

GROUP DINING

LOCATED IN DARLING HARBOUR, AND OFFERING BREATHTAKING WATERFRONT AND CITY SKYLINE VIEWS, **ZAAFFRAN** IS A SLICK RESTAURANT WITH A MODERN DÉCOR, BEAUTIFULLY COMPLEMENTED BY SOME TRULY AMAZING CULINARY CREATIONS THAT HAVE RE-INTRODUCED INDIAN CUISINE TO THE FOOD LOVING PUBLIC OF SYDNEY. IT IS THE IDEAL VENUE FOR A CELEBRATION, WHERE YOU CAN BE CONFIDENT OF IMPECCABLE SERVICE AND KNOWLEDGEABLE, HELPFUL STAFF. IF YOU ARE LOOKING FOR A UNIQUE, MEMORABLE AND AFFORDABLE OCCASION, YOU'LL LOVE ZAAFFRAN.

ZAAFFRAN HAS A CAPACITY OF UPTO 200 GUESTS INCLUDING A SEMI PRIVATE FUNCTION AREA WHICH CAN ACCOMMODATE UPTO 30 DINNERS.

WE MAY PRINT SPECIAL BANQUET MENUS (FREE OF COST), TO BE PLACED ON YOUR TABLE(S). WOULD YOU LIKE US TO ADD A TITLE SUCH AS 'HAPPY BIRTHDAY', 'CONGRATULATIONS', 'FAREWELL', 'HAPPY ANNIVERSARY' ETC.?

FOR CORPORATE FUNCTIONS WE CAN ALSO ADD YOUR COMPANY LOGO AND/OR COMPANY NAME. PLEASE CALL US IF YOU HAVE ANY QUESTIONS OR IF YOU NEED HELP IN SELECTING THE MENU.

PLEASE [E-MAIL US](#) FOR ANY FURTHER QUERIES OR CALL 9211 8900.

REGARDS

AVINASH SAKSENA
MANAGER

P.S.

- PLEASE BE SURE TO INFORM YOUR GUESTS ABOUT OUR FREE/DISCOUNT PARKING (DETAILS ATTACHED).
- BOOKINGS OF 10 OR MORE WILL ONLY BE CONFIRMED ONCE WE RECEIVE THE COMPLETED RESERVATION FORM ATTACHED.
- YOU MAY EXCLUSIVELY BOOK THE ENTIRE RESTAURANT FOR YOUR FUNCTION. THERE IS NO EXTRA CHARGE FOR THE VENUE AS LONG AS YOU MEET OUR 'MINIMUM SPEND' REQUIREMENTS (ATTACHED).
- PRICES QUOTED ARE CURRENT AT THIS TIME BUT ARE SUBJECT TO CHANGE WITHOUT NOTICE. THEREFORE, WE SUGGEST THAT YOU CONFIRM YOUR BOOKING AT THE EARLIEST TO ENSURE THAT YOU ARE CHARGED THE CURRENT RATE.
- ALL BANQUETS BELOW ARE ALSO AVAILABLE WITHOUT DESSERTS @\$5.00 LESS.
- ALL PERSONS AT THE TABLE MUST HAVE THE SAME BANQUET, EXCEPT FOR PEOPLE WITH DIETARY RESTRICTIONS.
- A SURCHARGE OF \$5.00 PER PERSON APPLIES ON SUNDAYS AND ON PUBLIC HOLIDAYS.



zaaffran

"...Sydney certainly hasn't seen an Indian restaurant like this one before. Even fans of traditional Indian food are impressed by the creations here. It's a world away from almost anything you'd find on the subcontinent..."

The New York Times (Travel)

"visual feast....a night to savor... redolent of the subcontinent...dazzling us with some of the best Indian dishes in the big city."

The Sydney Morning Herald

"To understand Zaafran, you must first leave all preconceptions of Indian restaurants behind....subtle, masterful combinations....innovative menu....helpful, knowledgeable staff....panoramic views...."

Australian Gourmet Traveller

"..... a swish restaurant which elevates Indian food to a fine-dining level. I was bowled over....."

The Canberra Times

"....will change the way you think about Indian food...."

Lonely Planet

"....the subtle spices and modern presentation will drag your attention away from the views"

New Zealand Woman's Weekly

".....will thrill those unaccustomed to fine Indian dining.....a special restaurant everyone can enjoy...."

