Wedding Packages

OPAL SANDS RESORT, CLEARWATER BEACH FL
General Information

Ceremonies:
Outside ceremonies may be conducted on the Event Lawn or Fountain Terrace. Our Event Lawn is available for events reserved with the Opal Ballroom and Sea Salons and our Fountain Terrace is available for more intimate events reserved along with Beach or Sand Salons. - Ceremony Fees include location, white wedding chairs, AV support, citrus infused water station, and indoor space in the event of inclement weather.

Room Capacities and Approximations:
This will vary based on set up 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 may accommodate 35-500 guests

Wedding Coordination:
Opal Sands Resort suggests hiring a Wedding Coordinator for the day of your Wedding to ensure the ceremony and all of the personal details are taken care of.

Deposits:
A 25% non-refundable deposit is required to reserve space for special occasions such as wedding receptions, etc.

Guarantees:
The final guest count must be called into the Catering Sales Office Seven (7) business days prior to the function. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

Room Rental Fees:
Room Rental Fees will be assessed to all parties not reaching Food and Beverage Room Minimums. Special room set up and break down 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 resorts 21% service charge. Any food and beverage not consumed at the end of the event must remain at the resort.

Valet Parking:
Special Event parking at the rate of $15.00 is available for Banquet functions. Overnight Valet Parking is @$25.00.

We recommend scheduling an appointment to ensure a Catering Sales Manager is available to meet.

all prices are subject to a 21% service charge and florida state tax
Ceremony Venues

• **Event Lawn**, ceremony fee: $1,800++
  Our spacious event lawn accented with majestic palm trees, hugs the shoreline and features our resort’s sweeping curved exterior façade while offering the unforgettable backdrop of Florida’s Gulf Coast waters and the most amazing sunsets, comfortable for ceremonies and receptions up to 250 guests.

Reception Venues

• **Beach Salons & Sand Salons**, f&b minimum for each: $8k++
  Each one of these intimate spaces can accommodate up to 60 guests, feature 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!

• **Sea Salons**, f&b minimum: $15k++
  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, our Sea Salons can host receptions up to 120 guests.

• **Opal Ballroom**, f&b minimum, $25-40k++
  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 be divisible into 3 parts accommodating up to 500 guests.

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Rehearsal Dinners

Southern Comfort  81- per guest
Two Hour Beer and Wine Bar

watermelon salad, feta cheese, red onion, arugula, poppy seed 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 with bacon
home-style mac and cheese
roasted florida squash, zucchini and tomatoes
buttermilk cornbread topped with honey butter
chocolate pecan cheesecake, whipped cream, bourbon caramel

Floribean  92- per guest
Two Hour Beer and Wine Bar

tropical wedge, papaya ranch, toasted almonds, diced melon, florida citrus, gorgonzola cheese
chilled spicy shrimp salad with mango
tomato, red onion, cucumber and avocado salad with lime juice
whole grouper carving station
cuban spiced skirt steak palomilla, chimichurri
jerk chicken, grilled pineapple salsa
island rice and black beans
flour tortillas, guacamole, pico di gallo, jack cheese, chipotle crème, jalapenos, lemon and lime
roasted baby carrots and pearl onions
cuban bread with butter
tres leche, rum glaze, pineapple

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Wedding Day

packages based on one and one half hour
minimum of 8 guests

Resort Continental  24- per guest
assorted chilled juices
fresh seasonal sliced fruits and berries
assortment of mini breakfast pastries, croissants
freshly baked muffins
sweet butter and preserves
freshly brewed coffee and hot tea
add champagne  34- per bottle

Pink Opal   28- per guest
fresh fruit and berry display
crispy vegetable crudité & avocado ranch
pistachio crusted boursin cheese with
sesame flatbread
assorted tea sandwiches
walnut and grape chicken salad
roasted turkey, apple and brie
roasted vegetable and hummus
assorted vegetable straws
miniature petite fours
assorted bottle water and sodas

