

FUNCTION
packages
2018



THE Spaces

Byblos Bar and Restaurant combines imaginative Mediterranean cuisine with lavish hospitality, luxurious surroundings, and a world-class drink selection.

THE BYBLOS DINING ROOM

Our beautiful dining room is a sophisticated space with accents of stone, timber and brass finishing's. This space is incredibly versatile featuring a mixture of traditional tables and booths.

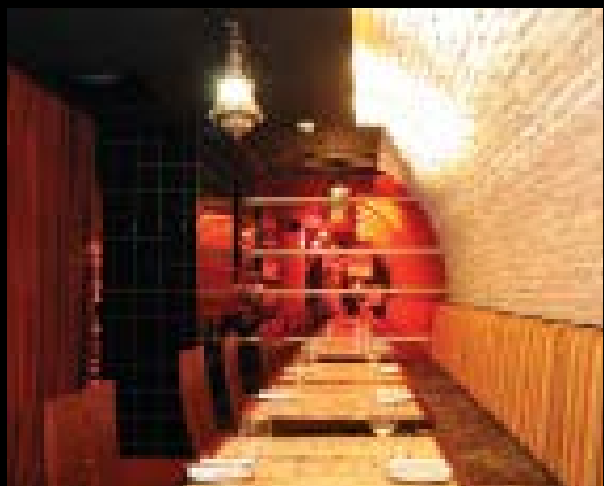
Seated functions of up to 150 guests
Cocktail style functions of up to 300 guests



THE PHOENICIAN ALCOVE

Located to the side of our dining room, we feature a long table against a stone wall. This area offers a sheer curtain that can be drawn for more intimate settings.

Seated functions of up to 30 guests



THE HAREM LOUNGE

Located on our ground level and catering to cocktail style functions, this popular space features decorative lighting and plush velvet lounges. This luxurious space looks out onto the Yarra River and incorporates the stunning Byblos Bar in its layout.

Cocktail functions of up to 40 guests

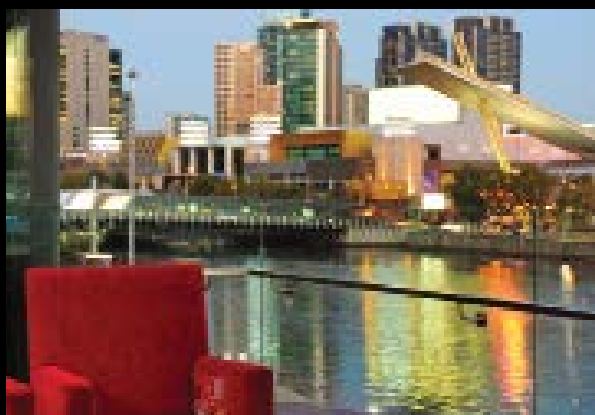


RIVERSIDE TERRACE

The Riverside Terrace located on the upper level features stunning views out onto Melbourne's skyline and iconic Yarra River. Boasting a large waterfront balcony, velvet drapes, plush furnishings and your very own feature bar. With optional breakout rooms this versatile space can cater to cocktail, seated and conferences style functions.

Seated functions of up to 60 guests

Cocktail style functions of up to 150 guests



CANAPE PACKAGES

\$33 PER PERSON

- Trio of dips
- 4 mezat
- 1 grill item

\$40 PER PERSON

- Trio of dips
- 5 mezat
- 2 grill item

\$47 PER PERSON

- Trio of dips
- 6 mezat
- 3 grill item

TRIO OF DIPS

The Byblos Trio of Dips comes with Hommos, Baba Ghanouj and Labneh. v, GF available

MEZAT

KEBBI

Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices.

Served with a mint yoghurt.

SAMBOUSEK

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

FATAYER

Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices. v

REKAKAT

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

LAHIM BIL AJEEN

Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.

