







Introducing YOT Viva Sydney's Premier Superyacht Experience

YOT Viva is Sydney's exclusive 80ft luxury superyacht, purpose-built for private charters and premium events. Whether you're planning a corporate function, a wedding celebration, or an unforgettable birthday, YOT Viva offers the perfect setting on the iconic Sydney Harbour.

We are committed to delivering exceptional service with attention to every detail. YOT Viva is fully licensed and offers a selection of curated beverage and catering packages that can be tailored to suit your event.

All charter rates include exclusive hire of the vessel, a qualified skipper, professional crew, and full onboard service — ensuring your experience is seamless from start to finish.

Welcome to YOT Viva

80 GUESTS | 80 FT | 2 LEVELS | 5 ENTERTAINING SPACES
FULL-SERVICE COCKTAIL BAR | DANCE FLOOR | WALK-AROUND DECKS

Champagne's on Ice

The YOT Experience Just Dropped Anchor.

YOT Viva drops anchor as superyacht #8 in the YOT Club Lifestyle fleet, raising the bar for hospitality reimagined on the water and bringing our signature YOT experience to Sydney Harbour.

Across two levels and five designer entertaining spaces, YOT Viva features a full-service cocktail bar, premium tap beer, and a spacious Main Saloon with dance floor, perfect for any vibe, from laid-back sunset sessions to all-out celebrations.

Enjoy walk-around decks for uninterrupted harbour views and fireworks, with a seamless indoor-outdoor flow designed for comfort, flexibility, and style.









HOURLY & DAY CHARTER RATE

The following rates are indicative and we look forward to providing a custom package after discussing your exact needs.

STANDARD RATES

The standard rate is 1,650 per hour
4 hour minimum charter requirement

4 Hours: 6,600

5 Hours: 8,250

CAPACITY

- Hourly Charter: Up to 80 PAX

SATURDAY LOADING

- 150 per hour fee applies

ADDITIONAL CREW SURCHARGE

Applies to 40 or more guests

- 40 - 55 guests - 75 per hour
- 56 - 70 guests - 150 per hour
- 71 - 80 guests - 205 per hour

PEAK SEASON RATES

Applies for Fridays & Saturdays in
November & December.

4 Hours 7,600

*All rates are exclusive of GST. Each hour after 4 hrs: \$1,650/hour. Minimum spend may apply.
Rates subject to change.

Explore Sydney from the Water

Embark on an unforgettable journey through Sydney Harbour's most iconic and scenic locations. From cruising past the Sydney Opera House and Harbour Bridge to anchoring in tranquil coves like Athol Bay or Watsons Bay, YOT Viva offers a unique way to experience the city. Whether you're hosting a private event or simply enjoying the views, our charters blend luxury with the beauty of Sydney's world-renowned harbour.





Harbour Heaven

Sydney Harbour City & Skyline

Up to 80 PAX

Glide through Sydney's sparkling harbour, tracing a path along tranquil coves and lush waterfronts. Take in the elegance of the sheltered

shoreline and the breathtaking city skyline, a perfect balance of serenity and urban splendour

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise under the Harbour Bridge, past the Opera House and down through to Kiribilli reserve
3. Cruise around to Mosman Bay for a scenic sail past stunning waterfront homes
4. Circle back thorough to Clifton Gardens by Bradlys Head coming back around Rose Bay and Point Piper
5. Return to departure point Barangaroo/Darling Harbour



Bay Tour

Athol & Mosman

Up to 80 PAX

Cruise through tranquil coves and leafy waterfronts, soaking in the charm of Mosman Bay's peaceful shoreline and city views.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Anchor at Athol Bay (near Taronga Zoo) – Perfect for swimming, relaxing, and enjoying views of the Harbour Bridge and Opera House
3. Cruise around to Mosman Bay for a scenic sail past stunning waterfront homes
4. 4. Optional short anchor stop or slow cruise near Cremorne Point for final photos and light refreshments
5. 5. Return to departure point Barangaroo/Darling Harbour



Luxe Coastal Drift

Rose Bay Beach & Point Piper

Up to 80 PAX

Enjoy a front-row view of Sydney's skyline from secluded beaches with calm waters, ideal for swimming, lounging, or light adventure.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise along the scenic Vaucluse and Point Piper shoreline, showcasing some of Sydney's most luxurious homes
3. Anchor off Rose Bay Beach for a swim
4. Cruise past Point Piper and Potts Point to return
5. Return to Barangaroo/Darling Harbour



Eastern Escape Watsons Bay & Camp Cove

55 PAX and under

Drop anchor at Sydney's eastern edge, where clear waters and sandy shores meet relaxed coastal energy and unbeatable harbour views.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise past Sydney Opera House, Harbour Bridge, and Garden Island (to get to camp cove)
3. Anchor at Camp Cove (sheltered, great for swimming/snorkeling)
4. Cruise back past Watsons Bay and South Head for cliff views
5. Return to Barangaroo/Darling Harbour area



