



Shared Affair

Bespoke Catering

An Affair to remember...

About Us

Shared Affair is a boutique Sydney catering company specialising in bespoke catering for small to large events such as weddings, engagements, birthdays, dinner parties and corporate functions, but with a difference. Nikki Phillips and her partner and co-founder Michael Redford will take both your eyes and your taste buds on a culinary journey.

At Shared Affair, we wanted to give the world a taste of the food that has been gracing the tables of our family and friends. We add a touch of that “home-cooked” goodness to the fare for your shared affair.



Yacht Catering

Experience the luxury of Shared Affair's food & beverage packages while you soak up the sights and sounds of Sydney aboard your yacht. Sydney's finest chefs have curated a range of seaside menus ranging from fresh seafood platters, to premium canapés, to extravagant buffets.

A full on-board chef service offers the ultimate experience of decadence, and is the most opulent way to appreciate the beauty of Sydney and this remarkable yacht.

Shared Affair will go above and beyond to ensure that your day on the water is replete with all of life's greatest pleasures. So please peruse the premium food and beverage options below, and we will manage the rest.

Bon Voyage!



Prices

Description	Costs
\$20 Package – Range of Baguettes (Delivered to the wharf)	\$20 per person
\$30 Package - Cheese Platter + Baguettes (Delivered to the wharf)	\$30 per person
\$50 Package – Cheese Platter + 6 Canapes	\$50 per person
\$70 Package – Cheese Platter + Seafood Platter + 4 Canapes	\$70 per person
Set Menu ONE	\$95 per person
Set Menu TWO	\$80 per person
Gold Packages	\$275 per person
Platinum Package	\$330 per person
Service/ Bar staff / Mixologist (\$5 surcharge on Sundays)	\$55 per hour/ per person
Gold Alcohol Package	\$55 per person
Platinum Alcohol Package	\$110 per person
Cocktail Package	\$60 per person



GST excluded

TOTAL

Platters

Antipasto Platters

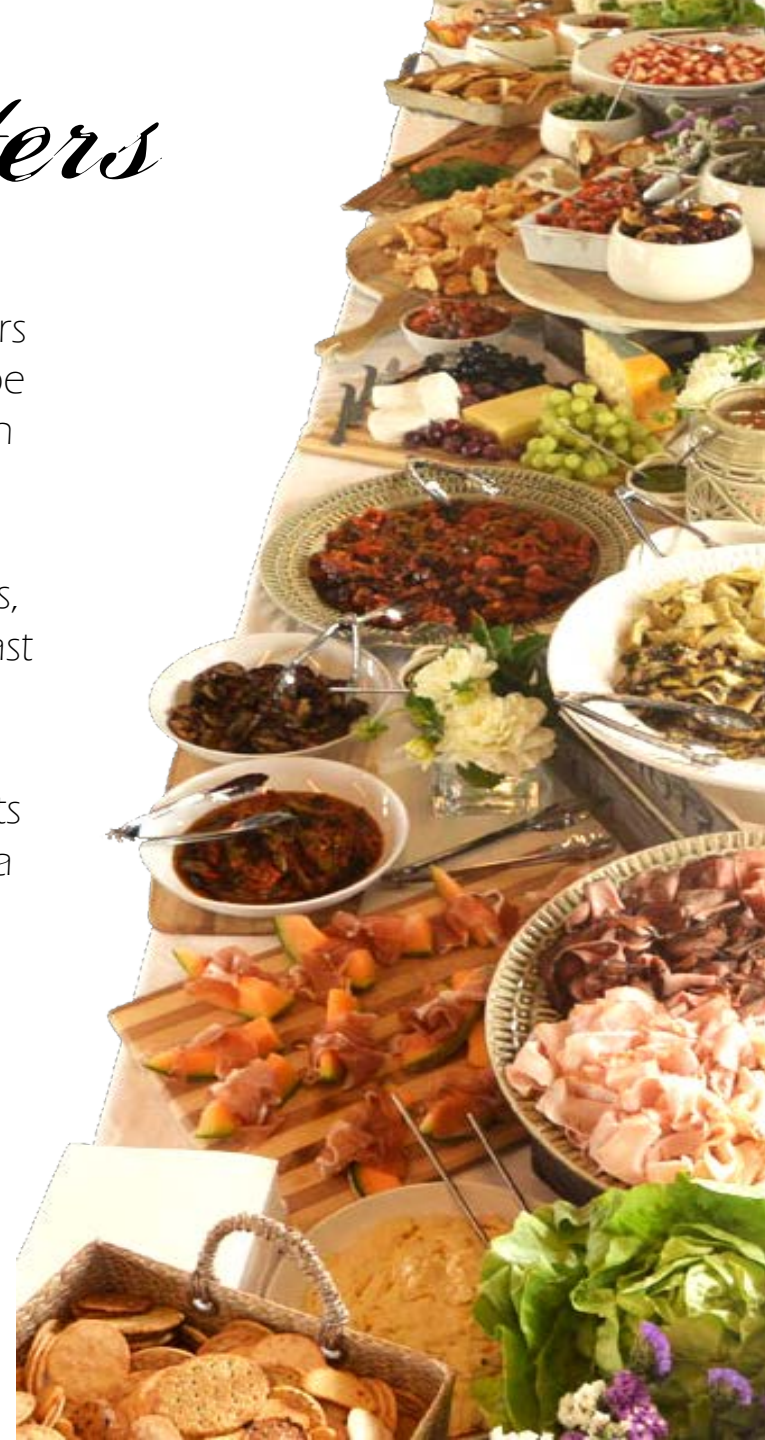
When guests arrive on board they will be greeted with platters packed with antipasto, cold meats & cheeses . The table will be overflowing with delicious morsels for your guests to graze on including:

Selection of house cured and smoked meats including salamis, prosciutto, coppa collo, mortadella, smoked ham and rare roast beef.

Selection of local and imported cheeses with accompaniments including quince paste, fig jam, grapes and finely sliced corella pear.

Selection of local and imported stuffed and marinated olives.

Selection of crackers, crisp breads and artisan breads.



Seafood Platters

What better way to enjoy the sea breeze than over platters of market fresh seafood. Platters come laden with Australia's finest and freshest produce for your guests to feast on for a truly indulgent affair.

Smoked Salmon with dill crème fraiche and crostini

Fresh peeled Tiger Prawns

Sydney Rock Oysters

Trio of dipping sauces



Baguettes

A range of baguettes and wraps with included toppings such as

Ham

Leg Ham. Lettuce . Manchego Cheese .

~

Roast Beef

Rare Roast Beef. Seeded Mustard . Tomato . Lettuce

~

Chicken

Poached peri peri chicken . Lettuce . Mayonaise

~

Salami

Salami . Olives . Peppers . Artichoke .

~

Vegetarian



Sliders

8 Hour Slow Roast Beef Burger

Wagu Beef . BBO Sauce . Lettuce . Manchego Cheese .
Mayo . Pickle

~

12 Hour Slow Roast Pulled Pork

Texan Spiced Pork . Apple And Cabbage Slaw .
Chipotle Aioli

~

Mediterranean Lamb

Spiced Lamb . Mint Yogurt . Relish

~

Portuguese Chicken

Marinated Chicken Breast . Lettuce . Cheese .
Peri Peri Mayo .

~

Eye Fillet Steak

Eye Fillet Steak . Provolone Cheese . Bacon Jam .
Caramelised Onion . Baby Spinach



Canapes

Bespoke Catering

Our strength is our ability to analyse clients wants and create unique bespoke catering menus for each individual event. Our vision is to build beautiful dishes to excite your guests imagination on what can be done with food. We want to theme the food to be the centrepiece of your event with creative flavours and startling visual appeal.

Request a unique menu today!! Work closely with our Chef to bring your vision to life. Whether it be with modern takes on traditional foods, creative themed menus, "build you own" bars or rustic style shared meals, let Shared Affair create the most amazing menu for your event!

Call us to make a time to sit down and let us bring your ideas to life.





