

aafia

EVENTS & PRIVATE DINING

A REFRESHING AND REDEFINED DINING EXPERIENCE

AALIA opened its doors on March 1 2022 in the heart of Sydney's CBD. Located at 25 Martin Place, AALIA combines beautiful ingredients across territories and times to offer diners a menu that showcases an Arabian odyssey of dishes.

At the helm of it all is Executive Chef, Paul Farag, who has spent years delving deep into the humble food landscapes of the Middle East and North Africa to bring forgotten ingredients to the forefront of his standout menu.

With a cocktail list inspired by the bold and unique flavours of the Middle East, AALIA encourages diners to leave their assumptions at the door, embrace the unexplored, and reimagine culinary possibilities.

Since opening in March, AALIA has earned a number of notable accolades which includes two Timeout Food and Drink Awards for Restaurant of the Year and Best Fine Dining, #7 in the Delicious top 100 and was shortlisted for three categories in the Global Restaurant & Bar Design Awards. AALIA has also received two hats from the Good Food Awards 2022.





VENUE HIRE

The exclusive hire of AALIA gives our guests a completely private and memorable dining experience. Our stunning, indoor-outdoor venue is a versatile space that can be adapted for any occasion and hired for lunch and dinner.

Our friendly and accommodating team will ensure a flawless experience every step of the way. From our events team who can tailor a package to meet your specific needs, down to the wait staff who are on hand throughout the duration of your event so you can sit back, relax and enjoy the feast.

80 seated | 180 standing

BAR HIRE

AALIA's bar area overlooks Martin Place through its floor to ceiling glass windows which can be fully opened for an indoor/outdoor flow, making it the perfect place for a canapé or cocktail event. The bar area can be hired for exclusive use and can seat up to 30 people.





A STUNNING SEMI PRIVATE DINING SPACE

Perfect for celebrations, AALIA's elegant and intimate semi private dining room seats up to 20 guests.

The space boasts glass doors overlooking Martin Place that can be fully opened to make it feel as though you are dining al fresco. Floor length curtains on either side of the space provide privacy and seclusion from the main dining room.

DINE THE AALIA WAY

Our banquet menu has been curated by Executive Chef Paul Farag to take you on a journey through the Middle East and North Africa. Please note this menu can change at any time due to seasonality. For a seated event, guests must dine from this menu.

BANQUET MENU 110 PP

Raw kingfish kibbeh, pumkin seed oil, fermented leek

Eggplant mes 'a' aha, spiced tomato

Aalia's Khorasan pita

Smoked buffalo labneh, beetroot molasses

Quail skewer, molokhia, barberries

—

Lamb neck shawarma, tarator, pickles, Saida saj

or

Dry aged Murray cod, burnt leek, biber salcasi

Bitter leaf salata, shanklish cheese

—

Valrhona chocolate, walnut ghoriba, tahini

PREMIUM BANQUET 140 PP

Raw tuna, finger lime, Aleppo pepper

Fattoush cracker

Beef nayyeh, sesame butter, buckwheat

—

Bone marrow ful medames, black walnut

Aalia's Khorasan pita

Hand stretched haloumi, kohlrabi, marjoram

—

Dry aged duck, fesenjan

Australian bay lobster, chicken fat orzo, trout roe

Baby okra, rose petal muhammara

Lebanese zucchini, pistachio tahini, duqqa

—

Brown butter katifi wafer, coconut, sumac mango





ELEVATE YOUR ARRIVAL

Make an entrance with a glass of fizz or one of AALIA's stunning cocktails.

CHAMPAGNE ON ARRIVAL

NV Perrier-Jouët Grand Brut Champagne, Épernay, France
GLS 45 BTL 255

NV Benoit Lahaye Blanc de Noirs
Bouzy, France
BTL 335

2010 Dom Perignon
Épernay, France
BTL 780

COCKTAILS ON ARRIVAL

Back to the Lab
NV Perrier-Jouët Brut Champagne, Absolut Elyx Vodka,
Passionfruit, Vanilla, Whey*
40

Arak Orchard Highball
Arak, Beefeater Gin, Cucumber, All Spice & Apple, Pear Soda
24

Hargarita
Olmeca Altos Plata Tequila, Campari,
Pink Guava, Lime, Habanero Agave*
24

BEVERAGE PACKAGES

Please note: The three-hour beverage packages are available for exclusive room and venue hire only. Upgrades must be pre-selected with our reservation team prior to the event. This is a sample menu and is subject to change.

