

2024



## CANAPÉ PACKAGES

### Silver package

\$90pp

4 x Cold canapés  
4 x Warm canapés  
1 x substantial canapé  
1 x Dessert canapé

### Gold package

\$105pp

5 x Cold canapés  
5 x Warm canapés  
2 x substantial canapés  
2 x Dessert canapés

### Platinum package

\$120pp

5 x Cold canapés  
5 x Warm canapés  
2 x substantial canapés  
2 x Dessert canapés  
1 x Grazing Platter

### COLD CANAPÉS

Wild Mushroom Tartlet (V)  
Mushroom Duxelles . Butter Puff . Pecorino .  
Truffle Oil

Tiger Prawn Cocktail (GF)  
Freshly Peeled Prawn . Nanna Nel's Marie Rose  
Sauce . Cucumber

Sydney Rock Oyster (GF)  
Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tart (V)  
Shortcrust pastry . Egg . Leek .  
Gruyère . Onion Jam

Caprese Skewer (V)(GF)  
Cherry Tomato . Bocconcini . Basil .  
Balsamic Reduction

Tuna Tartare Tart (GF)  
Charcoal Tartlet . Raw Yellowfin  
Tuna . Avocado . Jalapeño .  
Coriander . Lime

**ADD ON + \$22 per person**  
New England Lobster Rolls

### WARM CANAPÉS

Vietnamese Pork Skewer (GF)  
Pork . Herbs . Caramelised Palm Sugar  
Dressing

Meatballs in Nonna's Sauce  
Pork And Veal Meatball . Nonna's Tomato  
Sugo . Parmesan

Thai Chicken Curry Puff  
Pastry . Chicken . Potato . Curry . Nước  
Chấm Dipping Sauce

Chicken Satay Sticks(GF)  
Marinated Chicken . Satay Sauce .  
Coriander

Cocktail Pie  
Curried Beef Pie . Raita . Mango Chutney

Lamb Skewer  
Lamb Backstrap . Tzatziki . Micro herbs

Thai Fish Cake  
Fish Cake . Pickled Cucumber . Herbs . Nuoc  
Cham

Sausage Rolls  
Pork & Fennel . Butter Puff . Tomato Relish

### SUBSTANTIAL CANAPÉS

12 Hour Pulled Pork Slider  
Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle

Portuguese Chicken Slider  
Marinated Chicken . Mayo . Lettuce . Cheese

Falafel Slider(V)  
Falafel . Baba Ghanoush . Tabouli

Mini Bánh Mì  
Grilled Lemongrass Chicken . Pickled Daikon . Coriander .  
Whole Egg Mayonnaise . Soy

Thai Beef Salad (GF)  
Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish  
Sauce

Salad Nicoise (GF)  
Smoked Trout . Egg . Green Bean . Kipfler . Tomato .  
Olive

Satay Chicken (GF)  
Satay Chicken Skewer . Noodles . Cucumber . Coriander

Lemongrass Pork (GF)  
Slow Cooked Sticky Pork Neck . Coconut Rice .  
Cucumber Pickle

# AURORA

LUXURY CHARTERS

## SYDNEY MENU



## DESSERT CANAPÉS

Dark Chocolate & Hazelnut Mousse Cake

Chocolate & Salted Caramel Tart

Vegan Chocolate Orange Cake (VG)

Chocolate & Raspberry Brownies (GF)

Passion Fruit Polenta Baby Cakes (GF)

Russian Honey Cakes

White Chocolate and Macadamia Brownies

Lemon Meringue Tarts

Carrot & Pecan Petites

Nutella Brownies

Rainbow Choc Mud Cupcakes

Passionfruit Curd Tart

## GRAZING PLATTERS

Cheese Platter - Selection of Local & Imported Cheeses, Crackers & Lavosh,  
Selection of  
Fresh & Dried Fruit, Quince Paste

Charcuterie Platter - Salami & Prosciutto, Selection of Local & Imported  
Cheeses, Crackers  
& Lavosh, Selection of Dips

Seasonal Fruit Platter - Selection of Seasonal Fruit with Chocolate Dipping  
sauce

**\$40 per person if requesting these grazing platters only**

## KIDS MENU

\$49.50 per person

Pasta dish of the day

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Selection of mini sliders

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Nuggets or fish and chips

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Chocolate cake or macarons and ice cream with fresh seasonal fruit



## CANAPÉS

**8 person minimum \$88 per person - Selection of each canapé**

Lamb Backstrap Skewers  
Lamb backstrap . Tzatziki

Wild Mushroom Tartlet (V)  
Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Chicken Satay Sticks(GF)  
Marinated Chicken . Satay Sauce . Coriander

Tiger Prawn Cocktails (GF)  
Freshly Peeled Prawn . Nanna Nel's Marie Rose Sauce . Cucumber

Sydney Rock Oysters (GF)  
Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tarts (V)  
Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam

Mini Prawn Bánh Mì  
Grilled Lemongrass Prawns . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy

Portuguese Chicken Slider  
Marinated Chicken . Whole Egg Mayonnaise . Lettuce . American Cheese

