

53 CROSS ST DOUBLE BAY


Escape the city, and immerse yourself in one of
Sydney's best kept secrets;
Bedouin Restaurant, Bar \& Lounge - Double Bay.
Inspired by three generations of family heritage, Bedouin pays homage to the Middle East, through traditional Lebanese food, paired with elegant interiors and lush settings.

## THE SPACE

Our unique offering of traditional food, contrasted with modern nightlife, makes Bedouin the ultimate location for any event.

Hosting up to 450 guests, our relaxed yet stylish interior will set the scene for a truly unforgettable night, whilst our chefs prepare delectable delights to keep all the senses tingling.

Contact us today to see how we can make your next event shine!



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## RESTAURANT FUNCTION SPACE CAPACITY <br> 80 pax seated <br> 200 pax cocktail

WHOLE VENUE HIRE CAPACITY
155 pax seated
450 pax cocktail
MONDAY - SATURDAY: MIDDAY - 3 AM
SUNDAY: MIDDAY- MIDNIGHT




LOUNGE FUNCTION SPACE 75 pax seated
250 pax cocktail
MONDAY - SATURDAY: MIDDAY - 3 AM
SUNDAY: MIDDAY- MIDNIGHT

## CANAPÉ PACKAGES to start with

Bronze 3 hot 3 cold, , e
\$55 p/person 1 dessert canape
-
Gold $\begin{aligned} & 4 \text { hot, } 4 \text { cold, \& } \$ 75 \text { p/person } \\ & 1 \text { dessert canape }\end{aligned}$

## Hot Canapé Menu

Lamb Kibbeh Ball pine nut, onion, minted laban
Falefel mini flat bread, tahinitarator, pickled turnip gherkin
Zaatar Scrolls
Ladies finger filo, Lamb, onion, pine nuts
Sambousek Meat lamb mince, onion, pine nuts puffs
Lebanese lamb dumpling goats milk yogurt, coriander
Lamb Shish Skewer capsicum, onion, chili
Chicken Shish Skewer onion, toum
Spinach \& Feta Triangle
Sambousek Cheese fetta cheese, vegetables
Kafta Shish Skewer lamb, parsley, onion, tomato

## Cold Canapé Menu

Mini Toast $w /$ Labneh \& Olive Tapenade mint, black olive
Kibheh Square cream cheese, quince jam
Vine Leaves rice, tomato, laban
Zucchini Omelette baba ghanouj, pomegranate
Fried Eggplant laban, mint pomegranate
Fried Cauliflower with lemon tahini tarator
Silverbeet Roll rice, tomato, chickpea, laban
Dessert Canapé Assorted Chef's Selection

# Cocktail <br>  

add more from our PLATTER MENU
Meza Grazing
\$69 PER PLATTER (SERVES 10 PEOPLE)

Middle eastern pickles \& olives Hummus chickpea, tahini, lemon Baba Ghanouj eggrlant, tahini, lemon Labneh strained lebanese yoghurt

## Hot Vegetarian Grazing <br> $\$ 169$ PER PLATTER

(SERVES 10 PEOPLE)
Mjudrah lentils, rice, fattoush Falafel chickpea, tahini tarator, pickles Sambousek Cheese feta cheese, vegetables Vine Leaves grape leaves withrice, vegetables, laban Grilled Haloumi with za'atar \& honey
Baked Eggplant eggrant, lemon vinaigrette, tahini

# Meat Platter Grazing \$270 PER PLATTER (SERVES 10 PEOPLE) 

Kafta Shish Skewers lamb, parsley, onion, tomato
Lamb Shish Skewers capsicum, onion, chili Chicken Shish Touk Skewers with onion \& toum
ASSORTED TRADEAT PLATTERS ARE ACCOMPANIED WITH



BRONZE BEVERAGE
PACKAGE

One choice of sparkling, red \& white wine, beer, soft drinks \& juices.

3h/ \$49pp
$4 \mathrm{~h} / \$ 65 \mathrm{pp}$

SILVER BEVERAGE PACKAGE

Selection of two red \& white wines, sparkling, beer, soft drinks \&juices.

3h/\$79pp
$4 h / \$ 89 p p$

GOLD BEVERAGE PACKAGE

Premium selection of free flowing champagne, red \& white wine, beers, juices and soft drinks.
$3 \mathrm{~h} / \$ 95 \mathrm{pp}$
$4 \mathrm{~h} / \$ 115 \mathrm{pp}$

+ Add House Spirits \$20 pp


## VIP BOTTLE SERVICE

CAPACITY 10X - 10-30PAX

Prices range from $\$ 1000$ to $\$ 3000$ min spend


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