



## MORNING AND AFTERNOON TEA OPTIONS

### LIGHT BREAKFAST (INCLUDES ALL THREE) \$24.50 PER PERSON

Grilled Bacon and Egg & Swiss Cheese Muffin – BBQ Relish  
Wilted Spinach and Egg & Slow Roasted Tomato Wrap  
Yoghurt, Wild Berry Compote and Toasted Muesli

### MORNING TEA - CHOOSE ONE OPTION \$24.50 PER PERSON

Oven baked assorted Danishes, Croissants  
Seasonal tropical fruits

Or

Muffins – choc chip, apple & cinnamon, blueberry  
Seasonal tropical fruits

### AFTERNOON TEA - CHOOSE ONE OPTION \$29 PER PERSON

Antipasto grazing platter of grilled roasted vegetables, aged cheddar cheese and Italian cured cold meats

Or

House made chocolate brownie, banana cake and High Tea assorted sandwich points

### DESSERT BOX \$20 PER PERSON

Selection of Petite Cakes & Slices & Fancies

**AURORA**  
LUXURY CHARTERS  
**WHITSUNDAYS MENU**  
  
**2024**



## PLATTERS

### CHEESE SELECTION \$35 PER PERSON

Roaring 40's Blue  
King Island Smoked Cheddar  
South Cape Camembert  
Aged Goats cheese

Quince paste, dried fruit, grapes & lavosh

### CHARCUTERIE SELECTION \$37 PER PERSON

Hungarian salami  
Prosciutto  
Triple smoked ham  
Smoked chorizo sausage  
Hummus dip & sour dough bread

Selection of olives, grilled peppers & pickled mushrooms

### FRUIT PLATTER SELECTION OF SEASONAL FRUITS

Small - \$55 serves 4 -6  
Large - \$87 serves 8 - 10

## COLD LUNCHEON PLATTERS

### SILVER LUNCH PLATTERS \$85 PER PERSON

Assorted Sushi Platters with vegetarian and gluten free options  
15 hour slow cooked roasted rare beef with horseradish cream  
BBQ marinated chicken cutlet with lemon yogurt  
Sliced triple smoked leg ham with fruit chutney

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments

### GOLD LUNCH PLATTERS \$115 PER PERSON

15 hour slow cooked roasted rare beef with horseradish cream  
BBQ marinated chicken cutlet with lemon yogurt  
Sliced triple smoked leg ham with fruit chutney

Fresh local tiger prawns  
Coffin Bay oysters  
Moreton Bay Bugs

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments





## DELUXE LUNCH PLATTERS \$170 PER PERSON

15 hour slow cooked roasted rare beef with horseradish cream  
Sliced triple smoked leg ham with fruit chutney

Salmon Gravlax  
Marinated Mussels  
Fresh local tiger prawns  
Coffin Bay oysters

Whole Cooked Crab or Replaced with Lobster Tail  
depending on season

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments

### SALAD SELECTION (INCLUDED IN ALL LUNCH PLATTERS)

#### SELECT X3 OPTIONS:

Mediterranean Pasta Salad  
Seeded Mustard Potato Salad  
Greek Salad  
Classic Caesar Salad  
Moroccan Pearl Couscous Salad

## BBQ PACKAGES (PRIVATE CHEF REQUIRED)

All BBQ Packs Include - 3 seasonal salads and selected accompaniments

### SILVER PACKAGE - \$59 PER PERSON

BBQ marinated chicken pieces  
Gourmet pork, apple & caramelized onion sausages  
200g Aged beef rib steaks

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments  
V VE options available

### GOLD PACKAGE - \$100 PER PERSON

Lemon & thyme marinated chicken skewers  
Local bugs with garlic butter  
Local tiger prawns  
Aged beef fillet

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments

### PLATINUM PACKAGE - \$125 PER PERSON

Natural large Pacific oysters  
Cooked local tiger prawns  
Cooked mud crab  
Mussels  
Local wild caught fish fillet

Selection of 3 seasonal salads

Freshly baked local assortment of breads  
Selected accompaniments

### VEGETARIAN OPTIONS

Skewered Vegetables – Asparagus & Mushrooms on the side  
Grilled Haloumi & Tofu





## KIDS / TEENAGER LUNCH OPTIONS

**KIDS - \$28 PER PERSON**

### CHOOSE ONE SANDWICH

Chicken & Cheese Sandwich  
Ham & Cheese Sandwich  
Egg Mayonnaise & Lettuce Sandwich  
Salad Sandwich

### PLUS

Muffin  
Crackers  
Whole Fruit  
Fruit Popper Drink

**TEENAGER - \$33 PER PERSON**

### CHOOSE ONE OPTION

Poke Bowl (Seasoned Rice – Chicken Teriyaki or Salmon – Edamame Beans –  
Pickled Ginger – Wakame Fresh Salad Cuts)  
Sushi Pack (Vegetable) – Pickled Ginger & Soy

### PLUS

Muffin  
Whole Fruit  
Fruit Popper Drink

## KIDS DINNER OPTIONS

**\$45 - PER PERSON**

### CHOOSE ONE MAIN

Crispy Crumbed Chicken & Chips  
Beef Lasagna served with salad greens  
Golden Fried Fish with Crispy Chips & Tartare  
Beef Burger Sliders topped with melted Cheese and Crunch Chips  
Pasta Napolitana

### ONE DESSERT

Chocolate Brownie served with Whipped Cream and Berry Coulis  
Tropical Fruit Salad with Ice Cream





