



Function Pack

2026



Welcome to Byblós

MELBOURNE'S PREMIER CBD WATERFRONT DINING DESTINATION

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



Our Spaces

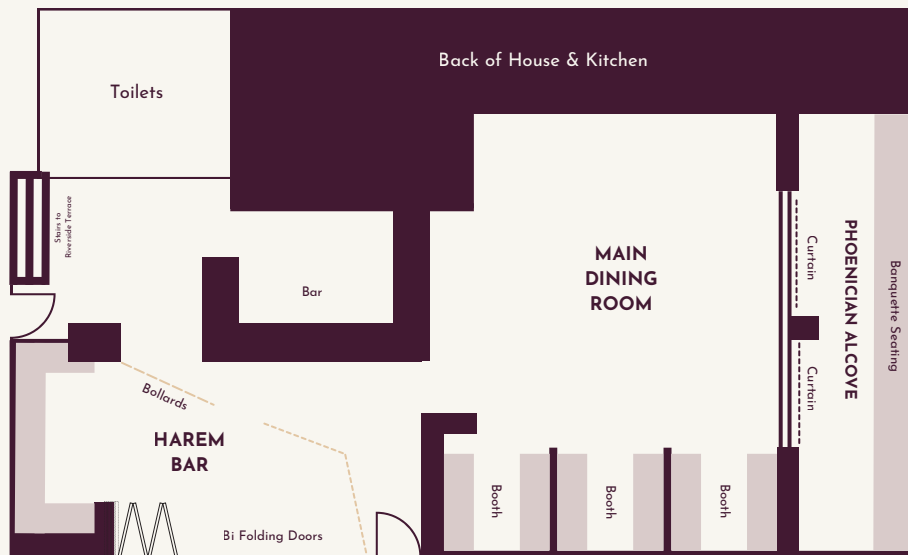
Situated on the Yarra River in Melbourne's South Wharf precinct, Byblós Melbourne offers versatile event spaces for corporate functions, weddings, private celebrations, and special events.

Combining contemporary styling, warm Middle Eastern hospitality, exceptional food and beverage experiences, and stunning waterfront views, Byblós provides a memorable setting with flexible event formats, seamless service, and dedicated event support.

	SIT DOWN	COCKTAIL
VENUE EXCLUSIVE	120	280
DOWNSTAIRS EXCLUSIVE	120	/
MAIN DINING ROOM (DINING ROOM + PHOENICIAN ALCOVE)	80	/
PHOENICIAN ALCOVE	27	/
HAREM BAR	/	30
RIVERSIDE TERRACE	48	100

