

10
years

Byblós
bar + restaurant

FUNCTIONS PACK

PRICES VALID UNTIL 31ST OCTOBER 2016

BYBLOS FUNCTIONS

WITH 10-YEARS EXPERIENCE, BYBLOS BAR & RESTAURANT HAS DISTINGUISHED ITSELF TO BE AN IDEAL RIVERSIDE VENUE FOR ANY TYPE EVENT.



The Byblós cuisine is built on a foundation of classic Mediterranean recipes and techniques. With a philosophy and belief that food brings people together our packages aim to do just this by offering a range of options from substantial canapes, large share platters and traditional Mezza Banquets.



Our award winning bar team and drinks list offers a range of new and old world wines, boutique spirits, crafted beers, and seasonal cocktails.

Experienced events manager, Amy, will help you with pre-planning and ensure your event is all that you want it to be.



FUNCTION SPACES

BYBLOS IS PERFECT FOR SMALLER FUNCTIONS OF 10 OR MORE,
OR LARGE FUNCTIONS OF UP TO 500 GUESTS.

THE PHOENICIAN



Our beautiful dining room features floor to ceiling windows looking out onto the Brisbane River.

BACK SECTION: 60-80 GUESTS
ENTIRE DINING ROOM: 110 GUESTS

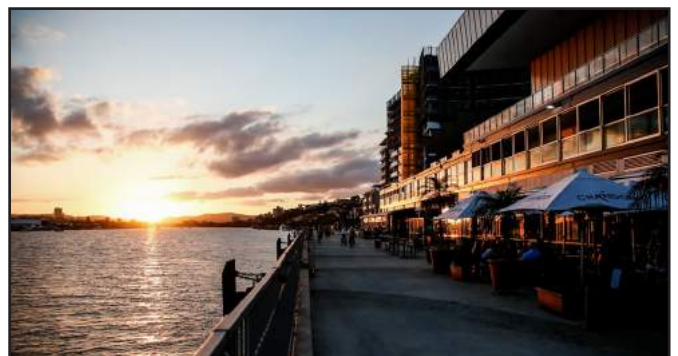
THE MIDDLE EASTERN LOUNGE



A versatile space catering to a number of different cocktail style functions, featuring exquisite chandeliers, plush velvet lounges and silk curtains. This luxurious space looks out onto the Brisbane River and incorporates the stunning Byblos Bar in its layout.

RIGHT LOUNGE - UP TO 50 GUESTS
LEFT LOUNGE - UP TO 35 GUESTS
ENTIRE LOUNGE - UP TO 100 GUESTS
ENTIRE LOUNGE & BAR - UP TO 150 GUESTS

THE RIVERSIDE BOARDWALK



The Riverside Boardwalk features stunning views of the Brisbane River, the CBD skyline, and out to Moreton Bay. The area can accommodate both sit-down events and cocktail-style functions.

COCKTAIL: UP TO 60 GUESTS
SEATED: UP TO 50 GUESTS

CANAPÉ PACKAGES

OUR PER HEAD PACKAGES SHOWCASES THE DELECTABLE TAPAS THAT BYBLOS IS KNOWN FOR AND IS EQUIVALENT TO A SUBSTANTIAL DINNER SERVING FOR A COCKTAIL STYLED EVENT

\$27 per person Trio of dips + 4 mezat + 1 grill item

\$36 per person Trio of dips + 5 mezat + 2 grill item

\$45 per person Trio of dips + 6 mezat + 3 grill item

BYBLOS MEZAT

KEBBI

Lebanon's national dish. Hand-rolled ovals of ground lamb and beef seasoned with buckwheat pine nuts and traditional spices

SAMBUSEK

Homemade pastries filled with mince lamb, pine nuts, and traditional spices

LAHIM BIL AJEEN

Baked open pastries with marinated lamb, fresh tomato and traditional spices

VINE LEAVE (V)(GF)

Marinated grape leaves filled with rice, tomato, onion and parsley

CHICKEN WINGS (GF)

Pan fried and sauteed with garlic, lemon juice and coriander

CALAMAR PANNE

Tender calamari lightly fried in saffron batter. Served with housemade tartar sauce

