

The background of the entire page features several ornate, glowing lanterns. One prominent lantern in the foreground on the right has a metal frame with intricate scrollwork and colorful glass panels in shades of red, green, and blue. Other lanterns are visible in the background, some with perforated metal tops, creating a warm, ambient atmosphere.

FUNCTION
packages
2020



Byblós
bar + restaurant
BRISBANE

THE SPACES

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



The Phoenician Dining Room

Our beautiful dining room is a sophisticated space featuring floor to ceiling windows looking out onto the Brisbane River. With accents of stone, timber and brass finishings this space is incredibly versatile with a mixture of traditional tables and booths.

Seated functions of up to 80 guests



The Middle Eastern Lounges

Catering to a number of different cocktail style functions, this popular space features 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.

**Left lounge (30 pax) | Right lounge (50 pax)
Lounges exclusive (80 pax)**



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.

**Seated functions of up to 50 guests
cocktail style functions for up to 300 guests**

* please note that weather contingency plans may apply.

We can also do venue exclusive functions for up to 550 guests in cocktail style.

make it yours

Let us help you curate a stand out event with wow-factor entertainment options including fire twirlers, snake charmers, belly dancers and even fairground rides!

The venue can be transformed to suit many different themes such as Moulin Rouge, Arabian Nights and Winter Wonderland and we have fantastic partners for DJ and live musical entertainment.

Speak to your event coordinator for more details



PLATTERS

For descriptions of platter items please refer to next page.

Nabati Platter

\$125

(VEGETARIAN)

- Trio of Dips
- 5 pieces of Fataya
- 5 pieces of Rekakat
- 5 pieces of Falafel
- 5 pieces of Pumpkin Kebbi
- 5 Vine Leaves

Jame Platter

\$170

- Trio of Dips
- 6 Rekakat
- 6 Lahim Bil Ajeen
- 6 Chicken Sambusek
- 6 Kafta Meshwi
- 6 Shish Tawook

Halfa Platter

\$215

- Trio of Dips
- 8 Rekakat
- 8 Kebbi
- 8 Falafel
- 1 serving of Calamar Panne
- 4 Kafta Meshwi
- 4 Shish Tawook
- 4 Samak Meshwi

CANAPÉS

*Minimum of 15 guest applies

\$27 PER PERSON

- Trio of dips
- 4 mezat
- 1 grill item

\$38 PER PERSON

- Trio of dips
- 5 mezat
- 2 grill items

\$48 PER PERSON

- Trio of dips
- 6 mezat
- 3 grill items

Trio of dips The Byblos trio of dips comes with hommos, baba ghanouj and labneh. **V, GF available**

Mezat Options

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.

CHICKEN SAMBUSEK

Lightly fried pastries filled with marinated chicken, mixed vegetables 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

Tender calamari in a light saffron batter. Softly fried and served with house made tartar sauce

CHICKEN WINGS

Small pan fried wings, garlic butter, lemon juice and coriander. **GF, DF optional**

The Grill

LAHIM MESHWI

Lamb fillet, olive oil and traditional Lebanese herbs and spices. **GF**

KAFTA MESHWI

Marinated lamb minced with parsley, 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**

SHISH TAWOOK

Chicken breast, olive oil, garlic, lemon juice and mild chilli. **GF**

V=Vegetarian GF=Gluten Free

MEZZA BANQUET

\$66/pp

The best way to experience the diversity of our menu and the complementary flavours of our cuisine.

These multi-course feasts are an excellent way to celebrate a special occasion and were designed to share between friends. GF and V options available.

START WITH

Trio of Dips

The Byblos trio of dips comes with Hommos, Baba Ghanouj and Labneh. V, GF opt

Tabouleh

Freshly chopped salad of parsley, tomato, onion, olive oil and lemon juice. V, GF, V+

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.

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 spices. Served with tahini sauce. V, GF

Rekakat

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

FOLLOWED BY

Batata Harra

Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli. V, GF

Samak Harra

Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon. GF

Kafta Meshwi

Marinated lamb minced with parsley, onion and traditional spices. GF.

Shish Tawook

Chicken breast, olive oil, garlic, lemon juice and mild chilli. GF

FINISHED WITH

Lebanese coffee or tea and a selection of Lebanese sweets.

*Tailored banquets available, please discuss with your Event Coordinator

V=Vegetarian V+=Vegan GF=Gluten Free

BEVERAGES

Min. 20 guests required | 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.

STANDARD PACKAGE

2 HRS - \$36PP | 3 HRS - \$44PP | 4 HRS - \$52PP | ADDITIONAL HRS - \$8PP/PH

- Chandon 'S' Cocktail: Sparkling wine infused with orange bitters served as a spritz
- Dal Zotto NV Pucino Prosecco, King Valley VIC
- Dal Zotto 2017 Cabernet/Sangiovese, King Valley VIC
- Dal Zotto 2019 Pinot Grigio, King Valley VIC
- Heineken, James Squire 150 Lashes, Peroni Leggera, GOAT Lager, Green Beacon Wayfarer
- Soft drinks and Juices

PREMIUM PACKAGE

2 HRS - \$45PP | 3 HRS - \$55PP | 4 HRS - \$65PP | ADDITIONAL HRS \$10PP/PH

- Chandon 'S' Cocktail: Sparkling wine infused with orange bitters served as a spritz
- Chandon Brut - Yarra Valley, VIC
- Craggy Range Te Muna Sauvignon Blanc - Hawkes Bay, NZ
- AIX Rose – Provence, France
- Craggy Range Pinot Noir - Martinborough, NZ
- Asahi, James Squire Ginger Beer, Heineken, James Squire 150 Lashes, Peroni Leggera, GOAT Lager, Green Beacon Wayfarer
- Soft drinks and juices

Premium spirits can be added to both the standard and premium beverage packages at an additional \$10/pp, per hour.

COCKTAIL ON ARRIVAL

At \$15 each, our function cocktails are a great way to welcome your guests to Byblos. Choose from:
Violet Martini | Long weekend | Phoenician sunset | Portside Passion

*Min order 15

CASH BAR

Pay cash bar service available once minimum spend has been reached