



Shared Affair

CATERING & EVENTS

Set Menus

All food packages are provided with biodegradable plates, cutlery and napkins.

Minimum of 8 persons per package. BBQ boxes to be cooked onboard. Cooking facilities not available on all vessels.

Contact us for bespoke packages.

Lavender Bay BBQ Lunch

(\$35 per person)

BBQ Box
Choice of 2 salads

Neutral Bay Seafood Lunch

(\$45 per person)

Cold Seafood Box
Choice of 2 salads

Blackwattle Bay BBQ Lunch

(\$45 per person)

Deluxe BBQ Box
Choice of 3 salads

Double Bay Seafood Lunch

(\$55 per person)

Deluxe Cold Seafood Box
Choice of 3 salads

Girls Just Wanna Have Fun

(\$70 per person)

Seasonal Fruit Box
Cold Seafood Box
Choice of 2 Salads
Girls Day Out Dessert Box

The Sailor

(\$70 per person)

DIY Burger Box
Surf'n'Turf Box
Choice of 2 Salads
Seven Deadly Sins Dessert Box

A Day On The Water

(\$80 per person)

Classic Antipasto Box
Blackwattle Bay BBQ Lunch
OR
Neutral Bay Seafood Lunch
Choice of Dessert Box

The Nautical Affair

(\$100 per person)

Deluxe Antipasto Box
Seasonal Fruit Box
Double Bay Seafood Lunch
Choice of Dessert Box



Grazing Boxes

All Grazing boxes come with biodegradable plates, cutlery and napkins.
8 person minimum for each box type.

Classic Antipasto Box *(\$15 per person)*

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

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Deluxe Antipasto Box *(\$25 per person)*

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

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Ploughman's Box *(\$25 per person)*

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

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Seasonal Fruit Box *(\$15 per person)*

A styled selection of Seasonal Fruit

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Mixed Baguette Box (Choice of...) *(\$20 per person)*

Turkey . Cranberry . Brie

Triple Smoked Ham . Vintage cheddar . Chutney

Prosecco Braised Chicken . Celery . Mayo

Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber

Pastrami . Sauerkraut . Swiss cheese . Thousand Island

Mixed leaves . Tomato . Cucumber . Carrot . Sprouts . Grainy Mustard

Felafel . Hummus . Tomato . Cucumber . Rocket

OR

Your favourite Sambo... :) Let us know. x

B.B.Q & Seafood Boxes

All BBQ boxes are to be cooked on board by crew or staff member (supplied at additional cost).
Cold seafood and sushi boxes are provided ready to eat. 6 person minimum for each box type.

DIY Burger BBQ Box *(\$20 per person)*

Cheeseburger Pattie . Portuguese Chicken Fillet
Salad . Cheese . Burger Buns . Condiments

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BBQ Box *(\$25 per person)*

Rump Steak . Sausages . Chicken Skewer . Bread roll . Condiments

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Deluxe BBQ Box *(\$35 per person)*

Scotch Fillet Steak . Gourmet Sausages . Lamb Skewer . Chicken Skewer . Bread roll . Condiments

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Surf'n'Turf BBQ Box *(\$30 per person)*

Scotch Fillet Steak . Prawn Skewer . Bread roll . Condiments

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Cold Seafood Box *(\$35 per person)*

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments

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Deluxe Cold Seafood Box *(\$45 per person)*

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs
Bread roll . Lemon . Condiments

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Sushi and Sashimi Box

Small (40 pcs) \$50 | Medium (60 pcs) \$70 | Large (100 pcs) \$100

Selection of Sushi and Sashimi . Lemon . Soy . Wasabi





Salad Boxes

All Salad boxes are provided with biodegradable plates, cutlery and napkins.

Small (5-7 Pax.) \$40 | Medium (12-15 Pax) \$65 | Large (20-25 Pax.) \$100

Heirloom Tomato Salad (GF, V)

Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.

