



BYBLOS

SHORECREST

group packages 2021

executive chef | ben heaton



contents

01	<i>downstairs dining room</i>	<i>4</i>
02	<i>upstairs dining room</i>	<i>5</i>
03	<i>private space</i>	<i>6</i>
04	<i>canapé menu</i>	<i>7</i>
05	<i>group menu</i>	<i>10</i>
06	<i>beverage menu</i>	<i>15</i>

located in the heart of shorecrest.

Byblos brings exciting flavors from the Eastern Mediterranean to diners in a progressively designed space. With strong influences from traditional and local ingredients, Byblos represents a marriage of Eastern Mediterranean cuisine. Using time-honored classic cooking techniques and modern methods, the menu is a true coastal and cultural mosaic, served family style in a convivial atmosphere.

At Byblos, we are committed to creating one-of-a-kind experiences for all of your special events. Whether you're looking to host an event for 15 or 200 guests, our three dynamic, individual dining spaces offer the perfect setting for any occasion.





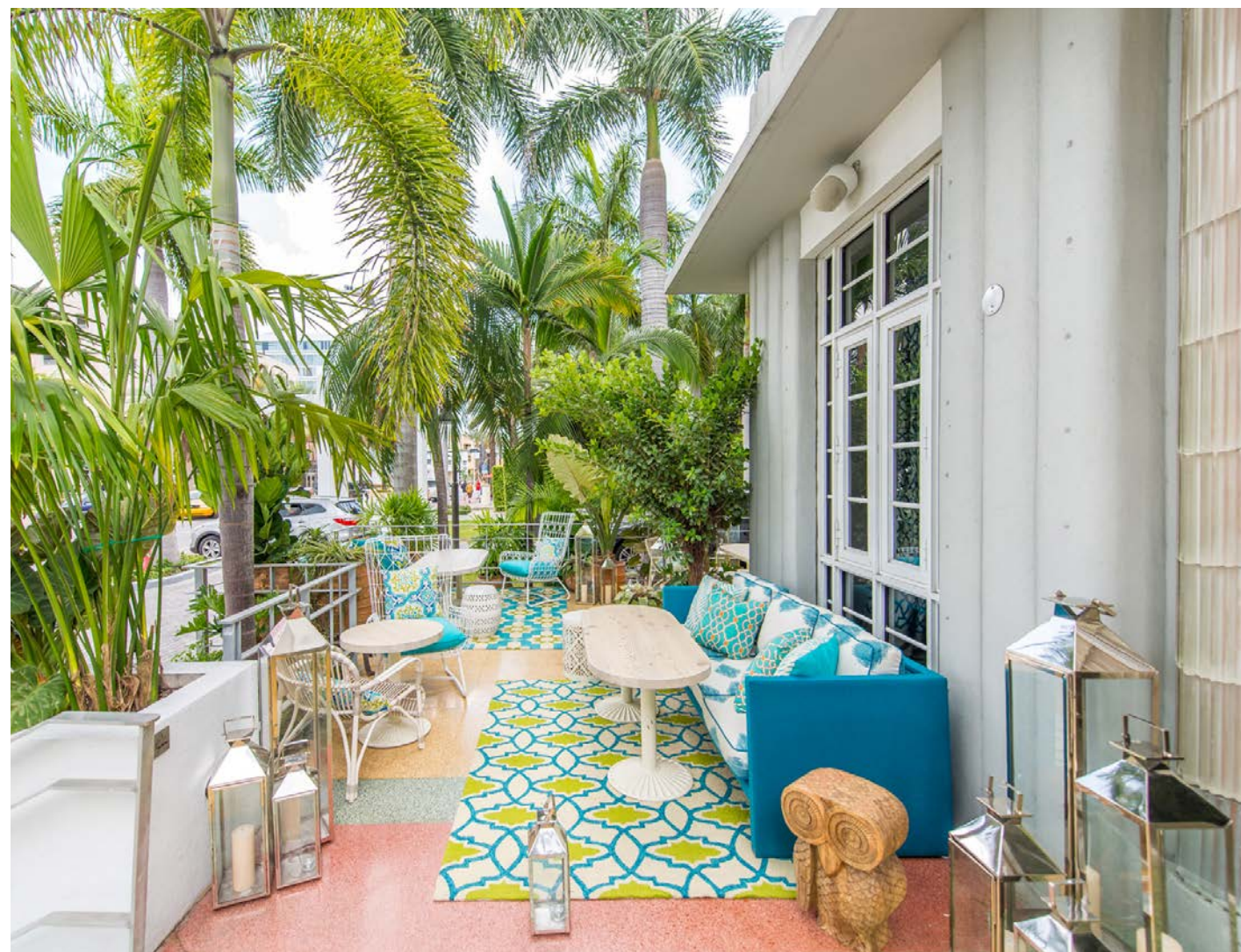
downstairs dining room

Our downstairs dining room is the ideal place to host a smaller group in a lively atmosphere.