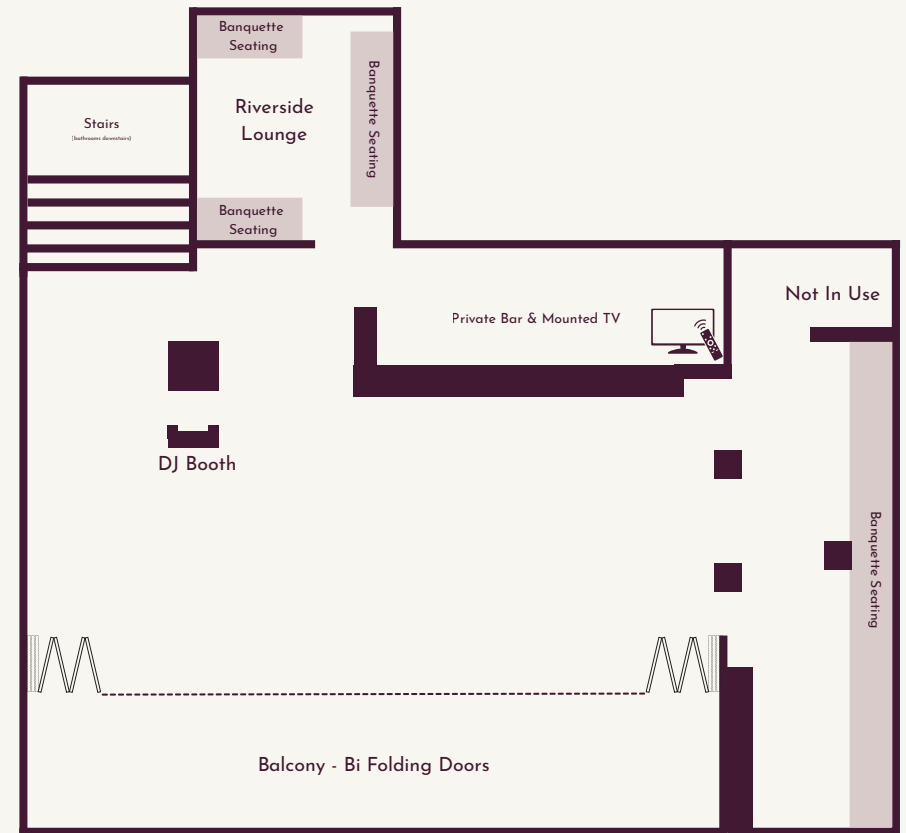
Floor Plans

Downstairs



YARRA RIVER

Upstairs - Riverside Terrace



YARRA RIVER

Food Packages

CHEF'S BANQUET (*served sharing style*) - 78pp

SEATED

Dips & Salad

To Start GFO, DF

Trio of dips, Lebanese bread + Fattoush & Tabbouleh salad

Mezat

Rekakat V

Lightly fried filo pastry filled with feta & mozzarella cheese, diced onion, & herbs

Batata Harra GF, V

Hand cut potatoes, sauteed in lemon juice, garlic butter & chilli

Falafel GF, V+, V

Chickpeas, broad beans, coriander, spices, fresh herbs & Tahini sauce

Chicken Wings GF

Pan-fried wings in a garlic butter, lemon juice & coriander

Grill

Shish Tawook GFO, DF

Marinated chicken tenderloin w garlic toum

Lamb Kafta GFO, DF

Minced spiced lamb w garlic toum



V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION AVAILABLE
SEASONAL CHANGES AND MINIMUM FOOD ORDERS APPLY | SAMPLE MENU ONLY

Food Packages

MEZZA BANQUET (served sharing style) - 88pp

SEATED

Dips & Salad

To Start ^{GFO, DF}

Trio of dips, Lebanese bread + Fattoush & Tabbouleh salad

Mezat ^{Choice of five}

Rekakat ^V

Lightly fried filo pastry filled with feta & mozzarella cheese, diced onion, & herbs

Sambusek

Fried pastries filled with marinated lamb, pine nuts, onion & spices

Batata Harra ^{GF, V}

Hand cut potatoes, sauteed in lemon juice, garlic butter & chilli

Pumpkin Kebbi ^V

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

Samak Harra ^{GF}

Grilled Dory fillets, roasted red pepper rattouille, mixed nuts & lemon

Fatayer ^{V+}

Oven-baked homemade pastry filled with spinach, walnuts, tomato and Lebanese spice

