



ELITE SUPERYACHTS

Welcome Aboard

THE FLEET

Our collection of
superyachts



AURORA

Named after the Roman Goddess of the Dawn, AURORA which was built by renowned Dutch shipyard Moonen, has benefitted from an incredible refit in 2020-2021 under the stewardship of new owners! Experience her elevated levels of charter luxury.

Aurora was originally designed for charter expeditions and long distance travels by Dutch shipbuilder, Moonen. Spanning 84ft in length, this classic European designed yacht is the embodiment of sailing seaworthiness with its steel hull combined with its luxurious interior designed by Rene van der Velden.

Aurora's best feature lies in her ability to offer up to 25 guests, several areas for outdoor entertainment. From the wide rear deck with built-in cushioned seating and shade from the sun, then sweeping towards the front comes a broad and extensive flybridge with a gourmet grill, fridge and bar. Aurora also proudly flaunts ample plush sun lounges for relaxing and for those keen to have a swim – an easy access platform on the back deck.

TAKE A LOOK

Cruising the East Coast of Queensland this winter, the perfect time of year for Whitsunday chartering. Aurora will be Sydney based over Summer, the quintessential location for your next event or day on the water with family.



Aurora is the perfect yacht for intimate gatherings with 25 metres of pure luxury for up to 36 guests. The exterior offers several areas for outdoor entertainment, including the aft deck with built in upholstered seating, and an expansive flybridge with a bar, gourmet grill and fridge.







MODERN AND SPACIOUS

*Expansive outdoor areas, gathering spaces and water activities
are best enjoyed on Aurora*





DELUXE INTERIORS

With modern interiors and large expansive deck spaces, Aurora caters to large corporate and entertaining groups right down to the more private and intimate parties.



CHARTER RATES

SYDNEY (25 PERSONS MAX)

Hourly – Minimum 4 hours

\$1,760 per hour

Minimum 6-hour charter \$10,560

Additional hour \$1,760 per hour

WHARF BOOKING FEES

\$ 30 per stop

STAFFING

\$ 300 – 4 hours (1 staff per 10 guests applies)

\$75 per hour thereafter

CHEF FEE

Included – 4 hours

\$77 per hour thereafter

A minimum spend of \$1850 applies to all catered jobs.

If minimum spend is not reached, the difference between the total charges and the minimum spend will be charged.

SWIMMING CHARTERS: Life Guard Required \$500 per 4 hour charter (\$125 per additional hour)

BYO CHARTER NOTES

BYO Drinks: \$20 per person surcharge

Aurora will supply glassware and ice

OVERNIGHT RATE (24 HOURS - UP TO 8 GUESTS)

From \$10,834 – \$16,250 + GST + 30% APA

WEEKLY RATE (7 CONSECUTIVE DAYS- UP TO 8 GUESTS)

\$65,000 + GST + APA

SPECIAL EVENTS (Christmas, Boxing Day, NYE)

3 Night Special \$80,000 + GST + 30% APA

7 Nights \$113,000 + GST + 30% APA

Please note: All rates may be subject to change depending on seasons, public holiday or special events levy.





SPECIFICATIONS

- Length 25.76m / 84.6ft
- Guests (Cruising) 36
- Guests (Sleeping) 8
- Cabins 4
- Cruising Area - Summer Sydney
- Cruising Area - Winter Whitsundays

Special Features

- SATCOM
- Air Conditioning
- Gym
- BBQ
- Satellite TV

CATERING AND BEVERAGES

Canapé Menu 1

\$70 per person

Shucked Sydney rock oysters, white wine vinaigrette (S) (GF)

Saffron and mozzarella arancini, chipotle aioli (V)

Fig, chive ricotta, sourdough croute (V)

Vegetarian spring rolls, soy, honey & lime dressing (V)

Thyme & garlic chicken skewers (GF)

Spanner crab tartlet, shallot, aioli (S)

Mini panko chicken sliders, herb aioli

Lamb cocktail pies, tomato chutney

SUBSTANTIAL

Slow cooked salmon, fennel, citrus, herb vinaigrette (S) (GF)

DESSERT

Chocolate brownie, salted caramel (V)



CATERING AND BEVERAGES

Canapé Menu 2

\$80 per person

Rare roast beef, Yorkshire pudding, crème fraiche

Twice cooked pork belly, fennel seed, apple puree (GF)

Garlic & chilli prawn skewers (S) (GF)

Fig, chive ricotta, sourdough croute (V)

