

LEVANTI

Celebrations



*For the
Perfect
Celebration*





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BE OUR GUEST

Levanti offers an elegant and flexible venue in the heart of Townsville, perfect for unforgettable celebrations. Whether you're planning a birthday, baby shower, anniversary, or special gathering, our team will bring your vision to life with refined Mediterranean-Australian cuisine, warm service, and expert event coordination. From food and décor to music and layout, every detail is tailored to you.

Let us create a celebration to remember.





LEVANTI CUISINE

A HARMONIOUS FUSION OF LEVANTINE HERITAGE AND MODERN AUSTRALIAN ARTISTRY

At the heart of Levanti lies a culinary identity rooted in the rich and generous traditions of Levantine cuisine—a vibrant tapestry of flavours and techniques drawn from the Eastern Mediterranean, including Lebanon, Syria, Jordan, and Israel. Celebrated for its abundance of fresh herbs, sun-ripened vegetables, aromatic spices, grilled meats, and sharing-style dishes, Levantine cuisine is a celebration of hospitality, community, and soulful nourishment.

Guided by this spirit, our kitchen reimagines these ancestral flavours through the lens of modern Australian gastronomy, resulting in a refined, yet soulful menu that feels both familiar and new. Our approach is one of balance and contrast—where rustic meets polished, and simplicity meets complexity. Think: smoky eggplant kissed by citrus, slow-roasted lamb with native herbs, or creamy hummus elevated with seasonal garnishes and textures.

We honour Mediterranean influences in their purest forms—olive oil, garlic, lemon, grains, and fire—but also embrace the freedom and creativity that define Australia's contemporary culinary scene. By weaving together global techniques, sustainable local produce, and Levantine soul, we create dishes that are elegant in presentation and deeply rooted in story.

At Levanti, cuisine is more than sustenance—it is a bridge between cultures, a tribute to shared tables, and a deeply sensory journey that invites guests to slow down, savour, and connect.





PERSONALISED VENUE

A VENUE THAT ADAPTS TO YOUR CELEBRATION

At Levanti, we know that every celebration is personal—whether it's a birthday, baby shower, anniversary, or special moment shared with loved ones. That's why our venue is designed with flexibility in mind, allowing you to shape the space, styling, and atmosphere to reflect your unique vision.

Our integrated lighting system lets you set the perfect mood, with a full spectrum of colours to match your theme—whether you're going for something soft and romantic, bright and fun, or sleek and modern.

You're welcome to bring your own decorations, florals, or table settings, or let our team help create a beautifully styled event that feels seamless and special. Elegant table lamps and carefully curated details add a warm, intimate touch.

We'll customise the layout to suit your gathering—be it a long banquet-style table, smaller clusters for mingling, or a cocktail-style setting for a more relaxed vibe.

Choose between our stylish indoor dining room with ambient lighting, or our open-air terrace with marina views, ceiling fans, and tropical charm. From planning to party time, we'll work closely with you to create a heartfelt celebration that's as effortless as it is unforgettable.







BESPOKE BANQUET

A TAILORED DINING EXPERIENCE FOR UNFORGETTABLE CELEBRATIONS

At Levanti, we create beautifully curated dining experiences to make your celebration truly special—whether it's a birthday, baby shower, anniversary, or milestone event. Our fully customisable menu features a selection of house-made mezze, refined entrées, mains, and desserts—crafted in collaboration with you to match the tone and style of your occasion.

Menus are finalised ahead of time to ensure everything flows seamlessly on the day. Your guests will enjoy a warm, elegant meal that feels personal and memorable—from start to finish.

We're happy to accommodate dietary needs with advance notice, offering thoughtful options for vegetarian, vegan, and lactose-free guests. Let us help you host a heartfelt celebration, where every bite reflects your story.



CELEBRATION PACKAGES



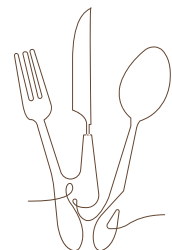
CANAPES SELECTION

2-Hour Package \$40pp
4 choices from cold and hot
Minimal of 60 guests

3-Hour Package \$55pp
6 choices from cold and hot
Minimal of 50 guests

4-Hour Package \$70pp
8 choices from cold and hot + sweets
Minimal of 40 guests

Extra Canapés \$5pp

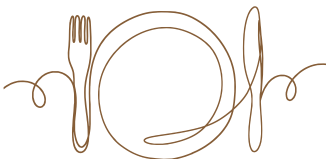


MEDITERRANEAN TABLE

A refined introduction to our signature fusion.

