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# PRIVATE DINING EXPERIENCE

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[www.antalyarestaurant.co.uk](http://www.antalyarestaurant.co.uk)

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# THE ROOM

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*Looking for the perfect venue to host your next gathering? Our elegant private room is designed to create an unforgettable experience for you and your guests. With a Bluetooth sound system, you can bring your own playlist to set the mood, while a projector is available for presentations, videos, or slideshows. The spacious design, enhanced by two large mirrors, adds to the ambiance. Best of all, there is no hire fee for the room; instead, we have specially designed lunch and dinner set menus. Conveniently located just a five-minute walk from Holborn Station and Russell Square, this venue is easily accessible for all. Don't miss out on the chance to host your event in style—contact us today for more information and to make your reservation!*



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# TERMS & CONDITIONS

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## Reservation

1. The number of attendees should be a minimum of 15 people. The maximum capacity of the room is 36 people.
2. Lunch time private dining hours are between 12:30-17:00pm
3. Dinner time private dining hours are between 6:30-11:00pm
4. The minimum spent amount for dinner bookings is £1300.
5. There is no minimum spent amount with lunch reservations. However, there should be at least 15 attendees.
6. A £10 deposit per person will be required to secure the reservation. Reservations without deposit payment will be treated as provisional enquiries only.
7. Deposit payments can be refunded or deducted from the bill. Refunds on deposits will only be furnished for attendees.
8. Deposits can only be refunded if cancellation is made at least 21 days before the reservation date.

## Menu

1. The A La Carte menu is not available with private room bookings. Dinner time private dining menu is £64 and lunch time private dining set menu is £57.
2. Customers are permitted to bring their own cake, but there will be a corkage fee of £35.00 per cake. No other food or drink is allowed to be brought into the premises.



# Decoration

1. The room can be privately decorated within limits. However, flammable materials and tape use on painted walls are not permitted.
2. Antalya Restaurant does not involve itself with the decoration process. Guests must organise their own decorations. Decoration times are strictly confined to the reservation hours and are not permitted before or after the reservation hours.
3. To ensure a pleasant dining experience for all our guests, we kindly request that customers refrain from blowing up balloons within the premises. It is prohibited to use electronic balloon pumps as their noise and popping of balloons can be disruptive and may disturb other diners enjoying their meals.

# Entertainment and Noise

1. As a fine dining establishment, we are committed to providing all our guests with a serene and elegant dining experience. It is imperative that all private room dinners maintain a strictly low noise level. We expect all guests to be considerate and keep noise to a minimum volume to ensure a comfortable atmosphere for everyone. Therefore, speaking louder on mobile phones, walking around and among the other tables of the restaurant is strictly prohibited.
2. Customers are permitted to play their own choice of music via Bluetooth. However, the Restaurant's music license does not permit noise pollution, as a result of which only low background music is allowed and not private DJs.
3. The room is equipped with a projector & screen. Guests who wish to use this equipment are welcome to do so as long as they comply with the noise / volume standards.
4. If the above highlighted noise rules are not adhered, the establishment reserve the right to terminate the event immediately.



# Payment

1. The person named in the reservation will be considered responsible for the bill and all transactions pertaining to the group.
2. While we generally prefer a single payment, we are happy to accommodate individual payments if necessary.



# Parking

3. The restaurant does not have a dedicated car park. It is possible to park in front of the restaurant after 7pm and all day on Sundays.

# Confirmation

4. Upon payment of the deposit, you acknowledge and accept all terms and conditions outlined herein. The deposit secures your reservation and signifies your agreement to adhere to our guidelines

**Thank you for your understanding and cooperation.  
We look forward to providing you with an exceptional dining experience.**



## PRIVATE ROOM DINNER MENU

£64 Service and Vat included

### Choice of Starter

#### Humus

Chickpeas, tahini, lemon juice and garlic

#### Tabule

Parsley, tomatoes, onions, cucumber, peppers and cracked wheat

#### Cacik

Yoghurt with finely chopped cucumber, mint, dill and garlic

#### Kisir

A cracked wheat and vegetable salad

#### Yaprak Sarma

Vine leaf parcels filled with rice, onions, pine kernels, parsley and dill

#### Babaganoush

Smoked aubergine with tahini sauce, yoghurt, garlic and fresh lemon juice

#### Sautéed Prawns

Sautéed prawns with garlic comfit and fresh tomato sauce and mixed peppers

#### Falafel

Broad beans, chickpeas and mixed vegetables with sesame seeds

#### Sucuk Izgara

Grilled spiced-beef sausage served with green leaves and spicy ezme sauce

#### Kalamari

Deep fried calamari served with tartare sauce

#### Halloumi

Grilled halloumi cheese

#### Marinated Malaysian Prawns

Chargrilled marinated Malaysian prawns served with green leaves and sweet chill

#### Chicken Spring Rolls

Home-made chicken spring rolls filled with minced chicken and vegetables

#### Prawn Tempura

Tempura battered deep fry tiger prawns served with sweet chilli sauce

### Choice of Main Course

#### Lamb Shish

Marinated fillets of chunky lamb cubes grilled on a skewer and served with rice and aubergine sauce

#### Lamb Chops

Lamb chops served with sautéed potatoes and aubergine sauce

#### Lamb Shank

Slow cooked knuckle of lamb baked in the oven with mixed peppers, onion, garlic and carrots, served with mashed potato

#### Lamb Iskender

Sliced lamb on a bed of crispy cubes of bread, topped with tomato sauce, butter and yoghurt