Northern Bliss

Balmoral & Chinaman's Beach

55 PAX and under

Unwind in Sydney's northern harbourside jewels, where calm waters, soft sand, and laid-back elegance create the perfect escape.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise through Middle Harbour, past exclusive waterfront homes
3. Anchor near Chinaman's Beach or Balmoral Beach for a swim
4. Optional loop past Clontarf Reserve or Sirius Cove
5. Return to departure point Barangaroo/Darling Harbour



Secluded Serenity

Castle Rock & Grotto Point

55 PAX and under

Tucked-away coves and sandstone cliffs define this peaceful stretch of harbour — a quiet, scenic anchor spot away from the crowds.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise past Dobroyd Head, with views of Crater Cove huts and rugged cliffs
3. Anchor near Castle Rock Beach or Grotto Point (Swimming, snorkeling, or relaxing with scenic bushland around)
4. Cruise back via Middle Harbour, optional slow pass by Spit Bridge
5. Return to Barangaroo/Darling Harbour



Food Menu

Our menu has been designed by our Executive Chef to highlight fresh, local produce with mouthwatering flavour. From Grazing Platters to share or Deluxe Catering Packages, our menu includes options for every event type.



DELUXE

139 PER PERSON | Includes A Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

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

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt & nasturtium

KARAAGE CHICKEN (DF)

(1 Serve)

With gochujang and roasted garlic aioli, and fried shallots

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

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 Serves) (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

SYDNEY ROCK OYSTERS (NSW) (GF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS

(1 Serve)

Radish, Pico de Gallo, jalapeño, served on a petite hard shell taco

BAKED ROCK LOBSTER (DF)

(1 serve) (GF OPTIONAL)

Gem lettuce, American cheddar, tomato relish on a soft brioche

Rates are exclusive of GST. 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

99 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly and milk, served inside scallop shell

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt and nasturtium

POACHED CHICKEN SANDWICH

(1 Serve)

Poached free-range chicken, fennel and corn with house-roasted garlic aioli on brioche

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread Tart, Whipped Goat Cheese, Hazelnut, Saffron, Amaretto Honey Tartlet

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart, wagyu beef bresaola, truffle crème fraîche, chive & parmesan crunc

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Yuzu Gel, Cos Lettuce and Yuzu Kosho Mayo



GOLD

79 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(2 Serves)

Twice-cooked Bangkok-style pork belly skewer with chilli caramel, crushed rice, pickled onions

BUTTER LETTUCE & PRAWN PARCEL

(GF, DF) (1 Serve)

Yuzu gel, cos lettuce and yuzu kosho mayo

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread tart, whipped goat cheese, hazelnut, saffron, amaretto honey tartlet

HOUSE SMOKED CHICKEN ROLL

(2 Serves) (PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

KIDS

39 PER PERSON

HAM & CHEESE SANDWICH

(1 Serve)

Smoked ham, Swiss cheese, on a dinner roll

SEASONAL FRUIT SKEWERS

(1 Serve)

A selection of fresh seasonal fruits with honey

BLT SANDWICH

(1 Serve)

Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo



PLATTERS & FRESH SEAFOOD

GRAZING BOARD 169

(Serves 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and sun dried tomatoes.

SUSHI PLATTER (GF) 169

(Serves 8-10) (GF OPTIONS AVAILABLE)

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (VG) 149

(Serves 8-10)

Classic hummus, beetroot & lemon myrtle hummus, falafel, fire-roasted capsicums, dolmades, onion bhaji, pickled grapes, fried cauliflower & cucumbers, fresh & fried flatbread on the Side

SYDNEY ROCK OYSTERS (GF) 89 (Per dozen) (NSW)

Sydney Rock Oysters with prosecco shallot mignonette

PRAWN PLATTER (GF, DF) 169 (Per kg)

King prawns, served 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) 395

(Serves 8-10)

Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with lemon and chardonnay mignonette.

GOURMET SANDWICH PLATTER 179

(20 pcs) (GF OPTIONS AVAILABLE)

BLT sandwich, triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic aioli

House Smoked Chicken Roll

(PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel & fried rosemary

Poached Chicken Sandwich

Poached free-range chicken, fennel & corn with house-roasted garlic aioli on brioche

FRUIT PLATTER (GF,DF,VG) 139 (Serves 8-10)

A gourmet selection of fresh seasonal fruit

DESSERT PLATTER 149 (Serves 8-10)

(GF OPTIONAL)

A selection of desserts from the chef

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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	22
Lychee Martini	25
Classic Mojito	25
YOT Club Sydney Signature	25

BASIC SPIRITS

Tom Likker Craft Vodka	13.5
Bombay Sapphire Gin	13.5
Jack Daniels Bourbon	13.5
Bundaberg Rum	13.5
Bacardi Rum	13.5
Canadian Club Whisky	14
Patron Silver Tequila	14
Dewars 12yr	14

