

A couple is dancing in the center of the frame, with their arms raised in the air. They are smiling and appear to be at a lively event. In the background, a city skyline is visible at night, with several tall buildings illuminated. To the left, another person is partially visible, clapping. The overall atmosphere is festive and celebratory.

EVENTS AT

GREEN^{of}

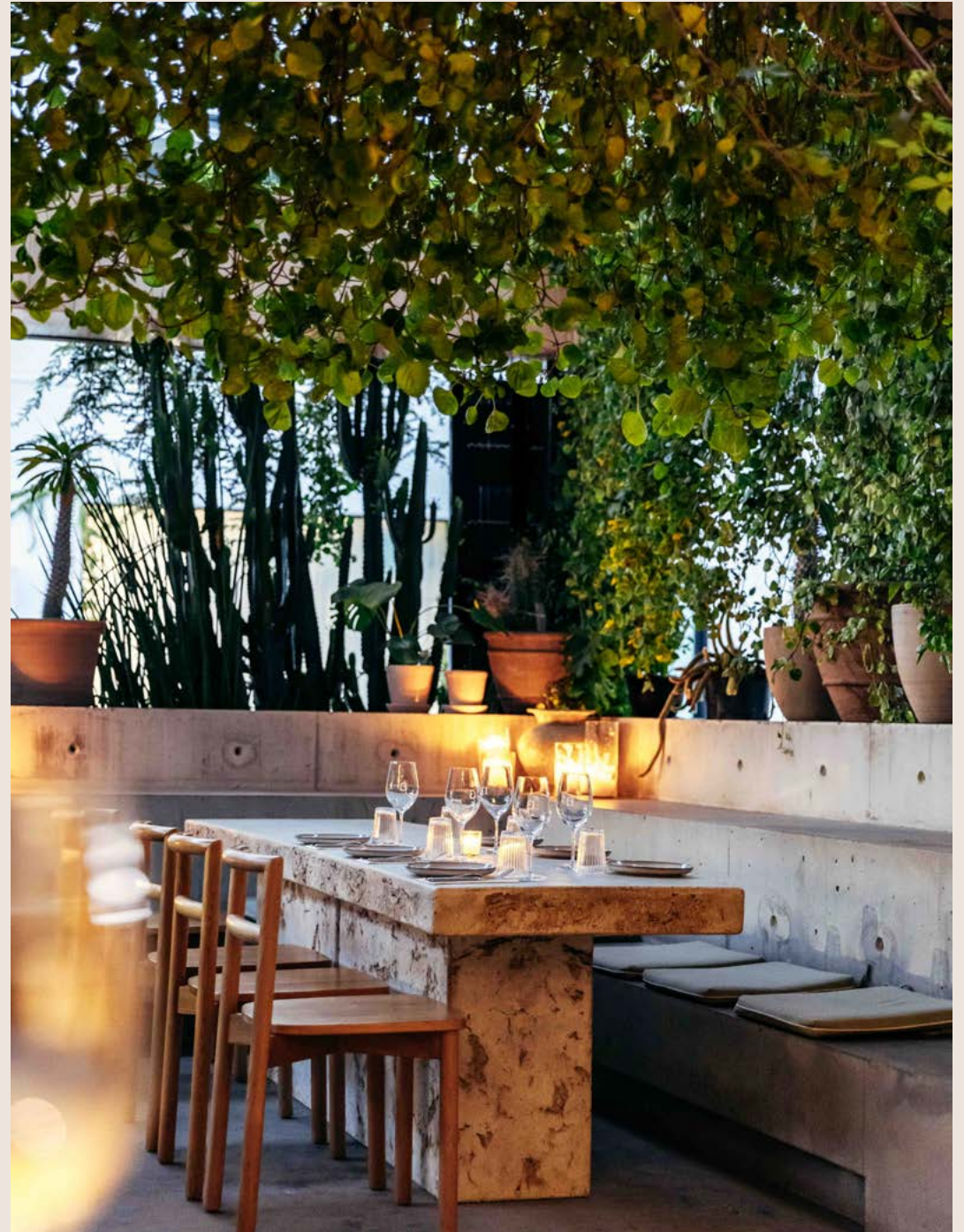
it's a very fun time Habibi!

Let's Party

Experience the heart of Lebanese hospitality with Events at The Green.

Immerse your guests in our lush, plant-filled space — a vibrant and welcoming backdrop for your next celebration. Whether it's an intimate dinner, a luxe cocktail hour, or an end-of-year gathering, we'll tailor the experience to suit.

