

OPSO

Christmas Parties 2026





Private Hire

The Larder Room

Up to 44 seated guests

or

Up to 80 standing guests.

The Restaurant

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.

THE LARDER ROOM

Capacity for a seated event

Non-Private - up to 22 guests

Private - up to 44 guests

or

Capacity for a standing event

Private - up to 80 guests





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 and 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.

Facilities

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



Larder room seating arrangement

Private hire

Imperial style up to 44 guests

U-shape style up to 21 guests

Boardroom style up to 22 guests

22 guests

22 guests

21 guests

22 guests

Non-Private hire

up to 22 guests

THE RESTAURANT

Capacity for a seated event

Up to 80 guests

or

Capacity for a standing event

Up to 130 guests



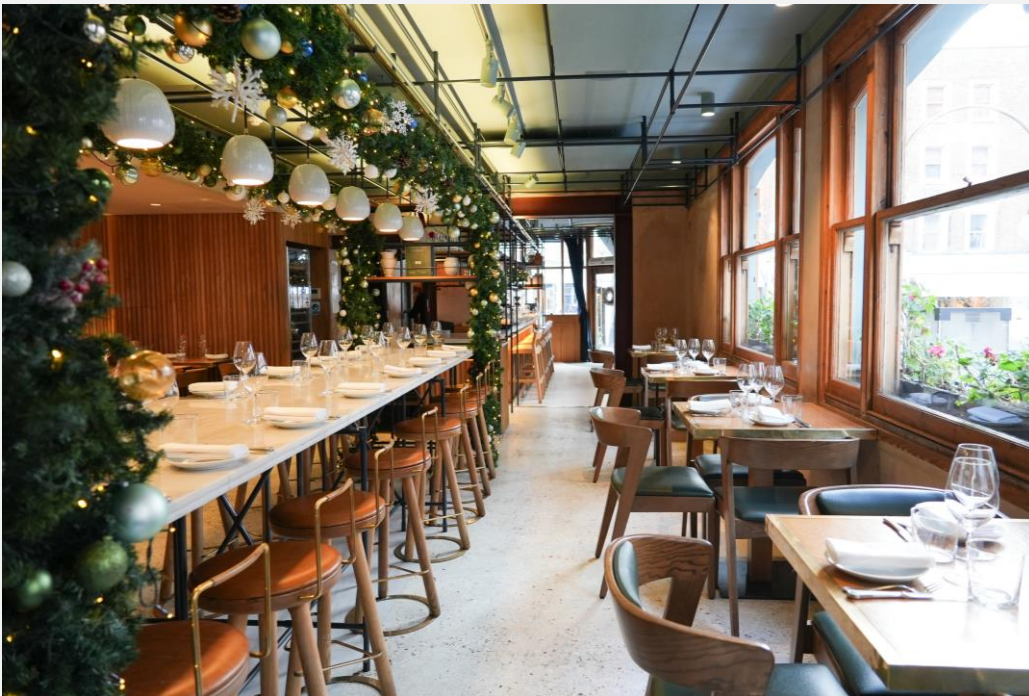


For larger gatherings, the exclusive hire of the whole restaurant is available.

Upon entering, our inviting bar 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.





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.



FESTIVE MENU 1

£80 per guest

STARTERS

Olive oil & rosemary Focaccia
Cultured butter

Taramas
Bottarga, yolk

Charred Lettuce
Dried fruits, ginger dressing, chestnut crouton

Beetroot flatbread
Skordalia, pickled berries, walnut

Giouvarlakia dumplings
Lamb & beef filling, egg and lemon sauce, trout roe

MAINS

Cauliflower roast
Hazelnut crumble, brown butter curry sauce

Braised beef short rib
Mushroom trahanas, Mavrodafni red wine sauce

Halibut
Nduja beurre blanc, potato puree

DESSERTS

Chocolate brownie
Vanilla ice cream, extra virgin olive oil, crispy buckwheat

Coffee profiteroles
Amaretto, cocoa

Petit-four

FESTIVE MENU 2

£110 per guest

STARTERS

Olive oil & rosemary Focaccia
Cultured butter

Wild seabass tartare
Horta avgolemono

Taramas
Bottarga, yolk

Charred Lettuce
Dried fruits, ginger dressing, chestnut crouton

Beetroot flatbread
Skordalia, pickled berries, walnut

MAINS

Cauliflower roast
Hazelnut crumble, brown butter curry sauce

Braised beef short rib
Mushroom trahanas, Mavrodafni red wine sauce, black truffles

Halibut
Nduja beurre blanc, potato puree

DESSERTS

Chocolate brownie
Vanilla ice cream, extra virgin olive oil, crispy buckwheat

Coffee profiteroles
Amaretto, cocoa

Petit-four

Festive menus are available from the 10th of November until the 30th of December 2026



Drinks

Our cocktail list features classic cocktails, festive specials and non-alcoholic beverages

Wines

Our extensive wine list features over 70 labels showcasing the diversity of Greek wines, champagnes and a selection of international wines.

Our team can guide you in selecting the perfect wines to complement your meal.

Bottomless wine & cocktails experiences are also available.



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

The 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 2am 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 December 2026.



[Book your Christmas party now](#)

OPSO
MARYLEBONE

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

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