

FOOD & BEVERAGE 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. The YOT Group is fully licensed with full bar and cocktail service available. Choose between an unlimited drinks package, setup a bar tab or drinks on consumption.

**Vegan and vegetarian catering packages available upon request*



DELUXE

129 PER PERSON | Includes A Chef Onboard

GRAZING BOARD (GFO)

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.

SEARED WAGYU BEEF (GFO, DFO) 2 Serves

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

Watermelon radish, pico de gallo, jalapeno, toasted tortilla.

WAGYU BEEF SLIDERS (DFO, GFO) 1 Serve

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

FRENCH LAMB CUTLET (GF, DF) 1 Serve

Frenched lamb cutlet served with chimichurri and fresh rosemary.

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan

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

89 PER PERSON

FRESH SCALLOP CEVICHE (GF, DF) 1 Serve

Wildflower gin, mango, chilli, lemon, Spanish onion.

MOOLOOLABA TUNA (GF, DF) 1 Serve

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

ROASTED CHICKEN SANDWICH (GFO) 1 Serve

Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche.

GOAT CHEESE TARTLET (VEG, GF) 1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet.

SEARED WAGYU BEEF (GFO, DFO) 2 Serves

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

SAN DANIELLE PROSCIUTTO ROLL (GFO) 1 Serve

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll.

TITAN PRAWNS (GF, DF) 1 Serve

Yuzu caviar, cos lettuce, yuzu kosho mayo.



GOLD

69 PER PERSON

SEARED WAGYU BEEF (GFO, DFO)

2 Serves

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

GOAT CHEESE TARTLET (VEG, GF) 1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet.

TITAN PRAWNS (GF, DF) 1 Serve

Yuzu caviar, cos lettuce, yuzu kosho mayo.

SAN DANIELLE PROSCIUTTO ROLL (GFO)

1 Serve

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll.

SPANISH CHORIZO SKEWER (GF) 1 Serve

With smoked provolone, semi-dried tomatoes, and basil.



KIDS

29 PER PERSON

HAM & CHEESE SANDWICH (GFO) 1 Serve

Smoked ham, Swiss cheese, and tomato on a dinner roll.

SEASONAL FRUIT SKEWERS (GF, DF, VEG)

2 Serves

A selection of fresh seasonal fruits with honey.

BLT SANDWICH (GFO) 1 Serve

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



PLATTERS, STATIONS & FRESH SEAFOOD

GRAZING BOARD (GFO) 159 (Serves 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables.

SUSHI PLATTER (GF) 159 (Serves 8-10)

Assorted fresh sushi with vegetarian options.

VEGA MEZZE PLATTER (GF,VG,DF) 135

(Serves 8-10)

Vegan dips, crudités, vegane cheese, seasonal fruits, and nuts with crackers.

FRESH OYSTERS (GF, DF) 65 (Per dozen)

Served with chardonnay mignonette and lemon cheeks.

TITAN PRAWNS (GF, DF) 119 (Per kg)

Served with lemon cheeks, baby lettuce and creamy cocktail sauce.

SHARED SEAFOOD PLATTER (GF, DF) 375

(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 (GFO) 159

(20 PC)

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) 125 (Serves 8-10)

A gourmet selection of fresh seasonal fruit.

DESSERT PLATTER (GFO) 129 (Serves 8-10)

Chef's selection of petit desserts.

GRAZING STATION \$1,390

Serves approx 40 guests.

SASHIMI & SUSHI STATION \$1,990

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.