Our entire venue is available for exclusive hire, offering a private and unforgettable setting for events of any size.



OUR SPACES

Full Venue

Enjoy exclusive use of both our indoor and courtyard areas.

Ideal for large celebrations or intimate gatherings alike – full venue hire is available for small groups too!



SEATED



75

COCKTAIL



100

GARDEN VIEW



Y

STREET VIEW



Y

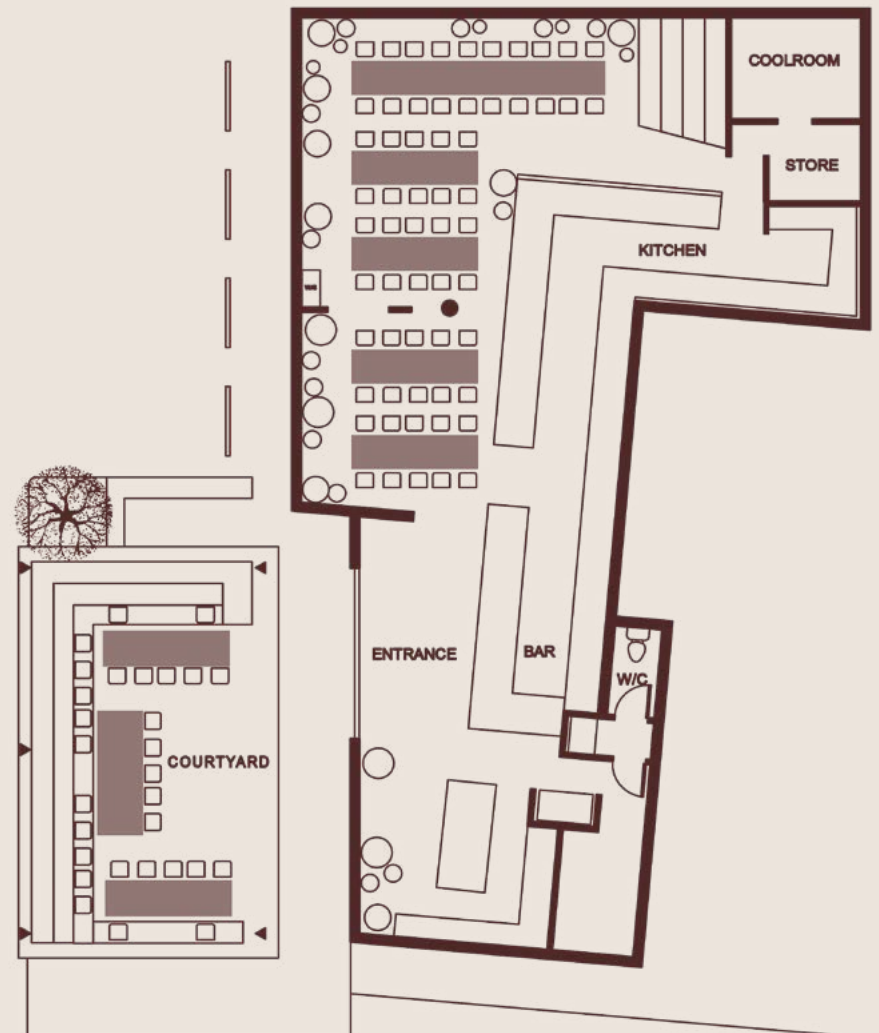
PRIVATE



YES

Please note:

*A minimum spend is required to reserve your space, Events held on public holidays will incur a 20% surcharge, External cakes are welcome, with a \$3pp cakeage fee, You can extend your event: +\$400 per additional hour



OUR SPACES

The Courtyard

A tranquil, greenery-filled outdoor space. Exclusive use.



