



## 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

## **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, 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 PER PERSON

## **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, fresh herbs 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.

## **BLT SANDWICH** 1 Serve

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

## **SEASONAL FRUIT SKEWERS** 1 Serve

A selection of fresh seasonal fruits with honey.



# 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 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, 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)*

A gourmet selection of fresh seasonal fruit.

## **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

## COCKTAILS

Aperol Spritz	20
Lychee Martini	24
Patron Margarita	24
Classic Mojito	24
YOT Martini	24

## SPIRITS

42 Below Vodka	12
Bombay Sapphire Gin	12
Jack Daniels Bourbon	12
Dewar's 12 YO Scotch Whisky	12
Patron Silver Tequila	13
Canadian Club Whisky	12
Bacardi Rum	12
Bacardi Spiced Rum	12
Bundaberg Rum	12

## PREMIUM SPIRITS

Grey Goose Vodka	15
Hendrick's Gin	15
Glenfiddich 12	16

## 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

## ROSÉ

La Vieille Ferme Rosé	13 / 62
Triennes Rosé	70

## BEERS, CIDERS, AND SELTZERS

Cascade Light	10
YOT Lager	10
Hard Rated Solo	13
Stone & Wood Pacific Ale	11
Corona	11
Hello Sunshine Apple Cider	11
Fellr Assorted Seltzers	12
Matso's Ginger Beer	12

## BUBBLES

Veuve D'Argent Blanc de Blancs Brut	11/54
Moët & Chandon Brut	125
Veuve Clicquot Brut Champagne (Yellow Label NV)	150
Moët Ice (on request)	150
Dom Perignon, Vintage Champagne	525

## NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Strawberry Lemonade	14
Heaps Normal Non-Alcoholic Craft Beer	10



# 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

Jack 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.





*Crystal Blue*  
YACHT CHARTERS

[crystalblueyachtcharters.com.au](http://crystalblueyachtcharters.com.au)

**07 5638 1265**