



PERFECTLY
Paired
MENUS

OPAL COLLECTION WEDDINGS
OPAL SANDS RESORT

Southern Comfort Rehearsal Dinner

THE SOUTHERN COMFORT REHEARSAL DINNER PACKAGE INCLUDES:

Two-Hour Beer and Wine Bar

Watermelon Salad with Feta Cheese, Red Onion, Arugula, Poppyseed Dressing

Iceberg Wedge, Low Country Buttermilk Ranch, Bacon, Blue Cheese

Southern-Style Potato Salad

Smoked Baby Back Ribs, Tennessee Whiskey Sauce

Sweet and Spicy Glazed Mahi, Smoked Tomato Sauce

Dry-Rubbed Chicken with Corn Salsa and Carolina BBQ Sauce

Molasses Baked Beans, Bacon

Homestyle Mac and Cheese

Roasted Florida Squash, Zucchini, Tomatoes

Buttermilk Cornbread, Honey Butter

Chocolate Pecan Cheesecake, Whipped Cream, Bourbon Caramel

Strawberry Shortcake Cupcakes

Floribbean Rehearsal Dinner

THE FLORIBBEAN REHEARSAL DINNER PACKAGE INCLUDES:

Two-Hour Beer and Wine Bar

Tropical Wedge with Papaya Ranch, Toasted Almonds, Diced Melon, Florida Citrus, Gorgonzola Cheese

Chilled Spicy Shrimp Salad with Mango, Tomato, Red Onion

Cucumber & Avocado Salad, Lime Juice

Cuban-Spiced Skirt Steak Palomilla, Chimichurri Jerk Chicken, Grilled Pineapple Salsa

Whole Grouper Carving Station ***Chef Required**

Flour Tortillas, Guacamole, Pico Di Gallo, Jack Cheese, Chipotle Crème, Jalapeños, Lemons, Limes

Island Rice and Black Beans

Roasted Baby Carrots and Pearl Onions

Cuban Bread, Butter

Tres Leche, Rum Glaze, Pineapple

Key Lime Cupcakes

Wedding Day Breakfast & Light Lunch

RESORT CONTINENTAL BREAKFAST INCLUDES:

Chilled Orange Juice
Fresh Seasonal Sliced Fruits and Berries
Assortment of Mini Breakfast Pastries, Croissants
Freshly Baked Muffins
Sweet Butter and Preserves
Freshly Brewed Coffee

*(minimum of 10)**

PINK OPAL PACKAGE INCLUDES:

Fresh Fruit and Berry Display
Crispy Vegetable Crudités, Avocado Ranch
Pistachio-Crusted Boursin Cheese, Sesame Flatbread
Assorted Tea Sandwiches: Walnut and Grape Chicken Salad, Roasted Turkey, Apple, Brie
Miniature Petite Fours
Assorted Bottled Water and Soda

*(minimum of 10)**

WATER OPAL PACKAGE INCLUDES:

Spicy Mixed Nuts
Buffalo Chicken Dip, Sesame Flatbread
Salami, Cheese, and Olive Skewers
Assorted Sandwiches: Roast Beef and Cheddar, BLT, Italian Sliders
Freshly Baked Cookies
Assorted Bottled Water and Soda

*(minimum of 10)**

WEDDING DAY BEVERAGES

Chardonnay and Champagne
Bucket of Local Beers (5)

Canapés, Hors d'Oeuvres & Accompaniments

CANAPÉS

Beef Tenderloin Crostini, Boursin Cheese, Red Onion Marmalade

Chicken Caesar Salad, Pita Pocket

Maine Lobster Salad, Wheatberry, Lemon Aioli

Tuna Tartar, Wasabi Crème, Wonton Crisp

Chilled Jumbo Shrimp, Cocktail Sauce

Crab and Avocado Salad, Crostini Scoop

Herbed Goat Cheese Bruschetta, Sweet Tomato Jam (v)

Soft Brie Cheese, Spicy Blueberry Jam on Toasted Brioche (v)

