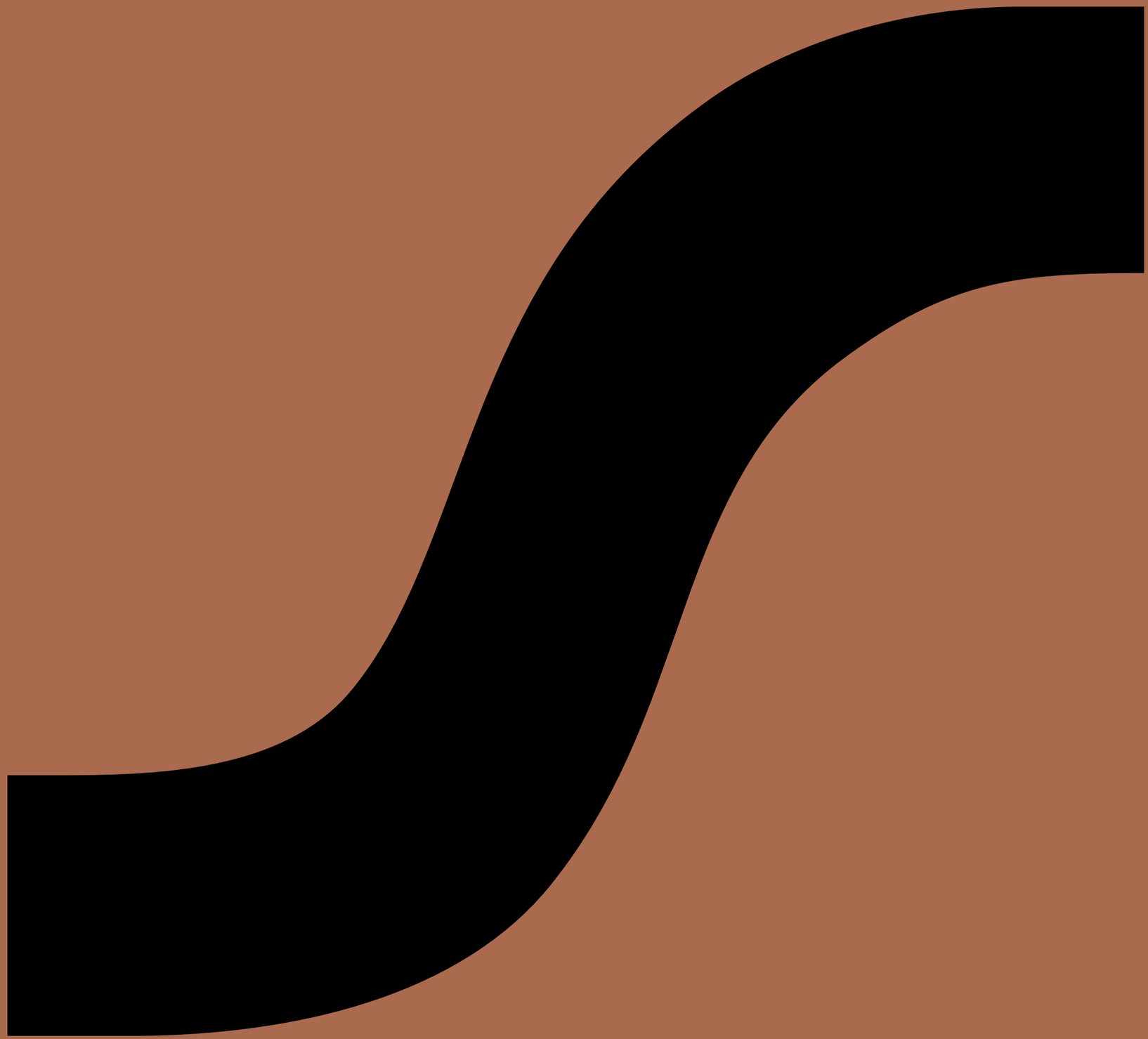

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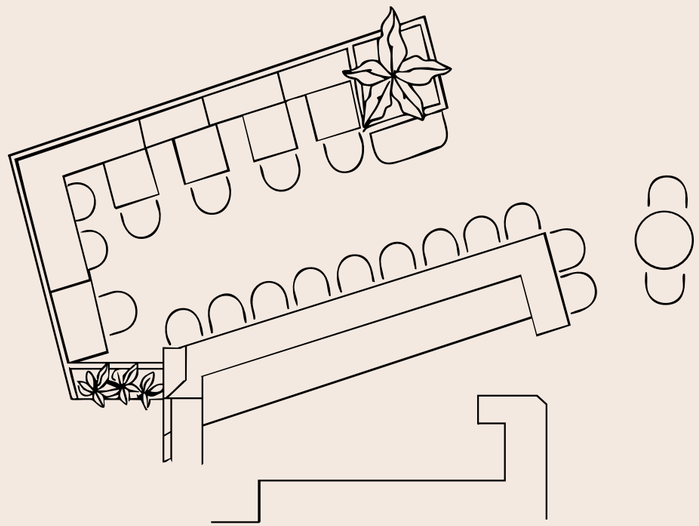
TUCKED AWAY IN A STUNNING HERITAGE-LISTED SPACE IN THE HEART OF SURRY HILLS, SHAFFA OFFERS A TRULY UNIQUE SETTING FOR YOUR NEXT EVENT. WHETHER YOU'RE PLANNING AN INTIMATE GATHERING, A LIVELY CELEBRATION, OR A CORPORATE FUNCTION WITH A TWIST, OUR WARM, ATMOSPHERIC VENUE IS DESIGNED TO IMPRESS.

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

ATRIUM



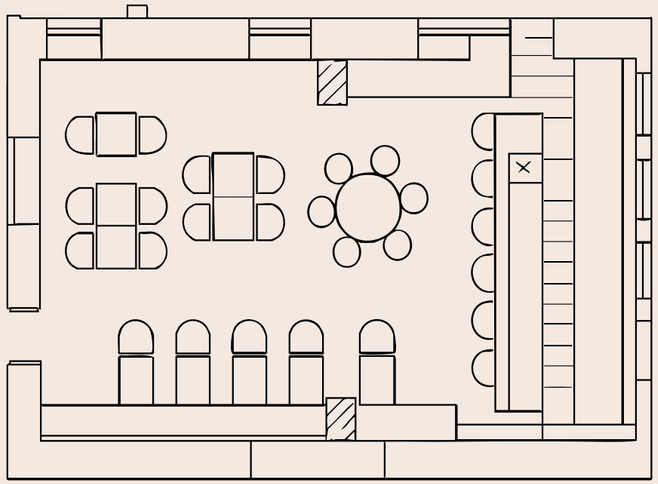
THE ATRIUM HAS A CAPACITY OF 32 PEOPLE SEATED ON A COMBINATION OF HIGH AND LOW DINING TABLES.

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.

AVAILABILITY:
- Lunch on Friday, Saturday & Sunday
- Dinner Tuesday to Sunday

SEATING:
- Up to 20 guests at low dining tables
- Additional seating for 12 guests at high tables

BAR



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.

AVAILABILITY:
- Lunch on Friday, Saturday & Sunday
- Dinner Tuesday to Sunday

SEATING:
- Up to 30 guests at low dining tables
- Additional seating for 5 guests at high table

PRICING

