



AURORA Food and Beverage guidelines for 2022/23

MY AURORA proudly offers a variety of catering options to suit every taste and occasion. We pride ourselves on the relationships we have with our chefs and work with only the best to tailor a menu specifically for your needs whether it be a formal sit-down dinner to a cocktail standing event. As there are many options for dining on board, please use the following as a guideline.

AURORA canapés selection

\$82 per person

based on 3 cold, 3 warm, 1 substantial, 1 sweet

Cold Canapes

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Coffs Harbour Sydney Rock Oysters with Ginger & Lime Dressing (GF, DF)
Squid Ink Blinis with South Australian Poached Lobster, Crème Fraiche & Caviar
Orange & Beetroot Cured Australian Kingfish on Beetroot Chip (GF)
Slow Poached Organic Chicken, Granny Smith Apple & Herb Pillows (DF)
Free Range Duck Breast & Hoi Sin Crepe Pancakes
Grass Fed Australian Thai Beef & Herb Salad In Cucumber Basket (GF, DF)

Warm Canapes

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Pommes Dauphine with Black Truffle & Smoked Mozzarella (V)
Porcini & Swiss Brown Mushroom Arancini with Basil Pesto (V)
Char Grilled Zucchini Wrapped Falafels with Babaganoush (GF, DF, V)
Fried Salt & Pepper Prawns with Chilli Sambal Sauce (DF)
Red Curry Organic Chicken Skewers with Coconut Kaffiar Lime Yoghurt (GF, DF)
Rare Roast Cape Grim Beef, Sweet Potato Chip and Muhammara (GF, DF)

Substantial Canapes

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Seared Gold Band Snapper with Roasted Cherry Tomato & White Bean Ragout (GF, DF)
South Australian Red Wine Braised Beef Cheek with Paris Mash Potato & Gremolata (GF)
Saffron, Fennel & Asparagus Risotto (DF, V)
Grilled Lemon Grass Chicken & Glass Noodle Salad Box (GF, DF)
Southern Pulled Pork Slider, Purple Slaw & Jalapeno Mayo

Dessert Canapes

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Mini Pavlova with Passion Fruit Curd & Seasonal Fruit (GF)
Vanilla Bean Custard Filled Profiterole
Zesty Lemon Cheese Cake with Candied Lemon
Apple & Cinnamon Crumble Tartlet with Vanilla Cream



Grazing plates, platters and boards

Charcuterie board

serves 8

\$50 per person

House made farmhouse terrine
Quince jam, Artisan lavosh, Italian cold cuts selection, mixed olives, award winning
bruny island 1792 washed rind, Glenmaggie blue cheese, Pyengana cheddar
(*Australia's oldest cheese*)
fresh farmers market fruit and dried muscatel grapes

Coastal mezze board

serves 8

\$35 per person

Hot smoked trout, roasted peppers, Taramasalata made with Tasmanian salmon
caviar, blood orange hummus, hand chopped tabbouleh with garden parsley, tzatziki,
persian feta, marinated olives, handmade flatbreads and bruny island one day old
marinated young cheese

Seafood platter

serves 8 as an entree \$575

premium all sustainable seafood straight from the market on the morning of your
event

local rock lobster, prawns, scampi from Western Australia, Coffin bay oysters (cool
climate) Wallace lake oysters (warm climate), local caught kingfish/ tuna sashimi

condiments

- *San Francisco Bay style cocktail sauce*
- *Merlot vinegar mignonette*
- *Fancy hanks hot sauce*



Regional Cheese boards to serve 4

all of our cheese boards are paired with;

- *on the vine dried muscatels*
 - *fresh muscatel grapes*
 - *home made quince jam*
 - *fig and walnut log*
 - *home made lavosh*
 - *selection of dried fruit*

Farm door cheese board NSW

\$150

- *Coolamon “the rock” NSW blue state’s best blue by far*
- *Bodalla gum leaf smoked cheddar, smoked in gum leaves on the South Coast*
- *Hunter belle washed rind, the hunter valley’s famous washed in wine cheese*
- *the pines triple cream brie, super soft and aged perfectly made with milk in Kiama*

Farm door cheese board Tasmania

\$200

- *Pyengana 18 month old cheddar, Australia’s oldest cheese*
- *Bruny island 1792, a very old style washed rind, Tasmania’s greatest*
 - *Bruny island soft cheese, wrapped and aged in vine leaves*
- *Light house blue brie, mellow blue brie from the green pastures of King Island*

Farm door cheese board Victoria

\$185

- *Fermier smear semi hard cheese with ash centre made on the great ocean road*
 - *Maffra sage derby cheddar*
- *Milawa blue cheese best blue made with buffalo milk from Berry Creek cheese*
 - *Holy Goat la luna log, Sutton Grange*



AURORA Beverage Package 2022

@ \$35 per person/per hour

Sparkling

Bollinger Champagne, Special Cuvee, France

White

Cantina La Vis Pinot Grigio, Trentino, Italy

Or

Scarborough Yellow Label Chardonnay, Hunter Valley, Australia

Or

Astrolabe Awatere Valley Sauvignon Blanc

Red

Craggy Range Pinot Noir, Martinborough, NZ

Or

Evans and Tate Cabernet Merlot, Margaret River, Australia

Or

Dalwhinnie Mesa Shiraz, Pyrenees, Australia

Rose

Boe, King Valley, Australia

Beer

Peroni IT

Peroni Leggere IT

Includes soft drink



ADD ONS

Spirit Package

@ \$15 per person/per hour to include

Grey Goose

Four Pillars Gin

Glenmorangie single malt

Makers Mark Bourbon

Patron Silver Tequila

Mixers to accompany

Cocktails from \$25 per cocktail

Maximum of 2 choices per event

Non Alcoholic Options on consumption

Gordons "Gin and Tonic, per 4 pack cans	\$35
Lyres Classico Prosecco style, per 4 pack cans	\$38
Naked Life Negroni Spritz, per 4 pack cans	\$35
Naked Life Italian Spritz, per 4 pack cans	\$35
Plus and Minus Pinot Grigio, per bottle	\$25
Plus and Minus Shiraz, per bottle	\$25
Odd Bird Juhlin Blanc de Blancs Sparkling white	\$45



Staff

In order in keeping with the high service standards of MY AURORA, we recommend
1 waitstaff per 10 guests

As an indication, please estimate the following:

- Chef based on 4 hour event including set up and pull down is \$550. Any additional hours will be charged at \$100 per hour. Sunday rates apply.
- Waitstaff based on 4 hour event including set up and pull down is \$350 per staff. Any additional hours are charged at \$55 per hour.
- Sunday staff rates are based on minimum charge 4 hours including set up and pull down is \$450 per staff. Additional hours are charged at \$70 per hour.

Conditions

- * *Food and beverage selections are to be made 21 days prior to event*
- * *Payment and final numbers for food and beverage are due 14 days prior to event*
- * *Rates are plus GST*
- * *Surcharge applies for Public Holidays for charter hire and for staff*
- * *Rates are provided as a guideline*
- * *Rates are subject to change*
- * *Minimum catering spend is \$1500*
- * *On consumption beverage and BYO food are not available for November and December charters*
- * *All dietary requirements can be accommodated*
- * *Wait staff and Chef require an hour for setup and clear pre and post function timings and these are reflected in the overall costing*

For tailored menus and entertainment and theming options, please contact;

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