



Corporate & Social  
Event Packages







Shouted with passion at Greek celebrations, 'Opa' is an expression usually accompanied by plate smashing. We hope you enjoy celebrating at Opa.

---

Just go easy on our crockery.

# OUR SPACES

At Opa we're here to serve your needs, whether you're planning a gathering for a big group, a special event, or a casual get-together. We're ready to cater to your unique requirements to make your celebration one to remember.

Don't hesitate to reach out for further details or bespoke requests.

	Seated	Standing/ Lounge	Menu	Beverage option			
				Bev Package	Bottle Service	Bar Tab	Cash Bar
Private Dining Room	15-40	-	Banquet	Yes	Yes	Yes	Yes
Bar Area*	-	40-80	Canapé	Yes	Yes	Yes	-
Full Venue*	80-150	-	Banquet	Yes	Yes	Yes	-

*\*Minimum spends apply*

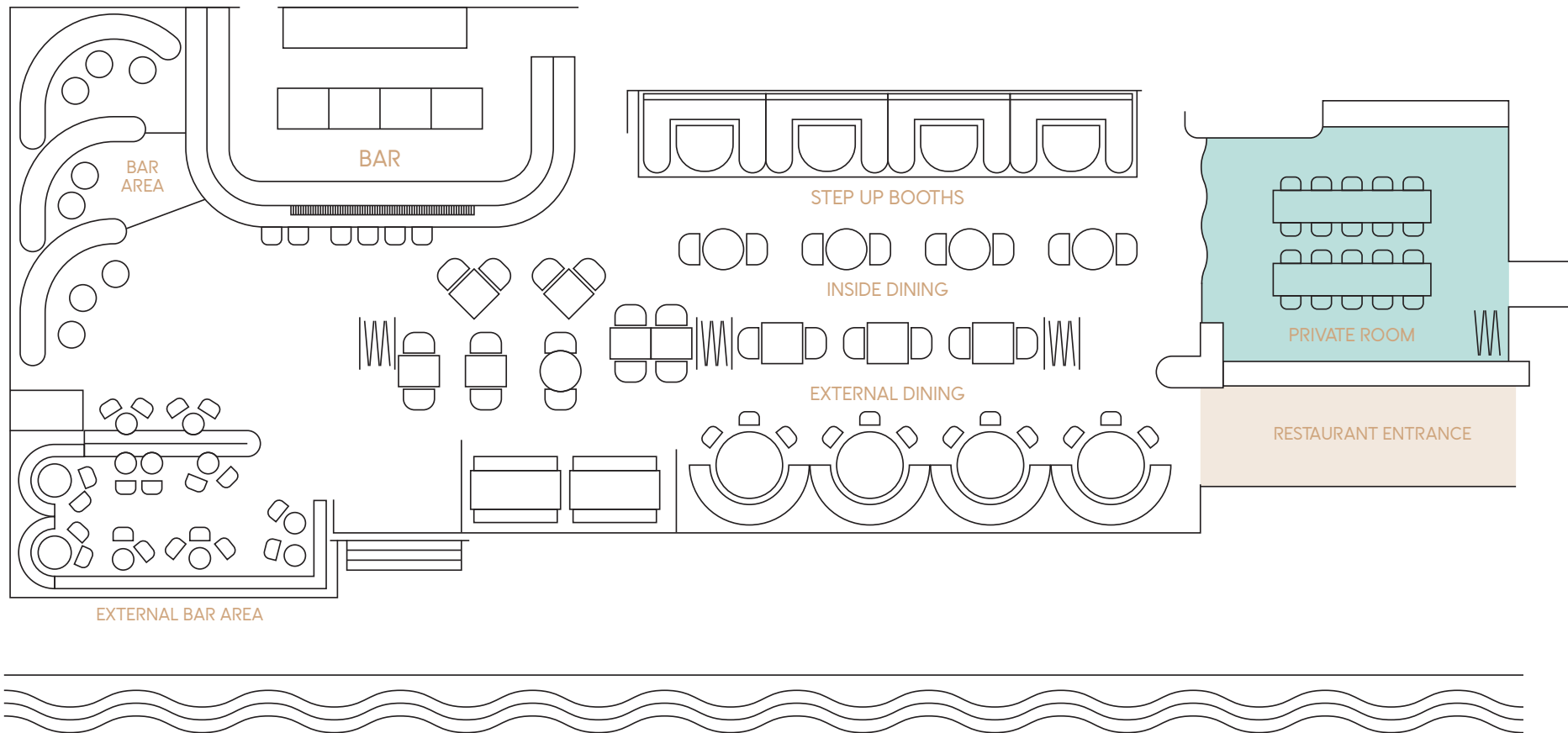


# Private Dining Room

15-40 Guests

Banquet Menu, Beverage package, Bottle service or Bar tab

*\*Minimum spend applies*

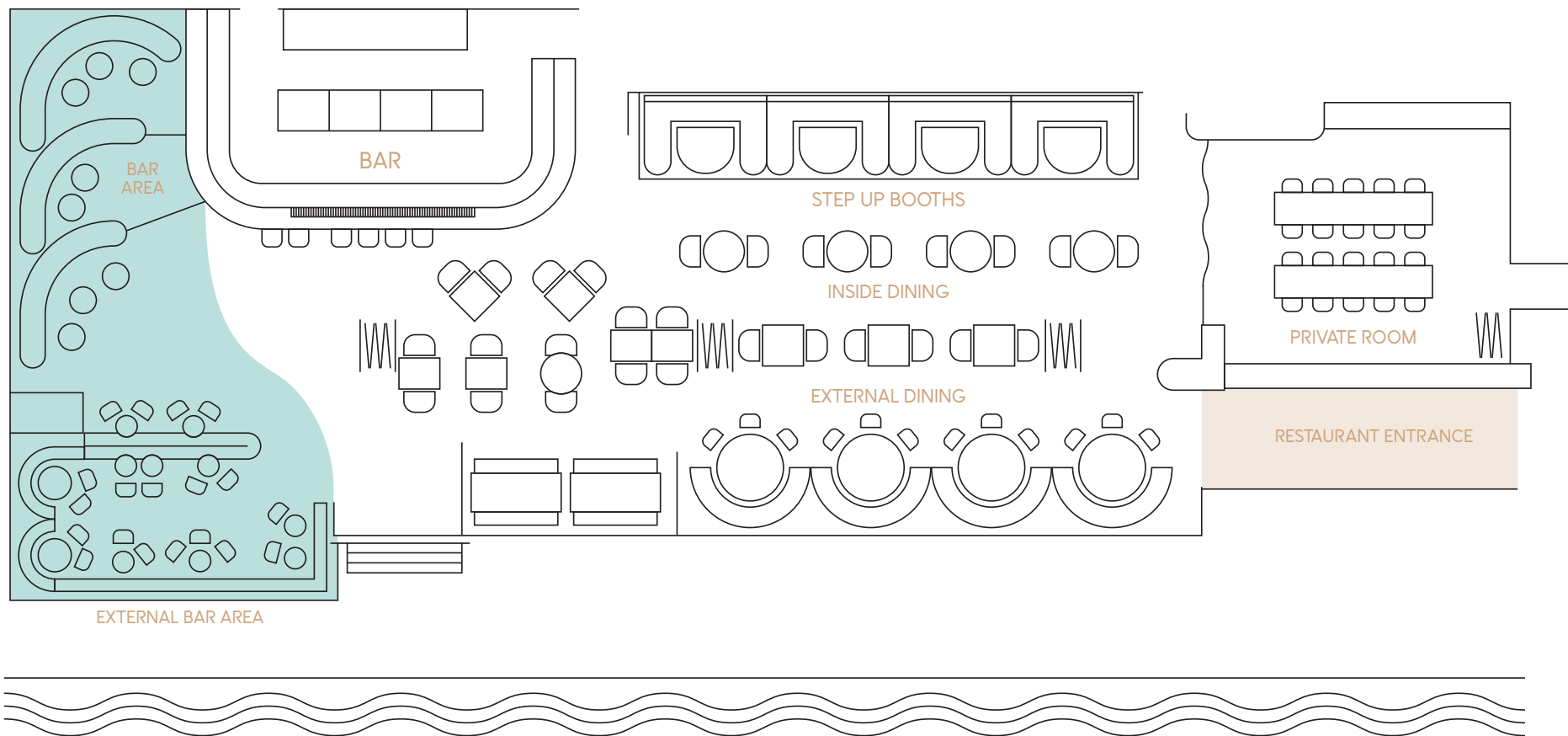


# Bar Area

40-80 Guests

