VENUE HIRE - SHAFFA

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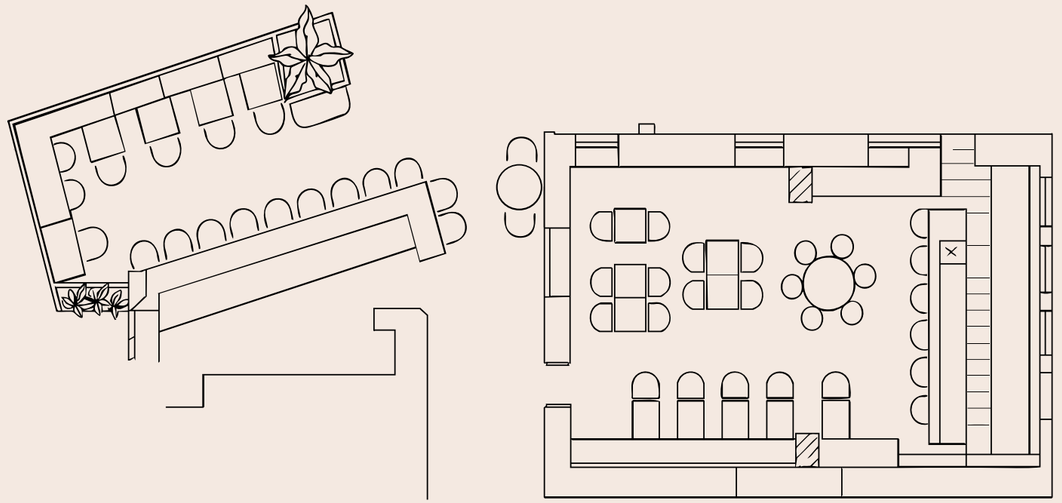
TUCKED AWAY IN A STUNNING HERITAGE-LISTED SPACE IN THE HEART OF SURRY HILLS, SHAFFA OFFERS A TRULY UNIQUE SETTING FOR YOUR NEXT EVENT. WHETHER YOU’RE PLANNING AN INTIMATE GATHERING, A LIVELY CELEBRATION, OR A CORPORATE FUNCTION WITH A TWIST, OUR WARM, ATMOSPHERIC VENUE IS DESIGNED TO IMPRESS.

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

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)

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" (A)
Rockerfeller Oyster - Pomegrante Molasses, Hariss Oil, Pecorino Romano, Brown Butter (A)
Ceviche - Tomatoes, Shallots, Chives, Herbs, Lavash (A)
Fried Cauliflower - Ras El Shaffa, Tahini, Almonds, Herbs
Falafel - Tahini, Harissa, Amba
Yellow Pea Kibbeh Niyah - Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio
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) (A)
Grill-Seared Scallop - Sujuk, Capsicum Coulis, Pine Nuts (I)
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 (I)
Lamb Kofta - Tahini Yogurt, Fresh Herbs
Sloppy Yossef - House Made Mini Brioche, Pulled Lamb, Roasted Onions & Tomato Salsa, Middle Eastern BBQ, Rocket, Pickles

GRAZING TABLE

Knafeh - Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios, Macadamia Ice Cream
Coconut Malabi - White Chocolate & Pistachio Crumb, Saffron-Infused Citrus Syrup
Halva Mousse - Kataifi Crisps, Silken Pistachio Cardamom Cream, Caramelised Pistachios
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)

- **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 (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 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. 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
10% surcharge is applied on sundays.
15% surcharge is applied on public holidays.

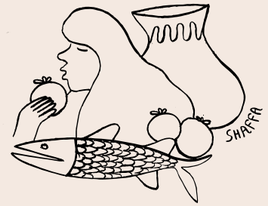
LICENSING
Shaffa is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be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