

EOFY FUNCTIONS EARLY BIRD OFFER

BOOK YOUR EOFY FUNCTION BY 30 JUNE AND ENJOY:

- EXCLUSIVE VENUE OR PRIVATE ROOM HIRE:
A \$20PP ENHANCEMENT CREDIT TO ELEVATE YOUR EXPERIENCE —
FROM CURATED MENU ADD-ONS TO DRINKS PACKAGE UPGRADES OR
CHAMPAGNE ON ARRIVAL.
- GROUPS OF 7 OR MORE: A COMPLIMENTARY UPGRADE ON MAINS
(AVAILABLE FOR LUNCH OR DINNER BOOKINGS).

T&C'S:

- OFFER VALID FOR FUNCTION BOOKINGS CONFIRMED BY 30 JUNE 2026.
- EVENTS MAY BE HELD THROUGHOUT JUNE, JULY, OR AUGUST.
- OFFER CANNOT BE COMBINED WITH ANY OTHER PROMOTION OR DISCOUNT.
- SUBJECT TO AVAILABILITY AT THE TIME OF BOOKING.



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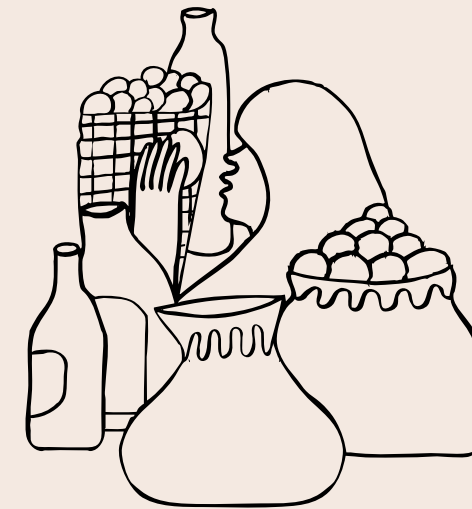
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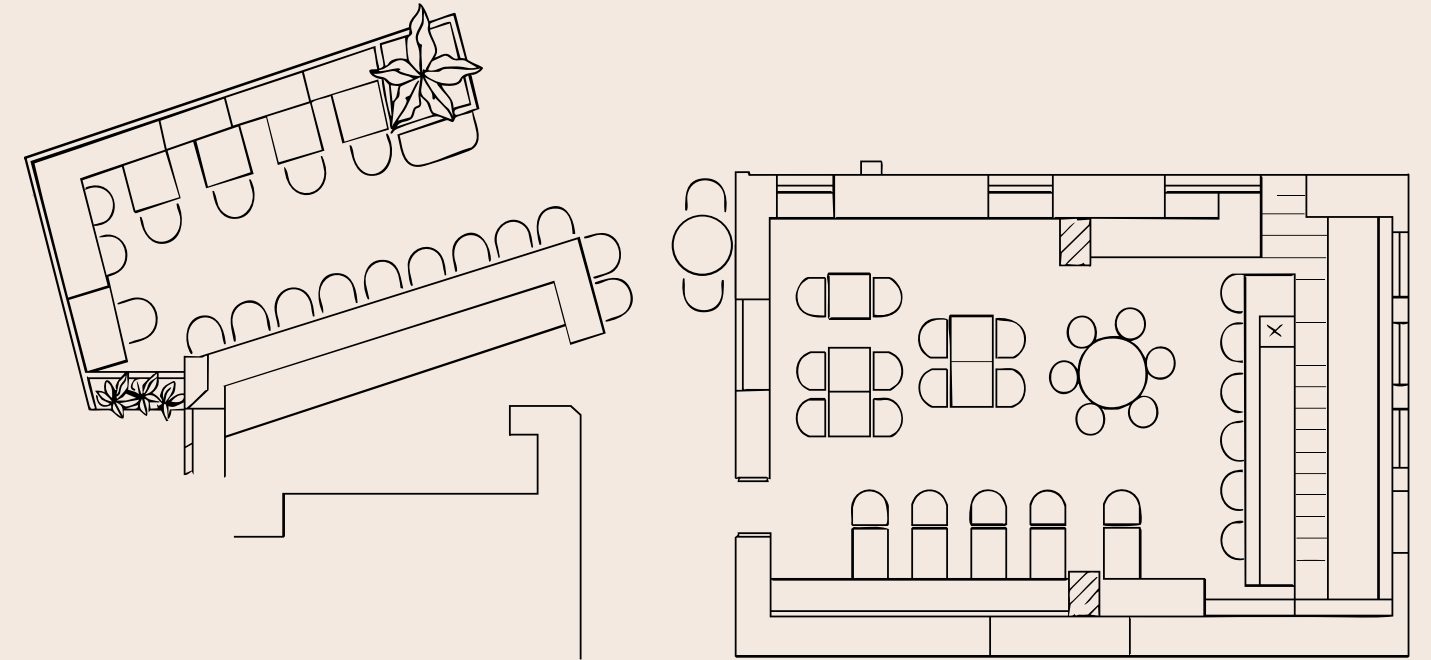


