

OPUS BANQUET MENU 2018



BREAKFAST BUFFET

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BREAKFAST BUFFET

OPUS CONTINENTAL

\$22.00 / PERSON

Choice of Orange or Grapefruit Juice
Assorted House-Made Muffins, Scones, Butter, Preserves
Fresh Fruit
Mogiana Coffee and Decaf, Murchie's Tea

HEALTHY BREAKFAST

\$26.00 / PERSON

Choice of Orange or Grapefruit Juice
OPUS House-Made Granola, Plain Yogurt
Farmer Ben's Hard-Boiled Eggs
Fresh Fruit
Mogiana Coffee and Decaf, Murchie's Tea

EUROPEAN BREAKFAST

\$30.00 / PERSON

Choice of Orange or Grapefruit Juice
Farmer Ben's Hard-Boiled Eggs
Assorted Charcuterie Platter, Genoa Salami, Speck
Artisanal Cheese Platter, House-Made Bread
Assorted House-Made Muffins, Scones, Butter, Preserves
OPUS House-Made Granola, Plain Yogurt
Mogiana Coffee and Decaf, Murchie's Tea

YALETOWN BREAKFAST

\$34.00 / PERSON

Choice of Orange or Grapefruit Juice
Farmer Ben's Scrambled Eggs
Yukon Gold Breakfast Potatoes
Double Smoked Bacon
House-Made Breakfast Sausage
Fresh Fruit
Assorted House-Made Muffins, Scones, Butter, Preserves
Mogiana Coffee and Decaf, Murchie's Tea

ROUNDHOUSE BREAKFAST

\$38.00 / PERSON

Choice of Orange or Grapefruit Juice
Farmer Ben's Scrambled & Hard-Boiled Eggs
Yukon Gold Breakfast Potatoes
Double Smoked Bacon
House-Made Breakfast Sausage
Assorted Charcuterie Platter, Genoa Salami, Speck
Assorted House-Made Muffins, Scones, Butter, Preserves
OPUS House-Made Granola, Plain Yogurt
Fresh Fruit
Mogiana Coffee and Decaf, Murchie's Tea

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ELEVATE YOUR BREAKFAST

OPUS
VANCOUVER

BAKED TO PERFECTION

\$44.00 / DOZEN

Croissants, Daily Muffins, Scones

OATMEAL

\$10.00 / PERSON

Steel Cut Oats, Fruit Compote, Steamed Milk, Brown Sugar

HOUSE-MADE GRANOLA

\$14.00 / PERSON

Large Flake Oats, Toasted Almonds, Coconut,
Pumpkin, Flax Seed, Sunflower Seeds, Hazelnuts

Plain Yogurt, Fresh Fruit

CHEF'S FRITTATA

\$12.00 / PERSON

Double Smoked Bacon, Caramelized Onions, Red Peppers,
Tomatoes, Provolone Cheese

FRUIT SMOOTHIE

\$10.00 / PERSON

Berries, Apple Juice, House-Made Plain Yogurt, Honey

BUTTERMILK PANCAKES

\$12.00 / PERSON

Seasonal Fruit, Candied Pecans, Canadian Maple Syrup

MARKET FRUIT

\$10.00 / PERSON

Selection of Fresh Fruit

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BREAK PACKAGES

THE COOKIE MONSTER

\$16.00 / PERSON

Assorted House-Made Cookies

Fresh Fruit

Mogiana Coffee and Decaf, Murchie's Tea

PUMP IT UP

\$18.00 / PERSON

Energy Bars

Fruit Smoothie, Berries, Apple Juice, House-Made Plain Yogurt,
Honey, Fresh Fruit

Mogiana Coffee and Decaf, Murchie's Tea

NUTS FOR DOUGHNUTS

\$20.00 / PERSON

House-Made Mini Zeppole

Toasted Walnuts, Candied Pecans

Chocolate Milk

Mogiana Coffee and Decaf, Murchie's Tea

BUON APPETITO

\$25.00 / PERSON

Assorted Charcuterie Platter, Genoa Salami, Speck

Marinated Olives

Grilled Vegetables, Red Pepper, Zucchini, Onion, House-Made Bread

Mogiana Coffee and Decaf, Murchie's Tea

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BREAK ITEMS A LA CARTE

SWEET

Assorted House-Made Cookies	\$38.00 / dozen
Assorted Coffee Cakes	\$40.00 / dozen
Whole Fruit	\$3.00 / piece
Fresh Fruit	\$10.00 / person
Fruit Smoothie, Berries, Apple Juice, House-Made Plain Yogurt and Honey	\$9.00 / each

