



EVENT PLANNING GUIDE

# AURA

BAR & DINING + EVENT SPACE

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An aerial photograph of a city, likely Auckland, New Zealand, showing a mix of modern glass-fronted buildings and older structures. In the background, a large body of water (the harbor) is visible, surrounded by green hills and mountains under a blue sky with scattered clouds. The word 'PHILOSOPHY' is overlaid in large white capital letters on the left side of the image.

# PHILOSOPHY

WHERE THE OCEAN  
MEETS THE MOUNTAIN,  
ENVELOPED BY SKY

THERE'S A THREAD  
THAT CONNECTS ALL STORIES...

OURS IS ONE BORN FROM THE  
COLD WATERS THAT SURROUND  
OUR ISLAND HOME...

VENTURES THROUGH PASTURE,  
UP PLATEAU, TO SNOWCAPPED  
MOUNTAIN PEAKS...

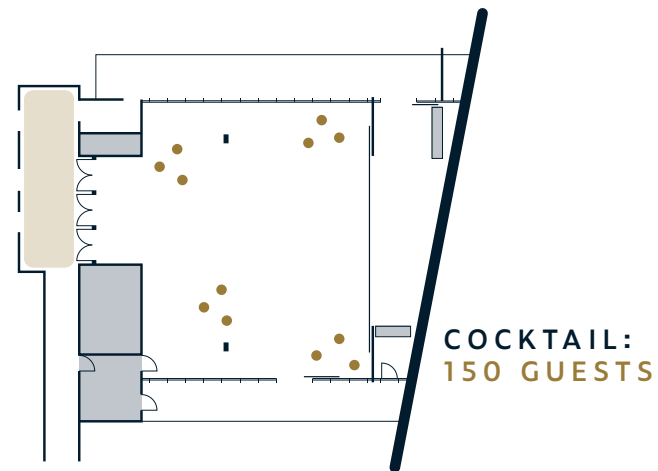
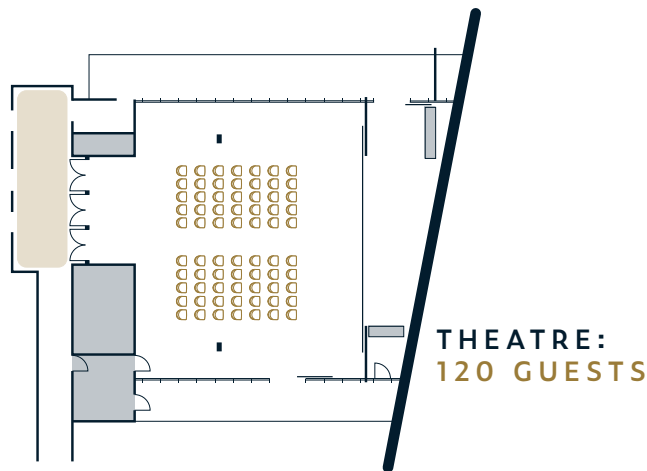
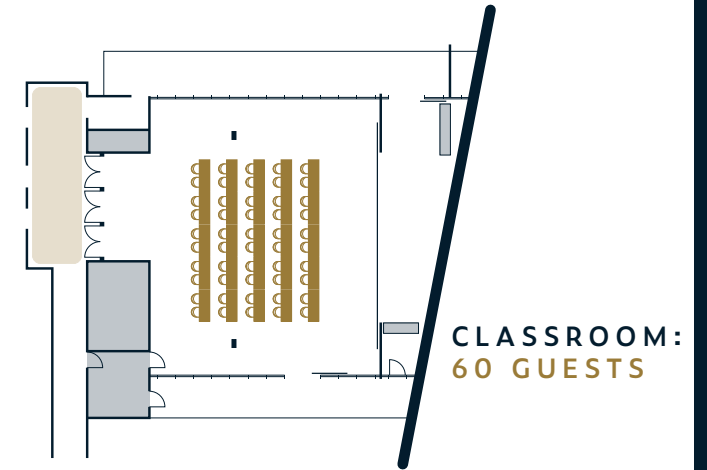
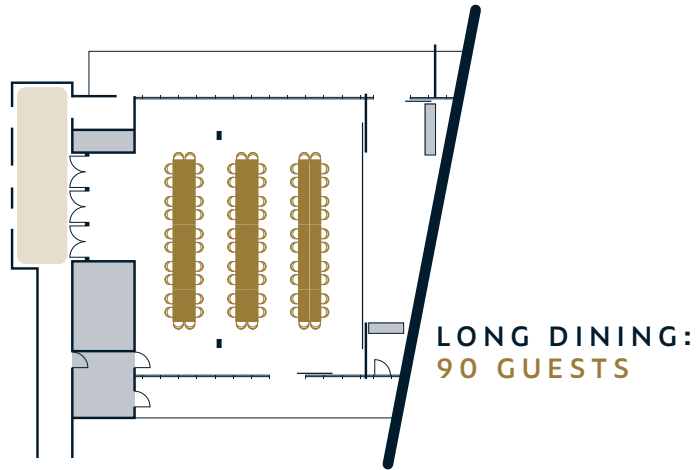
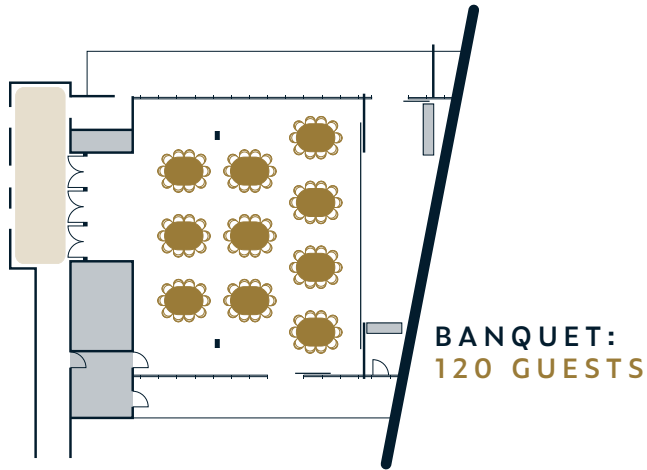
WHERE THE AIR IS MORE PURE AND  
MAGICAL, WHERE THE SKY SEEMS  
BIGGER THAN ANYWHERE ELSE...

