

OPSO

MODERN GREEK FOOD

OPSO

*Christmas Parties
& Events 2024*

OPSO





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 runs diagonally across the frame, surrounded by wooden stools. The table is set with white plates, folded napkins, and several wine glasses. The ceiling features a complex network of blue-painted metal pipes and tracks, with several large, white, ribbed pendant lights hanging from it. The walls are covered in vertical wood slats, and a long, low wooden bench is visible along the left wall. The overall atmosphere is industrial and contemporary.

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



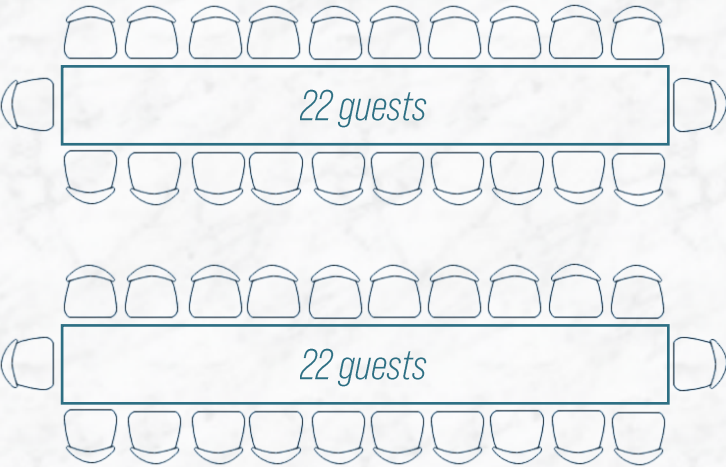


Upon request, the Larder room comes with the use of its private bar.
Our experienced bar team will be on hand
to prepare welcome drinks and your preferred cocktails throughout your event.

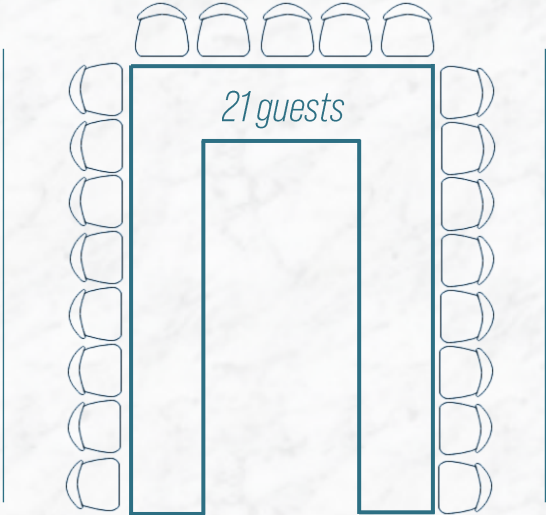
Larder room table layout options

Private hire

Imperial style up to 44 guests



U-shape style up to 21 guests



Boardroom style up to 22 guests



Non-Private hire





The image shows the interior of a restaurant with a modern, industrial aesthetic. The space is characterized by a high ceiling with exposed metal beams and pipes. A long, white-topped table runs down the center, supported by a black metal frame, with several wooden stools tucked underneath. To the right, there are smaller wooden tables and a long, low wooden bench with a brown leather cushion. The walls are finished with vertical wood slats, and the floor is a light-colored, polished concrete. The lighting is a mix of warm ambient lights and cooler, focused spotlights. The overall atmosphere is clean, minimalist, 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



A photograph of an outdoor restaurant terrace. In the foreground, there are several tables covered with white tablecloths, each set with white plates, glasses, and cutlery. The tables are surrounded by modern metal chairs with blue cushions. In the background, a large window of the restaurant is visible, with a grey banner above it that reads "MODERN GREEK FOOD" in white capital letters. The window is decorated with red flowers in planters. A warm light is visible inside the restaurant through the window.

MODERN GREEK FOOD

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.







CHRISTMAS MENU 1

£85 per person

STARTERS

Flatbread & Olives

Taramas

Bottarga, yolk, pomegranate

Yellowtail 'Saganaki'

Tomato

Metsovone Croquette

Smoked cheese, sour cherry spoon sweet

Beetroot Salad

Skordalia, pickled berries, walnut

MAINS

Cauliflower Roast

Hazelnut crumble, curry mayo

Red Wine Braised Beef Cheeks

Mushroom trahanas

Octopus Giouvetsi

Orzo, smoked tomato, sherry

DESSERTS

Galaktoboureko

Semolina custard, berries

Christmas box

Festive sweet treats



CHRISTMAS MENU 2

£125 per person

STARTERS

Flatbread & Olives

Taramas

Bottarga, yolk, pomegranate

Yellowtail 'Saganaki'

Ossetra caviar

Metsovone Croquette

Smoked cheese, sour cherry spoon sweet

Beetroot Salad

Skordalia, pickled berries, walnut

MAINS

Cauliflower Roast

Hazelnut crumble, curry mayo

Red Wine Braised Beef Cheeks & Truffle

Fresh black truffles, mushroom tarhanas,

Lobster Giouvetsi

Orzo, smoked tomato, sherry

DESSERTS

Galaktoboureko

Semolina custard, berries

Christmas box

Festive sweet treats

*Christmas menu are available from the 19th of November
until the 31st of December 2024*



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 December 2024.



Contact us

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

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