





## THURSDAY 6th APRIL | 6:00PM - 9:00PM | MARINERS COVE MARINER



# Join the MGIB for an exceptional event cruising in luxury on the beautiful Gold Coast Broadwater.

Magic Group in Business is designed to formally connect our business community, cultivate relationships and facilitate real leads and opportunities. A day out with Yot Club is the perfect way to enjoy the day while building relationships with like-minded businesses.



\$1,500

ACCESS TO UPSTAIRS AND A PRIVATE BOOTH FOR 10 GUESTS
10 X SIGNATURE COCKTAILS ON ARRIVAL

4 X BOTTLES OF MOET
PREMIUM RANGE OF BEVERAGE OPTIONS AVAILABLE\*
PRIVATE WAIT STAFF WITH BOTTLE SERVICE
RESERVED SEATING

10 VIP UPPER DECK TICKETS

2 x GRAZING PLATTERS FOR 10 GUESTS

\*Optional extra see next page



\$1,000

ACCESS TO DOWNSTAIRS AND A PRIVATE BOOTH FOR 10 GUESTS
10 X SIGNATURE COCKTAILS ON ARRIVAL
10 VIP LOWER DECK TICKETS
1 GRAZING PLATTER FOR 10 GUESTS
2 X BOTTLES OF MOET
PREMIUM RANGE OF BEVERAGE OPTIONS AVAILABLE\*
PRIVATE WAIT STAFF WITH BOTTLE SERVICE
RESERVED SEATING

\*Optional extra see next page

## MGIB TOP DECK

\$150

ACCESS TO MGIB TOP DECK AND GENERAL AREA 1 x SIGNATURE COCKTAIL ON ARRIVAL GRAZING PLATTERS CIRCULATING THE UPPER DECK

## OCEAN DECK VIP

\$100

ACCESS TO LOWER DECK

1 DRINK ON ARRIVAL (FRENCH SPARKLING
OR BEER)
ACCESS TO BAR AND KITCHEN FOR
BEVERACE AND FOOD PURCHASES

## **GENERAL ADMISSION**

551

ACCESS TO LOWER DECK

1 DRINK ON ARRIVAL (FRENCH SPARKLING
OR BEER)

ACCESS TO BAR AND KITCHEN FOR
BEVERAGE AND FOOD PURCHASES









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# **BOTTLE SERVICE**

## PRE ORDER VIP ONLY

BOTTLE SERVICE IS ONLY AVAILABLE FOR GUESTS IN PRIVATE BOOTHS & REQUIRES DEDICATED WAIT STAFF

42 BELOW VODKA	350
BOMBAY SAPPHIRE	350
JACK DANIELS	350
SAILOR JERRYS	350
BACARDI CARTA BLANCA	350
DEWAR'S WHITE LABEL	350
CHIVAS REGAL 12	350
HENNESSY VS COGNAC	400
BELVEDERE VODKA	400
GREY GOOSE VODKA	400
BROOKIES GIN	400
MAKER'S MARK	400
INK GIN	450
HENDRICKS GIN	450
GLENMORANGIE 10	450

PATRON SILVER	450
PATRON REPOSADO	475
PATRON ANEJO	500
RON ZACAPA 23	500
THE BALVENIE 14 'CARIBBEAN CASK'	500
1.75L GREY GOOSE	950
HENNESSY XO	1000
JOHNNY WALKER BLUE	1000
4.5L GREY GOOSE	2000

ALL BOTTLE COME WITH A SELECTION OF PREMIUM MIXERS AND FRESH GARNISHES

\*MUST BE ORDERED & PAID BY THURSDAY 31ST MARCH







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## **CHEF'S MENU**

#### THE CAPTAIN'S FRIES

OUR FAMOUS FRIES COATED WITH THE 'CAPTAIN'S SEASONING' & SERVED WITH LIME AIOLI (V)

#### **GUACAMOLE AND CHIPS**

HOUSE MADE GUACAMOLE WITH FRESH SALSA AND CORN CHIPS (V)(GF)

#### **CRISPY SZECHUAN** CALAMARI

CALAMARI CRUMBED WITH SZECHUAN PEPPER & SERVED WITH A SIDE OF LIME AIOLI

#### ARANCINI

MUSHROOM AND MOZZARELLA ARANCINI WITH GARLIC AIOLI (V) 3 Pcs

#### TROPICAL POKE 23

SALMON, QUINOA, ROCKET, PINEAPPLE, MINT, EDAMAME, WAKAME, GINGER, SESAME, RED CABBAGE & DRIED SHALLOTS WITH A PONZU DRESSING

#### **FISH TACOS** 28

LIGHTLY BATTERED SNAPPER WITH COLESLAW, WATERCRESS, JALEPENO MAYO AND LIME SERVED ON A TOASTED TORTILLA

#### **GRAZING BOARD FOR TWO**

SEASONAL FRUITS AND NUTS, OLIVES, SALAMI, PROSCUITTO, ADELAIDE HILLS TRIPLE BRIE, CAVE AGED CHEDDAR, PECORINO TOSCANO TARTUFO, PESTO AND BEETROOT HOMMUS DIPS AND LAVOSH CRACKERS

#### PIZZA

FRESHLY MADE ON PREMISES - 11 INCHES GF AVAILABLE (+3)

26

27

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#### MARGHERITA

NAPOLI SAUCE, FRESH HEIRLOOM TOMATOES AND BUFFALO MOZZARELLA

#### **PEPPERONI**

NAPOLI SAUCE, FRESH MOZZARELLA, HOT DANISH PEPPERONI

#### TRUFFLE MUSHROOM

ROASTED BLACK TRUFFLE CREME FRAICHE, MUSHROOM AND MOZZARELLA

#### **BBQ CHICKEN**

SMOKEY BARBECUE SAUCE, PEPPERONI, ROAST CHICKEN, CHAMPAGNE HAM, CAPSICUM AND

Control Platter\* \$399 VIP AREAS ONLY 10 People \*MUST BE ORDERED AND PAID BY THURSDAY 31ST MARCH