

# SHAFFA EVENTS



2023 - 2024

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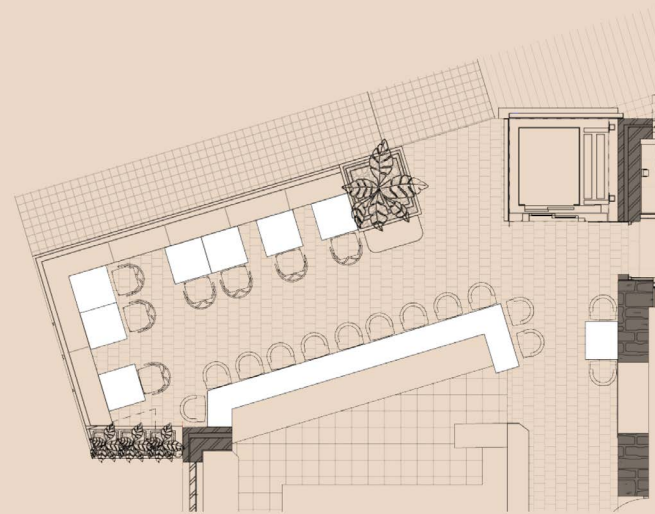
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## Atrium Exclusive Hire



The Atrium has a capacity of 33 people seated on a combination of high and low dining tables.

This is where you and your guests will get prime seats to watch the chefs working in our busy open kitchen while you host your event.

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### Availability:

- Lunch on Friday
- Brunch on Saturday & Sunday
- Dinner Tuesday to Sunday

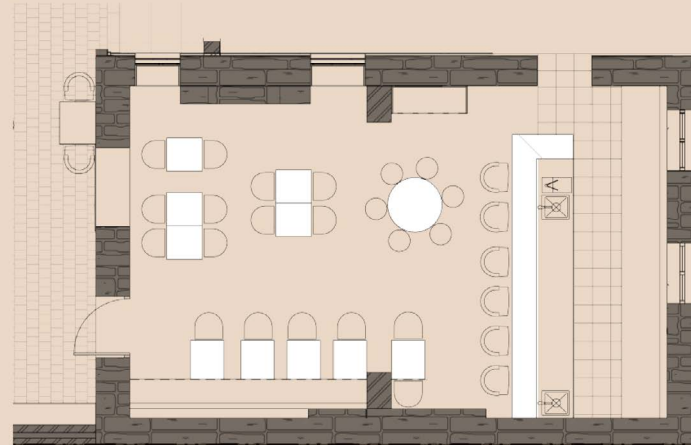
### Seating:

- 21 people seated at low dining tables + 12 seated on high bar seats





## Bar Exclusive Hire



The Bar has a capacity of 35 people seated on low tables.

The Bar room has a sexy and more intimate feel to it, with it's beautiful sandstone walls and a golden, backlit bar.

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### Availability:

- Lunch on Friday
- Brunch on Saturday & Sunday
- Dinner Tuesday to Sunday

### Seating:

- 31 people seated at low tables + 4 seated on high bar seats

# JANUARY to SEPTEMBER - EXCLUSIVE HIRE MINIMUM SPEND

|           | Brunch/Lunch<br>Room Hire 2 hs | Brunch /Lunch<br>Venue Hire 4hs | Dinner Atrium<br>Hire 2,5 hs | Dinner Bar<br>Hire 2,5 hs | Dinner Venue<br>Hire 4 hs |
|-----------|--------------------------------|---------------------------------|------------------------------|---------------------------|---------------------------|
| Monday    | N/A                            | \$8000                          | N/A                          | N/A                       | \$9000                    |
| Tuesday   | N/A                            | \$8000                          | \$4000*                      | \$4500*                   | \$10500                   |
| Wednesday | N/A                            | \$8000                          | \$4000*                      | \$4500*                   | \$10500                   |
| Thursday  | N/A                            | \$8000                          | \$4500*                      | \$5000*                   | \$11000                   |
| Friday    | \$4000*                        | \$8000                          | \$4500*                      | \$5000*                   | \$15000                   |
| Saturday  | \$4000*                        | \$8000                          | \$4500*                      | \$5000*                   | \$15000                   |
| Sunday    | \$3500*                        | \$7000                          | \$4000*                      | \$4500*                   | \$10500                   |

\* Price is for **up to 30 pax** (\$100pp for any additional pax)

All prices include room hire fee of \$500 / \$1000 venue hire fee

\*\* Please note the minimum spends for the Atrium & Bar varies during peak seasons. There is a 10% service charge on the total bill, which is not included in the minimum spend.

