



# SUPERYACHTS FOR EVERY OCCASION.

FOOD & 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 (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, vegan 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

### **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 |
| Woodford Reserve   | 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<br>(Yellow Label NV) | 150   |
| 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 |
|----------|---|



\*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  
Woodford Reserve  
White Oak Pink Gin

Aperol Spritz  
Hugo Spritz  
Limoncello Spritz  
Pink Gin Spritz

## 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

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## 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

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

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