

# OPSO

Events 2025









OPSO

MODERN GREEK FOOD

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Nestled in the picturesque neighbourhood of Marylebone since 2014, OPSO boasts two elegant floors and a stylish terrace, featuring wooden wall panels, chic furnishings, an iconic marble communal table and two exquisite bars.

Staying true to our commitment to championing modern Greek cuisine, we source many of our ingredients directly from Greece, ensuring authentic flavours in every dish.

OPSO combines renowned Greek hospitality with a vibrant atmosphere, making it the perfect spot to share delicious food, enjoy unique drinks, and socialize with friends, colleagues or family.



The background image shows a modern restaurant interior. A long, white, rectangular table is set with white plates, folded napkins, and glassware. It is surrounded by wooden chairs with metal frames. The ceiling features a complex network of blue and black pipes and several large, blue, ribbed pendant lights. The walls are covered in vertical wood slats, and a long wooden bench is visible along one wall. The overall atmosphere is contemporary and industrial.

# Hiring Options

## Private Hire

### Option 1

The Larder Room can comfortably host up to 44 seated guests or up to 80 standing guests.

### Option 2

The whole restaurant can accommodate up to 80 seated guests or up to 130 standing guests, split over two floors

## Non-Private Hire

For smaller groups of up to 22 guests we also offer non-private bookings in the Larder Room or our beautiful terrace.

From corporate functions to casual get-togethers and celebrations, our dedicated team tailors each experience around your needs.



# THE LARDER ROOM

PRIVATE & NON-PRIVATE HIRE





Step into the captivating ambiance of our 'Larder' room where every moment is elevated by its unique charm.

Featuring artisanal curing chambers and dry agers, a welcoming bar with floor-to-ceiling wine fridges, the 'Larder' promises an unforgettable atmosphere.

We personalize your experience with tailored menus and drinks, bespoke table layouts and decorations, and curated playlists ensuring every detail reflects your vision for the perfect event.

*Capacity for a seated event*

*Non-Private - up to 22 guests*

*Private up - to 44 guests*

*Capacity for a standing event*

*Private - up to 80 guests*





Upon request, the Larder room comes with the use of its private bar.  
Our experienced bar team will be on hand  
to prepare welcome drinks and your preferred cocktails throughout your event.

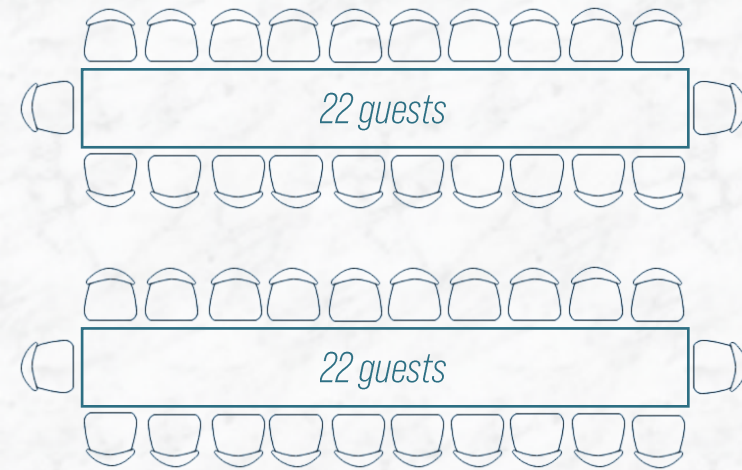


## Larder room table layout options

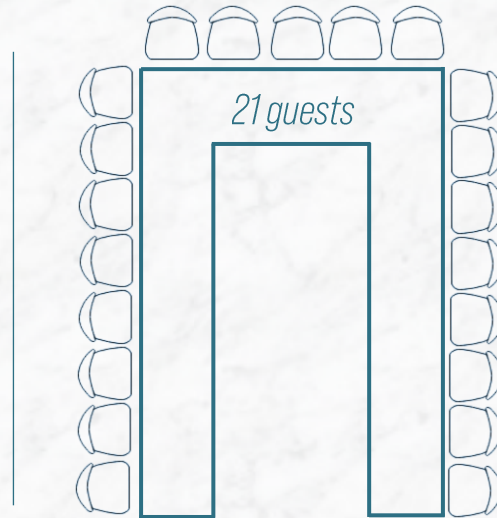
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### Private hire

*Imperial style up to 44 guests*



*U-shape style up to 21 guests*



*Boardroom style up to 22 guests*



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### Non-Private hire









## Corporate Events



The Larder room provides a professional and refined environment, perfect for corporate events. The room can be configured into an ideal setting for presentations, with the provision of TV Screen, microphone and other AV hiring options, ensuring a seamless and engaging experience for all guests.



The image shows the interior of a modern restaurant. The space is characterized by its industrial design, featuring a high ceiling with exposed metal beams and pipes. A long, white-topped table runs down the center, supported by a black metal frame. It is surrounded by wooden stools. To the right, there are smaller wooden tables and a long, low wooden bench with a brown leather cushion. The walls are clad in vertical wood panels, and the floor is made of light-colored concrete. Several white ceramic vases are placed on shelves and tables. The lighting is warm and ambient, with pendant lights hanging from the ceiling. The overall atmosphere is contemporary and sophisticated.

