

YEST
CLUB

**UNFORGETTABLE EVENTS ON THE
WORLD'S FIRST SUPERYACHT
ENTERTAINMENT VENUE.**







THE YOT CLUB: A FLOATING OASIS OF LUXURY AND ENTERTAINMENT

The YOT Club is a custom-designed luxury entertainment vessel operating on the Gold Coast Broadwater and Brisbane River. As the world's first superyacht entertainment venue, it offers a unique floating oasis for various events. The vessel spans 40 meters in length and 23 meters in width, accommodating up to 399 guests across two opulent levels. Amenities include two full-service cocktail bars, a commercial kitchen, a DJ booth, and a state-of-the-art AV system. Regular ticketed events are held every weekend, featuring themes like R&B Nights, YOT Beach Club, and Sunday Spritz.

OVERVIEW OF THE YOT CLUB

The YOT Club is the world's first superyacht entertainment venue, designed to host both intimate gatherings and large-scale events. Operating on the Gold Coast Broadwater or Brisbane River, this luxurious 130ft vessel offers a unique setting for corporate events, weddings, milestone celebrations, and more.

GUEST CAPACITY

- Total Capacity: 399 Guests
- Ocean Deck: 300
 - Upper Deck: 99

DINING OPTIONS

- Cocktail Dining: 399 Guests
- Semi-Formal Seated Dining: 100 Guests
- Banquet Dining: 120 Guests

CHARTER FEE STARTING FROM 9,000 (EX GST)

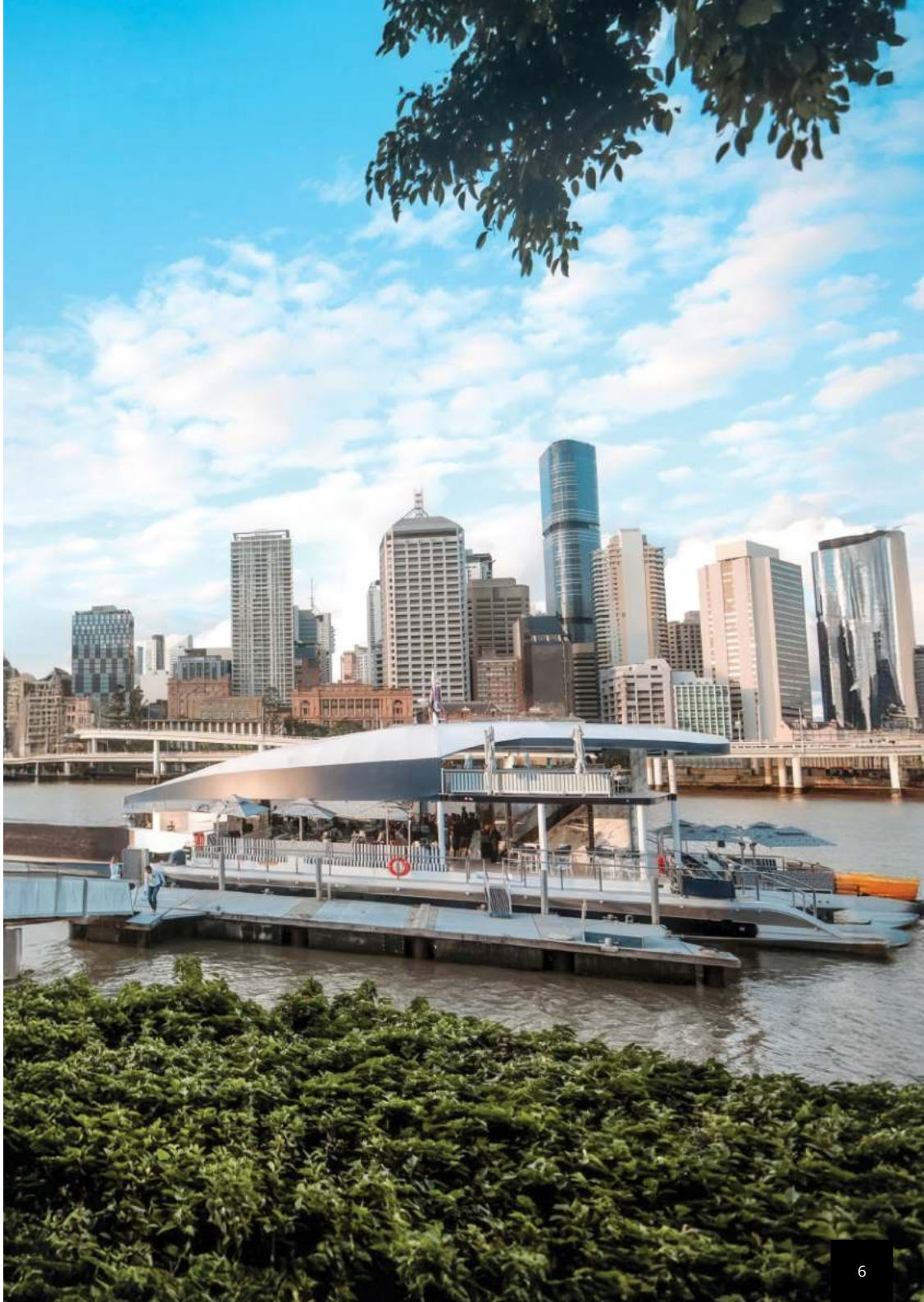
The charter fee includes:

- Venue hire
- Skipper, engineer, and professional crew
- Wait staff
- Fuel and docking fees
- Security staff

FEATURES AND AMENITIES

- State-of-the-art AV and lighting systems (available as an additional package for \$2,500).
- Two state-of-the-art bars situated on both levels, featuring a range of cocktail options.
- Customisable catering packages including roaming canape style, food stations, and plated dining options.

Additional charges apply for furniture removal and extra AV equipment.









CATERING PACKAGES

YOT Club offers premium catering with menus crafted by our Executive Chef. Choose from cocktail service, food stations, or dessert station to elevate your event with fresh, locally sourced flavors.



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. **Some dietary requirements can be catered for onboard with prior notice.**

DELUXE - 129 PER PERSON

- **Pacific Fresh Oysters** with Lemon and Chardonnay Mignonette (GF, DF)
- **USA Scallop Ceviche** with Wildflower Gin, Mango, Chilli, Lemon, and Spanish Onion (GF, DF)
- **Goat Cheese Tartlet** with Rosemary, Honey, Cherry Tomatoes, and Fresh Herbs (Veg, GF)
- **Wild Mushroom Arancini** with Black Truffle Aioli and Grana Padano (Veg, GF)
- **Frenched Lamb Cutlet** served with Chimichurri and Fresh Rosemary (GF, DF)
- **Baked North Queensland Barramundi** with Lime, Dill, and Lemon Blanc Sauce (GF)
- **Seared Wagyu Beef on a Blini Pancake** with Porcini Cream Cheese, Truffle Aioli, Wild Mushroom, and Nasturtium (Can be GF)
- **Crispy Thai-Marinaded Pork Belly Bite** with Hoisin Sauce, White Sesame, and Perilla Leaves (GF, DF)
- **Salted Caramel Cheesecake** with Chocolate Pearls and Ginger Base

GOLD - 89 PER PERSON

- **Brisket & Potato Pie:** Slow-braised brisket, creamy potato, Napoli reduction, Grana Padano, fresh parsley.(GF, NF, VEG option)
- **Roasted Chicken Brioche** with Yuzu Mayo, Garlic Chives, Vintage Cheddar, and Red Cabbage (Can be DF, GF)
- **Karaage Chicken** with Kecap Manis, Gochujang Sauce, and Fried Shallots (DF)
- **Wild Mushroom Arancini** with Black Truffle Aioli and Grana Padano (Veg, GF)
- **Frenched Lamb Cutlet** served with Chimichurri and Fresh Rosemary (GF, DF)
- **Crispy Thai-Marinaded Pork Belly Bite** with Hoisin Sauce, White Sesame, and Perilla Leaves (GF, DF)
- **Seared Wagyu Beef on a Blini Pancake** with Porcini Cream Cheese, Truffle Aioli, Wild Mushroom, and Nasturtium (Can be GF)