TUCKED AWAY IN A STUNNING HERITAGE-LISTED SPACE IN THE HEART OF SURRY HILLS, SHAFFA OFFERS A TRULY UNIQUE SETTING FOR YOUR NEXT EVENT. WHETHER YOU'RE PLANNING AN INTIMATE GATHERING, A LIVELY CELEBRATION, OR A CORPORATE FUNCTION WITH A TWIST, OUR WARM, ATMOSPHERIC VENUE IS DESIGNED TO IMPRESS.

Available for full venue hire or private room bookings, SHAFFA combines vibrant Middle Eastern-inspired food, attentive service, and an unforgettable ambience.



OUR VENUE



THE EXCLUSIVE HIRE OF SHAFFA GIVES YOU PRIVATE ACCESS TO THE VENUE AND A COMPLETELY IMMERSIVE DINING EXPERIENCE. WHETHER YOU'RE PLANNING A SEATED LONG-TABLE FEAST OR A LIVELY COCKTAIL-STYLE CELEBRATION, OUR SPACE IS PERFECT FOR INTIMATE AND ATMOSPHERIC EVENTS.

OUR WARM AND ATTENTIVE TEAM WILL BE WITH YOU EVERY STEP OF THE WAY—FROM TAILORING THE IDEAL FOOD AND DRINKS PACKAGE TO ENSURING SEAMLESS SERVICE ON THE DAY. LET US TAKE CARE OF THE DETAILS, SO YOU CAN RELAX AND ENJOY THE FEAST.

AVAILABILITY:

- Monday to Sunday, For Brunch, Lunch or Dinner.

CAPACITY:

- Up to 60 guests.

SEATING CAPACITY

- Up to 50 guests at low dining tables

- Up to 10 guests on bar high seating



MIN. SPEND - VENUE HIRE

JANUARY TO SEPTEMBER - EXCLUSIVE VENUE HIRE MINIMUM SPEND

	Lunch Venue Hire 4hs	Dinner Venue Hire 4 hs
Monday	\$8,000	\$9,000
Tuesday	\$8,000	\$10,500
Wednesday	\$8,000	\$10,500
Thursday	\$8,000	\$11,000
Friday	\$8,000	\$17,500
Saturday	\$8,000	\$17,500
Sunday	\$8,000	\$11,500

All prices include a \$1000 venue hire fee

OCTOBER TO DECEMBER - EXCLUSIVE VENUE HIRE MINIMUM SPEND

	Lunch Venue Hire 4hs	Dinner Venue Hire 4 hs
Monday	\$9,000	\$9,000
Tuesday	\$9,000	\$12,000
Wednesday	\$9,000	\$13,000
Thursday	\$9,000	\$16,000
Friday	\$9,500	\$18,000
Saturday	\$11,000	\$18,000
Sunday	\$9,500	\$12,500

All prices include a \$1500 venue hire fee

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



SIT-DOWN EVENTS



\$89 CHEF'S SIGNATURE SET MENU

AVAILABLE EVERY DAY FOR DINNER - VEGETARIAN & VEGAN OPTIONS AVAILABLE

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

Ceviche, Tomatoes, Shallots, Chives, Herbs, Lavash

Focaccia, Zaatar, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

Tiv-Style Palamida Crudo, Bonito, Salsa Mediterranea, Cherry Tomatoes, Shallots, Chilli, Pistachios