## OCTOBER to DECEMBER - EXCLUSIVE HIRE MINIMUM SPEND

|           | Brunch<br>Room Hire 2 hs | Brunch /Lunch<br>Venue Hire 4hs | Dinner Atrium<br>Hire 2,5 hs | Dinner Bar<br>Hire 2,5 hs | Dinner Venue<br>Hire 4 hs |
|-----------|--------------------------|---------------------------------|------------------------------|---------------------------|---------------------------|
| Monday    | N/A                      | \$9000                          | N/A                          | N/A                       | \$9000                    |
| Tuesday   | N/A                      | \$9000                          | \$4500*                      | \$5000*                   | \$12500                   |
| Wednesday | N/A                      | \$9000                          | \$4500*                      | \$5000*                   | \$12500                   |
| Thursday  | N/A                      | \$9000                          | \$5000*                      | \$5500*                   | \$16000                   |
| Friday    | \$5000*                  | \$9000                          | \$5500*                      | \$6000*                   | \$16000                   |
| Saturday  | \$4500*                  | \$11000                         | \$5500*                      | \$6000*                   | \$16000                   |
| Sunday    | \$4000*                  | \$9000                          | \$5000*                      | \$5000*                   | \$10500                   |

\* Price is for **up to 30 pax** (\$100pp for any additional pax)

All prices include room hire fee of \$750 / \$1500 venue hire fee

\*\* Please note the minimum spends for the Atrium & Bar varies during peak seasons. There is a 10% service charge on the total bill, which is not included in the minimum spend.



# \$89pp Chef's signature menu

AVAILABLE FOR DINNER

## FEAST

Lentil kibbeh niyah, Turkish spices, pomegranate , herbs, tatbilah (df, vegan)

Focaccia, jerusalem zaatar, olive oil (df, vegan)

Burnt eggplant labneh, harissa oil, sumac (gf)

Dag Na - King fish, fennel, sumac, Ras El Shaffa, rockmelon broth (df, gf)

Chicken cigars, dukkah, raw tahini, date molasses (df)

Chicken shawarma, tahini, amba, sumac onion, herbs, laffa (df, gf optional)

Cauliflower, garlic labneh, aleppo oil, crispy leaves, Ras El Shaffa, grated tomato, pickles, almonds (gf)

## MATOK

Coconut malabi, cherry, raspberry, dessicated coconut, iranian pistachio, rose water syrup (gf, df, vegan)

## ADD ONS

Hummus, crispy chickpeas, paprika, olive oil, parsley (gf, df, vegan) | 12

Octopus, lima bean hummus, sujuk, crispy chickpeas, tomato seeds, chervil (df, gf) | 33

Marinated flank steak mb4, pickled yerakot, shivka chimichurri (gf) | 47



## \$89pp Chef's signature menu (vegetarian)

AVAILABLE FOR DINNER

### FEAST

Lentil kibbeh niyah, Turkish spices, pomegranate , herbs, tatbilah (df)

Focaccia, jerusalem zaatar, olive oil (df)

Burnt eggplant labneh, harissa oil, sumac (gf)

Burrata, matbucha

Falafel, tahini (df, gf)

Pumpkin, Ras El Shaffa, pomegranate molasses, muhammara, zhug, preserved lemon, pitzuhim (df, gf)

Cauliflower, garlic labneh, aleppo oil, crispy leaves, Ras El Shaffa, grated tomato, pickles, almonds (gf)

### MATOK (choice of)

Coconut malabi, cherry, raspberry, dessicated coconut, iranian pistachio, rose water syrup (gf, df)

