

Olá Beirut

Gastronomic Catering Experience





Olá Beirut's Catering

Olá's Beirut Catering has been delivering an exquisite dining experience with a blend of Lebanese and international cuisines, combining a professional service with an outstanding taste.

From classic cuisines to creative culinary tastes, Olá's Beirut Catering creates menus tailored to your special occasions making each and every event, a successful and exceptional one, in addition to a full range catering services including friendly servers, table set-ups and table cloths.

Services

Weddings

For an exceptional Big Day, Olá 's Beirut catering will help you plan the most magnificent and sensational wedding you could have ever imagined! At Olá Beirut Catering, our team is specialized in bringing your wedding dream to life, and makes it forever etched in the minds and "mouths" of your delighted guests.

Corporate Events

Because we know that the corporate sector does not settle for anything less than the "Crème de la Crème", our team is trained to offer world-class catering services for all your corporate gatherings and spare you all catering arrangements and details.

Private Events & Occasions

When it comes to in-house gala dinners and all sorts of private events, our team has a great deal of experience in contributing to the success of all your special occasions. Our comprehensive catering services such as private brunches, lunches, dinners, gatherings, parties, birthdays, and celebrations, combining top notch ingredients with a friendly service and exquisite presentations, are the guarantees to perfectly delighted guests and satisfied hosts!

Note: We offer a wide variety of cuisines, styles, and budgets, and we can also take care of decoration, tableware, cutlery, and entertainment.

Open Houses

Special packages for real estates and rentals:

*Minimum 20 guests for 25 Euros + VAT per person, including:

- 6 selective Canapes decorated in golden tray or in a set up table.
- Waiter service for 2 hours.
- Selection of house wine, water, soft drink.
- Set up the table and clean up all utensils.

Note: The price excluding the delivery service. Extra charge for additional serving hour, +5 Euros per person for any extra canapes.



Vegan Plates

- Stuffed Vine Leaves with rice & vegetables
- Canapés Falafel (chickpeas croquets)
- Spinach pastries
- Pumpkin croquets (stuffed with spinach & chickpeas)
- Tartlets Roasted Cauliflower
- Mini toast of tricolour Humos: Beetroot, avocado, and Plain.
- Mini pizza of Zaatar (thyme)
- Aubergine rolls stuffed with dried tomato & walnuts
- Mini croissant stuffed with avocado & herbs
- Vegetarian Spring rolls
- Rice rolls stuffed with vegetables





Salads

- Tabouleh Cups
(Parsely/Tomato/Onion/Bulgur)
- Quinoa Salad
(Kale/Mango/Quinoa/Avocado/Radish/Red & Green Bell peppers)
- Falafel Rucula Salad
(Rocket/Cherry Tomato/Cabbage/Pickles)
- Mozzarella Sticks
(Cherry/Oregano/Mozarella Buffalo)
- Fattoush Salad Cups
(Lettuce/Tomato/Cucumber/Radish/Red Bell peppers/Toasted Pita Bread)
- Feta beetroot with Aurugula Salad
(Feta Cheese/Beetroot/Green Apple/Cabbage)
- Pasta Salad
(Fizzy Pasta/Corn/Black Olives/Tomato/Carrot)
- Shrimp Salad
(Shrimps/Avocado/Mango/Seeds)



Canapes & Bites

- Cucumber with Yogurt
- Mini pizza thyme, Cheese or Margarita
- Tartlet of cod with cocktail sauce
- Tartlet Shrimps with cocktail sauce
- Mini shawarma bread chicken or beef
- Mini hamburger beef
- Mini burger halloumi Grill with avocado dip
- Caramelized Chicken rolls
- Beef croquets cups with humus
- Kebbeh Meat or spinach
- Kebbeh Canapés filled with humus
- Meat Dumplings sambusik
- Cheese Rolls with mint
- Cheese dumplings
- Aubergine Rolls stuffed with flavored Yogurt, minced beef, walnuts
- Fried shrimps with sweet and sour sauce
- Bao stuffed with beef or chicken with creamy sauce
- Mini croissant stuffed with salmon
- Mini chicken or tuna club sandwich
- Wraps falafel with pickles & tomato
- Toast of goat cheese with dried figs & honey
- Ossmalieh stuffed with yogurt pistachio ball
- Bagels of salmon, cheese with dill, or creamy avocado

Sweet Home

- Cups of Milk Pudding with Rose water
- Selection of mini baklava
- Mini cheese cake baklava
- Cheese cake cups of pistachio, lotus, oreo, berries
- Mini croissant with pistachio, chocolate, lotus, or double cream with strawberry
- Fried Pancake of walnuts or double cream (Katayef)
- Tartlets with crème patissiere and berries
- Cheese dough with double cream (Hallawet al Joubnah)
- Semoline with double cream (Basbousa)
- Passion Fruits salad & exotic fruits
- Milhojas with Double Cream and strawberry (Ossmalieh)
- Chocolate mousse cups with berries