SILVER - 69 PER PERSON

- **Gourmet Selection of Pizzas** (GF and VEG Options)
- **Roasted Chicken Brioche** with Yuzu Mayo, Garlic Chives, Vintage Cheddar, and Red Cabbage (Can be DF, GF)
- **Wild Mushroom Arancini** with Black Truffle Aioli and Grana Padano (Veg, GF)
- **Karaage Chicken** with Kecap Manis, Gochujang Sauce, and Fried Shallots (DF)
- **Wagyu Beef Sliders** with Gem Lettuce, American Cheddar, and Tomato Relish with fries (GFO)

BASIC - 49 PER PERSON

- **Wagyu Beef Sliders** with Gem Lettuce, American Cheddar, and Tomato Relish (Can be GF)
- **Wild Mushroom Arancini** with Black Truffle Aioli and Grana Padano (Veg, GF)
- **Karaage Chicken** with Kecap Manis, Gochujang Sauce, and Fried Shallots (DF)



FOOD STATIONS & ARRIVAL PLATTERS

FOOD STATIONS

OYSTER BAR Quote Based

Freshly shucked oysters with array of premium condiments.

GELATO CART Quote Based

Assorted gelato flavors served in a cup or cone by your own scoop specialist.

DESSERT STATION 10 per person

Customizable themed desserts or company-branded treats.

GRAZING STATION 19 per person

Extravagant displays of fine cheese, cured meats, gourmet dips, fruits, and crackers.

ARRIVAL PLATTERS

GRAZING BOARD 149 (Serves 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables.

SUSHI PLATTER 149 (Serves 8-10)

Assorted fresh sushi with vegetarian options.

VEGAN PLATTER 135 (Serves 8-10)

Vegan dips, crudité, vegan cheese, seasonal fruits, and nuts with crackers.

SHARED SEAFOOD PLATTER 350 (Serves 8-10)

Hokkaido scallops, Titan cooked prawns, fresh local fish sashimi, Moreton Bay Bugs, and Pacific oysters served with lemon and chardonnay mignonette.





GOLD BEVERAGE PACKAGE

- 2 Hours: \$60 per person
- 3 Hours: \$75 per person
- 4 Hours: \$85 per person

BEERS

- Stone & Wood Pacific Ale
- YOT Lager (3.5%)
- Great Northern Super Crisp (3.5%)
- Hello Sunshine Cider
- Matsos Ginger Beer
- Heineken

WHITE WINES

- Marty's Block Sauvignon Blanc, SA
- Marty's Block Chardonnay, SA
- West Cape Pinot Grigio, WA

SPARKLING

- Dunes and Greene Moscato
- Veuve D'Argent

ROSÉ

- Château D'Esclans The Pale Rosé

RED WINES

- Almos Malbec, Argentina
- Earthworks Shiraz, SA
- Haha Pinot Noir, NZ

PREMIUM BEVERAGE PACKAGE

- 2 Hours: \$80 per person
- 3 Hours: \$110 per person
- 4 Hours: \$130 per person

BEERS

- Stone & Wood Pacific Ale
- YOT Lager (3.5%)
- Great Northern Super Crisp (3.5%)
- Hello Sunshine Cider
- Heineken
- Matsos Ginger Beer
- CC & Dry
- Hard Rated (4.5%)
- Kirin Hyoketsu Lemon (6%)

WHITE WINES

- Freycinet Sauvignon Blanc, TAS
- TarraWarra Estate Chardonnay, VIC
- La Maschera Pinot Grigio, WA

SPARKLING

- Chandon Brut NV, VIC
- + \$15 pp Add-On for Moët & Chandon Imperial Brut NV

ROSÉ

- Triennes Rosé, France

RED WINES

- Bleasdale Cabernet Sauvignon, SA
- Langmeil Valley Floor Shiraz, SA
- Mt. Difficulty Pinot Noir, NZ

BEVERAGE ADD-ONS

SPIRITS: 10 PER PERSON/HOUR

- 42 Below Vodka
- Bombay Sapphire
- Jack Daniels
- Canadian Club
- Bacardi Carta Blanca

PREMIUM SPIRITS: 15 PER PERSON/HOUR

- Grey Goose Vodka
- Hendricks Gin
- Bacardi Spiced
- Patron Silver
- Makers Mark
- Chivas Regal

COCKTAIL ADD-ON: \$20 PER PERSON/HOUR

- Kindly request our cocktail list from your sales consultant.