AND IN THIS GLASS NEST,  
PERCHED AT THE END OF THE EARTH,  
OUR STORY FINDS YOU...

AND LIKE ALL GREAT STORIES,  
THIS IS JUST THE BEGINNING.

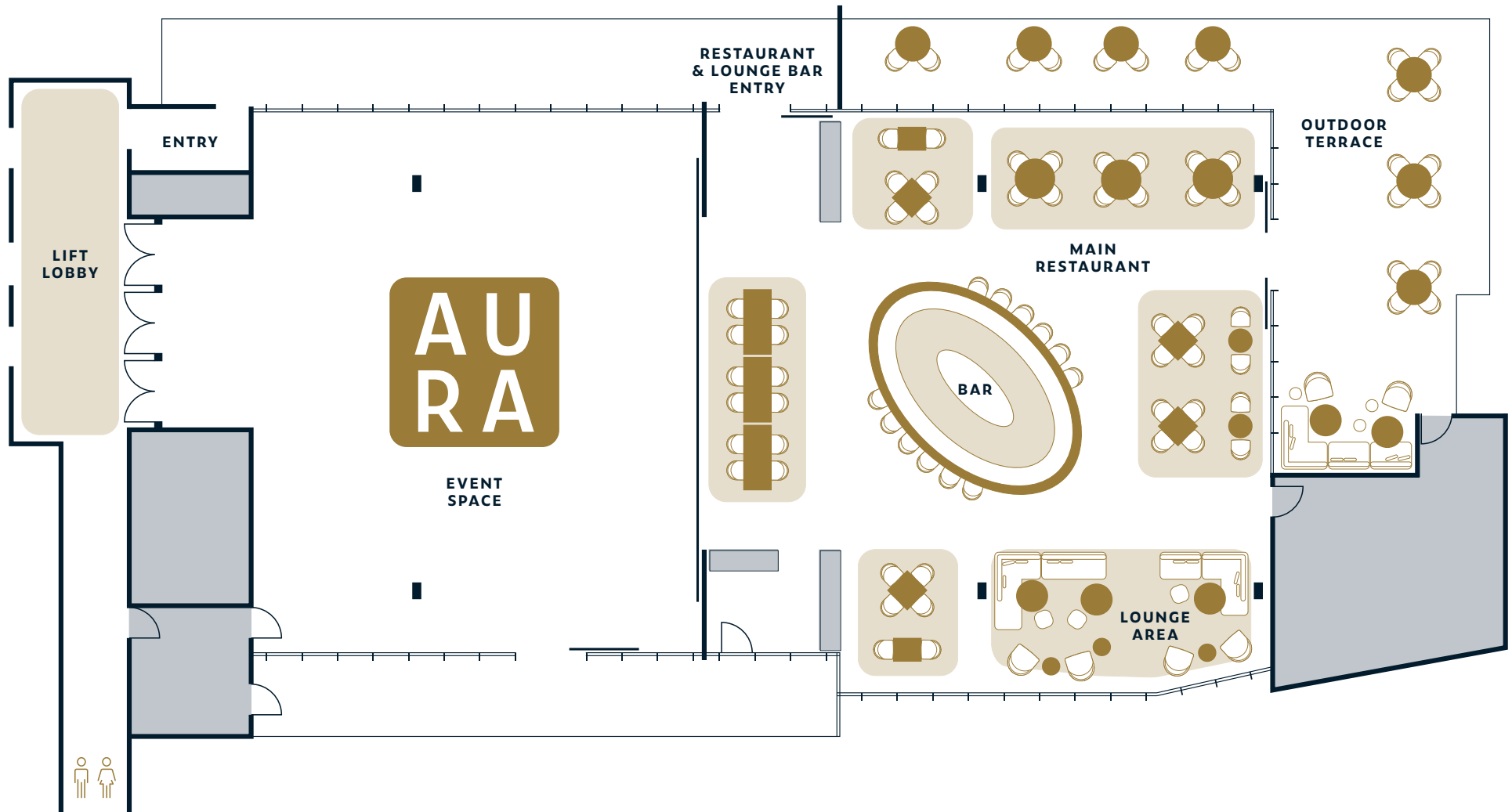
WELCOME TO AURA

# SAMPLE EVENT SPACE LAYOUTS



DIAGRAMS ARE FOR ILLUSTRATION PURPOSES ONLY AND NOT TO SCALE; PLEASE ASK US FOR A TAILORED FLOOR PLAN FOR YOUR UNIQUE EVENT

# FULL VENUE FLOORPLAN





# CANAPÉS

## CANAPÉS

MIN. 20 GUESTS

**\$7 PER PERSON PER CANAPÉ**

### COLD

NATURAL LEASE 91 PIPE CLAY LAGOON OYSTERS, LEMON (GF/DF)  
SMOKED MARION BAY CHICKEN, SRIRACHA AIOLI  
PIRATES BAY GARLIC PRAWN CONFIT, CUMIN, CORIANDER, LIME RUB,  
CUCUMBER SPAGHETTI (GF)  
CROSTINI TOPPED WITH SAUTÉED GARLIC MUSHROOMS AND BASIL (V)  
RED BEET CURED HUON SMOKED SALMON, CRÈME FRAICHE, DILL  
ASSORTED SUSHI, WASABI, PICKLED GINGER, GLUTEN FREE SOY (GF)  
ROAST CAPE GRIM BEEF, HORSERADISH, WATERCRESS TOPPING, CROUTON  
CORIANDER AND SMOKED PAPRIKA FRITTATA TOPPED WITH PESTO (GF/V)  