Party Time Package

40 Euros + VAT per person (minimum 10 guests)

- 7 selections of your favorite canapés served in special platters.
- Setup of the table decoration and cleanup afterwards.
- Enjoy with professional waiter service for 2 hours, serving the food and your drinks.
- Excluding drinks

Blooming Package

55 Euros + VAT per person (mínimum 10 guests)

- 7 selections of your favorite canapés served in special platters.
- Table display decoration with Blooming style.
- Waiter service for 4 hours, serving the food and drinks.
- Including soft drinks, still/sparkling water, local beer or house wine.

Living in Glory Package

65 Euro + VAT per person (minimum 10 guests)

- Selection of 8 canapes and finger food from your style.
- Serving in fabulous setup of white displays with flower decoration.
- Exceptional drinks in different color served in cocktail cups within the display.
- Exotic Fruits are included in the decorating setup.
- 4 hour service for your event and clean up included by our team.

Note:

- Additional charges of any extra hour of service.
- Notify for allergy and lactose free food.
- Additional cost for delivery service.
- Fresh juices jars and bottles are available on demand starting from 3.5 Euros / 200ml.
- Cutlery and tableware are available on demand.



Lets Grill Barbecue Corner

Starting from 55 Euro + VAT per guest

Including:

- Two different type of salads with humus and yogurt platter.
- Basket of bread.
- Roasted potato and vegetables.
- Chicken, beef skewers, flavored minced beef skewers done on barbecue.
- Lamb chops or fresh fish for grill are available on demand for additional charge.
- Assorted shrimp plate available for extra charge.
- Waiter service for 3 hours.
- Setting up and clean up the food table.
- Extra charges for delivery service.
- Including drinks such as soft drinks and water.



Afternoon Teatime:

25 Euros + VAT (Min 10 persons)

Including:

- Variety of Tea selection and coffee machine.
- Milk: soya, lactose free, almond milk.
- Selection of 5 different salty and sweet canapes: mini croissant, crepes, pancake, fruits sticks, mini Baklava, salmon canapes, cucumber with yogurt , mini toast of tricolor humus, mini toast of feta and avocado, macarons.
- Bottle of champagne.
- Waiter service or 2 hours.



Little Fingers Birthday

Starting from 20 Euros + VAT per child

- Selection of food menu: homemade pizza margarita, tender crispy, nuggets, French fries, penne with bechamel or tomato sauce, mini chicken or hamburger, chicken skewers served with white rice, chicken or turkey hot dogs.
- Including Jars of fresh fruits and drinks.
- Including waiter service for 2 hours.
- Set up and cleaning up the food table.
- Balloons arrangement and animation theme are available on demand for an additional extra charge.
- Personalized table theme and plates are available on demand for an additional charge.
- Sweets tables are available upon demand: cake, cupcake, cake pops, mini pancakes, fruits skewers, chocolate strawberries, chocolate fondant machine with fruits.
- Delivery cost is excluded depending on the location.

Take-away and Gathering Platter

- **Honey Tray:**
Luxury honey tray with fruits and cheese ideal to sparkle your afternoon tea and your sweet table.
- **Tray Of Rice Spring Rolls:**
Platter of variety of fresh spring rolls with different flavors and cashew nuts dip.
- **Big Kunafah Tray:**
Lebanese desert made of filo stuffed with melted cheese of double cream served with sugary syrup.
- **Platter of Pancake and Goffers:**
Mini pancake and waffles platter served with fruits, honey, creamy cheese, Nutella, peanut butter.
- **Bagels & Club Sandwiches Platter:**
Platter of mini bagels and club sandwiches of salmon, chicken, tuna, avocado, cheese and much more.
- **Exotic Fruit Tray:**
Exotic platter of seasonal fruits served in exceptional decorated art to impress your guests.



Buffet Catering For Luxury Events

Buffet catering offers a variety of menus suitable for weddings, anniversaries, birthdays, and other events with the possibility to tailor the menu to your needs providing a high quality of food to ensure your event memorable and enjoyable.

Buffet catering is a great option to allow your guest to choose the dishes that suits their tastes and dietary needs offering multiple choices of food range as they can refill as much as they want.



