

LEVANTI



Weddings



FOR THE
PERFECT
MOMENT



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BE OUR GUEST

Levanti offers an elegant and flexible venue in the heart of Townsville, perfect for weddings and special events. With refined Mediterranean-Australian cuisine, expert coordination, and warm service, we tailor every detail—from food and styling to music and layout—to bring your vision to life.

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 Vision

At our restaurant, we believe every celebration should reflect the couple's unique style and story. That's why we offer a highly flexible venue space designed to adapt to your wedding theme and preferences — down to the finest detail.

Our internal lighting system allows you to choose any colour to match your event's aesthetic — from soft pinks to vibrant greens or calming blues. Whether you're aiming for elegance, romance, or something bold and modern, we can set the perfect mood.

Couples are welcome to bring their own tablecloths, floral arrangements, and decorations, or we can assist in organising them. We also provide stylish table lamps to add a warm and intimate glow to your evening.

You have full control over the table layout — whether you prefer long banquet tables, round tables for smaller groups, or a mix of both, we'll make it happen.

Choose between our elegant indoor area, equipped with air-conditioning and custom lighting, or our stunning outdoor terrace overlooking the marina. Outside, guests can enjoy the breeze with ceiling fans.

From layout to lighting, we'll help shape the space into the wedding venue of your dreams.





BESPOKE BANQUET

A CURATED CULINARY JOURNEY TO IMPRESS AND DELIGHT

At Levanti, we invite you to craft your own culinary journey with our fully customisable banquet menu. Designed for sharing and celebration, our banquet experience allows you to select your preferred mezze, entrées, mains, and desserts, creating a personalised and memorable dining journey for your guests.

This curated menu is organised in advance with our team, ensuring every course reflects your taste and vision. On the day, your guests will enjoy the selection you've thoughtfully chosen, allowing for a seamless and impressive experience from start to finish.

We are happy to accommodate dietary requirements with advance notice, offering tailored options for vegetarian, vegan, or lactose-free needs wherever possible.

Let us help you craft a banquet that delights every guest and leaves a lasting impression.





WEDDING PACKAGE I

5 HOUR SEATED
WEDDING RECEPTION
FROM \$150* PER PERSON*

Chef's selection of 3 signature canapés served on arrival

Freshly baked pita bread served with Levanti's trio of house-made mezze dips

4-course alternate serve menu, curated from your selected banquet options

Menu tasting for two prior to the event

Dedicated event coordinator to support your planning journey

Exclusive use of Levanti's elegant furnishings, including dining and cocktail tables, refined chairs, bar setup, table linen, fine crockery, glassware, and cutlery

Easel for seating chart display

Table numbers provided

Placement of name cards and bonbonniere

Gift table and cake table available upon request

Wedding cake cut into petit fours and served platter-style

Campos coffee and a selection of Remy & Max teas to conclude

*Please go to page 31 to view our Beverage
Packages to complement your reception.*

Optional add ons:

Mocktails on arrival from \$18.00 pp

Cocktails on arrival from \$22.00 pp

Champagne on arrival from \$150.00 per bottle



WEDDING PACKAGE II

3 HOUR SEATED WEDDING RECEPTION FROM \$95 PER PERSON*

Chef's selection of 2 signature canapés served on arrival

Freshly baked pita bread served with 2 Levanti house-made mezze dips

3-course alternate serve menu, selected from our curated banquet options

Menu consultation prior to the event

Event coordinator support to guide key details

Use of Levanti's elegant furnishings, including dining tables, linen, crockery, glassware, and cutlery

