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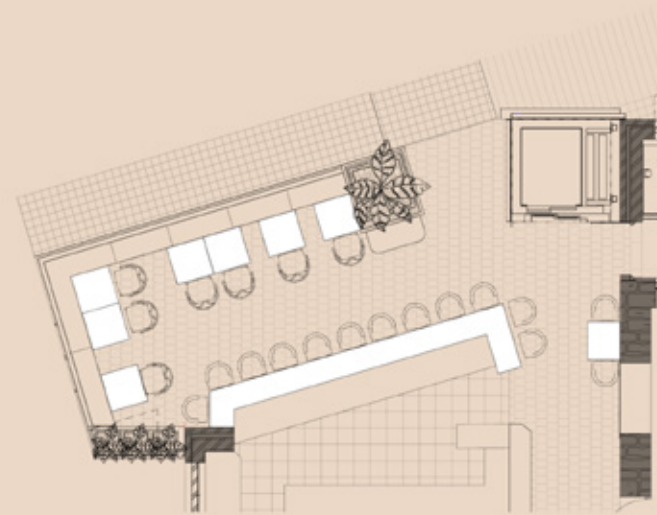
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## Atrium Exclusive Hire



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:**

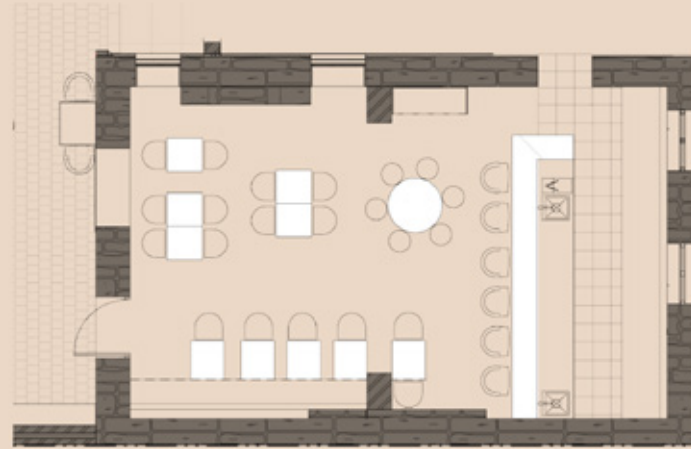
- Lunch on Friday
- Brunch on Saturday & Sunday
- Dinner Tuesday to Sunday

### **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 Room Hire 2 hs	Brunch /Lunch Venue Hire 4hs	Dinner Atrium Hire 2,5 hs	Dinner Bar Hire 2,5 hs	Dinner Venue 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	\$5000*	\$5500*	\$17500
Saturday	\$4000*	\$8000	\$5000*	\$5500*	\$17500
Sunday	\$3500*	\$8000	\$4000*	\$4500*	\$11500

\* 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 Room Hire 2 hs	Brunch /Lunch Venue Hire 4hs	Dinner Atrium Hire 2,5 hs	Dinner Bar Hire 2,5 hs	Dinner Venue Hire 4 hs
Monday	N/A	\$9000	N/A	N/A	\$9000
Tuesday	N/A	\$9000	\$4500*	\$5000*	\$12000
Wednesday	N/A	\$9000	\$4500*	\$5000*	\$13000
Thursday	N/A	\$9000	\$5000*	\$5500*	\$16000
Friday	\$5000*	\$9500	\$5500*	\$6000*	\$18000
Saturday	\$4500*	\$11000	\$5500*	\$6000*	\$18000
Sunday	\$4000*	\$9500	\$5000*	\$4500*	\$12500

\* 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.

# \$89 Chef's Signature Dinner Menu

AVAILABLE EVERY DAY FOR DINNER  
VEGETARIAN & VEGAN OPTIONS AVAILABLE

*Add Wine Pairing 45pp*

Beetroot-Lentil kibbeh Niyah Paprika Paste, Pomegranate Molasses,  
Silan, Shivka-Tatbilah, Cos Lettuce

Focaccia, Zaatar, Olive Oil  
Burnt Eggplant Labneh Harissa Oil, Sumac

Tiv-Style Palamida Crudo, Bonito, Salsa Mediterranea, Tomatoes, Shallots, Chilli, Pistachios  
Fish Falafel, Tahini, Amba, Harissa, Parsley

Grilled Beef Sirloin, Herb-Panko Crust, Tomatoes & Shallots Salad, Chermoula  
Fire-Roasted Cabbage Garlic Confit, Thyme, Sage, Olive Oil, Cumin

Coconut Malabi, Raspberries, Berries Coulis, Coconut, Pistachios, Rose Water Syrup

## ADD-ONS

Oyster, Israeli Salad "Mignonette"	7ea
Israeli Ceviche, Tomatoes, Shallots, Chives, Herbs, Lavash	9ea
Octopus Al Ha'Esh Crispy Potatoes, Sujuk, Pimentón, crushed tomatoes, preserved lemon, Coriander-Almonds Pistou	36
Tel-Aviv Knafeh, Kadaifi, Three Cheeses, Pistachios, Rose Water Syrup, macadamia Ice Cream	26