Water Opal   28- per guest
spicy mixed nuts
buffalo chicken dip with sesame flatbreads
salami, cheese, & olive skewers
assorted sandwiches
roast beef and cheddar with horseradish sauce
blt’s
Italian sliders
pretzels
fresh baked cookies
assorted bottled water and soda

Wedding Day Beverages
chardonnay and champagne   8- per drink
bucket of local beers(5)    25- per bucket

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OPAL SANDS
Signature Drink Stations

all cocktail stations will serve 100 drinks in designer glasses ~ attendant required at 100.00++

“blushing bride” 1,200-
full martini station with all the trimmings!
impress your guests with several martini favorites
sour apple, cosmo, dirty

“wedded bliss” 1,200-
nolet gin, thatcher’s organic cucumber liqueur,
fresh squeezed lime juice, frozen cucumber

“perfect pair” 1,100-
blue hawaiian
coconut rum, vodka, blue curacao, pineapple
blue whale
vodka, lemonade, blue curacao

“happily ever after” 1,100-
cuban mojito station
traditional mojito with mint leaves, simple syrup & sugar cane
blueberry mojito
pomegranate mojito
watermelon mojito

tableside cordial service 10- per cordial
requires an attendant 75-
in addition to a full bar (not in place of)

gourmet coffee and tea station 8- per guest
flavored coffee, whipped cream, cinnamon sticks,
chocolate shavings, rock candy sticks,
gourmet teas, lemon, honey and biscotti

unlimited beverage station 16-
soft drinks, fruit juices, bottled water

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Canapes, Hors D’Oeuvres and Accompaniments

Canapes
beef tenderloin crostini, boursin cheese, red onion marmalade
chicken caesar salad, pita pocket
maine lobster salad, wheatberry, lemon aioli
tuna tartar, wasabi crème, in a savory cone
chilled jumbo shrimp, cocktail sauce
crab and avocado salad
(v) herb goat cheese bruschetta, sweet tomato jam
(v) mediterranean filo cups, cucumber, olives, tomato, feta, lemon sour cream

Hors D’oeuvres
(v) fried truffle mac and cheese bites
(v) vegetable spring rolls, sweet chili
honey chipotle beef satay
applewood bacon wrapped diver scallop
chicken potsticker, ponzu sauce
sugar cane skewer thai chicken, mango sauce
crab cake, chipotle aioli
coconut shrimp, rum honey sauce
chicken fontina and sundried tomato fritters
Short rib and fontina panini

Accompaniments with Plated Options
*all entrees served with chef’s seasonal vegetables,
choice of one starch, and assorted breads with creamery butter

Starches (Select One)
truffle potato gratin
fine herb risotto
potato and cheddar soufflé
roasted fingerling potatoes

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OPAL SANDS
The White Opal

Plated Package
156- per guest

Four Hour Resort Beverage Bar

Cocktail Hour
*select three from our canape and hors d’oeuvre offerings, to be served butler style

Sushi Display
smoked salmon and cream cheese rolls, vegetable rolls, spicy tuna rolls
wasabi, soy sauce and pickled ginger

Three Hour Reception
champagne toast with fresh strawberry garnish

First Course Salad
(select one)
baby spinach, pear, walnut, blue cheese with pomegranate vinaigrette
classic caesar, asiago croutons, creamy caper dressing, parmesan crisp
baby greens, bacon, goat cheese, sugar onions, tomato with white balsamic vinaigrette

Premier Course
(select two, or create a duo plate at no additional charge)
organic chicken breast with natural pan jus
sweet onion crusted filet mignon with cabernet demi
black grouper with lemon beurre blanc

*all entrees served with chefs seasonal vegetables,
choice of one starch, and assorted breads with creamery butter

Custom Designed Wedding Cake
freshly brewed coffee and tea

Wine Service with Dinner 6- per guest

all prices are subject to a 21% service charge and florida state tax
The Crystal Opal

Buffet Package
164- per guest

Four Hour Resort Beverage Bar

Cocktail Hour
*select three from our canape and hors d’oeuvre offerings, to be served butler style