## \$89pp Chef's signature menu (vegan)

AVAILABLE FOR DINNER

### FEAST

Lentil kibbeh niyah, Turkish spices, pomegranate, herbs, tatbilah (df)

Focaccia, jerusalem zaatar, confit tomato salsa, olive oil (df)

Hummus, crispy chickpeas, paprika, olive oil, parsley (df, gf)

Fattoush, cherry tomatoes, baby cucumber, capsicum, onion, watermelon, bagel croutons, herbs, zaatar dressing (df)

Falafel, tahini (df, gf)

Pumpkin, Ras El Shaffa, pomegranate molasses, muhammara, zhug, preserved lemon, pitzuhim (df, gf)

Cauliflower, aleppo oil, crispy leaves, Ras El Shaffa, grated tomato, pickles, almonds (df, gf)

### MATOK

Coconut malabi, cherry, raspberry, dessicated coconut, iranian pistachio, rose water syrup (gf, df)



# Weekend Brunch Menu - \$79pp

AVAILABLE WEEKENDS LUNCH FROM 12:00

## FEAST

*Add an Oyster to start with: Oyster, mint lemon granita, arak | \$5.5 e/a*

Marinated Olives

Jerusalem bagel

Whipped persian feta, green chilli jam, sorrel

Chicken cigars, pitzuhim, raw tahini, date molasses

Turkish peppers

Dag Na - Kingfish, fennel, sumac, Ras El Shaffa, rockmelon broth

Chicken shawarma, tahini, amba, pickled cabbage, herbs, laffa

Brussel sprouts, sweet and sour currants, ras el shaffa

## MATOK

Saffron & Almond Ugha, coconut labne, silan, orange

Turkish coffee / Morroccan mint tea

## 90min BOTTOMLESS DRINKS PACKAGES

Rosé / Goldstar beer \$37pp

Rosé / Goldstar beer / Margaritas \$47pp





## Late night bar hire bottomless packages

This package is available for bookings from 10pm until midnight, Tuesday to Saturday. It's a great option if you are looking to celebrate with friends, enjoy some food and drinks, and have your own exclusive bar.

Time: 10pm - 12am

Maximum guests: 34pax

Price: \$100 pp

What's included: Set menu & 90 min bottomless drinks (Goldstar/Rosé / Margaritas)

### SET MENU

Focaccia, jerusalem zaatar, olive oil (df, vegan)

Burnt eggplant labneh, harissa oil, sumac (gf)

Hummus, crispy chickpeas, paprika, olive oil, parsley (gf,df,vegan)

Homemade Hamutzim – seasonal pickles

Kingfish ceviche, rockmelon, celery, cucumber, sumac, coriander, nasturtium (df, gf)

Chicken shawarma, tahini, amba, sumac onion, herbs, laffa (df)

Coconut malabi, cherry, raspberry, dessicated coconut, iranian pistachio, rose water syrup blossoms & saffron syrup (df, gf)



# Canapé menu

Available for full venue hire only

## **Package 1:** \$85pp

Your choice of 6 canapes + 2 chef's specials

## **Package 2:** \$95pp

Your choice of 6 canapes + 3 chef's specials

**Grazing Table & Hot Drinks:** \$30pp

## CANAPES

- Oyster & the best part of the salad - arak, finger lime, sea grapes(df, gf)
- Kingfish ceviche, tabouli, barberries, sumac, pomegranate molasses, lettuce (df)
- Lentil kibbeh niyah - cos lettuce hearts, Turkish spices, herbs, pomegranate (v, df)
- Haloumi - seasonal fruit, aromatic honey (gf)
- Fried cauliflower-Ras-El-Shaffa, blacksmoky tahini, almonds, herbs (df, gf)
- Falafel - pickled cucumber, tahini (df, gf)
- Pumpkin - baharat spice, muhammara, leblebi (v, gf)
- Chicken shawarma - mini laffa, tahini, amba, sumac onion, herbs (df)
- Lamb kofta skewer - wrapped in laffa, "saj" yoghurt, paprika oil

