



Luxury
chartering
reimagined.

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

129 PER PERSON | Includes A Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

YELLOWFIN TUNA (GF, DF)

(1 Serve)

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

KARAAGE CHICKEN (DF)

(1 Serve)

Crispy karaage chicken served with gochujang and roasted garlic aioli, topped with fried shallots.

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

HOUSE SMOKED LAMB CUTLET

(1 Serve)

House-smoked lamb cutlet, dry-rubbed and served with fresh chimichurri and lemon cheeks.

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

SYDNEY ROCK OYSTERS (NSW) (GF, DF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette.

BEEF BRISKET TACOS

(1 Serve)

Beef brisket tacos with radish, pico de gallo, and jalapeño, served in petite hard shell tacos.

BAKED ROCK LOBSTER (DF)

(1 serve) (GF OPTIONAL)

Baked rock lobster with gem lettuce, American cheddar, and tomato relish, served on a soft brioche bun.

*Caviar bumps are available as an additional personalisation to your package.

*All rates are exclusive of GST.

PREMIUM

99 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

YELLOWFIN TUNA (GF, DF)

(1 Serve)

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

POACHED CHICKEN SANDWICH

(1 Serve)

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

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

House-smoked prosciutto roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

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.



GOLD

79 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(1 Serve)

Twice-cooked chicken chorizo skewer, Bangkok-style, with chilli caramel, mozzarella, semi-dried tomato, and basil.

BUTTER LETTUCE & PRAWN PARCEL

(GF, DF) (1 Serve)

Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

HOUSE SMOKED CHICKEN ROLL

(1 Serve) (PROSCIUTTO OPTION AVAILABLE)

House-smoked chicken roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

KIDS

25 PER PERSON

CAPRESE SANDWICH

(1 Serve)

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

SEASONAL FRUIT SKEWERS

(2 Serves)

A selection of fresh, seasonal fruits.

BROWNIES

(2 Serves)

Triple chocolate brownie cubes.



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PLATTERS & FRESH SEAFOOD

GRAZING BOARD 149

(Serves 8-10)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

SUSHI PLATTER (GF) 149 (Serves 8-10)

An assortment of freshly prepared sushi and nigiri, including a selection of vegetarian options.

PRAWN PLATTER (GF, DF) 139 (Per kg)

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

VEGETARIAN PLATTER (VEG) 119 (SERVES 8-10)

A selection of marinated olives, pan-fried halloumi with hot honey, charred zucchini and asparagus, mushroom pâté, and roasted grapes. Served with spinach and feta spanakopita finished with dried oregano, house-made parmesan and sea salt crisps, heirloom grape tomatoes, locally roasted nuts, dried Kalamata olives, Turkish bread, and grissini.

SYDNEY ROCK OYSTERS (GF, DF) (NSW)

65 (Per dozen)

Fresh Sydney Rock oysters served with a prosecco and shallot mignonette.

SHARED SEAFOOD PLATTER (GF, DF) 385

(Serves 8-10)

A selection of Hokkaido scallops, cooked king prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters, served with lemon and a chardonnay mignonette.

GOURMET SANDWICH PLATTER 159

(20 pcs) (GF OPTIONS AVAILABLE)

A CURATED ASSORTMENT OF THE FOLLOWING:

Caprese Sandwich

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

Poached Chicken Sandwich

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

House-Smoked Prosciutto Roll

House-smoked prosciutto with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

VEGAN MEZZE PLATTER (VG)

119 (Serves 8-10)

A selection of marinated olives, cashew cheese with citrus compote, whipped beetroot hummus, roasted heirloom carrots, and charred cauliflower and asparagus. Served with pumpkin and maple butter, dried Kalamata olives, NSW macadamia brittle, locally roasted nuts, charcoal and rice crackers, dehydrated fruits, and fresh berries.

CAVIAR SERVICE (GF, DF) (30g) 250

Premium caviar served as elegant “bumps” for a refined and indulgent experience, perfect for elevating your event with a touch of luxury.

FRUIT PLATTER (GF, DF, VG, VEG) 125

(Serves 8-10)

A gourmet selection of fresh, seasonal fruits.