Calamar Panne

Lightly fried calamari in a saffron batter, served with tartar sauce

Falafel ^{GF, V+, V}

Chickpeas, broad beans, coriander, spices, fresh herbs & Tahini sauce

Lahim Bil Ajeen

Oven-baked pastries with marinated lamb, fresh tomato & onion

Mezat ^{Continued}

Kebbi

Fried lamb, burghal, pine nuts, cucumber, mint yogurt

Vine Leaves ^{GF, V+, V}

Spiced rice, tomato and parsley wrapped in marinated grape leaves

Chicken Wings ^{GF}

Pan-fried wings in a garlic butter, lemon juice & coriander

Grill ^{Choice of two}

Lahim Meshwi ^{GFO, DF}

Marinated lamb, onion, olive oil, fresh herbs and seven spice + \$2.50pp

Shish Tawook ^{GFO, DF}

Marinated chicken tenderloin w garlic toum

Lamb Kafta ^{GFO, DF}

Minced spiced lamb w garlic toum

Vegetarian ^{GFO, VO+, DF}

Diced halloumi, eggplant, capsicum, onion & mushroom

Samak Meshwi ^{GFO, DF}

Fish fillets, onion, lemon juice, olive oil, fresh herbs & spices

Skewered Prawns ^{GFO, DF}

Marinated prawns with lime, garlic & olive oil + \$2.50pp

Dessert

Sweet Treats

Assortment of Lebanese treats served with Lebanese coffee & tea

Food Packages

STANDING

GRAZING BUFFET (set station for guests to approach) 76pp

Dips & Salad

Chef's Choice ^{GFO, DF}

Two dips, Lebanese bread & Fattoush salad

Mezat

Batata Harra ^{V, GF}

Hand cut potatoes, sauteed in lemon juice, garlic butter & chilli

Sambusek

Fried pastries filled with marinated lamb, pine nuts, onion & traditional spices

Chicken Wings ^{GF}

Pan-fried wings in a garlic butter, lemon juice & coriander

Calamar Panne

Lightly fried calamari in a saffron batter, served with tartar sauce

Falafel ^{GF, V+, V}

Chickpeas, broad beans, coriander, spices, fresh herbs & Tahini sauce

Grill ^{Choice of two}

Lahim Meshwi ^{GFO, DF} + **\$2.50pp**

Marinated lamb, onion, olive oil, fresh herbs and seven spice

Shish Tawook ^{GFO, DF}

Marinated chicken tenderloin w garlic toum

Lamb Kafta ^{GFO, DF}

Minced spiced lamb w garlic toum

Vegetarian ^{GFO, VO+, DF}

Diced halloumi, eggplant, capsicum, onion & mushroom



Includes crockery, cutlery, disposable napkins & serving staff

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Food Packages

CANAPES PACKAGES (roaming service)

STANDING

Package One: 45pp | Trio of Dips | 4 Mezat Items | 2 Grill Items

Package Two: 55pp | Trio of Dips | 6 Mezat Items | 2 Grill Items

Dessert Canape Add On

Assortment sweets (Baklava, Turkish Delight, Wared El Sham, Ma'amoul)

Mezat

Rekakat^V

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

Sambusek

Fried pastries filled with marinated lamb, pine nuts, onion & traditional spices

Kebbi

Fried lamb, burghal, pine nuts, cucumber, mint yogurt

Pumpkin Kebbi^V

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

Vine Leaves^{GF, V+, V}

Spiced rice, tomato and parsley wrapped in marinated grape leaves

Chicken Wings^{GF}

Pan-fried wings in a garlic butter, lemon juice & coriander

Fatayer^{V+}

Oven-baked homemade pastry filled with spinach, walnuts, tomato and Lebanese spice

