



**Orlando**

# Sample Group Menus



@tavernaopaorl



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/opa.orlando



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# Your ticket to the Mediterranean!

**Taverna Opa Orlando** welcomes you to loosen your ties and have an unforgettable experience while enjoying delicious Greek food and lively entertainment. Our abundant selection of fresh seafood and steak, along with nightly entertainment, has made Taverna Opa the top destination dining venue in Orlando!

We import items like cheese, olives, and oils directly from Greece and prepare from scratch signature items like Tzatziki, Hummus, Greek Yogurt and desserts. We offer a full bar and variety of wines from around the world including a large selection of Greek wines to complement our dishes.

Our unique range of atmosphere starts off with a relaxed lunch and gradually transcends into a sophisticated nightlife, creating the perfect atmosphere for networking, team building, celebrations, and welcome parties. Enjoy our live DJ mixing a range of Greek, International, and top 40 music as you jump in our traditional Zorba dance or join the belly dancer as a confetti of napkins floats around you. Remember, the night's not over until the ouzo runs out!



# Group Event Locations

## Full Venue Buyout

Allow your guests to access and enjoy all areas of the restaurant in a complete buyout.

**Seated | 440    Reception | 500+**

### SANTORINI MAIN DINING ROOM



**Seated | 200    Reception | 250**

This semi-private space allows your guests to be in the heart of the action, with access to the main entrance.

### CRETA PRIVATE ROOM



**Seated | 100    Reception | 125**

This room offers a warm and inviting atmosphere for meetings or private events with A/V capabilities.

### ELIOS COVERED PATIO



**Seated | 100    Reception | 150**

Fresh air option with heating and cooling capabilities and pulldown tarps to fully enclose the space if needed.

### MYTHOS BAR



**Reception | 40**

Add the Mythos bar on to your event space for full bar service at your cocktail reception.

## Need more space?

Ask about expansion or multi-venue block party options!

**407-351-8660**

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# Entertainment

At **Taverna Opa Orlando**, we are famous for our vibrant and celebratory atmosphere! Belly dancing and DJ entertainment is included every night of the week for all guests. Get ready to dance on the tables in a shower of napkins!

Entertainment options are customizable for private buyouts. Ask us about our additional entertainment options like fire dancers, aerialists, and more!





# ACROPOLIS

## FAMILY STYLE MENU

WITH CHOICE OF INDIVIDUAL ENTREE



### FIRST COURSE

#### COLD MEZE APPETIZER PLATTER

##### TZATZIKI

Greek-strained yogurt / cucumber / garlic / dill / olive oil

##### TAMOSALATA

lemon cod roe dip

##### MELITZANOSALATA

eggplant / lemon / orange zest / garlic / onion / parsley

##### DOLMADES

grape leaves / herb-infused rice

##### SALAD

##### HORIATIKI TRADITIONAL GREEK SALAD

cucumber / tomatoes / red onion / kalamata olives / peppers / feta / olive oil / oregano

### SECOND COURSE

#### HOT MEZE APPETIZER PLATTER

##### SPANAKOPITA

phyllo / feta / spinach

##### KEFTEDES GREEK MEATBALLS

beef / herbs

##### CRISPY CALAMARI

lemon

##### LAMB RIBS

lemon / garlic

##### OAK-GRILLED WINGS

lemon / oregano

##### SAGANAKI

vlahotiri cheese / brandy

### THIRD COURSE

#### CHOICE OF ENTREE

##### SURF AND TURF

5 oz. filet / 7 oz. lobster tail / spinach rice / potatoes

##### LAMB CHOPS

36-hour marinated / garlic / herbs / potatoes / vegetables

##### CHICKEN ARTICHOKE

lemon-caper-artichoke sauce / spinach rice

##### BRONZINO FILET

filet of lavraki fish imported fresh from Greece / wild greens / spinach rice

### OPTIONAL

#### DESSERT

Complete your evening with a variety of greek desserts for an additional fee per person.

sodas & iced tea included

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# APHRODITE

## FAMILY STYLE MENU



### FIRST COURSE

#### COLD MEZE APPETIZER PLATTER

##### TZATZIKI

greek-strained yogurt / cucumber / garlic / dill  
/ olive oil

##### TARAMOSALATA

lemon cod roe dip

##### MELITZANOSALATA

eggplant / lemon / orange zest / garlic / onion /  
parsley

##### DOLMADES

grape leaves / herb-infused rice

##### SALAD

##### HORIATIKI TRADITIONAL GREEK SALAD

cucumber / tomatoes / red onion / kalamata  
olives / peppers / feta / olive oil / oregano

