



**SUPERYACHTS
FOR EVERY
OCCASION.**

FOOD & BEVERAGE MENU



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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

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

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

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
Counterpoint Chardonnay
Counterpoint Sauvignon Blanc
West Cape Howe Pinot Grigio
Counterpoint Rosé
Dunes and Greene Moscato
Dunes and Greene Prosecco

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)

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

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

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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

*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.

PATRÓN EL CIELO 27

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

PATRÓN EL ALTO 32

A refined blend of the finest highland agave, Patrón El Alto delivers a smooth, layered profile with notes of caramel, vanilla, and subtle oak. Exceptionally balanced with a long, elegant finish.

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