Calamar Panne

Lightly fried calamari in a saffron batter, served with tartar sauce

Falafel^{GF, V+, V}

Chickpeas, broad beans, coriander, spices, fresh herbs & Tahini sauce

Lahim Bil Ajeen

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

Grill

Lahim Meshwi^{GFO, DF} + \$2.50pp

Marinated lamb, onion, olive oil, fresh herbs and seven spice

Shish Tawook^{GFO, DF}

Marinated chicken tenderloin w garlic toum

Lamb Kafta^{GFO, DF}

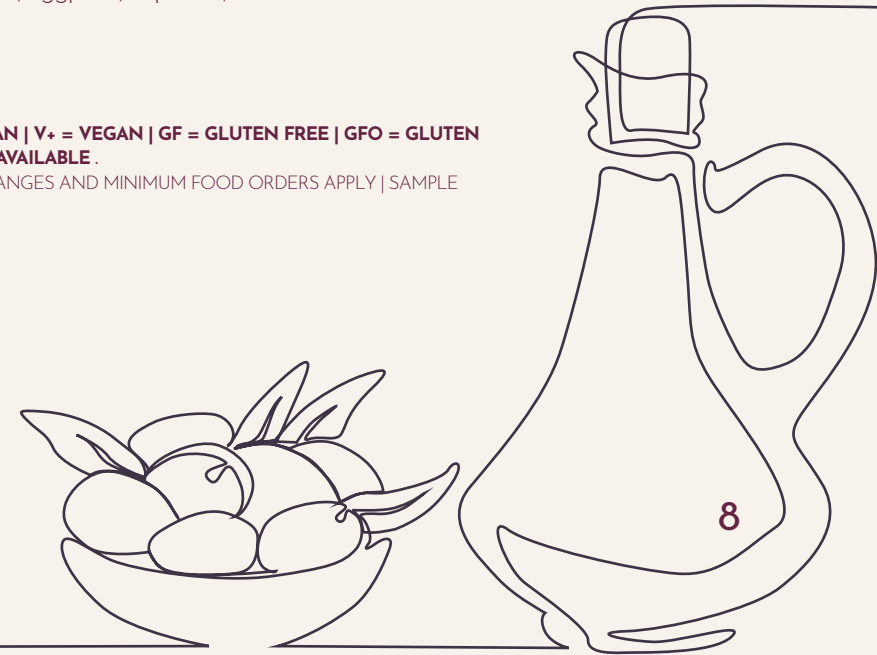
Minced spiced lamb w garlic toum

Vegetarian^{GFO, VO+, DF}

Diced halloumi, eggplant, capsicum, onion & mushroom

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Food Packages

PLATTERS (placed on tables)

STANDING

NABATI PLATTER

175 per platter

Fatayer (4) ^V

Oven-baked housemade pastries filled with spinach, walnuts, tomato & Lebanese seven spices

Rekakat (4) ^V

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

Falafel (4) ^{V+, GF}

Fried chickpeas, broad beans, onion, herbs & spices

Pumpkin Kebbi (4) ^V

Hand rolled fried ovals of mixed ground pumpkin & burghul, stuffed with spinach +feta, onion, Lebanese seven-spice

Vine Leaves (4) ^{V, V+, GF}

Spiced rice, tomato + parsley wrapped in marinated grape leaves

Roasted Vegetable Skewers (8) ^{V, GFO}

Diced halloumi and mixed seasonal vegetables

JAME PLATTER

210 per platter

Rekakat (4) ^V

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

Lahim Bil Ajeen (4)

Oven-baked pastries with lamb, fresh tomato & onion

Pumpkin Kebbi (4) ^V

Hand rolled fried ovals of mixed ground pumpkin + burghul, stuffed with spinach +feta, onion, Lebanese 7-spice

Sambusek (4)

Lightly fried lamb pasties with mint, toasted pine nuts

Calamar Panne (250g)

Lightly fried calamari in a saffron batter

Lamb Kafta (8) ^{GFO}

Minced spiced lamb with garlic toum

Shish Tawook (8) ^{GFO}

Lightly fried lamb pasties with mint, toasted pine nuts

DIYAFA PLATTER

210 per platter

Fatayer (4) ^V

Oven-baked housemade pastries filled with spinach, walnuts, tomato & Lebanese seven spices

Lahim Bil Ajeen (4)

Oven-baked pastries with lamb, fresh tomato & onion

Kebbi (4) ^V

Fried lamb, burghal & pine nuts served with a cucumber & mint yoghurt

Rekakat (4) ^V

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

Chicken Wings (40g) ^{GFO}

Pan-fried chicken wings in garlic butter, lemon juice & coriander

Lamb Meshwi (6) ^{GFO}

Marinated lamb with onion & fresh herbs

Shish Tawook (6) ^{GFO}

Lightly fried lamb pasties with mint, toasted pine nuts

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Beverage Packages

SET DURATION AT FIXED PRICE

PER PERSON

CLASSIC

2hrs 45pp | 3hrs 55pp | 4 hrs 65pp | 5hrs 75pp

Wine

NV Ate Sparkling, SA

Ate Pinot Grigio, SA

Ate Shiraz, SA

Ate Rose, SA

Beer

On Tap - Balter Black Lager, Balter XPA, Peroni & Mountain Culture 'Status Quo'

Non-Alcoholic

Variety of soft drinks & juice

PREMIUM

2hrs 55pp | 3hrs 65pp | 4 hrs 75pp | 5hrs 85pp

Wine

Dal Zotto Prosecco, VIC

Deep Woods Chardonnay, WA

Bandini Gigi Pinot Grigio, ITA

Dandelion 'Lionness of McLaren Vale' Shiraz, SA

Airlie Bank Pinot Noir, VIC

Domenica Nebbiolo Rose, VIC

Beer & Cider

On Tap - Balter Black Lager, Balter XPA, Peroni & Mountain Culture 'Status Quo'

