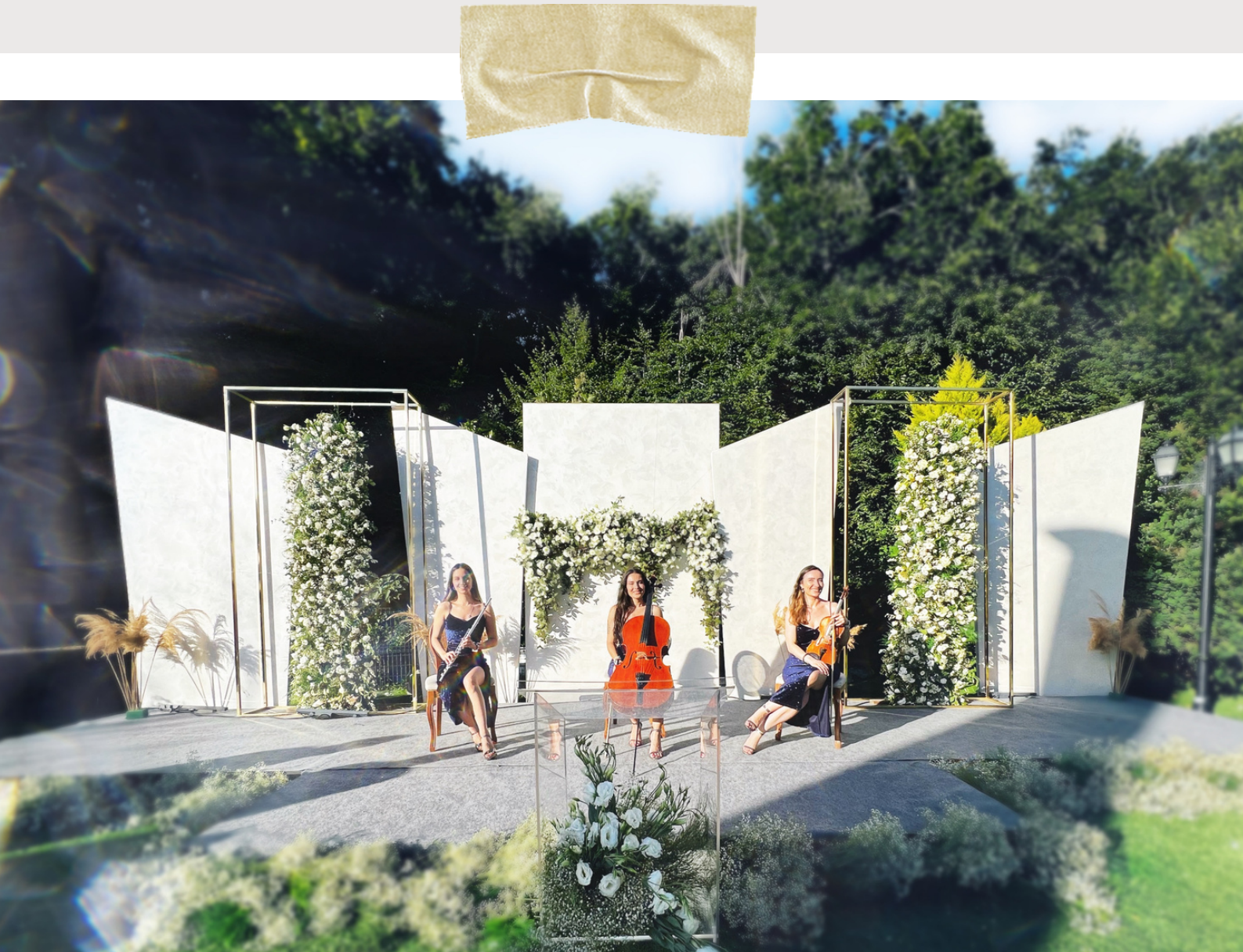


# Villa Polonez

## Polonezköy





DEAR GUESTS, VILLAPOLONEZ IS THE ONLY ADDRESS FOR BANQUET ORGANIZATIONS AND COUNTRY WEDDINGS. WE HAVE INCLUDED STYLISH CONCEPTS WE HAVE PREPARED FOR OUR COUPLES IN OUR MENU PRICES, IN THIS CONTEXT, WE HAVE INCLUDED OUR WOODEN CHAIR MODELS, TABLECLOTH, ALL OF OUR TABLE TOP DECORATIONS AND MORE AS 2 CONCEPTS. AND WE PREPARE THEM FOR YOU.

*Invitations*

# *Umbrellas*

ONE OF THE MOST IMPORTANT ADVANTAGES OF VILLA POLONEZ IS OUR UMBRELLAS. THE THREE LARGE UMBRELLAS WE USE COVER THE INVITATION AREA BY 90%. WE DO NOT CHARGE A FEE BY INSTALLING EQUIPMENT THAT CANNOT BE DISASSEMBLED AGAIN AFTER INSTALLATION, IN THE STYLE OF TENTS.