FALAFEL

Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce. v, GF

PUMPKIN KEBBI

Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices. v

CALAMAR PANNE

Lightly fried calamari in a saffron batter. Served with house made tartar sauce

CHICKEN WINGS

Pan fried wings in a garlic butter, lemon juice and coriander. GF, DF optional

THE GRILL

SHISH TAWOOK

Flame grilled chicken breast marinated in olive oil, garlic, lemon juice, and mild chilli. GF

LAHIM MESHWI

Chargriled lamb fillet, olive oil and traditional Lebanese herbs and spices. GF

KAFTA MESHWI

Flame grilled minced lamb mixed with parsley, diced onion and traditional spices. GF

SAMAK MESHWI

Dory fillets, lemon juice, olive oil, fresh herbs, and traditional spices. GF

VEGETARIAN

Diced halloumi, eggplant, capsicum, tomato, onion and mushroom. v, GF

platters

For descriptions of platter items please refer to previous page.

NABATI PLATTER \$155

(VEGETARIAN)

- 4 pieces of Fataya
- 4 pieces of Rekakat
- 4 pieces of Felafel
- 4 pieces of Pumpkin Kebbi
 - 4 Vine Leaves
- 8 Roasted Vegetable skewers

JAME PLATTER \$185

- Trio of Dips
- 4 Rekakat
- 4 Lahim Bil Ajeen
 - 4 Sambusek
- 4 Pumpkin Kebbi
- 8 Kafta Meshwi
- 8 Shish Tawook
- Calamar Panne

HAFLA PLATTER \$185

- Trio of Dips
- 4 Rekakat
 - 4 Kebbi
- 4 Lahim Bil Ajeen
 - 4 Fatayer
- 8 Kafta Meshwi
- 8 Samak Meshwi
- Chicken wings

MEZZA Banquets

MEZZA BANQUET ONE

• \$55 PER GUEST •

START WITH
ONE ITEMS FROM OUR SALAD MENU

TRIO OF DIPS

The Byblos Trio of Dips comes with Hommos, Baba Ghanouj + Labneh

FOLLOWED BY

FOUR ITEMS FROM OUR MEZAT MENU
(add \$1 per person for kebbi nayeh)

ONE TYPE OF SKEWER FROM THE BYBLOS GRILL

FINISHED WITH

Selection of Lebanese sweets and tea or coffee

MEZZA BANQUET TWO

• \$65 PER GUEST •

START WITH
TWO ITEMS FROM OUR SALAD MENU

TRIO OF DIPS

The Byblos Trio of Dips comes with Hommos, Baba Ghanouj + Labneh

FOLLOWED BY

FIVE ITEMS FROM OUR MEZAT MENU
(add \$1 per person for kebbi nayeh)

TWO TYPES OF SKEWERS FROM THE BYBLOS GRILL

FINISHED WITH

Selection of Lebanese sweets and tea or coffee

SALADS

FATTOUSH

A mixed green salad with radish, tomato and cucumber, finished with toasted Lebanese bread and a bold vinaigrette. V,GF opt

HALLOUMI SALAD

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

SHANKLISH

Bulgarian feta, tomato, parsley, chili and diced onion dressed in olive oil and traditional spices. v,GF

TABOULEH

This side dish works best as an accompaniment to our grills. It combines finely fresh parsley, onion, olive oil, lemon and tomato.

TRIO OF DIPS

The Byblos Trio of Dips comes with Hommos, Baba Ghanouj and Labneh. v,GF available

MEZAT

KEBBI

Hand-rolled roasted ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with mint yoghurt.

FATAYER

Oven baked homemade pastry filled with spinach, walnuts, tomato and Lebanese spices. v

LAHIM BIL AJEEN

Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.

REKAKAT

Lightly fried filo pastry filled with feta and mozzarella cheese, diced onion, and fresh herbs. v

SAMBUSEK

Homemade pastry filled with marinated lamb, pine nuts, onion and traditional spices. Sambusek is lightly fried.