Bottled - Willie Smith's Apple Cider, Heaps Normal Lager

Non-Alcoholic

Variety of soft drinks & juice

DELUXE

2hrs 65pp | 3hrs 75pp | 4 hrs 85pp | 5hrs 95pp

Wine

Airlie Bank 'Sparkling Brut', VIC

Mulline Sauvignon Blanc, VIC

Bandini Gigi Pinot Grigio, ITA

Dandelion 'Lionness of McLaren Vale' Shiraz, SA

Red Claw by Yabby Lake Pinot Noir, VIC

Maison AIX Grenache, Syrah Blend, FRA

Beer & Cider

On Tap - Balter Black Lager, Balter XPA, Peroni & Mountain Culture 'Status Quo'

Bottled - Willie Smith's Apple Cider, Corona, Asahi, Heaps Normal Lager

Cocktail

Choice of 1 x arrival cocktail (or mocktail) per person

Non-Alcoholic

Variety of soft drinks & juice



UPGRADES

Spirit Package Add On

- House spirits package - 30pp
- Premium spirits package - 45pp

Cocktail On Arrival minimum 20

- House Range - 17 each
- Premium Range - 20 each

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Bar Tab

CHARGED ON A CONSUMPTION BASIS

WINE

Sparkling

NV Tattinger Champagne, France	169
NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC	65
NV Delamere 'Cuvée' Tamar Valley, TAS (V)	110

White Wine

Unico Zelo 'Jade and Jasper' Fiano, Riverlands, SA	60
Mulline Sauvignon Blanc, Geelong, VIC (V,S)	79
Bandini Gigi Pinot Grigio, Veneto, ITA (V)	70
Freycinet 'Estate' Riesling, East Coast, TAS (V,S)	95
O'Leary Walker 'Polish Hill River' Riesling, Clare Valley, SA	75
Domaine Cordier 'Bourgogne Blanc' Chardonnay, FRA	135
Shadowfax Chardonnay, Macedon Ranges, VIC	90
The Other Wine Co Pinot Gris, Adelaide Hills, SA	68
Deep Woods 'Estate' Chardonnay, Margaret River, WA (S)	70

Red Wine

Airlie Bank Pinot Noir, Yarra Valley, VIC	59
Red Claw by Yabby Lake Pinot Noir, VIC	82
Giant Steps 'Estate' Pinot Noir, Yarra Valley, VIC	110
Château Musar 'Jeune' Cinsault/Syrah/Cab, Lebanon	110
Yangarra 'Estate' Shiraz, McLaren Vale, SA (V,Bio)	92
Running With Bulls Grenache, Barossa, SA (V,S)	62
Babo Sangiovese, Chianti, Tuscany, Italy (V)	68
Henschke 'Five Shillings' Shiraz/Mataro, SA (V,Bio)	80
Vasse Felix 'Fillus' Cabernet Sauvignon, WA(V,S)	85

Rose Wine

Domenica Nebbiolo, Beechworth, VIC	72
Maison AIX Grenache/Syrah/Cinsault, FRA	83
Château Musar 'Jeune' Cinsault/Syrah/Cab Sauvignon, Lebanon	110
2024 Ixsir 'Grande Reserve' Cinsault/Mourvèdre, Lebanon	145

BEER & CIDER

On Tap

		Sch	Pnt
Peroni Lager	5%	14	18
Balter Black Lager	4.9%	14	18
Balter XPA	5%	14	18
Mountain Culture 'Status Quo'	5.2%	14	18

By the Bottle

Almaza Pilsner	LEB	4.2%	13
Corona	MEX	4.5%	12
Willie Smith's Apple Cider	AUS	4.5%	12
Asahi 3.5	JAP	3.5%	10
Heaps Normal Lager <0.5%	ITA	0.5%	10

Cocktails classic cocktails available on request

Hugo Spritz	25
St Germain Elderflower, Sparkling wine, Soda, mint	

Tommy's Margarita	24
Cazadores Blanco, Lime, Agave	

Aperol Spritz	18
Aperol, Sparkling wine, Soda	

Perfect Lady Collins	25
Bombay Sapphire, Peach Liqueur, Lemon, Soda	

Neon Botanist	24
Midori, Limoncello, Lillet Blanc, White Chocolate, Chamomile	

SOFT DRINK & JUICE

Pepsi	6
Pepsi Max	6
Lemonade	6
Lemon Lime & Bitters Dry	6
Ginger Ale	6
Solo	6
Soda	4.5