#### Mixed Grill

A mixture of marinated chicken, lamb and adana served with rice and aubergine sauce

#### Adana Kebabi

Grilled minced lamb mixed with red pepper, onion and herbs, served with rice and aubergine sauce

#### Yogurtlu Adana Kebabi

Chargrilled minced lamb on a bed of buttered bread, served with tomato sauce and yoghurt

#### Islim Kebab

Diced lamb wrapped in sliced aubergine, cooked with tomatoes, mixed peppers, onion and garlic, served with rice and yoghurt sauce

#### Marinated Malaysian Prawns

Chargrilled marinated Malaysian prawns served with chips & sweet chill

#### Prawn Tempura

Tempura battered deep fry tiger prawns served with sweet chilli sauce & chips

#### Sautéed King Prawns

Sautéed king prawns with garlic, onions, tomatoes and mixed peppers, served with rice

#### Chicken Shish

Marinated chunky cubes of chicken grilled on skewers, served with rice and yoghurt sauce

#### Chicken Sote

Diced chicken cooked with tomatoes, mixed peppers, onions and garlic, served with rice

#### Chicken Iskender

Sliced chicken on a bed of crispy cubes of bread, topped with tomato sauce, butter and yoghurt

#### Chicken / Salmon Penne

Penne with diced chicken or salmon in a creamy sauce with onion, garlic and mixed peppers

#### Vegetable Spaghetti / Penne

Basil, garlic, mushroom and plum tomatoes in a rich tomato sauce served with parmesan cheese

#### Spaghetti Bolognese

A tangle of pasta with homemade minced lamb sauce

#### Seabass

Chargrilled seabass fillet served with spinach and keskek barley stew

#### Vegetarian Moussakka

Layers of grilled aubergine, courgette, potato, peppers and onions, topped with cheese sauce and served with rice

#### Halloumi & Spinach

Steamed spinach sautéed with mixed peppers, cream, onion, garlic and halloumi cheese, served with rice

#### Vegetarian Guvec

Mixed vegetable stew served with rice

### Alcoholic Drinks

#### Melon Margarita

Cazcabel blanco, melonade, triple sec and lime juice

#### Pomegranate Highball

Aviation gin, pama pomegranate, lemon juice, topped with Mediterranean tonic

#### Aperol Spritz

Aperol and prosecco, topped with Soda Water

#### Antalya Negroni

Silent pool rare citrus, campari and sweet vermouth

#### Coconut Colada

Cazcabel Coconut, pineapple juice, coconut cream, lime juice

#### Long Iceland Iced Tea

Vodka, gin, rum, tequila, triple sec, lemon juice topped with coke

#### Rye Tango

Rittenhouse Rye, mango puree, lime juice, topped with lemonade and mint

#### Pornstar Martini

Vanilla Vodka, blend passionfruit, passion fruit puree, lime juice, and shot prosecco

#### Spiced Espresso

CUT Spiced Rum, Mr. Black Coffee liqueur, double espresso

#### Large Glass of House Wine or a Glass of Prosecco

Red, White or Rose

### Non Alcoholic Cocktails

#### Not a Spritz

Lyre's Italian Spritz, topped with Mediterranean tonic & ginger ale

#### Mango Fizz

Mango puree, lime juice, sugar syrup, ginger ale and mint garnish

#### Elderflower Fizz

Elderflower cordial, lime juice, soda, mint and cucumber

#### Raspberry Mojito

Fresh raspberries, raspberry syrup, cranberry juice and mint, topped with soda

### Soft Drinks (2 Orders)

Coke, Diet Coke, Coke Zero, Fanta, Sprite, Ginger Ale, Soda, Lemonade, Tonic water, Cranberry Juice, Pineapple Juice, Orange Juice, Apple Juice



## PRIVATE ROOM LUNCH MENU

£57 Service and Vat included

### Choice of Starter

#### Humus

Chickpeas, tahini, lemon juice and garlic

#### Tabule

Parsley, tomatoes, onions, cucumber, peppers and cracked wheat

#### Babaganoush

Smoked aubergine with tahini sauce, yoghurt, garlic and fresh lemon juice

#### Falafel

Broad beans, chickpeas and mixed vegetables with sesame seeds

#### Borek

Freshly fried filo pastry rolls filled with feta cheese and spinach

#### Sucuk Izgara

Grilled spiced-beef sausage served with green leaves and spicy ezme sauce

#### Kalamari

Deep fried calamari served with tartare sauce

#### Halloumi

Grilled halloumi cheese

#### Chicken Spring Rolls

Home-made chicken spring rolls filled with minced chicken and vegetables

#### Marinated Malaysian Prawns

Chargrilled marinated Malaysian prawns served with chips & sweet chill

### Choice of Main Course

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Marinated chunky cubes of chicken grilled on skewers, served with rice and yoghurt sauce

#### Chicken Sote

Diced chicken cooked with tomatoes, mixed peppers, onions and garlic, served with rice

#### Chicken Iskender

Sliced chicken on a bed of crispy cubes of bread, topped with tomato sauce, butter and yoghurt

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#### Lamb Chops

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#### Chicken / Salmon Penne

Penne with diced chicken or salmon in a creamy sauce with onion, garlic and mixed peppers

#### Vegetable Spaghetti / Penne

Basil, garlic, mushroom and plum tomatoes in a rich tomato sauce served with parmesan cheese

#### Spaghetti Bolognese

A tangle of pasta with homemade minced lamb sauce

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