

BANQUET MENU

\$55PP

SHARED ENTREE

NURIYAH'S DIP DUO

Hummus & Baba Ganoush served with fresh Lebanese bread

FRIED CAULIFLOWER | GF

Served with Tahini & lemon

HALOUMI | V

Grilled & drizzled with honey

SAMBOUSEK

Crispy pastry parcels filled with beef mince

FELAFEL | VG

Chickpeas, garlic, herbs, pickles, tomatoes, parsley

DESSERT - ALTERNATE SERVE

STICKY DATE | V

Served with sticky toffee sauce, fresh berries, cream & ice cream

CHOCOLATE SOUFFLE |

served with fresh berries, cream and ice cream



BANQUET MENU

\$85PP

SHARED ENTREE

NURIYAH'S DIP DUO

Hummus & Baba Ganoush served with fresh Lebanese bread

FRIED CAULIFLOWER | GF

Served with Tahini & lemon

HALOUMI | V

Grilled & drizzled with honey

SAMBOUSEK

Crispy pastry parcels filled with beef mince

FELAFEL | VG

Chickpeas, garlic, herbs, pickles, tomatoes, parsley

MAINS - ALTERNATE SERVE

CHICKEN FETTUCCINE |

Fettuccine pasta, chicken in a reduced pesto sauce

BBQ PLATE |

Lamb skewers served with chips, tabouli, garlic dip, pickles, Lebanese bread

FATTOUSH | V

Fresh parsley, mint, tomato, cucumber, capsicum, onion, radish & pomegranate

DESSERT - ALTERNATE SERVE

STICKY DATE | V

Served with sticky toffee sauce, fresh berries, cream & ice cream

CHOCOLATE SOUFFLE |

served with fresh berries, cream and ice cream

PISTACHIO CHEESE CAKE |

served with dark chocolate and ice cream



BANQUET MENU

\$110PP

SHARED ENTREE

NURIYAH'S DIP DUO

Hummus & Baba Ganoush served with fresh Lebanese bread

FRIED CAULIFLOWER | GF

Served with Tahini & lemon

HALOUMI | V

Grilled & drizzled with honey

SAMBOUSEK

Crispy pastry parcels filled with beef mince

FELAFEL | VG

Chickpeas, garlic, herbs, pickles, tomatoes, parsley

MAINS - ALTERNATE SERVE

LAMB SHANKS |

Braised Lamb shank, Caramelised onion
on a bed of lentils, rice & teziki

GARLIC PRAWNS PASTA |

Fresh Prawns, served on a bed of spaghetti simmered in garlic and reduced
tomato sauce

LEMON GARLIC CHICKEN |

Roasted chicken breast, Greek yoghurt, Turkish rice, garlic - tahini sauce,
lemon, parsley, paprika

DESSERT - ALTERNATE SERVE

CREME BRULEE |

Ice cream, & seasonal fruit

KNAFE |

Sweet Cheese, infused with rosewater topped butter crust,
strawberries, katafi pastry, vanilla ice cream & pistachios



NURIYAH BANQUET MENU:

TERMS & CONDITIONS:

Minimum of 12 guests is required for partaking in Nuriyah Banquet menu. All Items on the Menu are portioned appropriately and can be replenished with the discretion of the venue. All dietaries must be submitted 72hours prior to the date of your event. A 50% deposit is required 7 days prior to event which upon settling the bill will be taken from remaining payment. The Banquet Hire is a minimum hold of 2 hours. Any damage sustained within the space from the party will be charged to the primary guest.

CANCELLATION POLICY:

All Cancellations need to be submitted 72 hours in advance to regain the full amount of the 50% deposit and 48 hours to regain 25%. Nuriyah Cafe regains all rights to keep the whole 50% if not given enough time prior to event date.

PRIVATE VENUE HIRE

FRIDAY HALF DAY HIRE \$200

SATURDAY HALF DAY HIRE \$300

SUNDAY HALF DAY HIRE \$500

MAX CAPACITY:

COCKTAIL: 100 GUESTS

SEATED: 40 - 60 GUESTS

TERMS & CONDITIONS:

The rate for half day room hire is capped at 4-hours fees may apply inside traditional trading hours and public holidays. Purchase of catering and staff are not included in hiring of the venue.

- . All hirers must complete a 'Venue Hire Application' form.
- . All hirers must be over 18 years of age
- . The stated maximum capacity of the venue must not be exceeded at any time
- . Bookings are not confirmed until 20% bond has been acquired and confirmed by management. No tentative bookings are guaranteed.
- . Smoking is not permitted inside or directly outside the venue
- . Guests must agree to set-up and pack-down hire time.
- . Guests are not to enter the venue prior to booking time without permission from management

PAYMENT/FEES:

- . Full Hire of the venue must be paid no later than 14 days prior to event
- . Regular hirers invoice must be paid in advance on a monthly or quarterly basis depending on invoicing cycle.
- . Access to the venue will not be permitted unless all charges are paid in full and relevant paperwork is supplied including a copy of the public liability.

CANCELLATIONS:

- . All cancellations must be made in writing to the venue manager
- . 14 days notice must be given to any changes to your permanent booking otherwise 50% of the amount due on that day shall be forfeited.