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Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing

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Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing

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Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette

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Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette

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Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette

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Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.

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Gourmet Greek Salad (GF, V, VG)

Cos . Tomato . Cucumber . Capsicum . Feta . Olives . Lemon oregano vinaigrette

Canape Box

Canapés are provided with napkins, and are ready to eat straight from the box. We can also provide staff and serveware if required (additional cost).

\$35 per person - Minimum 8 people

Antipasti Skewer

Bocconcini . Tomato . Basil . Olive

Choice of 2 Sliders

- Chicken Bahn Mi
- Mini Prawn Po' Boy
- Portuguese Chicken
- Loaded Falafel (V)

Leek and Gruyere Tart (V)

Choice of 2 Rice Paper Rolls (GF)

(Vermicelli . Vietnamese Herbs . Peanut Dipping Sauce)

Mild Chilli Prawn

Chicken & Avocado

Tofu and Shimeji Mushroom (V)





Dessert Boxes

Every box we create is bespoke! Tell us your theme and we will run with it. We can add branding or colour match logos if required. 8 person minimum for each box type.

Mixed Brownie Box (\$10 per person)

Nutella Fudge . White Choc Macadamia . Caramel Blondie

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Mixed Petit Fours Box (\$15 per person)

*Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .
Raspberry Cheesecake . White Choc and Macadamia Brownie*

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Mixed Cupcake Box (\$12 per person)

Selection of Iced Mini Cupcakes

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Seven Deadly Sins Box (\$15 per person)

Full of Everything Chocolate!

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Willy Wonka's Garden Box (\$15 per person)

A colourful selection of Sweet Treats, Lollies and Fruit

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Girl's Day Out (\$15 per person)

Choc dipped strawberries . Mini strawberry Cupcakes . Selection of Pink Sweet Treats.

Banquet Meals

Banquets delivered hot and ready to serve in bain maries. Sides come with serving platters. Minimum of 20 persons for Banquet meal service. Staff member required (additional cost).

*1 option \$55 per person | 2 options \$65 per person.
Includes 3 choices from salads menu*

Beef Osso Bucco with gremolata served on a bed of Paris mash

Slow roasted Greek Lamb Shoulder on a bed of herbed cous cous with pomegranate and micro herb salad

Braised Chicken with prosecco, peas, asparagus and new potatoes

Braised Lamb Shanks with red wine jus served on a bed of Paris mash

Roasted Ocean Trout with herbed aioli on a bed of Moroccan brown rice salad

Whole baked Snapper with prosecco, tomato and Sicilian olive sugo

Whole Beef Eye Fillet with chimichurri and blistered tomatoes

Slow Roasted Pork Shoulder with sticky pomegranate glaze and spiced cabbage

Roast Pumpkin, Spinach and Ricotta Cannelloni with tomato sugo and fresh mozzarella





Drinks Packages

Our unlimited drinks packages run for 4 hours (contact us for longer packages). Minimum of 6 persons required for drinks service. Our packages include drinks, glassware, ice, and garnishes where applicable. Staff member required for drinks service (additional cost)

Silver Package

(\$50 per person)

Selection of House red and white wines

House prosecco

Selection of local and imported beers

Soft drinks

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Gold Package

(\$80 per person)

Selection of House red and white wines

House prosecco

Selection of local craft and imported beers

Selection of 2 spirits (with mixers)

Soft drinks

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Platinum Package

(\$100 per person)

Selection of House red and white wines

House prosecco

Selection of local craft and imported beers

Selection of 2 spirits (with mixers)

Choice of 2 cocktails

Soft drinks

Staff

Staff \$60 per hour | Minimum 4 hours

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

Staff duties include food service and clean up as well as 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 our staff attire to suit your event.

Experienced Cocktail Mixologists are also available for \$65 per hour





Call to organise a bespoke menu or quote

(02) 8089 2555 or email info@sharedaffair.com.au