ON ARRIVAL

UPGRADE TO ONE GLASS OF
SPARKLING OR A COCKTAIL ON ARRIVAL

2021 Idee Fix Premier Brut,
Margaret River WA +25PP

NV Perrier-Jouët Grand Brut,
Épernay FRA +45PP

Spritz, Highball or Sharpener
Signature Cocktails +20PP

CLASSIC

TWO HOUR PACKAGE 79 PP

THREE HOUR PACKAGE 109 PP

BEER:

Almaza Pilsner, Beirut LBN

WHITE (CHOOSE ONE):

Neldner Road Riesling, Eden Valley SA
Seresin Sauvignon Blanc + Semillon, Marlborough NZ
Church Road 'Grand Reserve' Chardonnay, Hawke's Bay NZ

ROSE:

Rameau d'Or Rose, Provence FRA

RED (CHOOSE ONE):

Nick Spencer 'Light Dry Red' Pinot Noir Blend, Gundagai NSW
Eloquesta MV2 Shiraz, Mudgee NSW
Frankland Estate Cabernet Sauvignon, Frankland River WA

Soft drinks and juice

PREMIUM

TWO HOUR PACKAGE 109 PP

THREE HOUR PACKAGE 149 PP

BEER (CHOOSE TWO):

Almaza Pilsner, Beirut LBN
Yulli's Seabass Mediterranean Lager, Alexandria NSW
Grifter Pale Ale, Marrickville NSW
Yulli's Margot Apple Cider, Alexandria, NSW

WHITE (CHOOSE TWO):

Neldner Road Riesling, Eden Valley SA
Seresin Sauvignon Blanc + Semillon, Marlborough NZ
Unico Zelo 'River Sand' Fiano, Riverland SA
Church Road 'Grand Reserve' Chardonnay, Hawke's Bay NZ

ROSE (CHOOSE ONE):

Rameau d'Or Rose, Provence FRA
Nocturne 'SR' Rose, Carburnup WA

RED (CHOOSE TWO):

Nick Spencer 'Light Dry Red' Pinot Noir Blend, Gundagai NSW
SC Pannell 'Dead End' Tempranillo, McLaren Vale SA
Eloquesta MV2 Shiraz, Mudgee NSW
Frankland Estate Cabernet Sauvignon, Frankland River WA

Soft drinks and juice

COCKTAIL EVENTS

For stand up celebrations and events, a selection of signature AALIA dishes have been customised into smaller bites for a canape reception. Please note this canape is a sample menu and is only available when hiring the venue exclusively.

CANAPE SELECTION PER PIECE

COLD CANAPE

- Appellation rock oyster 6
- Potato and lentil tart, batarekh, scallop 9
- Beef nayyeh, buckwheat 9
- Angelachu anchovy, aish muhammara 12
- Waraq simsim, aged rice, sea urchin, cumin 16
- Tuna nayyeh, burghul 10
- Pharoah's foie gras, pickled grape, broad beans 12
- Eggplant mes 'a' aha, preserved tomato 9
- Caviar, malawach 16
- Persimmon, buffalo feta 9

HOT CANAPE

- King prawn skewer, kabsa glaze 16
- Hand stretched haloumi, kohlrabi, marjoram 9
- Lamb neck shawarma, Saida saj 12
- Almond crust John dory, maresh chilli 12
- Beef skewer, guava amba 16
- Fried mussel, freekeh 8
- Crisp duck, pomegranate 10
- Wagyu flank, biber salcasi 14
- Jerusalem artichokes, shanklish 8
- Grilled scallop, kabsa 10
- Ummak Huriyya cuttlefish, couscous 12





ENHANCE YOUR EXPERIENCE

Our events team will work with you throughout the planning process and can provide advice on some simple additions and gift ideas to ensure your next event is a memorable occasion.

FLORAL

Whether it's a seasonal arrangement for the centre of the table or a floral feature, we can create something truly special.

Pricing dependent on the request and seasonality.

