



FUNCTION TERMS & CONDITIONS

CONFIRMATION OF BOOKING/DEPOSIT

All bookings will remain tentative until such time as the room hire charges received, along with a signed copy of the terms and conditions. Tentative bookings will be held for a period of seven (7) days, after which time the booking will automatically be released. To assist us in making your function run smoothly, final numbers will be required ten (10) days prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

DEPOSITS

A deposit of \$500 is required to secure your booking. Once the deposit is paid, the specified area is booked for your party's use exclusively. Function clients must confirm food and beverage selections at least 10 working days prior to the function. Clients will be required to pay according to final numbers.

PAYMENT

Payments can be made over the phone or in person using cash or card. Invoices may be provided, which can be paid online. All function food accounts are to be finalized ten (10) days prior to the function. All beverage payments must be settled in full on the day/night of your function.

FOOD

Our function platters and dining packages are designed to showcase the same authentic Hellenic fare you can expect when you dine in our restaurant. When booking a large function with us, we recommend joining us for dinner to preview your experience – especially if you are new to Opa. Wherever possible we will endeavour to meet your requests and menus will be confirmed no less than ten days (10) prior to your function. Please inform your function coordinator to any dietary requirements in advance.

External catering is prohibited at Opa. Birthday cake by agreement with the function coordinator is the only exception to this. If in the case an agreement **has** been made where catering is provided externally, Opa assumes no liability for any negative outcome caused due to the food provided.

MINIMUM SPEND

All functions have a minimum spend. Clients are liable for the difference in the event of the minimum spend not being met at the conclusion of your function. The minimum spend includes any food or beverage purchases made during the function.

- Exclusive use of the entire venue is subject to a minimum spend of \$8000
- Exclusive use of downstairs is subject to a minimum spend of \$4500
- Exclusive use of upstairs is subject to a minimum spend of \$3500

Non-exclusive use of spaces is also available. These are great for functions where an entire space is not required.

**Management reserves the right to increase minimum spend for 21st birthdays*

CANCELLATIONS

All cancellations must be made in writing to the manager.

If a booking is cancelled:

- 15 or more days prior to the function date, 100% of the deposit will be refunded.
- 8-14 days prior to the function date, 50% of the deposit will be refunded.
- within seven [7] days of the function date, the 100% deposit will be forfeit.

Management reserves the right to cancel any and all functions due to unforeseen circumstances such as illness, weather, fire, or damage to the venue rendering it unsafe or unusable for function purposes. In the event of unforeseen cancellation, the full deposit and prepaid services will be refunded.

CLEANING AND DAMAGE

If it is found that the function and / or its guests have caused damage to the room and/or facilities of the venue, the client will be held liable to costs involved in restoring the venue back to its original state, that is the state that it was in before the commencement of the function. This includes repairs, painting, stain removal, and deep cleaning. General cleaning is included in the cost of the function.



FUNCTION TERMS & CONDITIONS

RESPONSIBLE SERVICE & SMOKING POLICY

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Opa reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking, E-Cigarettes or vaping and related laws will be enforced during the function.

Alcohol is to be served at the bar only by a RSA certified staff member. At no circumstance are you permitted to bring alcohol on the premise. Please discuss any alcohol and drinks requirements at least 14 days in advance.

PUBLIC HOLIDAYS

For events on public holidays a surcharge of 10% of total spend will apply. This includes minimum spend, PAYG functions, bar sales, and bar tabs.

EQUIPMENT, DECORATIONS AND ENTERTAINMENT

The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client. Please enquire if you would like us to organise flower arrangements for you. Charges will apply dependant on the arrangement. No smoke machines, adhesives, or decorations which cause damage to the building or decor are permitted. The client will be responsible for any damaged caused by equipment including bands or DJs.

21ST BIRTHDAYS

Clients who are having their 21st (and/or younger) birthday must show proof of age by showing their approved form of ID. Functions will not be confirmed until this proof has been received.

ACCESS TO VENUE

The client may be allowed access to the venue two hours prior to the commencement time, at the venues discretion. This includes DJs, musicians, event organisers and suppliers. We 24 hours notice for access, if granted.

I, _____ have read, understood and agree to the terms and conditions as laid out above by Opa.

Signed: _____

Dated: _____

Function date: _____

Please sign and return this form, or complete a function form online at opaechuca.com.

By signing, you agree to the terms and conditions set out by the management at Opa. Signing does not confirm your booking until all terms are met, including deposit payment.



PLATTERS AND BANQUETS

BANQUETS

ZEUS' TABLE

Course 1 - Dolmades, saganaki, chargrilled capsicum, marinated feta, taramasalata dip and charred bread

Course 2 - Chicken yiros, sheftalia, paidakia, lamb skewers, crushed potatoes, pita bread & tzatziki

Course 3 - Market fish fillets of the day, calamari, crispy white bait, octopus, prawn saganaki, Greek Horiatiki salad

Course 4 - Loukoumades

\$110pp

IT'S ALL GREEK TO ME

Course 1 - Taramasalata, tzatziki, tyrokafteri dips with pita

Course 2 - Prawn saganaki with charred bread

Course 3 - Paidakia, biftekia, chicken yiros, crushed potatoes, Greek Horiatiki salad

Course 4 - Loukoumades

\$85pp

HELLA GOOD

Course 1 - Taramasalata, tzatziki, tyrokafteri dips with pita

Course 2 - Calamari with an orange fennel salad

Course 3 - Paidakia, sheftalia, chicken yiros, with Greek Horiatiki salad

\$75pp

PLATTERS

MEZZE PLATTER

Dolmades [3], octopus, saganaki, chargrilled capsicum, marinated feta, choice of dip and charred bread.

Feeds 2 for entrees \$56

MEAT PLATTER

Chicken yiros, paidakia (lamb cutlets), lamb skewers with crushed potatoes, sheftalia with herbed rice pita bread and tzatziki \$110

SEAFOOD PLATTER

Market fish fillets of the day, calamari, white bait, prawn saganaki, octopus, Greek Horiatiki salad

Feeds 2 for mains \$150

HARVEST PLATTER

Chargrilled capsicum & feta, charred bread, hortokteftedes, imam bayildi, moussaka and Greek Horiatiki salad

Feeds 2 for mains \$110

DRINKS AT BAR PRICES

~ On request we can cater for vegan and vegetarians ~



OPA

FUNCTION PACK