



SYDNEY HARBOUR SPECIALISTS

## 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 - October

AU\$625.00 per hour (minimum 3 hours)

#### January – March & November

AU\$725.00 per hour (minimum 4 hours)

#### December

AU\$795.00 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\$30.00 per docking

### Beverages

BYO only at no additional charge

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

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## Seaduction – 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



## Seaduction – 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



## Seaduction – 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



## Seaduction - 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