

Rascal



RASCAL is sleek and spacious in design. She offers a generous rear and top deck complimented with a bar and seating area maximising entertainment space. Rascal provides the option for a larger style cocktail function to celebrate any occasion or a special weekend away with the family.

Specifications

- 115 foot Sunseeker Yacht
- Accommodates up to 60 passengers
- Seated dining for up to 24 guests (separate tables)
- Air conditioning
- Stabilisers
- Main deck with dining table and bar area on rear deck
- Main saloon with balconies on either side
- Top deck with dining table and bar with seating
- Front deck with sun lounges
- 5 Cabins with ensuite bathrooms, tv screens, wifi and air conditioning
- Overnight charters available for up to 10 guests

Special Features

- Quality sound system
- Jacuzzi on top deck
- Hydraulic swim platform
- Water toys
 - Lilipad, Inflatable toys, kayak, snorkeling gear, fishing gear

City wharves: King Street Wharf, Casino Wharf, Eastern Pontoon

Rates

Up to 36 passengers

AU\$3300 per hour (minimum 4 hours)

37 – 60 passengers

AU\$3500 per hour (minimum 4 hours)

Wait staff: AU\$400 per wait staff (4 hours)

Additional hours: AU\$100 per hour each

Lifeguard for swimming: AU\$125 per hour (min 4 hours)

20 passengers swimming at one time

Travelling/Wharf fees: AU\$50 per docking

Beverages

Silver Package: AU\$25 per person per hour

Beer, wines, sparkling, soft drink

Upgrades available

BYO food & beverages: on request



Rascal – Menu

Menu by Professional chef
1 required for up to 36 passengers
2 required for 37 – 60 passengers
AU\$660 (4 hours), additional hours at AU\$165 per hour per chef

CANAPE PACKAGES

SILVER CANAPE PACKAGE

\$95 per person
3 Canapes, 1 SUBSTANTIAL, 1 DESSERT

GOLD CANAPE PACKAGE

\$120 per person
3 Canapes, 2 SUBSTANTIAL, 1 DESSERT

PREMIUM CANAPE PACKAGE

\$150 per person
4 Canapes, 3 SUBSTANTIAL, 2 DESSERT

CANAPÉ SELECTIONS

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

Heirloom tomato & Manchego spanish toast

Mushroom & cheese Arancini (VE/GF)



Rascal - Menu

SUBSTANTIAL SELECTIONS

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

Heirloom tomato and summer peach bruschetta with stracciatella

Italian aubergine on toast

Cippolini onion marmalade & feta tart



Rascal - Menu

DESSERT SELECTIONS

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



Rascal - Menu

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD - \$45 per person

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 - \$30 per person

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 - \$30 per person

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 - \$55 per person

Trawler cooked and peeled king leader prawns (3 per person)

Sydney rock oysters (3 per person)

Cooked Balmain bugs (1 per person)

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 per person

SEAFOOD PLATTER - \$38 per person

Trawler cooked and peeled king leader prawns (2 per person)

Sydney rock oysters (2 per person)

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 per person

VEGETARIAN BOARD - \$28 per person

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 + \$18 per person



Rascal - Menu

FOOD STATIONS

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

LIVE ITALIAN BAR

Includes live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

\$200 per person

SAUCES

Cheese Wheel

Pesto & Fresh Basil

Heirloom 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.



Rascal - Menu

FOOD STATIONS

BBQ HABACHI BAR

Includes fresh-made sushi and sashimi prepared in front of you and your guests.
\$170 per person

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



Rascal – Beverages

BEVERAGE PACKAGES

Silver Package

\$25 per person, per hour

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 Package

\$35 per person, per hour

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

Packages includes soft drinks, juice, water



Rascal - Beverages

ON CONSUMPTION MENU

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



Rascal – Beverages

ON CONSUMPTION MENU

BEER

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

Pure Blonde (Bottle) \$15

Seltzer Can \$15

COCKTAILS

Aperol Spritz \$25

Margarita \$25

Mojito \$25

SPIRITS

Belvedere Vodka \$17

Ahoy Club Gin \$17

El Jimador Tequila \$17

MOCKTAILS \$15

NON-ALCOHOLIC BEVERAGES \$6.5