JANUARY TO SEPTEMBER - EXCLUSIVE HIRE MINIMUM SPEND

	Lunch Room Hire 2 hs	Dinner Atrium Hire 2,5 hs	Dinner Bar Hire 2,5 hs
Monday	N/A	N/A	N/A
Tuesday	N/A	$4,000*	$4,500*
Wednesday	N/A	$4,000*	$4,500*
Thursday	N/A	$4,500*	$5,000*
Friday	$4,000*	$5,000*	$5,500*
Saturday	$4,000*	$5,000*	$5,500*
Sunday	$3,500*	$4,000*	$4,500*

* Price is for **up to 30 pax** ($100pp for any additional pax) - All prices include a room hire fee of $500

OCTOBER TO DECEMBER - EXCLUSIVE HIRE MINIMUM SPEND

	Lunch Room Hire 2 hs	Dinner Atrium Hire 2,5 hs	Dinner Bar Hire 2,5 hs
Monday	N/A	N/A	N/A
Tuesday	N/A	$4,500*	$5,000*
Wednesday	N/A	$4,500*	$5,000*
Thursday	N/A	$5,000*	$5,500*
Friday	$5,000*	$5,500*	$6,000*
Saturday	$4,500*	$5,500*	$6,000*
Sunday	$4,000*	$5,000*	$4,500*

* Price is for **up to 30 pax** ($100pp for any additional pax) - All prices include a room hire fee of $500

** 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.

MENUS

$89 CHEF'S SIGNATURE SET MENU

AVAILABLE EVERY DAY FOR DINNER - VEGETARIAN & VEGAN OPTIONS AVAILABLE

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Ceviche, Tomatoes, Shallots, Chives, Herbs, Lavash (A)