Table numbers and easel for seating plan

Placement of name cards and bonbonniere

Cake table and gift table setup available on request

Wedding cake cut and plated to serve

Campos coffee and Remy & Max tea selection to conclude

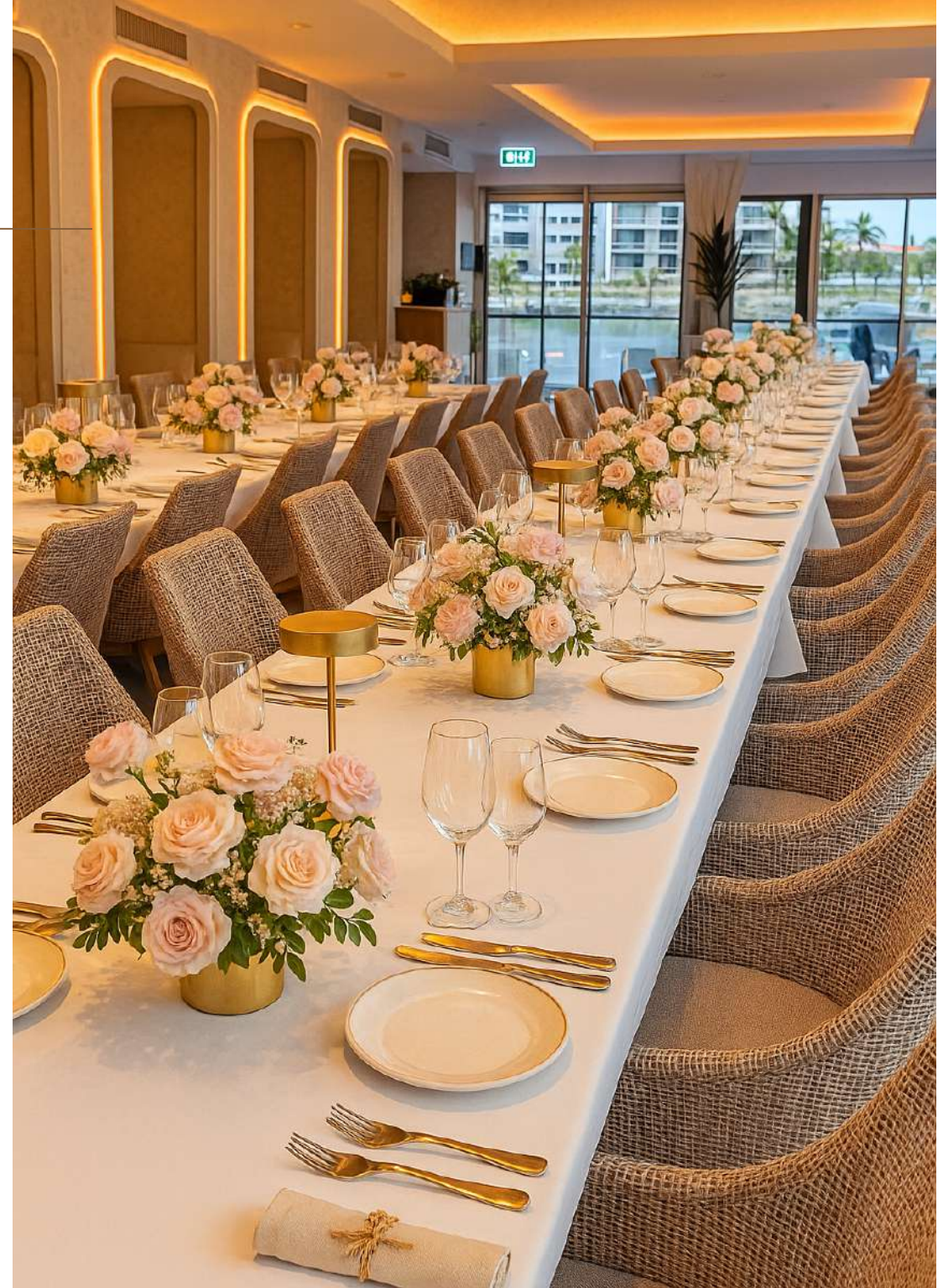
*Please go to page 31 to view our Beverage
Packages to complement your reception.*

Optional add ons:

Mocktails on arrival from \$14.00 pp

Cocktails on arrival from \$18.00 pp

Sparkling toast from \$11.00 pp



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







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