



FOOD AND BEVERAGE MENU





Our menu has been designed by Executive Chef Christopher Francis to highlight fresh, local produce with mouthwatering flavour. From Grazing Platters to 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 or drinks on consumption

**Speak to your sales consultant to tailor your package to any specific dietaries or requests





DELUXE

129 PER PERSON

GRAZING BOARD

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

TUNA TATAKI (GF)

Furikake tuna tataki with wakame salad & wasabi
2 serves

MORETON BAY BUG TAIL (GF)

Served natural with lemon and cocktail sauce
1 serve

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots
1 serve

FRENCH LAMB CUTLET (GF)

Frenched lamb cutlet with tzatziki and cranberries
1 serve

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano
2 serves

SALMON TARTARE CORNETTOS

Salmon tartare cones with creme fraiche and smoked salmon caviar
2 serves

FRESH OYSTERS (GF)

Fresh Pacific oysters served with a zesty mignonette
2 serves

PREMIUM

99 PER PERSON

GRAZING BOARD

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

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce
2 serves

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano
2 serves

SALMON TARTARE CORNETTOS

Salmon tartare cones with creme fraiche and smoked salmon caviar
2 serves

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale
1 serve

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots
1 serve

Rates are exclusive of GST



GOLD

79 PER PERSON

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce

2 serves

KARAAGE CHICKEN

Karaage chicken with kecap manis & gochujang sauce

2 serves

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano

2 serves

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots

1 serve

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale

1 serve

SILVER

59 PER PERSON

KARAAGE CHICKEN

Karaage chicken with kecap manis & gochujang sauce

2 serves

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce

2 serves

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale

2 serves



PLATTERS AND FRESH SEAFOOD

GRAZING BOARD 149

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

Serves 8 to 10 people

SUSHI PLATTER 149

Assorted fresh sushi with vegetarian options

Serves 8 to 10 people

VEGAN PLATTER 135

Vegan dips, crudités, seasonal fruits, nuts, crisp breads

Serves 8 to 10 people

FRUIT PLATTER 125

A gourmet selection of fresh seasonal fruit

Serves 8 to 10 people

DESSERT PLATTER 129

Assorted selection of petit fours

Serves 8 to 10 people

MORETON BAY BUGS 15

Served natural with lemon and cocktail sauce

Per 1/2 bug tail

MORETON BAY BUG BAO 15

Fresh bay bugs cooked in citrus herb butter, with red curry sauce and rocket.

Per serve

OYSTERS 55

Served natural with a mignonette sauce

Per dozen

KING PRAWNS 99

Fresh off the trawler, peeled and ready to eat, served with fresh lemon and cocktail sauce

Per kg

SHARED SEAFOOD GRAZING PLATTER 350

Oysters, peeled trawler prawns, sashimi, Moreton Bay bugs, dukkah crusted barramundi, served with YOT seafood sauce & fresh mignonette

Serves 6 to 8 people



BEVERAGES

NON ALCOHOLIC

SOFT DRINK & JUICE	5
RED BULL	7
STRAWBERRY LEMONADE	10

BEER, CIDER AND SELTZER

CASCADE LIGHT	10
PIPE DREAMS LAGER	11
STONE & WOOD PACIFIC ALE	11
CORONA	11
HELLO SUNSHINE APPLE CIDER	11
FELLR WATERMELON SELTZER	12
FELLR PASSIONFRUIT SELTZER	12

BUBBLES

VEUVE D'ARGENT BLANC DE BLANCS BRUT	10/49
MOET & CHANDON BRUT	120
VEUVE CLICQUOT BRUT CHAMPAGNE, YELLOW LABEL NV	150
MOET ICE (ON REQUEST)	150
DOM PERIGNON, VINTAGE CHAMPAGNE	450

ROSÉ

LA VIEILLE FERME ROSE	10/45
TRIENNES ROSÉ	60

WHITE WINE

HAHA SAUVIGNON BLANC, NZ	10/45
MARTY'S BLOCK CHARDONNAY, SA	10/45
WEST CAPEHOWE PINOT GRIGIO, WA	10/45

SPIRITS

42 BELOW VODKA	11
BOMBAY SAPPHIRE GIN	11
JACK DANIELS BOURBON	11
DEWAR'S WHITE LABEL WHISKY	11
CAZADORES TEQUILA	11
CANADIAN CLUB WHISKY	11
BACARDI SPICED RUM	11
BACARDI RUM	11

PREMIUM SPIRITS

GREY GOOSE VODKA	15
PATRON SILVER TEQUILA	15
HENDRICK'S GIN	15
GLENFIDDICH 12	16

COCKTAILS

APEROL SPRITZ	17
LYCHEE MARTINI	20
CLASSIC MARGARITA	20
CLASSIC MOJITO	20



DRINKS PACKAGE (PER PERSON)

Take all the stress out of the day with an unlimited drinks package for your guests

2 HOURS	25 PER HOUR
3 HOURS	22 PER HOUR
4+ HOURS	20 PER HOUR

Beers: Pipe Dreams Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider

Wines: Veuve D'Argent Brut, HaHa Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

ADD SPIRITS	+10 PER HOUR
ADD PREMIUM SPIRITS	+15 PER HOUR

Spirits: 42 Below Vodka
Bombay Sapphire Gin
Cazadores Tequila
Bacardi Carta Blanca Rum
Dewars White Label Whisky
Jack Daniels Bourbon
Canadian Club Rye

Premium Spirits: Patron Silver Tequila
Grey Goose Vodka
Hendricks Gin
Glenfiddich 12
Bacardi Ocho Rum
Fellr Watermelon Seltzer
Fellr Passionfruit Seltzer
Matso's Gingerbeer



MIXOLOGIST

FOR A WIDER RANGE OF COCKTAILS, ASK US ABOUT A DESIGNATED MIXOLOGIST FOR YOUR CRUISE STARTING AT \$500

CAPRIOSKA 20

42 below vodka, fresh lime, juice, simple syrup, soda

FRENCH 75 20

Bombay sapphire gin, lemon juice, prosecco

ESPRESSO MARTINI 20

42 below, dekuyper creme de cafe, little drippa, vanilla monin

PALOMA 20

Cazadores blanco, lime juice, grapefruit, soda

OLD FASHIONED 20

Makers mark, bitters, sugar, orange twist

LONG ISLAND ICED TEA 20

Bombay sapphire gin, 42 below vodka, cazadores, bacardi blanca, triple sec, lemon juice, coke

WATERMEON MARGARITA 20

Cazadores, triple sec, fresh watermelon, lime, agave, mint

PEACH TEA COSMO 20

42 below vodka, mango liqueur, orange, lime, peach bitters

SUMMER SPLICE 20

Midori, malibu, pineapple, lychee, passionfruit, coconut cream

STRAWBERRY DAIQUIRI 20

Bacardi carta blanca, strawberry monin, fresh lime, fresh strawberries

MELONTINI 20

Grey goose white peach & rosemary, st. germain, fresh watermelon, lime, mint

GOLDEN GOOSE 20

Grey goose, st. germain, red ruby grapefruit, red bull tropical, mint, peach bitters