



group packages 2021



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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 I 100 people seated I two groups of 30 people

patio

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

capacity:

reception I 60 people seated I 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



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





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.



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 gatayef

sumac strawberry + honey syrup + pistachio

hazelnut chocolate mousse

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



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



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

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



package	inclusive of	cost per hour
	well spirits, house wines & beer, coffee, tea and soda	\$45 per person / 1 hour
		\$55 per person / 2 hours
		\$65 per person / 3 hours
standard		\$75 per person / 4 hours
sprits, wine and beer	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
	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
premium		\$85 per person / 4 hours
sprits, wine and beer	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



"I have no words for how fantastic our event was.

The entire staff was PHENOMENAL and SECOND TO NONE – I can't stress this enough. The food was flawless and out of this world. The service was spectacular and first class. The energy of each of the employees was so positive and sincere. You could see the pride they had in what they were serving. You can't ask for more. The boss made sure to reach out to me yesterday to express how our President is so hard to impress, and he was floored by the quick and uniform timeliness with the food service; and then didn't want to leave. I truly could not have asked for anything more than what we received from your group. My boss hardly ever repeats locations, and he said he'll certainly be back without a doubt. I, for one, am most certainly returning to your restaurant as soon as I possibly can."

- Ibette Remedios Wincorp International

"We had a great meal and the service was excellent - friendly, proactive, efficient. I felt instantly relaxed seeing them take charge. The planning aspect was also efficient, friendly, and helpful, and your wine choices were terrific. The whole experience was great and I'm sure we'll want to come back again with our group next year."

- John B. Ravenal deCordova Sculpture Park and Museum

"It was most definitely a pleasure to work with Byblos to organize our group dinner. Everything went well. The service was impeccable and the food was exceptional. On that note, a civil lawsuit may have to be filed as I probably became addicted to the black truffle bread! Kudos for being so responsive, professional and available."

- Denis Boucher Theratechnologies Inc.

"They LOVED IT! I was texting my family saying "you'd think this is the first time these people have ever seen food!" I'll definitely recommend this restaurant to anyone and if we have another meeting in Miami we'd definitely plan on coming back!"

- Robert Ranieri International Nurses Society on Addictions

"First I have to thank the Byblos team for going above and beyond coordinating the dinner with me over the past several weeks. Everyone was so accommodating and made the planning process effortless. Saturday evening was amazing. The food was outstanding, the room was perfect and the entire staff was first class - so professional, nice and FUN! They were extremely attentive and the service was seamless. Everyone really went out of their way to make sure people were enjoying themselves. How nice to not have to worry about anything! We will definitely be back for dinner and look forward to celebrating another happy occasion there in the future."

- Jeri & Pam Presser

"OMG, it was so much fun! It was an absolutely wonderful night! Byblos really killed it. We heard sooo many great comments about the evening and how amazing the food was! Everyone loved it! And many folks complimented the BEETS!"

- Cynthia De Acha CMP. VISA

"Thank you very sincerely to the team for a fantastic night at Byblos. My group was thrilled. I knew it would be an excellent night, but I had no idea it would be as lovely as it turned out to be. People are raving about the food and the beauty of the space. Even a few locals didn't know what a treat they were in for last night Byblos absolutely hit a home run with all parts: food, wine, beer (those who were drinking it enjoyed it) and energy, kindness and efficiency of their servers."

- Lori Szudarek International Housewares Association

"We had a great time last night and the dinner after was a perfect ending to the evening. The service was amazing, which means a lot since it's usually lacking in Miami. The staff was incredibly attentive and several of our guests went out of their way to tell me. As for the food, it was some of the best Mediterranean food I've ever had. Everyone was raving about it. The flavors and textures were on point! I travel the world and have taken cooking classes with Michelin Star Chefs and I can say all of this with great confidence."

- Daniel Oddess Global Pro



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