DESSERT PLATTER 129 (Serves 8-10)

(GF OPTIONAL)

A curated selection of handcrafted desserts by our chef.

***All rates are exclusive of GST.**

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
Lychee Martini	25
Classic Mojito	25
YOT Club Sydney Signature	25
Patrón Margarita	25
Classic Margarita	25
Tommy's Margarita	25

BASIC SPIRITS

Tom Likker Craft Vodka	13.5
Bombay Sapphire Gin	13.5
Jack Daniels Bourbon	13.5
Bundaberg Rum	13.5
Bacardi Rum	13.5
Midori Liqueur	13.5
Malibu Rum	13.5
Canadian Club Whisky	14
Dewars 12yr	14
Patrón Silver Tequila	15

PREMIUM SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
Belvedere Vodka	16
Grey Goose Vodka	16
Woodford Reserve 12	16

TOP SHELF DRINK OFFERINGS

1800 Coconut Tequila	20
Patrón El Cielo	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

BEERS, CIDERS, AND SELTZERS

Sommersby Apple Cider	14
Corona	14
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
Stella Artois	14

ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/65
Moët & Chandon Brut	220
Veuve Clicquot Brut Champagne (Yellow Label NV)	220
Moët Ice (on request)	250
Dom Pérignon, Vintage Champagne	625

NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Heaps Normal Non-Alcoholic Craft	10

ROSÉ

St Hallett Rosé	13/90
Minuty M Rosé	120
La Vieille Ferme Rosé	13/100

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13/80
Marty's Block Chardonnay (SA)	13/80
West Cape Howe Pinot Grigio (WA)	13/80

SHOOTERS

Wet Kitty	13
YOT Shot	13
Bailey's Chocolate Orange	14
Lychee Kiss	14

***All rates are exclusive of GST. *Subject To RSA.**

DRINKS PACKAGES

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

MASTER

65 Per Person / Per Hour

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

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
Woodford Reserve 12

COCKTAILS

Aperol Spritz
Lychee Martini
Classic Mojito
YOT Club Sydney Signature
Patrón Margarita
Classic Margarita
Tommy's Margarita

INCLUSIONS

Champagne

Sparkler Show

Bottomless

Moet Chandon
& Veuve Clicquot



*All rates are exclusive of GST. *Subject To RSA.

DRINKS PACKAGES CONT.

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

DIAMOND

38 Per Person / Per Hour

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

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
Woodford Reserve 12



*All rates are exclusive of GST. *Subject to RSA

DRINKS PACKAGES CONT.

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

PLATINUM

33 Per Person / Per Hour

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Stella Artois

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
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Jack Daniels Bourbon
Canadian Club Whisky
Dewars 12yr

GOLD

25 Per Person / Per Hour

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Stella Artois

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)

***All rates are exclusive of GST. *Subject to RSA**

THE OWNERS PACKAGE *Price on request*

The Owner's Package delivers an elevated onboard experience, combining a refined food offering with a premium, free-flowing bar. Guests will enjoy access to our curated Diamond beverage selection, featuring fine wines, craft beers, signature cocktails, and top-shelf spirits. This is paired with a sophisticated canapé menu designed to be both indulgent and effortlessly enjoyed as you cruise. Expect a seamless flow of beautifully presented dishes, from premium seafood to elevated bites, all crafted to complement the relaxed luxury of your event. For those looking to take the experience even further, caviar bumps are available as an optional addition, offering a bold and memorable touch of indulgence.

INCLUDED BEVERAGES

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

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
Woodford Reserve 12

COCKTAILS

Aperol Spritz
Lychee Martini
Classic Mojito
YOT Club Sydney Signature
Patrón Margarita
Classic Margarita
Tommy's Margarita



Champagne
Sparkler Show

Bottomless
Moët Chandon
& Veuve Clicquot

Caviar
Bumps

INCLUDED FOOD

GRAZING BOARD

(GF OPTIONAL)

Premium cheeses, artisanal cold cuts, marinated olives, smoked nuts, house-made dips, crackers, seasonal fruits, and sun-dried tomatoes.

