



FUNCTIONS & EVENTS PACKAGES

BANQUET MENUS

CANAPE MENUS

BEVERAGE PACKAGES

MASTERCLASSES

Mecca Bah





Mecca Bah



Welcome to Mecca Bah a culinary journey through the middle east & mediterranean

Mecca Bah offers the complete luxe experience for your next event. Whether it is an intimate gathering with friends, social event or corporate function. Mecca Bah Gasworks offers the perfect setting for every occasion.

We treasure a wide range of contemporary Middle Eastern and Moroccan crafted menus & banquet menus with options to tailor packages to suit your event style & budget.

CAPACITY

- Seated up to 180
- Standing up to 250





\$60PP BANQUET

2 COURSE MENU

Mezze

Shared in the middle (select 3).

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Trio Of Dips (v)

Turkish bread served with house made dips; baba ganoush, labneh and hummus.

Sesame Falafel (vegan) (df) (gf)

Spinach and chickpea falafel, on house made garlic & lemon tahini dip.

Lamb Boureks

Premium succulent marinated lamb minced with roasted pine nuts rolled in a filo pastry, on a bed of fried chickpeas with house made harissa sauce & creamy mint yoghurt.

Aromatic Spice Meatball

Spiced beef meatballs on a bed of couscous with rocket served with mint & dill yogurt sauce.

Isipanakli and fetta boureks

Filo pastry stuffed with feta cheese and spinach served on labneh and crusted mixed nuts.

Main

Each guest to select their own

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Garlic Chicken Skewer (gf)

Marinated garlic chicken, Persian pilaf, served with Mediterranean chickpea salad & creamy mint yoghurt, grilled lemon and gyros bread.

Fish of the day

Pan seared fish fillet 250g on a bed of pan-fried Mediterranean vegetables in a spiced kofta sauce

Moroccan Spit Lamb Pizza

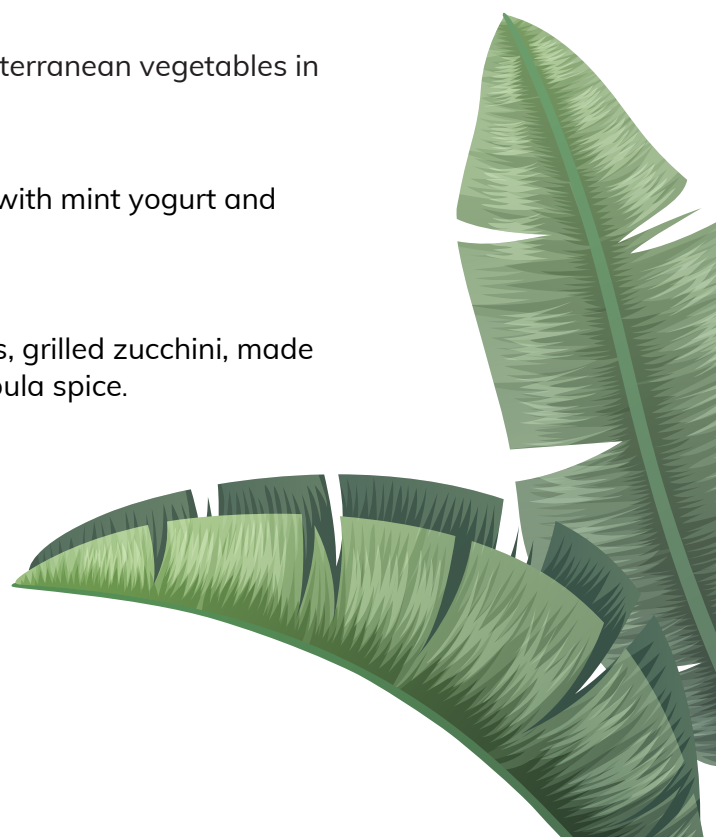
Slow cooked lamb on a garlic & lemon sauce topped with mint yogurt and rocket leaves.

Smoked & Spiced Halloumi Pizza (v)

Halloumi cheese, semi sun-dried tomatoes, artichokes, grilled zucchini, made with our muhammara sauce and topped with charmoula spice.

Chermoula Vegetable Tagine (v) (vg)

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant & zucchini roasted in a rich classical charmoula.





\$80PP BANQUET

3 COURSE MENU

Mezze

Shared in the middle (select 4)

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Trio Of Dips (v)

Turkish bread served with house made dips; baba ganoush, labneh and hummus.

Sesame Falafel (vegan) (df) (gf)

Spinach and chickpea falafel, on house made garlic & lemon tahini dip.

Lamb Boureks

Premium succulent marinated lamb minced with roasted pine nuts rolled in a filo pastry, on a bed of fried chickpeas with house made harissa sauce & creamy mint yoghurt.

Aromatic Spice Meatball

Spiced beef meatballs on a bed of couscous with rocket served with mint & dill yogurt sauce.

Isipanakli and fetta boureks

Filo pastry stuffed with feta cheese and spinach served on labneh and crusted mixed nuts.

