

Seaduced



Seaduced is a rare find. This Riviera is a sporty yet cosy charter boat worthy of intimate groups. Packed with features and crew that offer a 5 star approach to every guest.

**Specifications**

- 47 foot Riviera Cruiser
- Up to 12 passengers
- Seated dining for 12 passengers on 2 separate tables
- Lounge on rear deck and saloon
- Reverse cycle air conditioning
- Outdoor electric BBQ
- 2 bar fridges
- Front sunbed
- 3 cabins
  - 1 Queen room with en-suite, TV, DVD
  - 1 Twin room TV, DVD (converts to Queen)
  - 1 twin bunk room

**Special Features**

- Flat screen TV in main deck
- Bose sound system
- DVD player
- iPod connection
- Sunroof

**Rates**

**April - October**

AU\$550.00 per hour (minimum 3 hours)

**January – March & November**

AU\$625.00 per hour (minimum 4 hours)

**December**

AU\$675.00 per hour (minimum 4 hours)

**Travelling/Wharf fees:** AU\$30.00 per docking

**Beverages**

**Beverage Package**

AU\$13.95 per person per hour

Beer, red and white wine, sparkling, soft drinks

**Service fee:** AU\$15.00 per person

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

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

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## Seaduced – Menu

Menu provided by Business Bites

### Canapé Menu 1

AU\$39.00 per person (minimum 10 people)

Moroccan spiced vegetarian frittata / chickpea puree / olive petals V GF  
Tortilla taco shell / pulled pork / red pepper charred corn salsa  
Cider marinated rare roast beef fillet / brioche croutons / pesto / onion jam  
Caramelised onion tart / gruyere / balsamic drops V  
Prawn rice paper parcels / lychee / mint / coriander / coriander chili GF  
Braised mushroom / haloumi / herbed bruschetta V  
Smoked rainbow trout pate / hickory smoked salmon / short curst salmon caviar

### Canapé Menu 2

AU\$46.00 per person (minimum 10 people)

Chicken camembert pies cranberry pie  
Grilled prawn / chorizo / Spanish smoked paprika aioli GF  
Smoked / 12 hours brisket / gruyere cheese / red onion / pickles / seeded mustard / Turkish wedge  
Overnight candied tomato / shaved Parmesan / basil pesto tart tartin V  
Sydney Rock oysters / ginger / lime dressing GF  
Ocean trout confit / shaved fennel / labne / black olives / blood orange olive oil / spinach leaves food  
Peking duck hoisin pancakes / shallots / sesame seeds  
Chicken / peanut / coconut chili spiced skewers GF  
Smoked rainbow trout mousse / smoked ocean trout tart / pickled onion / chervil  
Caramelized onion Gorgonzola frittata / thyme V GF

### Canapé Menu 3

AU\$69.00 per person (minimum 10 people)

Hickory house smoked salmon / waffle potato crisps / creme fraiche / fresh herbs / salmon roe GF  
Moroccan spiced vegetarian frittata / chickpea puree / olive petals V GF  
Baby beetroot / roasted / goat's curd / butter shortcrust shell V  
Prawn / seared scallop skewers / lime / dill dressing GF  
Mushroom arancini / truffle aloi V OR lobster arancini / prawn veloute  
Sticky pork salad boats / apple celery slaw / apple BBQ sauce GF  
Lamb / prosciutto / mascarpone/ fresh herbs  
Oysters / seasonally available / smoked soy  
Ocean trout confit / shaved fennel / labne / black olives / blood orange olive oil / spinach leaves food  
12 hour slow cooked beef cheek sliders / Gruyere cheese / cornichon  
Peking duck pancakes/ shallots / hoisin  
Cider marinated rare roast beef fillet / brioche croutons / pesto / onion jam



## Seaduced – Menu

### **Buffet Menu**

*Minimum order of AU\$200*

#### **Buffet Menu 1**

AU\$36.00 per person

Charcuterie/ house made dip platter/ grilled bread/ olives/ cornichons crackers  
Beef tenderloin/ onion jam/ horseradish  
Chicken breast/ candied cherry tomato / black olives / eggplant  
Roasted baby potatoes/ caramelised onion / thyme/ sea salt  
Mixed leaf/ cherry tomatoes / balsamic / avocado  
Seasonal fruits/ berries/ brownie squares  
Fresh bread/ butter/ oils

#### **Buffet Menu 2**

AU\$48.00 per person

Charcuterie/ house made dip platter/ grilled bread/ olives/ cornichons crackers  
Creole chicken/ sweet pepper/ corn green chili salsa  
Ocean trout fillet / ginger / garlic / citrus soy  
Beef fillet / roasted red peppers / artichokes  
Potato salad / sweet mustard / dill / fennel  
Baby cos / olives / roma / feta / cucumber / oregano dressing  
Fresh breads / butter/ oils  
Seasonal fruits / berries/ brownie squares



## Seaduced - Menu

### Platters Menu

Minimum order of AU\$200.00

#### **Antipasto/ Charcuterie (Serves 10)**

\$100.00

Shaved ham / prosciutto / salami / chorizo / broscolla / beef / house made dips / grilled bread / olives / cornichons/ crackers

#### **Seafood Platter (36 pieces)**

\$160.00

Oysters - seasonal varieties (12 pieces ) Peeled prawns (12 pieces) Hickory smoked salmon (12 slices pieces) Traditional accompaniments

#### **Cheese Selection**

\$100.00

Selection of local and imported cheeses including wash rind / blue / cheddar/ crackers biscuits / dried fruit

#### **Fruit Platter**

\$70.00

Selection of seasonal fruit and berries

#### Sweet Treats

\$4.50 per piece

#### **Macaroons**

Assorted varieties

#### **Chocolate Walnut Brownies**

#### **Frangellico Tarts**

#### **Cannoli**

Option for sweetened ricotta or pistachio

#### **Flourless Orange Almond Cake**

#### **Friandes**

Assorted Varieties



## Seaduced - Menu

### Premium Three Course Banquet Menu

\$110 per person (minimum 2 people)

Each guest receives the following

#### **Starters**

Mixed Bread Plate, Mixed Olives with Dips

#### **Main**

Premium Eye Fillet with Horseradish & Onion Jam

Salmon Fillet slow cooked with grapefruit and kale salad.

Cumin Sweet Potato with Fetta, Pickled Onions & Spinach Leaf Salad.

Crusty Baguette

#### **Dessert**

Vanilla bean crème brulee

Macaroons

Strawberry Shortcake Squares



## Seaduced - Beverages

### **Package**

AU\$13.95 per person per hour

White Wine – Wolf Blass Yellow Label Chardonnay

Red Wine – Penfolds Koonunga Hill Shiraz

Sparkling - Veuve Amiot Brut

Beer - Corona with Fresh Limes

Soft drinks, orange juice, tea, coffee

BYO available at \$15 per person. Includes use of glasses, esky, fridge, ice and removal of empties