

# AURORA

Stunning 87ft Superyacht



**33**

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: 33 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

Floating Dock

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

Gold Coast  
June, 2024

Whitsundays  
July - October, 2024

Sydney / Pittwater  
November - 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 Rates



## 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 Fees:**

\$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



## LIVEBOARD 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 or BYO during your stay.

*\* 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 Menus**

### **AURORA Canapés Selection**

**\$88 per person**

**8 Varieties Included (Min 8 guests)**

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*



# AURORA

Catering Menu



## CANAPE PACKAGES

### Silver Canape Package

**\$90 per person**

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

### Gold Canape Package

**\$105 per person**

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

### Platinum Canape Package

**\$120 per person**

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

## KIDS MENU

**\$49.50 per person**

- Pasta dish of the day
- ~
- Selection of mini sliders
- ~
- Nuggets or fish and chips
- ~

*Chocolate cake or macarons and ice cream with fresh seasonal fruit*

## GRAZING PLATTERS

**\$40 per person**

**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



# AURORA

## Catering Menu



### **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

### **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



# AURORA

## Catering Menu



### **SUBSTANTIAL CANAPÉS**

12 Hour Pulled Pork Slider

Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle

Portuguese Chicken Slider

Marinated Chicken . Mayo . Lettuce . Cheese

Felafel 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

### **ADD ON + \$22 per person**

New England Lobster Rolls

### **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





# AURORA

Catering Menu



## 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



# AURORA

Catering Menu



## 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

~

### Deluxe Antipasto (\$38 per person)

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

~

### Ploughman's (\$40 per person)

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

~

### Seasonal Fruit (\$33 per person)

A styled selection of Seasonal Fruit

~

### 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 . Grainy Mustard

Felafel . Hummus . Tomato . Cucumber . Rocket





# AURORA

## Catering Menu

### 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.

~

Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing

~

Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing

~

Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette

~

Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette

~

Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette

~

Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.

~

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

~

#### Deluxe Cold Seafood

**(\$65 per person)**

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

~

#### Sushi and Sashimi

Small \$90 (serves 6) | Medium \$130 (serves 10) | Large \$185 (serves 15)

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



# AURORA

Catering Menu



## DESSERT PLATTERS

*8 person minimum for each selection*

Mixed Brownies (\$27.50 per person)

Nutella Fudge . White Choc Macadamia . Caramel Blondie

~

Mixed Petit Fours (\$38.50 per person)

Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .

Raspberry Cheesecake . White Choc and Macadamia Brownie

~

Mixed Cupcakes (\$22 per person)

Selection of Iced Mini Cupcakes

~

Seven Deadly Sins (\$38.50 per person)

Full of Everything Chocolate!

~

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

A colourful selection of Sweet Treats, Lollies and Fruit

~

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

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

## FINE DINING

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

*3 Course menu tailored to your preference - Chef required*

~

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

## 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.



# AURORA

Beverage Package



**Gold Beverage Package**  
**@ \$50 per person/per hour**

*Sparkling wine, white wine, rose, beer, soft drinks, sparkling water*

**Sparkling**

Veuve de Paris, Blanc de Blanc, Bourgogne, France

**Pinot Grigio**

Le Monde, Friuli, Italy

**Chardonnay**

Neudorf, Tiritiri, Nelson, New Zealand

**Rose**

Rameau d'Or, Petit Amour, Languedoc, France

**Beer**

Corona  
Peroni

**Platinum Beverage Package**  
**@ \$60 per person/per hour**

*Champagne, white wine, rose, beer, soft drinks, sparkling water*

**Champagne**

Laurent Perrier, La Cuvée, Champagne, France

**Sauvignon/Semillon**

Pierro, LTC, Margaret River, Australia

**Chardonnay**

Giant Steps, Yarra Valley, Australia

**Rose**

Minuty, Prestige, Provence, France

**Pinot Noir**

Amisfield, Central Otago, New Zealand

**Beer**

Corona  
Peroni



# AURORA

Beverage Package



## **Add on**

### **Spirit Package**

@ \$16.50 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 \$20-\$25 per cocktail**

*Maximum of 2 choices per event*

### **Beverages On Consumption**

*Bar Tab to be paid prior to disembarkation*

### **BYO Beverage \$33 per person fee applies**

**Note:** If there are specific beverages you would like onboard we can accommodate requests -  
Subject to availability.