Buffet Menu

Salads

- Tabouleh Cups
(Parsely/Tomato/Onion/Bulgur)
- Quinoa Salad
(Kale/Mango/Quinoa/Avocado/Radish/Red and Green Bell peppers)
- Falafel Rucula Salad
(Rocket/Cherry Tomato/Cabbage/Pickles)
- Mozzarella Sticks
(Cherry/Oregano/Mozzarella Buffalo)
- Fattoush Salad Cups
(Lettuce/Tomato/Cucumber/Radish/Red Bell peppers/Toasted Pita Bread)
- Feta beetroot with Aurugula Salad
(Feta Cheese/Beetroot/Green Apple/Cabbage)
- Pasta Salad
(Fizzy Pasta/Corn/Black Olives/Tomato/Carrot)
- Shrimp Salad
(Shrimps/Aguacate/Mango/Seeds)
- Hallumi Salad with and cashew nuts dip.
(Aurugula , grilled hallumi cheese, cherry tomato,dried figs, walnuts)



Buffet Menu

Starters:

- Humus Platter:
Milled Chickpeas Dip.
- Moutabal Platter:
Milled Aubergine Dip.
- Mouhamarah Platter:
Milled Red Bell peppers Dip.
- Beetroot Humus Platter.
- Yogurt with Cucumber Platter.
- Yogurt Dip Platter:
Labneh.
- Vegan Vine Leaves:
Vine Leaves Stuffed With Rice And Vegetables.
- Pastries:
Spinach, Beef, Cheese, Chicken.
- Croquets Kebbeh:
Beef Or Spinach Filling.
- Fatteh Batenjen:
Roasted Aubergine, Flavored Yogurt, Chickpeas, Crispy Bread, Pine Nuts.
- Falafel:
Chickpeas Croquets.
- Special Grazing Tables of Different Dips/vegetables/fruits.
- Selection of Cheese Platter Served With Dried Fruits.
- Fresh Spring Tolls Platter.
- Assorted Shrimp's Platter.
- Assorted Raw Salmon Platter.
- Selection of Bread Basket.
- Spanish Omelette:
Homemade Spanish Traditional Plate.



Buffet Menu

Main Dishes

- Barbecue of Chicken, Minced Beef, or Lamb Cubes Skewers.
- Whole Roasted Lamb with Aromatic Rice Served with Almonds.
- Beryani Rice with Lamb, Beef or Thigh Chicken.
- Mandi Rice with Lamb, Beef, or Thigh Chicken.
- Okra with Lamb Cubes Served With White Rice.
- Friikeh (Roasted Wheat) with Lamb, Beef, or Thigh Chicken with Almonds.
- Vine Leaves Stuffed with Rice & Minced Beef, Served with Lamb Chops.
- Couscous Lamb, Beef or Chicken Served with Pumpkin, Zucchini, Carrot, Turnip and Caramelized Onion with Raisins.
- Potato Gratinated with Ground Chicken or Beef with Vegetables.
- Roasted Beef with Sautee Vegetables and Gravy Sauce.
- Whole Chicken Stuffed with Rice & Minced Beef Served with Dried Fruit.



Buffet Menu

Main Dishes



- Roasted Juicy Turkey with Aromatic Rice.
- Vegan Musaka: Sautee Aubergine, Zucchini, Tomato, Chickpeas.
- Beef Musakaa: Gratinated Aubergine Stuffed with Minced Beef and Topped with Melted Cheese.
- Rice with Sea Bass Served with Caramelized Onion and Dried Fruit.
- Sea Bass Filet Served with Tahini Sauce and Caramelized Onion.
- Roasted Sea Bass Served with Vegetables Sautee and Lemon Juice.
- Sayadieh: Aromatic Rice Served With Fried or Grilled Sea Bass, Served with Pine Nuts and Creamy Sauce.
- Roasted Cauliflower Served with Tahini Sauce and Pomegranate.
- Gratinated Pasta Stuffed with Chicken Strips and Bechamel Sauce or with Spinach and Mushroom Creamy Sauce.
- Lasagna Pasta with Minced Beef and Tomato and Bechamel Sauce.
- Paella: Spanish Traditional Rice with Variety of Sea Fruits.

Buffet Menu

Sweet Selection

- Cups of Milk Pudding with Rose Water
- Selection of Mini Baklava
- Mini Cheese Cake Baklava
- Cheese Cake Cups of Pistachio, Lotus, Oreo, Berries
- Milhojas with Double Cream and Strawberry (Ossmalieh)
- Chocolate Mousse Cups with Berries
- Fried Pancake of Walnuts or Double Cream (Katayef)
- Tartlets with Crème Patissiere and Berries
- Cheese Dough with Double Cream (Hallawet Al Joubnah)
- Semoline with Double Cream (Basbousa)
- Passion Fruits Salad with Exotic Fruits



Buffet Luxury Package

75 Euros + VAT per person (minimum 10 guests)

- Selection of two different salad with 3 starters platter, 2 main dishes and 1 dessert item.
- Waiter service of 4 hours of professional team.
- Setting up and cleaning up later the table arrangement.
- Including still water, sparkling water, soft drinks, house white and red wine and beers.
- Excluding delivery cost depending on the location.
- Spectacular Set Up of the Table.

