



# Rascal

35m (115ft) Sunseeker

**RASCAL**  
35M SUNSEEKER SUPERYACHT

**60**

Passengers

**\$3300**

Minimum Hourly Rate

**Sydney**

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.

Overnight: 10

Cabins : 5

Capacity: 60

### 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

Toys

- 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





# Rascal

Charter Menu

## Term Charter Rates

### **January - October**

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

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

### **November - December**

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

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

APA (Advance Provisioning Allowance)

Sydney Harbour: 20%

Whitsundays: 30%

## Day Charter Rates\*

### **Peak (October - January)**

Up to 36 guests: \$3,300

### **Low (February - September)**

Up to 36 guests: \$3,000

### **NYE**

\$140,000 All-inclusive for up to 20 guests

\$500 per person thereafter

\*Fuel and wharf fees included. Relocation fee POA.



# Rascal

Catering 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)

Home Berth: Jones Bay Wharf - Pickups not permitted here (Bump in and inspections available)

## **Pricing and Policies for Evolution Charters**

### **Staffing**

Staff Price: \$100 per hour (4-hour minimum)

Staff to Guest Ratio: 1:10

Chef: Required on all catered charters

Rate: \$165 per hour (4-hour minimum)

Staff to Guest Ratio: 1:40

### **Surcharges**

Public Holiday Surcharge:

25% on yacht hire, catering, and beverages

100% on staff fees

### **Beverage Policies**

On Consumption: Maximum 50 guests

All beverages will be charged via credit card at the conclusion of the charter

BYO Beverage: Low season only (Includes ice and glassware)

Rate: \$25 per person

### **Food Policies**

BYO Food: \$15 per person

### **Additional Fees**

Wharf Fees: \$50 per touch

Lifeguard: Required when swimming, with a maximum of 20 people swimming at any one time

Rate: \$125 per hour



# Rascal

## Catering 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

#### DESSERT CANAPES

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

### 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 \$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.

## 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

## 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

**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**



## Rascal

**BEVERAGE PACKAGES**

**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  
Ahoj Club Gin  
El Jimador Tequila

### **MOCKTAILS \$15 EA**

### **NON-ALCHOLIC BEVERAGES \$6.5 EA**

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





## Rascal

BEVERAGE PACKAGES

### 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