

# OPUS BANQUET MENU 2019



# 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

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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

## 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

## NUTS FOR DOUGHNUTS

\$20.00 / PERSON

House-Made Mini Zeppole

Toasted Walnuts, Candied Pecans

Chocolate Milk

Mogiana Coffee and Decaf, Murchie's Tea

## GIAO BELLA

\$22.00 / PERSON

House-Made Biscotti

Fresh Sliced Fruit

Nespresso Coffee

## 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	\$35.00 / board
Assorted Charcuterie Platter with Prosciutto, Genoa Salami and Speck	\$30.00 / board
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.

<b>SEAFOOD</b>	<b>\$55.00 / DOZEN</b>	<b>MEAT</b>	<b>\$50.00 / DOZEN</b>
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	
<b>VEGETARIAN</b>	<b>\$45.00 / DOZEN</b>	<b>SPECIALTY**</b>	<b>\$65.00 / DOZEN</b>
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

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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

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

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

## RED WINE

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

## ROSÉ & BUBBLES

<b>Bartier Bros.</b>   Rosé   Okanagan Valley, BC   2017	\$55.00
<b>Okanagan Crush Pad</b>   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.

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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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