CHARRED TOMATO, SHEEP FETA TART, TARRAGON BALSAMIC (V)  
CHICKPEA FALAFEL WITH MINT LABNEH (GF/V)

### HOT

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE (V)  
SEARED SCALLOP WITH PUMPKIN PURÉE AND AIGRE DOUX (GF)  
MINI CROQUE MONSIEUR  
SEASONAL ARANCINI, PARSLEY, CHIPOTLE  
CHICKPEA, RED BEET, CUMIN DIP, FLAT LEAF PARSLEY (V)  
FISH CAKES, LEMONGRASS, GINGER, SWEET CHILLI DIP (GF)  
CHICKEN, SPANISH PEPPER, CORIANDER ROULADE  
TEMPURA PRAWN, LEMON CHIVE AIOLI  
GRILLED ZUCCHINI, HEIRLOOM TOMATO, PARMESAN TOPPING, WAFER (V) (GF)  
NEW ORLEANS STYLE SPICED MARION BAY CHICKEN KEBABS (GF)  
FRAGRANT VEGETABLE SAMOSA, MINTED YOGHURT (V)  
BRAISED FREE RANGE CAPE GRIM BEEF MEATBALLS, SALTED EGG BÉARNAISE,  
GLAZED TOMATO (GF)

**MOST CANAPÉS CAN BE MADE WITH GF BASES UPON REQUEST**

DUE TO THE SEASONALITY OF OUR INGREDIENTS, MENUS ARE SUBJECT TO CHANGE



# CANAPÉS

## CONTINUED

### HOT

ROSEMARY, GARLIC, GRILLED NORTH TASMANIAN LAMB KEBABS,  
MINT HOLLANDAISE (GF)