Sunday Telegraph

*"..... fascinating....multitude of regional styles....Indian food like you have never tasted
....seriously good value!"*

Sydney Eats

"....offers a room as smart as anything in town, and a seafood sampler that's better...."

Sun Herald – Scott Bolles

".....exotic, exciting, magical; a meal there, a work of art, will be treasured for a long time...."

Indian Link – Pawan Luthra

"....culinary symphony....royal offerings....good news for Australians (who mistakenly believe) that all Indian meals end with tongues on fire and eyes streaming with tears"

Sovereign Magazine (India)

".....has more in common with Rockpool...."

Sunday Life, Sun Herald

"... the elegant Zaafran offers some of the best Indian food in town...."

Sunday Telegraph – Leo Schofield

"...marvelous...Indian creations in an elegant waterfront setting...."

Telegraph (Travel) – London

"...excellent versions of all the favorites and good value set menus..."

DK Eyewitness – Top 10 Sydney Guide

"....a mouth-watering menu that goes way, way beyond the run-of-the-spice-mill Indian, to offer an interesting taste of the subcontinent....up there with the best in town...."

Sydney Morning Herald Good Food Guide – Matthew Evans

"....every single dish is a treat....authentic yes, but also innovative....home-style cooking, the kind our mothers and wives make....exotic flourishes....yet never straying far from Indian tradition...."

Vinod Advani – Times of India, New Delhi

TELEPHONE (02) 9211 8900

WWW.ZAAFFRAN.COM EMAIL: INFO@ZAAFFRAN.COM



O SAFFRON!

MANY ARE THE USES OF THEE

FOR AROMA, FOR FLAVOUR, FOR COLOUR AND FOR BEAUTY!

ANON

ZAAFFRAN IS INDIAN FOR SAFFRON – AN EXOTIC SPICE KNOWN FOR ITS EXQUISITE AROMA, COLOUR AND FLAVOUR. FOR CENTURIES, SAFFRON, ALONG WITH MANY EXCLUSIVE HERBS AND SPICES, HAS BEEN USED BY MASTER CHEFS IN THEIR DISHES JUST FOR THE ROYAL FAMILIES OF ANCIENT INDIA.

AT **ZAAFFRAN** WE BRING TO YOU THE FINE ART OF BALANCING TASTE, FLAVOUR AND AROMA. WE CAPTURE THE ESSENCE OF TRADITIONAL INDIAN CUISINE AND PRESENT IT WITH CONTEMPORARY FLAIR. THE RESULT IS A MENU THAT'S AUTHENTIC AS WELL AS INNOVATIVE.

WE OFFER A BLEND OF CULTURALLY RICH CUISINE OF THE INDIAN PENINSULA AND THE FRESHEST AUSTRALIAN PRODUCE – PREPARED BY OUR AWARD-WINNING CHEF WITH A TOUCH OF HIS OWN ALCHEMY.

LET US TAKE YOU ON A JOURNEY OF UNMATCHED CULINARY EXCELLENCE. DISCOVER WHY INDIANS TREAT EACH MEAL AS A CELEBRATION OF LIFE.

SAFFRON, THE SPICE, RIVALS IN VALUE GOLD

ZAAFFRAN, THE RESTAURANT, PRESENTS CULINARY TREASURES UNTOLD

CHEF PATRON – VIKRANT KAPOOR

BANQUET MENU 'A'

LUNCH \$49.50/DINNER \$56.00

STARTERS (COMBINATION TO BE SERVED TO ALL DINERS)

CHICKEN TENDERLOINS - GILDED GOLD IN THE TANDOOR WITH PEPPER;

GINGER, GARLIC AND CURRY LEAF: **DAKHNI KEBAB**

KING PRAWNS TANDOOR GRILLED IN A MINTY YOGHURT MARINADE WITH GINGER, GREEN CHILLI AND 'AMCHOOR':

SHANAZ DE JALPARI

CRISP BEETROOT PATTIES, SEMOLINA-CRUSTED; SMOKED WITH GINGER,

GREEN CHILLI AND 'GARAM MASALA': **CHOOKUNDAR KAY GILAVAAT**

MAINS (ALL MAINS TO BE SHARED)

TIGER PRAWNS; COCONUT-TURMERIC BROTH; LEMON; GINGER & GREEN CHILLI; MUSTARD SEEDS & CURRY LEAVES:

PRAWN MOILEE

CHICKEN SIMMERED IN A CARDAMOM-BAYLEAF FLAVOURED TOMATO SAUCE WITH

CREAM AND SUNDRIED FENUGREEK LEAVES: **MURGH MAKHANI**

DICED LAMB STIR-FRIED, CARAMELISED ONIONS, CHILLI, GINGER,

CARDAMOM, BLACK PEPPER AND CORIANDER: **RADA MAANS**

SELECTION OF SEASONAL VEGETABLES & POTATOES IN GARLIC SPINACH SAUCE:

SUBZ MILONI

ACCOMPANIMENTS

ASSORTED NAANS, RICE, RAITA & PAPPADAM

DESSERT (ALTERNATE)

ROSE BRULEE

OR

SAFFRON PANNA COTTA

BANQUET MENU 'B'

LUNCH \$45.50/DINNER \$52.00

VEGETARIAN

STARTERS (COMBINATION TO BE SERVED TO ALL DINERS)

WHEAT CRISPS WITH POTATOES, DUO OF CHUTNEYS & BESAN VERMICELLI: **SEV PAPRI CHAAT**
PANEER CHUNKS - TANDOOR GRILLED WITH CAPSICUMS, PINEAPPLE AND ONIONS : **TANDOORI AACHARI PANEER**
CRISP BEETROOT PATTIES, SEMOLINA-CRUSTED; SMOKED WITH GINGER,
GREEN CHILLI AND 'GARAM MASALA': **CHOOKUNDAR KAY GILAVAAT**

MAINS (ALL MAINS TO BE SHARED)

INDIAN CHEESE SIMMERED IN A GARLICY SPINACH SAUCE: **PALAK PANEER**
CREAMY VEGETABLE KOFTAS WITH TOASTED NUTS, SULTANAS; FULL BODIED TOMATO SAUCE: **TARKASH-E-LAZZAT**
STIR FRIED OKRA IN AN ONION-TOMATO MASALA : **BHINDI MASALA**
YELLOW LENTILS COOKED WITH GREEN CHILLI, TURMERIC AND CURRY LEAF: **DAAL TADKEWALI**

ACCOMPANIMENTS

ASSORTED NAANS, RICE, RAITA & PAPPADAM

DESSERT (ALTERNATE)

ROSE BRULEE

OR

SAFFRON PANNA COTTA

BANQUET MENU 'C'

Thali – Grand Feast (for up to 30 diners)

LUNCH \$65.00/DINNER \$70.00

ALL ITEMS SERVED TO ALL DINERS

STARTER (MIXED PLATTER)

KING PRAWNS TANDOOR GRILLED IN A MINTY YOGHURT MARINADE WITH GINGER, GREEN CHILLI AND 'AMCHOOR':

SHANAZ DĒ JALPARI

CHICKEN TENDERLOINS - GILDED GOLD IN THE TANDOOR WITH PEPPER;

GINGER, GARLIC AND CURRY LEAF: **DAKHNI KEBAB**

LAMB CUTLETS - TANDOOR SMOKED WITH A POUNDED SPICE MIX OF CARDAMOM, CLOVE, & STAR-ANISE BAY LEAF;

ONION AND GARLIC CRUST: **CHAMP CHAARMINAR**

MAINS (ON ROYAL ORNATE SILVER PLATTER)

TIGER PRAWNS IN A TURMERIC-COCONUT BROTH WITH GINGER. GREEN CHILLI,

TEMPERED WITH CURRY LEAF & MUSTARD SEEDS: **PRAWN MOILEE**

CHICKEN SIMMERED IN A CARDAMOM-BAY LEAF FLAVOURED TOMATO SAUCE

WITH CREAM AND SUNDRIED FENUGREEK LEAVES: **MURGH MAKHANI**

CHICKEN TENDERLOINS; STIR FRIED; TOMATO, ONION, CASHEW, GARLIC & CURRY LEAF MASALA WITH QASOORI METHI:

MURGH NIZAMI

DICED LAMB STIR-FRIED, CARAMELISED ONIONS, CHILLI, GINGER,

CARDAMOM, BLACK PEPPER AND CORIANDER: **RADA MAANS**

SELECTION OF SEASONAL VEGETABLES & POTATOES IN A GARLIC SPINACH SAUCE:

SUBZ MILONI

ACCOMPANIMENTS

ASSORTED NAANS, RICE, RAITA & PAPPADAM

DESSERT (ALTERNATE)

