





## ABOUT US

From the moment you enter Maha you have begun your unrestricted Middle Eastern journey. The beauty and opulence of the Middle East overwhelms the senses in a youthful and refined environment. Sweet and sensual aromas, elegant textures and smooth beats set the tone for the experience ahead.

Located in a sub-basement venue on Bond Street, Maha is the signature venue for sought-after chef and restaurateur, Shane Delia.

Shane and the Maha team create playful and full flavoured Middle Eastern food like nothing you've tasted before. Using a fresh, innovative and unrestricted approach with Mediterranean influences, Maha skilfully redefines this ancient cuisine through modern dining.

At Maha, we aim to show the world what can be done with Middle Eastern flavours in a contemporary setting. This new and fresh approach to Middle Eastern cuisine has seen Maha earn One Hat in The Age Good Food Guide, annually since 2009.

From corporate lunches and presentations to anniversaries, weddings, birthdays and more, Maha's stunning private and semi-private dining spaces make the perfect place for your next event. Our dedicated and experienced events team will help guide you through the event planning process with ease. Just click below to fill out an event enquiry form and our team will get back to you as soon as possible.



## OUR SPACES

### THE SULTAN ROOM



With its lavish finishes and intimate ambience, the Sultan Room is our premium private dining space. Seating a maximum of 18 people in an opulent setting, this room can be fully equipped with audio and visual equipment to enhance your event.

### SEMI PRIVATE EVENT SPACE ONE



Sumptuous styling and moody ambience, this semi private dining space accommodates up to 26 people and is perfect for sit down events.

### THE LOUNGE, JAYDA



Brimming with opulence and lavish finishes, the Lounge is the perfect space for your next private event. With endless dining options available, the Lounge caters for up to 30 for a seated or 40 guests for a cocktail-style event.

### GLENMORANGIE SIGNET ROOM



Partnering with world leading whisky producer Glenmorangie, the Signet Room is our most intimate private dining space. This luxurious setting seats up to 12 guests.

### SEMI PRIVATE EVENT SPACE TWO



Our most versatile space, this space lends itself to a maximum seating of anywhere from 50 to 70 guests. Showcasing the best features of Maha's iconic style, this semi private space can be reconfigured for a more intimate party size.

### JAYDA, EXCLUSIVE



Step into the front bar at Jayda and steal a seat at the curved marble top bar, under the glow of red-orb lamps. Perfect for brand launches, corporate dinners, a celebration with your nearest and dearest and everything in between, make Jayda your own exclusively for your next event for 30 seated or up to 100 for a cocktail party.





*SAMPLE TASTING MENU*  
*185PP*

**SNACKS**

Wagyu neya, puffed rice, shaved basturma  
Salt roasted beetroot, iranian pistachio & cherry tart  
Goats cheese olive

**MEZE**

Smoked hummus, kombu & isot pepper dressing  
House flat bread, za'atar  
Spanner crab cigara bourek, sweet peas  
Whipped fetta, charred bullhorn peppers, citrus dressing  
Charred pineapple tabouleh, kingfish crudo, harrisa & tomato  
Ox heart tomatoes, sumac & toum

**SHARED MAIN**

Semolina fried snapper, fiery charred peppers, tahini & burnt onion oil  
Slow roasted lamb shoulder, smoked chilli, coriander & fermented capsicum sauce  
Heritage lettuce salad, pickled cucumber, tahini & lemon dressing  
Aged basmati rice pilaf, fragrant summer herb chermoula & pepitas

**SWEET**

Turkish delight filled doughnuts, rose honey, walnut ice cream  
"Baklava ice cream sandwich" pistachio parfait, semolina, kataifi & dark chocolate



*SAMPLE PREMIUM TASTING MENU*  
*200PP*

Wagyu neya, puffed rice, shaved basturma

Salt roasted beetroot, iranian pistachio & sour cherries

The goats cheese olive

Abrolhos island scallop, basturma jam, coriander

Smoked hummus, kombu & isot pepper dressing

House flat bread & za'atar

Charred pineapple tabouleh, kingfish crudo, harrisa & tomato

'Macroon bil toum' Lebanese dumplings garlis, roasted scallops, prawns

Flavours of samke harra – semolina fried snapper, fiery charred peppers,  
tahini & burnt onion oil

Mount macedon duck bastille, sour cherries & sweet cabbage

Satsuma wagyu 6+, caramelised butternut pumpkin with ras el hanout,  
otway shiitake mushroom kibbeh, toasted pine nuts

"Close your eyes" Saffron poached grapes, walnuts, orange blossom granita,  
spiced maple cloud

Turkish coffee & cinnamon mousse, chocolate & olive oil, salted caramel







## SAMPLE BESPOKE MENU

250PP

### SNACKS

Australian scampi, spring peas, harissa, coriander & lime

Salt roasted beetroot, iranian pistachio & cherry tart

Goats cheese olive

### FIRST

Cured broadbill, charred baby fennel, broad beans, saffron & citrus

### SECOND

Lebanese garlic & pumpkin dumplings, ras el hanout & candied pepitas

### THIRD

Roasted mooloolaba king prawn, whipped cod roe, harissa, lemon &  
salmon caviar burnt butter