HORS D'OEUVRES

Fried Truffle Mac and Cheese Bites (v)

Vegetable Spring Rolls, Sweet Chili Sauce (v)

Applewood Bacon-Wrapped Diver Scallop

Crab Cake, Remoulade

Tempura Shrimp, Thai Sweet Chili Sauce

Coconut Shrimp, Rum Honey Sauce

Chicken Potsticker, Ponzu Sauce

Mini Greek Gyros, Tzatziki Sauce

Short Rib and Fontina Panini

Honey-Chipotle Beef Satay

ACCOMPANIMENTS WITH PLATED OPTIONS

All Plated Entrées Served with Chef's Seasonal Vegetables, Choice of One Starch, and Assorted Breads with Creamery Butter

Starches

Roasted Garlic Yukon Puree

Truffle Potato Gratin

Fine Herb Risotto

Potato and Cheddar Soufflé

Roasted Fingerling Potatoes

The White Opal

THE WHITE OPAL PLATED PACKAGE INCLUDES:

Four-Hour Resort Beverage Bar

One-Hour Cocktail Reception

Three Butler-Passed Hors d'Oeuvres

Sushi Display

Smoked Salmon and Cream Cheese Rolls, Vegetable Rolls, Spicy Tuna Rolls, Wasabi, Soy Sauce, Pickled Ginger

Salad Course *(Select One)*

Baby Spinach, Pear, Blueberries, Walnuts, Blue Cheese, Pomegranate Vinaigrette

Classic Caesar, Asiago Croutons, Creamy Caper Dressing, Parmesan Crisp

Baby Greens, Bacon, Goat Cheese, Sugar Onions, Tomato, White Balsamic Vinaigrette

Premier Course *(Select Two or Create a Duet Plate at No Additional Charge)*

All Entrées Served with Chef's Seasonal Vegetables, Choice of One Starch, and Assorted Breads with Creamery Butter

Organic Chicken Breast, Natural Pan Jus

Sweet Onion Crusted Filet Mignon, Cabernet Demi

Black Grouper, Lemon Beurre Blanc

Duo of Filet Mignon and Maine Lobster Tail or Scallops

Champagne Toast with Fresh Berry Garnish

Freshly Brewed Coffee and Tea

Tableside Wine Service with Dinner

The Crystal Opal

THE CRYSTAL OPAL BUFFET PACKAGE INCLUDES:

Four-Hour Resort Beverage Bar

One-Hour Cocktail Reception

Three Butler-Passed Hors d'Oeuvres

Sushi Display

Smoked Salmon and Cream Cheese Rolls, Vegetable Rolls, Spicy Tuna Rolls, Wasabi, Soy Sauce, Pickled Ginger

Salad Displays

Heart of Lettuce Wedges, Blue Cheese, Bacon, Tomato, Red Onion, Buttermilk Ranch

Heirloom Tomato and Mozzarella Caprese, Basil, Balsamic

Baby Spinach, Oven-Roasted Beets, Goat Cheese, Walnuts, Citrus Vinaigrette

Entrées

All Entrées Served with Assorted Breads with Creamery Butter

Pan-Roasted Grouper, Roasted Tomatoes and Capers, Lemon Butter Sauce

Chicken Breast Stuffed with Wild Mushroom Pesto, Lemon-Thyme Cream Sauce

Braised Short Ribs, Balsamic Pearl Onions, Veal Jus

Accompaniments *(Select One of Each)*

Roasted Garlic Yukon Puree *or* Three Cheese Risotto

Roasted Baby Carrots and Asparagus *or* Steamed Haricot Vert Topped with Toasted Almonds

Champagne Toast with Fresh Berry Garnish

Freshly Brewed Coffee and Tea

Tableside Wine Service with Dinner

The Fire Opal

THE FIRE OPAL PLATED PACKAGE INCLUDES:

Four-Hour Premium Beverage Bar

One-Hour Cocktail Reception

Five Butler-Passed Hors d'Oeuvres

Fresh Seafood Raw Bar

Chilled Jumbo Shrimp, Sweet Oysters, Cocktail Crab Claws, Fresh Local Fish Ceviche, Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemons, Limes