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared tartare with fermented chilli-mandarin sauce, yuzu dashi, wakame salad, charcoal sea salt, and nasturtium.

KARAAGE CHICKEN (DF)

(1 Serve)

Crispy karaage chicken served with gochujang and roasted garlic aioli, topped with fried shallots.

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

HOUSE SMOKED LAMB RIB

(1 Serve)

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

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

SYDNEY ROCK OYSTERS (NSW) (GF, DF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS

(1 Serve)

Beef brisket tacos with radish, pico de gallo, and jalapeño, served in petite hard shell tacos.

BAKED ROCK LOBSTER (DF)

(1 serve) (GF OPTIONAL)

Baked rock lobster with gem lettuce, American cheddar, and tomato relish, served on a soft brioche bun.



MIXOLOGIST

+ 300 | For a curated cocktail experience, ask about adding a private mixologist to your cruise.

APEROL COCONUT MARGARITA 25

Patrón Silver Tequila, Aperol, Pineapple Juice, Lime Juice, Monin Coconut Syrup, Sugar Syrup

PASSION PUNCH 25

Premium Vodka, Passionfruit Dekuyper, Cranberry Juice, Lime Juice, Passionfruit Pulp, Sugar Syrup

OASIS 25

Patrón Silver Tequila, Elderflower Liqueur, Agave Syrup, Lime Juice

PALOMA 25

Patrón Silver Tequila, Grapefruit Juice, Lime Juice, Agave Syrup, Soda

COSMOPOLITAN 25

Premium Vodka, Triple Sec, Cranberry Juice, Lime Juice

NEGRONI 25

Bombay Sapphire Gin, Campari, Sweet Vermouth

BAILEYS ESPRESSO MARTINI 25

Premium Vodka, Espresso, Kahlúa, Baileys, Sugar Syrup

OLD FASHIONED 25

Woodford Reserve Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist

LONG ISLAND ICED TEA 29

Premium Vodka, Bombay Sapphire Gin, Triple Sec, Patrón Silver Tequila, Bacardi Rum, Lemon Juice, Coke

*All rates are exclusive of GST.



TOP SHELF DRINKS OFFERINGS

Indulge with the finest spirits onboard all our private vessels. Prices are per nip.

PATRÓN 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.

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.

HENNESSY 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.

***All rates are exclusive of GST.**



Party Package

Celebrate in style with our exclusive superyacht party package.

Enjoy the full superyacht experience with a package designed to impress:

- Live DJ setting the perfect vibe throughout your cruise
- Personalised welcome sign and balloon garland to match your event theme
- 2 bottles of Veuve Clicquot, presented by the crew in a signature sparkler show to toast in style

Party Package Pricing:

• **3 Hours – \$1,740**

• **4 Hours – \$1,990**

Perfect for corporate functions, hens and bucks parties, milestone birthdays, or any special occasion, this package is fully customisable to reflect your unique style and event vision.

Make your celebration effortlessly spectacular and book your luxury yacht party today!

Party package pricing excludes charter hire, food, and beverages. All prices are exclusive of GST and based on non-peak season rates. A Saturday loading surcharge may apply. For events with more than 40 guests, an additional crew surcharge may apply.



Additional Personalisations

DJ'S | FROM \$250 PER HOUR

- Our team will source DJ's to accomodate 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 | FROM \$200

- Onboard your event will be captured by a team of two, a professional photographer and videographer, ensuring every moment is documented seamlessly. If you have any specific content or moments you would like captured, please speak with your Events Consultant ahead of your charter so we can tailor this to suit your vision.

CHAMPAGNE PACKAGE | 800 (5X BOTTLES)

- 5 bottles of Veuve Clicquot served on ice.

SWIMMING + LIFEGUARD PACKAGE WITH POOL | 750

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

Minimum charter duration 4hrs

CUSTOM WELCOME SIGN + BALLOON GARLAND | 725

- A personalised welcome sign paired with a styled balloon garland, customised to suit your event theme, colour palette and occasion. Perfect for birthdays, corporate functions and milestone celebrations.