Main

Each guest to select their own

-

Garlic Chicken Skewer (gf)

Marinated garlic chicken, Persian pilaf, served with Mediterranean chickpea salad & creamy mint yoghurt, grilled lemon and gyros bread.

Fish of the day

Pan seared fish fillet 250g on a bed of pan-fried Mediterranean vegetables in a spiced kofta sauce.

Mushroom Pizza (v)

Medley of mushrooms with truffle sauce topped with mozzarella cheese.

Moroccan Spit Lamb Pizza

Slow cooked lamb on a garlic & lemon sauce topped with mint yogurt and rocket leaves.

Smoked & Spiced Halloumi Pizza (v)

Halloumi cheese, semi sun-dried tomatoes, artichokes, grilled zucchini, made with our muhammara sauce and topped with charmoula spice.

Chermoula Vegetable Tagine (v) (vg)

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant & zucchini roasted in a rich classical charmoula.

Baked Halloumi Salad (v)

Pearl couscous, fresh cucumber, vine ripened tomatoes & rocket tossed with a fusion of honey lemon & pomegranate dressing topped with crispy almond flakes.

Sticky Short Beef Ribs

Short beef ribs with fattoush salad, Moroccan fried potatoes and aioli & dill dipping sauce.

Aromatic Lamb and Fasulia (df - optional) (gf - optional)

A perfect classical tomato base dish, slow cooked lamb shoulder with beans on cumin vegetables topped with fried chickpeas.

Dessert

Platter to share





CANAPE MENU

MEZZE | CANAPE | COCKTAIL (3 HOURS)

Choice of Three (3)

Cold & Hot Mezze - \$55pp

Complimentary stone bread,
dips & fruit skewers

Choice of Five (5)

Cold & Hot Mezze - \$75pp

Complimentary stone bread & dips.
Grazing dessert included.

Housemade Stone Breads (On arrival)

Za'atar Pide, African Village Damper, Sundried Tomato,
Vienna Mixed Olives (v), Middle Eastern Dips (v)(vg) & Condiments

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Mezze Cold Selections

Smoked Salmon Mousse on Hummus & Cured Cucumber (gf)

Dukkah Prawn & Avocado Tartlet (gf)

Tabouleh on Pita Basket (v)

Pomegranate & Quinoa Salad (vg)

Garlic Chickpeas & Fried Kale (gf) (vg) (df)

Lamb Tartare (df)

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Mezze Hot Selections

Moroccan Couscous Balls Stuffed w Feta (v)

Meatball Kofta w Garlic Aioli Dipping Sauce (df)

Spinach & Feta Borek (v)

Mecca Beef Sliders

Mini Armenian Spiced Lamb Shish (gf)

Persian Chicken Skewers (gf)

House made Egyptian Falafel (vg)

Dolma 'rice stuffed grape leaves' (vg)

Fried Middle Eastern Spice Wings w Tahini Lemon Dipping Sauce (df)

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Grazing Desserts

Fruit Skewers, Turkish delight, Orange Almond

Blossom Cake, Turkish Brownie, Baklava &

Sticky Date Pudding.



STANDARD BEVERAGE PACKAGE

TWO HOURS \$45PP | THREE HOURS \$65PP

Add a cocktail on arrival \$15pp

Add basic spirits to packages \$35pp p/h

Wine

Morgan's Bay Chardonnay, Morgan's Bay Semillion Sauvignon Blanc, Morgan's Bay Brut, Morgan's Bay Shiraz

Beer

One fifty lashes, Corona

PREMIUM BEVERAGE PACKAGE

TWO HOURS \$65PP | THREE HOURS \$85PP

Add a cocktail on arrival \$15pp

Add basic spirits to packages \$35pp p/h

Wine

Tgallant Cape Schanck Pinot Noir, Wolf blass private release shiraz, ST Huberts Stag Chardonnay, 821 Marlborough Sauvignon Blanc , T'gallant prosecco

Beer

Corona, One fifty lashes, Peroni





MASTERCLASSES

Cocktail Masterclasses

READY, STEADY, MIX

Learn to build the perfect cocktail in this hands-on workshop, with the guidance of our top mixologist, you will be crafting innovative new cocktails and discovering your hidden talents. Perfect for get togethers, hens nights or even corporate parties!

85pp - Minimum of 10 guests

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Pizza Masterclasses

Perfect for team building, Birthdays or Celebrations our Pizza class is a concoction of fun, laughter, and a development in your pizza making skills. Suited for all cooking levels, it's guaranteed to turn you into a pizza enthusiast!

85pp - Minimum of 10 guests

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Dumpling Masterclasses

Have you ever wondered how dumplings are made? Become a master with our ultimate masterclass!

85pp - Minimum of 10 guests

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Cooking Masterclass

Learn how to cook authentic Middle Eastern dishes with or hands-on and fun masterclass! Gather your friends, family or colleagues and join us for a unique experience.

105pp - Minimum of 10 guests

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The Ultimate Middle Eastern High Tea Experience

Includes a glass of sparkling on arrival, unlimited tea & coffee served in a pyramid of middle eastern savoury delights and sweet treats.

60pp - Minimum of 4 guests - 2 hours

Enquiries:

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