

Seaduction

Built by Australia's leading luxury boat builder Riviera



Passengers

\$650

Sydney

Minimum Hourly Rate

Location

Built by Australia's leading luxury boat builder Riviera, there is no question that the MV Seaduction turns heads. This immaculate 55ft Foot Sports Yacht is best known as "The Entertainer" for up to 22 guests. The MV Seaduction boasts single level indoor/outdoor entertaining areas, perfect for any occasion. This Riviera 4700 is always chosen due to its prestigious appointments and sleek sporty lines.

Seaduction has a luxurious indoor area complete with large leather lounge and the year-round comfort of climate control air-conditioning. The indoor area opens onto a large entertaining deck featuring a 12 seat hydraulic dining table with seating room for all passengers. Alternatively, the aft deck can be configured for standing room, ideal for cocktail parties and finger food menus.

Seaduction also has two bedrooms and two bathrooms. The master bedroom can be closed off and has its own private ensuite, ideal for romantic getaways and overnight stays. There is also a comfortable lounge below decks and after a dip in the harbour, an outdoor shower is available for a quick rinse down.

Music for any occasion is provided by a custom installed BOSE sound system featuring 5.1 digital surround sound in the main cabin. Outdoor speakers are linked in to bring the party to the outside of the boat.

A range of menus are available from cocktail party canapes and BBQ's, to lavish buffets. Seaduction is an ideal boat for corporate cruises, harbour tours and private party hire. A charter on Seaduction is like having a cruise aboard your own private boat – also available for overnight charters.

Cocktail Dining – 22 passengers Casual Buffet – 22passengers Formal Dining – 12 passengers Overnight - 4 passengers

Special Features

- Climate controlled air-conditioning
- 2 bathrooms and showers
- 3 Flatscreen LED TV's
- Bose surround sound system
- Aux Input or Bluetooth connectivity
- CD and DVD player
- Onboard Ice marker
- Covered outdoor entertainment area
- Ceramic cooktop, microwave oven and convection oven
- 2 x Small Fridges & 2 Eskies
- Swim ladder and hydraulic swim platform
- **Underwater Lights**
- Forward Deck complete with comfortable sun pad when moored
- Alfresco Deck area
- Upper and lower lounge areas









Seaduction

Charter Rate



April to September

Weekday Hourly rate: \$650/ hr (min 4 hours) Weekend Hourly rate: \$695/hr (min 4 hours) Day Hire (11am to 5pm): \$3,475 Overnight 6pm to 10am from: \$4,075

January - March & November- December

Weekday Hourly rate: \$750/ hr (min 4 hours) Weekend Hourly rate: \$775/hr (min 4 hours) Day Hire (11am to 5pm): \$3,875 Overnight 6pm to 10am from: \$4,475

December Weekday Hourly rate: \$795/ hr (min 4 hours) Weekend Hourly rate: \$825/ hr (min 4 hours) Day Hire (11am to 5pm): \$4,125 Overnight 6pm to 10am from: \$4,725

Amenities Fee (Required) \$15 per person
Use of Premium Champagne Flutes, Wine Glasses, Drinking Glasses, Cutlery, Dinner Plates, Side Plates, Desert Bowls, Serving Platters, Serviettes, BBQs, Oven, Microwave, Cooktop, Bath Towels, Hand Towels, Use of Eskys, Fridges and Supply of Ice.

Wharf Fees - \$50 per visit

Extra Staff

Skipper and 1 Wait staff included. For larger groups (16 or more) we do recommend an additional staff member @ \$65.00/hr.

Water toys

Lilypad included

Travel Time

Our free pickup/drop off zone is between Drummoyne Ferry Wharf and Rose Bay Ferry Wharf, additional travel time charged for pickups or drop offs past these points.

