





ABOUT JAYDA

Discover the allure of Jayda, Melbourne's hidden gem cocktail bar nestled in the heart of the CBD. With an air of mystery and sophistication, Jayda beckons you to indulge in a one-of-a-kind experience. From the seductive red neon glow to the plush, intimate decor, this is a place where memories are made and stories are shared.

Whether you're looking to host a glamorous cocktail party or an intimate dinner, Jayda offers the perfect setting for any occasion. Immerse yourself in the opulence of this exclusive venue and let our expert Events Team curate a bespoke experience tailored to your every desire.

Savour the flavours of the Mediterranean and the Middle East with our exquisitely crafted menu, perfectly complemented by a curated wine list and innovative cocktails.

Join us at Jayda and discover elusive elegance and captivating charm. Contact our Events Team today to start planning your next special occasion.

VENUE CAPACITY & EVENT OPTIONS

The French wash painted walls, polished mirror surfaces, sumptuous seating, and sultry lighting create an inviting atmosphere that's hard to leave. Entering off the lane way and passing through a discreet doorway, we can transform the entire venue exclusively for your next event!

In the Lounge, Jayda can accommodate up to 30 guests along one long table with ample space for drinks, canapes, and dancing in the Front Bar. Alternatively, for cocktail events, guests from 50 to 100 can seamlessly meander throughout the entire venue.

FRONT BAR

Greeting guests with vibrancy and sophistication, the front bar at Jayda combines Old Hollywood glamour with lush European refinement. Its high-spirited and lively atmosphere is enhanced by a warm, welcoming glow, making it the perfect setting for cocktail celebrations upwards of 50 guests.

LOUNGE

Step through the archway to the Lounge. This art-deco inspired space occupied by lounge-style furnishings is ideal for cocktail celebrations of up to 40 guests or can be transformed into an intimate, seated dining experience for up to 30 guests. Either way, with a cocktail in hand, your guests will never want to leave.





SAMPLE GRAZING MENU

CANAPES

- Kingfish, finger lime & taramasalata tart
- Braised beef borek bun, turmeric, tamarind & coconut
- Za'atar toast, roast capsicum, anchovy, whipped labneh
- Poached chicken, corn & black garlic tart
- Scallop & seaweed taramasalata tart
- 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, muhammara, cos hearts
- Roast eggplant & olive tart
- Chemen cured salmon, sorrel, labneh
- Olive oil poached tomato tart, whipped ricotta, lemon & thyme dressing

SUBSTANTIAL ITEMS

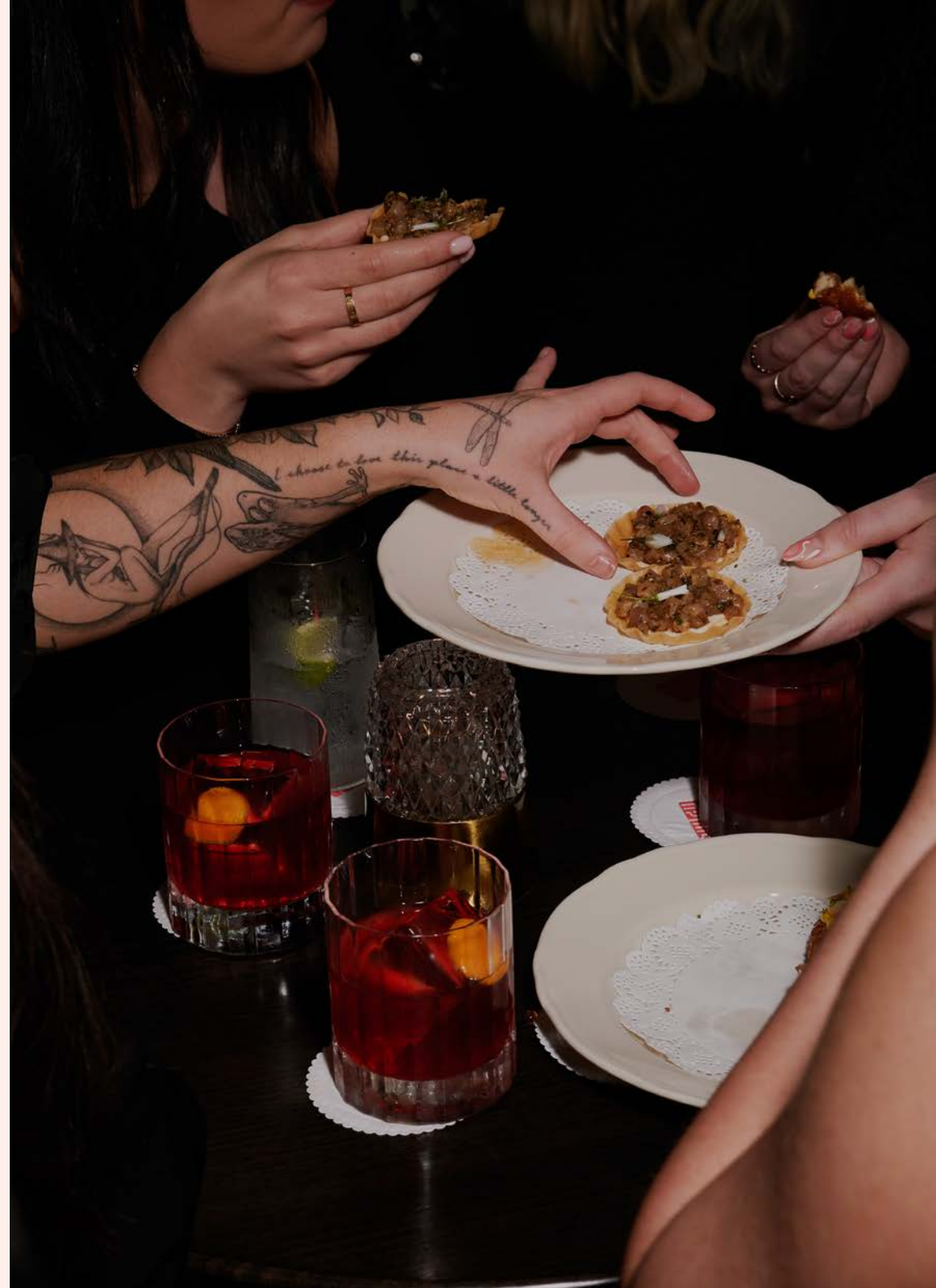
- Fried chicken pieces, ras el hanout
- Dukkah crumbed lamb cuttlets, whipped eggplant
- Cheese burger, pickles, special sauce
- "After service sandwich" maha lamb shoulder, spiced jus
- Shoestring fries, smoked paprika & kasha cheese
- Slow cooked duck leg, persian bbq cherry sauce, pickle mayo, milk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