SEATED



30

COCKTAIL



45

GARDEN VIEW



Y

STREET VIEW



Y

PRIVATE

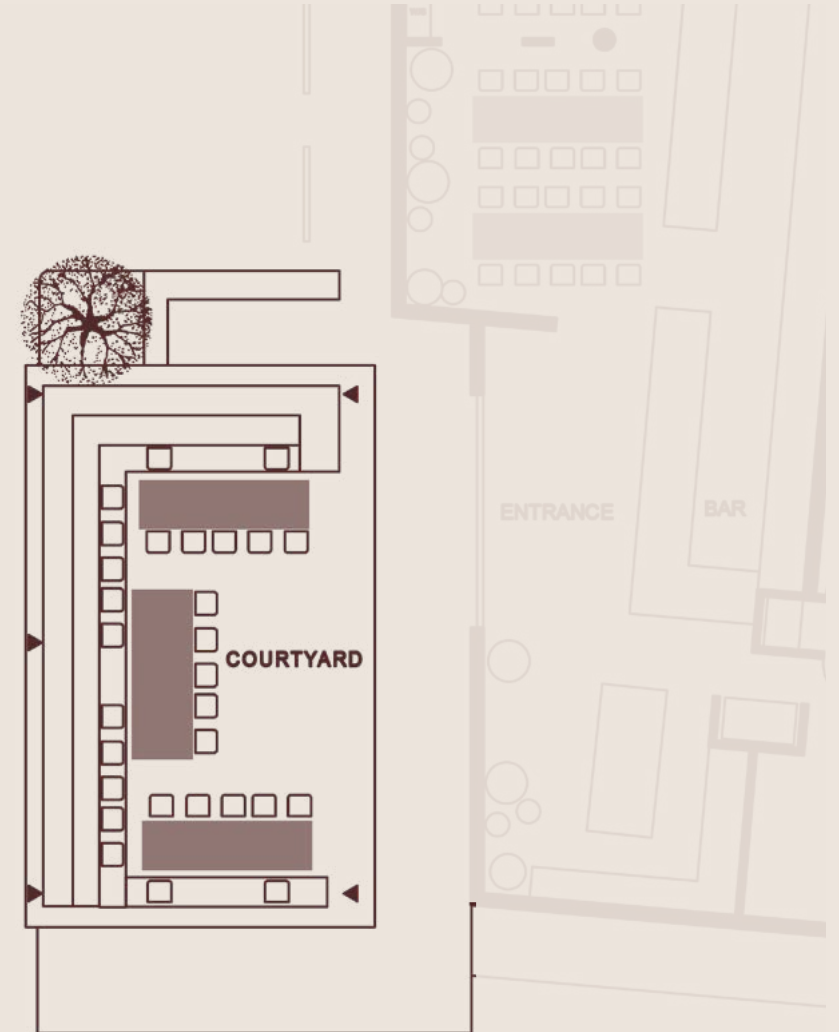


SEMI

Please note:

**Courtyard booking In the event of rain or inclement weather, we will do our best to accommodate your group in an indoor area, subject to availability.

*A minimum spend is required to reserve your space, Events held on public holidays will incur a 20% surcharge, External cakes are welcome, with a \$3pp cakeage fee, You can extend your event: +\$400 per additional hour





OUR MENUS

Our menus are produce-driven with a Middle Eastern twist, designed for sharing and celebration:



Canapés Packages

\$60pp = 3 cold, 3 hot, 1 substantial

\$80pp = 4 cold, 4 hot, 2 substantial

+ Add ons = dessert

COLD

Oyster, Preserved Lemon Mignonette

Lamb Neyeh, Smoked Fat Emulsion, Pita

Snapper Crudo, Sumac, Lemon And Oregano

Watermelon, Persian Feta, Pomegranate

Shanklish And Green Olive Pinwheel

Manoushi, Beetroot Hummus, Pistachio

Confit WA Octopus, Basturma Aioli, Smoked Tomato

Babaganoush Tart, Pomegranate, Green Herbs

SUBSTANTIAL

Chicken Kebab, Pita, Tabouli, Hummus

Wagyu Flank Skewer, Persian Rice

Charcoal Roasted Cauliflower, Sumac Yoghurt

Lamb Shawarma, Flat Bread, Garlic Yoghurt

Barramundi Shashlik, Israeli Couscous, Hawaïj Butter

HOT

Falafel, Green Tahini

Lamb Kofta, Smoked Labneh

Charcoal Grilled Prawn, Sabzi Butter

Cevapi Sausage Roll, Banadurra Harra

Hawaïj Chicken Skewer, Tourn

Haloumi, Burnt Honey, Roasted Grape

Harissa Hot Sauce Fried Chicken, Tahini Sauce

Baharat Mushroom Bastilla

SWEET

+ ADD ONS

Cranberry And Macadamia Blondie \$5pp

Dubai Chocolate Tarts \$7pp

Dark Chocolate Brownie \$5pp

Kataifi Custard Tarts \$8pp

Rosewater Compressed Watermelon, Mint, Honeyed Labne \$4pp

*We are happy to accommodate dietary requirements and allergies to the best of our ability. However, depending on the number and complexity of dietary needs, a surcharge may apply to ensure we maintain the quality, safety, and consistency of your event experience.