# \$89 Friday Lunch Menu

AVAILABLE ONLY FRIDAY LUNCH  
VEGETARIAN & VEGAN OPTIONS AVAILABLE

Beetroot-Lentil kibbeh Niyah Paprika Paste, Pomegranate Molasses,  
Silan, Shivka-Tatbilah, Cos Lettuce

Focaccia, Zaatar, Olive Oil  
Burnt Eggplant Labneh Harissa Oil, Sumac

Caesarea-Style Palamida Crudo, Bonito, Grilled Tomato Salsa, Herbs & Sumac Salad  
Fish Falafel, Tahini, Amba, Harissa, Parsley

Grilled Beef Sirloin, Herb-Panko Crust, Tomatoes & Shallots Salad, Chermoula  
Smashed Potato, Olive Oil-Roasted Russet, Garlic Confit, Sage, Rosemary, Scallions

Coconut Malabi, Raspberries, Berries Coulis, Coconut, Pistachios, Rose Water Syrup

## ADD-ONS

Oyster, Israeli Salad "Mignonette"	7ea
Hummus ,Crispy Chickpeas, Shivka, Olive Oil, Parsley, Cumin, Paprika	19
Tel-Aviv Knafeh, Kadaifi, Three Cheeses, Pistachios, Rose Water Syrup, Macadamia Ice Cream	26





# \$79 Weekend Brunch Menu

AVAILABLE WEEKENDS LUNCH FROM 12:00

*Add an Oyster to start with: Oyster, Israeli Salad “Mignonette” - 7 ea*

Focaccia, Masabacha, Tomato, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

Caesarea-Style Palamida Crudo, Bonito, Grilled Tomato Salsa,  
Herbs & Sumac Salad

Cauliflower, Garlic Labneh, Aleppo Oil, Crispy Parsley, Ras-El-Shaffa,  
Pickled Onions & Chili, Almonds

Arayes, Grilled Lamb Kebab & Crispy Pita, Tahini, Tomatoes, Onions, Yogurt Raita

Chicken Shawarma Skewer, Tahini, Amba, Pickled Cabbage, Herbs, Laffa

Coconut Malabi, Raspberry, Coconut, Pistachio, Rose Water Syrup

Turkish Coffee / Moroccan Mint Tea

## 90min BOTTOMLESS DRINKS PACKAGES

Rosé / Goldstar beer \$37pp

Rosé / Goldstar beer / Margaritas \$47pp



# 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, Israeli Salad "Mignonette"
- Israeli Ceviche, Tomatoes, Shallots, Herbs, Lavash
- Lentil Kibbeh Niyah - Cos Lettuce Hearts, Turkish Spices, Herbs, Pomegranate (V, Df)
- Fried Cauliflower - Ras El Shaffa, Tahini, Almonds, Herbs
- Falafel, Sesame Seeds, Green Tahini
- Shawarma Lafonit, Chicken, Chopped Salad, Amba-Tahini, Sumac-Onions
- Grilled Grape-Leaf-Wrapped Feta
- Beetroot Tartare, Pomegranate Molasses, Chickpeas, Pita Cracker

## CHEF'S SPECIALS

- Prawn Skewer, Harissa, Preserved Lemon (Df, Gf)
- Grill-Seared Scallop, Sujuk, Capsicum Coulis, Thyme, Pine Nuts
- Arayes, Grilled Lamb Kebab & Crispy Pita, Tahini Paste, Tomatoes, Onions, Yogurt Raita
- Fish Kebab, Matbucha, Tahini, Challah
- Spice Crusted Sirloin, Grilled Onion, Pickle Cucumber
- Mini Pulled Lamb Bun, Silan, Middle Eastern Bbq Sauce
- Crispy Calamari, Harissa Alioli, Chives
- Kataifi Wrapped King Prawn, Yogurt Harissa Sauce

## GRAZING TABLE & HOT DRINKS

- Tel-Aviv Knafeh, Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios
- Coconut Malabi, Raspberries, Berries Coulis, Coconut, Pistachios, Rose Water Syrup
- Chocolate Mousse, Hazelnut Praline, Mascarpone, Salty Cocoa Soil, Halva Crumb
- Desert Tiramisu, Mascarpone, Amaro, Arabic Coffee, Cardamom, Savoirdi, Pistachios- 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 amongst 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): For group bookings of 11 or fewer, we require confirmation of final numbers 48 hours prior to your event. For group bookings of 12 or more, final numbers must be confirmed 7 days in advance. This confirmed number will be the minimum charged on the day, regardless of any no-shows. If there are any changes to the number of guests after these deadlines, a no-show fee of \$50 per person will be applied.

## - Deposit:

Room or venue exclusive hire: We require a deposit of 40% of the minimum 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): To secure your booking, a deposit of \$40 per person is required. For groups of 11 people or fewer, the full deposit will be refunded if the booking is cancelled at least 2 days before the event. For groups of 12 or more, the deposit will be refunded if the booking is cancelled at least 7 days in advance. If the cancellation occurs after these deadlines, the deposit will be forfeited.

## - Dietary requirements

Group bookings (non-exclusive hire) must confirm dietary requirements 48 hrs 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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