



HIDE

OUT

Al Barari



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Events

Al Barari

M E N U

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CANAPE PACKAGES

PACKAGES	PRICE	INCLUDES	REMARKS
The Beginning Package	AED 90 per person	4 Selections per guest (Min. of 20 Guests)	Recommended for Product launches or our Art Gallery Events
Standard Package	AED 110 per person	6 Selections per guest (Min. of 20 Guests)	Recommended for a 2 hour Event
Premium Package	AED 135 per person	8 Selections per guest (Min. of 20 Guests)	Recommended for a 4 hour Event
We're Hungry Package	AED 155 per person	10 Selections per guest (Min. of 20 Guests)	Recommended for a 6 hour Event, or if you're really hungry



CANAPES

COLD CANAPES

Vegetarian/Vegan

- Beetroot and goat cheese bites
- Veggie maki rolls
- Tomato and mozzarella
- Feta & olives
- Bruschetta with avocado
- Burrata bites
- Chips with guacamole

Meat

- Beef tartare maki

Seafood

- Shrimp cocktail
- Salmon Tartare
- Tuna Tartare
- Smoked salmon on bellini
- Poached Wasabi Prawns with Mango Salsa
- Seared Tuna with Sesame mayo, orange and togarashi

Maki Rolls (gf)

- California
- Avocado
- Veggie
- Asparagus Maki
- Fried Shrimp Tempura



CANAPES

HOT CANAPES *(Not Recommended for Delivery)*

Vegan/Vegetarian

- Arancini
- Cheese croquette
- Potato croquette

Meat

- Meat balls with tomato sauce
- Lamb Kebbeh
- Beef sliders

Chicken

- K-POP Chicken Bites
- Chicken Satay Skewers
- Chicken Taco

Seafood

- Dynamite shrimp

And much much more!!!



CANAPES

DESSERT CANAPES

Mini Cheesecake Bites

Maple Cheesecake
Strawberry Cheesecake
Passionfruit Cheesecake
Date Cheesecake
Lemon Cheesecake
Mixed Berries Cheesecake

Mini Eclairs

Chocolate
Salted Caramel and Lotus
Pistachio
Nutella
Lemon
Strawberry
Coconut
Turkish Coffee
Vanilla

Mini Jars

Tiramisu Jars
Chocolate Mousse Jars
Cheesecake Jars

Mini Cake Bites

Carrot Cake Bites
Banana Cake Bites
Red Velvet Cake Bites
Mango Mousse
White Chocolate Brownie
Dark Chocolate Brownie Nutella
Brownie
Chocolate Mousse Cake
Black Forest Cake
Tiramisu Cake

Mini Tarts

Mixed Fruit Tart
Raspberry Tart
Blueberry Tart
Strawberry Tart
Lemon Tart
Chocolate Tart
Snickers Tart
Salted Caramel & Pecan Tart 15AED



BUFFET

STARTERS Minimum 20 pax

Starting at 190pp

Choose 3 Each Category

Dibba Bay Oysters Platter 50aed per piece

with Mignonettes, Lemon Wedges & Tabasco (Includes 75pcs/Chefs Required to Shuck Oysters on site/Only Available For Event Orders)

Meatballs

Mix of your choice sauces (Asian, Italian, Arabic)

Mix Skewers (Chicken, beef, shrimp)

Mix of your choice sauces (Asian, Italian, Arabic)

Maki Roll Platters

Miku maki, veggie maki, avocado maki, shrimo tempura maki, salmon maki, fried chicken

Dynamite Shrimp

Famous crispy fried shrimp tossed in our signature dynamite sauce

Humus with tahina

Croquettes

Seafood, Veg, Chicken, Meat Cheese

Pizza Platters

Choice of Margarita, Mushroom, Diavola, Primavera, Truffle

Tortilla Chips and Dip

- Cheese Fondue
- Tzatziki Dip
- Caramelized Onion Labneh Dip
- Guacamole



SALADS, Choose 2

Tabouleh

with roasted pumpkin, silvered almonds and maple balsamic dressing

Moroccan Couscous Salad

with Shrimps, Hazelnuts and a Sundried Tomato Vinaigrette

Thai Beef Salad

Beef Tenderloin, Egg noodle, peanuts, carrot, cucumber, sweet chili sauce, green and red bell pepper, coriander.