capacity:

reception | 100 people

seated | two groups of 30 people



patio

Watch the sunset on our intimate outdoor patio overlooking iconic Collins Avenue.

capacity:

reception | 60 people

seated | 30 people

upstairs dining room

Our upstairs dining room is the perfect location for larger groups wanting a private experience in an inviting, open space. The vaulted ceilings and open kitchen create an elegant backdrop for a variety of events.

capacity:

reception | 150 people

seated | 110 people





private space

A versatile private event space created to meet the needs of both social and corporate occasions with its own private entrance, large bar area and DJ booth.

The space can be transformed to host an array of different events including receptions, seated dinners and private after-parties.

capacity:

reception | 175 people

seated | 60 people





canapé menus

savoury canapés

eggplant kibbeh | 5

zucchini flower + baharat + chickpea batter + house yogurt

house labneh | 4

fennel honey + olive oil + matzo cracker

black truffle pide | 6

buffalo mozzarella + halloumi + tartufata

creamed spinach pide | 4

feta cheese + toum + dukkah

sujuk pide | 4

turkish paste + persian feta + za'atar

duck kibbeh | 5

dried fig + tahini sauce + date molasses

hamachi | 6

jalapeño labneh + sweet onion + cucumber + matzo cracker

middle eastern fried chicken | 6

tahini + za'atar + red chili schug

lamb ribs | 6

dukkah + carob molasses + red chili schug

pricing listed above is subject to 9% tax and 23% service charge.





dessert canapés

- cheesecake qatayef** | 4
sumac strawberry + honey syrup + pistachio
- hazelnut chocolate mousse** | 4
sweet cream + katafi + coffee molasses
- stuffed baklava** | 4
mint ice cream + pistachio nougat + dark chocolate
- halva parfait** | 4
sesame tuile + white chocolate mousse + blood orange gelee + pashmak
- *priced per piece. order minimum of 24 pieces required per canapé.



group menus

option a

\$65++ / person

*not available on fridays and saturdays

all courses served family style

first course

choice of 3

turkish kale salad

*shaved brussels + fig + pear + toasted almonds +
pomegranate + tulum cheese*

roasted red beets

pistachio + caraway + labneh + barbari bread

lamb ribs

dukkah + buttermilk sauce + carob molasses + red chili schug

creamed spinach pide

feta cheese + toum + dukkah

marcona almonds & olives

chili + preserved lemon + lime + paprika

second course

middle eastern fried chicken

tahini + za'atar + house hot sauce

atlantic salmon

harissa + sumac + citrus crème fraîche

sides

choice of 2

persian kale rice

*crispy lentils + black beans + aleppo pepper + labneh +
persian lime*

cauliflower

green tahini + za'atar + persian feta + nigella

roasted brussels sprouts

halloumi + tahini + yogurt

green beans

garlic toum + marcona almond + brown butter + lime

dessert

strawberry cheesecake qatayef

sumac strawberry + honey syrup + pistachio

hazelnut chocolate mousse

*sweet cream + katafi baklava + coffee molasses +
chocolate caramel tuile*

pricing listed above is subject to 9% tax and 23% service charge.

option b

\$75++ / person

all courses served family style

first course

choice of 3

duck kibbeh

dried fig + date molasses + tahini

roasted red beets

pistachio + caraway + labneh + barbari bread

vine ripened tomato salad

*persian feta + pickled red onion + hand pestled basil +
pomegranate*

marcona almonds & olives

chili + preserved lemon + lime + paprika

second course

choice of 3

creamed spinach pide

feta cheese + toum + dukkah

sujuk pide

turkish paste + persian feta + za'atar

turkish manti dumplings

smokey eggplant + yogurt sauce + molasses

spanish octopus

fingerling potato + biber chili vinaigrette + preserved lemon

third course

baharat crusted striploin

burnt onion + black garlic + jus

grilled whole branzino

chermoula + saffron toum

sides

choice of 2

persian kale rice

*crispy lentils + black beans + aleppo pepper + labneh +
persian lime*

roasted brussels sprouts

halloumi + tahini + yogurt

cauliflower

green tahini + za'atar + persian feta + nigella

green beans

garlic toum + marcona almond + brown butter + lime

dessert

hazelnut chocolate mousse

*sweet cream + katafi baklava + coffee molasses +
chocolate caramel tuile*

strawberry cheesecake qatayef

sumac strawberry + honey syrup + pistachio

pricing listed above is subject to 9% tax and 23% service charge.