Canapés, Beverage package, Bottle service or Bar tab

*\*Minimum spend applies*

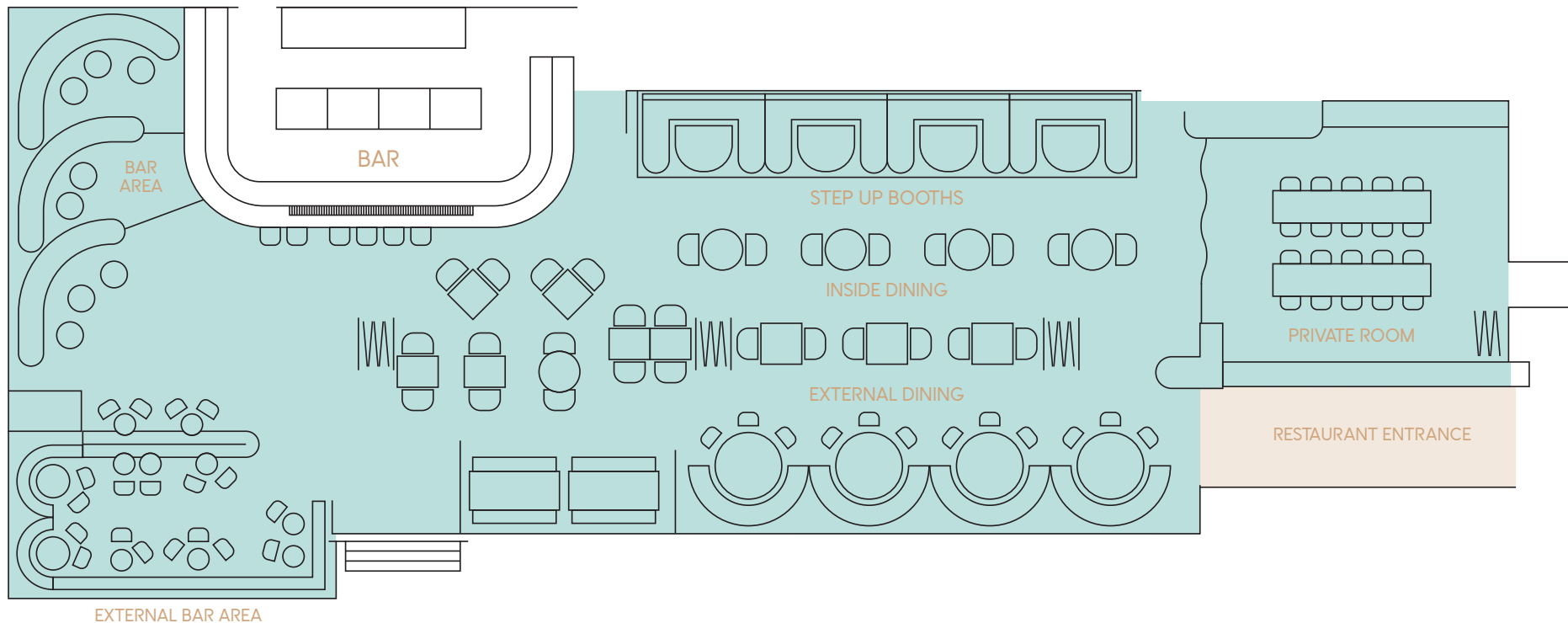


# Full Restaurant

80-150 Guests

Banquet Menu, Beverage package, Bottle service or Bar tab

*\*Minimum spend applies*







# BEVERAGE PACKAGES

## Basic Package

2hr \$85pp

### Beer - Full Strength

Opa Lager  
Opa Pale Ale

### Beer - Half Strength

Opa Session Ale

### Wine

La Riva dei Frati Prosecco, Veneto  
Nautilus Sauv Blanc, Marlborough  
Langmeil The Long Mile Shiraz,  
Barossa Valley

