



BYBLOS

SHORECREST

*group packages 2021*

executive chef | *ben heaton*





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*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 22% 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



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## 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*

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## 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*

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## 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*

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## 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 22% 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**  
\$55 per person / **2 hours**  
\$65 per person / **3 hours**  
\$75 per person / **4 hours**

house wine & beer only, coffee, tea and soda

\$39 per person / **1 hour**  
\$46 per person / **2 hours**  
\$53 per person / **3 hours**  
\$60 per person / **4 hours**

**premium**  
*sprits, wine and beer*

stoli elit, plymouth, bacardi, jw black, don julio blanco,  
bulleit bourbon, hennessy vsop, sommelier selected wines,  
beers, coffee, tea and soda

\$55 per person / **1 hour**  
\$65 per person / **2 hours**  
\$75 per person / **3 hours**  
\$85 per person / **4 hours**

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

\$47 per person / **1 hour**  
\$55 per person / **2 hours**  
\$63 per person / **3 hours**  
\$69 per person / **4 hours**

pricing listed above is subject to 9% tax and 22% service charge.





client testimonials









BYBLOS

SHORECREST

[byblosmiami.com](http://byblosmiami.com)

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

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[iconink.com](http://iconink.com)