Appetizer Course *(Select One)*

Pan-Seared Diver Scallops, Brown Butter, Sunchoke Puree, Brussels Sprouts, Bacon Lardons

Ginger Braised Pork Belly, Sweet Potato Puree, Baby Spinach, Cherry-Bourbon Glaze

Maine Lobster Mac and Fontina Cheese, Parmesan Cheese, Breadcrumbs, Crispy Prosciutto

Potato Gnocchi, Crispy Artichoke, Spinach, Charred Heirloom Tomatoes, Truffle Cream

Champagne Toast with Fresh Berry Garnish

Salad Course *(Select One)*

Arugula, Spinach, Bacon, Tomatoes, Apples, Pears, Pistachios, Goat Cheese, Sherry-Maple Vinaigrette

Iceberg, Blue Cheese, Bacon, Tomato, Caramelized Onion, Buttermilk Ranch

Classic Caesar, Asiago Croutons, Creamy Caper Dressing, Parmesan Crisp

Cucumber-Wrapped Artisanal Greens, Heirloom Tomatoes, Radish, Goat Cheese, Oven-Roasted Strawberries,

Candied Walnuts, Sherry Vinaigrette

Intermezzo *(Select One)*

Mango *or* Raspberry Sorbet

Premier Course *(Select Two or Create a Duet Plate)*

All Entrées Served with Chef's Seasonal Vegetables, Choice of One Starch, and Assorted Breads with Creamery Butter

Seared Filet Mignon, Port Wine Demi-Glace

Herb-Dusted Halibut, Citrus Beurre Blanc

Spinach and Fontina Stuffed Chicken Breast, Supreme Sauce

Parmesan-Crusted Grouper, Rose Sauce

Slow-Braised Rosemary Short Rib, Cabernet Demi-Glace

Duo of Filet Mignon and Maine Lobster Tail *or* Scallops

Champagne Toast with Fresh Berry Garnish

Gourmet Coffee and Herbal Tea Station

Flavored Coffee, Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Rock Candy Sticks, Gourmet Teas, Lemon, Honey, Biscotti

Tableside Wine Service with Dinner

The Black Opal

THE BLACK OPAL STATION PACKAGE INCLUDES:

Four-Hour Luxury Beverage Bar

One-Hour Cocktail Reception

Four Butler-Passed Hors d'Oeuvres

Sushi Display

Smoked Salmon and Cream Cheese Rolls, Vegetable Rolls, Spicy Tuna Rolls, Wasabi, Soy Sauce, Pickled Ginger

Artisan Cheese Station

Domestic and Imported Cheeses, Sweet and Savory Sides, Fresh and Dried Fruit, Artisanal Flatbreads

Dinner Buffet Stations

Individual Salad Station

*Petite Wedge Of Iceberg, Crispy Prosciutto, Grape Tomato, Gorgonzola, Buttermilk Ranch Dressing
Sliced Heirloom Tomato, Fresh Burrata Cheese, Basil, Country Olives, Balsamic Reduction*

Fresh Seafood Raw Bar

*Chilled Jumbo Shrimp, Sweet Oysters, Cocktail Crab Claws, Fresh Local Fish Ceviche, Spicy Cocktail Sauce, Horseradish,
Saltine Crackers, Lemons, Limes*

Carved Beef Tenderloin with Demi-Glace

Individual Potato Soufflé Roasted Asparagus, Parker House Rolls

Lobster Mac and Cheese Station

Crispy Bacon, Scallions, Parmesan Cheese

Crab Cake Station

Orange-Fennel Slaw, Chipotle Cream

Champagne Toast with Fresh Berry Garnish

Gourmet Coffee and Herbal Tea Station

Flavored Coffee, Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Rock Candy Sticks, Gourmet Teas,
Lemon, Honey, Biscotti

