

OPUS BANQUET MENU 2020



BREAKFAST BUFFET

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BREAKFAST BUFFET

OPUS CONTINENTAL

\$23.00 / 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

\$27.00 / 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

\$31.00 / 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

\$35.00 / 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

\$39.00 / 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

All food and beverage is quoted in Canadian Dollars and is subject to 18% Service Charge and 5% GST. Menu items and prices are subject to change without notice.
Items can be substituted to suit dietary requirements.

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

\$10.00 / PERSON

Seasonal Fruit, Candied Pecans, Canadian Maple Syrup

MARKET FRUIT

\$10.00 / PERSON

Selection of Fresh Fruit

WHOLE FRUIT

\$3.00 / PIECE

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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

NUTS FOR DOUGHNUTS

\$20.00 / PERSON

House-Made Mini Zeppole

Toasted Walnuts, Candied Pecans

Chocolate Milk

Mogiana Coffee and Decaf, Murchie's Tea

P-P-P-PETA

\$16.00 / PERSON

House-Made Vegan Pita Chips, Assorted Vegetables with Hummus

Mogiana Coffee and Decaf, Murchie's Tea

GIAO BELLA

\$22.00 / PERSON

House-Made Biscotti

Fresh Sliced Fruit

Nespresso Coffee

PUMP IT UP

\$18.00 / PERSON

House-Made Energy Bars

Fruit Smoothie, Berries, Apple Juice,

House-Made Plain Yogurt, Honey

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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SWEET

| | |
|--|------------------|
| Assorted House-Made Cookies | \$38.00 / dozen |
| Assorted Candy Bars | \$3.00 / each |
| Assorted Coffee Cakes | \$40.00 / dozen |
| Assorted Granola Bars | \$7.00 / each |
| 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 | \$35.00 / board |
| Assorted Bags of Chips | \$4.50 / each |
| Assorted Bags of Popcorn | \$5.00 / each |
| Assorted Charcuterie Platter with Prosciutto, Genoa Salami and Speck | \$30.00 / board |
| Mixed Nuts | \$5.00 / each |
| Vegetable Platter with Hummus and Ranch Dressing | \$20.00 / board |

*each board serves four people

BEVERAGES

| | |
|--|-----------------|
| Mogiana Coffee and Decaf, Murchie's Teas | \$6.00 / person |
| Nespresso Coffee | \$8.00 / person |
| Assorted Soft Drinks | \$6.00 / person |
| VOSS Sparkling and Still Water | |
| Small | \$6.00 / each |
| Large | \$10.00 / each |

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

LUNCH PLATED

\$46.00 / 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 Chicken Breast, Potato Puree, Porcini Mushrooms, Shallots, Jus

AAA Beef Tenderloin, Arugula, Pine Nuts, Parmesan, Aged Balsamic

Sablefish, Leeks, Asparagus, Sidesripe Shrimp, Pearl Barley, Pea Tips, Radish

Choice of Dessert: (choose one)

Chocolate Almond Torte

Lemon Cream, Seasonal Fruit

MENU #2

\$56.00 / 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)

AAA Beef Tenderloin, Arugula, Pine Nuts, Parmesan, Aged Balsamic

Sablefish, Leeks, Asparagus, Sidesripe Shrimp, Pearl Barley, Pea Tips, Radish

Porcini Mushroom Risotto, Parmesan

Choice of Dessert: (choose one)

Chocolate Almond Torte

Lemon Cream, Seasonal Fruit

Vanilla Panna Cotta

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OPUS WORKING SANDWICH LUNCH

\$47.00 / PERSON

Soup & Salad: (choose two)

Seasonal Soup

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Warm Kale Salad, Crispy Cauliflower, Shaved Piave, Garlic Crumb, Citrus Balsamic Vinegar

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

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

\$43.00 / PERSON

Soup & Salad: (choose two)

Seasonal Soup

Green Salad, Cucumber, Radish, Fennel, Lemon Vinaigrette

Warm Kale Salad, Crispy Cauliflower, Shaved Piave, Garlic Crumb, Citrus Balsamic Vinegar

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

\$56.00 / PERSON

Antipasti: (choose two)

Bruschetta, Roasted Tomatoes, Roasted Garlic, Parmesan

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)

Ling Cod, Leeks, Asparagus, Sidesripe Shrimp, Pearl Barley, Pea Tips, Radish

Ribeye, Arugula, Pine Nuts, Parmesan, Aged Balsamic

Grilled Chicken Breast, Potato Puree, Porcini Mushrooms, Shallots, Jus

Buttermilk Fried Eggplant Parmesan, Arrabbiata Sauce

Dolce: (choose two)