## CHEF'S SPECIALS

- Prawn skewer, harissa, preserved lemon (df, gf)
- Octopus mini pita - lima hummus, sujuk, tomato salsa, preserved lemon (df)
- Scallops - taramasalata, brown butter, lemon gremolata (df, gf)
- Fisherman's yaffo stew - snapper, anisflavours, chickpeas, coriander(df, gf)
- Marinated beef rump cap mb3, shishlik, pickled onion (df, gf)
- Lamb cutlet - tabouli, pommegranate glaze, zhug (df)

## GRAZING TABLE & HOT DRINKS

- Coconut malabi, desiccated coconut, almonds, orange, rose blossoms & saffron syrup (df, gf)
- Chocolate halva mousse - salty cacao crumble, raspberry gel, cacao tuille
- Knafeh - mix of cheeses, rose syrup, macadamia ice cream
- Baklavah & Turkish Delight
- Hot drinks



# Beverage Packages\*

\*All room hire & whole venue hire events are subject to drink packages. This must be confirmed 3 weeks prior to the event.

## SOFT DRINKS PACKAGE - \$20pp 2 hours

### - Soft Drinks:

- Coke & Coke zero
- Lemonade
- Lemon Lime & Bitters
- Sparkling water
- Capi Dry Ginger Ale

### - Shaffa Gazoz:

- Pomegranate, seasonal fruits, sparkling water

## STANDARD PACKAGE - \$75pp 2 hours

### - Bottled Beer

- Goldstar, Dark Lager, ISR

### - Wine selection:

- 2022 Sauvignon Blanc, Amisfield, Central Otago, NZ
- 2022 Gaia '4-6H', Rosé, Peloponnese, GR
- 2018 Cabernet/Malbec, Jim Barry 'Single Vineyard', Clare Valley, SA

### - Soft Drinks:

- Coke & Coke zero
- Lemonade
- Lemon Lime & Bitters
- Sparkling water
- Capi Dry Ginger Ale

\*\*Beverage packages run from when the first drink is served to the table. If you wish to extend the duration of the beverage package, please discuss with our bookings manager. Shaffa is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by NSW Responsible service of Alcohol laws that any intoxicated persons are removed from licensed premises.





## Beverage Packages

### PREMIUM PACKAGE - \$85pp 2 hours

- Cocktail on arrival:
  - Carmel Market (Gin, elderflower liqueur, juniper and coriander syrup, lemon)
  - or**
  - Charred Negroni (Gin infused with cardamom, coriander seeds & burnt grapefruit, peach bitters, sweet vermouth, aperol)
  - or**
  - Spicy Margariuta (Chilli & coriander infused tequila, cointreau, lime)
- Bottled Beer:
  - Goldstar, Dark Lager, ISR
  - or**
  - Grifter, Pale Ale, AUS
- Wine selection: To be advised by our Sommelier
  - NV Albino Armani Terre di Gioia Prosecco, Friuli, IT
  - 2022 Sauvignon Blanc, Amisfield, Central Otago, NZ
  - 2021 Domaine AIX, Rosé, Provence, FR
  - 2018 Cabernet/Malbec, Jim Barry 'Single Vineyard', Clare Valley, SA
- Soft Drinks:
  - Coke & Coke zero
  - Lemonade
  - Lemon Lime & Bitters
  - Sparkling water
  - Capi Dry Ginger Ale

\*\*Beverage packages run from when the first drink is served to the table. If you wish to extend the duration of the beverage package, please discuss with our bookings manager. Shaffa is committed to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by NSW Responsible service of Alcohol laws that any intoxicated persons are removed from licensed premises.



# T's & C's

## - Pricing

All quotes include GST and are based on current values.

Quotes issued to the client are estimates and although not our preference, may be subject to change.

## - Menu changes

Food and drinks menus are current and subject to change without notice. As we work with seasonal produce and seasonal menus, they are subject to change. Please visit our website for the most up to date menus or.

## - Final payment

Final payment will be required on the evening, either paid at the restaurant prior to the event or at the conclusion. We accept cash or card (1.5% card surcharge applies). If the minimum spend is not met, a room hire fee of the difference will be charged.