Canapés

Peking Duck Pancakes

Shredded Peking Duck . Cucumber . Shallot . Hoisin . Bun

~

Smoked Trout Betel Leaves

Trout . Coconut . Lime . Peanuts . Coriander . Nam Jim

~

Vodka Cured Eye Fillet Crostini

Vodka Rosemary Lemon Cured Beef . Horseradish . Crisp Bread

~

Greek Lamb And Couscous

Medium Rare Lamb Back Strap . Herbed Couscous . Tzatziki
(Served On Small Bamboo Boats)

~

Steak & Chips

Cubed Wagu Beef . Onion Jam . Mini French Fries

~

Beef Tartare

Wagu Beef . Pickled Diekon . Shiso . Crisp

~

Thai Green Curry Pies

Chicken . Aromatic Curry

Fig, Prosciutto And Gorgonzola Tart

Fig Jam . Prosciutto . Gorgonzola . Candied Cashews

~

Jamon & Pomegranate Tarts - *(Pictured)*

Pomegranate . Rocket . Jamon . Feta . Balsamic Reduction

~

Salmon Sashimi

Salmon Sashimi . Ponzu . Ginger . Wasabi Mayo . Micro herbs
(Served in Shot Glasses)

~

Prawn Cocktails

Prawns . Chipotle Marie Rose Sauce . Cucumber
(Served In Mini Martini Glasses)

~

Nam Jim Scallops

Scallops . Micro Herb Salad . Nam Jim Dressing
(Served On The Shell)

~

Snapper Ceviche

Lime cured Snapper . Eschallot . Watermelon . Corriander . Avocac

~

Oysters

Sydney Rock Oysters . Vinaigrette
Sydney rock Oysters . Finger Lime Caviar

Smoked Salmon And Feta Frittata

Smoked Salmon . Fetta . Crème Fraiche . Micro Herbs

~

Olive, Charred Pepper And Tomato Frittata

● Sicilian Olive . Grilled Capsicum . Tomato Dust . Crème Fraiche

~



Slide

Canapés Pasta

(Served In Mini White Boxes)

Pasta Ragu

Tagliatelle . Lamb Ragu . Parmesan

~

Spaghetti Vongole

Spaghetti . White Wine . Garlic . Clams . Parsley

~

Truffled Mac ' N ' Cheese

4 Cheese Macaroni . Fresh Truffle . Prosciutto Crumb

~

Prawn Linguini Al Olio

Linguini . Prawns . Garlic . Chilli . Lemon . Parsley

~

Nannas Spaghetti Bolognese

Beef . Spaghetti . Parsley

~

Fettuccini With Wild Mushrooms

Fettuccini . Wild Mushrooms . Cream . Balsamic . Thyme





Canapés

Salads

(Served In Mini White Boxes or Bamboo Boats)

Fattoush Salad With Mini Falafel Balls

Greens . Tomato . Cucumber . Pita Crisp . Sumac . Falafel

~

Thai Beef Salad

Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

~

Salade Niçoise

Rare Seared Tuna . Beans . Cheery Tomato . Quail Egg

~

Moroccan Lamb And Couscous Salad

Slow Cooked Lamb . Glazed Baby Carrot . Herbed Couscous

~

Spiced Chickpea And Zucchini Salad

Chick Peas . Zucchini . Herbs . Goats Cheese . Zucchini Flowers

~

Set Menu

Set Menu

ONE - \$95 per person

With 4hr Drinks Package - \$145 per person

Cheese, Meats & Antipasto Platter on Arrival

Seafood Platter

Chorizo & Sun-dried tomatoes Quiche with Crème Fraiche. (1 each)

Chorizo . Sundried Tomato . Crème Fraiche . Chorizo Crumb

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Peking Duck Pancakes (2 each)

Shredded Peking Duck . Cucumber . Shallot . Hoisin

~

Choice of 1 of our sliders (1 each)

~

Thai Beef Salad (1 each)

Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

Selection of Desserts





Set Menu

TWO - \$80 per person

With 4hr Drinks Package - \$130 per person

Cheese, Meats & Antipasto Platter on Arrival

Prawn Cocktails (2 each)

Prawns . Chipotle Marie Rose Sauce . Cucumber

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Chorizo & Sun-dried tomatoes Quiche with Crème Fraiche.
(1 each)

Chorizo . Sundried Tomato . Crème Fraiche . Chorizo Crumb

~

Olive, Charred Pepper And Tomato Frittata (1.5 each)
Sicilian Olive . Grilled Capsicum . Tomato Dust. Crème Fraiche