### SECOND COURSE

#### HOT MEZE APPETIZER PLATTER

##### SPANAKOPITA

phyllo / feta / spinach

##### KEFTEDES GREEK MEATBALLS

beef / herbs

##### CRISPY CALAMARI

lemon

##### LAMB RIBS

lemon / garlic

##### OAK-GRILLED WINGS

lemon / oregano

### THIRD COURSE

#### MEAT PLATTER

*served with yiayia's veggies  
and lemon potatoes*

##### LAMB CHOPS

##### CHICKEN KEBOB

##### BEEF TENDERLOIN KEBOB

##### PORK LOIN

### OPTIONAL

#### DESSERT

Complete your evening with a variety of greek desserts  
for an additional fee per person.

sodas & iced tea included

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# PLATED MENU

GUEST CHOICES TAKEN AT THE TABLE

## FIRST COURSE

### SERVED FAMILY STYLE

#### HUMMUS

chickpeas / garlic / olive oil / salt / pepper

## SECOND COURSE

### CHOICE OF APPETIZER

#### HORIATIKI TRADITIONAL GREEK SALAD

cucumbers / tomato / red onion / peppers / kalamata olives / feta /  
extra virgin olive oil / fresh oregano

#### MUSSELS AND OUZO

tomato / garlic / basil / oregano

## THIRD COURSE

### CHOICE OF ENTREE

#### LAMB CHOPS

36-hour marinated / garlic / herbs / lemon potatoes / yiayia's vegetables

#### SURF AND TURF

5 oz. filet / 7 oz. lobster tail / spinach rice / lemon potatoes / asparagus

#### NISIOTIKO

shrimp / calamari / mussels / rice / tomatoes / manouri cheese / garlic

## FOURTH COURSE

### CHOICE OF DESSERT

#### BAKLAVA

walnuts / cinnamon / cloves / honey / phyllo

#### OPA EKMEK

Kantaifi shredded phyllo / walnuts / custard / whipped topping

sodas & iced tea included



# PLATED MENU

GUEST CHOICES TAKEN AT THE TABLE

## FIRST COURSE

### SERVED FAMILY STYLE

#### HUMMUS

chickpeas / garlic / olive oil / salt / pepper

## SECOND COURSE

### CHOICE OF APPETIZER

#### HORIATIKI TRADITIONAL GREEK SALAD

cucumbers / tomato / red onion / peppers / kalamata olives / feta /  
extra virgin olive oil / fresh oregano

#### SPANAKOPITA SPINACH PIE

spinach / feta / phyllo

## THIRD COURSE

### CHOICE OF ENTREE

#### FISH OF THE DAY

tomato-garlic white wine sauce / greens / spinach rice

#### OAK-GRILLED PORK LOIN

marinated pork loin / herbs / lemon potatoes / yiayia's vegetables

#### CHICKEN KEBOB

marinated chicken breast / onions and peppers / lemon potatoes / spinach rice

## FOURTH COURSE

### CHOICE OF DESSERT

#### BAKLAVA

walnuts / cinnamon / cloves / honey / phyllo

#### OPA EKMEK

kantaifi shredded phyllo / walnuts / custard / whipped topping

sodas & iced tea included



# COCKTAIL BUFFET

MINIMUM OF 30 PEOPLE



## COLD APPETIZER TABLE

### HUMMUS

chickpeas / garlic / olive oil / salt / pepper

### TZATSIKI

greek-strained yogurt / cucumber / garlic / dill / olive oil

### MELITZANOSALATA

eggplant / lemon / orange zest / garlic / onion / parsley

### HORIATIKI TRADITIONAL GREEK SALAD

cucumber / tomatoes / red onion / kalamata olives / peppers / feta / olive oil / oregano

## HOT APPETIZER TABLE

### SPANAKOPITA

phyllo / feta / spinach

### KEFTEDES GREEK MEATBALLS

beef / herbs

### CRISPY CALAMARI

lemon

## HOUSE SPECIALTY TABLE

### GREEK PAELLA

shrimp / calamari / scallops / mussels / tomato / garlic / rice / manouri goat cheese

### LAMB CHOPS

36-hour marinated / garlic / herbs

### CHICKEN KEBOB

chicken breast / herbs

### SPINACH RICE

## CARVING STATION

### PRIME RIB

garlic & herb marinated

## OPTIONAL

### SWEET TABLE

Complete your buffet with a Greek dessert variety station for an additional fee per person.

