

A close-up, warm-toned photograph of a hand pouring champagne from a bottle into a row of tall, slender glasses. The liquid is captured mid-pour, creating a dynamic focal point. The background is softly blurred, showing more glasses and a white napkin, suggesting a sophisticated dining environment.

Special Events | Private Dining

KAPARA
SOHO



Your Party Starts Here...

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Who We Are

Kapara is *the* vibrant restaurant and events space in the heart of Soho, rooted in Mediterranean flavours and warm, expressive hospitality. Part of the Bala Baya Group, a queer-owned hospitality collective behind two of London's most exciting dining experiences, we are proud to create inclusive, welcoming spaces where everyone feels at home.

Chef Eran Tibi draws on his Syrian and Tunisian heritage, combined with classical training from *Le Cordon Bleu* to craft food that is generous, colourful and full of character. Whether you are joining us for an *intimate dinner* or a *larger celebration*, our focus is always on great food, thoughtful service and a genuine connection to our guests.

Every event at Kapara includes a *personal event planner* to tailor your experience from first enquiry to final toast.

Fill Out the Enquiry Form

Or speak to one of our event planners now:
bookings@kapara.co.uk | 020 8079 7467

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Exclusive Spaces | *The Full Experience*

Want the *full works*?

Kapara could be yours across all levels for the ultimate private party

Seated

- Up to 110 on the ground floor
- Up to 150 accross ground floor & basement

Standing

- Up to 150 on the ground floor
 - Up to 250 accross the full venue
-

Includes

- Drinks reception on terrace (*heaters used in winter months*)
 - Full dining experience on ground floor
 - Dancing in the basement
 - Bar menus, entertainment stage and food/drinks stations on both floors
-

Perfect for birthdays, brand launches, weddings, corporate dining events & late-night celebrations

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Exclusive Spaces | *Basement*

Go *private* and go *bold* in our intimate basement

Luxe and laid-back, this space brings serious energy for private dining & parties

Seated

- Up to 24 guests in a boardroom style
- Up to 40 guests in rows

Standing

- Up to 50 guests

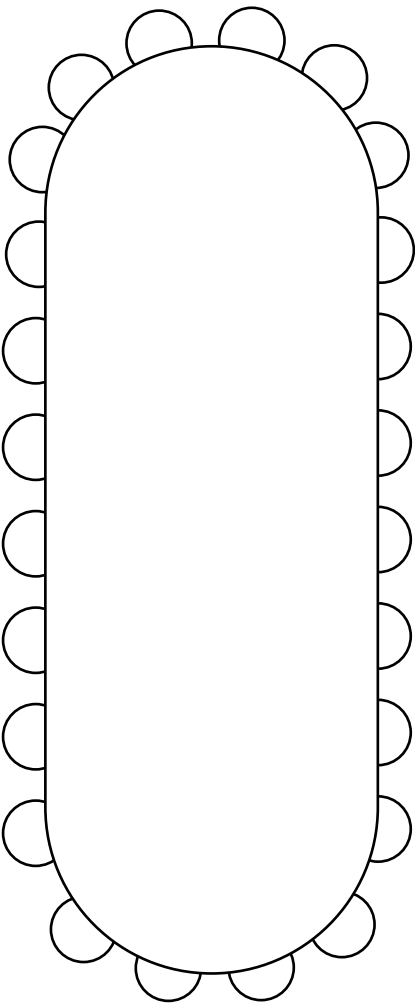
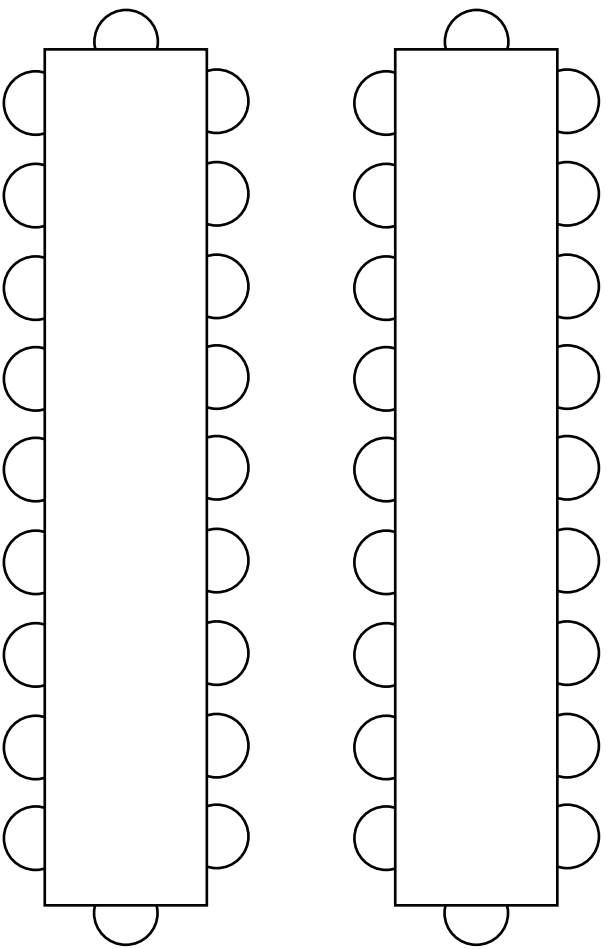
Includes