Roasted Beetroot and Goat Cheese Salad (v)

baby arugula, red tomato, walnut and honey cedar mustard dressing

Fattoush (v)

Mixed greens with Orange and Grapefruit Segments and Herb Vinaigrette

Kale & Quinoa Salad

Avocado, cherry tomato, cucumber, orange segment, pomegranate, walnuts, balsamic-honey dressing.

Vegan Lover Salad (vegan)(n)

Mixed greens, Fresh Zaatar, Walnuts, Pomegranate and a Citrus Vinaigrette

Mexican salad -

With mixed capsicum, spring onions and cherry tomatoes with a Citrus Vinaigrette

Endive Salad

Glass rice noodles with mixed vegetables, fresh herbs and a light Vietnamese Soya Based Dressing

Roasted Vegetable (d)

Asian salad, heirloom tomato, raspberry, tomato, pesto, mixed berry sauce and extra virgin olive oil

Cesar Salad (v)

Baby Gem Lettuce, cherry tomato, parmesan cheese, croutons, ceasar dressing. (add chicken 10aed) (add shrimps 15aed)

Let's Get Freekeh Salad

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese and a Lime Coriander dressing (n)

Greek Salad

Shiitake, Shimeji, Mizuna leaves, baby asparagus, ginger pickles, granny smith apple, red and yellow pepper with sesame sauce.



BUFFET

MAINS choose 2

BEEF

Beef tenderloin

A tray of traditional Kibbeh (meat and bulgur) served with a side of Yogurt and Cucumbers

Beef stew

With Mashed Potatoes, Broccoli, Maple Glazed Carrots

Strip Loin with Mashed Potatoes, Broccoli, Maple Glazed Carrots

LAMB

1kg Rustic Lamb Leg

Braised Boneless Australian Lamb Shoulder, Maple Glazed Carrots, Herb Roasted Potatoes, Date Gravy Saffron Rice

Lamb rack with stuffed vine leaves & veggies-

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted and Topped with Lamb Chops

CHICKEN

Chicken Freekah

A Pinch Specialty. Portuguese Chicken marinated in a homemade pimento paste and roasted to perfection! Comes with a side of Roasted Rosemary Baby Potatoes.

Country Oven Roasted

Traditional Jordanian Freekeh Recipe with Arabic Style Chicken Breast. Topped with mixed roasted nuts and a side of Arabic Style Yogurt and Cucumber. (n)

Sweet and Sour Chicken

Aunty Hanan's Sweet and Sour chicken is so good it had to be on the menu! Served with a side of coconut jasmine rice you cannot go wrong with this dish.

Homemade Chicken Soup (n)

with Spiced Basmati Rice

VEGETARIAN

Lentil Soup

The Best Eggplant Fatteh! Served with Tomato Sauce and a Tahini Garlic Yogurt.

Vegetable Soup (v)

Filo Pastry casserole stuffed with real authentic Greek Feta, Spinach and sundried tomatoes.

Avocado gazpacho

It's delicious! It's Vegan! What more can we say



BUFFET

MAINS cont..

FISH AND SEAFOOD

Fish & Chips–

Classic Black Cod and Homemade tartare sauce

Seafood Pallea– 1.5kg

Authentic Spanish Paella with fresh Calamari, Mussels, Shrimps and Fish. Cooked with a Homemade Fish Stock and served in a Paella Pan.

Blakned Salmon

lackned fillet of Salmon coated with a caramelized miso paste, Served with Herb Roasted Baby Potatoes.

