ELITE SUPERYACHTS

Welcome Aboard

THE FLEET

Our collection of superyachts

SEADUCTION

Seaduction is a stylish 55ft Riviera Sports Yacht ideal for groups of up to 22 guests for Sydney Harbour cruises.

Seaduction is a stylish 55ft Riviera Sports Yacht ideal for discerning groups seeking to impress. Unmistakeable in her dark navy hull, Seaduction's long smooth lines is eye-catching as all aspects of the yacht is immaculately maintained.

Accommodating up to 22 guests, Seaduction's best feature is an open plan upper deck where guests can mingle indoors and outdoors on a single level.

Pristine white leather lounges offer relaxed comfort in any weather with air-conditioning available in warm months with the option of opening up the sunroof for the breeze to come in for some fresh sea air. Take a dip via Seaduction's Hydraulic Swim Platform which can be lowered by almost 1/2 meter providing playful frolic to those wanting to get their feet wet.

TAKE A LOOK

Over a day, Seaduction can host up to 22 guests serving as the perfect venue for corporate gatherings, hens or bucks parties, VIP water transfers or family getaways.

Set the mood to your party with Seaduction's advanced Audio system featuring Bose Lifestyle 48 Surround Sound and Outdoor Speakers.

Downstairs, Seaduction offers further lounge seating as another entertainment area, with a 42 inch Full HD TV.

The upper saloon is fully airconditioned to stay cool in summer and warm in winter. Despite being indoors, the huge surrounding windows provide the sense of being outside with views all around.


24509


24509

MODERN AND SPACIOUS

Expansive outdoor areas, gathering spaces and water activities are best enjoyed on Seaduction.

MEET AND MINGLE

For corporate events, meetings or glitzy parties, make your event distinct with Seaduction's world class amenities.

OVERNIGHT BLISS

Seaduction's spacious nature forms a comfortable yet intimate atmosphere. Cruising on Seaduction is the perfect way to lose yourself with family and friends for the afternoon or even the week. Seaduction up to 4 guests.

CHARTER RATES

April to October
2-hour charter $1,750 (subject to approval)
3-hour charter$1,950 (subject to approval)
4-hour charter $2,600
Additional hours: $650 per hour
Overnight 6pm to 10am from: $3,850

January – March & November-December
2-hour charter $2,050 (subject to approval)
3-hour charter$2,250 (subject to approval)
4-hour charter $3,000
Additional hours: $750 per hour
Overnight 6pm to 10am from: $4,250

Amenities Fee (Required) $15 per person

Wharf Fees – $50 per visit

Extra Staff
Skipper and 1 Wait staff included. For larger groups (16 or more) we do recommend an additional staff member @ $50.00/hr.

Public holiday surcharges apply.

SPECIFICATIONS

Model: Warren Riviera Sports Yacht
Length: 55ft
Overall Cruise Speed: 12 Knots

CAPACITY & LAYOUT:

Day Maximum Passengers: 22
Cabins: 4
Bathrooms: 2

Other Features:
2 large Flat screen Televisions
Bose surround sound system
IPod / Ipad / Smart Phone connectivity
CD and DVD player
Onboard Ice marker
Covered outdoor entertainment area
Ceramic cooktop, microwave oven and convection oven
Swim ladder and hydraulic swim platform
Underwater Lights
Forward Deck complete with comfortable sun pad when moored
Alfresco Deck area
Lilypad and Electric inflator for BYO water toys

CATERING AND BEVERAGES

Premium Dining for Small Groups Menu

Small Numbers BBQ Menu | $78pp – 2 to 8 people
Charcuterie / Antipasto – Bresaola / Prosciutto / Salami /Eggplant ~ Chickpea ~ Tzatziki Dip /Vege Crudités / Olives / Feta / Bread/ Crackers
Spiced & Peppered Rump Steak – Chimichurri Sauce on the side
Smoked Salmon – Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
Lemon Chicken – Parsley / Minted Yoghurt
Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad – Roast Pumpkin / Coconut / Seeds / Mint
Crusty French Baguette
Chocolate Brownie's & Cheese Platter

Small Numbers Canapé Menu | $39.00pp – Minimum 4
Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
Moroccan Vegan High-Top Cocktail Pie
Cumin Spiced Lamb Kofta – Cucumber Tzatziki (Halal) (GF)
Sugar Cane Prawns – Coconut Dusted / Lime Sauce
Arancini X 2 – Mushroom/Parmesan/Truffle Mayo (V) (GF)
Sushi – Wasabi / Pickled Ginger / Soy

CATERING AND BEVERAGES

Buffet Menus

Minimum order of 10 guests per menu

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time.