Sushi Display
smoked salmon and cream cheese rolls, vegetable rolls, spicy tuna rolls
wasabi, soy sauce and pickled ginger

Three Hour Reception
champagne toast with fresh strawberry garnish

Salad Displays
heart of lettuce wedges, bleu cheese, bacon, tomato, red onion with buttermilk ranch
heirloom tomato and mozzarella caprese, basil, balsamic
baby spinach, oven roasted beets, goat cheese, walnuts with citrus vinaigrette

Entrees
pan roasted grouper, roasted tomatoes and capers, smoked roasted yellow pepper coulis
spinach and fontina stuffed chicken breast, supreme sauce
braised short ribs, balsamic pearl onions, and veal jus

Accompaniments
(select one of each)

roasted garlic yukon puree
rosemary roasted fingerling potatoes

roasted baby carrots and asparagus
steamed haricot vert topped with toasted almonds

assorted dinner rolls, vermont creamery butter

Custom Designed Wedding Cake
freshly brewed coffee and tea

Wine Service with Dinner 6- per guest

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OPAL SANDS
The Fire Opal
Plated Package
179- per guest

Four Hour Premium Beverage Bar

Cocktail Hour
*select five from our canape and hors d’oeuvre offerings, to be served butler style

Fresh Seafood Raw Bar
chilled jumbo shrimp, sweet oysters, cocktail crab claws, local fresh fish ceviche
spicy cocktail sauce, horseradish, saltine crackers, lemon and limes

Three Hour Reception
champagne toast with fresh strawberry garnish

First Course Appetizer
(select one)
pan seared diver scallops, brown butter, sunchoke puree, brussels sprouts, bacon lardons
four cheese & pear purses, gorgonzola & sage cream sauce, charred tomatoes,
truffle breadcrumbs, pecorino cheese

ginger braised pork belly, sweet potato puree, baby spinach, cherry bourbon glaze

maine lobster mac and fontina cheese, topped with parmesan cheese,
breadcrumbs and crispy prosciutto

Second Course Salad
(select one)
arugula, spinach, bacon, tomatoes, apples, pears, pistachios,
goat cheese with sherry maple vinaigrette

iceberg, bleu cheese, bacon, tomato, caramelized onion with buttermilk ranch

cucumber wrapped artisanal greens, heirloom tomatoes, radish, goat cheese,
oven roasted strawberries, candied walnuts, sherry vinaigrette

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Continued...

Intermezzo
(select one)
mango or raspberry sorbet

Premier Course
(select two, or create a duo plate at no additional charge)

seared filet mignon with port wine demi-glace
herb dusted halibut with citrus beurre blanc
chicken breast stuffed with wild mushroom pesto, lemon thyme cream sauce
parmesan crusted grouper served with a rose sauce
slow braised rosemary short rib, cabernet demi-glace
duo of filet mignon and maine lobster tail, or scallops additional 8- per guest

*all entrees served with chefs seasonal vegetables, choice of one starch, and assorted breads with creamery butter

Custom Designed Wedding Cake

Gourmet Coffee and Herbal Tea Station
flavored coffees, herbal teas
rock candy, cinnamon sticks, chocolate shavings, whipped cream, fresh lemons, honey and biscotti

Wine Service with Dinner 7- per guest

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The Black Opal

Stations Package
190- per guest

Four Hour Luxury Bar

Cocktail Hour
*select four from our canape and hors d’oeuvre offerings, to be served butler style

Sushi Display
hand rolled sushi to include smoked salmon and cream cheese rolls, spicy tuna roll, salmon and cream cheese roll, veggie roll, wasabi, soy sauce and pickled ginger

Artisan Cheese Station
domestic and imported cheeses, sweet and savory sides, fresh and dried fruit, artisanal flatbreads

Three Hour Reception
champagne toast with fresh strawberry garnish

Dinner Buffet Stations

Individual Salad Station
petite wedge of iceberg, crispy prosciutto, grape tomato, gorgonzola bleu cheese with buttermilk ranch dressing

sliced heirloom tomato, fresh burrata cheese, basil, country olives, balsamic reduction

Fresh Seafood Raw Bar
chilled jumbo shrimp, cold water oysters, cocktail crab claws, fresh fish ceviche spicy cocktail sauce, horseradish, saltine crackers, lemon and limes

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The Black Opal
Continued...