Mediterranean Fish

3kg Arabic Spiced Red Snapper served with a side of Tarator Sauce.

Salt Baked Seabass (700g)

Fresh Mediterranean Seabass molded in a salt bed and baked to perfection. Served with a side of lemon juice, capers, Maldon Salt, olive oil and baby gem lettuce

Grilled Seafood Platter

Lobster, U7 prawns, Scallop

Oven Baked Salmon Fillet 1.5kg

Served with Lemon Dill Sauce



SIDES FOR MAINS, Choose 2

RICE

Steamed Rice

Jasmine Rice Cooked in Coconut Milk with Bell pepper, Walnuts and Herbs (n)

Arabic Rice (v)

Arabic Style Basmati Rice with Mixed Spices

Saffron Rice (v)

Basmati Rice with Saffron

VEGETABLES

Roasted or steamed Veggies (v)

Roasted Carrots Glazed with Real Canadian Maple Syrup

Green Asparagus (v)

Pan Seared Green Asparagus with Lemon, Garlic and Olive Oil

Broccolini (v)

Roasted Mushrooms

POTATO

Roasted Garlic Mashed Potatoes (v)

Rosemary Roasted Baby Potatoes (v)

Baby Potato Salad (v)

with Capers, Kalamata Olives and Artichoke Hearts. Mixed with a Citrus Vinaigrette

Triple Cooked Fries

Triple Cooked Truffel Fries

Steamed Quinoa



STREETFOOD STATION

MENU

Streetfood Station – 1750AED

Includes: Set up, 1 Chef and Commis Chef. Food is an additional cost

Minimum 15 people is required. Additional Staff and Equipment Hire may be required as per the needs of the event.

BEEF SLIDERS

60g Angus Patty With Homemade Burger Buns

Truffle Shuffle Burger Sliders

Burger Slider with Truffle Aioli, Arugula and Red Onion Jam

Classic Burger Sliders

Burger Slider with Classic Sauce, Cheddar Cheese, Lettuce, Tomato and Pickles

CHICKEN SLIDERS

Local Fresh Chicken Fried To Perfection In A Homemade Burger Buns

Buffalo Chicken Burger

Burger Slider with Cajun Spiced Chicken Drenched in Buffalo Sauce, Sriracha Mayo, Lettuce and Tomato

The Sticky Icky (N)

Korean Fried Chicken drench in sticky Korean Sauce with Pickled Papaya, Peanuts and Sriracha Mayo

OTHER STREETFOOD OPTIONS:

Fish & Chips

Seabream done in our famous maple batter and deep fried to perfection. Served with skin on fries and homemade tartare sauce

Falafel Sandwich (v)

Falafel in Pita Bread with Tarator Tahini Sauce, Iranian Pickles, Parsley and Red Onion

Shawarma

Angus Sausage with Refried Beans, Corn Salsa and Avocado Sauce

Classic Hot Dogs

Angus Sausage with Ketchup, Mayo, Relish and American Mustard. You can request for the toppings to be on the side.

Chicken Gyros

Authentic Greek Gyros in Homemade Greek Pita Bread with Tzatziki, Tomato, Red Onion and Parsley

Hoisin Duck Steamed Buns – 25AED

Confit Duck Leg in a homemade steamed bun with cucumber, leeks and hoisin sauce

Decadent Tacos - (Choice of Flour Tortillas, Soft Corn Tortillas or Hard-Shell Tortillas)

Flavors: Kimchi Shrimp Tacos with Mango Salsa, Mexican Chicken Tacos, Angus Beef Brisket Tacos, Maple Battered Beef Tacos

Vegan Mushroom Tacos.