### FOURTH

1.5kg dry aged wagyu rib eye, on the bone, ras el hanout jus

Mograbieh cous cous, kombu butter & smoked eggplant

Victorian asparagus, whipped garlic & za'atar

Summer leaf & herb salar, caramelised honey & orange blossom dressing

### FIFTH

Strawberry, arak & lime

Peppermint chocolate parfait, beetroot ganache, watermelon  
& rosewater sorbet



## CANAPÉ PACKAGES

### Package One | 100pp

9 canapés + 3 substantial items

### Package Two | 110pp

8 canapés, 1 bowl, 2 substantial items + 1 sweet canapé

### Package Three | 120pp

8 canapés, 3 substantial items, 1 bowl + 1 sweet canapé

### Package Four | 150pp

8 canapés, Premium Grazing Table, 3 substantial items, 1 bowl + 1 sweet canapé



## MENU

### Canapés

- Kingfish, finger lime & taramasalata tart
- Harissa roasted chicken borek bun, honey & lime
- Za'atar toast, roast capsicum, anchovy, whipped labneh
- Poached chicken, corn & black garlic tart
- Australian scampi, spring peas, harissa & coriander
- Fiery tuna neya, sesame leaf, salmon caviar, pickled cucumber
- Spiced lamb cigar, date jam, almonds
- Zucchini falafel, labneh, dill
- Salmon caviar bun, whipped cod roe
- Pickled octopus, harissa, muhummara, cos hearts
- Orange labneh, poached asparagus, mixed seed & grain wafer
- Chemen cured salmon, sorrel, labneh
- Fennel seed crumbed, fried ricotta & salmon filled zucchini flower

### Substantial

- Fried chicken pieces, ras el hanout
- Dukkah crumbed lamb cutlets, whipped eggplant
- Cheese burger, pickles, special sauce
- "After service sandwich" Maha lamb shoulder, spiced jus
- Shoestring fries, smoked paprika & kasha cheese
- Slow cooked duck leg, persian BBQ cherry sauce, pickle mayo, milk bun
- Kataifi prawns, ras el hanout
- Wagyu basturma, kasseri & mustard baguette, turkish chilli & olive gilda

### Bowl

- Rigatoni, Maltese pork sausage ragu
- Lebanese peal couscous "milanese" saffron, peas, parmesan
- Chicken kafta, sweet corn, smoked almonds and isot pepper
- Tahini & focaccia crumbed rockling, tomato & saffron dressing
- Chicken, pumpkin & white fig tagine, couscous
- Crispy pork cheek, pumpkin & cinnamon hummus
- Turkish beef dumplings, asparagus, pine nuts & spiced burnt butter
- Roast grass fed beef, organic chickpea, spinach & green harrisa

### Sweet

- Turkish delight filled doughnuts, rosewater & walnut honey
- Lemon curd kataifi nests, meringue, pistachio
- Peanut butter "baklava" tahini, caramel, dark chocolate sorbet
- White chocolate & orange blossom filled choux buns
- Cherry & coconut dark chocolate mousse, pomegranate molasses, mint
- Chocolate dipped ice creams







## *C APACITY*

Maha can seat a maximum of 120 guests or 250 guests for cocktail-style events.

## *EVENT AVAILABILITY & TIMINGS*

Maha is available for exclusive hire 7 days a week. A minimum food and beverage spend is associated with this hire or the hire of our private spaces and differs by day of week and time of year. Should the contracted minimum spend not be reached, the difference will be charged as a room hire fee.

Lunch events are allocated 4 hour sittings from 12:00pm - 4:00pm.

Dinner events commence from 6:00pm - late

## *STYLING, AV & ENTERTAINMENT*

Third party styling, entertainment and AV are welcome for events with exclusive venue hire. We are happy to connect you with our preferred suppliers.

A certificate of currency of public liability insurance is required for external contractors outside of our preferred supplier list.

## *EXTERNAL CATERING & CAKES*

All food and beverages served at your event must be produced in house, with the exception of commercially produced wedding and celebration cakes.

A cakeage fee of \$5 per person applies for cutting and service in the venue.

## *DIETARY REQUIREMENTS*

We can accommodate most dietary requirements, with notice. Please inform our event's team of your requirements and we will work with you to create a suitable menu.

Dietary Disclaimer; All Delia Group venues take allergies and dietary restrictions very seriously. We will always use best endeavours to ensure that we adhere to the most stringent preventative measures to avoid any cross contamination. Please communicate any restrictions you have when you make your booking. Although we will do all we can to ensure there is no anaphylactic issues we take no liability for any issues that may arise as our kitchen uses a variety of nuts, seeds, gluten and other ingredients that may cause anaphylactic reactions

## *FOOD & BEVERAGE PRICING & MENUS*

All food and beverage pricing includes GST.

A surcharge of 12% applies on Sundays and 18% on Public Holidays.

The food and beverage menus in this pack are sample seasonal menus only. We will provide final menus in the lead up to your event. Please note, vintages are subject to change and last minute changes may occur due to availability of ingredients.

## *CONFIRMATION & PAYMENT*

A non-refundable, non-transferable deposit of 20% of your minimum food and beverage spend and signed booking agreement are required to secure your reservation.

Final food and beverage selections must be received at least 21 days prior to your event. Final numbers must be received 10 days prior to the event. The venue does not accept payment post-event,





## CONTACT

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