ROSE BRULEE

OR

SAFFRON PANNA COTTA

BANQUET MENU 'E'
BBQ Banquet

LUNCH \$53.50/DINNER \$60.00

ALL ITEMS SERVED TO ALL DINERS

1ST COURSE

SALAD

CANAPES

LENTIL WAFERS

ASSORTED DIPS

WITH GARLIC NAAN

2ND COURSE

CHICKEN KEBAB

CHICKEN TENDERLOIN

WITH MUSHROOM NAAN

3RD COURSE

BEETROOT PATTIES

BUTTER CHICKEN

LAMB CURRY

LAMB CUTLET

WITH RICE

DESSERT (ALTERNATE)

ROSE BRULEE

OR

SAFFRON PANNA COTTA

BEVERAGE PACKAGE

AVAILABLE FOR GROUPS OF 20 OR MORE.

NON ALCOHOLIC DRINKS

ASSORTED SOFT DRINKS AND ORANGE JUICE

BEERS (CHOOSE 3, INCLUDING 1 LIGHT)

HAHN PREMIUM LIGHT, JAMES SQUIRE AMBER ALE
JAMES BOAGS PREMIUM, KINGFISHER

WINE SELECTION (CHOOSE 2)

SPARKLING

JANSZ PREMIUM CUVEE BRUT N/V *TAS*
BROWN BROTHERS PROSECCO N/V *VIC*

WHITE

PAULETT RIESLING *CLARE VALLEY SA*
JUNIPER CROSSING CHARDONNAY *MARGARET RIVER WA*
60 DROPS SAUVIGNON BLANC MARLBOROUGH *NZ*
60 DROPS PINOT GRIS *KING VALLEY VIC*

RED

CLAIRAUT CABERNET MERLOT *MARGARET RIVER WA*
JIRRA PINOT NOIR *YASS VALLEY NSW*
60 DROPS SHIRAZ *McLAREN VALE SA*
KALLESKE GSM *BAROSSA VALLEY SA*



3.0 HOURS: \$30 PER PERSON*
3.5 HOURS: \$35 PER PERSON*

MINERAL WATER (SPARKLING/STILL) ADD \$2.00 PER PERSON.

*PRICE INCLUDES UNLIMITED BEVERAGES AS LISTED; SUBJECT TO RESPONSIBLE SERVICE OF ALCOHOL LEGISLATION

- PACKAGE SHOULD COVER ALL GUESTS, EXCEPTIONS ONLY FOR MINORS
- THE BOTTLED WINE MAY BE UPGRADED IF REQUIRED AND THE COST PER PERSON ADJUSTED
- SPIRITS, IMPORTED BEERS, SELECTED WINES AND COCKTAILS MAY BE ADDED TO THE STANDARD BEVERAGE PACKAGE AT ADDITIONAL COST, OR CHARGED ON CONSUMPTION.

LOCATION/ PARKING/ DIRECTIONS

PARKING

PLEASE PARK AT **HARBOURSIDE PARKING** (MANAGED BY WILSON PARKING) ON **50 MURRAY STREET, PYRMONT** (THIS IS THE CLOSEST LOT TO US!)

A FOOTBRIDGE, OVER DARLING DRIVE CONNECTS THIS LOT TO OUR CENTRE.

DISCOUNT PARKING:

FLAT RATE OF \$14* (PROVIDED YOU SPEND AT LEAST \$40). TICKET MUST BE VALIDATED BEFORE 9PM AT THE HARBOURSIDE CUSTOMER SERVICE DESK. PARKING PERMITTED FOR 24 HOURS FROM TIME OF ENTRY TO HARBOURSIDE CAR PARK FOR VALIDATED TICKETS.

ABOVE RATES CORRECT AT TIME OF PRINTING, BUT SUBJECT TO CHANGE WITHOUT NOTICE.

LOCATION

WE ARE LOCATED ON LEVEL 2 OF THE HARBOURSIDE SHOPPING CENTRE, (BETWEEN THE CONVENTION CENTRE AND THE MARITIME MUSEUM) ON DARLING DRIVE, DARLING HARBOUR, NSW 2000. PHONE: 9211 8900

HOW TO GET TO ZAAFFRAN

BY TRAIN:

- A. GET OFF AT CENTRAL STATION AND CHANGE OVER TO THE LIGHT RAIL (TRAM) EXIT AT THE CONVENTION CENTRE.

OR

- B. GET OFF AT TOWN HALL AND WALK TO DARLING HARBOUR. FOLLOW THE SIGNS TO THE CONVENTION CENTRE. YOU WILL SEE HARBOURSIDE SHOPPING CENTRE ON THE PROMENADE NEXT TO THE CONVENTION CENTRE.