- Play your own music
- Full AV setup including DJ booth, screen and mics
- Private bar and cloakroom
- Front-row view of the open kitchen



Set for 40

Set for 24



*Perfect business lunches, intimate dinners, wedding receptions
& festive dinner parties*



Exclusive Spaces | *The Terrace*

Soho's *best kept secret*

Our sunny Soho terrace in the summer or cosy, heated terrace in the winter brings outdoor energy year-round.

Seated

- Up to 50 guests

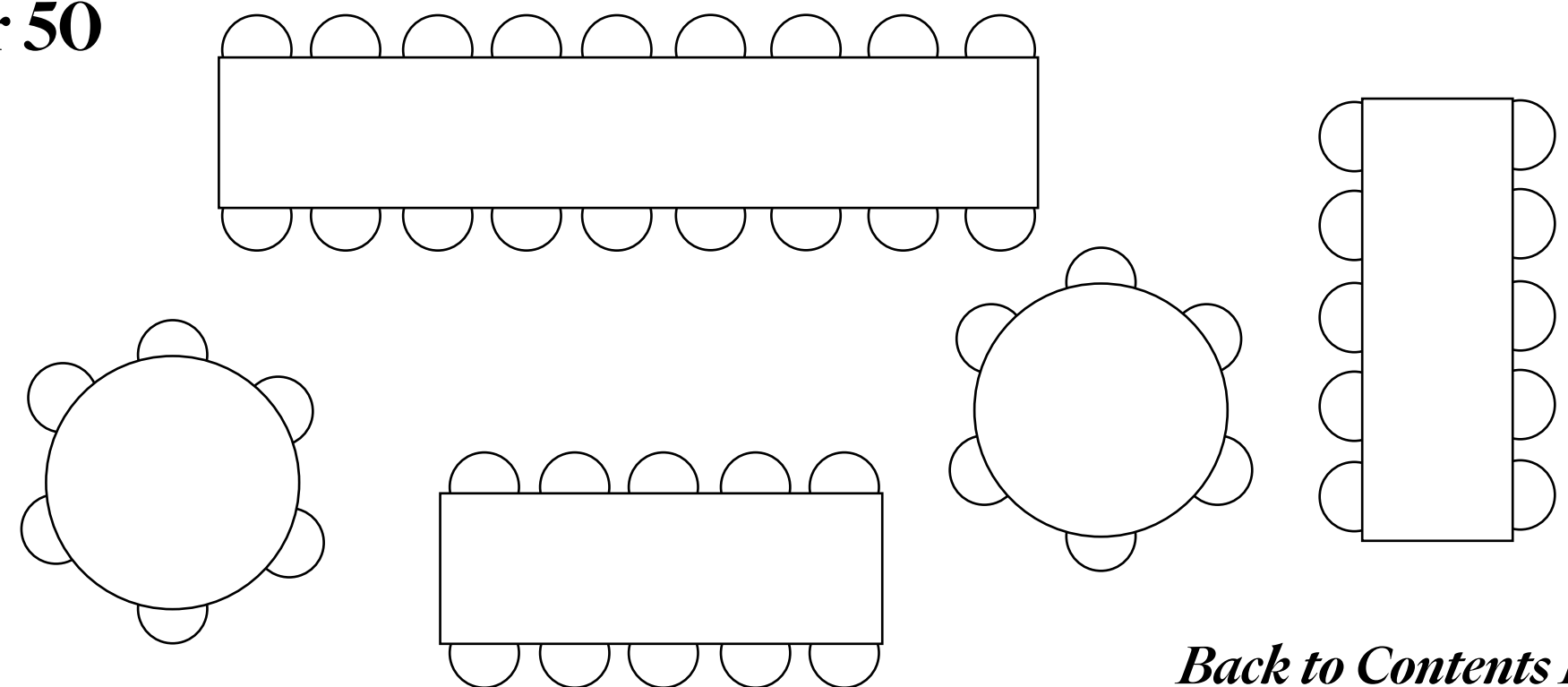
Standing

- Up to 70 guests

Includes

- Private entrance via James Court
- Seasonal heating and cover