PANKO CRUMBED PRAWNS, LIME MAYONNAISE  
CHICKEN SCHNITZEL, TOMATO SAUCE, CHEDDAR

TANDOORI MARINATED CHICKEN KEBABS, CORIANDER CHUTNEY (GF)

### SWEETS

BANOFFEE CAKE, CARDAMON GLAZE, BANANA INFUSED CREAM  
ORANGE AND ALMOND CAKE, ELDERFLOWER INFUSED CREAM (GF)

TURKISH DELIGHT JELLY, RHUBARB BERRY COMPOTE, CRUSHED MERINGUE (GF)  
HEIRLOOM CHOCOLATE MOUSSE, WHIPPED MASCARPONE,

CHOCOLATE PEARLS (GF/V)

MINI CREAM PUFFS (V)

FRUIT MACARONS (GF/V)

SEASONAL FRUIT TARTLETS (V)

MINI BERRY CUPCAKE, FROST ICING (V)

### SUBSTANTIAL

**\$13 PER PERSON, PER CANAPÉ**

### COLD

LIGHTLY PICKLED CAULIFLOWER, COLD SMOKED SALMON, CHIVE  
CRÈME FRAICHE (GF)

THAI BEEF SALAD WITH GREEN ONIONS, JULIENNE VEGETABLES, BASIL (GF)

CLASSIC CAESAR WITH BABY COS, ANCHOVIES, BOILED EGG,  
CROUTONS, PARMESAN (V)

SMOKED CHICKEN CAESAR WITH BABY COS, BOILED EGG,  
CROUTONS, PARMESAN (V)

BABY BEET, SHEEP'S FETA, ROCKET AND HONEY ORANGE DRESSING (GF/V)

COUNTRY STYLE POTATO, BACON BITS, GRAIN MUSTARD MAYONNAISE,  
SPRING ONIONS

TOMATO, CUCUMBER, BASIL PESTO, KALAMATA OLIVES WITH MICRO HERBS (V)

CLASSIC GREEK SALAD WITH CAPSICUM, TOMATOES, FETA, OLIVES (V)

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# CANAPÉS

## CONTINUED

### HOT

- SEARED HUON SALMON WITH TOMATO PROVENÇAL AND ROASTED POTATO (GF)  
DILL SEARED FISH FILLET WITH LEMON BEURRE BLANC, POTATO MASH (GF)  
MASALA FRIED TASMANIAN FISH WITH CUMIN RICE AND CURRY LEAF SAUCE (GF)  
MARION BAY CHICKEN SCHNITZEL WITH ROCKET AIOLI AND POTATO PURÉE  
VIETNAMESE CHICKEN TENDERS WITH SPICY CHILLI SACUE,  
JULIENNE VEGETABLES, VERMICELLI (GF)  
TANDOORI CHICKEN TIKKA, FRAGRANT BASMATI RICE,  
BUTTER CHICKEN SAUCE (GF)  
TWICE COOKED FREE RANGE CAPE GRIM BEEF CHEEKS WITH TRUFFLE MASH,  
RED WINE JUS (GF)  
SOY NUGGET FRICASSEE WITH TOMATO, CHICKPEA, BASMATI RICE (GF/V)  
FIVE SPICE MEANDER VALLEY PORK BELLY WITH PICKLED MANDARIN,  
HORSE RADISH, JASMIN RICE (GF)  
SUMAC SEARED TASMANIAN LAMB, MOROCCAN COUSCOUS,  
GARLIC TOMATO ESSENCE (GF)

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# AURA GRAZING

## AURA GRAZING

MIN. 30 GUESTS

**CHEESE**  
**\$25 PER PERSON**

ASHGROVE CHEESE SELECTION, CRACKERS, FRUITS

**CHEESE & ANTIPASTI**  
**\$55 PER PERSON**

TASMANIAN CHEESES, DRIED FRUITS, NUTS, MARINATED OLIVES, PICKLED VEGETABLES, BREADS, CRACKERS, DIPS, SELECTION OF LOCAL CURED, SMOKED MEATS

**CHEESE, ANTIPASTI, SEAFOOD SELECTION**  
**\$89 PER PERSON**

TASMANIAN CHEESES, DRIED FRUITS, NUTS, MARINATED OLIVES, PICKLED VEGETABLES, BREADS, CRACKERS, DIPS, SELECTION OF LOCAL CURED, SMOKED MEATS, HUON SMOKED SALMON, TASMANIAN OYSTERS, SASHIMI, MARINATED MUSSELS