BY TAXI:

ASK THE DRIVER TO DROP YOU OFF NEAR THE CONVENTION CENTRE, DARLING HARBOUR. (YOU WILL SEE THE HARBOURSIDE SHOPPING CENTRE NEXT DOOR) → TAKE THE ESCALATOR TO LEVEL 2.

GROUP RESERVATION FORM

PLEASE INDICATE YOUR SELECTION

BQT MENU: A-1 B C E

BEV PCKG: 3 hrs 3.5hrs BEVERAGES ON CONSUMPTION

BEV SELECTION BEERS:

WINES:

NOTES _____

CONTACT NAME: EMAIL:

COMPANY/GROUP NAME: _____

SUGGESTED MENU TITLE (EG - 'HAPPY BIRTHDAY', 'CONGRATULATIONS', 'GIRL'S NITE OUT', ETC.):

TELEPHONE: (MOB): (W): _____ (

NO.OF GUESTS: _____ DATE: _____ ARRIVAL TIME:

(PLEASE PROVIDE APPROXIMATE NUMBERS AT THIS STAGE; FINAL NUMBERS MAY BE GIVEN LATER_)

GUARANTEE DETAILS*: CREDIT CARD

CREDIT CARD NO: _____ EXP: _____

THREE DIGIT CODE: _____ SIGNATURE: _____

NAME ON CARD: _____

AMOUNT GUARANTEED: \$20.00 X _____ (NO. OF PERSONS): =\$_____

*

GUARANTEE OF \$20.00 PER PERSON REQUIRED FOR BOOKINGS OF 8 OR MORE. THE CREDIT CARD WILL NOT BE CHARGED AT THIS STAGE, BUT THE GUARANTEED AMOUNT WILL BE CHARGED IN CASE OF 'NO SHOWS', OR CANCELLATION WITHOUT SUFFICIENT NOTICE. (24 HOURS' CANCELLATION NOTICE NEEDED FOR BOOKINGS UPTO 10; MORE NOTICE REQUIRED FOR LARGER BOOKINGS.) FULL BANQUET PRICE WILL BE CHARGED FOR FINAL GIVEN NUMBER OF GUESTS, OR ACTUALS, WHICHEVER IS HIGHER.

MINIMUM SPEND REQUIREMENT OF \$30 PER PERSON (FOOD & BEVERAGE) APPLIES FOR GROUPS OF 8 OR MORE ON FRIDAY AND \$50 PER PERSON ON SATURDAY NIGHTS ONLY. MAY BE NEGOTIABLE UNDER SPECIAL CIRCUMSTANCES.

EXCLUSIVE BOOKING (MINIMUM SPEND)

YOU MAY BOOK THE ENTIRE RESTAURANT FOR YOUR OWN EXCLUSIVE USE, PROVIDED THAT YOU MEET OUR “MINIMUM SPEND” REQUIREMENTS FOR FOOD AND BEVERAGES (INCLUDING GST):

MINIMUM SPEND LIMITS ARE NEGOTIABLE UNDER VERY SPECIAL CIRCUMSTANCES.

<u>LUNCH</u>	<u>FEB THROUGH AUGUST</u>	<u>SEPT, OCT, NOV & JAN</u>	<u>DECEMBER</u>
SATURDAY THROUGH THURSDAY	\$4400	\$5500	\$8800
FRIDAY	\$5500	\$7700	\$9900
SUNDAY	\$7700	\$8800	\$8800
<u>DINNER</u>			
MONDAY THROUGH THURSDAY	\$7700	\$8800	\$11000
FRIDAY	\$14000	\$15500	\$16000
SATURDAY	\$16500	\$17000	\$17500
SUNDAY	\$10500	\$12000	\$12000

N.B

1. *ON SPECIAL OCCASIONS SUCH AS NEW YEAR'S DAY, MOTHER'S DAY, AUSTRALIA DAY OR DURING FESTIVAL PERIODS, THE MINIMUM AMOUNTS MAY BE HIGHER.*
2. MINIMUM SPEND LIMITS ARE NEGOTIABLE UNDER VERY SPECIAL CIRCUMSTANCES.
3. BOOKINGS OF 70 OR MORE PERSONS MAY FALL UNDER THE 'EXCLUSIVE BOOKINGS' CLAUSE.

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