REKAKAT (V)

Delicate filo pastries filled with soft feta and mozzarella cheese, freshly chopped onion and zesty herbs

PUMPKIN KEBBI (V)

Hand rolled ovals of pumpkin, stuffed with spinach and feta cheese, seasoned with onion, garlic and spices

FATAYER (V)

Freshly baked homemade pastries filled with shredded spinach, walnuts and traditional spices

FALAFEL (V)(GF)

This delicacy is made using chickpeas, broad beans, onion, parsley and Lebanese spices

BYBLOS GRILL

LAHIM MESHWI (GF)

Flame-Grilled marinated lamb skewers

SHISH TAWOOK (GF)

Flame-Grilled marinated chicken skewers

KAFTA MESHWI(GF)

Flame-Grilled marinated minced-lamb skewers

SAMAK MESHWI (GF)

Flame-Grilled marinated Dory fillet skewers

BYBLOS PLATTERS

FOR SMALLER COCKTAIL PARTIES OR AS AN ADDED EXTRA TO OUR PER-HEAR CANAPE PACKAGES.

*FOR DESCRIPTIONS OF PLATTER ITEMS PLEASE REFER TO PREVIOUS PAGE



NABATI (VEGETARIAN) PLATTER **- \$125 (6-8 GUESTS)**

Trio of Dips
4-Pieces each of:
FATAYER
REKAKAT
FALAFEL
PUMPKIN KEBBI
Marinated VINE LEAVES
8 Roasted Vegetable Skewers

JAME PLATTER - \$180 **(6-8 GUESTS)**

Trio of Dips
4-Pieces each of:
REKAKAT
LAHIM BIL AJEEN
SAMBUSEK
PUMPKIN KEBBI
8 flame grilled KAFTA MESHWI
8 flame grilled SHISH TAWOOK
CALAMAR PANNE



HAFLA PLATTER - \$210 **(6-8 GUESTS)**

Trio of Dips
4-Pieces each of:
FATAYER
KEBBI
REKAKAT
LAHIM BIL AJEEN
1 Serve CHICKEN WINGS
8 flame grilled SAMAK MESHWI
8 flame grilled KAFTA MESHWI
8 flame grilled SHISH TAWOOK



MEZZA BANQUET

\$60 PER GUEST

**START WITH TRIO OF DIPS
OR
ONE ITEMS FROM OUR TRADITIONAL DIPS
AND
ONE ITEMS FROM OUR SALAD MENU**

**FOLLOWED BY
FIVE ITEMS FROM OUR MEZAT MENU
TWO TYPES OF SKEWERS FROM THE GRILL**

**FINISHED WITH
TRADITIONAL LEBANESE SWEETS
TEA AND COFFEE**



MEZZA BANQUET MENU

TRADITIONAL DIPS

HOMMOS

This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini

HOMMOS AWARMA

This dip extends the delicate flavour of Hommos by adding marinated lamb, provincial spices and mixed nuts

BABA GHANOUJ (V)(GF)

This dip combines smoky, char-grilled eggplant with roasted garlic, tahini and fresh lemon juice

LABNEH BI TOUM (V)(GF)

Labneh is a soft homemade cheese that has been blended with garlic and mint

TRIO OF DIPS (V)(GF)

Hommos, Baba Ghanouj, and Labneh Bi Toum

SALADS

FATTOUSH (V)

A light mixed green salad with radish, tomato and cucumber, finished with toasted Lebanese bread and a bold lemon and garlic dressing

TABOULEH (V)(GF)

This side dish works best as an accompaniment to our grills. It combines finely chopped parsley, tomatoes, onion, rich olive oil and a splash of lemon juice

HALLOUMI SALAD (V)(GF)

Pan-fried Cyprian halloumi served with fresh mint, mixed greens, tomato and avocado

MEZAT

REKAKAT (V)

Lightly fried filo pastries filled with feta and mozzarella cheese, freshly chopped onion, and fresh herbs

FALAFEL(V)(GF)

This vegetarian delicacy is made from chickpeas, broad beans, onion, parsley and traditional Lebanese spices. The falafel is lightly fried and served with our tahini sauce