BOWLS

- Rigatoni, maltese pork sausage ragu
- Lebanese peal couscous "milanese" saffron, peas, parmesan
- Chicken kefta, sweet corn, smoked almonds, isot pepper
- Fried flathead tails, saffron, tomato & verjuice, whipped semolina
- Chicken, pumpkin & white fig tagine, couscous
- Crispy pork cheek, pumpkin & cinnamon hummus
- Turkish dumplings, mushroom, sujuk, yoghurt, almonds
- Baharat braised beef cheek, grains, pulses, pickled mushrooms

SWEET

- Turkish delight filled doughnuts, rosewater & walnut honey
- Lemon curd kataifi nests, meringue, pistachio
- "Baklava tiramisu" Turkish clotted cream, honey & whisky
- White chocolate & orange blossom filled choux buns
- Cherry & coconut dark chocolate mousse, pomegranate molasses, mint
- Chocolate dipped ice creams





CANAPE PACKAGES

ONE 80 PP

7 canapés + 2 substantial items

TWO 95 PP

7 canapés + 3 substantial items + 1 sweet canapé

THREE 105 PP

8 canapés + 1 bowl + 2 substantial items

A LITTLE EXTRA...

Canapés 9 per piece

Substantial items 10 per piece

Bowl dishes 15 per bowl

Charcuterie station 30 per person

Seafood station MP per person

Sweet canapés 4 per piece



SEATED PACKAGES | SAMPLE MENU

ONE 95 PP

SHARED ENTREE

Selection of artisan meats, grissini
Stracciatella, za'atar, peppered white figs
Kingfish sashimi, kombu & turkish pepper
Hibiscus pickled beetroot, labneh
Whipped hummus, spiced lamb, almonds
House baked focaccia, cumin roasted onions

SHARED MAIN

Roast chicken, smoked almond, caraway seed jus,
sautéed winter leaves
Basmati rice, pumpkin, dill, pumpkin seeds
Roasted young carrots, harissa, dates

PLATED DESSERT

Lemon tart, meringue, fennel pollen za'atar,
white chocolate ice cream

TWO 125 PP

SHARED ENTREE

Selection of artisan meats, grissini
Stracciatella, za'atar, peppered white figs
Kingfish sashimi, kombu & turkish pepper
Hibiscus pickled beetroot, labneh
Whipped hummus, spiced lamb, almonds
House baked focaccia, cumin roasted onions

PLATED PASTA COURSE

Rigatoni, maltese pork sausage ragu, parmigiano

SHARED MAIN

Grass-fed sirloin, ras el hanout jus
Roasted young carrots, harissa, dates
Olive oil roasted yukon gold potatoes, toum, chives
Oak lettuce, sumac fried bread & garlic, anchovy &
dijon dressing

