Wondering how to hold your own Syrian Supper? Here’s a starter for 10...

THE SYRIAN SUPPER CLUB TOOLKIT

Contents

I want to hold a Syrian Supper, but how? ................................................................. 1

1. Where do I hold a Syrian Supper? ................................................................. 1

2. How many people do I invite? ................................................................. 1

3. What food shall I cook? ................................................................. 1

4. What about things to drink? ................................................................. 2

5. Recipe Books to try ................................................................. 2

6. How to spread the word on Syria? ................................................................. 2

7. How do I get donations from people or charge them? ................................................................. 2

8. How do I donate monies raised to the Syrian Supper Club’s charity the Hands Up Foundation? ................................................................. 3

9. Useful things and nice things ................................................................. 3

10. A Sample Menu ................................................................. 1

www.syriansupperclub.com
I want to hold a Syrian Supper, but how?

The beauty of the Syrian Supper Club is its inclusivity. The more people who hold their own Syrian Suppers, the more we can raise awareness and funds for humanitarian relief efforts in Syria.

Your Syrian Supper could be a sit-down dinner for a small number; a large feast smash-and-grab style for a larger number; a picnic in the park for as many as you like.

If you are interested in holding a Syrian Supper and donating monies raised to Syria through our registered charity the Hands Up Foundation, here’s a starter for ten...

1. Where do I hold a Syrian Supper?

You can hold it anywhere. We used to hold ours in the kitchen at home, which is a nice place to start – we now hold them at the E5 Bakehouse in London Fields. You can venture into the wild and have a Syrian picnic sitting on cushions and rugs. If you are thinking big (perhaps you have a tent in mind or a local venue), it is really up to you depending on how many people you want and the scale of the Syrian Supper you are planning.

2. How many people do I invite?

This is really up to you and the dependent on the space you have for your Syrian Supper. Our tables seat 35, so this is the number we aim for each time. You can start small or big depending on your space and ambition, how about 6 people to get the falafel rolling, you can always grow with time.

3. What food shall I cook?

Perhaps you are a seasoned chef and your speciality is Kibbeh Labanieh in which case you’ll know exactly what to make. If not, there is a wealth of great and exciting recipes out there. We usually use many of these as well as our own adaptations from living in Damascus. Some very good books to try are listed below. Alternatively, you can skip down to your nearest Syrian or Lebanese restaurant for inspiration and/or get them involved and ask them to donate dishes for your Syrian Supper – this is a very good way if you are short of time. In London we recommend Abu Zaad, Al Waha, Le Comptoir Libanais and Moro, these are just a few.

To whet the appetite; some small things to please like Balilah (Hot Chickpeas with Cumin and Lemon), Ka’ach Bilmalch (Sesame biscuits with salt), Spiced Nuts, Olives marinated in herbs and spices.

To start, think mixed Mezze: with things like Hummus, Baba Ghanouj (Aubergine dip), Shwander (Beetroot dip) and Muhammara (Smoky red pepper & walnut dip) with Tabbouleh (green Parsley salad) or Fattoush (Green salad with toasted flatbreads, tomatoes and cucumber), or soup (Lentil or Garlic and Almond).

To continue, think wholesome and warm: Shawarma (mouth-watering Chicken flatbread sandwiches), Shish Taouk (Chicken Kebabs), Kofta (Lamb meatballs + variation, e.g. with figs), Kebab Karaz (Rich Aleppan Cherry Kebabs), Falafel, Peppers stuffed with lamb and spices.

To finish, think sweet and light: Ginger and Lychee Fruit Salad with almond biscuits, Cherry and almond cake, simple fresh fruit; dates, tangerines, Figs and of course there is always Hilaweyat or Baklava.

To top off, think Mint and Cardamom: Fresh mint tea and Cardamom coffee.
4. **What about things to drink?**

We usually start with a cocktail to get people in the mood; these can contain alcohol or not depending on how you feel. Get mixing with Rose water, Lime, Ginger, Cardamom, Orange Blossom, thyme etc… For the table, jugs of water with mint leaves and orange slices to add a bit of flavour are always nice.

As for booze during dinner, we ask guests to bring their own, but this is of course up to you, perhaps you have a cellar full of Lebanese good stuff or would rather not drink at all. Another options is to buy a case of wine and sell these to your guests to raise more money.

5. **Recipe Books to try**

These are beautiful and will add a weight of wealth to your culinary shelves, alternatively google their recipes online:

- **Saha** - Greg and Lucy Malouf
- **Malouf** – Greg and Lucy Malouf
- **Moro** – Sam and Sam Clarke
- **Moro East** – Sam and Sam Clarke
- **The Lebanese Kitchen** – Salma Hage
- **Jerusalem** – Yotam Ottolenghi
- **Plenty** – Yotam Ottolenghi

6. **How to spread the word on Syria?**

Ask someone who knows a little or a lot about Syria, or who has been there recently, reported on it, written about it etc. Think journalists, writers, artists and students. Alternatively you can show a video or slide show. You can also (formally or informally) say a few words on why you have chosen to do a Syrian Supper and where the money is going.

7. **How do I get donations from people or charge them?**

Again this is your pigeon and for you to decide. All we’ll say is that if we are talking raising money, then it is important to make sure that some is raised.

We charge people a certain amount per head. We reckon start at £10/head or higher, currently we charge £35/head for a 3 course dinner including a cocktail and nibbles. Tickets are sold online through the brilliant GrubClub. You can do the same – there are many ticketing websites such as Eventbrite and Billetto to do this. Alternatively you can ask guests to donate in cash and then you make the final donation directly online. Other options are to get people to donate directly via our [online fundraising page](#).
8. How do I donate monies raised to Syria via The Syrian Supper Club?
The easiest way to donate is via our appeals online. Check online for our current appeals and programmes.
For more information on the Hands Up Foundation and who we work with see our website.

9. Useful things and nice things
Print out a menu
Get a sous-chef or a partner-in-crime to peel your lemons
Practice some recipes before on willing (or unwilling guinea pigs)
Make friends with your nearest spice shop
Do whatever you like that is fun and entertaining
Print the Hands Up Foundation appeal flyers – email us for these syriansupperclub@gmail.com
Send out an invitation
Have a raffle with prizes to encourage people to donate more
Menu

To whet your appetite...

Cocktail Al Hamidiya
*Lupin beans seasoned with cumin and lemon juice*

To warm your cockles...

Cones of Falafel and Sambousak
*Falafel spiced with sumac and thigh rolled hallumi rolls*
Shurbat Alloowz ma toum
*Iced-white Almond Soup with garlic*
Khubz with hummus Beirouti and Moussaka
*Mini pitta bread bites with minty humus and aubergine dips*
Tabbouleh filled Khass
*Cos lettuce boats of Tunisian Red Pepper Salad*

To fill any gaps...

Salatat Bab Salaam
*Salad with Parsley and Bulgar Wheat and cucumber*
Shish Tawuq
*Chicken kebabs with a spicy yoghurt marinade*
Khubz
*Arabic Flat Bread*

To sweeten your evening...

Batikh wa Fustooq Halabiya
*Watermelon with pistachio nuts and a dash of white port*
Fakihah
*Fresh Fruit*
Chai Na’na’or Qahwa Turkiya
*Mint Tea/Turkish Coffee*