~

Peking Duck Pancakes (2 each)

Shredded Peking Duck . Cucumber . Shallot . Hoisin

~

Salmon Sashimi Shots (2 each)

Salmon Sashimi . Ponzu . Ginger . Wasabi Mayo . Micro herbs
(Served in Shot Glasses)

~

Choice of 1 of our sliders (1 each)



The Floating Affair

GOLD AFFAIR \$275 per head

Entrée

Cheese platter
Fresh Prawns and oysters with
a trio of dipping sauces

Main

Lobster, seared scallops,
Mediterranean octopus salad,
Balmain bugs, smoked salmon
with mini bagels and dill crème
faiche served with seasonal
salads

Dessert

Seasonal fresh and desserts

To Drink

4 hour gold beverage package
included

PLATINUM AFFAIR \$330 per head

Entrée

Antipasto and cheese platter

Main

Fresh Prawns and oysters with a trio
of dipping sauces
Lobster, seared scallops,
Mediterranean octopus salad,
Balmain bugs, blue swimmer crab,
Salmon Sashimi, Kingfish Sashimi,
smoked salmon with mini bagels
and dill crème fraiche served with
seasonal salads

Dessert

Mason Jar Desserts
Seasonal fresh and desserts

To Drink

4 hour Platinum beverage package
included

Drinks

Have a drink with us...

Aside from providing great food, we offer great booze! With our sassy wait staff keeping your guests topped up we take the stress out of any event allowing you to make the most of your special occasion.

Our close relationship with Sensi wines, imported from Italy, means you have an extensive list of wines to choose from as well as a variety of local and imported beers. If you would like to upgrade to our platinum package your personal mixologist will create our signature cocktails to complete your ultimate yachting experience.



Premium Packages



GOLD PACKAGE

Sensi "Collezione" White range
Sensi "Collezione" Red range
Calappiano Prosecco 18k Brut
Selection of imported full strength beer
4 hour package - \$50

PLATINUM PACKAGE

Sensi "Collezione" White range
Sensi "Collezione" Red range
Calappiano Prosecco 18k Brut
Selection of imported full strength beer
3 x Spirits & Mixers
1 x cocktail choice (next page)
4 hour package - \$100 per head

Wine Selection

Sensi "Collezione"	Pinot Grigio IGT	Veneto
Sensi "Collezione"	Pinot Noir IGT	Veneto
Sensi "Collezione"	Montepulciano d'Abruzzo DOCG	Abruzzo
Sensi "Collezione"	Sangiovese IGT	Tuscany
Sensi "Collezione"	Chianti DOCG	Tuscany
Sensi "Collezione"	Vermentino Igt	Tuscany
Sensi "Collezione"	Nero D'Avola	Sicily
Sensi "Collezione"	Primitivo	Puglia
Sensi "Collezione"	Moscato d'Asti	Asti
Sensi 18k	Pinot Noir Rosé Sparkling	Tuscany
Calappiano	Prosecco Extra Dry DOC	Treviso
Calappiano	Prosecco 18k Brut	Treviso



Cocktails

Cocktail Menu:



4 Hour Package \$60 - Choice of 2 cocktails

The Secret Affair

Peach Schnapps, Strawberry Framboise, cranberry juice and pineapple juice.

Whiskey Sour

Whiskey, lemon juice, simple syrup and egg white.

Not So Old Fashioned

Fee Brothers Old Fashion Aromatic Bitters, soda water, sugar cube and Buffalo Trace Bourbon.

The Cosmo

Vodka, Triple Sec, pomegranate juice and lime.

The Mojito

white rum, sugar, lime juice, sparkling water, and mint.



Staff

Our qualified team can assist with setup, presentation, service and bar to provide a professional Shared Affair experience.

Staff will be required to be booked and managed by Shared Affair at a rate of \$55/hour (Ex GST). Staff duties will include food service and clean up as well as bar and table drinks service. 1 staff will be required for food service and 1 staff will be required for bar and table drinks service.

Staff will be dressed in black pants, a white shirt and black aprons unless alternate uniforms are requested. We are happy to theme the look of our staff to your event.

- Bowties
- Ties
- Fancy Dress