## CANAPÉS

### COLD SELECTION

Zucchini & Red Pepper Frittata w Whipped Goat Curd & Chervil GF

Assorted Sushi Nori Maki Rolls GF

Cherry Tomato, Bocconcini & Basil Skewer GF V

Roasted Pumpkin Fetta & Pine Nut Tartlet V

Salmon Gravlax – Horseradish Crème Fraiche – Buttered Baguette

Coffin Bay Natural Oyster – Wakame & Pickled Ginger GF

Atlantic Salmon Cones – Wakame – Wasabi Pea Crumble

Peking Duck Pancakes – Green Onion – Cucumber – Hoi Sin Jam

Rare Roast Beef – Potato Rosti w Horseradish & Rocket

BBQ duck pancakes with hoisin, coriander & cucumber

Corn & Zucchini Fritter – Chipotle Mayo V VE GF

Bloody Mary Oyster Shooters GF

Beef Fillet Tataki – Japanese Pickles – Wasabi Mayo GF

**SILVER PACKAGE**  
4 Cold canapés & 4 hot canapés  
\$84 per person

**GOLD PACKAGE**  
5 cold canapés & 5 canapés  
\$103 per person

### HOT SELECTION

Chicken Tikka Skewers w Yoghurt & Mint Dipping sauce GF

BBQ Jumbo Prawn Skewers – Garlic & Chilli Oil GF

Lamb Kofta – Lemon – Cumin & Mint Riata GF

Pan Seared Scallops, Green Pea Puree, Prosciutto Crumb GF

Red Thai Fish Cakes, Nam Jim Dressing

Beer Batter Fish Cones – Tartar Sauce

Mini Fillet Mignon Skewers w Green Pepper Hollandaise GF

Asian Braised Sticky Pork Belly w Pickled Vegetables GF

Truffle & Porcini Mushroom Arancini Balls w Saffron Aioli GF

Italian Polpette – Veal – Fennel Seed & Pork Meat Balls – Bowen Tomato Sugo

Crispy Salt & Pepper Calamari w Chilli Lime Dressing

Steamed Basket of Mixed Dim Sin – Chilli Jam - Sesame Crumble – Green Onion





## **GOURMET SEAFOOD BBQ**

**(REQUIRES PRIVATE CHEF)**

**\$193 PER PERSON - MIN 10 GUESTS**

### **COLD**

Turmeric chicken with lime, chilli and ginger

Chilled fresh local tiger prawns

Fresh local bay bugs

Mixed cold meats - salami & ham

Freshly shucked natural oysters

Cured rum infused Atlantic salmon

Marinated baby octopus salad

### **SELECTION OF FOUR SALADS**

Mediterranean Pasta Salad

Seeded Mustard Potato Salad

Greek Salad

Classic Caesar Salad

Moroccan Pearl Couscous Salad

Assortment of breads with salted butter and condiments

### **HOT**

Roasted eye fillet with seeded mustard crust

Thai chilli wok tossed mud crab

Fresh local reef fish

BBQ garlic infused jumbo prawns

Garlic and herb roasted potatoes

Steamed market vegetables

### **DESSERT**

Fresh tropical fruit salad with traditional Pavlova



## **CHEF'S SET MENU**

**(REQUIRES PRIVATE CHEF)**

**ENTRÉE, MAIN, DESSERT**

**\$225 per person / (8 - 24 guests)**

**Please kindly note that there are 3 dining areas, each with a maximum of 8 guests for seated dining.**

### **ENTRÉE (CHOOSE ONE)**

Red Onion Tart Tatin – Tiple Cream Brie Melt – Truffle Oil – Pear & Rocket Leaves V

Gin Cured Salmon – Horseradish Crème fraiche – French shallots – Baby Capers - Chardonnay GF  
Vinegar cured Kipfler Potatoes - Watercress

Beef Eye Fillet Tataki – Ponzu – White Ginger – Wasabi Foam – Granny Smith Apple – Sesame &  
Shallot Crumble Black Sesame Oil GF DF

Warm Duck Salad – Green Papaya & Cucumber Noodles - Red Nahm Jim Dressing GF DF

### **MAIN (CHOOSE ONE)**

Crispy Skin Wild Caught Barramundi–Heirloom Carrots & Puree-Mud Crab Vinaigrette - Shallot Oil

Cape Grim beef Eye Fillet - Gruyere Potato Gratin – Asparagus Tips – Piperade - Red Wine Jus'

Master Stock Crispy Pork Belly – Coconut Rice – Asian Vegetables – Crispy Garlic GF

Mediterranean Vegetable & Goat Cheese Rotolo – Bowen Tomato Fondue Petie Herbs – Pomegranate Syrup V

### **DESSERT (CHOOSE ONE)**

Lemon Curd Meringue & Biscuit Crumble Dessert Jar

Dark Valrhona Chocolate & Hazelnut Craquelin Tart – Whipped Vanilla Mascarpone & Fresh

Raspberries coconut panna cotta - Bowen Mango – Meringue Dust GF

Australian Boutique Cheese Plate – Pear Paste – Muscatels & Lavosh – Gourmet Crackers



## BEACH PICNIC

**\$165 PER PERSON**

Cold Seafood Platter  
Moreton Bay Bugs  
Chilled local Tiger Prawns  
Coffin Bay Oysters  
Salmon Gravlax

Cold Meats  
Selection of Italian cured meats

Chilled turmeric ginger & garlic grilled chicken tenderloins

Accompaniments  
Marinated vegetables

Red & white cabbage slaw with chilli mayo

Assorted breads  
Selection of house made sauces



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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.

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