Viennese Dessert Station

Mini Assorted Cheesecakes, Chocolate-Covered Strawberries, House-Made Truffles, Peanut Butter Mousse Tart,
Chocolate Opera Cake

Tableside Wine Service with Dinner

Bars

RESORT BAR

New Amsterdam Vodka, Bombay Gin, Bacardi Superior, Sauza Signature Blue 100% Agave Tequila, Jim Beam, Dewar's, Canadian Club

Imported and Domestic Beer *(listed below)*

Proverb Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

PREMIUM BAR

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Milagro Tequila, Jack Daniels, Dewar's Scotch, Jameson Irish Whiskey

Imported and Domestic Beer *(listed below)*

Kendall-Jackson Vintner's Reserve Chardonnay, Pinot Gris, Cabernet, Pinot Noir

LUXURY BAR

Grey Goose Vodka, Hendrick's Gin, Bacardi 8, Patron Silver, Maker's Mark Bourbon, Johnnie Walker Black, Crown Royal, Jameson Irish Whiskey, Glenlivet 12 Single Malt Scotch

Imported and Domestic Beer *(listed below)*

Silver Palm Cabernet, Frei Brothers Reserve Chardonnay, Maso Canali Pinot Grigio, Kim Crawford Sauvignon Blanc, J Vineyards Pinot Noir, Benvolio Prosecco

Imported Beer

Corona, Corona Light, Heineken, Local IPA

Domestic Beer

Michelob Ultra, Bud Light, Coors Light, Yuengling Lager, High Noon Seltzer, Heineken 0.0 (Non alcoholic)

Signature Drink Collection.

Enhancements to an Existing Bar

Bartender required, one per 75 guests

Spritz UP Bar *(Select 3)*

Strawberry Aperol Spritz: Aperol Aperitif, Strawberries, pressed lemon, simple syrup, Benvolio Prosecco

Watermelon Basil: Grey Goose Essence Watermelon & Basil Vodka, Watermelon, Sparkling Soda

Mango Spritz: Mango Liqueur, Benvolio Prosecco, Sparkling Soda

Mimosa, Bellini or Kir Royale

Benvolio Prosecco

Luxury Martini Bar

Grey Goose Vodka & Bombay Sapphire Gin

Choice of the Classic, Dirty, Lemondrop and Espresso Martini's

Margarita Rocks Bar

Sauza Hacienda Silver Tequila

Start with a Classic on the Rocks, Select Your Favorite Modifier - Mango, Strawberry, Blackberry or Pineapple Jalapeno

The Bourbon Bar

Manhattan, Old Fashioned, Smash and Highball

Choose and Customize Your Cocktail Using Knob Creek Bourbon, Unique Bitters, Fruits & Herbs, Featuring Fever Tree Tonic, Soda & more

Cordials Cart

Baileys Irish Cream, Kahlua, Sambuca, Grand Marnier, Amaretto Disaronno, Frangelico Hazelnut Liqueur, Drambuie

Bloody Mary Bar

Tito's Handmade Vodka or Grey Goose Vodka

Next: Tomato Juice, Hot Sauce, Horseradish

The Rim: Old Bay, Sea Salt, Cracked Pepper

Shake & Garnish: Pickled Green Beans, Celery, Carrot Shavings, Scallion, Olives, Pickle Spear, Bacon Strip

Marry Me Mojito

Cuban Mojito Station

Bacardi Rum, Mint Leaves, Simple Syrup, Sugar Cane

Mojitos: Traditional, Blueberry, Pomegranate, Watermelon

Late Night Snacks

(Minimum 50 Pieces of Each)

Cheeseburger Sliders, American Cheese, Onions on Hawaiian Roll

Crispy Chicken Slider, Pepper-Jack Cheese, Cajun Mayo on Hawaiian Roll

Mac and Cheese Bites

Mini Three-Cheese Grilled Cheese with Smoked Gouda, Cheddar, Jack

Mini Soft Pretzels, Queso

Braised Pork Belly Steamed Bun, Carrot-Cilantro Slaw, Sesame, Ginger

Corn and Lobster Fritters, Cajun Remoulade

Mini Steak Quesadilla, Peppers, Onions, Jack Cheese, A1 Crema

Chicken Bites

Select Two Sides: Buffalo, Ranch, Honey Mustard, BBQ

Warm Donut Holes

Poppin' Popcorn

Freshly Popped Popcorn Enhanced with Parmesan Cheese, Cajun Spice, and Truffle Salt