Add On: *Clarence River Prawn, Roasted Garlic Toun, Baharat Spiced Butter \$13 e/a*

Fenugreek-Braised Lamb Shank, Split Pea, Green Olive Tapenade, Preserved Lemon, Parsley

Upgrade Main: *Marinated Black Onyx Flank Steak 300gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – \$6 p/p*

Fire-Roasted Cabbage, Thyme, Sage, Olive Oil, Cumin

Coconut Malabi, White Chocolate & Pistachio Crumb, Saffron-Infused Citrus Syrup

ADD-ONS (PLEASE CHECK OUR A LA CARTE MENU FOR MORE OPTIONS)



CANAPE EVENTS



CANAPE EVENTS:

PACKAGE 1: \$89PP

Your choice of 5 canapes + 3 chef's specials

PACKAGE 2: \$95PP

Your choice of 5 canapes + 4 chef's specials

GRAZING TABLE: \$30PP

Your choice of 3 desserts + turkish coffee + tea

CANAPE

Oyster - Chopped Salad "Mignonette"

Ceviche - Tomatoes, Shallots, Chives, Herbs, Lavash

Fried Cauliflower - Ras El Shaffa, Tahini, Almonds, Herbs

Falafel - Tahini, Harissa, Amba

Lentil Kibbeh Niyah - Cos Lettuce Hearts, Turkish Spices, Herbs, Pomegranate

Beetroot Tartare - Pomegranate Molasses, Chickpeas, Pita Cracker

Sabich - Fried Aubergine, Hard-Boiled Egg, Tahini, Amba, Schug, Sumac-Za'atar Pita

Beef Tartare - Pimentón-Harissa Aioli, Chives, Capers, Parsley, Cultura Di Alici, Allumette Potatoes

Shawarma Lafonit, Chicken, Chopped Salad, Amba-Tahini, Sumac-Onions

Grilled Grape-Leaf-Wrapped Feta

CHEF'S SPECIALS

Prawn Skewer - Harissa, Preserved Lemon (Df, Gf)

Grill-Seared Scallop - Sujuk, Capsicum Coulis, Pine Nuts

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

Beef Sirloin - Grilled Onion, Pickled Cucumber

Kataifi Wrapped King Prawn - Yogurt Harissa Sauce

Lamb Kofta - Tahini Yogurt, Fresh Herbs

Sloppy Yossef - House Made Mini Brioche, Pulled Lamb, Roasted Onions & Tomato Salsa, Middle Eastern BBQ, Rocket, Pickles

Chicken Shawarma Skewers - Tahini, Amba

GRAZING TABLE

Knafeh - Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios, Macadamia Ice Cream

Coconut Malabi - White Chocolate & Pistachio Crumb, Saffron-Infused Citrus Syrup

Chocolate Mousse - Hazelnut Praline, Mascarpone, Salty Cocoa Soil, Halva Crumb

Halva Basque Cheese Cake



DRINKS PACKAGES

STANDARD DRINKS PACKAGES:

2HR | 75 PP / 90PP inc. cocktail on arrival

3HR | 110PP / 125PP inc. cocktail on arrival

4HR | 130PP / \$145PP inc. cocktail on arrival

COCKTAIL ON ARRIVAL: (Choice of 1)

- **Carmel Market** - Gin, Elderflower Liqueur, Juniper & Coriander Syrup, Lemon
- **Charred Negroni** - Cardamom Infused Gin, Coriander Seeds, Burnt Grapefruit, Peach, Bitters, Sweet Vermouth, Aperol
- **Spicy Margarita** - Chilli & Coriander Infused Tequila, Cointreau, Lime

BEER (Choice of 1)

- Grifter Pale, AUS
- Grifter Lager, AUS
- Goldstar, Dark Lager, ISR

WINE

- 2024 Sauvignon Blanc, Amisfield, Central Otago, NZ
- 2024 Gaia '4-6H', Rosé, Peloponnese, GR
- 2024 Grenache/Shiraz/Mataro, Tim Smith, Barossa Valley, SA