OUR MENUS

Our menus are produce-driven with a Middle Eastern twist, designed for sharing and celebration:



*We are happy to accommodate dietary requirements and allergies to the best of our ability. However, depending on the number and complexity of dietary needs, a surcharge may apply to ensure we maintain the quality, safety, and consistency of your event experience.

Banquet Packages

\$60PP
A generous spread of dips, salads, mains, and sides

DIPS & BREAD

Housemade Lebanese Bread - Za'atar, Olive Oil
Hummus - Roasted Pine Nuts, Smoked Paprika, Green Herbs

FROM THE COAL GRILL

Charcoal Hawaïj Chicken - Toun, Fermented Cabbage

MEZZE + SALAD

The Green Fattoush - Tomatoes, Cucumbers, Radish, Onions, Fried Pita, Pomegranate, Lettuce, Sumac
Batata Harra - Harissa Paste, Harra Spice, Lemon

\$80PP
An elevated banquet with premium additions

DIPS & BREAD

Housemade Lebanese Bread - Za'atar, Olive Oil
Hummus - Roasted Pine Nuts, Smoked Paprika, Green Herbs
Babaganoush - Black Olive Tapenade, Green Herbs

FROM THE COAL GRILL

Charcoal Hawaïj Chicken - Toun, Fermented Cabbage
12 Hour Cooked Lamb Shoulder

MEZZE + SALAD

The Green Fattoush - Tomatoes, Cucumbers, Radish, Onions, Fried Pita, Pomegranate, Lettuce, Sumac
Batata Harra - Harissa Paste, Harra Spice, Lemon

DESSERT

Dubai Chocolate Tart - Pistachio, Caramelised Kataifi Pastry, Clotted Cream, Chocolate

+ ADD ONS – A LITTLE MORE TO SHARE	PER PERSON
Falafel - green tahini, cucumber, green herbs	5
Buffalo Burrata - Zaatar And Heirloom Tomato Salsa, Sumac And Pomegranate Dressing	6
Saganaki - Burnt Honey, Blistered Grapes, Sumac, Green Herbs	7
Eggplant Tart Tatin - Mulberry Molasses Glaze, Persian Fetta	6
Prawn - Harissa Brown Butter, Tarama, Chives, Lemon	14
Lamb Cutlet - Fire Roasted, Chimmi Churi, Lemon	13

OUR MENUS

Our menus are produce-driven with a Middle Eastern twist, designed for sharing and celebration:



Grazing Table

FROM \$60PP

A blend of banquet and canapé-style offerings, ideal for mingling.

Example Menu:

DIPS & BREAD

Housemade Lebanese Bread - Za'atar, Olive Oil
Hummus - Roasted Pine Nuts, Smoked Paprika, Green Herbs
Crispy Fried Pita

FROM THE COAL GRILL

Choice of either Hawajj Chicken, or Slow Cooked Lamb Shoulder

MEZZE + SALAD

Malfouf Salad - cabbage, green herbs, sumac and pomegranate
Batata Harra - Harissa Paste, Harra Spice, Lemon

ADD ONS/UPGRADES

PER PERSON

An Extra Dip (Baba, Mamamurra, Mutabal)	5
Fattoush Salad	10
Falafel	6
Mudjadarra; Lebanese Lentils And Rice, Fried Onion, Almonds	7
Second Meat Option (Lamb, Chicken, Barra Samke Harra)	10
Dessert	7

*We are happy to accommodate dietary requirements and allergies to the best of our ability. However, depending on the number and complexity of dietary needs, a surcharge may apply to ensure we maintain the quality, safety, and consistency of your event experience.

VIBES



Drinks

We offer flexible beverage options to suit your event style.

Choose to run a bar tab and be charged on consumption or let us tailor a custom drinks package to suit your preferences and budget

Music

During regular restaurant service hours, background music is provided by The Green.

For full venue hires, you are welcome to arrange live music or a DJ, subject to prior approval. For all other bookings, you may provide a custom playlist (within reason) to be played through our system.

All music and entertainment must be arranged in advance with our Events Coordinator.

Styling

We love seeing our space brought to life in unique ways. You're more than welcome to bring your own decor to style the event to your taste (within reason).

If you're planning something that requires extra setup or pack-down time (bump in/out), just let us know in advance so we can coordinate timings and access to make it all run smoothly.



*We'd love to
help bring your
event to life!*

Simply fill out the enquiry form and our team will be in touch to start planning.

ENQUIRY FORM →

