



Orlando

Sample Group Menus



@tavernaopaorl



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/opa.orlando



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Orlando, FL 32819
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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

Available with full venue buyout only

Need more space?

Ask about expansion or multi-venue block party options!

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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

TZATSIKI

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.

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.



Opeli

HAPPY HOUR
5 - 8 PM DAILY
\$5.99 DRINKS
\$4.99 BITES



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



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



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

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.