Overnight (6pm to 9am) - Max 4

April to Sept - \$4,075 Jan, Feb, Mar, Oct, Nov – \$4,475 December – \$4,725

Note

Public holiday surcharges apply – 25% of the total charter fee (weekend rates apply)

<u>Special Harbour Events</u> (25% public holiday surcharge – weekend rate)

Christmas Day

Boxing Day 12noon to 5pm – \$5,750 After 5pm

New Years Day 12noon to 5pm – \$5,250 After 5pm

Australia Day

12noon to 5pm - \$5,250 After 5pm









Seaduction

Catering Menu

Catering Delivery Fee Applies: \$50



<u>Canape Menus</u>

Canape Menu # 1 (6 Pieces) | \$34pp (min 10)

- **Smoked Salmon Tartlet**
- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada
- Prawn rice paper parcels (GF)
- Arancini –(V) (GF) Canapé Menu # 2 (12 Pieces) | \$60pp (min 10)
- Moroccan Cocktail Pie (Vegan) Arancini X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
 Prawn rice paper parcels Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters Lime Emulsion X 2(GF) Sugar Cane Prawns Coconut Dusted / Lime Sauce
- Pumpkin Goats Cheese Tartlet Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet Puff Pastry / Shallots / Dill Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

Canapé Menu # 3 (14 pieces) | \$70pp (min 10) • Moroccan Cocktail Pie (Vegan)

- Arancini Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada Light Garlic Lime Dip
- Satay Peanut Coconut Sambal Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters Lime Emulsion (GF)
- Sugar Cane Prawns Coconut Dusted / Lime Sauce Assorted Nori Fish / Prawn / Chicken / Veg / Egg Smoked Salmon Tartlet Puff Pastry / Shallots / Dill

- Steak Green Peppercorn Pie Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF) Poached Coffs Harbour Prawns, Harrisa Aioli (GF)
- Steamed chicken, shiso cress, rice paper rolls (GF, DF)

Three Course Premium BBQ Menu \$78pp (max 8 passengers)

Charcuterie / Antipasto

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta/ Bread / Crackers

Main

Peppered Rump Steak Chimichurri Sauce on the side Mediterranean Spiced Chicken Tenderloin Honey Mustard Dressing

Quinoa Salad Roast Pumpkin / Coconut / Seeds / Mint

Greek Salad Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion Crusty French Baguette

Dessert

Chocolate Brownies Cheese Platte







Seaduction Catering Menu



Catering Delivery Fee Applies: \$50

Buffet Menus

Buffet Menu 1 | \$44.00pp - Minimum 10 • Charcuterie/Antipasto

- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad
- Kumera Salad
- Crusty French Baguette

Buffet Menu 2 | \$53.00 pp - Minimum 10 • Charcuterie/Antipasto

- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon Kumera Salad
- **Exotic Rice Salad**
- Crusty French Baguette
- Caramelised onion pumpkin and pepper Polenta Tart

- Asian Theme Buffet Menu | \$67.00 pp Minimum 15

 Satay Peanut Coconut Sambal Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll Hoisin Plum Dipping Sauce
- Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
- Marinated Ocean Trout Ginger Soy / Baked / Crispy Skin / Snow Peas
 Tofu & Black Mushrooms Julianne Carrots / Chili Sesame Oil Dressing
 Drunken Chicken Breast Szechuan Star Anise Master Stock
 Braised King Prawns Broccolini / Garlic / Chili

- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots Chinese Greens Pak Choi or Choy Sum / Oyster Sauce Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off

- Steamed Rice
- **Custard Tart**

Platters Menu

Ideal for small groups as a meal or for snacks for larger groups. Minimum order of 3 platters.

Charcuterie / Antipasto Platter | \$120.00

Bresaola / Prosciutto / Salami /Eggplant ~ Chickpea ~ Tzatziki Dip,/ Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter | \$137.00

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

Vegetarian Antipasti & Mezze Platter | \$120.00

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter - Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /Egg / Cucumber / Avocado

Smoked Salmon Platter | \$120.00

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Cheese Platter | \$120.00

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Baked Bites Platter | \$120.00

(27 Pieces)

Rice Paper Roll Platter | \$100.00

(10 Rolls In Total / Cut In Half)

Point Sandwich Platter | \$100.00

(10 Sandwiches in Total)

Wraps Platter | \$62.00

(12 Pieces in Total)

Fresh Fruit Platter | \$69.00

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake /French Macaroons









Beverage

Seaduction Non-Alcoholic Beverage Package

\$6.25 per person per hour Orange Juice Lemonade Coke Still Mineral Water Sparkling Mineral water Coffee and Tea Includes ice

Consumption Bar Seaduction Beverages on Consumption

Soft Drinks \$5 per glass Coke, Lemonade, Sparkling Water, Mineral Water, Orange Juice