- Unlimited house baked bread
- Choice of 2 mezze
- Choice of 2 entrées
- Choice of Seasonal salad
- Choice of 2 mains (served alternating)
- Choice of 1 individual plated dessert

\$95 per person



LEVANTI FEAST

An immersive banquet designed to impress

- Unlimited house baked bread
- Choice of 3 mezze
- Choice of 3 entrées
- Choice seasonal salad
- Choice of 3 signature mains
- Choice of Individual plated desserts

\$120 per person

Tailored for vegetarian, vegan, and dietary needs upon request



LEVANTI MENU

STARTERS

Creamy Labna with Tangy Beetroot Molasses (gf, v)

A sumptuous, hand-crafted labna, its creamy texture elevated by a vibrant, tangy beetroot molasses drizzle, a true celebration of Levantine artistry.

Sorka Cheese Salad (gf, v)

A refined medley of seasonal vegetables, crowned with creamy sorka cheese and a generous drizzle of extra virgin olive oil, embodying rustic elegance.

Velvety Taramasalata Dip (gf, df)

A luxurious fusion of rich, briny salmon roe, blended with zesty lemon and a whisper of garlic, creating a dip of unparalleled sophistication.

Smoky Roasted Eggplant Dip (gf, df, vg)

A silken masterpiece of slow-roasted eggplant, infused with the nutty warmth of tahini, garlic, and a bright lemon finish, vegan perfection.

Creamy Chickpea Dip (gf, df, vg)

A luscious blend of chickpeas, tahini, and extra virgin olive oil, accented with a touch of lemon, offering a classic hummus with refined flair.

ENTREES

Golden Sambousek Pastries

Delicate pastries filled with spiced ground meat and caramelized onions, golden-fried to perfection, a savory tribute to Levantine tradition.

Kataifi Tiger King Prawns

Exquisite tiger king prawns, encased in gossamer kataifi pastry, served with a luxurious burrata cream that melts into every bite

Yellowfin Tuna Ceviche (gf, df)

Pristine yellowfin tuna, delicately cured and adorned with white soy, toasted sesame, and the zesty pop of native finger lime.

Crispy Halloumi Kataifi Pastry (v)

Crispy kataifi shells encasing molten halloumi, finished with a scattering of crushed pistachios for a textural and nutty delight.

Stringy Halloumi Potato Croquettes (v)

Golden croquettes brimming with stretchy halloumi and tender potato, paired with a refined Dijonnaise sauce of subtle sophistication.

Roasted Beetroot, Pumpkin, Spinach, Feta, Pine Nuts & Vinaigrette (gf, v, vgo)

A vibrant ensemble of roasted beetroot and pumpkin, fresh spinach, creamy feta, toasted pine nuts, and a light vinaigrette, a vegetarian masterpiece.

MAINS

Pistachio Lamb Coronet (gf, df, o)

A tender lamb tenderloin, encrusted with finely ground pistachios, served with an aromatic herb-infused emulsion that elevates its natural richness.

Vodka linguini with Moreton bay delicacies

Al dente linguine tossed in a luxurious vodka-infused sauce, brimming with the freshest Moreton Bay seafood, a coastal indulgence.

Beef Cheek Truffle Reverie

Melt-in-the-mouth beef cheeks, slow-braised to perfection, served atop creamy mash with a truffle-kissed bone marrow jus.

Octopus Vintner's Glaze (gf, df)

Tender confit octopus, artfully presented with a glossy red wine vinaigrette glaze, a seafood delicacy of refined elegance.

Chorizo Linguine Inferno

Silky linguine entwined with a bold, spicy chorizo-tomato sauce, simmered to release a symphony of robust and fiery flavors.

Truffle Chicken Roulade (gf)

Tender chicken thighs stuffed with truffle-infused mushrooms, vibrant spinach, and creamy ricotta, nestled on a bed of sautéed greens and drizzled with a rich, velvety mustard sauce, a gourmet masterpiece.

Barramundi Coastal Jewel (gf, df)

A pristine barramundi fillet, expertly pan-seared with a delicate crust, served with a silky white bean purée, accompanied by juicy cherry tomatoes sautéed with briny Kalamata olives, aromatic garlic, and fresh-picked basil.

DESSERTS

Dubai Chocolate Torte

A decadent chocolate cream torte, rich and glossy, complemented by the nutty elegance of pistachio gelato.

Berry Bliss Cheesecake

A luscious cheesecake bursting with fresh berries, served alongside a refreshing raspberry sorbet.