option c

\$95++ / person

all courses served family style

first course

choice of 3

roasted red beets

pistachio + caraway + labneh + barbari bread

lamb ribs

dukkah + buttermilk sauce + carob molasses + red chili schug

hamachi

jalapeño labneh + sweet red onion + cucumber + lime

vine ripened tomato salad

*persian feta + pickled red onion + hand pestled basil +
pomegranate*

second course

choice of 3

middle eastern fried chicken

tahini + za'atar + house hot sauce

black truffle pide

buffalo mozzarella + halloumi + tartufata

creamed spinach pide

feta cheese + toum + dukkah

turkish kale salad

*shaved brussels + fig + pear + toasted almonds +
pomegranate + tulum cheese*

third course

grilled whole branzino

chermoula + saffron toum

roasted lamb shoulder

slow braised lamb + sumac + pickles + house lavash

sides

choice of 2

rock shrimp rice

green peas + scallion + crispy chicken skin + sujuk

black truffle rice

*truffle paste + foraged mushrooms + crème fraiche +
crispy chickpeas*

roasted brussels sprouts

halloumi + tahini + yogurt

turkish manti dumplings

smokey eggplant + yogurt sauce + molasses

dessert

strawberry cheesecake qatayef

sumac strawberry + honey syrup + pistachio

halva parfait

*sesame tuile + white chocolate mousse + blood orange gelee +
pashmak*

pricing listed above is subject to 9% tax and 23% service charge.

option d

\$105++ / person

all courses served family style

first course

choice of 3

spanish octopus

fingerling potato + biber chili vinaigrette + preserved lemon

roasted red beets

pistachio + caraway + labneh + barbari bread

hamachi

jalapeño labneh + sweet red onion + cucumber + lime

lamb ribs

dukkah + buttermilk sauce + carob molasses + red chili schug

second course

choice of 3

turkish manti dumplings

smokey eggplant + yogurt sauce + molasses

black truffle pide

buffalo mozzarella + halloumi + tartufata

vine ripened tomato salad

*persian feta + pickled red onion + hand pestled basil +
pomegranate*

hummus royale

beef tenderloin + pomegranate + roasted pine nuts + pita bread

third course

prime sirloin

chemen + truffle tzatziki + za'atar + oregano

grilled whole branzino

chermoula + saffron toum

sides

choice of 2

sweet jeweled rice

carrot + saffron + barberries + almonds

rock shrimp rice

green peas + scallion + crispy chicken skin + sujuk

green beans

garlic toum + marcona almond + brown butter + lime

cauliflower

green tahini + za'atar + persian feta + nigella

dessert

hazelnut chocolate mousse

*sweet cream + katafi baklava + coffee molasses +
chocolate caramel tuile*

halva parfait

*sesame tuile + white chocolate mousse + blood orange gelee +
pashmak*

pricing listed above is subject to 9% tax and 23% service charge.



beverage packages

package

inclusive of

cost per hour

standard
sprits, wine and beer

well spirits, house wines & beer, coffee, tea and soda

\$45 per person / **1 hour**
\$60 per person / **2 hours**
\$75 per person / **3 hours**
\$90 per person / **4 hours**

house wine & beer only, coffee, tea and soda

\$39 per person / **1 hour**
\$49 per person / **2 hours**
\$59 per person / **3 hours**
\$69 per person / **4 hours**

premium
sprits, wine and beer

ketel one, tanqueray 10, bacardi, jw black, don julio blanco,
bulleit bourbon, hennessy vsop, sommelier selected wines,
beers, coffee, tea and soda

\$55 per person / **1 hour**
\$70 per person / **2 hours**
\$85 per person / **3 hours**
\$100 per person / **4 hours**

sommelier selected wine & beer only, coffee, tea and soda

\$47 per person / **1 hour**
\$57 per person / **2 hours**
\$67 per person / **3 hours**
\$77 per person / **4 hours**

pricing listed above is subject to 9% tax and 23% service charge.



client testimonials



BYBLOS

SHORECREST

byblosmiami.com

*1545 collins ave, miami beach, fl 33139
786-864-2990*

ICONINK

iconink.com