PLATED DESSERT

Chocolate & pomegranate molasses fudge, pistachio,
marasca cherries & mint diplomat

THREE 165 PP

SHARED ENTREE

Selection of artisan meats, grissini
Stracciatella, za'atar, peppered white figs
Kingfish sashimi, kombu & turkish pepper
Hibiscus pickled beetroot, labneh
Whipped hummus, spiced lamb, almonds
House baked focaccia, cumin roasted onions

"moghrahieh milanese" lebanese pearl couscous,
saffron, parmesan, burnt butter prawns, pine nuts

CHOICE MAIN

(PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY)

Roast chicken, smoked almond, caraway seed jus,
sautéed winter leaves
Pork cotoletta, pumpkin, pork jus, preserved lemon,
sage, isot pepper
Pan fried john dory fillet, pressed turnips & young
leeks, mushroom jus
Grass-fed sirloin, whipped potatoes, ras el hanout jus
Braised winter vegetables, saffron, last season preserved
tomato emulsion

SHARED SIDES

Roasted young carrots, harissa, dates
Olive oil roasted yukon gold potatoes, toum, chives
Oak lettuce, sumac fried bread & garlic, anchovy & dijon
dressing

PLATED DESSERT

(PLEASE SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY)

Lemon tart, meringue, fennel pollen za'atar, ice cream
Turkish delight filled doughnuts, rose honey & walnut
ice cream
Chocolate & pomegranate molasses fudge, pistachio,
marasca cherries & mint diplomat

UPGRADE THE OFFER

CRAVING MORE OF THE MIDDLE EAST?
TALK TO THE TEAM ABOUT OUR MAHA
MENU OR SELECT FROM THE ADJACENT
TO SUPPLEMENT YOUR ALREADY
SENSATIONAL MENU

Arrival canapés 3 pieces | 25 pp
Appellation Oysters ½ dozen 30 | dozen 60
Extra entree 15 pp
Plated pasta course 20 pp
Shared main 25 pp
Additional side 5pp
Cheese 18 pp
Chef's selection of local & imported cheese,
lavosh, quince & date jam
Petit fours 10 pp
Handcrafted chef's selection chocolates,
jellies & arabic pastries

UPGRADE THE OFFER | SAMPLE MENU

ENTREE UPGRADES

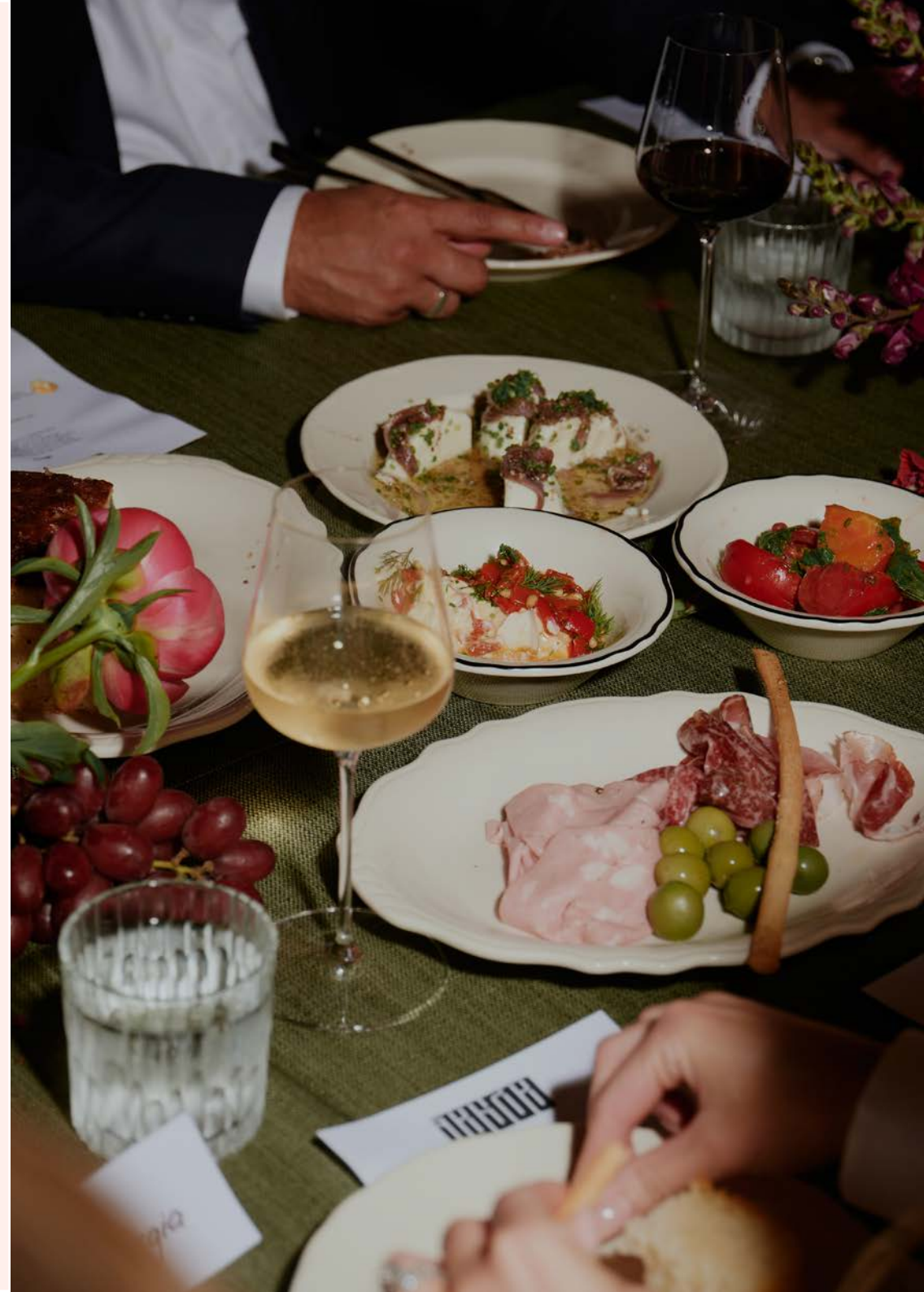
Poached prawns, harissa, fried curry leaves, almonds
Tuna kibbeh neya, mint & sesame leaves, pickled radish
Crumbed zucchini flowers, ricotta, coriander seeds & honey
Seared scallop, whipped cod roe, pangritata