**ADD A SELECTION OF TWO SWEET ITEMS**  
**\$25 PER PERSON**

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# SHARED FEASTING

## SHARED FEASTING MENUS

MIN. 50 GUESTS

### 2 COURSES

**\$75 PER PERSON**

YOUR CHOICE OF ENTRÉE AND MAIN / SIDES  
OR MAIN / SIDES AND DESSERT

### 3 COURSES

**\$95 PER PERSON**

PIGEON WHOLE BAKERY BREAD TO START WITH AURA CULTURED BUTTER

#### SHARED ENTRÉES

CURED MEATS WITH HOUSE CONDIMENTS (GF)

GARDEN GREEN LEAVES, BURRATA, MANDARIN GEL,  
HONEY SHERRY DRESSING (V/GF)

HIRAMASA KINGFISH, GRAPEFRUIT, ORANGE, LIME DRESSING, MARIGOLDS (GF)

CUCUMBER, LEMON MYRTLE HUNG CURD, CITRUS ANTS (GF)

#### SHARED MAINS

LAMB LEG SOUS VIDE, KOREAN SPICE GLAZE, WILTED SPINACH (GF/DF)

TRUFFLE GLAZED CHICKEN, MUSHROOMS, GREEN PEAS, ONION, PEPPER JUS (GF)

LIGHTLY SPICED ROAST CAULIFLOWER, BROCCOLI, SAUCE VIERGE (V/GF)

BARBECUE BEEF, CARAMELIZED ONION, MERLOT JUS (GF)

FREE RANGE PORK, PICKLED ONION, CHIVES, CORIANDER STALKS (GF/DF)

RIGATONI, EGGPLANT, TOMATO, CAPSICUM, RED ONION, GOLDEN RAISIN,  
PINE NUTS (V)

#### SHARED SIDES

THYME ROASTED BABY POTATO, BLACK GARLIC AIOLI (GF)

HEIRLOOM TOMATO, MIXED GREENS, BUSH LIME VINIAGRETTE (V/GF)

ROASTED BROCCOLI, CRANBERRY, ALMONDS, PARMESAN (GF/V)

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# SHARED FEASTING

CONTINUED

SHARED DESSERTS

HEIRLOOM CHOCOLATE DOME, MANGO CURD, COFFEE SPONGE,  
CHOCOLATE CHARDS (GF/V)  
STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, FREEZE DRIED BERRIES,  
CHANTILLY CREAM  
FRUIT CHEESECAKE, MANGO GLAZE, NASTARTIUMS  
FLOURLESS ORANGE ALMOND CAKE, ELDERFLOWER CREAM (GF)  
RAW SUGAR PAVLOVA, LYCHEE GEL, MACERATED FRUITS (GF)

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# BREAKFAST

## FINGER BUFFET BREAKFAST

\$36 PER PERSON

MIN. 25 GUESTS

### INCLUDES

TOMATO, PESTO AND CHEESE CROISSANTS (V)

EGG AND HONEY CURED BACON MUFFINS

KING SMOKED SALMON, CRÈME FRAICHE AND DILL BAGELS

ASSORTED MUFFIN AND DANISH (V)

FRUIT YOGURT (GF/V)

CHILLED ORANGE OR APPLE JUICE (GF/V)

FRESHLY BREWED COFFEE AND FINE SINGLE ORIGIN TEA SELECTION

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# DAY DELEGATE

## DAY DELEGATE

MIN. 15 GUESTS

## FULL DAY PACKAGE

USE OF MAIN MEETING/ CONFERENCE VENUE FROM 8AM- 5PM

1X FLIPCHART IN MAIN VENUE

BOWL OF FRESH FRUIT AVAILABLE THROUGHOUT THE DAY

MORNING AND AFTERNOON TEA- SERVED WITH WATER, FRESHLY BREWED COFFEE, ASSORTED TEAS AND A SELECTION OF SWEET AND SAVOURY ITEMS

NOURISHING BUFFET OR WORKING LUNCH

NOTEPADS, PENS, MINTS AND WATER

MEETING SUCCESS INCLUSIONS

## HALF DAY PACKAGE

USE OF MAIN MEETING/ CONFERENCE VENUE FROM 8AM- 12PM OR 1PM- 5PM

1X FLIPCHART IN MAIN VENUE

BOWL OF FRESH FRUIT AVAILABLE THROUGHOUT THE DAY

MORNING OR AFTERNOON TEA- SERVED WITH WATER, FRESHLY BREWED COFFEE, ASSORTED TEAS AND A SELECTION OF SWEET AND SAVOURY ITEMS

