

Food 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.



DELUXE

139 PER PERSON I Includes A Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

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

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt & nasturtium

SYDNEY ROCK OYSTERS (NSW) (GF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

KARAAGE CHICKEN (DF)

(1 Serve)

With gochujang and roasted garlic aioli, and fried shallots

BEEF BRISKET TACOS

(1 Serve)

Radish, Pico de Gallo, jalapeño, served on a petite hard shell taco

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

BAKED ROCK LOBSTER (DF)

(1 serve) (GF OPTIONAL)

Gem lettuce, American cheddar, tomato relish on a soft brioche

HOUSE SMOKED LAMB RIB

(1 Serve)

House smoked lamb rib, dry rubbed and served with fresh chimichurri and lemon cheeks

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PREMIUM

99 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly and milk, served inside scallop shell

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt and nasturtium

POACHED CHICKEN SANDWICH

(1 Serve)

Poached free-range chicken, fennel and corn with house-roasted garlic aioli on brioche

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread Tart, Whipped Goat Cheese, Hazelnut, Saffron, Amaretto Honey Tartlet

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart, wagyu beef bresaola, truffle crème fraîche, chive & parmesan crunc

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Yuzu Gel, Cos Lettuce and Yuzu Kosho Mayo





GOLD

79 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(2 Serves)

Twice-cooked Bangkok-style pork belly skewer with chilli caramel, crushed rice, pickled onions

BUTTER LETTUCE & PRAWN PARCEL

(GF, DF) (1 Serve)

Yuzu gel, cos lettuce and yuzu kosho mayo

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

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

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread tart, whipped goat cheese, hazelnut, saffron, amaretto honey tartlet

HOUSE SMOKED CHICKEN ROLL

(2 Serves) (PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

KIDS

39 PER PERSON

HAM & CHEESE SANDWICH

(1 Serve)

Smoked ham, Swiss cheese, on a dinner roll

BLT SANDWICH

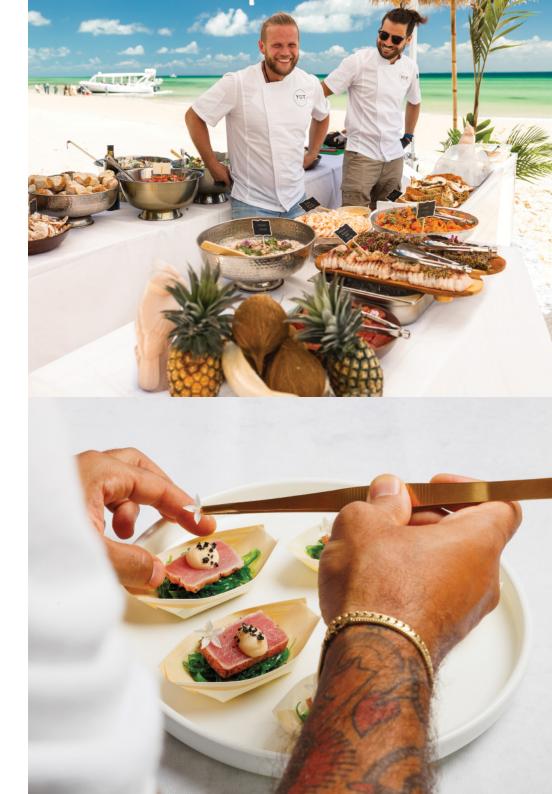
(1 Serve)

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 169

(Serves 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and sun dried tomatoes.

SUSHI PLATTER (GF) 169

(Serves 8-10) (GF OPTIONS AVAILABLE)

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (VG) 149

(Serves 8-10)

Classic hummus, beetroot & lemon myrtle hummus, falafel, fire-roasted capsicums, dolmades, onion bhaji, pickled grapes, fried cauliflower & cucumbers, fresh & fried flatbread on the Side

SYDNEY ROCK OYSTERS (GF) 89 (Per dozen) (NSW)

Sydney Rock Oysters with prosecco shallot mignonette

PRAWN PLATTER (GF, DF) 169 (Per kg)

King prawns, served on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs for a light elegant finish

SHARED SEAFOOD PLATTER (GF, DF) 395

(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 179

(20 pcs) (GF OPTIONS AVAILABLE)

BLT sandwich, triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic aioli

House Smoked Chicken Roll
(PROSCIUTTO OPTION AVAILABLE)
Roasted garlic skordalia, semi-dried tomato,
pickled fennel & fried rosemary

Poached Chicken Sandwich

Poached free-range chicken, fennel & corn
with house-roasted garlic aioli on brioche

FRUIT PLATTER (GF, DF, VG) 139 (Serves 8-10)

