



PACKAGES

COCKTAIL PACKAGES

If you're hosting an event without a formal seating plan—where guests are free to mingle, move about, and drift in and out of conversations (ideally with a drink in hand)—this package is made for you. All canapé packages can be served in a roaming style, grazing style, or a combination of both.



Canapé option One:

Selection of 6 canapés

Canapé option Two:

Selection of 8 canapés

Canapé option Three:

Selection of 10 canapés

CANAPÉ MENU

Savory

- Fried zucchini and fetta fritters with siracha aioli (V, GF)
- Beer battered fish and chips (noodle box)
- Assorted mushroom arancini with sumac aioli (v)
- Pulled pork slider with Asian slaw
- Beef slider with caramelised onion, cheese, mustard and ketchup
- Vegetable spring rolls with lime, lychee and chilli dressing (V)
- Syrian spiced calamari with muhamard and zhoug. Can be done GF
- Vegetable Pide, mushrooms, chargrilled veggies, cheese & fresh herbs (v) Can be done GF
- Greek style chicken skewers GF
- Traditional lamb Kofta skewers
- Vegetable skewers GF

Dessert

- Loukoumathes drizzled with star anise, Dutch cinnamon, maple syrup

SHARED BANQUET MENUS

At Ninis, our sharing menu is the perfect blend of Middle Eastern and Mediterranean flavours, designed to bring people together over generous, vibrant dishes.

We understand that every event is unique, which is why we offer a selection of carefully curated set menus alongside of fully customisable options to suit your specific needs.

Our banquet-style offerings showcase a range of our signature favourites, and we proudly cater to all dietary requirements — including gluten-free, pescatarian, nut-free, and vegan.

Banquet One:

Starters

Mushroom Arancini
Calamari fried Syrian

Main

Slow roasted Greek lamb shoulder wsmashedlemon & herb Potatoes
Middle Eastern Maryland chicken w Fig & Isralian cous cous
Lahanosalata, cabbage, dill, spring onion, roasted almonds & lemon dressing
Horiatiki salata, tomato, cucumber, red onion,olives, fetta & oregano

Add for extra \$5 per person

Loukoumades dessert - canape style

Banquet Two:

Starters

Mushroom Arancini
Calamari fried Syrian
Chicken Skwer
Dips with oven fresh pita

Main

Slow roasted Greek lamb shoulder wsmashedlemon & herb Potatoes
Middle Eastern Maryland chicken w Fig & Isralian cous cous
Lahanosalata, cabbage, dill, spring onion, roasted almonds & lemon dressing
Horiatiki salata, tomato, cucumber, red onion,olives, fetta & oregano

Canape style dessert

Loukoumades dessert

Banquet Three:

Starters

Mushroom Arancini
Calamari fried Syrian
Dips with oven fresh pita

Main

Meat platter including:
Slow roasted Greek lamb shoulder, chicken gyro, lamb gyro, soujouk, chicken skewers,
Smashed lemon potatoes
Lahanosalata, cabbage, dill, spring onion, roasted almonds & lemon dressing
Horiatiki salata, tomato, cucumber, red onion,olives, fetta & oregano

Dessert

Loukoumades

for \$15 per person you can add Saganaki to any banquet

GRAZING TABLE PACKAGES

If you're looking to elevate your event with an extra touch of wow-factor, and want your guests to enjoy a freeflowing table of snacks and nibbles throughout the event, then our grazing tables are the perfect option for you



Option One:

Selection of Dips & Pita,

Option Two:

Selection of Cheeses, Dips, Pita, Grilled Veggies, Antipasto, fruit

Option Three:

Selection of Cheeses, Dips, Pita, Grilled Veggies, Antipasto, Smoked Salmon, Filo wrapped fetta w pomegranate chilli marmalade,
