

The background of the entire page features several ornate, glowing lanterns. One prominent lantern in the foreground is rectangular with intricate metalwork and colorful glass panels in shades of red, green, and blue. Above it, a spherical lantern with a perforated metal top is visible. The lighting is warm and ambient, creating a cozy atmosphere.

FUNCTION
packages
2022



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 120 guests**

* please note that weather contingency plans may apply.

We can also do venue exclusive functions for up to 450 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 hommous, baba ghanouj and labneh. **V, GF**

Mezat Options

KEBBI

Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and Lebanese seven spice. Served with a mint yoghurt.

CHICKEN SAMBUSEK

Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and Lebanese seven spice.

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 Lebanese seven spice. Served with yoghurt.

FALAFEL

Fried hickpeas, broad beans, onion, parsley, coriander and spices. Served with tahini sauce. **V, GF**

PUMPKIN KEBBI

Hand rolled fried ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and Lebanese seven spice. **V**

CALAMAR PANNE

Tender calamari in a light saffron batter and softly fried. 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

Marinated lamb, olive oil and fresh herbs and spices. **GF**

KAFTA MESHWI

Lamb minced with parsley, onion and spices. **GF**

SAMAK MESHWI

Fish fillets, lemon juice, olive oil, fresh herbs, and 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

\$68/pp | Minimum two people

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 Hommous, Baba Ghanouj and Labneh. V, GF opt

Tabouleh

Freshly chopped 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 Lebanese seven spice. Served with a mint yoghurt.

Lahim Bil Ajeen

Oven baked pastries with marinated lamb, fresh tomato, onion and Lebanese seven spice. Served with yoghurt.

Falafel

Fried chickpeas, broad beans, onion, parsley, coriander and 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 chilli. V, GF

Samak Harra

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

Kafta Meshwi

Lamb minced with parsley, onion and 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 Garden 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
- Great Northern, Balter XPA, James Squire 150 Lashes, Peroni Leggera, Green Beacon Wayferer, Estrella
- Soft drinks and Juices

PREMIUM PACKAGE

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

- Chandon Garden 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
- Great Northern, Balter XPA, James Squire 150 Lashes, Peroni Leggera, Green Beacon Wayfarer, Estrella, James Squire Ginger Beer
- *Including roasting taps.
- 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

ACCOMMODATION

Alcyone Hotel Residences offers luxury 1 and 2 bedroom apartments and is conveniently located just 2 minutes' walk from Byblos.

Book your function/event at Byblos to unlock a **10% discount** on your accommodation plus complimentary carparking!

To redeem email reservations@alcyone.com.au or call 07 3505 5200 and mention 'BYBLOS10'.



MAKE AN ENQUIRY

To speak with our dedicated events team, please email events@byblosbar.com.au or phone (07) 3268 1998.

www.byblosbar.com.au/brisbane

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