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BEVERAGES

COCKTAILS

| | |
|--------------------|----|
| Classic Mojito | 24 |
| Patrón Margarita | 24 |
| Lychee Martini | 24 |
| Lemon Drop Martini | 24 |

SPIRITS

| | |
|-----------------------|----|
| Alize Bleu | 12 |
| 42 Below | 12 |
| Canadian Club Whisky | 12 |
| Bombay Sapphire | 12 |
| Dewar's 12YO | 12 |
| Jack Daniel's Bourbon | 12 |
| Bacardi Carta Blanca | 12 |
| Bacardi Spiced | 12 |
| Bundaberg Rum | 14 |
| Patrón Silver | 14 |

PREMIUM SPIRITS

| | |
|--------------------|----|
| White Oat Pink Gin | 12 |
| Woodford Reserve | 14 |
| Grey Goose Vodka | 15 |
| Hendrick's Gin | 15 |
| Glenfiddich 12 | 16 |

WINES

| | |
|------------------------------|---------|
| Counterpoint Rosé | 13 / 60 |
| Counterpoint Chardonnay | 13 / 60 |
| Counterpoint Sauvignon Blanc | 13 / 60 |
| West Cape Howe Pinot Grigio | 13 / 60 |

SPRITZES

| | |
|-------------------|----|
| Aperol Spritz | 22 |
| Hugo Spritz | 22 |
| Hendrick's Spritz | 22 |
| Pink Gin Spritz | 22 |
| Limoncello Spritz | 22 |

BEERS, CIDERS, AND SELTZERS

| | |
|------------------------------------|----|
| YOT Lager (Ultra Low Carb) | 11 |
| Bertie Apple Cider | 11 |
| Stone & Wood Pacific Ale | 13 |
| Heineken | 13 |
| Bertie Ginger Beer | 14 |
| Hard Fizz Orange Mango Seltzer | 12 |
| Hard Fizz Watermelon Berry Seltzer | 12 |
| Hard Fizz Vodka Lemonade | 13 |
| Hard Fizz Vodka Pineapple | 13 |
| Onn Watermelon Lychee | 13 |

SPARKLING & CHAMPAGNE

| | |
|-------------------------------------|-------|
| Veuve D'Argent Blanc de Blancs Brut | 13/60 |
| Dunes & Greene Moscato | 13/60 |
| Dunes & Greene Prosecco | 15/70 |
| Moët & Chandon Impérial Brut NV | 125 |
| Veuve Clicquot Brut Yellow Label | 150 |
| Moët & Chandon Ice (on request) | 150 |
| Moët & Chandon Impérial Magnum | 265 |
| Dom Pérignon | 550 |