GRILLED HALLOUMI(V)(GF)

Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon

BATATA HARRA (V)(GF)

A delicious serving of hand cut potatoes sauteed in lemon, olive oil, chopped coriander, garlic and a hint of chilli

CALAMAR PANNE

Tender calamari lightly fried in saffron batter. Served with housemade tartar sauce

SAMAK HARRA (GF)

Grilled fresh dory with roasted red pepper ratatouille, pine nuts and lemon dressing

LAHIM BIL AJEEN

Homemade open pastries with marinated lamb, fresh tomato and traditional spices. Baked until golden brown and served with yoghurt

KEBBI

Kebbi is Lebanon's national dish. Hand-rolled ovals of ground lamb and ground beef with pine nuts, chilli and traditional spices

SAMBUSEK

Lightly fried homemade pastries filled with marinated lamb, pine nuts and traditional spices

MEZZA BANQUET MENU (CONT'D)

MEZAT CONT'D

MAKANEK

Homemade Lebanese spiced sausages sauteed in fresh lemon juice and finished with olive oil and pine nuts

CHICKEN WINGS (GF)

Pan fried and sauteed with garlic, lemon juice and coriander

PUMPKIN KEBBI (GF)(V)

Hand rolled ovals of pumpkin, stuffed with spinach and feta cheese seasoned with onion, garlic and spices

VINE LEAVES (V)(GF)

Spiced rice, tomato, and parsley wrapped in marinated grape leaves

FATAYER (V)

Freshly baked homemade pastries filled with shredded spinach, walnuts and traditional spices



SKEWERS

LAHIM MESHWI

Pieces of tender lamb marinated in olive oil and traditional Lebanese herbs and spices

SHISH TAWOOK

Chicken tenderloin marinated in olive oil, garlic, coriander and lemon juice

KAFTA MESHWI

Marinated lamb minced with parsley and traditional spices

SAMAK MESHWI

Dory fillets marinated in lemon juice, olive oil, fresh herbs and traditional spices

VEGETABLE SKEWERS (V)(GF)

Roasted marinated skewers

BEVERAGE PACKAGES

OPTION ONE - BRONZE PACKAGE

2 HOURS, \$32 per head, (\$10 per EXTRA HOUR):
Thorn-Clarke Pinot Noir/Chardonnay Brut NV - Eden Valley, SA
Totara Sauvignon Blanc - Marlborough, NZ
Mountadam Shiraz - Barossa Valley, SA
TAP BEER* and CIDER
*excludes Asahi

OPTION TWO - GOLD PACKAGE

2 HOURS, \$40 per head (\$12 per EXTRA HOUR):
BASIC SPIRITS
Thorn-Clarke Pinot Noir/Chardonnay Brut NV - Eden Valley, SA
Chalmers Montevicchio Bianco - Heathcote, VIC
Chalmers Montevicchio Rosso - Heathcote, VIC
TAP BEER* and CIDER
*excludes Asahi

OPTION THREE - PLATINUM PACKAGE

2 HOUR, \$48 per head (\$15 per EXTRA HOUR):
BASIC SPIRITS
Chandon Brut Sparkling NV - Yarra Valley, VIC (by the 120ml glass)
Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA
Foster e Rocco Sangiovese Rose - Heathcote, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, SA
ALL TAP BEER and CIDER

FUNCTION COCKTAILS

At \$10 each, our function cocktails are a great way to welcome your guests to Byblos.
Choose from; Violet Martini, Bayswater Breeze, Russian Spring Punch, Caprioska, Billionaires Boys Club OR Mai Tai
*Pre order prior to your event - Served on trays upon guests arriving - minimum order 15

All Beverage Packages are inclusive of soft drinks & juices



TERMS AND CONDITIONS

BYBLOS BAR & RESTAURANT HOUSE RULES

This policy is to highlight the expectations and responsibilities set forth for the **HOST** of functions booked at Byblos Bar and Restaurant.

Confirmation by email signifies agreement with these terms.

MINIMUM SPEND REQUIREMENTS/EXCLUSIVE USE

Should you not meet the minimum requirements set forth for your function Byblos reserves the right to charge a room hire fee. For example, if the combined food and beverage spend requirement is \$1000 and you only spent \$800 then \$200 would be charged as room hire.