Vegetarian Entrée Options

(Choose One, if Applicable)

Eggplant Rollatini

Sweet Ricotta Cheese and Mozzarella Wrapped Inside Fried Eggplant, House-Made Tomato Basil Sauce, Fresh Asparagus

Potato Gnocchi

Roasted Mushrooms, Sautéed Spinach, Truffle Cream

Portobello Steak**

Grilled Balsamic Marinated Portobello Mushroom, Grilled Endive, Crispy Artichokes, Fresh Asparagus

Seared Cauliflower Steak**

Spaghetti Squash, Roasted Wild Mushrooms, Cashew Cream

**Gluten-Free and Vegan

Send-Off Breakfast & Brunch Buffets

BREAKFAST BUFFET INCLUDES:

Fresh Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants, Freshly Baked Muffins, Sweet Butter, Preserves

Omelet Station **Chef Required**

Black Forest Ham, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese & Fresh Salsa

Farm-Fresh Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage or Chicken-Apple Sausage

House-Made Breakfast Potatoes

Freshly Squeezed Florida Orange and Apple Juices

Freshly Brewed Coffee and Tea

*(minimum of 20)**

BRUNCH BUFFET INCLUDES:

Fresh, Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants, Freshly Baked Muffins, Sweet Butter, Preserves

Carved New York Strip ***Chef Required**

Caramelized Onion Chimichurri, Horseradish Sauce, Balsamic Demi-Glace, Parker House Rolls

Traditional Eggs Benedict

Smoked Salmon, Bagels, Sliced Tomatoes, Red Onion, Capers, Cream Cheese

Applewood-Smoked Bacon

Breakfast Sausage or Chicken-Apple Sausage

Biscuits and Country Sausage Gravy

Bananas Foster French Toast with Warm Maple Syrup

Potato Casserole

Freshly Squeezed Florida Orange and Apple Juices

Freshly Brewed Coffee and Tea

*(minimum of 20)**

Two Hour Unlimited Mimosas, Bloody Marys or Screwdrivers

Additional Pricing

Charger Upgrades

Gold Beaded or Gray Wood Grain

Children's Meal

(12 Years and Under)

Chicken Fingers, French Fries, Fruit Cup

Unlimited Beverage Station

(Under 21 Years)

Soft Drinks, Fruit Juices, Bottled Water

Vendor Meals

Chef's Choice of Hot Entrée

Artisan Cheese Display

Imported and Domestic Cheeses, Fresh Fruit Garnish, Assorted Artisan Breads and Crackers

Charcuterie Display

Imported and Domestic Cheeses, Cured Meats, Vegetables, Olives, Grain Mustard, Crackers, Flatbreads

Mac and Cheese Station

Select Two: Chipotle with Blackened Chicken and Tomatoes, Four Cheeses with Bacon, or White Cheddar with Smoked Brisket; Served with Grilled Corn Salsa

Build-Your-Own Street Taco Station

Select Two: Chicken Asada, Pork Carnitas, or Blackened Shrimp; Served with Pico di Gallo, Cotija Cheese, Pickled Red Onions, Cilantro, Cabbage, Chipotle Crema

Pasta Station

Select Two: Penne a la Vodka with Fennel Sausage, Rigatoni Bolognese with Pecorino Romano, or Spinach Tortellini with Parmesan Cream

Viennese Dessert Station

Mini Cheesecake, Mini Tiramisu, Chocolate-Covered Seasonal Fruit, French Macarons, Mango Cake Pops, Mini Flourless Chocolate Cake

Cupcake Station

(Minimum Order of Three Dozen)

Select Three: Red Velvet, Key Lime, Dark Chocolate, Strawberry Shortcake, White Chocolate-Raspberry, Carrot Cake

Ceremony Venue

Event Lawn

Our spacious event lawn, accented with majestic palm trees, hugs the shoreline and features our resort's sweeping curved facade while offering the unforgettable backdrop of Florida's Gulf Coast waters and the most amazing sunsets. Includes privacy hedge walls, white garden chairs, citrus-infused water station, ceremony rehearsal space, and indoor backup space in case of inclement weather. Comfortable for ceremonies and receptions of up to 250 guests.