Carved Beef Tenderloin with Demi Glace
individual potato soufflé
roasted asparagus
parker house rolls

Lobster Mac n’ Cheese Station
crispy bacon, scallions, parmesan cheese

Crab Cakes Station
orange fennel slaw, chipotle cream

Custom Designed Wedding Cake

Gourmet Coffee and Herbal Tea Station
flavored coffees, herbal teas
rock candy, cinnamon sticks, chocolate shavings,
whipped cream, fresh lemons, honey and biscotti

Viennese Dessert Station
mini assorted cheesecakes, chocolate covered strawberries,
house-made truffles, peanut butter mousse tart, chocolate opera cake

Wine Service with Dinner  8- per guest

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The Opal Lunch
Plated Lunch Package
148- Per Person

Three Hour Mimosa, Sangria, Beer and Wine Bar

Cocktail Hour
*select three from our canape and hors d’oeuvre offerings, to be served butler style

Choice of Soup or Salad
san marzano tomato bisque
potato leek
lobster bisque
tuscan garden vegetable and white bean soup
opal salad, tender field greens, candy walnuts, crisp pear, shaved parmesan cheese, oven roasted tomato, sweet balsamic dressing
caesar salad, romaine hearts, creamy parmesan dressing, croutons, shaved parmesan cheese
spinach and arugula salad, oven roasted beets, goat cheese, sweet pecans, baby heirloom tomatoes, honey sherry vinaigrette

Choice of Entrée
(select two, or create a duo plate at no additional charge)
pan roasted salmon, citrus herb beurre blanc
lobster crab cake, tarragon mustard cream
filet mignon, cabernet demi glace
chicken franchisee, artichoke, roasted tomato, white wine butter

*all entrees served with chefs seasonal vegetables, choice of one starch, and assorted breads with creamery butter

Custom Designed Wedding Cake
freshly brewed coffee and tea

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OPAL SANDS
Vegetarian Entrée Options
(select one if applicable)

*Gluten Free and Vegan

**Eggplant Rollatini**
sweet ricotta cheese and mozzarella wrapped inside fried eggplant,
served with house-made tomato basil sauce and fresh asparagus

**Roasted Acorn Squash**
quinoa salad, roasted baby carrots

**Farmer’s Pie**
root vegetables and peas, fresh stewed in a creamy-vegetable stock,
topped with whipped Yukon potatoes, and baked until golden brown

**Stuffed Shells**
large pasta shells stuffed with spinach, ricotta cheese and pine nuts,
served with blistered heirloom tomatoes and house-made tomato basil sauce

**Portobello Steak**
grilled balsamic marinated Portobello mushroom, grilled endive,
crispy artichokes and fresh asparagus

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Bars

Resort Bar
10- each additional hour
new amsterdam vodka, bombay gin, bacardi superior, sauza signature blue 100% agave tequila, jim beam, dewar’s, canadian club, e&j brandy, beer (listed below), proverb cabernet, merlot, chardonnay, pinot grigio

Premium Bar
12- each additional hour
tito’s handmade vodka, tanqueray gin, bacardi superior rum, captain morgan spiced rum, jose cuervo gold, jack daniels, dewar’s 12 scotch, jameson irish whiskey, beer (listed below)
kendall-jackson “vintners reserve”, chardonnay, sauvignon blanc, pinot grigio, cabernet, merlot, pinot noir

Luxury Bar
14- each additional Hour
grey goose vodka, hendricks gin, bacardi 8, patron silver, makers mark bourbon, johnnie walker black, crown royal, jameson irish whiskey, glenlivet 12 single malt whiskey, beer (listed below), louis m. martini cabernet, meiomi chardonnay, ecco domani pinot grigio, ghost pines merlot, macmurray estate vineyards pinot noir, la marca prosecco