Little Ones MENU

15 per piece

Minimum of 10 pieces per choice

The Kids food items are lightly seasoned and smaller in size to accommodate kids taste buds and appetites

- Kids Beef Burger Sliders
- Kids Chicken Burgers Sliders
- Kids Mac 'n' Cheese Bites (v)
- Kids Fish 'n' Chips
- Chicken Tenders with Honey Mustard Sauce and Ketchup
- Mini Grilled Cheese Sandwiches
- Mini Pizzas (Choice of Mixed Vegetables, Margarita, Pepperoni)
- Kids Penne Alfredo with Chicken and Mushroom in creamy white sauce
- Kids Penne Bolognese

Allergens: (n) - contains nuts, (v) - vegetarian, (gf) - gluten free, (df) - dairy free, (vegan) - free from any animal products

DRINK PACKS

HOUSE PACKAGES

150 AED (BEER + HOUSE WINES +
SOFT DRINKS)

200 AED (HOUSE SPIRITS + HOUSE
WINES + BEER + 2
SELECTED COCKTAILS)

230 AED (HOUSE SPIRITS + HOUSE
WINES + SPARKLING WINE
+ BEERS + 2 COCKTAILS)

359 AED PREMIUM PACKAGES

(HENDRICKS + KETEL ONE +
CAPTAIN MORGAN
SPICED + BLACK LABEL OR CHIVAS
12 + PREMIUM WINES
(WHITE, RED, ROSE) + PROSECCO +
2 COCKTAILS)

550 AED (HENDRICKS + KETEL ONE
+ CAPTAIN MORGAN
SPICED + BLACK LABEL OR CHIVAS
12 + PREMIUM WINES
(GAVI, MALBEC, ROSE) +
CHAMPANGE + 4 COCKTAILS)



Venue Details

Gallery Room- MP 6 hour event.

Customers will be able to enjoy cocktail hour or networking style events in our Gallery Area. In addition, all artwork will be available for purchase, giving customers the opportunity to take home a piece of local art. We hope that our art gallery will not only enhance the dining experience for our customers but also support and promote the local art community. Come visit us and discover the beauty of art and food in one place.

The Terrace- MP 6 hour event.

Our terrace is perfect for hosting events, such as all-purpose parties, private dinners and weddings. It can accommodate up to 150 standing guests, making it an ideal location for intimate celebrations. In addition to the stunning view, our terrace is equipped with modern amenities, such as a sound system, stage and screens. These amenities ensure that you have a great time while enjoying the beautiful view of Dubai skyline and surrounded by the air of Al Barari green oasis. Music needs to be lowered after 11pm

Indoor dining and lounge- MP 6 hours event

Servicing the Bar and Preparing Standard Drinks

Private kids playground & Beach- 50aed per kid (personal or nanny supervision required)aed per kid (personal or nanny supervision required)