Cloudy Apple	6
Cranberry	6
Pineapple	6
Orange	6

MOCKTAILS

Lebanese Lemonade	15
Fresh Lemon Juice, Mint, Rose Water, Water	

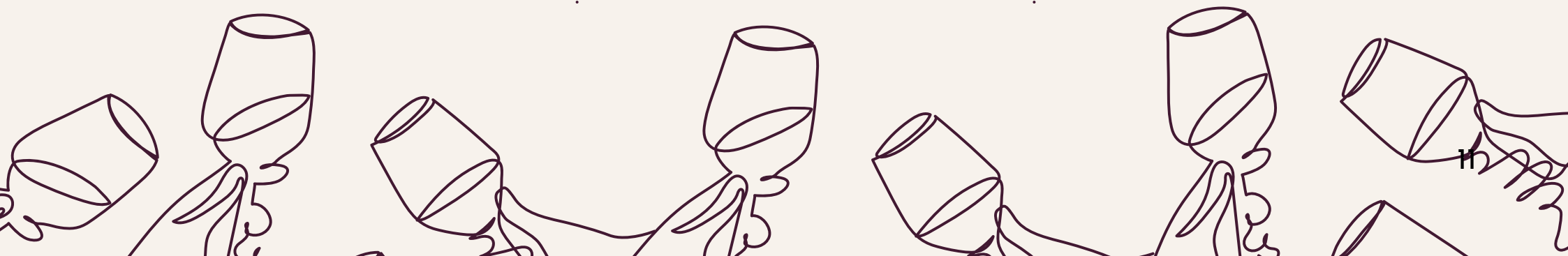
Milanese Gold	15
Crodino Aperitivo, Passionfruit, Orange Blossom	

Tannin & Tart	15
Apple Cordial, Cinnamon, Pear soda	

WINE

NON 5 - Lemon Marmalade & Hibiscus	15 / 70
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SEASONAL CHANGES AND MINIMUM ORDERS APPLY | SAMPLE MENU ONLY



FAQs

When can we access the venue for bump-in (set up)?

Bump-in times vary depending on the space you have booked at Byblós Melbourne:

- Main Dining Room, Phoenician Alcove & Harem Bar - Access is available 30 minutes before guest arrival for event set up.
- Downstairs Exclusive, Venue Exclusive and Riverside Terrace - Access is available 1 hour before guest arrival for event set up.

Can we request additional bump-in time?

Additional bump-in time may be arranged upon request and is subject to availability. Please note that additional fees will apply.

What time does bump out occur?

All pack-down and removal of styling, equipment, and personal items must take place immediately following the conclusion of the event, with bump-out offered of up to 1 hour within our Riverside Terrace. All items are to be removed following the function for all other spaces.

Where is the closest car park?

There are 10 on-street parking spaces on Siddeley Street with a 2-hour limit and varying rates.

The World Trade Centre 24-hour secure car park, also located on Siddeley Street, is another option. Both parking facilities are within a 2-minute walk of the venue. For parking rates, please see [HERE](#).

What are the closest transport options?

Southern Cross Station is the closest train station, located approximately a 12-minute walk from the venue.

Trams 109, 12 and 96 run along Spencer Street and are within a 5-minute walk.

Trams 35, 70 and 75 are also nearby, within approximately a 4-minute walk.

Do you host no-alcohol functions?

Yes, we do. We offer the option of non-alcoholic bar tabs, where we charge on a consumption basis.

Please note that alcohol bottles will remain on display at the bar and cannot be removed.

Is there a cakeage fee?

Yes. For all BYO cakes and sweets, a \$3 per person cakeage fee applies for the cake to be cut and served in coffee portions.

If you require an individually plated cake, a \$5 per person fee applies.





LOCATION

18-38 Siddeley St, Docklands VIC 3005

CONTACT

For group bookings and event enquiries please email melbourne@byblosbar.com.au, or call our team on (03) 9614 6400.