## Standard Package

2hr \$100pp

### Beer - Full Strength

Opa Lager  
Opa Pale Ale  
Mythos Lager (Greece)

### Beer - Half Strength

Opa Session Ale

### Wine

La Riva Dei Frati Prosecco, Veneto  
Nautilus Sauv Blanc, Marlborough  
O'Leary Pinot Noir, Adelaide Hills  
Langmeil The Long Mile Shiraz,  
Barossa Valley

### Plus your choice of one of the below

Cape Mentelle 'Brooks Estate' Chardonnay  
Margaret River  
Saint Clair Pinot Gris, Marlborough  
Triennes Rosé, Provence

## Premium Package

2hr \$125pp

### Beer - Full Strength

Asahi  
Opa Pale Ale  
Mythos Lager (Greece)  
Brookvale Ginger Beer

### Beer - Half Strength

Opa Session Ale  
Peroni Laggera

### Wine

Jansz Premium Cuvée, Tasmania  
Nautilus Sauv Blanc, Marlborough  
Triennes Prestige Rosé, Provence  
Brokenwood Pinot Noir, Beechworth  
Wirra Wirra Woodhenge Shiraz,  
McLaren Vale

### Plus your choice of one of the below

Saint Clair Pinot Gris, Marlborough  
West Cape Chardonnay, Western Australia

# SEATED BANQUET MENUS

15-40 guests & 80-150 guests

## Apollo's Plate

\$79pp

- Taramasalata
- Village Bread
- Octopus Chargrilled
- Kalamari Flash Fried
- Feta Saganaki
- Horiatiki Salad
- Lamb Shoulder
- Araka Lemonato
- Lemon Patatas
- Mixed Sweets

## Aphrodite's Table

\$99pp

- Taramasalata
- Village Bread
- Octopus Chargrilled
- Kalamari Flash Fried
- Prawn Saganaki
- Horiatiki Salad
- Lamb Shoulder
- Kotopoulo (Chicken)
- Araka Lemonato
- Lemon Patatas
- Mixed Sweets

## Feast of Gods

\$120pp

- Taramasalata
- Village Bread
- Octopus Chargrilled
- Kalamari Flash Fried
- Prawn Saganaki
- Horiatiki Salad
- Lamb Shoulder
- Kotopoulo (Chicken)
- Araka Lemonato
- Lemon Patatas
- Mixed Sweets

## Banquet Add Ons

Live Lobster MP · Oyster +6pp · Baby Yiros +8pp · Octopus +8pp · Grilled King Prawn +8pp · Saganaki +8pp

We can cater to gluten free, dairy free, coeliac, vegetarian and allergies with 48hrs notice.

All produce utilised at Opa Bar + Mezze is controlled by market availability, therefore the prices and items may change subject to fluctuations within the market.





# BAR FUNCTION MENU

40-80 Guests served 'cocktail style'

Choice of Canape Options	5	7	8
Canape Only Package	80pp	90pp	100pp

**Tzatziki + Village Bread** Yoghurt, cucumber, dill (GF)

**Haloumi Chips** Yoghurt, mint, pomegranate (Veg)

**Feta Saganaki** Filo pastry, Dodoni feta, Mavrodaphne sauce

**Souvlaki** Chicken, red onion, tzatziki (GF)

**Kalamari** Flash fried, lemon, salt (DF)

**Keftedes (Beef + Pork Meatballs)** Feta mousse

**Lamb Ribs** Grilled oregano, lemon, tyrokafteri (GF)

**Loukaniko (Spicy Village Sausage)**

**Kolokithokeftedes** Zucchini, kefalograviera, mint, breadcrumbs (Veg)

## Upgrades

Add \$10pp per dish

**Oysters Opa** Tomato, ouzo, tabasco, pepper (GF, DF)

**Garidas** Grilled king prawns, ladolemono sauce (GF)

**Pidakia (Lamb Cutlet)** Grilled, red onion, tzatziki

**Choirino Koilia** Grilled pork belly, Greek herbs, lemon mustard brandy sauce (GF, DF)





123 Eagle Street, Brisbane Q 4000  
[opabar.com.au/events](http://opabar.com.au/events)