



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



**2026**

**MORNING & AFTERNOON TEA PACKAGES**

**SINGLE \$25pp**

(select 2 options)

**BOTH \$35pp**

(select 4 options)

Seasonal fruit platters + berries

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Baked pastries

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Artisan cookies

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Tea cakes

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Banana + walnut bread

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Gluten free brownies

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Mini ham & cheese croissants



## CANAPÉ PACKAGES

Minimum of 12 Guests

**SILVER \$125pp** – Choose 5 Canapés, 1 Substantial, 1 Dessert

**GOLD \$138pp** – Choose 5 Canapés, 2 Substantial, 1 Dessert

**PLATINUM \$155pp**– Choose 6 Canapés, 2 Substantial, 2 Dessert

### CANAPÉS

- Heirloom tomato, basil, buffalo crostini, aged balsamic (V) (ve – no buffalo)
- ~
- Hiramasa King fish ceviche noir cones, coconut cream, lime pearls
- ~
- Peking duck pancake, hoisin, micro shiso
- ~
- Caramelized onion, camembert tartlets (V)
- ~
- Compressed watermelon, whipped goats curd, micro mint (V,GF)
- ~
- Huon smoked salmon blini, horseradish cream, dill, black caviar
- ~
- Mini chicken katsu, avocado, pickled cabbage (DF)
- ~
- Tuna lollipop, lime aioli, black sesame (GF,DF)

### SUBSTANTIALS

- Bug roll; Moreton Bay bug, lemon kewpi, chives, black brioche
- ~
- Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame
- ~
- Vietnamese prawn and glass noodle salad, nan jim (GF,DF)
- ~
- Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)
- ~
- Marinated tofu salad, nan jim dressing, cucumber, raddish (V,DF,GF)

### DESSERT

- Rich chocolate ganache tart, mascarpone, raspberry
- ~
- Coconut panacotta, macerated berries, coconut crumble (GF,DF)
- ~
- Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)
- ~
- Lemon meringue tartlet





## **BUFFET PACKAGE**

**(Private Chef Required)**

**\$190pp**

**2 Canape's, 2 Proteins, 2 Sides, 1 Fruit Platter or 1 Dessert & Artisan Breads**

### **PROTEIN**

Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)

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Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)

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Smoked BBQ pork ribs, rainbow slaw (GF,DF)

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Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)

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Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)

### **SALAD | SIDES**

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)

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Charred broccolini, lemon oil, Persian fetta (V,GF)

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Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)

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Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)

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Roasted Hasselback potatoes, lemon butter (V,GF)

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Super greens salad, avocado, baby gem, green goddess (VG,DF,GF)

### **DESSERT**

Rich chocolate ganache tart, mascarpone, raspberry

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Coconut panacotta, macerated berries, coconut crumble (gf)

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Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)

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Lemon meringue tartlet





## PLATTERS

Suitable for 10 - 12 guests

### MEZZE PLATTER \$315

Trio of dips, marinated olives, fetta, crudities, grilled vegetables, Sourdough baguette (V)

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### CURED MEATS \$371

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

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### SEAFOOD PLATTER \$399

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters

Dippers, squeezers, lime caviar

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### DESSERT PLATTER \$252

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panacotta, macerated berries, coconut crumble (GF)

Lemon meringue tartlet

Chocolate brownie

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### FRUIT PLATTER \$224

Seasonal selection fruit, berries

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### FORMAGE PLATTER \$371

Selection Australian cheeses, quince, fresh and dried fruits, artisan crackers, sourdough

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## STAFFING

- In order in keeping with the high standards of M/Y AURORA, 1 waitstaff per 10 guests is required.
  - As an indication, please estimate the following:
    - • Chef \$770 based on a minimum 4 hour charter. Additional hours are \$100 per hour.
- • Waitstaff \$450 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 catering and staff.
  - \* Rates are subject to change.
- \* All dietary requirements can be accommodated with prior notice.

