

Seaduced

A 55ft Riviera 4700 sports yacht



22

Passengers

\$650

Minimum Hourly Rate

Sydney

Location

Seaduced is a 55ft Riviera 4700 sports yacht that offers a luxurious indoor area complete with a large leather lounge, 360 views with 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 room for seating for all passengers. Alternatively, it can be configured for standing room, ideal for cocktails and finger foods. No matter what your event, occasion or requirements, SEADUCED offers complete flexibility.

SEADUCED offers all the comforts of home, three bedrooms and two bathrooms. The master bedroom can be closed off and has its own private ensuite, ideal for romantic getaways and overnight stays. The two bathrooms feature glass hand basins, frameless shower screens and of course hot and cold running water. After a dip in the harbour, an outdoor shower is available for a quick rinse down including 240 volt power for accessories such as hair-dryers, straighteners etc should the need arise. All cabins and rooms are of course fully air conditioned.

Featuring the latest LED Flatscreen TVs in every room, including a hydraulic lift 26" in the main saloon. We have DVD & iPad / iPhone facilities onboard with HDMI connections available for external equipment (e.g. laptop presentations). 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.

Maximum Guests – 22 passengers
D'Albora Marina, The Spit - 12 passengers

Features

- Bluetooth Connectivity or Aux Input
- Air conditioning
- LED Plasma Televisions
- Fully equipped galley
- Bar size fridge, oven and Eski
- Two bedrooms
- Use of tender
- Two bathrooms
- Bose sound system
- Covered outdoor entertainment area
- Swim Ladder
- Complimentary Sparkling Wine x 1 bottle when on board

NO SHOES Onboard

No access to wharves: Balmoral, Birkenhead, Campbell Cove, Homebush Bay, Watson Bay and Yarranabee Pontoon





Seaduced

Charter Rate

Standard Charter Rates

January – March, September – November
Sunday – Friday: \$750 per hour (minimum 3 hours)
Saturday: \$750 per hour (minimum 4 hours)

April – August
Sunday – Friday: AU\$650 per hour (minimum 3 hours)
Saturday: AU\$650 per hour (minimum 4 hours)

December
Sunday – Friday: \$795 per hour (minimum 3 hours)
Saturday: \$795 per hour (minimum 4 hours)

Wharf fees:
\$50.00 per docking

BYO / Service fee:
\$15 per person and minimum \$150 per charter
Includes plates, cutlery, cups, condiments, microwave, electric cooktop, fridges, wash up and ice (3 bags).

Wait staff:
Additional waitstaff – \$300 / 4 Hours
Includes Captain

Public Holiday 20% surcharge on the top of total quote

Please note that above pricing does not apply for the following: New Year's Eve, Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.

Bucks party, 18th-21st Birthday party
Subject to approval

Shoe policy: Soft soled shoes preferred.

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Charter Rate



Standard Charter Rates

Wharf

Not suitable: Balmoral, Balmain, Birkenhead, Campbells Cove, Homebush Bay, Manly Wharf, Yarrabee Pontoon and Watson Bay

Wharf Reminders – for Double Bay, Rose Bay, Mosman Bay, Lavender Bay – ferries are a priority so guests may need to wait to embark and disembark and no make-up time will be offered due to such delay.

Mosman Spit – \$150 per visit (Max 12 passengers)

OTHER

Lilypad – \$100

Post Charter Alcohol Collection \$200

Pre Access \$150 (for set up, decoration, etc. 30 mins before the event at pick up wharf)

BYO Food & Drinks delivery on the day to the marina – free of charge (subject to approval)

Water Transfer Pricing

60 Minutes \$1000

90 Minutes \$1400

120 Minutes \$1800

BYO Food and Beverage Surcharge \$200 per transfer

Includes all ice x 3 Bags, crockery, cutlery, cups, condiments, serving equipment, fridge and cleaning.

Wharf fees: \$50 per visit

Public Holidays incur a 20% surcharge

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Catering Menu



The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.

CANAPE MENUS

Minimum 10 passengers

Chef's Gourmet Canape – \$60pp

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Chicken skewers with onion and shallot
- Chef selection of sushi
- Spinach ricotta turnovers
- Mini fruit cup with seasonal melons and berries

Silver Canape Menu – \$65pp

- Assorted Wrap Platter
- Mini wagyu burger in brioche bun with tomato and cheddar
- Chef selection sushi
- Spring roll with chilli mayo
- Chicken skewers with crispy onion
- Antipasto Platter
- Fresh Fruit Platter
- Dessert Platter

Gold Canape Menu – \$75pp

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Platter of Seafood
- Antipasto Platter
- Chef selection of sushi
- Cheese Plater
- Spring roll with chilli mayo
- Fresh Fruit Platter
- Dessert Platter

BBQ MENUS

Minimum 10 passengers

Basic Blue BBQ – \$30 per person

- Party Snacks
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

Captains Burgers – \$40 per person

- Mini Beef burger in brioche bun with tomato and cheddar
- Chicken Skewers,
- Sliced Onions,
- Tossed Garden Salad
- Party Snacks
- Fresh Bread Rolls

Gold BBQ – \$55 per person

- Gourmet Beef Sausages,
- Slow Cooked Lamb Shoulder served with tzatziki
- Coleslaw Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing.
- Bread & Butter
- Sweets for desserts





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BUFFET MENUS

Minimum 10 passengers

Calm Water Buffet – \$50 per person

Cheese Platter
Platter of Fresh Prawns
Leg of Ham (served chilled)
Barbeque Chicken
Creamy Potato Salad
Greek Salad
Bread Rolls
Fresh Fruit Platter

Gold Yacht Buffet – \$65 per person

Chef selection sushi
Cheese Platter
Platter of Fresh Prawns
Antipasto Platter
Italian caprese skewer
Rocket Salad
Fresh Bread Rolls
Fresh Fruit Platter
Dessert Platter

PLATTERS MENU

Platters – \$160 per platter (each platters serves 10pax)

Seafood Platter

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon
Assorted Sushi Platter
Grilled salmon, avocado, teriyaki chicken, tempura
prawn cucumber, tofu and tuna on assorted
nori

Cheese Platter

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served
with crackers, lavash, nuts and dried fruits

Antipasto Platter

Sliced meats, ham, salami, prosciutto and marinated
olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple, fresh berries and strawberries