MOCKTAILS

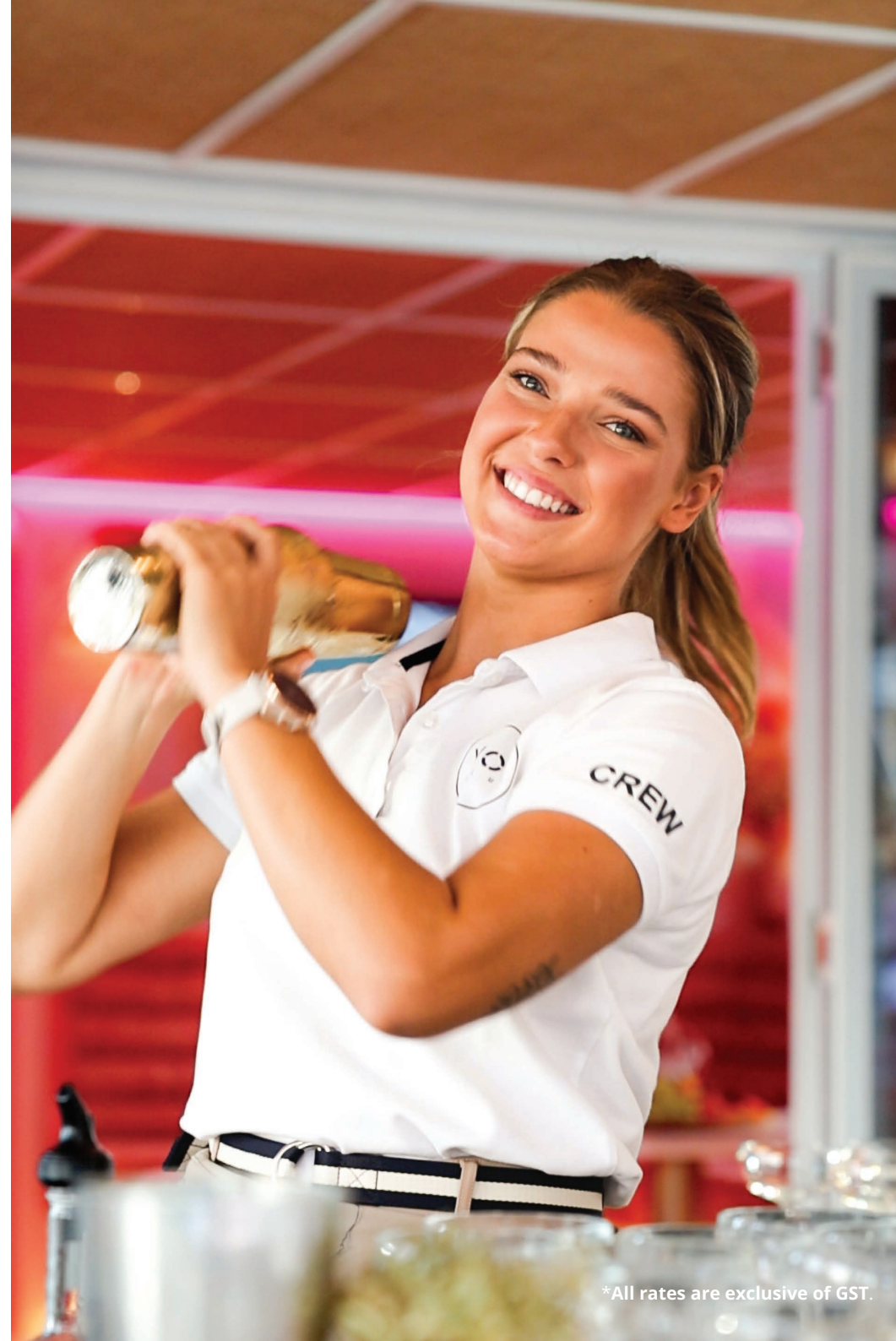
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|-------------------------|----|
| New Year's Sunrise | 14 |
| Virgin Mojito | 14 |
| Peach & Lychee Lemonade | 14 |

FROZEN MIXOLOGY

| | |
|---------------------|----|
| Strawberry Daiquiri | 22 |
| Mango Margarita | 22 |
| YOT Slushie | 22 |

NON-ALCOHOLIC

| | |
|-----------------------------|----|
| Soft Drinks | 5 |
| Juice | 6 |
| Red Bull | 7 |
| Heaps Normal Quiet XPA (0%) | 10 |



*All rates are exclusive of GST.

DRINKS PACKAGE (PER PERSON)

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

DIAMOND

3 Hours 125 per person

4 Hours 150 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

SELTZER & SPRITZES

Hard Fizz Lemonade
Hard Fizz Pineapple
Hard Fizz Seltzer
Onn Watermelon Lychee
Hendrick's Spritz
Aperol Spritz
Hugo Spritz
Limoncello Spritz
Pink Gin Spritz

*All rates are exclusive of GST

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

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12
Woodford Reserve
White Oat Pink Gin

PLATINUM

3 Hours 100 per person

4 Hours 120 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

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

GOLD

3 Hours 70 per person

4 Hours 85 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

+ 300 | Enhance your cruise by adding a mixologist, offering an exclusive menu of premium cocktails created onboard throughout your event. Cocktails charged separately.

APEROL COCONUT MARGARITA 24

Patron Silver, Aperol, Monin coconut

WATERMELON MARGARITA 24

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

PASSION PUNCH 24

42 Below Vodka, Marie Bizard Passionfruit

GOLDEN GOOSE 24

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

MOSCOW MULE 24

42 Below Vodka, ginger beer, lime

OLD FASHIONED 24

Maker's Mark, bitters, sugar, orange twist

PALOMA 24

Patron Silver, lime juice, grapefruit, soda

LONG ISLAND ICED TEA 24

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

ESPRESSO MARTINI 24

42 Below Vodka, Espresso, Kahlua

*All rates are exclusive of GST.



