



Rascal

35m (115ft) Sunseeker

RASCAL
35M SUNSEEKER SUPERYACHT

60

Passengers

\$3500

Minimum Hourly Rate

Whitsundays

Location

RASCAL is a stunning 35m superyacht, built in 2015 by Sunseeker. Sleek and spacious in design, she has a generous aftdeck and stunning flybridge, each complimented by a bar and seating area. RASCAL sleeps 10 guests overnight and can accommodate 60 guests for a day charter.

Special Features

- Stunning sundeck complete with jacuzzi and bar
- Bright and open main salon with balconies on both sides
- Large main-aft featuring seating space and a bar
- All cabins fully equipped with ensuite bathrooms, tv screens, wifi and air conditioning
- Hydraulic swim platform

TOYS & AMMENITIES

- Beach Games
- Canoe
- Fishing Gear
- Flite Boards
- Inflatable Toys
- Lilipad
- Jet Skis
- Kayaking
- Snorkeling Gear
- Towable Toys
- Waterskis

Amenities

- Air-conditioning
- BBQ
- Jacuzzi
- Office
- Hydraulic swim platform

Overnight: 10

Cabins : 5

Capacity: 60

Stay Aboard (All Year Round)

Overnight: AUD \$25,000 + GST + 30% APA

Weekly: AUD \$150,000 + GST + 30% APA

Day Charter (All Year Round)

AUD \$3,500

Public Holidays 25% On Charter Fee

Pickup Rates (Each Way)

Airlie Beach: No Charge

Hamilton Island: \$1,500

Hayman Island: \$1,500

Rates may be reduced if another charter is in the area.

SCHEDULE NOV - JUN: Sydney MAY- OCT: Whitsundays



Rascal

Charter Menu

DAY CHARTERS ONLY

- 2- hour turnaround time between each slot
- DJ Allowed: Yes (Must bring all equipment including table)
- Toys on request only
- Accepts same day bookings (If booked within 24-hours BYO Food)

Staff Pricing

- \$130 per hour (4-hour minimum)
- Staff to Guest Ratio: 1:10

Chef (Required on All Catered Charters)

- \$165 per hour (4-hour minimum)
- 1-35 PAX: 1 Chef
- 36-60 PAX: 2 Chefs

Public Holiday Surcharge

- 25% on yacht hire, catering, and beverages
- 100% on staff

On Consumption

- Choice of 2 cocktails only
- All on-consumption beverages will be charged via credit card at the conclusion of the charter

BYO Food

- \$15 per person

BYO Beverage

- On Request Only (Includes ice and glassware)
- \$25 per person

Lifeguard \$125 per hour

- Only 20 people swimming at any one time



Rascal

MENU

Canape Menu

SILVER | \$95PP
3 SMALL,
1 SUBSTANTIAL,
1 DESSERT

GOLD | \$120PP
3 SMALL,
2 SUBSTANTIAL,
1 DESSERT

PREMIUM | \$150PP
4 SMALL,
3 SUBSTANTIAL,
2 DESSERT

SMALL CANAPES

SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)
Leader Prawn Skewers with Chili Sauce (GF/DF/GF)
Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Spicy Chorizo & Cheese Arancini
Nobu Beef, tarragon & wasabi emulsion, crispy garlic
Crispy Pork belly, chilli caramel & micro herb salad

DIETARIES

Poached beetroot with whipped goats curd and chive
Hierloom tomato & Manchego spanish toast
Mushroom & cheese Arancini (VE/GF)

SUBSTANTIAL CANAPES

SEAFOOD

Spanner crab & Chive roll with cos hearts and herb aioli
Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket
"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso (GF/DF)
Seared Tuna tataki with citrus & ponzu

MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of
Chickpea Flatbread with Capers & Pinenuts (GF/DF)
Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)
Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander
Lamb and Iranian Pistachio Meatballs with Harissa (GF)
Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

DIETARIES

Hierloom tomato and summer peach bruschetta with stracciatella
Italian aubergine on toast
Cippolini onion marmalade & feta tart

DESSERT CANAPES

DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)
Raspberry & Custard Tarts (VE)
Summer Berry Tartelette (VE)
Lemon Meringue Tarts (VE/DF)
Chocolate & Caramel Brownies
Mini Ice Cream Cones in a Variety of Flavours

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE



Rascal

Catering Menu



BUFFET MENU

GOLD | \$180PP

2X CANAPES ON ARRIVAL,
6 PLATTERS, 1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL,
8 PLATTERS, 2 DESSERT PLATTER

COLD PLATTERS

Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish

Sydney rock oysters with Confit shallot mignonette

Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip

Heirloom tomato salad with crispy basil, balsamic and parmesan wafers

Free range chicken salad, watercress - dates - Green goddess dressing

Charred Pumpkin and corn salad with radicchio, avocado and Manchego

Red cabbage salad with shaved fennel, activated walnuts and shadows of blue

HOT PLATTERS

Grilled spatchcocks with lemon, garlic and harissa.

Slow roasted Petunya ocean trout with soft herbs, chilli and citrus

Flame seared steak onglet with red wine shallots and confit garlic.

Grilled King leader prawns with kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato.

DESSERT PLATTERS

DESSERT

Citron tart with Italian meringue

Pear frangipane tart with candied orange and yoghurt cream

Dark chocolate and green pistachio tart with pistachio crumble and vanilla ice-cream

Classic pavlova with macerated berries, seasonal fruits and passionfruit coulis.

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Catering Menu

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**



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Catering Menu

LIVE ITALIAN BAR CONSISTING OF \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel
Pesto & Fresh Basil
Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.
One additional Chef required for Pizza

LIVE PAELLA & RISOTTO BAR \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)
Chicken and Cheese Risotto
Chicken & Chorizo Paella
Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumbs
Freshly Picked Herbs

LIVE JAPANESE BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri
Kingfish Nigiri
Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll
Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi
Salmon Sashimi
Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

BBQ HABACHI BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

King Leader Prawns with Herbs
Miso Marinated Salmon Skewers
Wagyu Beef Skewers with Chimichurri Chicken
Yakitori Sticks
Vegetable Sticks

TYPES

Hotsauces & Fermented Chili
Fresh Picked Herbs
Lime
Sauces & Condiments

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



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ON CONSUMPTION MENU

Maximum 50 guest

SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut

Burgundy, France \$15/\$50

Ruinart Blanc de Blanc Champagne, France \$350

Dom Perignon Champagne, France \$650

ROSE

Rameau D'Or Côte de Provence, France \$15/\$55

Domaines Ott Clos Mireille Rosé Côte de Provence,
France \$125

WHITE

Amelia Park Chardonnay Margaret River, Australia

\$20/\$55

Domaine Jean Dauvissat Père et Fils Burgundy, France
\$90

RED

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley,
Australia \$20/\$54

Giant Steps Pinot Noir Yarra Valley, Australia \$57

Yabby Lake Pinot Noir Mornington Pensinsula,
Australia \$110

BEER

Pure Blonde on Tap (Approx 118 Schooners per keg)
\$1,200 per keg

Pure Blonde (Bottle) \$15

Seltzer Can \$15

COCKTAILS \$25/\$200

Aperol Spritz

Margarita

Mojito

SPIRITS \$17

Belvedere Vodka

Ahoy Club Gin

El Jimador Tequila

MOCKTAILS \$15 EA

NON-ALCHOLIC BEVERAGES \$6.5 EA

SILVER

\$25 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy,
France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia

First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC

First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD

\$35 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New
Zealand

Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC

Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD

Any other wines, beers, cocktails or spirits are available upon request.

