

BANQUET MENU 2024-2025

OPUS
VANCOUVER



TABLE OF CONTENTS

| | |
|--|----|
| Breakfast | 3 |
| Lunch: Classics Elevated | 4 |
| Menu alla Famiglia - Mercado | 5 |
| Menu alla Famiglia - Lusso | 6 |
| Break Packages | 7 |
| Platters | 8 |
| Canapés | 9 |
| Bar Services | 10 |
| Opus Vancouver Catering Policies | 11 |

OPUS CONTINENTAL \$30 / PERSON

Selection of Juices (apple, orange, cranberry)

Assorted Pastries

Fruit Platter

Mogiana Coffee, Murchie's Tea

ADD-ONS \$7 / PERSON

Yogurt Parfait with Capo Granola, Honey, Fruit Compote

French Toast, Compote, House Nutella

Avocado Toast

VALETOWN BREAKFAST \$50 / PERSON

Selection of Juices (apple, orange, cranberry)

Scrambled Eggs (Substitute Eggs Benny +\$7)

Thick-Cut Bacon

Potato Hashbrowns

Multigrain Toast

Fruit Platter

Assorted Mini Pastries

Mogiana Coffee, Murchie's Tea

HEALTHY BREAKFAST \$40 / PERSON

Selection of Juices (apple, orange, cranberry)

Yogurt Parfait with Capo Granola, Honey, Fruit Compote

Egg Bites

Fruit Platter

House-Made Energy Bars

Mogiana Coffee, Murchie's Tea



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

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LUNCH: CLASSICS ELEVATED

AVAILABLE FAMILY OR BUFFET STYLE

OPUS
VANCOUVER

ARTISANAL PASTA \$45 / PERSON

APPETIZER

Seasonal Soup

(CHOOSE ONE)

Cucumber Salad

Caesar Salad

Radicchio Salad

PASTA (CHOOSE TWO)

Bucatini Cacio e Pepe

Single Origin Black Pepper, Pecorino, Grana Padano

Rigatoni alla Norma

Eggplant, Pomodoro, Chili, Parmigiano Reggiano

Classic Tagliatelle Bolognese

Parmigiano Reggiano

DESSERT (CHOOSE ONE)

Tiramisu

Torta Caprese (GF)

HANDCRAFTED PIZZAS \$45 / PERSON

APPETIZER

Seasonal Soup

(CHOOSE ONE)

Cucumber Salad

Caesar Salad

Radicchio Salad

PIZZA (CHOOSE TWO)

Classic

Pepperoni, Gaeta Olives, Mozzarella

Rebel

Prosciutto Cotto, Chili Pineapple

Margherita

Tomato, Basil, Fior di Latte

DESSERT (CHOOSE ONE)

Tiramisu

Torta Caprese (GF)

SIGNATURE SANDWICHES \$45 / PERSON

APPETIZER

Seasonal Soup

(CHOOSE ONE)

Cucumber Salad

Caesar Salad

Radicchio Salad

SANDWICH

Mortadella Sandwich

Chicken Pesto Sandwich

Avocado Toast

DESSERT (CHOOSE ONE)

Tiramisu

Torta Caprese (GF)



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MENU ALLA FAMIGLIA

AVAILABLE FAMILY OR BUFFET STYLE

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MERCADO \$65 / PERSON

ANTIPASTI

Burrata & Prosciutto di Parma
Marinated Olives
Gnocco Fritto
Caesar Salad

PIZZA (CHOOSE TWO)

Classic

Pepperoni, Gaeta Olives, Mozzarella

Rebel

Prosciutto Cotto, Chili Pineapple

Margherita

Tomato, Basil, Fior di Latte

DESSERT

Tiramisu

PASTA (CHOOSE TWO)

Bucatini Cacio e Pepe

Single Origin Black Pepper, Pecorino, Grana Padano

Rigatoni alla Norma

Eggplant, Pomodoro, Chili, Parmigiano Reggiano

Classic Tagliatelle Bolognese

Parmigiano Reggiano



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MENU ALLA FAMIGLIA

AVAILABLE FAMILY OR BUFFET STYLE

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VANCOUVER

LUSSO \$95/PERSON

CHARCUTERIE BOARD

Burrata, Gorgonzola, Salami,
Prosciutto di Parma, Soppressata,
Olives, Pickles, Mustard, Fruit

