

AURORA

Stunning 87ft superyacht .



30

Passengers

\$2200

Minimum Hourly Rate

Sydney

Location

This stunning 87ft superyacht AURORA was named after the Roman Goddess of the Dawn. Originally built by renowned Dutch shipyard Moonen, Aurora has just completed a refit that has elevated her to unrivalled levels of charter luxury.

AURORA offers plenty of places to relax and have fun on deck. Three dining spaces and three balcony areas are available. The wheelhouse, the main salon and dining space, and the spacious fore and aft decks are all located on the main level. Two flights of stairs descend to the roomy hydraulic swim platform from the aft deck, while a third flight of stairs ascends to the expansive flybridge.

On the lower deck there are four luxuriously appointed staterooms that accommodate eight guests. NAIAD Hydraulic Stabilisers guarantee that the deck areas are precisely balanced for sunny days and leisurely evenings. With meticulous design and skillful execution, every room is an opulent haven of solitude.

Aurora is now offered to a limited and select group of high-end customers seeking a truly unique travel experience based on extraordinary service, food, wine, water sports and destinations.

Strict no-footwear policy

Cocktail Events: 30 guests
Seated Dining: 24 guests
Overnight: 8 passengers

Toys (additional crew required for day charters)

2 x paddle boards / kayak conversions
Tender – Highfield Sport 460
1 sea biscuit
1 wakeboard
Pink flamingo
2 x Yamaha sea scooters
Snorkelling equipment – Wetsuits Lycra
Stinger suits
Fishing rods and tackle
Gym Equipment – Dumbbells, yoga mats
exercise bands
Beach games – Volleyball, football, vortex



AURORA

Recently refitted she is sure to impress



Aurora's Exterior Features include:

- New teak decks with 64mm Burmese teak by O'Neil Shipwrights
- Full repaint of hull and superstructure by Superyacht Solutions
- New larger aft deck teak dining table
- New bar on aft deck with ice machines, zip mini boil, sparkling and chilled water
- All new Ralph Lauren fabrics and cushions to all external seating, sun pads and day beds
- New deluxe daybed on aft deck of flybridge
- New larger flybridge teak dining table
- New extensive LED lighting to stairs and underside of tables
- New large TV projection screen on flybridge for external viewing
- New 2.3 metre hydraulic swim platform to aft deck
- Extended bimini on flybridge
- Extended canopy on flybridge
- Extended canopy to aft deck

AURORA'S SCHEDULED LOCATION

Sydney/Pittwater – March 2024
Gold Coast – April to June 2024
Whitsundays – July to October 2024
Sydney/Pittwater – November to December 2024

Aurora's Interior Features include:

- All new furniture in saloon and dining with European fabrics and leathers
- Banquette covered in European leather
- All new Zug appliances in galley
- Professional espresso coffee machine
- New Liebherr wine fridge in galley
- New Liebherr fridge and freezer in galley
- All new deck-head panels in cognac European fabric throughout
- New timber floorboards in saloon, galley, dining and wheelhouse
- New leather to wheelhouse helm chairs and banquette New European wallpaper to saloon dining, kitchen and wheelhouse
- New European leather panels to wheelhouse dashboard
- New international carpet with leather trim throughout cabins and downstairs
- New flatware from Italy and France, crockery from Portugal and crystal glassware from Ireland
- New mattresses, European linens and bedding in all rooms
- New luxurious bath and beach towels imported from Italy and USA
- Australian brand Grown Alchemist toiletries
- All new high end glassware, crystal, crockery, cutlery and table decoration
- Twin cabin configurable to double or twin Brand new TVs in rooms with Apple TV and Netflix access
- Built-in lounge in master bedroom
- New artwork throughout



AURORA

Charter rate



January to December

4-hour charter: \$8,800

Additional hours \$2,200 per hour

Includes vessel, fuel, 3 crew (Captain, Stewardess/Deckhand)

Includes use of all water toys onboard (at the discretion of the captain, depending on the weather)

Waitstaff: Ratio 1 per 10 passengers

\$400 (4 hours), additional hours \$88 per hour, per staff

Chef (if requested):

\$660 (4 hours) \$100/hr thereafter.

BYO Drinks \$33 per person surcharge applies

BYO Food/Catering \$33 per person surcharge applies

Additional Activities: Use of water toys on application (additional crew member will be required at charterers cost)

Wharf fees – \$55 per visit

King Street, Casino, Rose Bay

Note: 20% Surcharge on vessel hire/ catering & 100% for staff and chef fee will apply for Day

Charters on Public Holidays & Special Events

Strict no-footwear policy



AURORA

Charter rate



LIVEABOARD RATES

Capacity up to 8 Guests / 4 Luxurious cabins.

Overnight rates are ALL INCLUSIVE of the following:

Vessel hire, crew, water toys, provisions.

Beverages are on a consumption basis during your stay.

prestigeharbourcruises.com.au

** Note: The all-inclusive rate is based on 4 guests. Additional Guests @\$300 per person, per day.*

- 1 Night – \$16,600
- 2 Nights – \$33,200
- 3 Nights – \$47,600
- 4 Nights – \$57,600
- 5 Nights – \$70,900
- 6 Nights – \$77,600
- 7 Nights – \$85,400

Charter rates are per 24 hour period, from 11am arrival – 11am departure the following day.

If a specific time is required please enquire for availability.

Overages / beverages will be signed off with the captain prior to disembarkation and paid within 7 days of invoice.

A security deposit of \$2,000 is payable on every charter.

Whitsunday wharf fees are \$500 to pick up / drop off at Hamilton Island.

Travel time from Airlie Beach to Hamilton Island – 2 Hours weather dependant.

All rates Inc GST.



AURORA

Catering Menu



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.

All dietary requirements can be accommodated – Minimum catering spend is \$1500

Canape Menu

AURORA canapés selection

\$82 per person

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

Cold Canapes

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

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 Kaffir Lime Yoghurt (GF, DF) Rare Roast

Cape Grim Beef, Sweet Potato Chip and Muhammara (GF, DF)

Substantial Canapes

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

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



AURORA

Catering Menu



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



AURORA Beverage Package @ \$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



AURORA

Beverage Package



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

Beverages On Consumption

Not Available in November and December

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

