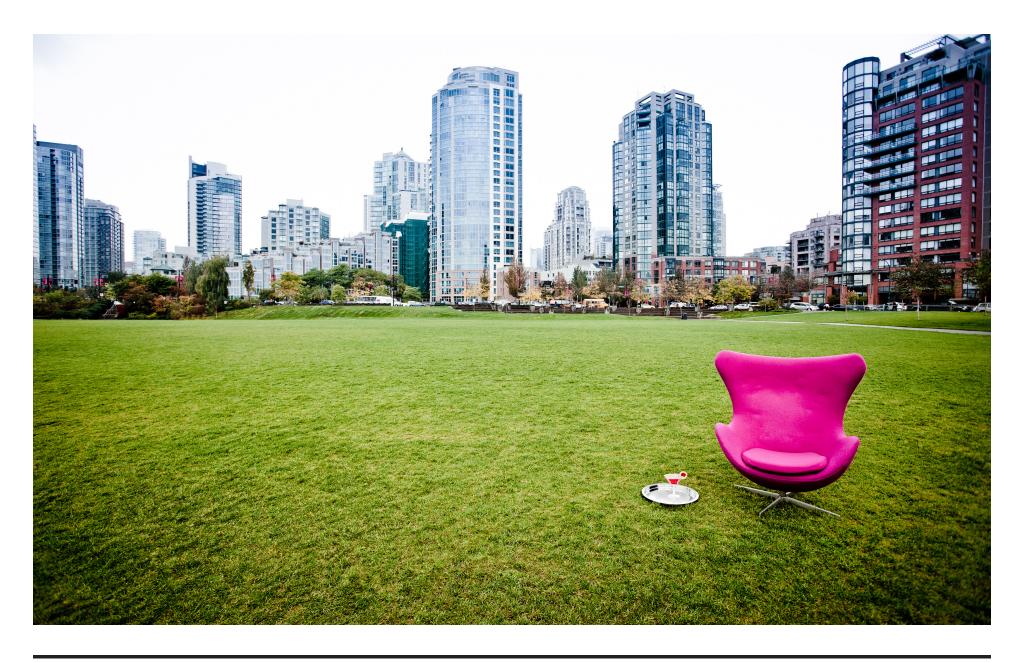
# OPUS BANQUET MENU 2022-2023



# **BREAKFAST BUFFET**



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# **BREAKFAST BUFFET**



OPUS CONTINENTAL \$30.00 / PERSON YALETOWN BREAKFAST \$40.00 / PERSON

Selection of Juice: Apple, Orange, Grapefruit, Cranberry

**Assorted Pastries** 

Fresh Fruit

Mogiana Coffee, Murchie's Tea

HEALTHY BREAKFAST \$35.00 / PERSON Assorted Pastries

Selection of Juice: Apple, Orange, Grapefruit, Cranberry

Yogurt Parfait with Capo Granola, Fruit Compote, Honey

Hard-Boiled Eggs

Fresh Fruit

**Energy Balls** 

Mogiana Coffee, Murchie's Tea

Fresh Fruit

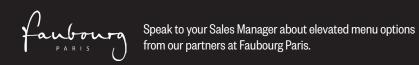
Mogiana Coffee, Murchie's Tea

Scrambled Eggs

Double Smoked Bacon

Potato Hash browns

Selection of Juice: Apple, Orange, Grapefruit, Cranberry



# **ELEVATE YOUR BREAKFAST**



BAKED TO PERFECTION \$46.00 / DOZEN MARKET FRUIT \$15.00 / PERSON

Assorted Pastries Selection of Fresh Fruit

YOGURT PARFAIT \$15.00 / PERSON CHEFS OVEN BAKED FRITTATA \$20.00 / PERSON

Capo Granola, Fruit Compote, Honey Prosciutto Cotto, Wilted Spinach, Sundried Tomatoes, Mozzarella