VINE LEAVES

Spiced rice, tomato, onion and parsley wrapped in marinated grape leaves. v, GF

PUMPKIN KEBBI

Hand rolled ovals of roasted pumpkin and burghul, stuffed with spinach, feta cheese, onion, and traditional spices. v

FALAFEL

Chickpeas, onion, parsley, garlic and traditional Lebanese spices. Served with our homemade tahini sauce. v, GF

CHICKEN WINGS

Pan fried wings in a garlic butter, lemon juice and coriander. GF

GRILLED HALLOUMI

Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon. v, GF

KOOSA

Baked zucchini stuffed with minced lamb and spiced rice, served with a rich tomato sugo. GF

CALAMAR PANNE

Lightly fried calamari in a saffron batter. Served with tartar sauce.

MAKANEK

Homemade Lebanese spiced sausages sautéed with lemon juice and finished with red wine, olive oil and pine nuts. GF

BATATA HARRA

A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic, and a hint of chili. v, GF

SAMAK HARRA

Grilled fresh dory with roasted red pepper ratatouille and pine nuts. GF

KEBBI NAYEH

Served raw (add \$1 per person) premium lamb fillet, finely minced and mixed with cracked wheat and traditional spices. Dressed with olive oil and served with mint, onion and Lebanese bread.

CHILLI PRAWNS

Fresh shelled Tiger Prawns sautéed in butter and cognac with mild green chili and traditional Lebanese spices. Served in a spiced seafood broth. GF

THE GRILL

LAHIM MESHWI

Flame grilled lamb fillet, olive oil and traditional lebanese herbs and spices. GF

SHISH TAWOOK

Flame grilled chicken tenderloin marinated in olive oil, garlic, lemon juice and mild chili. GF

KAFTA MESHWI

Flame grilled minced lamb mixed with parsley, diced onion and traditional spices. GF

SAMAK MESHWI

Dory fillets, lemon juice, olive oil, fresh herbs and traditional spices. GF

Please note any menu changes will incur additional charges

Beverage PACKAGES

STANDARD PACKAGE

• 2 hours - \$32pp • 3 Hours - \$43pp • 4 Hours - \$54pp • Additional hours - \$11pp/ph

- Redbank Emily Chardonnay Pinot Noir Brut Cuvee
- Redbank The Long Paddock Sauvignon Blanc
 - Redbank The Long Paddock Shiraz
- Asahi, Cricketer's Arms Pale Ale, Hoegaarden, Mountain Goat
 - Coopers Light (by the 375mL bottle)
 - Soft drinks and Juices

*** The Chandon S cocktail comes as a standard cocktail on this package. It is made using sparkling wine infused with orange bitters served as a spritz ***

PREMIUM PACKAGE

• 2 hours - \$43pp • 3 hours - \$58pp • 4 hours - \$73pp • Additional hours \$15pp/ph

- Sparkling: Chandon NV
- Cape Mentelle Georgina Sauvignon Blanc
 - Cape Mentelle Marmaduke
- Ashahi, Cricketer's Arms Pale Ale, Hoegaarden, Mountain Goat
 - Coopers Light (by the 375mL bottle)
 - Soft drinks and Juices

*** The Chandon S cocktail comes as a standard cocktail on this package. It is made using sparkling wine infused with orange bitters served as a spritz ***

Premium Spirits can be added to both the Standard and Premium beverage packages at an additional \$10 per person, per hour.

CASH BAR

Pay as you go bar service is available however minimum spends apply.

CONSUMPTION BAR

Your own selection of beverages from our current menu can be offered on a consumption based bar tab as an alternative to the above packages. Please note minimum spends apply.

COCKTAIL ON ARRIVAL

At \$12 each, our function cocktails are a great way to welcome your guests to Byblos. Choose from:

VIOLET MARTINI

Finlandia Cranberry, Massenez Violet, Banana + Rhubarb,
Cranberry, Lemon.

PHOENICIAN SUNSET

Strawberries, Pressed Apple Juice, Spanish Vanilla,
Wild Strawberry Liqueur.

BAYSWATER BREEZE

Absolut Raspberry, Apple, Cranberry, Raspberry, Cucumber.

MR PIMMS

Belvedere vodka, Pimms, fresh fruit and mint. Topped with lemonade.

MAKE IT Yours

Byblos loves to play host to events that need that extra space, logistics or creativity. Talk with your events coordinator today about our partners in av, theming, lighting and entertainment.

Functions from 12-450 guests.