TOP SELF SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
1800 Coconut Tequila	20
Patron El Cielo	35
Grey Goose Altius	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

BEERS, CIDERS, AND SELTZERS

YOT Lager	12
Sommersby Apple Cider	13
Corona	13
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
CBCo Ginger Beer	14
Stella Artois	14

ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/60
Moët & Chandon Brut	175
Veuve Clicquot Brut Champagne (Yellow Label NV)	175
Moët Ice (on request)	200
Dom Perignon, Vintage Champagne	625

NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Heaps Normal Non-Alcoholic Craft	10

ROSÉ

St Hallett Rosé	13 / 62
Minuty M Rosé	70
La Vieille Ferme Rosé	13/62

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13 / 60
Marty's Block Chardonnay (SA)	13 / 60
West Cape Howe Pinot Grigio (WA)	13 / 60

DRINKS PACKAGES

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

DIAMOND

4 Hours 155 per person

5 Hours 185 per person

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Hard Fizz Seltzer
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Rye
Bacardi Spiced Rum

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
Glenfiddich 12
Assortment of Hard Fizz Seltzer
Matso's Ginger Beer

PLATINUM

4 Hours 125 per person

5 Hours 145 per person

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum

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)

Johnny Walker Black Label
Jack Daniels Bourbon
Canadian Club Rye Bacardi
Spiced Rum

GOLD

4 Hours 100 per person

5 Hours 115 per person

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Hello Sunshine Cider
Heaps Normal (Non-Alcoholic Beer)

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

For a wider range of cocktails, ask us about a designated mixologist for your cruise. **500**

- CAPRIOSKA 24

Tom Likker Craft Vodka, fresh lime, juice, simple syrup, soda.

- FRENCH 75 24

Bombay Sapphire Gin, lemon juice, prosecco.

- PALOMA 24

Patron Silver, lime juice, grapefruit, soda.

- OLD FASHIONED 24

Maker's Mark, bitters, sugar, orange twist

- LONG ISLAND ICED TEA 24

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

- WATERMELON MARGARITA 24

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

- PEACH TEA COSMO 24

Tom Likker Craft Vodka, mango liqueur, orange, lime, peach bitters

- SUMMER SPLICE 24

Midori, Malibu, pineapple, lychee, passionfruit, coconut cream.

- MELONTINI 24

Grey Goose White Peach & Rosemary, St. Germain, fresh watermelon, lime, mint.

- GOLDEN GOOSE 24

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



DIAMOND DRINKS OFFERINGS

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

- PATRÓN EL CIELO 35

A new prestige silver tequila unlocking the naturally sweet flavors of agave while achieving a light, fresh, and ultra-smooth finish.

- JOHNNIE WALKER BLUE 45

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.

- GREY GOOSE ALTIUS 35

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.

- HENNESSY XO CAGNAC 55

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 50

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.

- 1800 COCONUT TEQUILA 20

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.

Rates are exclusive of GST.



Additional Personalisations

DJ'S | FROM \$250 PER HOUR

- Our team will source DJ's to accomodate 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 | QUOTE BASED

- 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 | 800 (5X BOTTLES)

- 5 bottles of Veuve Cliquot

360 DEGREE VIDEO & PHOTOBOOTH | 300 P/H

- 360 Video On Rotating Stand - Comes with an operating supervisor who will assist in taking videos and utilising the product.

Minimum hire duration 3hrs

SWIMMING + LIFEGUARD PACKAGE WITH POOL | 750

- Setup our inflatable pool for your guests to enjoy under the supervision of a dedicated lifeguard.

Minimum charter duration 4hrs

BIRTHDAY DECOR | 1,250

- Light up letters and balloon garland

More options available upon request. Speak to your events consultant for information and pricing

All prices are exclusive of GST. 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.





LIFEJACKETS

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FAQ'S

WHAT DAYS DO YOU OPERATE?

- We operate 24/7. There is complete flexibility around your departure and return time.

CAN YOU PICK UP OR DROP OFF FROM DIFFERENT LOCATIONS?

- There is flexibility around different pick-up and drop-off locations. Vessel travel charges from the boat's inner-city mooring location to the pick-up location may apply.

IS THERE A SUPERYACHT SHOES-OFF RULE?

- Yes, to protect the teak decks we request shoes to be removed prior to boarding. Please advise our sales consultants if you require speciality footwear.

IS SMOKING ALLOWED?

- We are a non-smoking vessel; however, vaping is allowed in outside areas.

CAN WE BYO FOOD OR BEVERAGES?

- All YOT vessels are fully licensed, we don't cater to BYO.

WHAT AV EQUIPMENT IS AVAILABLE?

- High-quality surround sound system with the ability to stream music, a 50-inch smart TV, PA, and microphone

CAN WE DECORATE THE BOAT?

- Decorations must be organised through our sales team prior to the event due to logistical restraints around boarding locations, using external suppliers is prohibited.

