

Seaduction



Seaduction is the twin sister to Seaduced. This Riviera is sporty and cosy yet provides more room than expected on the inside. With one of the cabins being converted to a lounge area it provides amazing space for guests to make the most of all areas of the boat.

Specifications

- 47 foot Riviera Cruiser
- Up to 22 passengers
- Seated dining for 12 passengers on 2 separate tables
- Lounge on rear deck and saloon
- Extra lounge in cabin area
- Reverse cycle air conditioning
- 2 bar fridges
- Front sunbed
- 2 cabins
 - 1 Queen room with en-suite, TV, DVD
 - 1 Twin room TV, DVD (converts to Queen)

Special Features

- 40 inch HD LED TV in main cabin
- 42 inch HD LED TV in lower lounge area
- Bose sound system
- CD/DVD player
- iPod connection
- Hydraulic swim platform
- Ice maker

Rates

April – September

Weekday: AU\$650 per hour (minimum 4 hours)
 Weekend: AU\$695 per hour (minimum 4 hours)

January – March & October, November

Weekday: AU\$750 per hour (minimum 4 hours)
 Weekend: AU\$775 per hour (minimum 4 hours)

December

Weekday: AU\$795 per hour (minimum 4 hours)
 Weekend: AU\$825 per hour (minimum 4 hours)

Service fee: AU\$15.00 per person

Includes use of glasses, plates, cutlery, ICE, esky, BBQ, cooking facilities, napkins

Travelling/Wharf fees: AU\$50.00 per docking

Beverages

BYO only at no additional charge

Wait staff: 1 included

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Convention Jetty



Seaduction – Menu

Canapé Menus

Minimum Order: 10 people

Canapes are pre prepared by a chef and ready to be served at room temperature by the staff

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

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

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

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)



Seaduction – Menu

Platters

Minimum order \$300

Ideal for small groups as a meal or adding to the canape menu

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