



Shared Affair
Bespoke Catering

Have your Affair with us!



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.



The Brief



To create a themed menu for the winners cocktail party to celebrate the NSW guests who will be attending the Brickworks Luxury Incentive.

With the cruise leaving from Lisbon, Portugal and travelling through Spain, the menu needs to create excitement for the holiday ahead and conjure up images of crystal blue ocean and European coastline.

To compliment the menu two themed cocktails upon arrival.

Below we have created 2 menu options to match the Portuguese & Spanish inspired theme as well as Brickworks signature cocktails.



The Menu

OPTION 1

8 Spanish inspired canapés.

- Paella Croquettes – Chorizo, bacon, prawn and saffron rice stuffed with Manchego cheese and a garlic aioli dipping sauce.
- Grilled mushrooms cups filled with asparagus and 3 cheese cream topped with Serrano Jamón crumb.
- Spanish Burger Sliders – spiced lamb with smokey Romesco sauce, paprika relish & minted yogurt
- Baby Spanish meatballs in spicy Bravas sauce served in bamboo shot glasses.



The Menu

- Individual Spanish Tortilla topped with crème fraîche and micro herbs
- 8 hour slow roasted pulled pork sliders with crunchy apple and cabbage with fresh mint.
- Goats cheese, Serrano ham and pomegranate tarts topped with rocket and balsamic reduction.
- Molten chocolate shots with Churros dippers.



The Menu

OPTION 2

Includes canapés and Seafood Paella.

- The choice of any 4 of the above canapés
- Seafood Paella served communally out of Our Grand Pan.

Our chefs build a huge Paella stacked with mixed seafood, an amazing centrepiece for any event! Our secret paste scents your event with the aromas of garlic, bacon and chorizo whilst guests interact with the our chefs and get involved process of creating the Paella.

Brimming with the freshest seafood and served with garlic aioli, lemon wedges and chilli flakes this has fast become our most popular dish.



Cocktails

Strawberry & Lime Rosé Sangria

Fresh strawberries, fresh lime,
Sangiovese Rosé, Captain Morgan
White Rum and fresh fruit.

The Vivid Valencia

Bitters, Orange bitters, Orange curaçao
Gin de Menorca and fresh lime juice
garnished with burnt Orange rind.

*Have a drink
with us...*



The Staff

We have allocated 2 chefs to manage the event, 2 wait staff and 1 mixologist to create signature cocktails and tend the bar.

The staff will be working for 3 hours from 6:00pm – 9:00pm.

DRESS:

In keeping with your Spanish theme, we suggest our staff wear a themed outfit with black pants, a white collared shirt, a red tie and a black apron.

