

PRESS RELEASE

Istanbul Grill Catering Adds Event Venue Booking to Online Ordering

Istanbul Grill Catering

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FOUNTAIN VALLEY, CA - Istanbul Grill Catering has added its event venue to the online store it uses for catering orders. Hosts can now reserve the space from the same site where they choose kebab trays, appetizers and desserts, and the listing sets out the booking rules in writing before any payment is made.

“Putting the venue and the catering menu in the same online store lets a host plan the room and the food in one place,” said Okan Ustun, founder of Istanbul Grill Catering. “The booking and cancellation terms are written on the listing before anyone pays.”

The change brings room rental and food planning into one place for private gatherings. Details are posted on the venue booking page, and an overview of the company's services is available from Istanbul Grill Catering .

The new Venue category offers two choices. Hosts can book the room together with food from the catering kitchen, or reserve the space on its own. Both options require a minimum of three hours, and the listing asks hosts to confirm availability by text message at 714-942-5252 before paying.

The venue pages also publish a cancellation schedule. A cancellation made 30 or more days before the event receives a full refund, while one made 8 to 29 days ahead is charged half of the rental fee. Within seven days of the event the deposit is non-refundable, and a no-show or same-day cancellation is charged the full rental amount.

Food for venue events comes from the same online menu used for delivery and pickup orders. The catering menu is organized into entrees, cold and hot appetizers, salads and soups, desserts, drinks, extras and chafing wire racks, with most dishes sold in trays sized for about 10 people or 10 to 15 people.

Cold appetizers include hummus, ezme, labne and babaganoush, and soups include lentil and chicken vegetable. Entrees include chicken and lamb shish kebab, chicken and lamb adana kebab, okra stew, and a ribeye steak kebab with its own tray of 50 pieces. The ribeye is marinated in a house sauce, chargrilled and served with rice, mixed green salad and pita bread. Its listing notes that the kebab itself is gluten free, while the rice and bread are not.

Orders placed through the store carry a lead time of four hours, and pickup orders have no minimum. Single extra skewers of falafel, lamb and ribeye can be added to larger trays, and chafing wire racks can be ordered with the food for self-service setups. Desserts include a baklava tray of 20 pieces for about 10 people, and drinks include canned sodas and bottled water.

The company caters weddings, corporate meetings, private parties and meals for medical offices across Orange County. Its kitchen operates from the Istanbul Grill location on Newhope Street in Fountain Valley, which is open daily from 10 AM to 1 AM.

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