Imported Beer
corona, corona light, heineken, amstel light

Domestic Beer
budweiser, bud light, coors light, yuengling lager, sam adams lager, o’doul’s (non-alcoholic)

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Late Night Snacks

Minimum 50 pieces of each

cheeseburger sliders, american cheese, onions  5- each

crispy chicken slider, pepper jack cheese, cajun mayo  5- each

fried mac n’ cheese  5- each

chicken wings, celery, blue cheese dressing  3.50- each
  buffalo hot, sweet chili, or bbq

warm donut holes (3 per person)  5- per guest

grilled brie, balsamic and strawberry toasties  5- each

poppin’ popcorn  5- per guest
freshly popped popcorn enhanced with parmesan cheese, cajun spice or garlic and herb salt

bacon station 6- per guest
maple bacon, crispy bacon, brown sugar bacon, chocolate dipped bacon

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OPAL SANDS
Send off Breakfast Buffets

minimum of 20 guests
based on one and one half hour of service

Breakfast Buffet  34- per guest
fresh seasonal sliced fruits, berries
assorted breakfast pastries, croissants, fresh baked muffins, sweet butter, preserves
omelet station: black forest ham, sausage, peppers, onions, mushrooms, tomatoes, cheddar cheese & fresh salsa
banana fosters french toast with maple syrup
apple wood smoked bacon, sausage links, or chicken apple sausage
house-made breakfast potatoes
freshly squeezed florida orange, grapefruit and apple juice,
freshly brewed regular and decaffeinated coffee, selection of hot teas

Brunch Buffet   47- per guest
fresh seasonal sliced fruits, berries
assorted breakfast pastries, croissants, fresh muffins, sweet butter, preserves
*carved new york strip, caramelized onion chimichurri, horseradish sauce, balsamic demi-glace & parker house rolls
traditional eggs benedict
smoked salmon, bagels, sliced tomatoes, red onion, capers, cream cheese
apple wood smoked bacon, sausage links, or chicken apple sausage
banana fosters french toast with warm maple syrup
potato casserole
freshly squeezed florida orange, grapefruit and apple juice,
freshly brewed regular and decaffeinated coffee, selection of hot teas

*chef required  150- per chef
(one chef per every 120 guests)

add mimosa, bloody mary, champagne, or screw drivers. 8- per guest

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Additional Pricing

Chicken Fingers, French Fries, Fruit Cup  25-  
12 years and under

Unlimited Beverage Station  16-  
soft drinks, fruit juices, bottled water  
under 21 years

Vendor Meals 25-  
chefs choice of hot entrée

Viennese Dessert Station  12- per guest  
mini cheesecakes, mini tiramisu, chocolate covered seasonal fruit,  
french macaroons, mango cake pops, mini flourless chocolate cake

Opal Sands Boxed Chocolate Truffle  10- per box  
(2 per box, minimum order of 20 boxes)

Cupcake Station  48- per dozen  
(minimum order of 3 dozen, choice of 3)  
red velvet, key lime, dark chocolate, strawberry shortcake, white  
chocolate raspberry, or carrot cake

Candle Light  300- per 10 Guests Tables  
enhance your room in candle light throughout the function space  
votive candles on tables, cake table, guest book table and tall glass  
cylinders with floating candles

Charger Plates  2 - each  
silver or gold

Chivari Chairs  6 - each  
silver, gold, clear, natural, mahogany, black or white

**
(delivery fees will apply)

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All 230 guest rooms and suites are oceanfront, with private balconies offering spectacular views of the Gulf. Directly on the ocean 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 sq. ft. of indoor and outdoor event space. 5,500 sq. ft. event lawn for elegant outdoor affairs. Discounts are available for wedding guests with the purchase of one of our Wedding Packages. Wedding blocks start at 10 rooms with a 30 day cut off. Discounts based on availability.
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