# WHOLE RESTAURANT

## PRIVATE HIRE





For larger gatherings, the exclusive hire of the whole restaurant is available.

Upon entering, our inviting bar on the ground floor extends a warm welcome to our guests.

Moving into the dining room, a marble communal table is set in-between tables, creating an ideal space for sharing and socializing.

Guests can enjoy a seated meal, standing reception, or buffet-style event utilizing both floors of the restaurant.

*Capacity for a seated event*

*Private - up to 80 guests*

*Capacity for a standing event*

*Private - up to 130 guests*



OPSO

# OUR TERRACE

NON-PRIVATE







Our beautiful terrace offers non-private bookings  
for those seeking a memorable  
al fresco dining experience.

With its charming ambience and picturesque  
surroundings, we provide the perfect setting  
for enjoying our exquisite cuisine  
and impeccable service under the open sky.



## Modern Greek Food

Drawing inspiration from the Greek culinary heritage and steeped in the renowned Greek hospitality, OPSO offers a contemporary culinary approach that redefines the traditional cuisine.

Our executive Chef Nikos Roussos curates menus featuring premium ingredients sourced directly from Greece as well as local suppliers.

Whether it's brunch, lunch, or dinner our array of elegant sharing dishes showcase the comforting flavours of Greece, blending tradition with innovation.





**SAMPLE MENU 1**  
*£85 per person*

**STARTERS**

Taramas & Pitta Bread  
Fish Carpaccio  
Dakos Salad  
Feta Kataifi  
Mousakas

**MAINS**

Lamb Shank  
Octopus 'Stifado'  
Cauliflower Roast

**DESSERTS**

Baked Feta Cheesecake  
Coffee Profiterole

Chocolate truffles

**SAMPLE MENU 2**  
*£120 per person*

**STARTERS**

Taramas & Pitta Bread  
Yellowtail 'Saganaki' & Caviar  
Dakos Salad  
Feta Kataifi  
Mousakas

**MAINS**

Truffled Lamb Shank  
Lobster 'Giouvetsi'  
Cauliflower Roast

**DESSERTS**

Baked Feta Cheesecake  
Coffee Profiterole

Chocolate truffles

**SAMPLE CANAPE MENU**  
*£85 per person*

**SAVOURY**

Yellowfin Tuna Tartare  
Metsovone Croquette  
Greek Bottarga 'Ladenia'  
Spanakopita

Squid Ink Mini Burger

Souvlaki Iberico

Steak Sandwich

**SWEET**

Melomakarona  
Baklavas Crackers  
Coffee Truffles

*Menu prices are valid until September 2025*





## Drinks

Our cocktail list features seasonal cocktails and non-alcoholic beverages that harmoniously blend tradition and innovation capturing the essence of Greece in every carefully crafted sip.

From the aromatic notes of ouzo to the delicate sweetness of mastiha, our cocktails feature Greek spirits and liqueurs, enhanced with homemade cordials.



## Wines

We take pride in our extensive wine list featuring over 70 labels showcasing the diversity of Greek wines, from Santorini's crisp whites to Nemea's robust reds, offering a glimpse into the rich tapestry of Greek viticulture.

Elevate your dinner with our premium selection of champagnes and international fine wines, from renowned vineyards around the world.

Our team can guide you in selecting the perfect wines to complement your meal, enhancing your dining experience with expert recommendations.

Bottomless wine & cocktails experiences are also available.







## Facilities

The following services are available upon request:

- Exclusive use of a private bar
- Music of your choice
- TV Screen & AV hiring
- Flower arrangements
- Branded menus
- Name cards
- Late closing times



## Private Hire Minimum Spend Information

Larder Room	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch 10am-4pm						£3,500	£3,500
Lunch 12pm-4pm	£1,000	£1,000	£1,000	£1,000	£1,000		
Dinner Mon-Sat: 5-11:30pm, Sun: 5-11pm*	£4,000	£4,000	£4,000	£4,000	£5,000	£5,000	£3,500

Whole restaurant	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch 10am-4pm						£11,000	£11,000
Lunch 12pm-4pm	£3,500	£3,500	£3,500	£3,500	£3,500		
Dinner Mon-Sat: 5-11:30pm, Sun: 5-11pm*	£11,000	£11,000	£11,000	£12,000	£15,000	£15,000	£11,000

\* Upon advance request, our closing times can be extended up to 3 am for an additional cost, allowing you to enjoy your event into the late night.

For Non-Private hire, no minimum spend is required.  
Prices exclude the optional service charge of 12.5%.  
Prices are valid until September 2025.





## Contact us

Please get in touch to discuss about your event  
or arrange a personal visit.

[reservations@opso.co.uk](mailto:reservations@opso.co.uk)

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