PERFECTLY

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

\$98 per guest\*

Final Pricing Will Be Reflected in Final Choices

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 \*\$200 Chef Fee 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

\$108 per guest\*

Final Pricing Will Be Reflected in Final Choices

\*All prices are subject to a 23% service charge and Florida state tax

Wedding Day Breakfast & Dight Dunch

## 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

\$33 per guest (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

\$35 per guest (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

\$35 per guest (minimum of 10)\*

## WEDDING DAY BEVERAGES

Chardonnay and Champagne \$42 per bottle

Bucket of Local Beers (5) \$30 per bucket

\*All prices are subject to a 23% service charge and Florida state tax



Designer Glasses, Attendant Required (\$100 Fee), Minimum of 100 Guests\*\*
\*\*Flat fee of \$1,200 applies for fewer than 100 guests

## Blushing Bride \$16 per guest

Vodka Martini Station

Impress Your Guests with Several Martini Favorites: Lemon Drop, Espresso, Dirty

## Marry Me Mojito \$16 per guest

Cuban Mojito Station

Rum, Mint Leaves, Simple Syrup, Sugar Cane

Mojitos: Traditional, Blueberry, Pomegranate, Watermelon

## But First Tequila \$18 per guest

Tequila Station

Don Julio, Milagro, Tanteo Jalapeno, Patron Reposado

Margaritas: Paloma, Skinny, Spicy, Cucumber

#### **Bourbon Aisle \$20 per guest**

Bourbon Tasting Station

Basil Hayden's, Knob Creek, Woodford Reserve, Maker's Mark, Bullet Rye, Angels Envy

#### Craft Beer Garden \$16 per guest

Florida Craft Beer Station

3 Daughters Brewing | Beach Blonde Ale

Green Bench Brewing Company | Sunshine City Ipa

Tampa Bay Brewing Company | Reef Donkey

Big Top Brewing Company | Hawaiian Lion Coconut-Coffee Porter

## Gourmet Coffee and Tea Station \$10 per guest

Flavored Coffee, Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Rock Candy Sticks,

Gourmet Teas, Lemon, Honey, Biscotti

## Butler-Passed Champagne Before the Ceremony \$6 per guest

\*All prices are subject to a 23% service charge and Florida state tax

## Canapés, Hors d'Denvres & 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

## 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

\*All prices are subject to a 23% service charge and Florida state tax

The White Oral

## 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 \$15 per guest

#### Champagne Toast with Fresh Berry Garnish

## Freshly Brewed Coffee and Tea

\$190 per guest\*

Final Pricing Will Be Reflected in Final Choices

Tableside Wine Service with Dinner \$8 per guest

\*All prices are subject to a 23% service charge and Florida state tax

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

\$195 per guest\*

Final Pricing Will Be Reflected in Final Choices

Tableside Wine Service with Dinner \$8 per guest

\*All prices are subject to a 23% service charge and Florida state tax

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

#### 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 at No Additional Charge)

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 \$15 per guest

#### 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

\$220 per guest\*

Final Pricing Will Be Reflected in Final Choices

#### Tableside Wine Service with Dinner \$9 per guest

\*All prices are subject to a 23% service charge and Florida state tax

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

#### \$235 per guest\*

Final Pricing Will Be Reflected in Final Choices

#### Tableside Wine Service with Dinner \$10 per guest

\*All prices are subject to a 23% service charge and Florida state tax

Bars

#### RESORT BAR

\$14 Each Additional Hour

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

\$16 Each Additional Hour

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Milagro, 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

\$18 Each Additional Hour

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**

Budweiser, Bud Light, Coors Light, Yuengling Lager, High Noon Seltzer, O'Doul's (Non alcoholic)

\*All prices are subject to a 23% service charge and Florida state tax



(Minimum 50 Pieces of Each)

Cheeseburger Sliders, American Cheese, Onions on Hawaiian Roll \$8 each

Crispy Chicken Slider, Pepper-Jack Cheese, Cajun Mayo on Hawaiian Roll \$8 each

Pulled Pork Slider, Mango BBQ Pineapple Slaw on Hawaiian Roll \$8 each

Mac and Cheese Bites \$7 each

Mini Three-Cheese Grilled Cheese with Smoked Gouda, Cheddar, Jack \$7 each

Mini Soft Pretzels, Queso \$7 each

Braised Pork Belly Steamed Bun, Carrot-Cilantro Slaw, Sesame, Ginger \$8 each

Corn and Lobster Fritters, Cajun Remoulade \$8 each

Mini Steak Quesadilla, Peppers, Onions, Jack Cheese, A1 Crema \$8 each

Chicken Bites \$7 each

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

Warm Donut Holes \$7 each

Poppin' Popcorn \$7 each

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

\*All prices are subject to a 23% service charge and Florida state tax

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

## \*\$200 Chef Fee Required

Farm-Fresh Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage or Chicken-Apple Sausage

House-Made Breakfast Potatoes

Freshly Squeezed Florida Orange, Grapefruit and Apple Juice

Freshly Brewed Coffee and Tea

**\$52 per guest** (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, Caramelized Onion Chimichurri, Horseradish Sauce, Balsamic Demi-Glace,

Parker House Rolls \*\$200 Chef Fee Required

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, Grapefruit and Apple Juice

Freshly Brewed Coffee and Tea

\$68 per guest (minimum of 20)\*

Two Hour Unlimited Mimosas, Bloody Marys or Screwdrivers \$30 per guest

\*All prices are subject to a 23% service charge and Florida state tax



## Charger Upgrades \$1 each

Gold Beaded or Gray Wood Grain

## Children's Meal \$30 per guest

(12 Years and Under)

Chicken Fingers, French Fries, Fruit Cup

#### Unlimited Beverage Station \$16 per guest

(Under 21 Years)

Soft Drinks, Fruit Juices, Bottled Water

#### Vendor Meals \$30 per vendor

Chef's Choice of Hot Entrée

#### Artisan Cheese Display \$14 per guest

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

## Charcuterie Display \$14 per guest

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

## Mac and Cheese Station \$16 per guest

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 \$16 per guest

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 \$16 per guest

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

## Viennese Dessert Station \$12 per guest

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

#### Cupcake Station \$48 per dozen

(Minimum Order of Three Dozen)

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

\*All prices are subject to a 23% service charge and Florida state tax



#### **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, water station, and indoor backup space in case of inclement weather. Comfortable for ceremonies of up to 250 guests.

\*Not available in March or April or Holiday Weekends

Ceremony Fee: \$3,000\*\*

## **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

**Ceremony Fee: \$2,500**++

## **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

Reception Venues

40-50 guests

Food & Beverage Minimum: \$12,000\*\*

#### 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.

60-120 guests

Food & Beverage Minimum: \$20,000\*\*

#### **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 two parts for more intimate events.

120-450 guests

Food & Beverage Minimum: \$30,000-\$40,000++

\*All prices are subject to a 23% service charge and Florida state tax

Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.

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 shop

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.

\*All prices are subject to a 23% service charge and Florida state tax

#### **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.



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