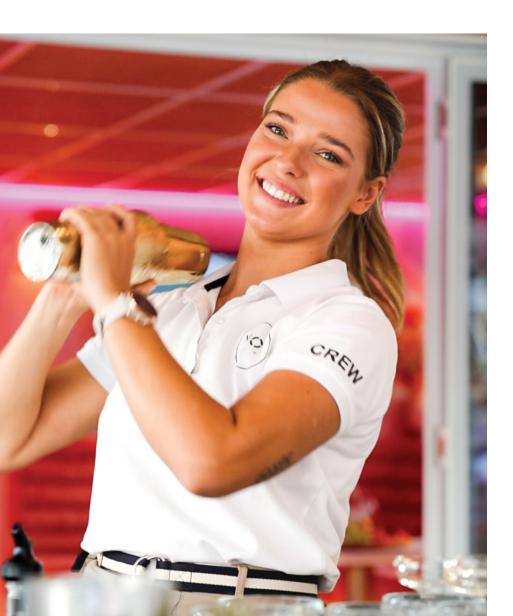
A gourmet selection of fresh seasonal fruit

DESSERT PLATTER 149 (Serves 8-10)
(GF OPTIONAL)
A selection of desserts from the chef

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Beverage Menu

YOT Club Sydney is fully licensed with full bar and cocktail service available. Choose between an unlimited drinks package, setup a bar tab or drinks on consumption..



COCKTAILS			
Aperol Spritz	22	ON TAP	
Lychee Martini	25	YOT Lager	12
Classic Mojito	25	Stone & Wood Pacific Ale	14
YOT Club Sydney Signature	25		
		BUBBLES	
BASIC SPIRITS		Veuve D'Argent Blanc de Blancs Brut	13/60
Tom Likker Craft Vodka	13.5	Moët & Chandon Brut	175
Bombay Sapphire Gin	13.5	Veuve Clicquot Brut Champagne	175
Jack Daniels Bourbon	13.5	(Yellow Label NV)	
Bundaberg Rum	13.5	Moët Ice (on request)	200
Bacardi Rum	13.5	Dom Perignon, Vintage Champagne	625
Canadian Club Whisky	14		
Patron Silver Tequila	14	NON-ALCOHOLIC	
Dewars 12yr	14	Soft Drinks & Juice	5
		Red Bull	5 7
TOP SELF SPIRITS		Heaps Normal Non-Alcoholic Craft	10
Glenfiddich 12	16	rieaps normainon Alcoholic Graft	10
Hendrick's Gin	16		
1800 Coconut Tequila	20	ROSÉ	
Patron El Cielo	35	St Hallett Rosé	13 / 62
Grey Goose Altius	35	Minuty M Rosé	70
Johnnie Walker Blue	45	La Vieille Ferme Rosé	13/62
Don Julio 1942	50		
Hennesy XO Cagnac	55	WHITE WINE	
, 3		Marty's Block Sauvignon Blanc (SA)	13 / 60
		Marty's Block Chardonnay (SA)	13 / 60
BEERS, CIDERS, AND SELTZERS		West Cape Howe Pinot Grigio (WA)	13 / 60
YOT Lager	12		
Sommersby Apple Cider	13		
Corona	13		
Stone & Wood Pacific Ale	14		
Hard Fizz Seltzer	14		
CBCo Ginger Beer	14		
Stella Artois	14		

DRINKS PACKAGES

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

DIAMOND

4 Hours 155 per person 5 Hours 185 per person

BEERS, CIDER & SELTZERS

YOT Lager

Stone & Wood Pacific Ale

Corona

Sommersby Apple Cider

Hard Fizz Seltzer

Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Bacardi Carta Blanca Rum

Dewars 12yr

Jack Daniels Bourbon

Canadian Club Rye

Bacardi Spiced Rum

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut

St Hallett Rosé

La Vieille Ferme Rosé

Marty's Block Sauvignon Blanc (SA)

Marty's Block Chardonnay (SA)

West Cape Howe Pinot Grigio (WA)

PREMIUM SPIRITS

Grey Goose Vodka

Hendrick's

Gin

Glenfiddich 12

Assortment of Hard Fizz Seltzer

Matso's Ginger Beer



PLATINUM

4 Hours 125 per person

5 Hours 145 per person

BEERS & CIDERS

YOT Lager

Stone & Wood Pacific Ale

Corona

Sommersby Apple Cider

Heaps Normal (Non-Alcoholic Beer)

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut

St Hallett Rosé

La Vieille Ferme Rosé

Marty's Block Sauvignon Blanc (SA)

Marty's Block Chardonnay (SA)

West Cape Howe Pinot Grigio (WA)

BASIC SPIRITS

Tom Likker Craft Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Bacardi Carta Blanca Rum

Johnny Walker Black Label Jack Daniels Bourbon

Canadian Club Rye Bacardi

Spiced Rum

GOLD

4 Hours 100 per person

5 Hours 115 per person

BEERS & CIDERS

YOT Lager

Stone & Wood Pacific Ale

Corona

Hello Sunshine Cider

Heaps Normal (Non-Alcoholic Beer)

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut

St Hallett Rosé

La Vieille Ferme Rosé

Marty's Block Sauvignon Blanc (SA)

Marty's Block Chardonnay (SA)

West Cape Howe Pinot Grigio (WA)

MIXOLOGIST

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

CAPRIOSKA 24

Tom Likker Craft Vodka, fresh lime, juice, simple syrup, soda.

• FRENCH 75 24

Bombay Sapphire Gin, lemon juice, prosecco.