# COCKTAIL BUFFET

MINIMUM OF 30 PEOPLE



## COLD APPETIZER TABLE

### HUMMUS

chickpeas / garlic / olive oil / salt / pepper

### TZATZIKI

greek-strained yogurt / cucumber / garlic / dill / olive oil

### MELITZANOSALATA

eggplant / lemon / orange zest / garlic / onion / parsley

### HORIATIKI TRADITIONAL GREEK SALAD

cucumber / tomatoes / red onion / kalamata olives / peppers / feta / olive oil / oregano

## HOT APPETIZER TABLE

### SPANAKOPITA

phyllo / feta / spinach

### KEFTEDES GREEK MEATBALLS

beef / herbs

### CRISPY CALAMARI

lemon

## HOUSE SPECIALTY TABLE

### GREEK PAELLA

shrimp / calamari / scallops / mussels / tomato / garlic / rice / manouri goat cheese

### LAMB CHOPS

36-hour marinated / garlic / herbs

### CHICKEN KEBOB

chicken breast / herbs

### SPINACH RICE

## OPTIONAL

### PRIME RIB CARVING STATION

Additional fee per person.

### SWEET TABLE

Complete your buffet with a Greek dessert variety station for an additional fee per person.

# COCKTAIL BUFFET

MINIMUM OF 30 PEOPLE



## COLD APPETIZER TABLE

### HUMMUS

chickpeas / garlic / olive oil / salt / pepper

### DOLMADES

grape leaves / rice / infused with herbs

### GREEK BRUSCHETTA

chopped tomato / feta

## HOT APPETIZER TABLE

### SPANAKOPITA

phyllo / feta / spinach

### KEFTEDES GREEK MEATBALLS

beef / herbs

### CRISPY CALAMARI

lemon

### LAMB SLIDERS

lamb / caramelized onion / tzatziki

## OPTIONAL

### PRIME RIB CARVING STATION

Additional fee per person.

### SWEET TABLE

Complete your buffet with a Greek dessert variety station for an additional fee per person.



# GROUP Beverage Options



## PREMIUM BRAND BAR PACKAGE

Premium Liquor  
Imported & Domestic Beer  
House Red & White Wine  
Red & White Sangria  
Soft Drinks & Juice

## CALL BRAND BAR PACKAGE

Call Brand Liquor  
Imported & Domestic Beer  
House Red & White Wine  
Red & White Sangria  
Soft Drinks & Juice

## SPECIALTY BAR PACKAGE

Imported & Domestic Beer  
House Red & White Wine  
Red & White Sangria  
Soft Drinks & Juice

## BEER & WINE BAR PACKAGE

Imported & Domestic Beer  
House Red & White Wine  
Soft Drinks & Juice

**Please note:** Bar packages are a minimum of 2 hours and can only be used in conjunction with group menus. All members in the group must participate to qualify for the bar package. Beverage service to a guest may be suspended. No Shots / No Doubles / No Ouzo or Mastiha / No Energy Drinks or Specialty Martinis Included.

### CONSUMPTION BAR

Consumption bar allows your guests to order beverages of their choice. Each beverage ordered will be added to the Host's bill and charged at the end of the event.

### CASH BAR

Cash bar requires that each of your guests pay for their own beverages when ordered.

### BOTTLE WINE SERVICE

Wine list available upon request. It is highly recommend to pre-select wines to ensure your selection will be available when you arrive on-site.





# Enhancements

Let our experienced events team help customize your reception with decor, branded items, unique entertainment, and more!



## Belly or Fire Dancers

Add additional belly dancers to get your crowd moving, or a fire dancer to leave them in awe!



## Branding Opportunities

Show off your logo with a custom ice bar or sculpture, napkins, coasters, GOBO lights, swag bags and more.



## Event Decor

Fully customize our space for any theme with draping, furniture, lighting, and more.



## Interactive Elements

Add a unique touch with casino tables, cigar rolling, photo booths, unique caricatures and more.