CAKE

AALIA's chocolate mousse sponge cake, caramel tahini, raspberries (gluten free)

Small (for 4-6 guests) 55
Large (for 8-10 guests) 110

Must be ordered **one week** in advance with our reservations team.

AUDIO VISUAL

The space comes equipped with a TV screen and a microphone for presentations and slideshows. We can also source additional stand-alone screens and TV's if desired. Our friendly staff are on hand to help you set up and test the equipment before your event.

PERSONALISATION

Make your event extra special with personalisation.

Place card 5pp
Menu 6pp
Fully customised menu 10pp

GIFTS

Send your guests home with an AALIA keepsake.

Paul Farag x Rio Vista Olive Oil 40
AALIA's date gift box (6 pieces) 45

Please note: the following additions 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.

OPENING HOURS

LUNCH

Monday to Friday, reservations from 12.00pm - 2.30pm

DINNER

Monday to Saturday, reservations from 5.30pm - 9.30pm

Between services our bar remains open for drinks and light snacks.

ENQUIRIES

The staff at AALIA are eager to ensure your event runs smoothly and that requests are catered for wherever possible. To begin planning your event, please get in touch by contacting our reservations and events team.

02 9182 5880

info@aaliarestaurant.com

aaliarestaurant.com

[@aaliarestaurant](#)

Shop 7.07 - 7.08, 25 Martin Place,
Sydney, NSW 2000



TERMS & CONDITIONS

SEATING TIMES

All reservations will enjoy a two hour seating from the time of their booking. Bookings for lunch must finish by 4.30pm. For dinner bookings, last drinks will be offered at 11.30pm and the restaurant must be closed by 12.00am. This is to comply with the terms of our licence.

MENUS AND BEVERAGES

All large group bookings must pre-select a menu. Groups of seven or more must dine from our banquet menu. Please note that the menu is seasonal and is subject to change. Beverage packages are available upon request for exclusive venue hire bookings only. We are a fully licensed venue, we do not offer BYO.

PAYMENT DETAILS

Credit card details are required at the time of booking. There is a 10% service charge applicable to all bookings of seven guests or more and this gratuity goes straight to the staff in its entirety. The service charge is calculated on top of the minimum spend. An additional 12.5% surcharge applies on Sundays and 15% on public holidays. Please note all bills must be settled on the day/night. a 1.5% surcharge applies on all credit cards and a 1.65% surcharge applies on AMEX transactions. AALIA is unable to invoice clients after the event and payment must be made in full over a maximum of two credit cards.

CANCELLATIONS

As per our cancellation policy, we must be given 48 hours notice if you wish to cancel your reservation otherwise a \$50pp charge applies. For group bookings in the private dining room, any cancellations/amendments with less than 72 hours' notice will incur a \$50pp fee. Please note written cancellation is required to the reservations team at info@aaliarestaurant.com

FUNCTION & EVENTS BOOKING

Your booking will be confirmed once we have received the signed booking form with credit card details as an acceptance of the terms and conditions. By doing so you agree that AALIA will keep your credit card details on file until the final account balance is settled. All functions must opt for a banquet menu choice. The final number of guests attending must be notified to the reservations manager no less than 72 hours prior to the booking, this is the number of guests for which you will be charged.

MINIMUM SPEND

A minimum spend applies to all semi-private dining, semi-exclusive and exclusive venue bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

PRE-ORDERS

Our pre-order speciality dishes require a minimum of 24 - 48 hours notice for any reservations Monday - Saturday. Any pre-order speciality dishes for Sunday reservations are required to be ordered 48 hours prior.

DIETARY REQUIREMENTS AND ALLERGIES

To ensure all of your guests are properly catered for, any dietary requirements or special requests must be confirmed with venue management at least 72 hours prior to the booking. It is helpful if you are able to give as much detail as possible on the booking form.

SEATING ARRANGEMENTS

While we strive to give our guests exactly what they desire we cannot guarantee any specific seating arrangements. Groups of eight or more may be split over two tables for ease of service.

DECORATIONS

Requests for florals, personalised stationery, and gifts must be finalised with the reservations team no less than one week prior to the booking. Please note we do not allow confetti, glitter or open flame candles in the venue.