NOURISHING BUFFET OR WORKING LUNCH

NOTEPADS, PENS, MINTS AND WATER

MEETING SUCCESS INCLUSIONS

DUE TO THE SEASONALITY OF OUR INGREDIENTS, MENUS ARE SUBJECT TO CHANGE



# DAY DELEGATE

CONTINUED

## BUSINESS BREAK MENUS MORNING AND AFTERNOON TEA

MIN. 15 GUESTS

FRESHLY BREWED COFFEE

ASSORTED TEAS

CHILLED WATER

YOUR CHOICE OF TWO ITEMS FROM THE BELOW OPTIONS:

### SWEET

ASSORTED HOMEMADE COOKIES

SCONES WITH JAM AND FRESH CREAM (V)

CARAMEL SLICE

BANANA CAKE

CARROT AND WALNUT CAKE

CHOCOLATE BROWNIE SLICE

CHOCOLATE MUFFINS

MINI FRUIT CUPCAKES

FRESH SEASONAL FRUIT PLATTER, VARIETIES OF MELONS AND

ORCHARD FRUITS (GF/F/V)

### SAVOURY

VEGETABLE SAMOSA (V)

VEGETABLE CURRY PUFF (V)

VEGETABLE CROQUETTES (V)

PEA FALAFEL (GF/V)

ONION & POTATO PAKORA, MINT CHUTNEY (GF/V)

SAVOURY DANISH

MINI MINCE PIES

PETIT SAUSAGE ROLLS

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# DAY DELEGATE

CONTINUED

## BUSINESS BREAK MENUS

### LUNCH BREAKS

MIN. 30 GUESTS

#### MONDAY

CREAM OF ROASTED TOMATO AND GARLIC SOUP (GF/V)

SALAD OF CHICKPEA, TOMATOES AND TOASTED SESAME SEED (GF/V)

SEASONAL LETTUCE, TELEGRAPH CUCUMBER, CHERRY TOMATO SALAD WITH LIME VINAIGRETTE (GF/V)

BLACK ANGUS FREE RANGE BEEF CHEEKS WITH MUSHROOM AND MERLOT REDUCTION (GF)

NEW ORLEANS CAJUN SPICED FISH WITH MINT, CORN AND TOMATO SALSA (GF)

VEGETABLE FRIED RICE WITH GREEN PEAS, PEPPERS, GINGER AND FRIED SHALLOTS (GF/V)

#### TUESDAY

CROWN PUMPKIN SOUP SCENTED WITH NUTMEG (GF/V)

FATTOUSH SALAD WITH ACID FREE TOMATOES, SUMAC, CRISP BREAD AND BABY ROMAINE (V)

WILD ROCKET, GRILLED HALOUMI AND REDUCED BALSAMIC WITH SHAVED PARMESAN (GF/V)

POULET SAUTÉ CHASSEUR- CORN FED CHICKEN IN CHASSEUR SAUCE (GF)

STIR FRIED SHANGHAI CABBAGE WITH GARLIC, GINGER AND GLUTEN FREE SOY (GF/V)

ROAST LONG NAME FARM FREE RANGE PORK WITH APPLE AND CINNAMON SAUCE (GF)

#### WEDNESDAY

CREAM OF SWEETCORN SOUP WITH GREEN ONIONS (GF/V)

GRILLED ZUCCHINI, ROAST PEPPER, TOASTED CASHEW SALAD WITH SESAME DRESSING (GF/V)

TOMATO AND MESCULIN SALAD WITH LIME VINAIGRETTE DRESSING (GF/V)

BATTERED FISH BITES WITH HOMEMADE TARTARE SAUCE, CRISPY FRIES AND BUSH LEMON

GLUTEN FREE GNOCCHI TOSSED WITH CORN, BROCCOLI AND BASIL PESTO (GF/V)

TOM YUM CHICKEN BRAISED WITH COCONUT AND CORIANDER (GF)

#### THURSDAY

GREEN PEA AND FRESH MINT SOUP (GF/V)

ISRAELI COUS COUS SALAD WITH GRILLED CAPSICUM AND TOMATOES, MOROCCAN SPICES (V)

GRATED CARROT AND BABY SPINACH SALAD WITH TOASTED COCONUT (GF/V)

BARBECUE CHICKEN DRUMSTICKS (GF)

CAPE GRIM BEEF BOURGUIGNON (GF)

MUSHROOM AND HERB FRIED RICE (GF/V)

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# DAY DELEGATE

CONTINUED

## BUSINESS BREAK MENUS

### LUNCH BREAKS

MIN. 30 GUESTS

#### FRIDAY

POTATO AND LEEK VELOUTE  
SOUP (GF/V)