PLATED PASTA COURSE

Angel hair, crab, whipped garlic, preserved green chilli gremolata
Ziti, maltese pork sausage ragu, parmigiano
Semolina gnocchi, zucchini, almonds, preserved lemon velouté
"Moghrabieh milanese" lebanese pearl couscous, saffron, parmesan, burnt butter prawns, pine nuts

SHARED MAIN UPGRADES

Baked side of salmon, tahini & orange tarator, walnut & pomegranate tabouleh
1.5kg 5+ wagyu rib eye, selection of house made sauces & mustards
Maha signature 1kg slow roasted lamb shoulder, za'atar & lamb fat jus





BEVERAGES

Imbibe with us. Select from our delicious list of cocktails, or explore our punchy wine list which features the best wines from Maha's cellar. If you prefer spirits, our bar offers a thoughtful range of local and international options. If you're planning an exclusive event, treat your guests to a variety of beverages or let us take care of the selection for you with our carefully curated packages detailed below.

Classic Package

3 Hour 70 pp
4 Hour 80 pp
5 hour 90 pp

SPARKLING

NV Voyager Estate Sparkling Chenin
Blanc, WA

WHITE

Monte Tondo 'Mito' Soave, IT

ROSE

Days & Daze 'Sunchaser' Rosé, SA

RED

La La Land Grenache, NSW

Premium Package

3 Hour 95 pp
4 Hour 110 pp
5 hour 125 pp

CHAMPAGNE

NV De Saint-Gall Le Tradition Premier
Cru, Champagne, FRA

WHITE

Maude Pinot Gris, Central Otago, NZ
Laroche Chardonnay, Pays d'Oc FRA

ROSE

Turkey Flat Rosé, Barossa Valley, SA

RED

Banks Road Pinot Noir, Bellerine VIC
Buckshot Shiraz, Heathcote, VIC

All packages include soft beverages and a selection of Brick Lane Brewing beers

TREAT YOURSELF

COCKTAILS

Welcome your guests with cocktails on arrival or as a night cap to conclude with pre arranged cocktail at 20 each.

Ask us for our current cocktail list, noting classics can be arrange on request.

CAKE

A celebration cake can be arranged for your event from our preferred supplier, Get Caked by Lisa.

We kindly request 10 days notice prior to your event for us to arrange this for you. The cost for this will be added to your final bill.

GIFTING

Delia Group Gift Voucher 50 - 500

Shane Delia Spice Journey Cookbook 65

Jayda x Loro Cocktail Gift Set 60



THE DETAILS

CAPACITY

Jayda can hold 30 seated, or 40-100 people for cocktail-style events.

EVENT AVAILABILITY

Jayda is available for exclusive hire seven days a week. Minimum food and beverage spends are associated with this hire 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 AND 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.

DIETARY REQUIREMENTS

Dietary requirements are able to be accommodated for with prior notice. We request all dietary requirements are given along with your final numbers 10 days prior to your event.

EXTERNAL CATERING AND CAKES

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

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

FOOD AND BEVERAGE MENUS AND PRICING

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 AND 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, and full payment of the final account is required 7 days prior to the event. The venue does not accept payment post-event.



CONTACT

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