Food Preparation, Live Cooking, Customer Interaction and Safely Handling Food

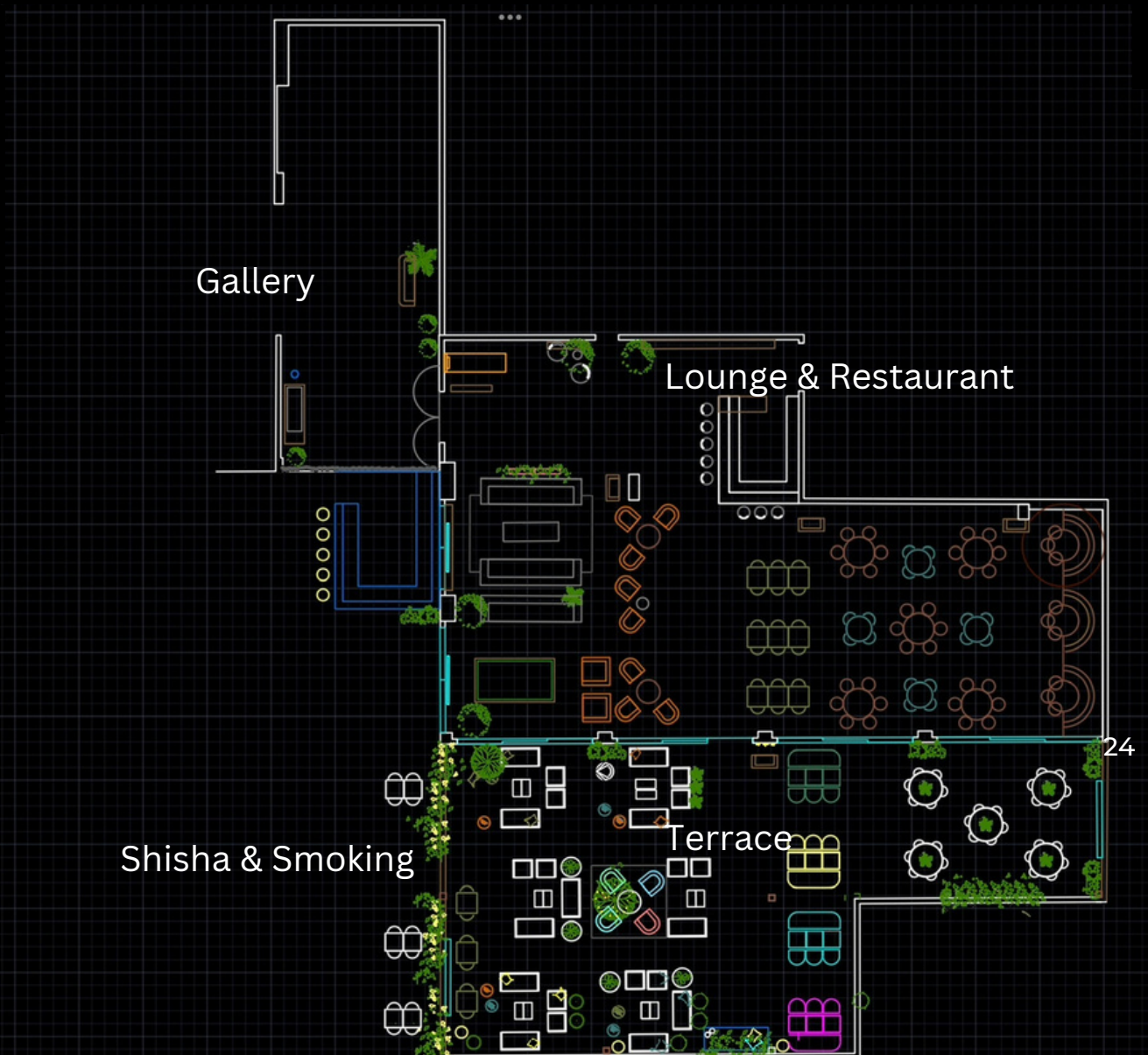
The Oasis (ground floor/ Al Barari Playground

Spacious green outdoor area, perfect picturesque scenery wonderful for events, weddings, dining, photography. The Al Barari Playground is one of a kind. Allowing yourself to relax and enjoy your special occasion.

NOTE:

Hideout will recommend Staff according to the event and customers' needs. Certain events will require more Staff for it to run smoothly

