



# Seaduction

Built by Australia's leading luxury boat builder Riviera

**22**

Passengers

**\$555**

Minimum Hourly Rate

**Sydney**

Location

**Seaduction** is a 55-foot, luxury sports yacht built by Riviera. Seaduction is the most spacious yacht in her class featuring a combined alfresco open plan upper deck for up to 22 guests to socialise all together in one group. That is possible due to the significant upgrades and refurbishment undertaken by the owner for the best charter experience. That unique space is ideal for parties, functions or any event where you don't want to feel boxed in. Seaduction has a reputation for its friendly crew including an experienced stewardess on all charters. Our photos show the boat as you will see it.

**Seaduction** offers a beautifully designed, climate-controlled space with a large leather lounge, providing year-round comfort for guests. The interior flows seamlessly into a spacious aft deck, featuring a 12-seat hydraulic dining table, which can comfortably accommodate all passengers. The deck can also be arranged for standing room, making it ideal for cocktail parties or more casual gatherings.

**Seaduction** also boasts two well-appointed bedrooms and two bathrooms. The master bedroom, with its private ensuite, is perfect for overnight stays or romantic escapes. 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** – 22 passengers

**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

### Off-Peak (April-Sept):

2-hour hire: AUD \$1,575

3-hour hire: AUD \$2,190

4+ hour weekday: AUD \$555/hour

4+ hour weekend: AUD \$630/hour

Day Hire Special (11am-5pm): AUD \$3,150

### Shoulder (Oct, Nov, Jan-Mar):

2-hour hire: AUD \$1,775

3-hour hire: AUD \$2,480

4+ hour weekday: AUD \$665/hour

4+ hour weekend: AUD \$710/hour

Day Hire Special (11am-5pm): AUD \$3,550

### Peak (Dec):

2-hour hire: AUD \$1,900

3-hour hire: AUD \$2,660

4+ hour weekday: AUD \$710/hour

4+ hour weekend: AUD \$760/hour

Day Hire Special (11am-5pm): AUD \$3,800

Note: Day Hire Special not available Thursday-Saturday in December.

### Additional Fees:

Amenities: AUD \$15/person

Wharf & Travel: AUD \$50/visit

Wait Staff: AUD \$65/hr (min 4 hrs)

Inflatable Pool: AUD \$200 (pre-booked)

### Special Harbour Events

(25% public holiday surcharge – weekend rate)

Christmas Day -25% public holiday surcharge – weekend rate

### Boxing Day

12noon to 5pm – \$5,750 yes, After 5pm 25% on weekend rate

### New Years Day

12noon to 5pm – \$5,250 yes, After 5pm 25% on weekend rate

### Australia Day

12noon to 5pm – \$5,250 yes, After 5pm 25% on weekend rate

# Seaduction

Catering Menu

Catering Delivery Fee Applies: \$50



## Canape Menus

### 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, Harrisia 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





# Seaduction

Beverage

## 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 Macarons

## 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