FRUIT JUICE \$11.00 / PERSON

Orange, Apple, Grapefruit, Pineapple, Cranberry



Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

# **BREAK PACKAGES**

Mogiana Coffee, Murchie's Tea



THE COOKIE MONSTER \$18.00 / PERSON GNOCCO SWEETO \$21.00 / PERSON

Assorted House-Baked Cookies Crème Anglaise

Fresh Fruit Chocolate Milk

Mogiana Coffee, Murchie's Tea Mogiana Coffee, Murchie's Tea

PUMP IT UP \$20.00 / PERSON BUON APPETITO \$30.00 / PERSON

Roasted Vegetables

House-made Energy Balls

Assorted Charcuterie Platter

Fresh Pressed Juices Marinated Olives

Mogiana Coffee, Murchie's Tea

Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

# **BREAK ITEMS A LA CARTE**



**SWEET** 

Assorted House-Baked Cookies \$40.00 / dozen
Whole Fruit \$3.50 / piece
Fresh Fruit Platter \$15.00 / person

\$11.00 / person

**BEVERAGES** 

Mogiana Coffee, Murchie's Teas \$6.00 / person
Assorted Soft Drinks \$6.00 / person

North Water

 Small (473 ml)
 \$5.00 / each

 Large (650 ml)
 \$7.00 / each

**SAVOURY** 

Fruit Juices

Artisanal Charcuterie Platter \$40.00 / board Vegetable Platter with Bomba, House Ranch \$25.00 / board



Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

LUNCH



## **LUNCH PLATED**

# \$45.00 / PERSON

#### Choice of Salad: (choose one)

Caesar Salad, Romaine, Anchovy Dressing, Croutons, Parmigiano

Cucumber Salad, Iceberg Lettuce, Mustard Vinaigrette, Olive, Sundried Tomato

Seasonal Salad

## Choice of Personal Pizza: (choose one)

Margherita, Tomato, Basil, Fior di Latte

Classic, Pepperoni, Olives, Mozzarella

Rebel, Prosciutto Cotto, Caciocavallo, Chili Marinated Pineapple

#### Dessert: (choose one)

Tiramisu, mascarpone crema, espresso

Flourless Chocolate Torte, Crème Anglaise

Mogiana Coffee, Murchie's Tea

# **LUNCH PLATED**

# \$52.00 / PERSON

#### Choice of Appetizer: (choose one)

Seasonal Soup, Puréed Vegetable Soup

Cucumber Salad, Iceberg Lettuce, Mustard Vinaigrette, Olive, Sundried Tomato

## Choice of Main: (choose one)

Rigatoni alla Norma, Tomato Sauce, Eggplant, Basil

Tagliatelle Bolognese, Olive Oil, Parmigiano

Roasted Chicken Thigh with Roasted Potato, Seasonal Vegetables and Romesco Sauce

## Dessert: (choose one)

Tiramisu, mascarpone crema, espresso

Flourless Chocolate Torte, Crème Anglaise

Mogiana Coffee, Murchie's Tea

# **LUNCH PLATED**

# \$62.00 / PERSON

### Choice of Appetizer: (choose one)

Cucumber Salad, Iceberg Lettuce, Mustard Vinaigrette, Olive. Sundried Tomato

Antipasti Board

Meatballs, Pomodoro Sauce, Basil, Pecorino

Fried Artichokes, Tempura Style, Aioli

## Choice of Pasta (choose one)

Rigatoni alla Norma, Tomato Sauce, Eggplant, Basil

Tagliatelle Bolognese, Olive Oil, Parmigiano

Spaghetti Carbonara, Guanciale, Pecorino

#### Choice of Main: (choose one)

Braised Short Ribs, Arugula and Radish Salad, Parmigiano, Aged Balsamic

Ling Cod, Salsa Verde, Gigandes Beans, Fennel Salad

Mushroom Risotto, Assorted Wild Mushrooms, Parmigiano

#### Dessert: (choose one)

Tiramisu, mascarpone crema, espresso

Flourless Chocolate Torte, Crème Anglaise

Mogiana Coffee, Murchie's Tea



Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

# **LUNCH BUFFET**



## OPUS WORKING SANDWICH LUNCH

\$50.00 / PERSON

## Soup & Salad:

Seasonal Soup

Caesar Salad or Cucumber Salad

#### Sandwiches:

Herbed Cream Cheese, Cucumber and Sprouts, Whole Wheat Bread

Roasted Veggie Piadina, Flatbread Sandwich with Zucchini, Artichoke, Arugula

Roast Beef, Arugula, Pecorino, Mayo on Whole Wheat Bread

Ham and Cheddar Croissant, Dijon, Mayo, Lettuce, Tomato

### Dessert:

Tiramisu, mascarpone crema, espresso

Mogiana Coffee, Murchie's Tea



Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

# RECEPTION CANAPÉS



\$55.00 / DOZEN

All canapés are by the dozen. A minimum order of 2 dozen is required for each selection.

VEGETARIAN \$50.00 / DOZEN

Cichetti:

Mushroom Arancini with Bomba Aioli

Beet Hummus on Toasted Focaccia

Cucumber Topped with Whipped Cheese and Cherry Tomato

Dough and Dips (served with Gnocco Fritto) (v):

Bruschetta

Pesto

Navy Bean Hummus

Fried:

Rosti Potato Cake, Whipped Mascarpone

Arancini (V)

Polenta

Skewers:

"Caprese", Semi Dry Toms, Fior di Latte, Basil (V)

Roasted Beet, Mint, Cipollini (V)



Speak to your Sales Manager about elevated menu options from our partners at Faubourg Paris.

LAND AND SEA

Chicken Liver Mousse, Pickles, Crustini

White Anchovy, Toast

Prosciutto Wrapped Melon, Ricotta Salata

Fried Olives Stuffed with Marinated Anchovies

# **RECEPTION PLATTERS**



Serving suggestion: One platter per 12 people for a cocktail reception.

# PLATTERS:

Assorted Charcuterie Platter \$40.00 / board

Veggie Platter with Bomba, House Ranch \$25.00 / board

Prosciutto di Parma, Burrata (served with gnocco fritto) \$42.00 / board

# PIZZA:

Margherita, Tomato, Basil, Fior di Latte \$22.00 / per pizza
Classic, Pepperoni, Olives, Mozzarella \$25.00 / per pizza
Rebel, Prosciutto Cotto, Caciocavallo, Pineapple \$25.00 / per pizza

# **BAR SERVICES**



# **HOST BAR**

All beverages are paid for by the host. A bartender is provided at no charge if consumption exceeds the minimum beverage charge of \$250.00 within a 4-hour period; otherwise, a \$100.00 bartender fee will apply. Host bar prices are subject to 10% PST + 5% GST (Alcoholic Beverages), and 5% GST (Non-Alcoholic Beverages). All host bar beverages are subject to 20% gratuity.

Domestic Beer	\$9.00
Liquor – Premium	\$11.00
Imported Beer	\$10.00
Liquor - Deluxe	\$12.00
House Wine (5 oz.)	\$10.00
Non-Alcoholic (Juice, Pop)	\$6.00
Martinis (2 oz.)	\$15.00
North Water	
Small (473 ml) Large (650 ml)	\$5.00 \$7.00

## **CASH BAR**

Guests are responsible for the purchase of their own beverages. A bartender is provided at no charge if consumption exceeds the minimum beverage charge of \$250.00 within a 4-hour period; otherwise, a \$100.00 bartender fee will apply. Cash bar prices are inclusive of 10% PST + 5% GST (Alcoholic Beverages), and 5% GST (Non-Alcoholic Beverages).

Domestic Beer	\$11.50
Liquor – Premium	\$14.00
Imported Beer	\$13.00
Liquor - Deluxe	\$16.00
House Wine (5 oz.)	\$13.00
Non-Alcoholic (Juice, Pop)	\$7.00
Martinis (2 oz.)	\$21.00
North Water	
Small (473 ml) Large (650 ml)	\$6.00 \$8.00

Premium wines by the bottle and liqueurs available upon request. Catering bar services prices do not apply to functions in Capo & The Spritz.