- Space for drink stations or welcome receptions
- Background music (*either your own or curated by the venue*)

Set for 50



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Semi Exclusive | *Backstage*

Love our vibe but want your own *cosy corner*?
Backstage is semi-private and seriously stylish

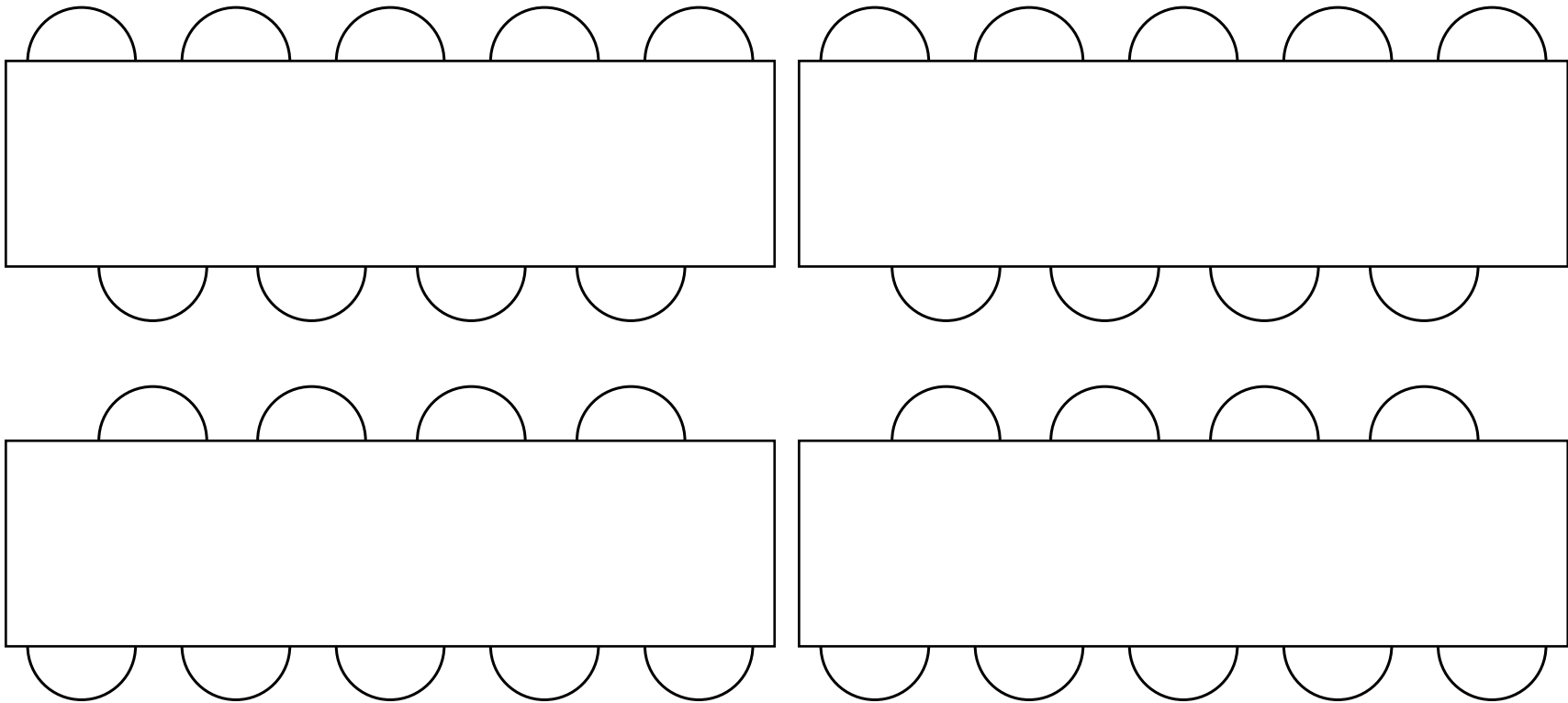
Seated

- Up to 36 guests

Best for

- Intimate celebrations
- Friends who love to share but like their own space

Set for 36



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Food & Drink

Created by *Chef Eran Tibi*, our food and drink menus are full of bold
flavour, colour and generosity

