



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.







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 Serve

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) 1 Serve

Radish, pico de gallo, jalapeno, toasted tortilla (Can be GF)

BAKED MORETON BAY BUG (DF) 1 Serve

Gem lettuce, creamy fermented chilli sauce, pearls on a Burleigh brioche (Can be GF)

FRENCH LAMB CUTLET (GF, DF) 1 Serve

Frenched lamb cutlet served with chimichurri and fresh rosemary

PREMIUM

89 PER PERSON

onion

FRESH SCALLOP CEVICHE (GF, DF) 1 Serve Wildflower gin, mango, chilli, lemon, Spanish

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, green aioli, chives, vintage cheddar on a japanese 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 pearls, cos lettuce, yuzu kosho mayo.

DIAMOND

69 PFR PFRSON

SEARED WAGYU BEEF (GFO, DFO) 2 Serves

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

TITAN PRAWNS (GF, DF) *1 Serve* Yuzu pearls, cos lettuce, yuzu kosho mayo. **SAN DANIELLE PROSCIUTTO (GFO)** 2 Serves With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll

SPANISH CHORIZO SKEWER (GF) 2 Serves With smoked provolone, semi-dried tomatoes, and basil.



GOLD

59 PER PERSON

SPANISH CHORIZO SKEWER (GF) 2 Serves

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

TITAN PRAWNS (GF, DF) 1 Serve

Yuzu pearls, cos lettuce, yuzu kosho mayo.

GOAT CHEESE TARTLET (VEG, GF) 1 Serve

Rosemary, honey, cherry tomatoes, freshherbs on a buttery tartlet

SAN DANIELLE PROSCIUTTO ROLL (GFO) 2 Serves

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

KIDS

29 PER PERSON

HAM & CHEESE SANDWICH 1 Serve

Smoked ham, Swiss cheese, and tomato 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 (GFO) 149 (Serves 8-10)

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

SUSHI PLATTER (GF) 149 (Serves 8-10)

Assorted fresh sushi with vegetarian options.

VEGAN PLATTER (GF, DF, VG) 135 (Serves 8-10)

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

FRESH OYSTERS (GF, DF) 55 (Per dozen)

Served with chardonnay mignonetteand lemon cheeks A gourmet selection of fresh seasonal fruit.

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

Served with lemon cheeks, babylettuce and creamy cocktail sauce

SHARED SEAFOOD PLATTER (GF, DF) 375 (Serves 8-10)

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

GOURMET SANDWICH PLATTER (GFO) 149 (20 PC)

San Danielle Prosciutto, pesto, Fior dilatte, rocket, cornichons, semi-dried tomatoes on an Italian roll

Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on a Italian roll (VEG)

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

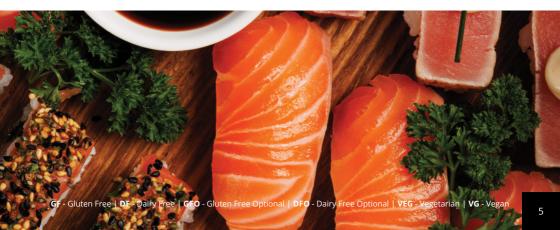
Roasted chicken with green aioli, chives, and vintage cheddar on Japanese brioche

FRUIT PLATTER 125 (Serves 8-10)

DESSERT PLATTER 129 (Serves 8-10)

A selection of desserts from the chef

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.



BEVERAGES

West Cape Howe Pinot Grigio (WA)

ROSÉ

La Vieille Ferme Rosé

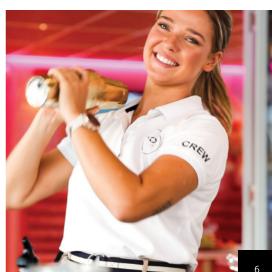
Triennes Rosé

COCKTAILS		BEERS, CIDERS, AND SELTZERS	
Aperol Spritz	20	Cascade Light	10
Lychee Martini	24	YOT Lager	10
Patron Margarita	24	Hard Rated Solo	13
Classic Mojito	24	Stone & Wood Pacific Ale	11
YOT Martini	24	Corona	11
		Hello Sunshine Apple Cider	11
SPIRITS		Fellr Assorted Seltzers	12
42 Below Vodka	12	Matso's Ginger Beer	12
Bombay Sapphire Gin	12		
Jack Daniels Bourbon	12	BUBBLES	
Dewar's 12 YO Scotch Whisky	12	Veuve D'Argent Blanc de Blancs Brut	11/54
Patron Silver Tequila	13	Moët & Chandon Brut	125
Canadian Club Whisky	12	Veuve Clicquot Brut Champagne (Yellow	150
Bacardi Rum	12	Label NV)	
Bacardi Spiced Rum	12	Moët Ice (on request)	150
Bundaberg Rum	12	Dom Perignon, Vintage Champagne	525
PREMIUM SPIRITS		NON-ALCOHOLIC	
Grey Goose Vodka	15	Soft Drinks & Juice	5
Hendrick's Gin	15	Red Bull	7
Glenfiddich 12	16	Strawberry Lemonade	14
		Heaps Normal Non-Alcoholic Craft Beer	10
WHITE WINE			
Marty's Block Sauvignon Blanc (SA)	13 / 60		18
Marty's Block Chardonnay (SA)	13 / 60		M

13 / 60

13 / 62

70



DRINKS PACKAGE (PER PERSON)

Take all the stress out of the day with an unlimited drinks package for your guests!

STANDARD DRINKS PACKAGE

2 Hours: 50 per person | 3 Hours: 66 per person

4 Hours: 80 per person

BEERS

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

BASIC SPIRITS +10 PER HOUR

42 Below Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Bacardi Carta Blanca Rum

Dewar's 12 YO Scotch Whisky

lack Daniels Bourbon

Canadian Club Rye

Bacardi Spiced Rum

WINES

Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vieille Ferme Rosé

PREMIUM SPIRITS + 15 PER HOUR

Grey Goose Vodka

Hendrick's Gin

Glenfiddich 12

Fellr Watermelon Seltzer

Fellr Passionfruit Seltzer

Matso's Ginger Beer

Hard Rated Solo

Rates are exclusive of GST. Please note all card transactions onboard will incur a 1.5% payment surcharge



MIXOLOGIST

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

CAPRIOSKA 24

42 Below Vodka, fresh lime, juice, simple syrup, soda.

FRENCH 75 24

Bombay Sapphire Gin, lemon juice, prosecco.

ESPRESSO MARTINI 24

42 Below Vodka, DeKuyper Crème de Café, Two Amigos, vanilla Monin.

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

42 Below 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.

PATRON EL CIELO 28

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

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.

GREY GOOSE ALTIUS 28

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.





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