ANTIPASTI

Dr Squid Body
Caesar Salad

PASTA (CHOOSE TWO)

Bucatini Cacio e Pepe

Single Origin Black Pepper, Pecorino, Grana Padano

Rigatoni alla Norma

Eggplant, Pomodoro, Chili, Parmigiano Reggiano

Classic Tagliatelle Bolognese

Parmigiano Reggiano

DESSERT

Tiramisu

Torta Caprese (GF)

MAINS

NY Striploin

Arugula, Parmigiano, Pine Nuts, Balsamic Vinegar, EVOO

Cod al Cartoccio

Fennel, Ratatouille



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BREAK PACKAGES

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COOKIE MONSTER \$20 / PERSON

Assorted House-Baked Cookies

Fruit Platter

Mogiana Coffee, Murchie's Tea

PUMP IT UP \$20 / PERSON

House-Made Energy Bars

Selection of Juices (apple, orange, cranberry)

Mogiana Coffee, Murchie's Tea

BEVERAGES (BASED ON CONSUMPTION)

ASSORTED SOFT DRINKS \$6 / each

NORTH WATER

Sparkling (355 ml) \$5 / each

Small (473 ml) \$5 / each

Large (650 ml) \$7 / each



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PLATTERS

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CHARCUTERIE BOARD

Chef's selection of meats and cheeses, olives, pickles, mustard, focaccia

Serves 10-15 | \$130

Serves 25-30 | \$340

Serves 50-60 | \$650

SALUMI BOARD

Chef's selection of meats, olives, pickles, mustard, focaccia

Serves 10-15 | \$75

Serves 25-30 | \$187

Serves 50-60 | \$380

CHEESE BOARD

Chef's selection of cheeses, fruits, focaccia

Serves 10-15 | \$90

Serves 25-30 | \$230

Serves 50-60 | \$450

CRUDITÉ BOARD

Chef's selection of seasonal vegetables with Capo ranch

Serves 10-15 | \$40

Serves 25-30 | \$90

Serves 50-60 | \$165

FRUIT PLATTER

Chef's selection of seasonal fruit

Serves 10-15 | \$45

Serves 25-30 | \$95

Serves 50-60 | \$175

SWEET

Assorted House-Baked Cookies \$40 / dozen

Assorted House-Baked Mini Pastries \$45 / dozen

Espresso Cup Tiramisu \$4 / each

Torta Caprese (GF) \$5 / each

ADD ONS

Burrata, Prosciutto di Parma, Gnocco Fritto \$12 / person

Seasonal Soup 5oz \$6 / person

Focaccia (serves 4) \$16 / each



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VEGETARIAN \$50

SKEWERS

Radicchio, Ricotta, Grapes, EVOO

Caprese

Dried Tomato, Fior di Latte, Basil,
Balsamic Reduction, EVOO

Roast Beet, Mint, Cippolini Onions, EVOO (vegan)

CRUSTINI

all crustinis use our vegan house-made focaccia

Bruschetta (vegan)

White Bean Houmous (vegan)

Roasted Eggplant, Tomato Jam, Oregano (vegan)

BITES

Arancini

Roasted Mushrooms, Risotto, Bomba Aioli

Gnocco Fritto

Deep-Fried Pizza Dough, Parmesan, Bomba Sauce

LAND AND SEA \$55

Mini Autostada Meatballs, Pomodoro

Short Rib Rosti, Salsa Verde

Compressed Melon wrapped in Prosciutto di Parma (skewer)

Chicken Liver Mousse, Fried Capers (crustini)

Hummus, Anchovies, Pickled Red Onion (crustini)

Anchovy Stuffed Olives

Tuna Crudo, Cucumber, Bomba Sauce



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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) | \$5.00 |
| Large (650 ml) | \$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) | \$6.00 |
| Large (650 ml) | \$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.



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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 72 hours prior to your event by 12:00pm (local time). Attendees increases within 12 hours may be subject to a 15% surcharge. 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.



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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.



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