

YOUR TICKET TO...



THE MEDITERRANEAN



Taverna Opa Orlando welcomes you to loosen your ties and have an unforgettable experience while enjoying great food and entertainment. Served a la carte or family style, 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 goods such as cheese, olives and oil direct from Greece and prepare signature items like Tzatziki, Hummus, Greek Yogurt and Dolmades from scratch daily. We offer a full bar and variety of wines from around the world including a large selection of Greek wines to compliment our dishes.

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

**Located on the Second Level of Pointe Orlando
9101 International Dr. 2240 Orlando, FL 32819**

Tel 407.351.8660

WWW.OPAORLANDO.COM



FAMILY STYLE MENU



CORPORATE EVENTS

APHRODITE

\$33 PER PERSON

First Course

COLD APPETIZERS PLATTER

MELITZANOSALATA

Eggplant, lemon, orange zest, garlic, onion, parsley

TARAMA

Lemony cod roe dip

TZATZIKI

Greek strained yogurt, cucumber, garlic, dill, olive oil

DOLMADES

Grape leaves, rice, infused with herbs

Second Course

HOT APPETIZERS PLATTER

SPANAKOPITA "SPINACH PIE"

Spinach, feta, phyllo

KEFTEDES "GREEK MEATBALLS"

Beef, herbs

OAKGRILLED CHICKEN WINGS

Lemon, oregano

LAMB RIBS

Garlic, lemon

CALAMARI

Fried, lemon

Salad

TRADITIONAL GREEK SALAD

HORIATIKI

Cucumbers, tomatoes, red onions, peppers, kalamata olives, feta, extra virgin olive oil, fresh oregano

Third Course

LAMB CHOPS

36-hours marinated, herbs, garlic

OAK GRILLED PORK LOIN

Marinated pork loin, herbs

CHICKEN BROCHETTE

Marinated chicken breast, herbs

BEEF TENDERLOIN BROCHETTE

Marinated tender filet medallions, herbs served with sides of Yiayia's Veggies and Lemon Potatoes

Fourth Course

DESSERT

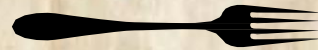
(optional)

Complete your evening with a variety of Greek desserts for an additional \$5 per person

not inclusive of tax and gratuity



FAMILY STYLE MENU



CORPORATE EVENTS

ZEUS

\$44 PER PERSON

First Course

COLD APPETIZERS PLATTER

MELITZANOSALATA

Eggplant, lemon, orange zest, garlic, onion, parsley

TARAMA

Lemony cod roe dip

TZATZIKI

Greek strained yogurt, cucumber, garlic, dill, olive oil

DOLMADES

Grape leaves, rice, infused with herbs

Second Course

HOT APPETIZERS PLATTER

SPANAKOPITA "SPINACH PIE"

Spinach, feta, phyllo

KEFTEDES "GREEK MEATBALLS"

Beef, herbs

OAK GRILLED CHICKEN WINGS

Lemon, oregano

LAMB RIBS

Garlic, lemon

CALAMARI

Fried, lemon

Salad

TRADITIONAL GREEK SALAD

HORIATIKI

Cucumbers, tomatoes, red onions, peppers, kalamata olives, feta, extra virgin olive oil, fresh oregano

Third Course

LAMB CHOPS

36-hours marinated, herbs, garlic

CHICKEN BROCHETTE

Marinated chicken breast, herbs

BEEF TENDERLOIN BROCHETTE

Marinated tender filet medallions, herbs, served with sides of Yiayia's Veggies and Lemon Potatoes

OAK GRILLED PORK LOIN

Marinated pork loin, herbs

SEAFOOD PLATTER

7oz Lobster Tail, Shrimp, Scallops, Mussels, Calamari, Fish of the Day, tomatoes, garlic, white wine sauce

add 7oz lobster tail for each guest for \$18 per person

Fourth Course

DESSERT

(optional)

Complete your evening with a variety of Greek desserts for an additional \$5 per person

not inclusive of tax and gratuity



FAMILY STYLE MENU

 CORPORATE EVENTS

HERCULES

\$55 PER PERSON

WITH CHOICE OF AN INDIVIDUAL ENTREE

First Course

COLD APPETIZERS PLATTER

MELITZANOSALATA

Eggplant, lemon, orange zest, garlic, onion, parsley

TARAMA

Lemony cod roe dip

TZATZIKI

Greek strained yogurt, cucumber, garlic, dill, olive oil

DOLMADES

Grape leaves, rice, infused with herbs

Second Course

HOT APPETIZERS PLATTER

SPANAKOPITA "SPINACH PIE"

Spinach, feta, phyllo

KEFTEDES "GREEK MEATBALLS"

Beef, herbs

OAKGRILLED CHICKEN WINGS

Lemon, oregano

CALAMARI

Fried, lemon

LAMB RIBS

Garlic, lemon

Salad

TRADITIONAL GREEK SALAD

HORIATIKI

Cucumbers, tomatoes, red onions, peppers, kalamata olives, feta, extra virgin olive oil, fresh oregano

Third Course

CHOICE OF ENTREE

RIBEYE STEAK

16 oz usda angus, potatoes, vegetables

SLOWROASTED LAMB

Marinated, herbs, garlic, potatoes, vegetables

CHICKEN BROCHETTE

Marinated chicken breast, herbs, potatoes, spinach rice

WILD SALMON

White wine, garlic, dill, citrus, wild greens, spinach rice

Fourth Course

DESSERT

(optional)

Complete your evening with a variety of Greek desserts for an additional \$5 per person

