

The background of the entire page features a warm, dimly lit interior. In the foreground and midground, there are several ornate, metallic lanterns. Some have perforated metal tops, and others have glass panels with colorful, abstract patterns. The light from the lanterns creates a soft, golden glow, casting shadows and highlighting the textures of the metal and glass.

FUNCTION *Packages*

THE SPACES

Byblos Bar and Restaurant combines authentic Mediterranean cuisine with lavish hospitality, luxurious surroundings, with an award-winning beverage 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.



COCKTAIL: **300**



SEATED: **135**

The Phoenician Alcove

Located at the side of our dining room, the Phoenician Alcove features a long table against a stone wall. This area offers a sheer curtain that can be drawn for a more intimate setting.



SEATED: **28**

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: **40**

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.



COCKTAIL: **150**



SEATED: **56**

EXCLUSIVE HIRE AVAILABLE, Please contact your coordinator for options

CANAPÉS

\$43 PER PERSON

Trio of dips • 5 Mezat • 2 Grill item

\$52 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 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.

Sambusek

Lightly fried 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, 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**

Vine Leaves

Spiced rice, tomato, onion and parsley wrapped in marinated grape leaves. **V, V+GF**

The Grill

Shish Tawook

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

Lahim Meshwi

Flame grilled lamb fillet, olive oil and traditional Lebanese herbs and spices. **GFO**

Kafta Meshwi

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

Samak Meshwi

Flame grilled Dory fillets, lemon juice, olive oil, fresh herbs and traditional spices. **GFO**

Vegetarian

Flame grilled diced halloumi, eggplant, capsicum, tomato, onion and mushroom. **V, GFO**

V = Vegetarian | V+ = Vegan | GF = Gluten Free | GFO = Gluten Free Option Available



PLATTERS

For descriptions of platter items please refer to page 4.
Platters serve 6 - 8 people and are available for groups of 30 or less

Nabati Platter (VEGETARIAN)

\$165 per platter

4 fataya
4 rekakat
4 falafel
4 pumpkin kebbi
4 vine leaves
8 roasted
vegetable Skewers

Jame Platter

\$195 per platter

Trio of dips
4 rekakat
4 Lahim Bil Ajeen
4 sambusek
4 pumpkin kebbi
8 kafta meshwi
8 shish tawook
4 portions calamar panne
(250g)

Halfa Platter

\$195 per platter

Trio of dips
4 rekakat
4 kebbi
4 Lahim Bil Ajeen
4 fatayer
8 Kafta meshwi
8 Samak meshwi
4 portions chicken wings
(approx 40)

MEZZA BANQUETS

Chefs Selection \$63pp

START WITH

Trio of dips
Fattoush and Tabouleh Salad

FOLLOWED BY

Batata Harra, Rekakat, Falafel and
Chicken wings
Shish Tawook and Kafta Meshwi

Mezza Banquet \$73pp

START WITH

Trio of dips
+ Your selection of two salads

FOLLOWED BY

Your selection of five items from our Mezat Menu
+
Your selection of two items from our Grill Menu

FINISHED WITH

Lebanese coffee/tea and sweets

** menu upgrades available

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

Salads

Fattoush

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

Shanklish

Bulgarian feta, tomato, parsley, chilli and diced onion dressed in olive oil and traditional spices. **V, GF**

Halloumi Salad

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

V=Vegetarian V+=Vegan GF=Gluten Free



MEZZA BANQUETS

Mezat Options

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

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

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}

Calamar Panne

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

Makanek (Contains Pork)

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

Batata Harra

A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic and a hint of chilli. ^{V, GF}

Samak Harra

Flame grilled fresh dory with roasted red pepper ratatouille and pine nuts. ^{GF}

Kebbi Nayeh (Served Raw)

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 chilli and traditional Lebanese spices. Served in a spiced seafood broth. (add \$2.5 per person). ^{GF}

Samak Bizri

Lightly fried whole whitebait accompanied with homemade tahini sauce. ^{GF}

V=Vegetarian V+=Vegan GF=Gluten Free

MEZZA BANQUETS

The Grill

Lahim Meshwi

Flame grilled lamb fillet, olive oil and traditional Lebanese herbs and spices. (add \$2.5 per person).