CUCUMBER AND CAPSICUM  
SALAD WITH SWEET AND  
SOUR DRESSING (GF/V)

CABBAGE AND VEGETABLE SLAW  
WITH MAYONNAISE (GF)

FRICASSE OF LAMB, TOMATOES WITH  
POTATOES AND FRESH GROUND  
CUMIN (GF)

TRADITIONAL BUTTER CHICKEN,  
KASTURI METHI FLAVOUR (GF)

VEGETABLE FRIED  
BASMATI RICE (GF/V)

#### SATURDAY

BUTTERNUT SQUASH SOUP WITH  
FRIED SHALLOTS (GF/V)

GRILLED ZUCCHINI, ROAST PEPPER,  
TOASTED CASHEW SALAD WITH  
SESAME DRESSING (GF/V)

CABBAGE AND VEGETABLE SLAW  
WITH RANCH DRESSING (GF)

BRAISED NEW ZEALAND LAMB  
WITH ONIONS, MUSHROOMS AND  
TOMATOES (GF)

SAUTÉ CHICKEN WITH MUSHROOMS  
AND DIANE SAUCE (GF)

#### SUNDAY

TOM YUM SOUP WITH  
FRESH LEMONGRASS AND  
CORIANDER (GF/V)

ROCKET LEAVES, TOMATO, AND  
PARMARSALAD WITH REDUCED  
BALSAMIC (GF/V)

POTATO SALAD WITH GREEN ONION  
AND GRAIN MUSTARD (GF/V)

OVEN BAKED FISH, ROAST VINE  
RIPENED TOMATOES WITH BLACK  
OLIVE CREAM SAUCE (GF)

VEGETABLE FRIED RICE WITH SOY,  
GINGER, GARLIC AND SPRING  
ONIONS (GF/V)

GARLIC SEARED CHICKEN,  
TARRAGON, LEMON CREAM SAUCE  
(GF)

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# DAY DELEGATE

CONTINUED

## BUSINESS BREAK MENUS

### SANDWICHES

MIN. 25 GUESTS

#### MONDAY

ROAST LAMB AND GRILLED PUMPKIN SANDWICH WITH SUNDRIED TOMATO AND GARLIC AIOLI

SMOKED SALMON AND WATERCRESS ON BRIOCHE WITH DILL SOUR CREAM

VEGETABLE PANINI WITH MINT CHUTNEY (V)

#### TUESDAY

GRILLED STEAK AND ONION FRANICINI WITH MELTED CHEESE

TOMATO AND BRIE BAGELS WITH FRESH BASIL PESTO (V)

HARISSA CHICKEN WRAPS WITH BABY ROMAINE

#### WEDNESDAY

SMOKED SALMON ON RYE BREAD WITH LEMON BUTTER AND WILD ROCKET

ROAST PUMPKIN AND BABY SPINACH PANINI WITH CHEDDAR CHEESE AND RED PEPPER CHUTNEY (V)

TRADITIONAL CROUQUE MONSIEUR WITH HONEY CURED HAM AND DIJON MUSTARD

#### THURSDAY

DUTCH STYLE SALAMI WITH CRISP LETTUCE, EDAM CHEESE AND VINE TOMATO RELISH ON FARM HOUSE LOAF

CUCUMBER AND DILL SANDWICH ON THICK WHITE LOAF WITH SOUR CREAM (V)

OPEN FACED CHICKEN CIABATTA WITH VINE TOMATOES, OLIVES AND RANCH DRESSING

#### FRIDAY

HONEY CURED HAM AND BRIE CHEESE TOASTED FRENCH STICK WITH TOMATO RELISH

TORTILLA WRAPS WITH ROAST RED CAPSICUM, CHEDDAR CHEESE, BABY COS AND SAFFRON AIOLI (V)

SLICED ROAST BEEF WITH HORSERADISH, WILD MESCULIN, TOMATOES AND GRAIN MUSTARD

### FRUIT & DESSERT

#### MONDAY TO FRIDAY

OPTION TO ADD FRESH FRUIT PLATTER AND CHEF'S DESSERT OF THE DAY

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# DAY DELEGATE

CONTINUED

PACKAGE UPGRADES

ARRIVAL TEA AND COFFEE

**\$5 PER PERSON**

FRESHLY BREWED COFFEE

ASSORTED TEAS

CHILLED WATER

MORNING AND AFTERNOON TEA UPGRADES AVAILABLE ON REQUEST

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# DRINKS

## BEVERAGE PACKAGES AT AURA

SELECT ONE OF OUR PACKAGES; ALTERNATIVELY  
BAR TAB / CASH BAR AVAILABLE UPON REQUEST

### TIER 1 ELEMENTAL

1 HR \$40 PP  
2 HR \$50 PP  
3 HR \$60 PP  
4 HR \$70 PP  
5 HR \$80 PP

TIER 1 PACKAGE INCLUDES  
A SELECTION OF AUSTRALIAN &  
INTERNATIONAL WINE, BEER, CIDER  
AND NON ALCOHOLIC DRINKS.