SAVOURY

Artisanal Cheese Platter Served with House-Made Bread	\$34.00 / board
Assorted Charcuterie Platter with Prosciutto, Genoa Salami and Speck	\$30.00 / board
Vegetable Platter with Hummus and Ranch Dressing	\$20.00 / board

BEVERAGES

Mogiana Coffee and Decaf, Murchie's Teas	\$5.50 / person
Assorted Soft Drinks	\$5.50 / person
VOSS Sparkling and Still Water	
Small	\$6.00 / each
Large	\$10.50 / each

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Listed price is for a three-course menu. All lunches include fresh baked bread and coffee/tea service.

LUNCH PLATED

\$45.00 / PERSON

Choice of Appetizer: (choose one)

Seasonal Soup

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Choice of Entree: (choose one)

Spaghetti Arrabbiata or Pomodoro

Tagliatelle, Bolognese

Grilled Hanger Steak, Arugula, Roasted Tomatoes, Pine Nuts, Parmesan, Aged Balsamic

Roasted Chicken Breast, Garlic and Herb Potatoes, Seasonal Vegetables

Branzino, Salsa Verde, Poached Seasonal Vegetables, Lentils, Grilled Lemon

Choice of Dessert: (choose one)

Chocolate Almond Torte

Lemon Cream, Seasonal Fruit

MENU #2

\$55.00 / PERSON

Choice of Appetizer: (choose two)

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Antipasti Board

Parmigiano Soufflé

Seared Tuna, Fennel, Orange

Choice of Pasta: (choose one)

Penne Arrabbiata or Pomodoro

Tagliatelle Bolognese

Garganelli, Peas, Prosciutto, Cream

Choice of Main: (choose one)

Grilled Hanger Steak, Arugula, Roasted Tomatoes, Pine Nuts, Parmesan, Aged Balsamic

Branzino, Salsa Verde, Poached Seasonal Vegetables, Lentils, Grilled Lemon

Mushroom Risotto, Parmesan

Choice of Dessert: (choose one)

Chocolate Almond Torte

Lemon Crème, Seasonal Fruit

Vanilla Panna Cotta

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OPUS WORKING SANDWICH LUNCH

\$46.00 / PERSON

Soup & Salad: (choose two)

Seasonal Soup

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Duck and Radicchio Salad, Candied Pecans, Grapes, Pecorino Cheese

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Fennel, Orange, Pistachio, Castelvetrano Olives, Pickled Onion, Arugula

Sandwiches: (choose three)

House-Made Bagel, Herb Cream Cheese, Cucumber, Alfalfa Sprouts

Roasted Eggplant, Peppers, Onions, Provolone Cheese, Red Pepper Aioli, Focaccia

Chicken Salad, Multi-Grain Bread

Roast Beef, Arugula, Horseradish Mayo, Ciabatta

Ham and Aged Cheddar, Dijon, Mayonnaise, Lettuce, Tomato, Ciabatta

Dessert:

House-Made Biscotti

House-Made Carrot Cake, Cream Cheese Icing

Mogiana Coffee and Decaf, Murchie's Tea

OPUS WRAP IT UP LUNCH

\$42.00 / PERSON

Soup & Salad: (choose two)

Seasonal Soup

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Duck and Radicchio Salad, Candied Pecans, Grapes, Pecorino Cheese

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Fennel, Orange, Pistachio, Castelvetrano Olives, Pickled Onion, Arugula

Sandwiches: (choose three)

Vegetarian Wrap, Roasted Peppers, Grilled Eggplant, Mascarpone, Pickled Onions, Arugula

Chicken Caesar Wrap, Bacon, Croutons, Tomatoes, Parmesan

House Smoked Salmon, Cream Cheese, Fennel, Capers, Pickled Onion, Cucumber, Frisee

Roast Turkey Breast, Cranberry Aioli, Lettuce Tomato, Red Onion, Bacon

Dessert:

House-Made Biscotti

House-Made Carrot Cake, Cream Cheese Icing

Mogiana Coffee and Decaf, Murchie's Tea

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LA PENTOLA DELUXE

\$55.00 / PERSON

Antipasti: (choose two)

Bruschetta, Roasted Tomatoes, Mascarpone, Parmesan, Pine Nuts

Burrata, Prosciutto

Kale Salad, Pickled Onions, Almonds, Parmesan

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Fennel, Orange, Pistachio, Castelvetrano Olives, Pickled Onion, Arugula

Seared Albacore Tuna, Roasted Tomatoes, Artichokes, Croutons, Basil

Primi: (choose two)

Penne Arrabbiata or Pomodoro

Orecchiette Bolognese

Garganelli, Peas, Prosciutto, Cream

Lumache alla Amatriciana

Secondi: (choose two)

Branzino, Salsa Verde, Poached Seasonal Vegetables, Lentils, Grilled Lemon

Grilled Hanger Steak, Arugula, Roasted Tomatoes, Pine Nuts, Parmesan, Aged Balsamic

Roasted Chicken Breast, Garlic and Herb Potatoes, Seasonal Vegetables

Buttermilk Fried Eggplant Parmesan, Arrabbiata Sauce

Dolce: (choose two)

House-Made Biscotti

House-Made Carrot Cake, Cream Cheese Icing

Lemon Crème, Seasonal Fruit

Mogiana Coffee and Decaf, Murchie's Tea

RECEPTION CANAPÉS

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

SEAFOOD	\$55.00 / DOZEN	MEAT	\$50.00 / DOZEN
Seared Albacore Tuna, Smoked Tomato Jam, Crostini		Roast Beef, Horseradish, Crostini	
House-Smoked Salmon, Capers, Onion, Crostini		Mortadella, Pickles, Mustard, Grilled Bread	
Tuna Tartar, Cucumber		Duck Confit, Grapes, Toasted Walnuts, Crostini	
Marinated Squid, Shrimp, Salsa Verde		House-Made Pork, Roast Peppers, Crostini	
Grilled Prawns, Chili, Garlic		Grilled Asparagus, Prosciutto	
Tapenade, Green and Black Olives, Anchovy, Parsley, Crostini		Chicken Liver Pâté, Crostini	
VEGETARIAN	\$45.00 / DOZEN	SPECIALTY**	\$65.00 / DOZEN
Endive, Gorgonzola, Walnuts		Foie Gras Terrine, Currants, Crostini	
Beets, Apple, Whipped Goat Cheese, Crostini		Fresh Shucked Oysters, Seasonal Mignonette, Horseradish	
Herbed Ricotta, Honey, Pine Nuts, Grilled Bread			
Saffron 'Arancini' Rice Ball, Red Pepper Aioli			
Artichokes, Roasted Tomato, Pecorino Cheese, Crostini			
Roasted Tomatoes, Ricotta, Aged Balsamic, Grilled Bread			

** Requires minimum 72-hour notice

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RECEPTION PLATTERS

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

SALUMI PLATTER

\$98.00 / PLATTER

Selection of Assorted Salumi, Pickled Vegetables

CHEESE PLATTER

\$110.00 / PLATTER

Assorted Italian Cheese, Fruit, House-Made Crackers

SEAFOOD ANTIPASTI PLATTER

\$130.00 / PLATTER

Marinated Seafood, Shellfish, House Smoked Salmon, Oysters

VEGETABLE PLATTER

\$65.00 / PLATTER

Fresh Vegetables, Hummus, Ranch Dip

FRESH FRUIT PLATTER

\$89.00 / PLATTER

House-Made Yoghurt

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THREE COURSE DINNER

All dinners include fresh baked bread and coffee/tea service. Pre selected main courses additional \$6 per person. Table side service \$10 per person.