SOFT DRINKS:

- **Coke, Coke Zero, Lemon, Lime & Bitters, Lemonade, Blood Orange**

PREMIUM DRINKS PACKAGES:

PREMIUM

2HR | 95PP / 110PP inc. cocktail on arrival

3HR | 130PP / 145PP inc. cocktail on arrival

4HR | 150PP / \$165PP inc. cocktail on arrival

COCKTAIL ON ARRIVAL: (Choice of 1)

- **Carmel Market** - Gin, Elderflower Liqueur, Juniper & Coriander Syrup, Lemon
- **Charred Negroni** - Cardamom Infused Gin, Coriander Seeds, Burnt Grapefruit, Peach, Bitters, Sweet Vermouth, Aperol
- **Spicy Margarita** - Chilli & Coriander Infused Tequila, Cointreau, Lime

BEER (Choice of 2)

- Grifter Pale, AUS
- Grifter Lager, AUS
- Philter 'Hazy Pale' Marrickville AUS
- Goldstar, Dark Lager, ISR

WHITE WINE (Choose of 2)

- 2025 Chenin Blanc, Aphelion 'Pir', McLaren Vale, SA
- 2024 Sauvignon / Semillon, Cullen 'Grace Madeline', Margaret River, WA
- 2025 Chardonnay, Ngeringa 'Sheoak', Adelaide Hills, SA

RED (Choose of 2)

- 2019 Pinot Noir, Ocean Eight 'The Gippslander', Gippsland, VIC
- 2023 Xinomavro, Thymiopoulos, 'Young Vines', Naoussa, GR
- 2022 Shiraz, Tim Smith, Barossa Valley, SA

SPARKING

- NV Delamere Sparkling Cuvee, Pipers River, TAS

ROSE

- 2024 Domaine AIX, Rosé, Provence, FR

MOCKTAILS:

- **Gazoz** - Pomegranate, Seasonal Fruits, Sparkling Water
- **Pretty In Pink** - Lemon Verbena, Hibiscus, Licorice Root, Peppermint, Murray River, Sea Salt

SOFT DRINKS:

- **Coke, Coke Zero, Lemon, Lime & Bitters, Lemonade, Blood Orange**

ADD-ONS

FOOD:

For your event, you're welcome to add any items from our à la carte menu in advance (for sit down events) or any extra canapes (canape events).

DRINKS:

Champagne on arrival:

NV Delamere Sparkling Cuvee, Pipers River, TAS \$18 per glass

NV Taittinger Cuvee Prestige, Champagne, FR \$28 per glass

PERSONALIZATION:

Place Card \$3 pp

Custom Designed Menus \$6 pp

SHAFFA'S GIFT CARD:

Personalised Gift Voucher

FLOWERS:

Table flower arrangement

Bouquet

LIVE MUSIC OR DJ

Add-ons must be pre-ordered with our events team at the time of booking.
Requests must be finalised with the reservations manager no less than one week prior to your event.



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.

FINAL NUMBER OF GUESTS

- 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.

DEPOSIT

- 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.

FINAL PAYMENT

Final payment will be required at least 1 week prior the event. Any outstanding balance will be charge at the end of the event. We accept cash or card. If the minimum spend is not met, a room hire fee of the difference will be charged.

SURCHARGES

1.65% surcharge on credit cards, 2% on Amex.
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.

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.

DIETARY REQUIREMENTS

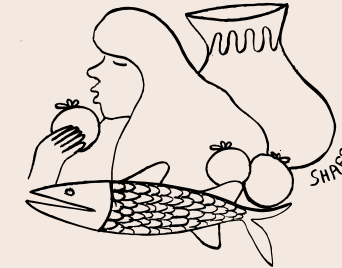
Exclusive venue hire bookings must confirm dietary requirements 2 week prior to the event. We will endeavour to accommodate dietary requirements without altering much the chosen menu.

SERVICE CHARGE FOR VENUE HIRE

For bookings of 7 or more guests, a 10% service charge is added to the final bill which is solely distributed amongsts the staff that worked at the event. This surcharge does not apply on Sundays.

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.