SIGNATURE ARRIVAL COCKTAIL: \$20 PER PERSON

Choose 2 x Cocktails from the below menu:

- Mojito
- Aperol Spritz
- Margarita
- Lychee Martini

Choose between one of our unlimited drink packages, a set bar tab or drinks charged on consumption. Rates are exclusive of GST





ENTERTAINMENT & EXTRAS

LIVE MUSIC - STARTING FROM 300 AN HOUR

- DJ Rate
- LIVE Musician (Soloist, DJ & Sax Duo, Band)

ROAMING MAGICIAN - FROM 2,900

Wow your guests with our interactive Close-up Roving Magician! Charismatic, personable, and highly skilled, our magician mingles with guests, performing mind-blowing illusions and tricks up close.

PERFORMERS - FROM 1,100

Professional greeters and roaming performers are the perfect touch to enhance your event. Whether they're welcoming guests, mingling to create memorable photo opportunities, or even serving Champagne with flair, they add a fun yet sophisticated atmosphere.

JET PACK SHOW/ JET SKI STUNT SHOW - FROM 3,500

Experience an unforgettable 15-minute performance featuring a thrilling jetpack or flyboard show that will captivate your guests and elevate your brand. Our team will perform jaw-dropping stunts, including backflips, all while flying high with your custom flag proudly displayed.

EVENT PHOTOGRAPHY / VIDEOGRAPHY - FROM 1,200

Enhance your corporate event with professional photography that captures every key moment. From speeches to candid interactions, our expert photographers deliver high-quality images perfect for marketing, social media, and internal use. Elevate your brand and make your event unforgettable with stunning visual content.

360 PHOTBOOTH - FROM 1,100.00

Spin, groove, and watch as the camera moves around you, capturing every moment in a dynamic, music video-style experience. Our 360° Booth is a cutting-edge way to document your event, providing a unique, immersive perspective that's sure to impress and create stunning visuals your guests will love.

OPEN AIR PHOTBOOTH - FROM 750.00

Open-air photo booths deliver high-quality prints on demand, ensuring your guests get a memorable keepsake instantly, wherever your event is. state-of-the-art lighting setup ensures every photo is captured in stunning detail, With front and rear monitors, everyone can enjoy the action as it happens in real-time.



FIREWORKS - FROM 9,200

Add a touch of excitement and grandeur to your corporate event with a breathtaking fireworks display. A perfectly timed show not only creates a stunning visual finale but also leaves a lasting impression on your guests.

VIP GUEST TRANSFER - FROM \$800

Unleash your inner Rockstar on the Gold Coast! Step aboard our exclusive YOT Xpress—a 40-foot high-speed vessel, with a drink in hand and your very own YOT Club captain's hat. Enjoy your VIP scenic tour and arrival to YOT Club! Limited to just 20 guests per trip for an intimate, unforgettable experience.



BESPOKE STYLING PACKAGES

Impress your guests with the exceptional styling services of Michaela Klisch, Director of MIKA Studio and exclusive stylist for the YOT Group. Michaela works closely with each client to transform their vision into reality, offering comprehensive event styling from concept to flawless execution. Whether it's crafting a unique theme or coordinating with top-tier suppliers, Michaela ensures every detail is meticulously managed, giving you a stress-free and memorable event experience. Each package is tailored to meet the unique needs of your event.

mika
studio

**Contact Michaela directly for a
personalised quote, and let's begin
planning your ideal celebration.**

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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.







yotclub.com.au

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