DIAMOND DRINKS OFFERINGS

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

GREY GOOSE ALTIUS 36

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 32

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 27

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



*All rates are exclusive of GST.

PRIVATE CHARTER STYLING & EXTRAS

At Crystal Blue Yacht Charters, we offer a range of premium styling, entertainment, and activity packages to make your event truly unforgettable. From elegant decor and live entertainment to exciting water activities, our options are designed to suit every occasion. Tailor your private charter with our exclusive extras and let us help create lasting memories on the water.

ENTERTAINMENT & EXTRAS

Live music - from 200 an hour

- Dj
- Live musician (soloist, dj & sax duo, band)

Bring your own dj - 200

Red carpet & bollards - 350

Themed guest greeters / roving performers - quote based

Casino tables - quote based

Fireworks - quote based

Jetpack show - quote based

Roving magician / comedian - quote based

Event photography / videography - quote based

Photobooth - quote based

Jetski stunt show - quote based

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.



STYLING

Add that extra WOW factor to your event! Our in-house styling team can help customise each vessel with an array of styling options.

- Custom Welcome Sign + Balloon Garland Attached to Welcome Sign **FROM 550**
- Light Up Letters/Numbers + Balloon Garland Attached to Light Up Letters/Numbers **FROM 785**
- 3 Tier Champagne Tower **FROM 450**
- Arch Backdrop with Custom Decal and Balloons **FROM 1190**

Got another idea? Let your sales consultant know and we will work with the styling team to see what's possible. Brisbane delivery fees apply.

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 and sparkler show hosted by the crew to toast in style.
- Red carpet and bollards for a VIP entrance and exit.
- Disco ball installed on the dance floor.
- Celebration cake with your choice from five flavours, served by the crew for you and your guests.

Party Package Pricing:

- 3 Hours – \$1,790 Ex GST
- 4 Hours – \$1,890 Ex GST

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 exclusive of GST and 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.



ACTIVITIES

SWIMMING PACKAGE 525

- Includes swimming with a registered crew member
- Inflatable pool
- 2 x stand-up paddleboards
- Swimming towels

BEACH PACKAGE 775

- Includes a registered crew member
- Use of tender for beach transfers
- Inflatable pool
- Beach games
- 2 x stand-up paddleboards
- Swimming towels

JET SKI 399 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 650 ex gst

- Includes 5 bottles of Veuve Clicquot, complimentary sparkler show and displayed on ice.

KIDS INFLATABLE SLIDE 250

- Includes an inflatable slide attached to the side of the yacht.

MAGNUM MOËT SPARKLER SHOW 350

- A memorable moment with sparklers, courtesy of our team.
- Includes 1.5L Magnum Moët bottle.

COACH HIRE

- Prices are determined based on individual quotes.



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 specialty footwear.

IS SMOKING ALLOWED?

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

CAN WE BYO FOOD OR BEVERAGES?

- Given that YOT Blue, YOT 75, YOT Capri, and YOT Vice 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, smart TV, PA, and microphone.

CAN WE PROVIDE OUR OWN DJ?

- Yes, you're more than welcome to bring your own DJ onboard. There is a BYO DJ Fee of \$200 that applies.

WHERE DO WE DEPART FROM?

- Our standard departure locations are Mariner's Cove Marina - Main Beach, City Botanic Gardens River Hub, New Farm Park River Hub.

DO YOU OFFER STYLING FOR THE BOAT?

- Yes! Your sales consultant can assist with all styling requests in house and customise to suit your event. We do not allow BYO decorations.

DO YOU STILL OPERATE CHARTERS IN THE RAIN?

- Absolutely! Our vessels are specially designed with clear zip-up sides to keep you comfortable and protected from the rain while still allowing you to enjoy the view. Plus, we only navigate smooth waters, not the open seaway so you can relax knowing your trip will be safe and enjoyable, rain or shine.