



**An inclusive space
for teams, talks and
celebrations
in West London.**

Event Hire



MaHaba

café

GREAT COFFEE. BRIGHT FUTURES.

WELCOME TO MAHABA CAFÉ

Mahaba Café is a **not-for-profit** social enterprise powered by young people with learning disabilities.

We offer fresh food, great coffee, and a **venue with real purpose.**

Our Impact

Over
42
Graduates

Over
3300
Hours of Training

57%
Graduates seeking
work in full time roles



A flexible, welcoming space in West Ealing

- Bright, modern space for up to 30 seated or 60 standing
- Adaptable for workshops, briefings, or celebrations
- 5 mins from the Elizabeth Line, 15 mins from Central, District & Piccadilly lines
- Accessible access and catering for all dietary needs
- Available for exclusive hire
- Flexible layout designed around your needs



Breakfast Meetings

Price per
head
From £11

- Duration: 1-3 hours*
- Available weekdays between 8am - 1pm
- Minimum 10 guests, maximum 30 seated
- Unlimited barista-made coffee + pastry
- Designated space within the cafe (non-exclusive use)
- Accessible facilities

* Setup and clear-down time included in the slot

Dietary requirements must be confirmed at least 72 hours in advance



Team Away Days

Price per
head
From £15

- Duration: up to 8 hours*
- Available weekdays between 8am - 4.30pm
- Minimum spend of £100
- Designated space within the cafe (non-exclusive use)
- In-house catering + unlimited hot drinks
- Projector and flipchart available on request

*Additional time for setup/pack-down available on request

Dietary requirements must be confirmed at least 72 hours in advance

Payment on the day or by invoice after event



Private Hire

£80/hour*

- Exclusive use of the cafe
- Available daytime or early evening
- Minimum hire: 2 hours Mon-Thurs*
- Fridays and weekends are subject to a minimum spend of £300 (hourly hire rates still apply)
- Mahaba staff on site to help with cleaning and setting up
- Alcohol license can be arranged
- In-house catering available
- External catering may be discussed on request

* Exclusive daytime hire requested 3 weeks prior to event and evening hire ends at 9pm.

Additional time for setup/pack-down available on request

Dietary requirements must be confirmed at least 72 hours in advance

Payment on the day or by invoice, price excl. VAT



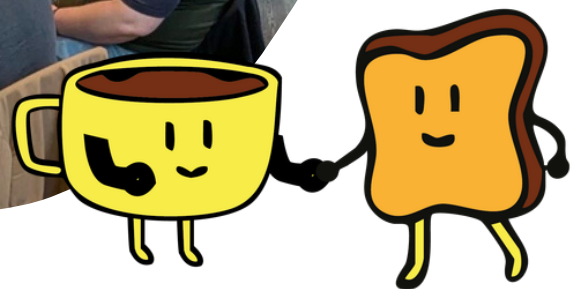
Additional services

Available
on request

Mahaba offers additional support to businesses looking to become more inclusive.

We deliver Disability Awareness Workshops, provide guidance on inclusive employment, and host talks that explore best practice when working with neurodivergent individuals and people with disabilities.

These services can be tailored to your organisation's needs. Please contact us for further details.



Menu

[CLICK TO VIEW FULL CAFE MENU](#)



“The team was so accommodating and helped make the event a real success, with great refreshments and delicious food.”

Kristin Brewe
Senior Lecturer, University of West London

SANDWICH PLATTERS

GREAT COFFEE. BRIGHT FUTURES.

Freshly prepared sandwich platters, perfect for meetings, office lunches and events. Serves 4–5 people and can be tailored to dietary requirements.

MEAT PLATTER £27

Chicken Caesar wraps
Pastrami, mature cheddar, gherkins & mustard
Roasted ham, mature cheddar & mixed salad

Allergens: Milk, Egg, Gluten, Mustard

FISH PLATTER £24

Tuna mayonnaise & cucumber
Seafood cocktail
Sweetcorn & tuna mayonnaise

Allergens: Fish, Egg, Gluten

VEGETARIAN PLATTER £22

Mature cheddar & cucumber
Free-range egg mayonnaise & cress
Hummus & falafel wraps

Allergens: Milk, Egg, Gluten, Sesame

SWEET TREATS

A selection of vegan bakes, sold individually - a nice addition to any sandwich or sharing platter order.

MINI CARROT CAKES £3.50 each
VEGAN

CHOCOLATE BROWNIES £2.50 each
VEGAN

MINI RED VELVET CAKES £3.50 each
VEGAN

GRAZING BOARDS

Each board serves 4–5 people and can be adapted to suit dietary requirements and allergies on request.

CHEESE PLATTER **£42** **VEGETARIAN**

A selection of cheeses, crackers and seasonal fruit with sweet accompaniments.

Cheddar, Brie/Camembert, goat's cheese, crackers, grapes, apple, chutney or honey, seasonal garnish.

Allergens: Milk, Gluten

CHARCUTERIE PLATTER **£37**

A classic selection of cured meats with crackers, olives and seasonal fruit.

Salami, prosciutto, chorizo, crackers, olives, cornichons, grapes, tomatoes, figs.

Allergens: Gluten

MEDITERRANEAN PLATTER **£37** **VEGETARIAN**

A colourful Mediterranean-style board with warm falafels, dips and fresh vegetables.

Falafels, hummus, tzatziki, olives, flatbread, dolma, roasted peppers or sun-dried tomatoes, fresh vegetables.

Allergens: Milk, Sesame, Gluten

CRUDITÉ PLATTER **£37** **VEGAN**

A fresh selection of crunchy vegetables served with a smoky aubergine dip.

Cucumber, peppers, cherry tomatoes, carrots, celery, radish, babaghanoush.

Allergens: Sesame



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Let's Make It Happen

To book your event, contact us:

info@mahabacafe.org

+44 7909 351 759



"A huge thank you for supporting our event. We had a lot of fun and everyone loved the sentiment of the cafe and the hospitality that you showed us. The pistachio croissants were also amazing!!!"

Layla Kido

Snr CAMHS Link Worker, West London NHS Trust