House-Made Biscotti

House-Made Carrot Cake, Cream Cheese Icing

Lemon Cream, Seasonal Fruit

Mogiana Coffee and Decaf, Murchie's Tea

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RECEPTION CANAPÉS

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

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|--|------------------------|---|------------------------|
| SEAFOOD | \$55.00 / DOZEN | MEAT | \$50.00 / DOZEN |
| Seared Tuna, Citrus, Pine Nuts, Cucumber | | Spicy Grilled Flank Steak, Charred Tomato, White Beans | |
| House-Smoked Salmon, Capers, Onion, Crostini | | Prosciutto, Diced Melon, Arugula, Shaved Ricotta | |
| Salted Cod, Potato Fritters | | Spicy Steak Slider, Pickled Slaw | |
| Poached Humboldt Squid, Pineapple, Red Pepper, Basil | | House-Made Pork Meatball, Tomato Sauce | |
| Grilled Baja Prawns, Garlic, Chillies, Olive Oil, Parsley | | 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, Pine Nuts, Crostini | | Fresh Shucked Oysters, Seasonal Mignonette, Horseradish | |
| Herbed Ricotta, Honey, Pine Nuts, Grilled Bread | | | |
| Saffron 'Arancini' Rice Ball, Red Pepper Aioli | | | |
| Marinated Artichoke, Roasted Tomato, White Anchovy, Pecorino | | | |
| Roasted Tomatoes, Ricotta, Aged Balsamic, Grilled Bread | | | |
| Roasted Broccoli, Sundried Tomato, Pumpkin Seeds, Parmesan | | | |
| Chick Pea Fritters, Kale, Roasted Tomato Sauce | | | |

** 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 Yogurt

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THREE COURSE DINNER

OPUS
VANCOUVER

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

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:

Grilled Chicken Breast, Potato Purée, Porcini Mushrooms, Shallots, Jus \$76.00

AAA Beef Tenderloin, Arugula, Pine Nuts, Parmesan, Aged Balsamic \$90.00

Sablefish, Leeks, Asparagus, Sidestripe Shrimp, Pearl Barley, Pea Tips, Radish \$84.00

Lamb Sirloin, Salsa Verde, Grilled Spring Onion, Baby Carrots, Spinach, Chickpeas \$80.00

Porcini Mushroom Risotto, Parmesan \$60.00

Choice of One Dessert:

Flourless Chocolate Almond Torte

Lemon Cream, Seasonal Fruit

Vanilla Panna Cotta

Chocolate Ganache, Aerated Dark Chocolate, Assorted Macarons

DINNER BUFFET

\$89.00 / PERSON

Soup & Salad (choose three):

Seasonal Soup

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):

Served with: Grilled Seasonal Vegetables, Garlic and Herb Potatoes

Porcini Mushroom Risotto

Penne, Tomato, Vegetable Ragu

Lumache alla Amatriciana

Orecchiette Bolognese

Grilled Bone-In Ribeye, Garlic

Ling Cod

Desserts (choose two):

House-Made Biscotti

Chocolate Almond Torte,

Vanilla Panna Cotta

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

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|-----------|-----------------------------|
| 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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WHITE WINE

| | |
|---|---------|
| The Hatch Pinot Blanc Blend West Kelowna, BC 2016 | \$48.00 |
| Poplar Grove Pinot Gris Penticton, BC 2017 | \$55.00 |
| Meyer Family Vineyards Chardonnay Okanagan Valley, BC 2016 | \$60.00 |
| Fratelli Ponti Roero Arneis Piedmont, Italy 2016 | \$65.00 |
| Yealands Family Wines Sauvignon Blanc Marlborough, NZ 2018 | \$65.00 |

RED WINE

| | |
|--|---------|
| The Hatch Pinot Noir West Kelowna, BC 2016 | \$48.00 |
| Stoneboat Gravelbar Duet Pinot Noir Blend Oliver, BC 2015 | \$56.00 |
| Fontanafredda Briccotondo Barbera Piedmont, Italy 2014 | \$60.00 |
| Lunessence Winery & Vineyard Merlot Summerland, BC 2016 | \$65.00 |
| Bodega Catena Zapata Malbec Mendoza, Argentina 2016 | \$74.00 |
| Ricasoli 'Brolio' Chianti Classico Sangiovese Blend Chianti, Italy 2015 | \$76.00 |

ROSÉ & BUBBLES

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|--|---------|
| Bartier Bros. Rosé Okanagan Valley, BC 2017 | \$55.00 |
| Okanagan Crush Pad Narrative XC Sparkling Oliver, BC 2015 | \$60.00 |



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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% Service Charge.

| | |
|----------------------------|---------|
| 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) | \$6.00 |
| Martinis (2 oz.) | \$10.00 |
| VOSS Sparkling Water | |
| Small | \$6.00 |
| Large | \$10.00 |

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 \$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) and 18% Service Charge.

| | |
|----------------------------|---------|
| 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) | \$7.00 |
| Martinis (2 oz.) | \$16.00 |
| VOSS Sparkling Water | |
| Small | \$7.00 |
| Large | \$11.00 |

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 your Group Sales Manager for prices.

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

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 | 18% Service Charge, 5% GST |

Conditions:

An exact guarantee is required 48 hours prior to your event. Please note that all food and beverage and meeting room rental is subject to 5% GST and 18% Service Charge. An additional 10% PST will apply to alcohol. All taxes are subject to change without notice. For events taking place in the restaurant and OPUS Bar, groups are subject to an 18% Service Charge 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 audio visual 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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