PHOTOBOOTH | 350 P/H

- Photo booth offering high-quality prints or instant digital images on demand, giving your guests a memorable keepsake.

Minimum hire duration 4hrs

BIRTHDAY DECOR | 1,100

- Light up letters/Numbers (2) paired with a styled balloon garland, customised to suit your event theme, colour palette and occasion.

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.



Explore Sydney from the Water

Embark on an unforgettable journey through Sydney Harbour's most iconic and scenic locations. From cruising past the Sydney Opera House and Harbour Bridge to anchoring in tranquil coves like Athol Bay or Watsons Bay, YOT Viva offers a unique way to experience the city. Whether you're hosting a private event or simply enjoying the views, our charters blend luxury with the beauty of Sydney's world-renowned harbour.



Harbour Heaven

Sydney Harbour City & Skyline

Up to 80 PAX

Glide through Sydney's sparkling harbour, tracing a path along tranquil coves and lush waterfronts. Take in the elegance of the sheltered shoreline and the breathtaking city skyline, a perfect balance of serenity and urban splendour

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise under the Harbour Bridge, past the Opera House and down through to Kiribilli reserve
3. Cruise around to Mosman Bay for a scenic sail past stunning waterfront homes
4. Circle back through to Clifton Gardens by Bradlys Head coming back around Rose Bay and Point Piper
5. Return to departure point Barangaroo/Darling Harbour



