

# AUDACES

SUNRISE YACHTS 2014 (2021) LOA 44.81/147' BEAM 8.92m/29'3" DRAFT 3.1m/10'3"

*"My favourite part of the yacht is its size. Many areas for our group of 11 to mingle and relax without feeling cramped. We were so impressed by the accommodating crew - they really made the trip fun and exciting! Fun toys. Delicious meals. Great value. Memories to last a lifetime."*



GUESTS 11 / CABINS 5 / CREW 9 / RATES FROM \$175,000 PW / SUMMER CARIBBEAN, BAHAMAS / WINTER CARIBBEAN, BAHAMAS

## SPECIFICATIONS

<b>Cruising Speed</b>	12 knots (max 15 knots)
<b>Range</b>	4,000 nm
<b>Engines</b>	Twin MTU 12V 2000 M70
<b>Naval Architect</b>	Paolo Scanu
<b>Exterior Designer</b>	Studio Scanu srl, Karatas Yacht Design
<b>Interior Designer</b>	Franck Darnet Design

## THE YACHT

Super sleek, modern and high spec, Audaces makes her entrance into the charter market in great style.

Built in 2014 by Sunrise Yachts under the guidance of Paolo Scanu, this 45 metre (147 ft) superyacht exudes a strong focus on light, bright, art strewn interiors accentuated with classic natural light oak, chrome and marble finishes.

Sleeping 11 across five huge suites, Audaces is the perfect choice for mixed family groups of all ages,

offering more than enough areas in which to relax and entertain together as well as retreat alone for some peace and tranquillity.

With a cruising speed of 12 knots, a voluminous interior worthy of a larger craft and a range of 4,000 nautical miles, Audaces promises adventure and sublime relaxation as you join her on an effortless exploration of her cruising grounds in the Caribbean and the Bahamas.



## SPECIAL FEATURES

- Light, bright, elegant interior
- Five large staterooms for up to 11 guests
- On deck, full beam master stateroom
- Sun deck with jacuzzi and cocktail bar
- Beach club with exercise equipment
- Large interior volume for a yacht of her size

## THE EXPERIENCE

A calming neutral palate dominated by white and contrasting tonal shades, elegant furnishings and an overwhelming feeling of space all add up to an incredible experience on board Audaces.

Benefiting from a complete refit carried out in 2021 and led by Darnet Design, she is the epitome of thoughtful and contemporary elegance. An understated and comfortable main salon boasts enormous picture windows and an adjacent intimate formal dining room. The main aft deck's comfortable lounge zone is a great choice for apéros or morning coffee with a view.

A state-of-the-art sky lounge with glamorous cocktail bar and boutique style chic white sofas opens onto the



aft upper deck where you can dine al fresco beneath starry skies. The sun deck bar is protected by a hard top and boasts a second elegantly curved wood cocktail bar, a jacuzzi spa pool and bow seating.

The louche and hedonistic atmosphere continues into the accommodation; a full beam master cabin offers a spacious study and unusually large bathroom with an oversized marble edged designer bathtub.

The remaining four en suite staterooms – three doubles and one twin – all exhibit a swish ambience, punctuated by colourful artworks, luxe textiles, generous storage solutions and restful decor schemes creating the ultimate in privacy and deep restorative relaxation.

A fully equipped watersports club features a 32ft Intrepid towed tender, two e-Foils, two Waverunners, two SeaBobs, two paddleboards, two glass-bottomed kayaks, snorkelling and fishing gear, water skis, wakeboards and inflatables galore. An outdoor cinema, beach club and gym zone with sauna complete Audaces' idyllic offering.

## THE CUISINE

The excellent chef on board takes pride in providing a versatile and highly personalised service which will impress even the most discerning of tastebuds.



On arrival, expect to be welcomed with a delicious array of hors d'oeuvres; halibut ceviche in cucumber cups, Thai chicken brochettes drizzled with coconut basil cream, white gazpacho shooters, mini beef wellingtons, smoked duck and sesame sweet potato skewers, watermelon, feta and mint cubes and grilled flatbreads with truffle cream and zucchini pesto.

Your first night dinner might start with chilled lemongrass and cucumber soup followed by seared yellowfin tuna tataki with lime aioli, black sesame crispy rice and roasted broccoli, with a dessert of mango tart with raspberry sorbet and white chocolate truffle.

Breakfast comprises fresh Italian rolls with dishes of whipped ricotta and thyme infused honey, banana stuffed French toast, home-made gravlax with dill cream, omelettes and eggs any style, freshly baked patisserie and juices and fresh fruit platters.

A typical lunch menu kicks off with mini lobster profiteroles, shrimp cocktail with a traditional cocktail sauce and lemon and horseradish cream followed by an antipasti skewer of pepperoncino, olives, Port Salut and bresaola.

Dessert highlights include orange almond cake with honey cream and salted caramel and tarte tatin with spiced maple ice cream.