Buffet Exotic Package

95 Euro per guest + VAT per person

- Selection of two salads with 4 different starters platters, 3 main dishes and 2 selections of desert.
- Waiter service for 4 hours of professional team.
- Setting up and cleaning up the table arrangement.
- Including still water, sparkling water, soft drinks, house white and red wine and beers.
- Including cutlery and plates.
- Excluding delivery cost depending on the location.

Glooming Buffet

115 Euro per guest + VAT per person

- Selection of 2 salads with 5 different starters, 4 main dishes and sweet corner.
- Waiter service for 5 hours of professional team.
- Setting up and cleaning up the table arrangement.
- Including water, sparkling water, soft drinks and house wine.
- Including cutlery and plates.

Note:

- Service of Bartender and open drinks available on demand
- Availability of exclusive bottles of champagne, wine, alcoholic beverages on demand.
- Extra waiter service 25€ per hour.
- Extra charge for delivery services depend on the location.

Private Chefs

Experience a unique private chef service, crafting exceptional dishes with the finest ingredients that will impress your guests. Enjoy a personalized approach tailored to your specific tastes and dietary needs!

In this way, we save you time and effort by taking care of meal planning, grocery shopping, cooking, and even cleaning up.

Kindly, contact us for more requirements.



Stations and Truck for Events



Shawarma Station

***Minimum of 20 Guests Starting from 450 Euros + VAT**

- Oriental Dress Attire guy with special cutting show.
- Choose between homemade chicken or beef skew.
- Variety of dips: garlic, Tahini, chili sauce.
- Vegetables garnishes to enhance the flavors.
- Selection of Pita bread.
- Waiter service during 3 hours.

Note:

- 85 Euro for each additional hour.
 - Excluding delivery charges.
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Burger Truck

***Minimum 10 guests Starting from 350 EURO + VAT**

- Personalized burger station with your theme.
- 2 hours of food serving.
- Selection of dips, french fries, vegetables garnishment.
- Choose the type of burger: Brioche, with seed, integral.

Note:

- 65 Euro for each additional hour.
 - Excluding delivery charges.
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Bartenders and Open Drinks

***Minimum 15 guests**

- 7 Euros + VAT per person during 2 hours of open bar.
 - 25 Euros per hour for each waiter serving drinks.
- Contact with us for more info.

Stations and Truck for Events



Moroccan Tea Station

***Minimum 15 guests Starting from 280 Euro + VAT**

- Traditional Moroccan Attire
- Corner of Moroccan teacups with special live show.
- Service last for 2 hours



Cheese And Ham Station

Starting from 600 EUR + VAT

- Professional ham cutter of <jamon iberico>.
- 2 hours of serving in special serving plates.
- Selection of high quality of international cheese platter.



Hot Dog Station

***Minimum 10 guests Starting from 300 Euro + VAT**

- Personalized Hot dog station with your theme
- 2 hours of food serving.
- Selection of dips, french fries and fried onion.



Oyster Station

***Minimum 15 Guests Starting from 300 EUR + VAT**

- Exclusive fresh oysters stand with professional art.
- 1 hour of serving.
- Additional charges for each hour.

Weddings

We Offer Exquisite Catering For Your Wedding!

We know that weddings aren't only about the big day. Which is why we put as much focus on the planning experience as we do into the day itself: Because each moment prior to your wedding should be enjoyable, creative and stress-free.

Welcome Drink

Standard *Minimum 15 Guests

35 EUR+VAT / per person

- Selection of 5 different canapes.
- Serving for 2 hours with professional waiters.
- House wine, soft drinks, champagne.

Premium *Minimum 15 Guests

45 EUR+VAT / per person

- Selection of 6 different canapes.
- Cheese board with exotic selection of cheese.
- Serving for 3 hours of waiter service.
- Premium wine bottles, soft drinks, Champagne.


Note:

- Extra charges for fresh juices.
- Excluding delivery service depends of the location.
- 25 Euro for additional hour of serving for each waiter.





General Conditions and Payment Terms

- Any cancellation under 48 hours from delivery is subject to a 70% cancellation fee.
 - Submission of payment constitutes your agreement to our terms & conditions.
 - Please notify us of any allergies or food requirements.
 - Payments can be made via bank transfer, Cash, link or credit card and the full payment should be made on the confirmation of booking.
 - Any extra costs made during the event and not included in the signed quote should be paid right after the event.
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