Vegetarian spring rolls, sweet soy dipping sauce, sliced shallots (V)

Peking duck pancakes, sliced cucumber, spring onion

Lamb cocktail pies, tomato chutney

SUBSTANTIAL

Chicken & chorizo paella (GF)

Pan fried gold band snapper, orecchiette, lemon vinaigrette, fresh herbs (S) (GF)

DESSERT

Milk chocolate tart, crème chantilly, strawberry (V)



CATERING AND BEVERAGES



Canapé Menu 3

\$95 per person

Shucked Sydney rock oysters, white wine vinaigrette (S)

Saffron and mozzarella arancini, chipotle aioli (V)

Steamed prawn gow gee, chilli & coriander dressing (S)

Prosciutto, rockmelon, aged balsamic (V) (GF)

80-degree salmon, short crust tartlet (S)

Yellowtail kingfish ceviche, ruby grapefruit, lime (S)

Peking duck pancakes, sliced cucumber, spring onion

Mini panko chicken sliders, herb aioli

SUBSTANTIAL

Herb marinated beef fillet, glass noodles, wombok slaw, chilli (GF)

Gold band snapper, kipfler potato, summer herbs, tartare sauce (S)

DESSERT

Mini pavlova with fresh summer berries (V)

Chocolate dipped mini gelato cones (V)

Watermelon, pineapple and grape skewers (V) (VGN) (GF)

CATERING AND BEVERAGES

Buffet Menu 1

\$75 per person

Sourdough bread rolls, butter

Charred corn, avocado, coriander, cherry tomato, wild rocket, smoked paprika & lime (V) (VGN) (GF)

Chat potato, honey mustard mayonnaise, spring onion (V) (GF)

Tomato, bocconcini, fresh basil (V) (GF)

BBQ chicken thigh, sliced bacon and chives (GF)

Seared salmon fillet, garlic-honey dressing (S)

Buffet Menu 2

\$95 per person

Sourdough bread rolls, butter

Beetroot, sour cream, red onion, chives (V)

Freshly peeled market best prawns, lemon wedges (S) (GF)

Shaved fennel, sliced prosciutto, orange, aioli (GF)

Roasted chicken breast, smokey BBQ sauce (GF)

Duck breast, carrot & nutmeg puree (GF)

Pan seared Gold Band snapper, pine nut pesto (S) (GF)

DESSERT (served canape style)

Chocolate brownie, salted caramel (V)

Bite sized macarons (V)

Buffet Menu 3

\$115 per person

Sourdough bread rolls, butter

Rocket, pear, parmesan, reduced balsamic (V) (GF)

Spiced couscous, roast pumpkin, tzatziki (V)

Freshly peeled market best prawns, lemon wedges (S) (GF)

Seared salmon, roasted & spiced cauliflower (S) (GF)

Honey soy chicken thigh, white sesame

6 hour braised pork, apple chutney (GF)

Sliced Riverina beef fillet, porcini mushroom, jus (GF)

DESSERT (served canape style)

Lemon meringue tartlet (V)

Mini chocolate dipped gelato cones (V)



CATERING AND BEVERAGES



Platter Menu

Allow one platter for every 10 guests

A minimum spend of \$500 applies.

A delivery fee may apply if not incorporated in a canapé or buffet menu.

Dips Platter | \$100 per platter

A selection of dips served with crudites and crisp breads

Charcuterie Platter | \$160 per platter

Cured sliced meats including ham, salamis, Jamon Iberico, olives & grilled Turkish bread

Antipasto Platter | \$130 per platter

Marinated olives, grilled seasonal vegetables, grilled Turkish bread

Cheese Platter | \$160 per platter

A selection of Australian cheeses, crackers, fruit paste & fresh fruit

Sandwich Platter | \$160 per platter

Assorted sandwich fillings on wholegrain, white bread and wraps

Seafood Platter | \$430 per platter

*Market fresh seafood – Balmain Bugs, King Prawns, Scallops, Sydney Rock Oysters,
Baby Octopus &*

Lobster Tail with assorted dressings and sauces

Pastries Platter | \$115 per platter

Freshly baked assorted Danish pastries, croissants and scrolls

Fruit Platter | \$135 per platter

Freshly sliced seasonal fruit

CATERING AND BEVERAGES

Beverages

Service fee: **AU\$20 per person**

Includes water, soft drinks, juice, ice, glassware

Alcohol is BYO only





WWW.ELITESUPERYACHTS.COM.AU

Tel +61 (02) 9063 1622
info@elitesuperyachts.com.au