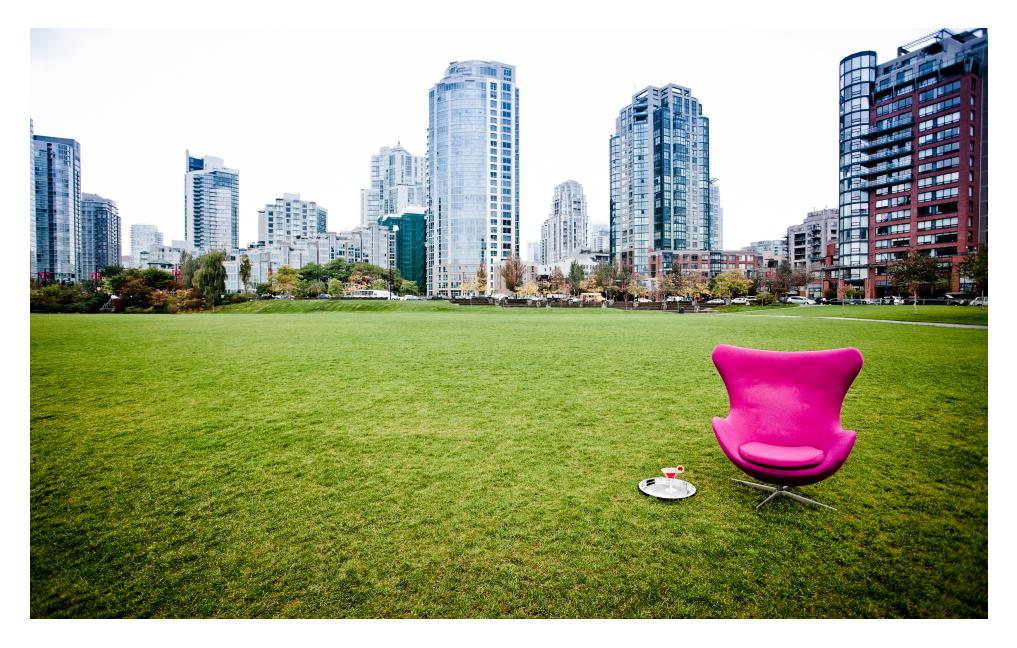
OPUS BANQUET MENU 2022-2023



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\$40.00 / PERSON

OPUS CONTINENTAL

Selection of Juice: Apple, Orange, Grapefruit, Cranberry

Assorted Pastries

Fresh Fruit

Mogiana Coffee, Murchie's Tea

HEALTHY BREAKFAST

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

\$30.00 / PERSON

\$35.00 / PERSON

YALETOWN BREAKFAST

Selection of Juice: Apple, Orange, Grapefruit, Cranberry Scrambled Eggs Double Smoked Bacon Potato Hash browns Fresh Fruit Assorted Pastries Mogiana Coffee, Murchie's Tea

fanbourg PARIS

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

BAKED TO PERFECTION Assorted Pastries	\$46.00 / DOZEN	MARKET FRUIT Selection of Fresh Fruit	\$15.00 / PERSON
YOGURT PARFAIT Capo Granola, Fruit Compote, Honey	\$15.00 / PERSON	CHEFS OVEN BAKED FRITTATA Prosciutto Cotto, Wilted Spinach, Sundried Tomatoes, Mozzarella	\$20.00 / PERSON
FRUIT JUICE	\$11.00 / PERSON		

Orange, Apple, Grapefruit, Pineapple, Cranberry

faubourg

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

THE COOKIE MONSTER Assorted House-Baked Cookies Fresh Fruit Mogiana Coffee, Murchie's Tea	\$18.00 / PERSON	GNOCCO SWEETO Crème Anglaise Chocolate Milk Mogiana Coffee, Murchie's Tea	\$21.00 / PERSON
PUMP IT UP	\$20.00 / PERSON	BUON APPETITO	\$30.00 / PERSON
House-made Energy Balls		Assorted Charcuterie Platter	
Fresh Pressed Juices		Marinated Olives	
Mogiana Coffee, Murchie's Tea		Roasted Vegetables	
		Mogiana Coffee, Murchie's Tea	



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Vegetable Platter with Bomba, House Ranch

\$6.00 / person

\$6.00 / person

\$5.00 / each

SWEET		BEVERAGES
Assorted House-Baked Cookies	\$40.00 / dozen	Mogiana Coffee, Murchie's Teas
Whole Fruit	\$3.50 / piece	Assorted Soft Drinks
Fresh Fruit Platter	\$15.00 / person	North Water
Fruit Juices	\$11.00 / person	Small (473 ml)
		Large (650 ml)
SAVOURY		
Artisanal Charcuterie Platter	\$40.00 / board	

\$25.00 / board

fanbourg PARIS

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

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



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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



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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)

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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.

All food and beverage is quoted in Canadian Dollars and is subject to 20% gratuity and 5% GST. Menu items and prices are subject to change without notice. Items can be substituted to suit dietary requirements.

LAND AND SEA

Chicken Liver Mousse, Pickles, Crustini White Anchovy, Toast Prosciutto Wrapped Melon, Ricotta Salata Fried Olives Stuffed with Marinated Anchovies 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

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 Yash Khatwani, Food & Beverage 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 Beer/Wine/Alcohol Audio Visual Equipment Room Rental 20% Service Charge and 5% GST 20% Service Charge, 10% Liquor Tax and 5% GST 20% Service Charge, 5% GST & 7% Provincial Sales Tax 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.