** Playground requires personal supervision or personal nanny to be present at all times. A fee of 50aed per child.



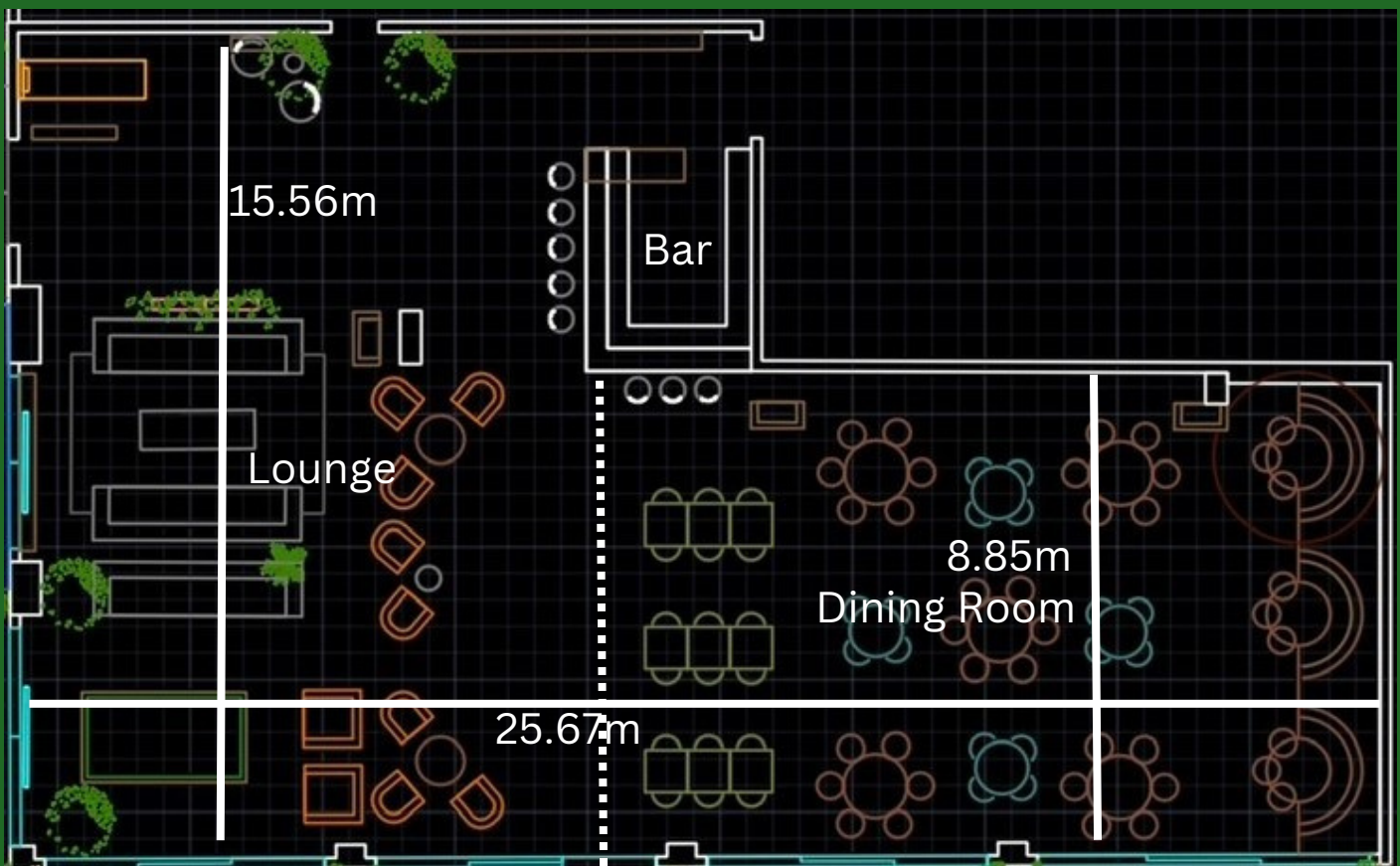
The Gallery



The Terrace



Indoor Dining & Lounge



GF The Oasis / Al Barari Playground



GF/Mezme Outdoor Terrace



Indoor GF Corridor & Stairs



HIDE OUT

Al Barani

Hide Out Capacity Chart

	Ceiling Height (m2)	Area (m2)	Theatre	Banquet	Boardroom	Cocktail	U Shape	Classroom	Cabaret
Terrace	2,5	228	95	145	40	200	70	60	50
RR & Lounge	2,5	235	132	145	40	200	50	95	76
Combined	*	463	227	300	80	400	120	155	120
Gallery	2,4	106 *	*	*	*	75 *	*	*	*

Kids play area		30+							
petit Z		25							
mezme outdoor	3	400							
mezme indoor	3	70							