Buffet Menu 1 | $46.00 per person

Charcuterie/Antipasto – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers
Traditional Thai beef salad – Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn
Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme
Quinoa Salad – Roast Pumpkin / Coconut / Seeds / Mint
Kumera Salad – Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Crusty French Baguette

Buffet Menu 2 | $55.00 per person

Charcuterie/Antipasto – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers
Traditional Thai beef salad – Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn / Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme
Caramelised onion pumpkin and pepper Polenta Tart
Smoked Salmon – Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
Kumera Salad – Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic
Exotic Rice Salad – Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic
Crusty French Baguette

CATERING AND BEVERAGES

Buffet Menu 3 (Vegetarian) | $44.00 per person

Vegetable Tikka Masala- Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger / Tumeric / Cardamom
Vegetable Pasta – Celery / Carrot / Corn / Black Olives / Onion / Shallot /Garlic Dressing
Traditional Italian Roasted Vegetable Frittata – Seasonal Vegetables / Fresh Herbs
Tofu & Black Mushrooms – Julianne Carrots / Chilli Sesame Oil Dressing
Exotic Rice Salad – Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic
Greek Salad – Marinated Feta / Kalamata Olives / 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

Buffet Menu 4 (Asian Theme) | $69.00 per person (min 15 passengers)

Satay Chicken 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

CATERING AND BEVERAGES

Canapé Menus
Minimum order of 10 per menu

Light Canapé menu 1 (6 Pieces)| $34 per person
Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
Moroccan Cocktail Pie (V)
Cumin Spiced Lamb Kofta (GF) – Cucumber Tzatziki (Halal)
Spicy Chicken Empanada
Prawn rice paper parcels (GF)
Arancini –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | $34 per person
Polenta Onion Tart – Rosemary / Fig
Moroccan Cocktail Pie (Vegan)
Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
Arancini X 2 – Mushroom/Parmesan/Truffle Mayo (V) (Gf)
Mediterranean Filled Pumpkin Flower – Diced Pumpkin / Coriander / Onion / Cumin
Thai Beef Rice Paper Roll – Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

Canapé Menu 1 (12 Pieces) | $60 per person
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 2 (14 Pieces) | $70 per person
Moroccan Cocktail Pie (Vegan)
Arancini – Blue Cheese / Caramelised Onion(V) (GF)
Prawn rice paper parcels – Mint / Coriander / Chili Sauce X 2(GF)
Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) X 2 (GF)
Best Market Oysters – Lime Emulsion X 2(GF)
Sugar Cane Prawns – Coconut Dusted / Lime Sauce X 2
Assorted Nori – Fish / Prawn / Chicken / Veg / Egg
Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill X 2
Steak Green Peppercorn Pie

CATERING AND BEVERAGES

PLATTERS

Charcuterie / Antipasto Platter| $120.00 – 8 to 10 People
Bresaola
Prosciutto
Salami
Eggplant ~ Chickpea ~ Tzatziki Dip
Vege Crudités
Olives
Feta
Bread & Crackers

Cheese Platter | $120.00 – 8 to 10 People
Australian & Imported Cheese
Cheddar / Wash Rind / Blue / Brie / Crackers
Dried Fruits & Nuts

Vegetarian Antipasti & Mezze Platter| $120.00 – 8 to 10 People
Hummus
Baba Ganoush
Grilled Vegetables
Dolmades
Olives
Bocconcini
Pickled Vegetables
Grissini / Lavosh & Turkish

PLATTERS

Oyster's, Prawn, Salmon Platter | $137.00
Oysters – (12)
King Prawns – (12)
Smoked Salmon (12 Slices)
Baguette

Smoked Salmon Platter| $120.00 – 8 to 10 People
Crusty Baguette
Grilled Lemon
Capers
Pickled Red Onion
Dill & Horseradish Cream

CATERING AND BEVERAGES

PLATTERS

Sushi Platter – Nori | $120.00
Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn /
Tofu / Egg / Cucumber / Avocado

Rice Paper Roll Platter | $100.00
(10 Rolls in Total / Cut in Half)
Prawn – With Lychee / Mint & Coriander
Vietnamese Vegetable – (Gluten Free / Vegan)
Satay Chicken – Carrot / Capsicum / Cucumber / Coriander
Thai Beef – Vermicelli Noodles /Snow Peas / Capsicum / Cucumber
Varied sauces

Point Sandwich Platter| $100.00
(10 Sandwiches in Total)
Chicken – Chopped Breast / Italian Parsley /Mayonnaise
Fillet Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach
Egg – Chopped Egg / Mayo / Chives / Lettuce / Diverse Bread

PLATTERS

Wraps Platter| $62.00
(12 Pieces in Total)
Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt /Chili
Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach
Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing
Double Smoked Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

Baked Bites Platter | $120.00
(27 pieces in total – 3 of each)
Cauliflower Sausage Roll
Petite Chicken & Leek Pie
Vegetarian Samosa
Mini Steak Pies
Chicken Empanada
Moroccan Vegan Cocktail Pies
Smoked Salmon Tartlet
Arancini – Mushroom & Parmesan

CATERING AND BEVERAGES

DESSERT / SWEET PLATTERS

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

Cheese & Brownies Platter for One | $16.00
(Minimum 10 people, must be ordered with a main menu item)

CATERING AND BEVERAGES

Seaduction Non-Alcoholic Beverage Package
4 hour charter
$25 per person

Includes Ice
Orange Juice
Lemonade
Coke
Still Mineral Water
Sparkling Mineral water
Coffee and Tea

WWW.ELITESUPERYACHTS.COM.AU

Tel +61 (02) 9063 1622
info@elitesuperyachts.com.au