Bay Tour

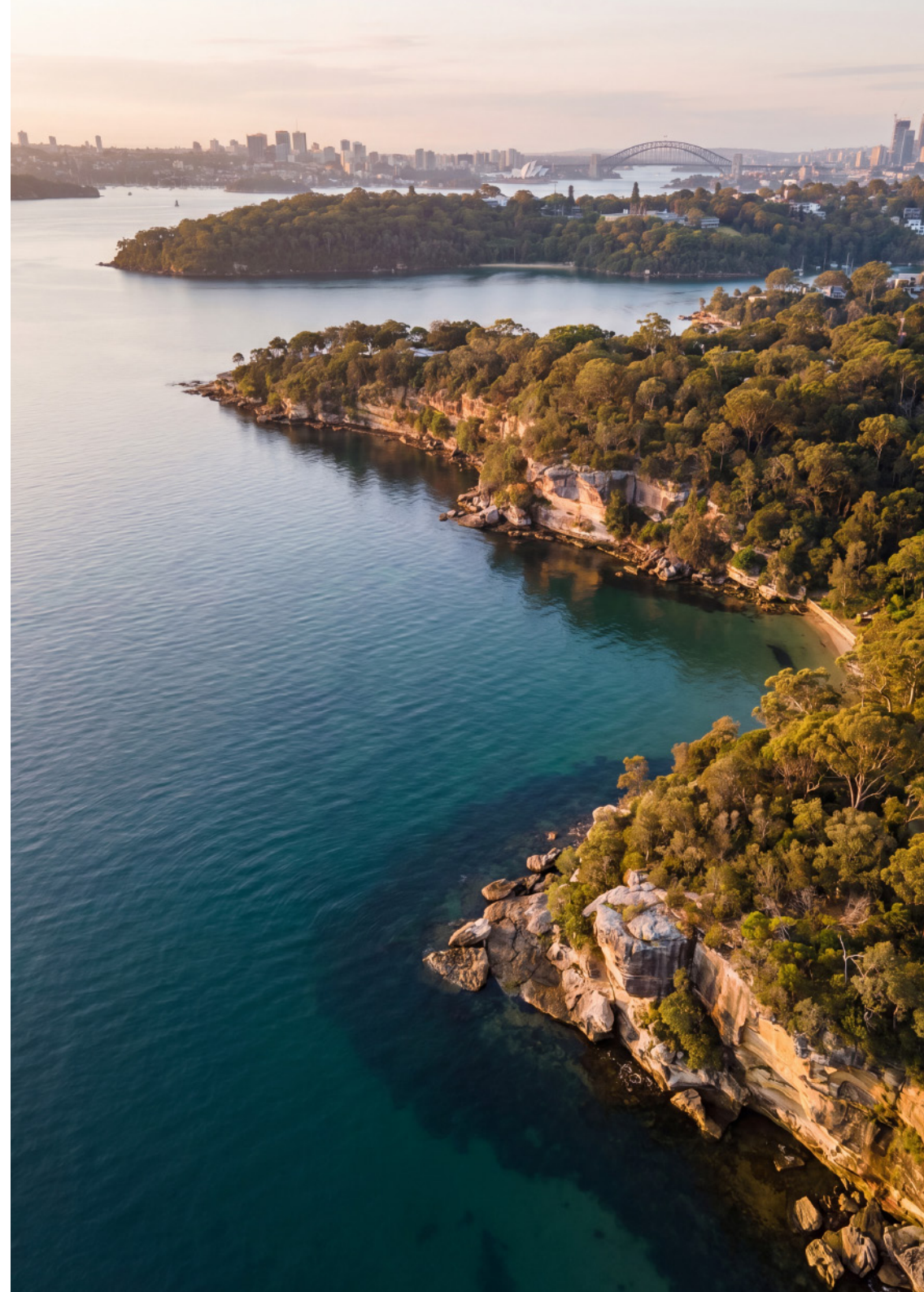
Athol & Mosman

Up to 80 PAX

Cruise through tranquil coves and leafy waterfronts, soaking in the charm of Mosman Bay's peaceful shoreline and city views.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Anchor at Athol Bay (near Taronga Zoo) – Perfect for swimming, relaxing, and enjoying views of the Harbour Bridge and Opera House
3. Cruise around to Mosman Bay for a scenic sail past stunning waterfront homes
4. Optional short anchor stop or slow cruise near Cremorne Point for final photos and light refreshments
5. Return to departure point Barangaroo/Darling Harbour



Luxe Coastal Drift

Rose Bay Beach & Point Piper

Up to 80 PAX

Enjoy a front-row view of Sydney's skyline from secluded beaches with calm waters, ideal for swimming, lounging, or light adventure.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise along the scenic Vaucluse and Point Piper shoreline, showcasing some of Sydney's most luxurious homes
3. Anchor off Rose Bay Beach for a swim
4. Cruise past Point Piper and Potts Point to return
5. Return to Barangaroo/Darling Harbour



Eastern Escape Watsons Bay & Camp Cove

55 PAX and under

Drop anchor at Sydney's eastern edge, where clear waters and sandy shores meet relaxed coastal energy and unbeatable harbour views.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise past Sydney Opera House, Harbour Bridge, and Garden Island (to get to camp cove)
3. Anchor at Camp Cove (sheltered, great for swimming/snorkeling)
4. Cruise back past Watsons Bay and South Head for cliff views
5. Return to Barangaroo/Darling Harbour area



Northern Bliss

Balmoral & Chinaman's Beach

55 PAX and under

Unwind in Sydney's northern harbourside jewels, where calm waters, soft sand, and laid-back elegance create the perfect escape.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise through Middle Harbour, past exclusive waterfront homes
3. Anchor near Chinaman's Beach or Balmoral Beach for a swim
4. Optional loop past Clontarf Reserve or Sirius Cove
5. Return to departure point Barangaroo/Darling Harbour



Secluded Serenity

Castle Rock & Grotto Point

55 PAX and under

Tucked-away coves and sandstone cliffs define this peaceful stretch of harbour — a quiet, scenic anchor spot away from the crowds.

Itinerary

1. Depart from Barangaroo/Darling Harbour
2. Cruise past Dobroyd Head, with views of Crater Cove huts and rugged cliffs
3. Anchor near Castle Rock Beach or Grotto Point (Swimming, snorkeling, or relaxing with scenic bushland around)
4. Cruise back via Middle Harbour, optional slow pass by Spit Bridge
5. Return to Barangaroo/Darling Harbour



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 I PLUG MY OWN MUSIC IN?

- Yes. We allow all guests to play any Spotify playlist through our internal SONOS system onboard.

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.

HOW MANY BATHROOMS ARE ONBOARD?

- 3 bathrooms onboard. 2 downstairs and 1 upstairs.