



AURORA CATERING MENU



CONDITIONS

FOOD AND BEVERAGE SELECTIONS ARE TO BE MADE 21 DAYS PRIOR TO EVENT.

PAYMENTS AND FINAL NUMBERS FOR FOOD AND BEVERAGE

ARE DUE 14 DAYS PRIOR TO EVENT.

SURCHARGES APPLY TO PUBLIC HOLIDAYS FOR CATERING PACKAGES AND STAFF.

RATES ARE SUBJECT TO CHANGE DEPENDING ON PRODUCE AVAILABILITY.

ALL DIETARY REQUIREMENTS CAN BE ACCOMMODATED WITH PRIOR NOTICE

STAFFING

TO ENSURE THE HIGH LEVEL OF SERVICE WITH M/Y AURORA,
A MINIMUM RATIO OF ONE WAITSTAFF MEMBER PER 10 GUESTS IS REQUIRED.

CHEF IF REQUESTED IS \$660 BASED ON A MINIMUM 4 HOUR CHARTER.

ADDITIONAL HOURS ARE \$100 PER HOUR.

WAITSTAFF - \$450 PER STAFF MEMBER BASED ON A 4 HOUR CHARTER.

ADDITIONAL HOURS ARE \$88 PER HOUR PER STAFF MEMBER





AURORA CATERING MENU



CANAPÉ PACKAGES

MINIMUM SPEND \$2,000 FOR A 4 HOUR CHARTER

SILVER PACKAGE

\$100 PP

5 X CANAPÉS 1 X DESSERT CANAPÉ 2 X SUBSTANTIAL CANAPÉ

Heirloom Tomato, Burrata, olive – V, (VE no feta)
Falafel, hummus, dukha VE
Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
Ceviche, coconut, lime, coriander, chili DF GF
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

Salted Chocolate Pistachio Brownie – N

Wagyu mini beef burger, cheese, house pickles, milk buns
Haloumi burger, rocket, relish, aioli – V

GOLD PACKAGE

\$115 PP

7 X CANAPÉS 1 X DESSERT CANAPÉ 1 X SUBSTANTIAL CANAPÉS

Heirloom Tomato, Burrata, olive (VE no feta)
Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
Quattro fromage, Arancini V
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
Crab, fennel, limoncello, radish DF
Coconut Snapper ceviche, coriander, lime, chili – DF – GF
Chicken san choy bow, nam jim, herb salad GF

Salted Chocolate Pistachio Brownie - N

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.
OR

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley



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CANAPÉ PACKAGES

MINIMUM SPEND \$2,000 FOR A 4 HOUR CHARTER

PLATINUM PACKAGE

\$128 PP

8 X CANAPÉS 1 X DESSERT CANAPÉ 2 X SUBSTANTIAL CANAPÉS

Heirloom Tomato, Burrata, olive – V, (VE no feta)
Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
BBQ duck boa buns, shallot, hoisin
Crab, fennel, limoncello, radish DF
Coconut Snapper ceviche, coriander, lime, chili – DF – GF
Lamb kofta, yogurt mint, dukha salt N
Scallop shells, cauliflower, herb butter crumb

Salted Chocolate Pistachio Brownie – N

Lobster rolls, crème fraiche, caviar, potato crisps

OR

Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF

OR

Tuna poke, avocado, wasabi, sesame, wakame boats GF DF

OR

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF

OR

Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley DF



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GRAZING PLATTERS

Grazing platters are available to order alongside our canapé or buffet platter packages.

Suitable for 10–12 guests.

MEZZE PLATTER - \$303

spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips – V

CURED MEATS - \$317

salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

FROMAGE PLATE - \$356

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

FRUIT PLATTER - \$217

Selection of in season fresh fruit

KIDS MENU - \$65 PP

CHEF REQUIRED

1 X FRUIT PLATE, 1 X MAIN, 1 X DESSERT

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan

MAIN

Choose x 1 Option

1. Fish n chips, tartare, lemon – grilled (GF, DF) option available

OR

2. Chicken crumbed or grilled (GF, DF) sweet potato fries, Sausage roll, tomato sauce

OR

3. Pasta, tomato, parmesan cheese, pesto – GF option available Vegetarian flatbread pizza, tomato, cheese, GF option available

DESSERT

Choose x 1 Option

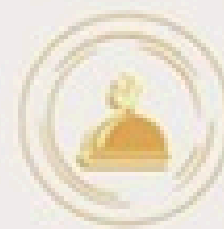
1. Chocolate cookies with cream

OR

2. Banana pudding with berry jam



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BUFFET PLATTERS - \$170 PP

NO CHEF REQUIRED FOR PLATTERS

MINIMUM SPEND \$2,000

Note - There are 3 dining areas seating 8 - 10 guests (Flybridge, Inside Saloon, Aft Deck)

CANAPÉS

Chef's Selection of 2 Canapés

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)

Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF

Pulled lamb, feta, cous cous, currants, toasted almond N

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

SALAD AND VEGETARIAN

Roasted root vege, salsa Verde, rocket VE, GF

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini
yoghurt dressing N V GF

Quinoa, mint, tomato, lemon oil, tabouli VE GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF

Basil Rocket Pesto, penne, tomato confit, parmesan V

Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

FRUIT PLATTER

Selection of mixed seasonal fruits

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands, Sweet slices
GF options available



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SEAFOOD

***NO MINIMUM SPEND FOR THE SEAFOOD MENU
10 PERSON MINIMUM FOR EACH SELECTION**

COLD SEAFOOD \$55 PP

Peeled Prawns . Oysters . Smoked Salmon . Bread roll .
Lemon . Condiments

DELUXE COLD SEAFOOD \$65 PP

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs Bread roll .
Lemon . Condiments +ADD Lobster \$30 per person

SUSHI AND SASHIMI

SMALL \$90 | MEDIUM \$130 | LARGE \$185

Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

DESSERT PLATTERS

***NO MINIMUM SPEND FOR THE DESSERT MENU
10 PERSON MINIMUM FOR EACH SELECTION**

MIXED BROWNIES \$27.50 PP

Nutella Fudge . White Choc Macadamia . Caramel Blondie

MIXED PETIT FOURS \$38.50 PP

Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .
Raspberry Cheesecake . White Choc and Macadamia Brownie

MIXED CUPCAKES \$22 PP

Selection of Iced Mini Cupcakes

SEVEN DEADLY SINS \$38.50 PP

Full of Everything Chocolate!

WILLY WONKA'S GARDEN \$33 PP

A colourful selection of Sweet Treats, Lollies and Fruit

GIRL'S DAY OUT \$33 PP

Choc dipped strawberries . Mini strawberry Cupcakes .
Selection of Pink Sweet Treats.