GF available

Shish Tawook

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

GF available

Kafta Meshwi

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

Skewered prawns

Flame grilled jumbo prawns marinated in olive oil, lime and garlic. (add \$2.5 per person). **GF available**

Samak Meshwi

Flame grilled dory fillets, lemon juice, olive oil, fresh herbs and traditional spices. **GF available**

Vegetable skewers

Flame grilled diced halloumi, eggplant, capsicum, tomato, onion and mushroom. **V. GF available**

Please note any menu changes will incur additional charges

V=Vegetarian V+=Vegan GF=Gluten Free



BEVERAGES

STANDARD PACKAGE

2 HRS - \$45PP | 3 HRS - \$55PP | 4 HRS - \$65PP

- Ate Sparkling (SA)
- Ate Pinot Grigio (SA)
- Ate Rose (SA)
- Ate Shiraz (SA)
- Selection of premium tap beers and ciders
- Soft drinks and Juices

PREMIUM PACKAGE

2 HRS - \$55PP | 3 HRS - \$65PP | 4 HRS - \$75PP

- Sparkling: Chandon NV
- Cape Mentelle Sauvignon Blanc
- The Other Wine Co. Pinot Gris
- Jim Barry "Aannabelle" Rose
- Airlie Bank Pinot Noir
- Whistler "Shock Value" GMS
- Chandon 'S' Cocktail: Sparkling wine infused with orange bitters served as a spritz (on arrival only)
- Selection of Premium Tap Beers and Ciders
- Soft drinks and juices

CHAMPAGNE

Request a quote to upgrade to Champagne.

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.

FUNCTION COCKTAILS

At \$17 each, our function cocktails are a great way to welcome your guests to Byblos. Choose from:
Espresso Martini | Pimms Cup | Aperol Spritz | Chandon S | Phoenician Sunset
Please note, There is a minimum order of 15 cocktails for your event.

CASH BAR

Cash bar service available once minimum spend has been reached.

FINER DETAILS

DEPOSIT

To secure your booking, a deposit consisting of 25% of the minimum spend is required. The booking is considered confirmed once payment has been received and terms and conditions have been sighted, signed and returned. This must be returned and the deposit paid within 7 days. After this period the date will be released.

FOOD & BEVERAGE

We require final food and beverage selection, a minimum of 2 weeks prior to the event. Please note, the menus are subject to seasonal changes. The venue does not permit food or beverages to be brought onto the premise – with cakes being the only exception which incur a \$4.00 per person cakeage fee for seated events and \$2.50 per person fee for cocktail style events.

FINAL NUMBERS

A guaranteed minimum number of guests must be given 10 days prior to your booking. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

DIETARY REQUIREMENTS

Final dietary requirements are required 10 days prior to the reservation date.

MINIMUM SPEND & FINAL PAYMENT

Your minimum spend must be met with food and beverage on one account. Full payment is required no later than 7 days prior to the event. Any additional bar accounts must be finalised at the conclusion of your event.

Pre-authorisation forms must be completed for any additional accounts to be run during the event.

UNDERAGE GUESTS

Guests under the age of 18 years of age must always be supervised by a parent or guardian.

BUMP IN & BUMP OUT

Unless agreed prior with your event coordinator, bump in is available 1 hour before the event start time and all items must be bumped out at the conclusion of your event. Any arrangements outside of these terms must be agreed in writing.

Any items left at the venue for longer than 48 hours will be disposed of.

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.

PRICES & SURCHARGES

There is a 1.9% surcharge charged for payments made via credit card. Due to labour costs, functions held on a public holiday will attract a surcharge of 15% of the total account. All prices quoted are GST inclusive and are confirmed when the deposit is paid. Every possible effort is taken to maintain prices, but these are subject to change at management's discretion to allow for market cost variations and the introduction of any statutory taxes.

PARKING & PUBLIC TRANSPORT

Parking is available at Siddeley Street Car Park located a 2 Minute Walk from the Venue.

If taking Public Transport to and from the venue. Southern Cross Train Station and Trams 109, 12 & 96 are all within a 10 Minute Walk of the Venue

TRUSTED SUPPLIER LIST

If you would like any recommendations for theming, entertainment or audio visual, please do not hesitate to ask your event coordinator

make it yours



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

Functions from 12-450 guests.