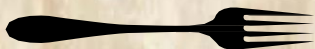
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FAMILY STYLE MENU



CORPORATE EVENTS

ACROPOLIS

\$66 PER PERSON

WITH CHOICE OF AN INDIVIDUAL ENTREE

First Course

COLD APPETIZERS PLATTER

MELITZANOSALATA

Eggplant, lemon, orange zest, garlic, onion, parsley

TARAMA

Lemony cod roe dip

TZATZIKI

Greek strained yogurt, cucumber, garlic, dill, olive oil

DOLMADES

Grape leaves, rice, infused with herbs

Second Course

HOT APPETIZERS PLATTER

SPANAKOPITA "SPINACH PIE"

Spinach, feta, phyllo

KEFTEDES "GREEK MEATBALLS"

Beef, herbs

OAKGRILLED CHICKEN WINGS

Lemon, oregano

SAGANAKI

Vlachotiri cheese, brandy, flamed tableside

LAMB RIBS

Garlic, lemon

CALAMARI

Fried, lemon

Salad

TRADITIONAL GREEK SALAD

HORIATIKI

Cucumbers, tomatoes, red onions, peppers, kalamata olives, feta, extra virgin olive oil, fresh oregano

Third Course

CHOICE OF ENTREE

SURF ANDTURF

5 oz filet, 7 oz lobster tail, spinach rice, potatoes, asparagus

LAMB CHOPS

36-hours marinated, herbs, garlic, potatoes, vegetables

CHICKEN ARTICHOKE

Chicken breast, lemon caper artichoke sauce, spinach rice

CHILEAN SEA BASS

Garlic, dill, lemon-orange zest, wild greens, spinach rice

Fourth Course

DESSERT

(optional)

Complete your evening with a variety of Greek desserts for an additional \$5 per person

not inclusive of tax and gratuity

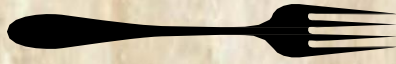
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BEVERAGE SERVICE

GROUP EVENTS



PREMIUM BRAND BAR PACKAGE

**\$35.00 per person for 2 hours / each
additional hour \$15.00 per person**

Offering

Grey Goose, Ketel One, Ciroc and Flavors, Bombay Sapphire Don Julio, Patron Silver, Jack Daniels, Woodford Reserve, Crown Royal, Chivas Regal, Johnnie Walker Black, Malibu Black, Bacardi Light and Flavored Captain Morgan, Makers Mark, Metaxa 7 star, Ouzo, Grand Marnier, Domestic and Imported Beers, House Red and White Wines, Soda and Juice

CALL BRAND BAR PACKAGE

**\$30.00 per person for 2 hours / each
additional hour \$10.00 per person**

Offering

Absolut, Beefeaters, Jim Beam, Jameson, Dewar's White, Canadian Club, Grants, Southern Comfort, Metaxa 5 Star, Ouzo, Bacardi Light and Flavored, Captain Morgan, Malibu Rum Domestic and Imported Beers, House Red and White Wines, Soda and Juice

SPECIALTY BAR PACKAGE

**\$23.00 per person for 2 hours / each
additional hour \$8.00 per person**

Refreshing Red and White Sangria
Domestic and Imported Beers House
Red and White Wines, Soda and Juice

BEER & WINE BAR PACKAGE

**\$20.00 per person for 2 hours / each
additional hour \$8.00 per person**

Domestic and Imported Beers, House
Red and White Wines, Soda and Juice

CONSUMPTION BAR

Consumption Bar Service 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.

PACKAGE BAR

Package Bar Service is a per person priced bar with limited types of beverages offered. The per person price will be determined based on the package and time selected.

BOTTLED WINE SERVICE

Wine List Available Upon Request

It is highly recommended to pre-select bottled wine for your group event to ensure your selection will be available when you arrive on-site.

FLIGHT TASTINGS

Greek

Mastixa, Ouzo, Metaxa \$15 per person

Wine

2 red and 2 white \$15 per person

CASH BAR

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

**Plus 19% Suggested Gratuity,
2% Service Fee & 6.5% Sales Tax.**

**Bar Packages are only valid with
Family Style or Cocktail
Menu Selection.**



EVENT ENHANCEMENTS GROUP EVENTS

BELLY DANCERS



Interactive shows
Fire shows

INTERACTIVE EVENTS



Photo Mingle Booth,
Magician

ICE BREAKER EVENTS



Ice Sculpture, Lighting Gobo,
Food Frames

LOGO CUSTOM ITEMS



Caricatures, Cigar Roller,
Aerial Acrobatic



EVENT LOCATIONS

GROUP EVENTS

ENTIRE RESTAURANT BUYOUT

Allows your guests to access and enjoy all areas of the restaurant in a complete buyout. Seated 440 for Dinner and 550 plus for Reception Even

SANTORINI MAIN DINING ROOM



This Semi-Private space allows guests to have access to our main entrance and Mythos bar. Seats 180 for Dinner and 200 plus for Reception Event.

CRETA PRIVATE ROOM



This Semi-Private space offers a warm and inviting atmosphere for meeting or private event. With A/V hookup, projector and hands free microphone available. Seats 120 for Dinner and 125 Reception Event

ELIOS PATIO



Our Elios Covered Patio which means "Sun" in Greek offers guests a fresh air atmosphere with heating and cooling options. Full access to our bar and roll down tarps to enclose the space. Seats 100 for Dinner and 150 plus for Reception Event.

MYTHOS BAR



Our Mythos bar offers guests a great cocktail reception, with access to our patio. 40-80 Reception Event