Think Mediterranean with an edge, *all* made to *share*, *all* made to *celebrate*

Sample Menu

Wine For The Table

CARMEL SELECTED | White Wine

BARKAN CLASSIC | Red Wine

Opening Act

TWISTED JERUSALEM BAGEL
seasoned seeds, clementine butter (V)

HUMMUS
aubergine relish, zhoug, coriander, crispy chickpeas, pita(Vg)

BEETROOT CURED SALMON
quince, pickles, gremolata, lemon preserve

AUBERGINE MESS
blackened aubergine, oregano, tahini, pomegranate molasses, lychee (Vg)

Showtime

BRAISED SEA BASS
tomatoes, peppers, chickpeas, coriander

TOMAHAWK
brown butter, red pepper & confit garlic

CRISPY CHICKEN
oyster thigh, harissa glaze, orange kimchi, burnt chilli aioli

ROASTED ROOTS
heritage carrots, celeriac, cranberries, caper & za'atar gremolata (Vg)

JERUSALEM ARTICHOKE
shawarma rub, labneh, harissa, rose (V)

CARMEL MARKET GREENS
lettuce, kohlrabi, sprouts, crouton, pecorino, mustard, za'atar croutons (V)

Finale

BIRTHDAY BABKA
chocolate & hazelnut (V)

Food & Drink | Seated Dinners

Sit, Sip, Savour

Our signature Kapara feast or tailored set menu are perfect for big celebrations...

Sample Package

- Cocktail reception
- Seasonal sharing menu
- Half bottle of wine per guest



Our menus are typically made to share, however can be personalised upon request

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Food & Drink | *Canapés & Receptions*

Designed for standing parties that don't stop

Our canapé and cocktail experience keeps energy high and hands full



Sample Package

- Cocktail reception with signature cocktail menu
- Personalised canapé menu
- Prosecco, spirits, beer and wine options

Sample Canapé Menu

Canapés

Apricot & Feta | V |
gremolata, lemon thyme, sumac

Potato & Onion Puff | VG |
tahini drizzle, blackened vegetables

Beetroot Cured Salmon
quince, caviar, pickles, preserve lemon, goat cheese

Sriracha Chicken
corn fed chicken, saffron, kapara harissa sriracha, coriander salsa

Short Rib Croquettes
braised short rib, dill aioli, parsley

Sweetcorn Fritters | VG |
tomato chili jam, micro-coriander

Sweet Endings

Sticky Treat | VG |
medjool dates, black treacle, baharat cream, crumble

Chocolate Bite | V |
chocolate sponge, tahini, miso, honey, morello cherry

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MOSAIC

by KAPARA

APRICOT AND FETA (V)

LEVANTINE OLIVE MIX (VG)
harissa marinated mixed olives

AUBERGINE & DATES (VG)

miso roasted aubergine, date tahini, pickles, herbs, pomegranate

CAULIFLOWER CRUMBLE (V)

fried cauliflower, pomegranate syrup, hazelnut, tahini, parsley (Vg)

GRILLED CABBAGE (V)

honey butter pinenuts, labneh, herbs, barberries, rosary goats cheese

STICKY BEEF SHOULDER

short rib, shawarma caramel, horseradish & rocket cream

CARROT TARTE TATIN (VG)

caramel, thyme, labneh, puff

POTATO PUFF (VG)

tahini, green harissa

STICKY TREAT (VG)

medjool dates, treacle, baharat chantilly

BURNT BAKBA (V)

grilled chocolate & hazelnut dough, blackberry compote, lemon thyme creme anglaise,

Food & Drink | *Mosaic*

Kapara's most *indulgent* feasting experience

Mosaic is our signature sharing-style experience. Inspired by the joy of coming together around food, this open-top feasting format brings seasonal ingredients and bold Mediterranean flavours to the centre of the table. Every dish is a vibrant piece of a fresh and colourful mosaic, made to be enjoyed together.

Mosaic can be selected as the serving style for any seated or standing reception.