### TIER 2 TASMANIAN

1 HR \$55 PP  
2 HR \$65 PP  
3 HR \$75 PP  
4 HR \$85 PP  
5 HR \$95 PP

TIER 2 PACKAGE INCLUDES  
A SELECTION OF LOCAL TASMANIAN  
WINE, BEER, CIDER AND  
NON ALCOHOLIC DRINKS.

WE ARE CONTINUOUSLY WORKING WITH OUR SUPPLIERS AND CAN PROVIDE  
FULL DETAILS OF DRINKS INCLUDED PRIOR TO YOUR EVENT.

## BEVERAGE UPGRADES

TREAT YOUR GUESTS TO THE FOLLOWING UPGRADES  
AVAILABLE UPON REQUEST

ARRIVAL COCKTAIL

SPIRIT BAR

FULL COCKTAIL SERVICE

APERITIVOS AND DIGESTIVOS

WHISKY FLIGHTS

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# INFORMATION

## RESPONSIBLE SERVICE OF ALCOHOL

AURA IS COMMITTED TO PATRON CARE AND ADHERES COMPLETELY WITH THE LIQUOR ACT IN REGARDS TO THE RESPONSIBLE SERVICE OF ALCOHOL. THE ACT STATES THAT

"ALL LICENSEES, NOMINEES AND STAFF OF LICENSED PREMISES HAVE A RESPONSIBILITY TO ENSURE THAT THE LIQUOR IS SOLD AND SUPPLIED TO PATRONS IN A RESPONSIBLE MANNER."

IT IS ALSO AN OFFENCE TO SUPPLY LIQUOR, ALLOW LIQUOR TO BE SOLD TO OR CONSUMED BY A PERSON WHO IS UNDER THE AGE OF 18 YEARS, OR WHO IS UNDULY INTOXICATED.

## GST

ALL PRICES INCLUDE GST AND ARE SUBJECT TO CHANGE DUE TO GOVERNMENT LEGISLATION.

## MINIMUM NUMBERS

A SURCHARGE WILL APPLY SHOULD MINIMUM NUMBERS NOT BE MET FOR ANY PARTICULAR MENU OR EVENT.

## SPECIAL DIETARY REQUIREMENTS

OUR TEAM OF QUALIFIED CHEFS TAKE GREAT CARE IN THE PREPARATION OF MENU ITEMS. HOWEVER, SOME FOOD PRODUCTS MAY CONTAIN ALLERGENS THAT INDIVIDUAL GUESTS MAY BE ALLERGIC TO.

YOUR AURA EVENT COORDINATOR WILL BE AVAILABLE PRIOR TO YOUR EVENT TO DISCUSS ANY OF THESE SPECIAL DIETARY REQUIREMENTS WITH YOU.

## SMOKING

AURA IS A NON SMOKING VENUE.

## EVENT SERVICE SURCHARGE

CASH BARS ONLY AVAILABLE ON REQUEST AT TIME OF BOOKING AND SUBJECT TO AURA'S DISCRETION.

A MINIMUM BEVERAGE SPEND WILL BE ADVISED, SHOULD THIS NOT BE ACHIEVED THE DIFFERENCE WILL BE APPLIED AS A SURCHARGE.

EVENTS THAT WISH TO RUN PAST MIDNIGHT WILL BE REVIEWED AT TIME OF ENQUIRY AND SUBJECT TO AURA'S APPROVAL.

ALL PRICES ARE CORRECT AT THE TIME/DATE OF PUBLICATION. HOWEVER, AURA RESERVES THE RIGHT TO CHANGE PRICES AND CONTENT WITHOUT NOTICE DUE TO MARKET CONDITIONS.

ALL FOOD AND BEVERAGE CONSUMED IN AURA MUST ONLY BE THAT WHICH AURA HAS PROVIDED.

**WE THANK YOU IN ADVANCE FOR YOUR SUPPORT THROUGHOUT YOUR EVENT.**



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