DINNER PLATED

Choice of One Salad:

Seared Albacore Tuna Panzanella Salad, Roasted Tomatoes, Artichokes, Olives, Croutons, Basil

Duck Confit Salad, Candied Pecans, Grapes, Radicchio, Endive, Balsamic, Pecorino Cheese

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Fennel, Orange, Pistachio, Castelvetrano Olive, Pickled Onion, Arugula

Kale Salad, Pickled Onions, Almonds, Parmesan

Choice of One Main:

Game Hen, Squash Purée, Farro, Roasted Root Vegetable, Hen Jus \$76.00

AAA Beef Tenderloin, Potato Purée, Charred Shallots, Roasted Root Vegetable, Red Wine Jus \$90.00

Branzino, Salsa Verde, Poached Seasonal Vegetables, Lentils, Grilled Lemon \$84.00

Lamb Sirloin, Celeriac Puree, Carrots, Roasted Potatoes, Lamb Jus \$80.00

Porcini Mushroom Risotto, Parmesan \$60.00

Choice of One Dessert:

Flourless Chocolate Almond Torte

Lemon Crème, Seasonal Fruit, Vanilla Panna Cotta, Winter Citrus

Chocolate Ganache, Aerated Dark Chocolate, Assorted Macarons

DINNER BUFFET

\$89.00 / PERSON

Soup & Salad: (choose three)

Seasonal Soup

Duck Confit Salad, Candied Pecans, Grapes, Radicchio, Endive, Balsamic, Pecorino Cheese

Beets and Quinoa, Arugula, Ricotta Cheese, Pickled Onion, Toasted Almonds

Fennel, Orange, Pistachio, Castelvetrano Olive, Pickled Onion, Arugula

Kale Salad, Pickled Onions, Almonds, Parmesan

Seared Albacore Tuna Panzanella Salad, Roasted Tomatoes, Artichokes, Olives, Croutons, Basil

Main Entree: (choose three)

Mushroom Risotto

Penne, Tomato, Vegetable Ragu

Lumache alla Amatriciana

Orecchiette Bolognese

Grilled Bone-In Ribeye, Garlic

Confit Duck Leg, Garlic

Branzino, Salsa Verde, Grilled Lemon

Served with: Herb Potatoes, Seasonal Vegetables

Desserts (choose two)

House-Made Biscotti

Flourless Chocolate Almond Torte,

Vanilla Panna Cotta, Winter Citrus

Mogiana Coffee and Decaf, Murchie's Tea

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THE UNIQUELY STYLISH, ALWAYS FRESH PACKAGE

The perfect package for your day-long meeting! Allow us to design your food and beverage needs around our most popular food & beverage choices. We will work with you to coordinate your preferred timing so that your meeting is as seamless as possible.

Package Includes

- Preferred food + beverage pricing
- Complimentary WiFi internet access
- Built-in screen for your presentation
- LCD Projector
- Reduced meeting room rental *

* Minimum of 10 attendees required

FULL DAY

\$91.00 / PERSON

9:00AM - 5:00PM

BREAKFAST	Opus Continental
AM BREAK	Pump It Up
LUNCH	OPUS Working Sandwich Lunch
PM BREAK	The Cookie Monster

HALF DAY

9:00AM - 12:00PM

\$44.00 / PERSON

BREAKFAST	Yaletown Breakfast
AM BREAK:	The Cookie Monster

1:00PM - 5:00PM

\$54.00 / PERSON

LUNCH:	OPUS Working Sandwich Lunch
PM BREAK:	The Cookie Monster

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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 \$500.00 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 18% gratuity.

Domestic Beer	\$8.50
Liquor – Premium	\$10.00
Imported Beer	\$9.50
Liquor – Deluxe	\$12.00
House Wine (5 oz.)	\$10.00
Non-Alcoholic (Juice, Pop)	\$5.50
Martinis (2 oz.)	\$10.00
VOSS Sparkling Water	
Small	\$6.00
Large	\$10.50

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 \$500.00 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	\$11.00
Liquor – Premium	\$13.00
Imported Beer	\$12.50
Liquor – Deluxe	\$16.00
House Wine (5 oz.)	\$13.00
Non-Alcoholic (Juice, Pop)	\$6.50
Martinis (2 oz.)	\$16.00
VOSS Sparkling Water	
Small	\$7.00
Large	\$11.50

Premium wines by the bottle and liqueurs available upon request.
Catering bar services prices do not apply to functions in OPUS Bar or La Pentola.

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 Kristie Kent, Group Sales Manager, for prices.

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

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Government Taxes and Service Charges are applicable as follows:

Food	18% Service Charge and 5% GST
Beer/Wine/Alcohol	18% Service Charge, 10% Liquor Tax and 5% GST
Audio Visual Equipment	18% 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 18% gratuity. For events taking place in the restaurant and OPUS Bar, groups are subject to an 18% 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 \$50 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.

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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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