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Food & Drink | *Drinks*

From *bright cocktails* to *deep reds*

Our in-house sommelier and bar team build drinks menus for every mood

Includes

- Award-winning wine list
- Gazoz cocktails (*alcoholic and non-alcoholic*)
- Personalised menus and bar takeovers

Cocktails

HAVA TEQUILA - 🍸

SHORT, SMOKY, SPICY

cazadores blanco, ilegal mezcal, mango, basil, chilli (optional)

| 15.5 |

MED SOUR - 🍸

SHORT, SOUR, STRONG

bacardi coconut & caribbean spiced, banana liqueur, molasses,

mango, lime, coconut

| 14.5 |

LIMONANA - 🍸

LONG, TROPICAL, LIGHT

42 below vodka, apple, lemongrass, mint, coconut, lemon, blue spirulina

| 14 |

SMOKE SHOW - 🍸

SHORT, SMOKEY, SOUR

scotch whisky, blended whiskey, yuzushu, orange, honey

| 15 |

LOUISE - 🍸

SWEET, FLORAL, BUBBLES

rose wine, kaffir lime, lemon, mint

| 13.5 |

THELMA - 🍸

SOUR, FLORAL, BUBBLES

st. germain, rose wine, lemon, pomegranate

| 13.5 |

Sparkling

SERENA 1881, PROSECCO

Apple, pear and peaches. Vegan.

TESTULAT CARTE D'OR BRUT, FRANCE

Blanc De Noirs, Pinot Noir, Pinot Meunier

Rich and fruity, with notes of vanilla and peaches

VUEVE CLICQUOT, YELLOW LABEL BRUT

Pinot Noir, Chardonnay, Meunier. Vegan.

Citrus notes, white and yellow fruits, pastry aromas and a hint of dried fruits.

Wines | White

VALDEMOREDA MACABEO BLANCO, SPAIN, 2023

Macabeo Blanco.

Fruity aromas with peach and apple, smooth floral notes.

ANGELO GRILLO, SICILY, ITALY 2023

Grillo

Stone fruits and crisp green apples, combined with a fresh acidity and soft, round texture.

ZERO-G GRUNER VELTNER, AUSTRIA, 2023

Gruner | Vegan

A light and fresh wine, typical white pepper and crisp green fruit aromas of the variety,

allied to a creamy texture

SANCERRE, DOMAINE CHERRIER, FRANCE, 2023

Sauvignon

Aromas of crisp white peach, taught melon, and yellow plum.

Wines | Red

PÈPPOLI CHIANTI CLASSICO, ANTINORI, ITALY, 2023

Chianti

Cherries, sour cherries and lychees. floral scents of rose petals and spicy hints of

sandalwood, rosemary and lavender.

SALT + STONE, NORTH COAST PINOT NOIR, BUENA VISTA, CALIFORNIA, 2020

Pinot Noir

Bright cherry aromas on the nose, light to medium bodied with a hint of violet and juicy

cherries on the palate.

DI MONTALCINO, POGGIO ANTICO, TUSCANY, ITALY, 2011

Sangiovese, Brunello

Dark cherries, blackberries, vanilla, and a hint of spice, matured for at least two years in oak

barrels

Wines | Rosé

M DE MINUTY, CÔTES DE PROVENCE, FRANCE, 2023

Grenache, Cinsault, Syrah

Crisp, juicy fruits, red berry notes with a touch of sweetness.



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External Catering | *Kapara Comes To You*

Bring the Kapara experience to your own space

Perfect for private homes, office events or external venues

- Available across London
- Full team, setup and service included
- Choose from seated dinner with a bespoke menu, canapé reception or our Mosaic sharing feast
- Same flavour, care and energy as in-venue

Choose from any of our food concepts and we'll handle the setup, service & sparkle!



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Your Event | *The Finishing Touches*

Want *extra sparkle*?

We know that the right extras can turn a great event into an unforgettable one. Kapara has a trusted black book of exceptional partners ready to elevate your experience.



Entertainment

- DJs
- Drag Queens
- Live Bands
- Magicians
- Dancers
- Performance Artists

Content

- Photographer
- Videographer
- Content Creator
- Photo Booths

Decor & Tech

- Lighting
- Sound Systems
- Custom Decorations
 - Event Design
 - AV and Screens
 - Stage Builds

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Let's Make Magic

Your event starts *here*:
Fill Out the Enquiry Form

Book an appointment with one of our Event Planners here

Or speak to one of our event planners now:
bookings@kapara.co.uk | [020 8079 7467](tel:02080797467)

