baraka

offsite catering



















about baraka

At baraka, we believe in the power of connection, bringing people together through food, stories, and experiences that stay with you long after the meal. Founded by husband-and-wife team Kat and Chef Ric, baraka celebrates Middle Eastern flavours, local produce, and heartfelt hospitality.

Every detail, from the food to the flow of the table, is shaped by our love of creating spaces that feel warm, generous, and alive. What began in Lennox Head has grown into a way of life that travels anywhere connection is found.

baraka is an invitation to gather, feast, and share in something truly memorable.



baraka offsite

When baraka comes to you, something beautiful unfolds.

Our offsite catering brings the heart and soul of baraka into your chosen space, where the scent of charcoal, the glow of candlelight, and the generosity of the table set the scene for connection.

Each menu is bespoke, shaped by the season and your story. From abundant feasting tables to elegant plated dinners or lively canapé gatherings, our food carries the same smoke, spice and spirit that define baraka.

With decades of event design experience, our team can create everything from intimate dinners to grand celebrations, complete with styling, service, and atmosphere that feel effortless and deeply personal.

It's more than catering. It's baraka, wherever you are.







what do we do?

We create dining experiences in the spaces that are meaningful to you.
Every event is shaped to suit your occasion, your guests and the way you want your time to feel.

We host:

- Private dinners in the home
- Long lunches for teams and clients
- Milestone celebrations
- Intimate weddings and elopements
- Retreat and workshop catering
- Brand and product launches
- Garden and coastal gatherings

Whether your vision is an elegant plated dinner, a generous shared feast or lively canapés, we design the menu, bring the service, and create the atmosphere.

Your only focus is enjoying the moment.





what's included?

Every offsite event is staffed and fully serviced.
We bring the spirit of baraka to your table and take care of every detail so you can enjoy the moment with your guests.

Your experience includes:

- Full service team throughout your event
- All crockery, cutlery, glassware and serving platters
- Linen napkins chosen to complement your setting if needed
- Portable kitchen equipment and ovens when needed
- Generous shared platters and serving utensils
- Event setup and full pack-down
- Rubbish removal
- Leftovers stored safely for you to enjoy later
- Dishes cleaned on site where possible, or returned to baraka

The atmosphere is shaped with as much care as the food. We adjust lighting, place candles and create a rhythm that feels relaxed and beautifully paced. If music or ambience is important to you, we can assist with playlists or gentle guidance so the space feels effortless and welcoming.

For gatherings that call for something a little more styled, we can source linens, candles, florals or bespoke table elements. These additions are quoted separately and designed specifically to complement the tone of your event rather than overwhelm it.

baraka offsite is not catering in the traditional sense. It is a dining experience that feels soulful, generous and personal, shaped by the intention behind your gathering. Our role is to hold the room, guide the flow and allow you to be fully present with the people who matter most.



sample menus

sample feast 1

to start

kafta
beef, spices, zhoug
scallop
harvey bay scallop, baharat cream
taco el pastor
lamb shoulder, charred pineapple, sumac onion
warm olives
mount zero olives, citrus, herbs
sambousik
goat cheese and halloumi, filo
beetroot kibbeh' nayeh
beetroot tartar, capers, pita crisps, green olive cream

to feast

charcoal fired beef rib
shawarma spices, pumpkin, dates, walnut crust
charcoal fired bug
black garlic toum, lobster air, herbs, za'atar
charred cauliflower
smoked grapes, shatta
loubieh bi zeit
green beans, almonds, red chilli sambal
fig salad
rocket, rose, goats cheese
house made, charcoal fired bread

to finish

chocolate orange tart
orange, cardamom, whipped labneh

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1.5% surcharge applies to all card payments | 10% surcharge applies on weekends | 15% surcharge applies on public holidays

sample feast 2

to start

compressed watermelon
goats cheese, dill oil
shish barak
beef dumpling, sujuk, spiced yogurt
malfouf
braised duck leg, cabbage
shish tawook
charcoal fired chicken, toum

to feast

eye fillet
toum, red pepper + sumac relish, cafe de beirut butter
charcoal fired aleppo chicken
muharamara, perserved lemon
battata harrah
potato, garlic, chilli
green leaf salad
pomegranate vinegarette, dukkah, rose
charred greens
almonds, lemon butter
lebanese mountain bread

to finish

basma
birds nest pastry, burnt halloumi ice cream, pistachios

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roaming feast

crudo
line caught fish, pomegranate, lemon balm, fennel
compressed watermelon
goats cheese, dill oil
hsp
mille feuille potato, braised lamb shoulder, halloumi, holy trinity sauce
shish tawook
charcoal fired chicken, toum
prawn
katifi, saffron aioli
fire roasted quail
date syrup, green olive puree, almonds
camel slider
zhoug, rocket
mini shawarma
charcoal fired lamb, house made flat bread, spices, herbs, sumac onions
barbecued byron bay halloumi
dates, butter, dukka

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the bar experience

We shape drinks the same way we shape food: with intention, generosity and a sense of occasion. Whether you are envisioning something elegant and familiar or something bold and unexpected, we can design a drinks offering that feels aligned with your event.

Classic favourites? Always.
A beautifully curated wine list? Naturally.
Something theatrical, playful and a little outrageous? We love that for you.

Our beverage options are crafted to sit naturally beside your menu. This may include a curated wine selection, seasonal non alcoholic pairings or simple welcome drinks that set the tone as your guests arrive. Glassware is provided as part of your catering package.

The aim is simple. A drinks experience that feels effortless, thoughtful and welcoming, allowing your guests to settle in, relax and feel held from the first sip to the last.
Lemon Potatoes

where to from here?

1 review

Share your date, your vision and the feeling you want to create via email to kat@slicks.net.au.

We look over the details together and guide you toward the menu and service style that suits your occasion.

2 refine

We shape the menu, confirm the flow of the event and finalise any additions such as drinks or styling.

Once everything feels aligned, your proposal is locked in and the preparation begins.

3 enjoy

On the day, we arrive with everything needed to bring the experience to life.

You relax, connect and enjoy the moment. We take care of the rest.

We are truly so honoured to have the opportunity to bring baraka to you. Just by reading this, you are helping our dream come to life - to share the spirit of what we create in our restaurant with you, wherever you are.

baraka has always been about more than food. It is about connection, generosity, and the invisible thread that weaves through every shared table. It lives in the laughter between friends, the scent of smoke in the air, and the quiet moments that linger long after the feast is over.

Thank you for inviting us into your space and trusting us to create something beautiful together. From the first spark of the fire to the final glass raised in celebration, we cannot wait to fill this occasion with warmth, flavour, and a little of the magic that makes baraka what it is.

Love always,

Kat + Chef Ric x



baraka

an invisible, wonder-working force that is ever present

existing in the moments and meals we share together

present in the lingering afterglow of deep soul chats and a good belly laugh

connecting us to one another long after we've left the table

it is life