# **AUDIO VISUAL**



OPUS I & OPUS II each feature a complimentary automatic pull-down screen.

LCD Projector	\$200.00 / day
Conference Telephone	\$250.00 / day
52" LCD TV	\$250.00 / day
52" LCD TV with DVD	\$275.00 / day
Flipchart with Markers	\$25.00 / each
Portable Whiteboard with Markers	\$25.00 / each
Easel	\$15.00 / each

Additional items may be available upon request. Please consult with Stephanie O'Flynn, Sales + Event Manager.

Audiovisual prices are subject to 5% GST and 7% PST. All items include setup charges.

# OPUS VANCOUVER CATERING POLICIES



Government Taxes and Service Charges are applicable as follows:

Food 20% Service Charge and 5% GST

Beer/Wine/Alcohol 20% Service Charge, 10% Liquor Tax and 5% GST Audio Visual Equipment 20% Service Charge, 5% GST & 7% Provincial Sales Tax

Room Rental 5% GST

#### Conditions:

An exact guarantee is required 48 hours prior to your event. All charges are subject to 5% GST, 7% PST, food and beverage items are subject to 20% gratuity. For events taking place in the restaurant and Capo & The Spritz, groups are subject to an 20% gratuity on food and beverage items. The client is requested to review and sign for all charges prior to departure; if unsigned, all charges will be presumed correct. Should the function go over the contracted time, a fee of \$100 an hour may apply. For more information about your event refer to your Banquet Event Order (BEO).

### Parking and Access:

OPUS Vancouver offers valet parking that may be charged back to the master account on request; please discuss with your Sales Manager for rates. Access to OPUS Vancouver by all contractors, vendors, musicians, exhibitors and décor companies is permitted only through the designated load-in/load-out areas, as determined by OPUS Vancouver, during the course of normal business hours. Any access to the hotel after normal business hours requires hotel approval in writing. Access to the hotel can be coordinated by your catering and events services contact. All contractors, vendors, musicians, exhibitors and decor companies upon the arrival at the designated load-in area, must first contact Hotel Front Desk to be issued visitor clearance.

#### **Contractor Compliance:**

OPUS Vancouver has contracted with certain providers of service (e.g. specialized audiovisual services) that you may elect to use to provide services for your meeting or event. Although the use of our preferred vendors is encouraged, you may use your own vendors provided that your proposed vendors meet minimum standards established by OPUS Vancouver, including insurance and indemnification requirements. Additional charges may apply based on the vendor's use of the facilities. Damages to OPUS Vancouver by the group or appointed contractors hired by the group will be the group's sole responsibility.



## Security:

If required, at the sole judgment of OPUS Vancouver, in order to maintain adequate security measures in light of the size and nature of the event, the hotel shall provide, at the group's expense, security personnel for the event supplied by a reputable licensed guard or security agency doing business in the city in which the hotel is located. OPUS Vancouver shall not be held liable for the loss or destruction of any goods, materials, personal belongings, business equipment or property of any kind brought on site or left on site by the lessee during the event or after the event has concluded. Personal effects must be removed from the banquet rooms at the end of each function. Security of any items left unattended is the responsibility of the lessee.

## Signs, banners and displays:

Signs and banners are not permitted in the hotel's lobby or public areas. In regard to the group's meeting space, all signs must be professionally printed. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. If the group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms or public space, OPUS Vancouver must be notified of this request in advance. Any damage to the hotel as a result of not having prior approval will be billed to the group. OPUS Vancouver assumes no responsibility for displays and/or decorations etc brought into the hotel by any third party including the group.

#### Events with live or recorded music:

OPUS Vancouver is pleased to allow events with live and/or recorded music. All music provided by OPUS Vancouver is licensed. Please note you are responsible for ensuring that any music provided by you, or a hired DJ during your event is licensed. OPUS Vancouver assumes no responsibility for unlicensed music provided by you, or a hired DJ during your event.