VILLA POLONEZ'S STAGE PREPARATION, STRONG GEOMETRY, STYLISH DESIGN, STRONG INFRASTRUCTURE AND ACOUSTICS THAT CAN RESPOND TO ALL KINDS OF STAGE PROGRAMS ADDS COLOR TO ORGANIZATIONS LIKE A DECOR

*The Stage*



VILLA POLONEZ IS ALSO A BOUTIQUE HOTEL, A SUITE,  
WITH ITS THREE DELUXE AND FOUR STANDARD ROOMS, IT  
IS A WONDERFUL HOST FOR YOUR GUESTS ON THE  
INVITATION DAY,

*Villa Polonez* *Butik*  
*Otel*

*Menü*  
*Villa Potonez*



PHOTOGRAPH  
TENDERLOIN , MAIN DISHES

WELCOME KOKTEYL

AT THE BEGINNING OF  
EACH MENU  
BISTRO TABLES  
CHIPS SNACK KURDIVITE  
DEEP SAUCES FRUIT BALLS  
IN BASKET  
(RED GLOBE GRAPE,  
STRAWBERRY)

COCKTAIL COLD CANAPES,  
ROASTBEEF WITH FINGER,  
CHERRY TOMATOES,  
MARBLE CHEESE, CANAPE  
WITH HUMMUS

COCKTAIL HOT CANAPES

MITITE MEATBALLS WITH PISTACHIO AND  
CUMIN, CHICKEN TEMPURA WITH MUSTARD  
SAUCE, AMULET PASTRY WITH VEGETABLES  
WITH SWEET AND SOUR SAUCE



# Fish Menü

## Cold Starter

- ROCK GROVE, SMOKED SALMON, SMOKED MACKEREL  
AVOCADO SALSA, CAPER BLOSSOM STRAINED YOGHURT  
CHEESE BALLS WITH ORANGE STONE PRESSED OLIVE OIL  
SAUCE

## Intermediate hot

- SMOKED ENTRECOTE WITH  
VEGETABLES PAÇANGA PASTRY  
WITH GARDEN HERBS  
MEDITERRANEAN SAUCE

## Main Course

- GRILLED SEA BASS FILLET ON  
SAUTEED MINI VEGETABLES  
ROASTED FRESH POTATOES  
WITH SAFFRON LEMON SAUCE

## Dessert

- BLACKBERRY PANNA COTTA



- OUR MENU PRICE INCLUDING DECORATIONS IS 125 € PER  
PERSON EXCLUDING TAXES
- SOUND AN LIGHT SYSTEMS AND DJ PRICE IS 1200 €
- UNLIMITED LOCAL ALCOHOL SERVICE PER PERSON PRICE IS 20 €
- %5 SERVICE FEE



# Tenderloin Menü

## Cold Starter

- WITH CARDAMOM FAVA, STUFFED ZUCCHINI FLOWERS, BABY CUNDA ARTICHOKE, BABAGANNUŞ, STUFFED EGGPLANT, MUHAMMARA WITH WALNUT, FRESH BEAN CHEESE BALLS

## Intermediate hot

- BAKLAVA PASTRY WITH WALNUT HOT BEECH MUSHROOM BASIL PASTE WITH TOMATO SAUCE

## Main Course

- RESTED TENDERLOIN WITH GRILLED HERBS AND MUSHROOM STEW WITH FRESHLY GROUND BLACK PEPPER HANDMADE DEMIGLACE SAUCE

## Dessert

- BLACKBERRY PANNA COTTA



- OUR MENU PRICE INCLUDING DECORATIONS IS 125 € PER PERSON EXCLUDING TAXES
- SOUND AN LIGHT SYSTEMS AND DJ PRICE IS 1200 €
- UNLIMITED LOCAL ALCOHOL SERVICE PER PERSON PRICE IS 20 €
- %5 SERVICE FEE

# Lamb Menü

## Cold Starter

- WITH CARDAMOM FAVA, STUFFED ZUCCHINI FLOWERS, BABY CUNDA ARTICHOKE, BABAGANNUŞ, STUFFED EGGPLANT, MUHAMMARA WITH WALNUT, FRESH BEAN CHEESE BALLS

## Main Course

- BAKLAVA PASTRY WITH WALNUT  
HOT BEECH MUSHROOM BASIL  
PASTE WITH TOMATO SAUCE

## Ana Yemek

- GRILLED LAMB SCALLOPS  
BAKED ROOT VEGETABLES ON  
A MASTIC-MASKED KESKEK  
WITH THEIR OWN SAUCE

## Dessert

- BLACKBERRY PANNA COTTA

- OUR MENU PRICE INCLUDING DECORATIONS IS 125 € PER PERSON EXCLUDING TAXES
- SOUND AN LIGHT SYSTEMS AND DJ PRICE IS 1200 €
- UNLIMITED LOCAL ALCOHOL SERVICE PER PERSON PRICE IS 20 €
- %5 SERVICE FEE