• 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

Tom Likker Craft 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 35

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

• JOHNNIE WALKER BLUE 45

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 35

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.

• HENNESY XO CAGNAC 55

A deep, rich blend of over 100 eaux-de-vie aged up to 30 years. Full-bodied and warming, with notes of candied fruit, dark chocolate, and spice. Bold, complex, and unmistakably refined.

• DON JULIO 1942 50

An iconic añejo tequila, aged for a minimum of two and a half years in oak barrels. Velvety smooth with layers of warm oak, vanilla, and roasted agave. A true celebration of craftsmanship.

• 1800 COCONUT TEQUILA 20

A tropical twist on classic tequila. 100% blue agave infused with natural coconut flavor, offering a smooth, slightly sweet finish that's perfect for sipping or mixing.



Additional Personalisations

DJ'S I FROM \$250 PER HOUR

 Our team will source DJ's to accommodate your event. Please let us know the genre and style of music you wish to produce and we will work with you in getting the most suitable DJ's for you.

PHOTOGRAPHER & VIDEOGRAPHER I QUOTE BASED

- Onboard your event there will be 2 Individuals to take care of capturing the moment, 1 photographer and 1 videographer that will capture your event.
- If you would like specific content, this can be discussed prior.

CHAMPAGNE PACKAGE I 800 (5X BOTTLES)

• 5 bottles of Veuve Cliquot

360 DEGREE VIDEO & PHOTOBOOTH I 300 P/H

 360 Video On Rotating Stand - Comes with an operating supervisor who will assist in taking videos and utilising the product.

Minimum hire duration 3hrs

SWIMMING + LIFEGUARD PACKAGE WITH POOL I 750

 Setup our inflatable pool for your guests to enjoy under the supervision of a dedicated lifeguard.

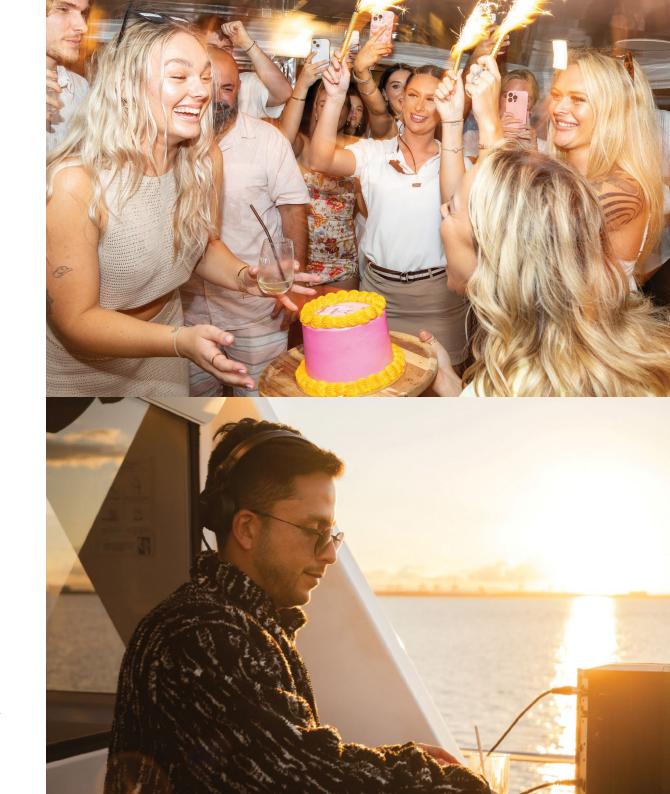
Minimum charter duration 4hrs

BIRTHDAY DECOR I 1,250

Light up letters and balloon garland

More options available upon request. Speak to your events consultant for information and pricing

All prices are exclusive of GST. As our venue is unique and operates differently from traditional event spaces, we have specific guidelines regarding what can be brought onboard. For insurance and safety purposes, external styling and suppliers are not permitted on the vessel. Only YOT Clubs-approved suppliers and stylists may be used. We appreciate your understanding and cooperation in following these guidelines to help ensure a seamless and safe experience for all.





FAQ'S

WHAT DAYS DO YOU OPERATE?

 We operate 24/7. There is complete flexibility around your departure and return time.

CAN YOU PICK UP OR DROP OFF FROM DIFFERENT LOCATIONS?

 There is flexibility around different pick-up and drop-off locations. Vessel travel charges from the boat's inner-city mooring location to the pick-up location may apply.

IS THERE A SUPERYACHT SHOES-OFF RULE?

 Yes, to protect the teak decks we request shoes to be removed prior to boarding. Please advise our sales consultants if you require speciality footwear.

IS SMOKING ALLOWED?

 We are a non-smoking vessel; however, vaping is allowed in outside areas.

CAN WE BYO FOOD OR BEVERAGES?

All YOT vessels are fully licensed, we don't cater to BYO.

WHAT AV EQUIPMENT IS AVAILABLE?

 High-quality surround sound system with the ability to stream music, a 50-inch smart TV, PA, and microphone

CAN WE DECORATE THE BOAT?

 Decorations must be organised through our sales team prior to the event due to logistical restraints around boarding locations, using external suppliers is prohibited.