

A hand with a gold bracelet uses long, thin gold tweezers to place a sprig of fresh dill onto two oysters. The oysters are resting on a bed of white salt in a white, modern ceramic bowl. To the right, on a dark surface, are more oysters, lemon slices, and a whole lemon.

SUPERYACHTS FOR EVERY OCCASION.

FOOD AND BEVERAGE MENU

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

(GF OPTIONAL)

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 2 Serve

(GFO, DF OPTIONAL)

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

FRESH OYSTERS (GF, DF) 2 Serve

Fresh Pacific oysters served with lemon and chardonnay mignonette

BEEF BRISKET TACOS (DF, GFO) 1 Serve

Radish, pico de gallo, jalapeno, toasted tortilla

ANGUS BEEF SLIDERS (DF, 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

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 1 Serve

(GF OPTIONAL)

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 2 Serve

(GFO, DF OPTIONAL)

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

SAN DANIELLE PROSCIUTTO ROLL 1 Serve

(GF OPTIONAL)

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



GOLD

69 PER PERSON

SEARED WAGYU BEEF 1 Serve

(GFO, DF OPTIONAL)

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 pearls, cos lettuce, yuzu kosho mayo

SAN DANIELLE PROSCIUTTO ROLL 1 Serve

(GF OPTIONAL)

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 1 Serve

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

SEASONAL FRUIT SKEWERS 2 Serves

A selection of fresh seasonal fruits with honey

BLT SANDWICH 1 Serve

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



PLATTERS, STATIONS & FRESH SEAFOOD

GRAZING BOARD 149 *(Serves 8-10)*

GF OPTIONAL)

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

GOURMET SANDWICH PLATTER 159 (20 PC)

(GF OPTIONS AVAILABLE)

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 129 *(Serves 8-10)*

(GF OPTIONAL)

Chef's selection of petit desserts

GRAZING STATION \$1,390

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
Lychee Martini	24
Patron Margarita	24
Lemon Drop Martini	24

SPIRITS

Ambra Limoncello	9
Alize Bleu	10
Aperol	12
42 Below Vodka	12
Bundaberg Rum	12
Jack Daniels Bourbon	12
Dewar's 12 YO Scotch Whisky	12
Canadian Club Whisky	12
Bacardi Carta Blanca	12
Bacardi Spiced Rum	12
Bombay Sapphire Gin	12
Patron Silver Tequila	13

PREMIUM SPIRITS

White Oak Pink Gin	13
Makers Mark	13
Grey Goose Vodka	15
Hendrick's Gin	15
Ink 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	14 / 62
Dunes and Greene Moscato	11 / 60

BEERS, CIDERS, AND SELTZERS

YOT Lager	10
Corona	11
CBCo Bertie Apple Cider	11
Stone & Wood Pacific Ale	12
Hard Fizz Seltzer	12
Onn Watermelon and Lychee	13
Matso's Ginger Beer	13
Hard Fizz Vodka Lemonade	13
Hard Fizz Vodka Pineapple	13

SPRITZES

Aperol Spritz	20
Limoncello Spritz	20
Pink Gin Spritz	21
Hugo Spritz	21

BUBBLES

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

NON-ALCOHOLIC

Soft Drinks & Juice	5/6
Red Bull	7
Heaps Normal Non-Alcoholic	10

MOCKTAILS

Strawberry Lemonade	14
New Year Sunrise	14
Peach & Lychee Lemonade	14

SHOTS

YOT Shot	9
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*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
- Stone & Wood Pacific Ale
- Corona
- CBCo Bertie Apple Cider
- Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

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

SELTZER & SPRITZES

- Hard Fizz Lemonade
- Hard Fizz Pinapple
- Hard Fizz Selzer
- Matsos Ginger Beer
- Onn Watermelon Lychee

WINES

- Veuve D'Argent Brut
- Marty's Block Sauvignon Blanc
- Marty's Block Chardonnay
- West Cape Howe Pinot Grigio
- La Vieille Ferme Rosé
- Dunes and Greene Moscato

PREMIUM SPIRITS

- Grey Goose Vodka
- Hendrick's Gin
- Glenfiddich 12
- Makers Mark Bourbon Whisky
- White Oak Pink Gin

PLATINUM

3 Hours 100 per person

4 Hours 120 per person

BEERS

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

BASIC SPIRITS

- 42 Below Vodka
- Bombay Sapphire Gin
- Patron Silver Tequila
- Bacardi Carta Blanca Rum
- Bundaberg Rum

GOLD

3 Hours 70 per person

4 Hours 85 per person

BEERS

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

WINES

- Veuve D'Argent Brut
- Marty's Block Sauvignon Blanc
- Marty's Block Chardonnay
- West Cape Howe Pinot Grigio
- La Vieille Ferme Rosé
- Dunes and Greene Moscato

- Dewar's 12 YO Scotch Whisky
- Jack Daniels Bourbon
- Canadian Club Rye
- Bacardi Spiced Rum
- Alize Blue

WINES

- Veuve D'Argent Brut
- Marty's Block Sauvignon Blanc
- Marty's Block Chardonnay
- West Cape Howe Pinot Grigio
- La Vieille Ferme Rosé
- Dunes and Greene Moscato

***All rates are exclusive of GST.**

MIXOLOGIST

+ 500 | For a curated cocktail experience, ask about adding a private mixologist to your cruise.

APEROL COCONUT MARGARITA 24

Patron Silver, Aperol, Monin coconut

PASSION PUNCH 24

42 Below Vodka, Marie Bizard Passionfruit

MOSCOW MULE 24

42 Below Vodka, ginger beer, lime

PALOMA 24

Patron Silver, lime juice, grapefruit, soda

ESPRESSO MARTINI 24

42 Below Vodka, Espresso, Kahlua

WATERMELON MARGARITA 24

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

GOLDEN GOOSE 24

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

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 sec

*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.



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