Focaccia, Zaatar, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

Tlv-Style Palamida Crudo, Bonito, Salsa Mediterranea, Cherry Tomatoes, Shallots, Chilli, Pistachios (A)

Add On: *Clarence River Prawn, Roasted Garlic Toum, Baharat Spiced Butter $13 e/a (A)*

Lamb Shoulder On The Bone, Chermoula, Lamb Jus, Burnt Shallot

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, 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

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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

$79 FRIDAY LUNCH SET MENU

AVAILABLE FRI 12:00 to 2:30 PM -- VEGETARIAN & VEGAN OPTIONS AVAILABLE

Add on: *Oyster to start with*
Oyster, Chopped Salad "Mignonette" (A) $7 e/a
Rockerfeller Oyster, Pomegrante Molasses, Hariss Oil, Pecorino Romano, Brown Butter (A) $8 ea

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Focaccia, Masabacha, Tomato, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

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

Burnt Pickled Bullhorn Peppers, Preserved-Lemon, Labneh, Parsley Oil

Octopus Al Ha'esh, Crispy Potatoes, Sujuk, Pimentón, Crushed Tomatoes, Preserved Lemon, Muhammara

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – $6 p/p*

Kipfler Potatoes, Smoked Pimentón, Garlic Confit, Parsley, Rocket

Knafeh Bite, Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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90 MIN BOTTOMLESS DRINKS PACKAGES

1. Rosé / Goldstar beer $37pp

2. Rosé / Goldstar beer / Bubbles / Margaritas $47pp

$79 LONG LUNCH SET MENU

AVAILABLE SAT / SUN 12:00 to 2:30 PM -- VEGETARIAN & VEGAN OPTIONS AVAILABLE

Add on: *Oyster to start with*
Oyster, Chopped Salad "Mignonette" (A) $7 e/a
Rockerfeller Oyster, Pomegrante Molasses, Hariss Oil, Pecorino Romano, Brown Butter (A) $8 ea

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Simit Bagel, Bone Marrow Velute, Pickled Onion, Matbucha

Caesarea-Style Palamida Crudo, Bonito, Grilled Tomato Salsa, Pistachios, Herbs & Sumac Salad (A)

Octopus Al Ha'esh, Crispy Potatoes, Sujuk, Pimentón, Crushed Tomatoes, Preserved Lemon, Muhammara (I)

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – $6 p/p*

Lahmajun, Middle Eastern Flatbread, Spiced Lamb, Herb Salad, Pickled Mango, Harissa Tahini

Burnt Pickled Bullhorn Peppers, Preserved-Lemon, Labneh, Parsley Oil

Knafeh Bite, Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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90 MIN BOTTOMLESS DRINKS PACKAGES

1. Rosé / Goldstar beer $37pp

2. Rosé / Goldstar beer / Bubbles / Margaritas $47pp

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)

- **Tipsy Pear –** Vodka, Pear, Sauvignon Blanc, Mint, Lemon
- **Charred Negroni -** Charred Grapefruit And Cardamom Infused Gin, Aperol, Rosso Vermouth
- **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)

- **Tipsy Pear –** Vodka, Pear, Sauvignon Blanc, Mint, Lemon
- **Charred Negroni -** Charred Grapefruit And Cardamom Infused Gin, Aperol, Rosso Vermouth
- **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
- 2025 Sauvignon / Semillon, Cullen 'Grace Madeline', Margaret River, WA
- 2024 Chardonnay, Vini Verso 'Bestieute', Friuli, IT

RED (Choose of 2)

- 2022 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

- 2025 Domaine AIX, Rosé, Provence, FR

MOCKTAILS:

- **Gazoz -** Pomegranate, Seasonal Fruits, Sparkling Water
- **Kakadu Kitchen Blueberry Spritz –** Rescued Blueberries, Lemongrass & Saltbush

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.

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 $3pp

Custom Designed Menus $6pp

SHAFFA'S GIFT CARD:

Personalised Gift Voucher

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
- Room 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
- Room 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.

FINAL PAYMENT
Final payment will be required at least 1 week prior 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
10% surcharge is applied on sundays.
15% surcharge is applied on public holidays.

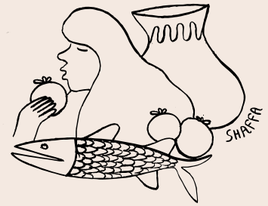
LICENSING
Shaffa is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be 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 room 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 ROOM HIRE
A 10% service charge is added to the final bill which is solely distributed amongst the staff that worked at the event.

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.