Honeycomb Panna Cotta Dream

A silken panna cotta infused with delicate honeycomb, offering a creamy, subtly sweet finale.

Biscoff Caramel Rapture

A luxurious cheesecake layered with the warm, spiced notes of Biscoff, a decadent treat.

Raspberry Sorbet Glow

A vibrant, refreshing sorbet bursting with the tart elegance of ripe raspberries.

Red Velvet Crimson Veil

A moist, rich red velvet cake, crowned with a velvety cream cheese frosting, a timeless indulgence.



BEVERAGES

NON-ALCOHOLIC

- 2 hours \$45.00
- 3 hours \$60.00
- 4 hours \$75.00
- 5 hours \$90.00

Includes soft drinks, juices and a selection of non alcoholic sparkling, non-alcoholic white wine, non alcoholic red wine and non-alcoholic beer

Mocktails

- French Kiss
- Summer Breeze
- Peach Lemon Iced Tea
- La Mimosita

Non-Alcoholic Sparkling

- Lyres 'Classico' Sparkling (if available)

Beer

- Great Northern Zero

Soft Drinks & Juice

- Coke, Coke No Sugar, Sprite, Lemonade, Ginger Ale, Pineapple, Orange, Cranberry, Grapefruit Juice Sparkling Water

CLASSIC

- 2 hours \$65.00
- 3 hours \$80.00
- 4 hours \$95.00
- 5 hours \$110.00

Includes soft drinks, juices and a selection of 1 sparkling, 1 white wine, 1 red wine, 2 full strength beers

Sparkling

- Upside Down Prosecco NV, Clare Valley SA

White

- Tatachilla Sauvignon Blanc, McLaren Vale SA

Red

- Penfolds Shiraz, SA

Beer

- Great Northern Super Crisp
- Stone & Wood Pacific Ale

Non-Alcoholic

- All options from Non-Alcoholic package



PREMIUM

- 2 hours \$80.00
- 3 hours \$95.00
- 4 hours \$110.00
- 5 hours \$125.00

Includes soft drinks, juices and a selection of 1 sparkling, 2 white wines, 2 red wines, 2 full strength beers

Sparkling
Cantina Trevigiana Prosecco, Italy

White
Villa Maria Sauvignon Blanc, Marlborough NZ
Mud House Pinot Gris, NZ

Red
Jericho Family Grenache, SA
Levantine Hill Shiraz, Yarra Valley VIC

Beer
Stone & Wood Pacific Ale
Burleigh Brewing Twisted Palm

Cocktail (Choose 1)

DELUXE

- 2 hours \$100.00
- 3 hours \$115.00
- 4 hours \$130.00
- 5 hours \$145.00

Includes soft drinks, juices and a selection of 1 sparkling, 2 white wines, 2 red wines, 2 full strength beers, 2 RTD's

Sparkling
Delamere Sparkling, TAS
Louis Morette Champagne Brut NV, France

White
Levantine Hill Sauvignon Blanc, Yarra Valley VIC
Skillogalee Riesling, Clare Valley SA
Red
Glætzter 'Bishop' Shiraz, Barossa SA
Levantine Hill Cabernet Sauvignon, Yarra Valley VIC

Beer
Burleigh Brewing Twisted Palm
Byron Bay Lager

Cocktail (Choose 2)

Coffee & Tea
Campos Espresso, Flat White, Latte
English Breakfast, Green Tea

Non-Alcoholic
All options from Non-Alcoholic package



CANAPES MENU



COLD

Halloumi and Watermelon Bite
Salmon Tartare Cups
Baba Ghanoush Crostin
Smoked Salmon and Caviar Blinis
Mini Fattoush Salad Cups
Pistachio-Crusted Goat Cheese Balls

HOT

Mini Lamb Kofta Skewers
Seared Scallops & Za'atar Butter
Mini Shawarma Sliders
Stuffed Vine Leaves
Falafel Bites with Tahini Dip
Spiced Prawn Skewers

SWEETS

Fruits tarts
Mini lemon pie
Cheesecake bites
Profiteroles





SEAMLESS SOUND, ELEVATED MOMENTS

Beyond our exceptional food and drink, Levanti offers a fully equipped venue designed to support every aspect of your event.

Our integrated sound system delivers crystal-clear audio throughout the space—ideal for background music, live performances, and heartfelt speeches.

Whether you're hosting a presentation or creating the perfect ambiance, our premium music setup and professional microphone ensure every word and note is heard with clarity and style.

HOUSE MAP



VENUE LAYOUT