18TH/21ST FUNCTIONS

We require a parent to be present for the duration of a 18th/ 21st event. They do not have to be part of the function and can simply dine in the restaurant however they must be present at all times.

HENS NIGHTS

We do not mind any fun spirited games throughout the course of the evening however have strict policy against any games and/or decorations that may cause offense to other guests dining within the restaurant - this includes nudity and language.

USE OF EQUIPMENT

Due to the open plan style of our venue, private DJ's/Music or PA equipment will not be approved for any function. All external entertainment/visual presentations must be signed off by the owners prior to your booking confirmation.

CONFIRMATION OF NUMBERS

A guaranteed minimum number of guests must be given seven days prior to the event. It is often possible to accept a reasonable increase in the numbers of guests after final confirmation of numbers but this is not guaranteed, so please check with us if this is likely to occur.

PROPOSED MENU

Package selections are required 14 days prior to your function. This includes your menu selection and dietary requirements, along with beverage option and restrictions. Please note, the 'pay as you go' beverage option does not contribute to minimum spends. Whilst it is unusual, from time to time some slight changes may occur to our menu due to produce/beverage availability. Should this be necessary you will be advised as soon as we possibly can.

DEPOSIT

We require a \$10pp security deposit to secure your booking. Upon conclusion of your function, the deposit is refunded from your account. Should for any reason, the requirements set forth when booking are no longer achievable, a portion of this deposit may be taken as room hire.

CONFIRMATION OF BOOKING

A deposit receipt together with our receipt of the signed function agreement form is required to confirm your booking.

TERMS AND CONDITIONS (CONT'D)

CANCELLATION POLICY

Cancellation of the booking can only be accepted in writing from a signatory of the signed function agreement form. If cancellation occurs 30-90 days prior to the event and the date is then re-sold, you will receive a full refund of the deposit. If the room cannot be re-sold or the cancellation occurs less than 30 days prior to the event, the deposit will be forfeited.

PAYMENT

Payment can be made on the evening upon conclusion of your event. Full payment can be made 7 days prior if you request an invoice upon confirmation on numbers. If your account is not paid within the prescribed time the caterer has the right to charge a late payment fee and or any associated debt collection costs. Byblos has a strict one bill per table policy, accounts however can be itemised.

PRICING

Whilst every attempt is made to avoid unforeseen price increases, all prices are valid until the date stipulated on your documents. GST has been included in all menu prices listed on your documents.

BYO FOOD AND BEVERAGE

Outside food or beverage of any kind is not to be consumed at Byblos Bar and Restaurant, with the exception of celebration cakes. A cakeage fee of \$1pp will apply.

DECORATIONS

We are happy for you to decorate your function space however nothing is to be nailed, screwed, stapled or adhered to any surface. We also do not allow scatters or confetti to be used to decorate.

RESPONSIBLE SERVICE OF ALCOHOL AND MINORS/REFUSAL OF SERVICE

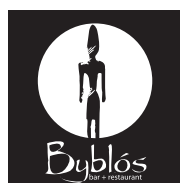
Under the Liquor Act (1992), it is an offence to allow the supply or consumption of alcohol to a minor, an unduly intoxicated patron or a disorderly patron. Management reserve all rights to withhold the supply of alcohol from patrons who fit any of these categories. Anyone found abusing these laws and regulations will be asked to leave the premises immediately for the remainder of the evening.

It is also against the law to allow persons wearing/carrying colours or insignia of a declared criminal organisation within any licenced venue.

INSURANCE / INDEMNITY / DAMAGE / PATRON CONDUCT / PUBLIC LIABILITY

This policy indemnifies Byblos Bar & Restaurant (its staff, agents and contracts) from and against all liabilities, damage and claims due to, or incidental to, the conduct and security of event guests and any property loss/damage to event guests.

Byblos Bar & Restaurant will ensure every care is taken when looking after people and their possessions; however will not take responsibility for any loss or damage of items before, during or after an event. The client is liable to this venue for themselves and their guests for any accidental or negligent damage or loss to the property.



BYBLOS BAR
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