

The Ultimate Greek experience . . .



BAR & RESTAURANT

. . . right here in Sydney.



Let the friendly team at Xanthi Bar and Restaurant create an *unforgettable* Greek event for you and your guests. Whether it's a cocktail party, product launch, lunch, dinner, meeting, business or social event, Xanthi can tailor a package that's as unique as your event.



Xanthi seats up to 100 guests in the main dining room and 150 guests for a standing cocktail party.





A Greek banquet is the ideal way to get your guests interacting over dinner. Our award winning dishes will certainly get them talking. This menu is available for groups large and small. Parties over 10 guests are required to choose a banquet menu.

XANTHI BANQUET:

Dip Selection

Pita Bread

Greek Salad

3 "Ouzomezedakia" of your choice

1 "Apo Tin Plastira" of your choice

Lamb Skaras

Caramel Baklava Ice Cream

Sweet Bougatsa

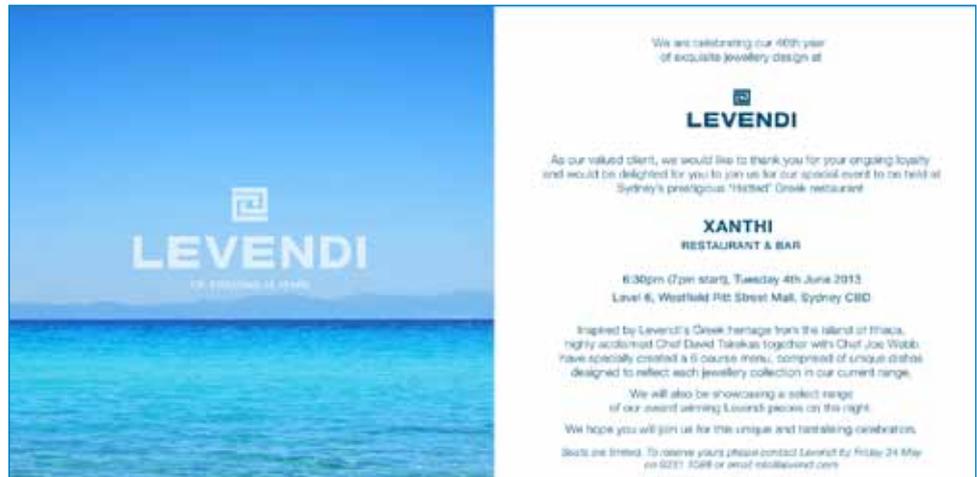
Our extensive Greek wine list means that we can also tailor a Greek wine package to match your menu and budget.





Why not theme your event to really capture the imagination of your guests?

For a private event our executive chef, David Tsirekas, will create a menu that's specific to your event. David specializes in Greek history and is renowned for creating exquisite menus based on a by-gone Greek era. David will even give your guests a history lesson on the dishes and wines they are enjoying. A Greek band can be arranged on your behalf to get your event into the swing of things.



We can also organise the design and print of your menu to ensure streamlined preparation to your special event.



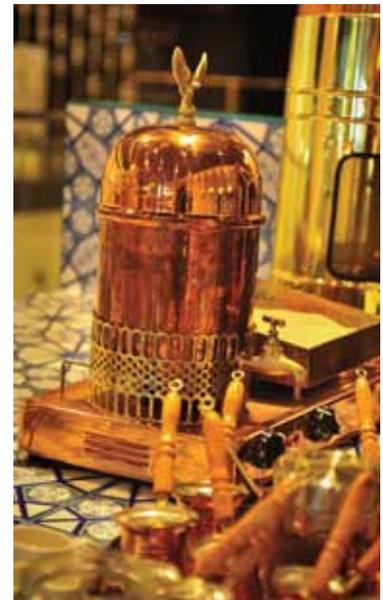


The Plateia bar is the perfect location for a cocktail party, morning or afternoon coffee gathering. With a capacity of approx 60, your guests can sip on a selection of specially selected Greek wines or Greek coffee.

They can catch a glimpse of the kitchen preparing their inspired canapés through the windows into the open kitchen.



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Learn about all things OUZO as Executive Chef and Director, David Tsirekas, gives an informative lesson on the secrets of this traditional Greek liquor.

You'll learn the history and origins as well as the correct way to enjoy Ouzo. Matched with a selection of canapés from the kitchen, this is a great way to immerse your guests in Greek Culture.





To discover more about holding your
next business event at Xanthi contact :

David Tsirekas on: (02) 9232 8535

or email: manager@xanthi.com.au

Xanthi: Level 6 Dining Precinct,

Westfield Sydney. Cnr Pitt Street

Mall & Market Street, Sydney CBD.