**Not available in March or April or Holiday Weekends*

Opal Foyer

Our Opal Foyer embraces a unique style of cool contemporary sophistication accented with beautiful chandeliers, featuring floor-to-ceiling draped windows overlooking the city. Includes white garden chairs and water station. Comfortable for ceremonies of up to 150 guests.

**Available in March or April Only*

Reception Venues

Sand Salons

This intimate space can accommodate up to 50 guests and features floor-to-ceiling windows and access to private balconies with sweeping views of the Gulf of Mexico and Clearwater Beach's famous Pier 60 and lively beach promenade.

**Sundays or weekdays only, based on availability*

40–50 guests

Sea Salons

The Sea Salons feature floor-to-ceiling windows while offering private balcony access with breathtaking panoramic views of the Gulf with its outstanding sunsets and our luxury zero-entry pool. The Sea Salons can host receptions of up to 120 guests.

60–120 guests

Opal Ballroom

Our grand ballroom embraces a distinctive style of cool contemporary sophistication, featuring floor-to-ceiling windows and one-of-a-kind chandeliers with modern accents. The Opal Ballroom can accommodate up to 450 guests and can be divided into three parts for more intimate events.

120–450 guests

Hotel Room Accommodations

All 230 guest rooms and suites are Gulf-front with private balconies offering spectacular views
Directly on the Gulf of Mexico and beach
Spectacular zero-entry outdoor pool and sun deck
Large fitness center
Full-service spa
Waterfront dining and beach bar
Fire pits
All valet and indoor parking
Retail shops
25,000 square feet of indoor and outdoor event space
5,500-square-foot event lawn for elegant outdoor affairs

General Information

Ceremonies

Outside ceremonies may be conducted on the Event Lawn May through February, excluding holiday weekends. Our Event Lawn is available for events reserved with the Opal Ballroom and Sea Salons. For more intimate events, our Event Lawn is reserved along with Sand Salons on Sundays or weekdays, pending availability. Ceremony fee includes location, privacy hedge walls, white garden chairs, water station, and indoor backup space in case of inclement weather.

Room Capacities and Approximations

This will vary based on setup needs. All food and beverage must be provided and served by Opal Sands Resort, according to Florida state and county law. Each banquet room requires a minimum spend for food and beverage. This total is before the service charge and Florida state sales tax. Our banquet rooms accommodate 40 to 500 guests

Wedding Coordination

Opal Sands Resort requires all weddings to hire a day-of-wedding coordinator to ensure the ceremony, reception, decor, timeline, and all fine details are taken care of.

Deposits

A 25% nonrefundable deposit is required to reserve space for special occasions.

Guarantees

The final guest count must be emailed to the Catering Sales Office seven (7) business days prior to the function. If a guarantee is not received, the approximate attendance at the time of booking or the total guests served, whichever is greater, will be charged. This includes final meal counts of both selected entrées for all plated functions.

Room Rental Fees

Room rental fees will be assessed to all parties not reaching food and beverage room minimums. Special room setup and breakdown charges may be applied.

Event Pricing

The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance. The items listed on the event order are subject to applicable state sales tax and the resort's 23% service charge. Any food and beverage not consumed at the end of the event must remain at the resort.

Valet Parking

Special event valet parking at the rate of \$20 per car is available for banquet functions (this does not include overnight parking).

Tours

We require scheduling an appointment to ensure that an Event Manager is available to meet with you.

OPAL SANDS
RESORT
OPAL COLLECTION

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