

# YOT Blue

80ft luxury motor yacht



**58**

Passengers

**\$1375**

Minimum Hourly Rate

**Gold Coast**

Location

YOT Blue is 80ft of pure Super Yacht Luxury. This vessel is a real “head-turner”, with 4 deluxe bedrooms all with private ensuite, 3 entertaining areas and fully retractable sunroof in the main saloon, she is the perfect entertainer.

Licensed for up to 58 passengers for serious entertaining, but just as comfortable for a romantic, intimate, sunset cruise for 2, step aboard and leave the constraints of land-based venues behind, or enjoy an overnight stay for up to 8 guests.

### Features

- 2 luxury levels
- 3 entertainment areas
- 2 x Licensed Bars
- Sound System with Bluetooth
- Water toys
- TV
- Offshore Survey

### Extras

#### Additional Crew

40-58 guests - \$82.50/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 Blue

## CATERED MENUS



### Gold 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

# YOT Blue

## CATERED MENUS



### Premium 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

# YOT Blue

## CATERED MENUS



### Deluxe 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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# YOT Blue

## 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**

# YOT Blue

## 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 \$12 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 \$18 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

### CONSUMPTION BAR

#### On consumption prices

Beer – \$12.50-14 per bottle.

Wine – \$12.50 per glass/ \$55 bottle

Sparkling wine – \$12.50 per glass/ \$60/bottle

Champagne - from \$138/bottle

Cocktail Bar - Cocktails from \$25 each + mixologist from \$600

**NOTE – Should these varieties not be available they will be substituted with equivalent or better quality**