



# Semi Formal DINING STYLE

The semi-formal dining styling can seat up to 150 guests across our two levels.  
Our furniture is transformed into long formal tables with white linen and individual place settings.  
Enjoy a relaxed full service sit down dining experience catered with a 3 course shared tower.









# CHARTER FEE AND AV / LIGHTING PACKAGE

## Charter Fee

Our charter fees start from \$6,000 and will vary depending on the day, date, charter length and time. Speak to your friendly consultant for a quote.

### The charter fee includes

Venue hire and all costs to operate the vessel including the skipper  
Engineer  
Crew  
Wait staff  
Fuel  
Docking fees

## AV & Lighting Package

### Includes

State of the art speakers  
Microphones  
DJ equipment  
Special effect lighting



Additional charges may apply for security, AV, entertainment and furniture removal.

Above charter rates do not apply for December dates, public holidays and major calendar event days - Price POA.

All rates are exclusive of GST.

# CATERING PACKAGES

Guests choose from 1 of 3 menus. Requires assigned seating.

## Seafood Menu

\$99 - \$129 per person

### Entree

#### Fresh bread

Chef's selection of locally baked fresh bread served with truffle oil.

#### Salmon Tartare Cones

Salmon tartare cones with creme fraiche and smoked salmon caviar.

#### Fish Tacos

Lightly battered snapper with coleslaw, watercress, jalapeno mayonnaise and lime on a toasted tortilla.

### Main

#### Blue Crab Cakes (DF)

Wild caught blue swimmer crab blended with coconut cream, garlic, parsley and coriander, served with a seeded mustard mayonnaise.

#### Moreton Bay Bug Bao Bun

Moreton Bay bug tail sauteed in garlic butter, served on steaming bao bun with wild rocket and a Thai red curry sauce.

#### Dukkah-Crusted Barramundi (GF, DF)

Barramundi fillets dry-rubbed with dukkah and baked with a Tahitian lime juice and EVOO emulsion.

#### Tuna and Salmon Sashimi (GF, DF)

Centre cut fillets of yellow fin tuna and Tasmanian salmon skewered and served with a sesame miso sauce.

#### Seasoned Pacific Scallops (GF, DF)

Pacific Ocean scallops seasoned and baked, served with a zesty gremolata.

#### Mooloolaba King Prawns (GF)

Mooloolaba king prawns served with tarragon mayonnaise.

#### Fresh Oysters (GF, DF)

Seasonal oysters served with a traditional mignonette and Asian sauce.

### Dessert

Salted caramel cheesecake or Mojito cheesecake.



All rates are exclusive of GST.

# CATERING PACKAGES

Guests choose from 1 of 3 menus. Requires assigned seating.

## Combination Menu

\$99 - \$129 per person

### Entree

#### Fresh bread

Chef's selection of locally baked fresh bread served with truffle oil.

#### Spicy Chorizo (GF)

Spicy chorizo with caramelised onion and blistered cherry tomato.

#### Roasted Cauliflower Tacos (GF)

Roasted turmeric and cauliflower, pico de gallo and beetroot hommus served on corn tortilla.

### Main

#### Spring Rolls (Veg)

Vegetable spring rolls with sweet chili sauce.

#### Mushroom Arancini (Veg)

Mushroom and mozzarella arancini with garlic aioli and micro herbs.

#### Pork Belly (GF)

Crispy pork belly with house made Andalouse sauce and fresh diced apple.

#### Peking Duck Bao

Pan fried peking duck served on a steaming bao bun with fresh rocket and hoisin.

#### Pork Gyoza

Steamed pork gyoza with honey soy sauce.

### Dessert

Salted caramel cheesecake or Mojito cheesecake.



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# CATERING PACKAGES

Guests choose from 1 of 3 menus. Requires assigned seating.

## Vegan Menu

\$99 - \$129 per person

### Entree

#### Fresh bread

Chef's selection of locally baked fresh bread served with truffle oil.

#### Tofu Boats (GF)

Roasted vegetable tofu boats with balsamic reduction.

#### Roasted Cauliflower Tacos (GF)

Roasted turmeric and cauliflower, pico de gallo and beetroot hommus served on corn tortilla.

### Main

#### Spring Rolls (Veg)

Vegetable spring rolls with sweet chili sauce.

#### Stuffed Mushrooms

Mixed mushrooms stuffed with rosemary breadcrumbs and roasted peanuts.

#### Vegetable Dumplings

Steamed vegetable dumplings served with honey soy sauce.

#### San Choy Bau (GF)

Mixed vegetables on a crisp lettuce base with a balsamic glaze.

### Dessert

Wild berry fruit salad.



All rates are exclusive of GST.







## FOOD STATIONS

### Oyster Bar

Quote Based

#### Standard Condiments

Smoked mignonette

Lemon / lime

Chilli / pepper

Buttered white breads (palate cleansers),  
wasabi oil, smoked soy, sesame

#### Premium Condiments

Smoked mignonette

Lemon / lime

Chilli / pepper

Buttered white breads (palate cleansers),  
wasabi oil, smoked soy, sesame

Wood smoked salmon caviar

Bloody Mary shooters



### Dessert Cart

\$10 per person + \$600 styling fee

Our dessert cart offers an array of beautifully created desserts which can be customised to a theme or company branding.

#### Including

Regular and mini cupcakes

Brownie bites

Blondie bites

Donuts

Lemon slice bites

Salted caramel cheesecake  
or Mojito cheesecake jars



### Grazing Station

\$19 per person + \$600 styling fee

Enjoy our extravagant, edible displays of fine cheese, cured meats, gourmet dips, fruits and crackers.



All rates are exclusive of GST.





Contact us to book  
your event today.



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