## - Service charge for group bookings

For groups of 7 or more, a discretionary 10% service charge is added to the final bill which is solely distributed amongsts the staff that worked at the event.

## - Final number of guests

Room or venue exclusive hire: We require confirmation of final numbers 2 weeks prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. If changes in the number of guests attending occur later than this, a no-show fee of \$50pp will be charged.

Group bookings (non-exclusive hire): We require confirmation of final numbers 48 hs prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. If changes in the number of guests attending occur later than this, a no-show fee of \$50pp will be charged.

## - Deposit:

Room or venue exclusive hire: We require a deposit of 40% of the minumum spend to secure your booking and 14 days notice for any cancellation or changes. Deposit will be returned in full if booking is cancelled 14 days prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited.

Group bookings (non-exclusive hire): We require a deposit of \$40pp to secure your booking. Deposit will be returned in full if the whole booking is cancelled 2 days prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited.

## - Dietary requirements

Group bookings (non-exclusive hire) must confirm dietary requirements 48 hs prior to the event.

Exclusive room/whole venue hire bookings must confirm dietary requirements 2 week prior to the event.

We will endeavour to accommodate dietary requirements without altering much the chosen menu.

## - Surcharges

1.5% surcharge on credit cards. | 10% surcharge is applied on sundays. | 15% surcharge is applied on public holidays.

## - Licensing

Shaffa is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

## - Damages

In the event of damages caused to the venue or amenities, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.

Thank you for choosing Shaffa. We are excited to be hosting your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We thank you in advance for also being gracious and accommodating guests.







## Q & A's

### **Can you cater for all dietary requirements + Allergies?**

We can definitely accommodate dietary requirements as long as we get notified 48 hs in advance. Our menu contains allergens and is prepared in a kitchen that handles nuts, seeds, dairy, shellfish, gluten and garlic. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. We can therefore not cater for people suffering from severe allergies. Please communicate any allergies via email 48 hs prior to the booking and with our staff upon arrival.

### **Am I able to add on more people to my booking if needed in the future?**

We reserve the number of seats which you decide to pay a deposit for. We recommend securing the higher number, and just closer to the event to touch base and update the final number of guests, that way you will both secure your space as well as won't lose anything from the deposit.

### **Do you have any fees for large group bookings?**

Kindly note that for large groups we charge a 10% service fee, which goes straight to our chefs, bartenders and waiters that worked on your event.

### **Are we able to request a table either in the bar or in the atrium ?**

While we can't guarantee, we will try our best to accommodate your preference!

### **Are group bookings subject to a drinks package only, or can we order a la carte?**

All room hire & whole venue hire events are subject to drink packages. This must be confirmed 3 weeks prior to the event.

### **Are group bookings subject to a set-menu only?**

We do have a set-menu policy for groups of 7 or more, however we cater to all dietary requirements and allergies.

### **Can some people do bottomless for brunch and some others not?**

Definitely! Bottomless package is an optional add on, so every guest can choose to do it or not to.

### **Do you offer a kids option for brunch?**

We unfortunately don't have a kids menu, however kids under 8yo pay 50% of the brunch set menu.

### **Do you have heaters in the atrium?**

We have 6 high heaters in the atrium, so you'll be nice and warm on cooler days/nights.

### **Can I bring my own alcohol?**

Unfortunately, Shaffa is not licensed for BYO. But you can make a selection from our delicious drinks list!

### **Are you dog friendly?**

Support animals are welcome at Shaffa. We absolutely love dogs, but unfortunately as we have limited space in the venue, and lots of staff members going around carrying hot plates and beverages, we can't have dogs during our services.

### **Can I bring a cake? If so, is there a cakeage fee?**

Regarding the cake, you are welcome to bring your own! We charge a cakeage fee of \$4pp.

### **Is your venue accesible?**

Yes, Shaffa is wheelchair accessible through Albion Street - ramp from street, then through a lift for prams and chairs. Accessible bathrooms are also located in the restaurant. Please let us know when you will be coming so we can be sure to be ready!



# Shaffa

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✉ [bookings@shaffa.com.au](mailto:bookings@shaffa.com.au)

