket Tacos (GF, DF)

Radish, pico de gallo, jalapeno, toasted tortilla - 1 serve

French Lamb Cutlet (GF)

Served with chimichurri and fresh rosemary - 1 serve

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CATERED MENUS



Platter Menu

Grazing Board - \$180 per platter

Selection of local cheese, fine cured meats, dips, marinated olives, smoked nuts, fresh fruits, pickled vegetables (serves 8-10)

Seafood Platter - \$425 per platter

Hokkaido scallops, Titan cooked prawns, fresh local fish sashimi, Moreton Bay Bugs, Pacific oysters served with lemon and chardonnay mignonette (serves 8-10)

Gourmet Sandwiches - \$180 per platter

San Danielle prosciutto, pesto, fior di latte, rocket, semi-dried tomatoes on an Italian roll**
Byron bay fior di latte, aged balsamic, heirloom tomatoes, Thai basil on a Italian roll (VEG)
Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo**

** (can be GF - serves 20)

Sushi Platter - \$180 per platter

Assorted fresh sushi with vegetarian options (serves 8-10)

Oysters - \$66 per dozen

Served natural with a chardonnay mignonette sauce & lemons

Titan Prawns - \$120 per kg

Served with lemon cheeks, baby lettuce and creamy cocktail sauce (approx 2-3 per person)

Vegan Platter - \$165 per platter

Vegan dips, crudités, vegan cheese, seasonal fruit, nuts & crackers (serves 8-10)

Fruit Platter - \$150 per platter

Vegan dips, crudités, vegan cheese, seasonal fruit, nuts & crackers (serves 8-10)

Dessert Platter - \$155 per platter

Vegan dips, crudités, vegan cheese, seasonal fruit, nuts & crackers (serves 8-10)

Catering must be ordered a minimum 14 days prior to the charter date
A minimum spend of \$3,000 for food and beverage .

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BEVERAGES



BAR PACKAGE

2 hours \$30 per person per hour
3 hours \$27 per person per hour
4+ hours \$25 per person per hour

Beers: YOT Lager Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider
Wines: Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

Standard Spirits add \$11 per person per hour

42 Below Vodka, Bombay Sapphire Gin
Cazadores Tequila, Bacardi Carta Blanca Rum
Dewars White Label Whisky, Jack Daniels Bourbon, Canadian Club Rye

Premium Spirits add \$16.50 per person per hour

Patron Silver Tequila, Grey Goose Vodka, Hendricks Gin
Glenfiddich 12, Bacardi Ocho Rum, Fellr Watermelon Seltzer
Fellr Passionfruit Seltzer, Matso's Gingerbeer

Cocktail Bar Mixologist

Elevate your cruise experience with a wider range of expertly crafted cocktails. Ask us about hiring a designated mixologist for your event \$550

CONSUMPTION BAR

Your choice of drinks on consumption (min spend applies)
Please request price list

NOTE – Should these varieties not be available they will be substituted with equivalent or better quality
A minimum spend of \$3,000 for food and beverage .