**ADD ON + \$22 per person**  
New England Lobster Rolls



## BANQUET MENU

2 Courses \$99 per person  
Choose 2 Entree & 2 Main

### ENTRÉE

*Chargrilled Octopus  
On a bed of smokey eggplant purée  
with pickled baby onions*

*Spring Bruschetta  
Toasted baguette slice, topped with smashed asparagus, ricotta,  
basil and parmesan*

*Salmon Crudo  
Finely sliced raw salmon with fennel,  
pickled apple and lemon oil*

*Lamb Kofta  
Served with tahini sauce, pine nuts and micro herb salad*

*Gin and Tonic Prawn Cocktail Salad  
Crystal Bay prawns, Cos, Avocado & Spanish  
Onion with Gin Marie Rose*

### MAIN

*Slow roasted Greek Lamb Shoulder  
Served on a bed of herbed cous cous, with pomegranate and micro  
herb salad*

*Braised Chicken  
Served with Prosecco, peas, asparagus  
and new potatoes*

*Roasted Salmon  
Served on a bed of Moroccan brown rice  
salad, with herbed aioli*

*Baked Baramundi Fillets  
Cooked in Prosecco, tomato and  
Sicilian olive sugo*

*Beef Cheek Bourguignon  
Slow Braised with gremolata*

**SIDES:** Garlic & Rosemary Chat Potatoes, Steamed Greenbeans with  
Tamari Almonds & Crusty Bread

## BANQUET PACKAGE

Minimum 12 Guests

### Silver package

*\$130pp  
2 x Canapés on arrival  
2 x Entree Platters  
2 x Main Platters & Sides  
1 x Dessert canapé*

### Gold package

*\$150pp  
3 x Canapés on arrival  
3 x Entree Platters  
2 x Main Platters  
2 x Dessert canapés*

### Platinum package

*\$170pp  
3 x Canapés on arrival  
1 x Seafood Platter  
3 x Entree Platters  
2 x Main Platters  
2 x Dessert canapés  
1 x Gourmet Cheese Platter*



## Grazing Platters

**8 person minimum for each selection.**

### Classic Antipasto (\$38.50 per person)

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit  
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### Deluxe Antipasto (\$38 per person)

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .  
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### Ploughman's (\$40 per person)

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread  
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### Seasonal Fruit (\$33 per person)

A styled selection of Seasonal Fruit  
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### Mixed Baguette (Choice of...) (\$45 per person)

Turkey . Cranberry . Brie  
Triple Smoked Ham . Vintage cheddar . Chutney  
Prosecco Braised Chicken . Celery . Mayo  
Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber  
Pastrami . Sauerkraut . Swiss cheese . Thousand Island  
Mixed leaves . Tomato . Cucumber . Carrot . Sprouts . Grains Mustard  
Felafel . Hummus . Tomato . Cucumber . Rocket

## SALADS

*Small (5-7 Pax.) \$55 | Medium (12-15 Pax) \$85 | Large (20-25 Pax.) \$120*

### Heirloom Tomato Salad (GF, V)

Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.  
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### Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing  
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### Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing  
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### Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette  
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### Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette  
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### Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette  
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### Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.  
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### Gourmet Greek Salad (GF, V, VG)

Cos . Tomato . Cucumber . Capsicum . Feta . Olives . Lemon oregano vinaigrette

## SEAFOOD

*8 person minimum for each selection.*

### Cold Seafood

*(\$55 per person)*

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

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### Deluxe Cold Seafood

*(\$65 per person)*

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs

Bread roll . Lemon . Condiments +ADD Lobster *\$30 per person*

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### Sushi and Sashimi

*Small \$90 | Medium \$130 | Large \$185*

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

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## FINE DINING

Fine dining (*\$170 per person*) for up to 8 guests

3 Course menu tailored to your preference - Chef required

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Chef \$660 based on a minimum 4 hour charter. Additional hours are \$100 per hour





## DESSERT PLATTERS

*8 person minimum for each selection.*

**Mixed Brownies** (\$27.50 per person)

*Nutella Fudge . White Choc Macadamia . Caramel Blondie*

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**Mixed Petit Fours** (\$38.50 per person)

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

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**Mixed Cupcakes** (\$22 per person)

*Selection of Iced Mini Cupcakes*

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**Seven Deadly Sins** (\$38.50 per person)

*Full of Everything Chocolate!*

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**Willy Wonka's Garden** (\$33 per person)

*A colourful selection of Sweet Treats, Lollies and Fruit*

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**Girl's Day Out** (\$33 per person)

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

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## STAFFING

• In order in keeping with the high standards of M/Y AURORA, we recommend 1 waitstaff per 10 guests.

• **As an indication, please estimate the following:**

- • Chef \$660 based on a minimum 4 hour charter. Additional hours are \$100 per hour.
- • Waitstaff \$400 per staff member based on a 4 hour charter. Additional hours are \$88 per hour per staff.

• **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.
  - \* Rates are Inc GST.
- \*Surcharges apply to Public Holidays for charter hire and for staff.
  - \* Rates are subject to change.
- \* All dietary requirements can be accommodated with prior notice.