



PERFECTLY
Paired
M E N U S

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

\$85 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

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, Jalapeños, Lemons, Limes

Roasted Baby Carrots and Pearl Onions

Cuban Bread, Butter

Tres Leche, Rum Glaze, Pineapple

\$92 per guest*

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**All prices are subject to a 21% service charge and Florida state tax*

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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

\$28 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

\$28 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

\$28 per guest (minimum of 10)*

WEDDING DAY BEVERAGES

Chardonnay and Champagne **\$34 per bottle**

Bucket of Local Beers (5) **\$25 per bucket**

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Signature Drink Stations

*Designer Glasses, Attendant Required (\$100 Fee), Minimum of 100 Guests***

***Flat fee of \$1,200 applies for fewer than 100 guests*

Blushing Bride \$12 per guest

Full Vodka Martini Station with All the Trimmings!

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

Wedded Bliss \$12 per guest

Nolet Gin, Thatcher's Organic Cucumber Liqueur, Fresh-Squeezed Lime Juice, Frozen Cucumber

Marry Me Mojito \$13 per guest

Cuban Mojito Station

Rum, Mint Leaves, Simple Syrup, Sugar Cane Traditional, Blueberry, Pomegranate, Watermelon

Bourbon Aisle \$14 per guest

Bourbon Tasting Station

Basil Hayden's, Knob Creek, Woodford Reserve, Maker's Mark, Bulleit Rye, Buffalo Trace

Craft Beer Garden \$14 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 \$8 per guest

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

Gourmet Teas, Lemon, Honey, Biscotti

Butler-Passed Champagne before the Ceremony \$5 per guest

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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 in a Savory Cone

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

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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

Champagne Toast with Fresh Strawberry Garnish

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

Custom-Designed Wedding Cake

Freshly Brewed Coffee and Tea

\$165 per guest*

Final Pricing Will Be Reflected in Final Choices

Tableside Wine Service with Dinner \$6 per guest

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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, Smoked Roasted Yellow Pepper Coulis

Spinach and Fontina Stuffed Chicken Breast, Supreme Sauce

Braised Short Ribs, Balsamic Pearl Onions, Veal Jus

Accompaniments *(Select One of Each)*

Roasted Garlic Yukon Puree *or* Rosemary Roasted Fingerling Potatoes

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

Champagne Toast with Fresh Strawberry Garnish

Custom-Designed Wedding Cake

Freshly Brewed Coffee and Tea

\$169 per guest*

Final Pricing Will Be Reflected in Final Choices

Tablesides Wine Service with Dinner \$6 per guest

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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 Strawberry 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 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

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

Parmesan-Crusted Grouper, Rose Sauce

Slow-Braised Rosemary Short Rib, Cabernet Demi-Glace

Duo of Filet Mignon and Maine Lobster Tail or Scallops **\$8 per guest**

Custom-Designed Wedding Cake

Gourmet Coffee and Herbal Tea Station

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

\$185 per guest*

Final Pricing Will Be Reflected in Final Choices

Tableside Wine Service with Dinner \$7 per guest

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The Black Opal

THE BLACK OPAL STATION PACKAGE INCLUDES:

Four-Hour Premium 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 Strawberry Garnish

Custom-Designed Wedding Cake

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

\$195 per guest*

Final Pricing Will Be Reflected in Final Choices

Tablesides Wine Service with Dinner \$8 per guest

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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, Pinot Noir, 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 Scotch, Jameson Irish Whiskey

Beer (*listed below*)

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

LUXURY BAR

\$14 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

Beer (*listed below*)

Silver Palm Cabernet, Black Stallion Chardonnay, Maso Canali Pinot Grigio, Kim Crawford Sauvignon Blanc, J Vineyards Pinot Noir, Benvolio Prosecco

Imported Beer

Corona, Corona Light, Heineken, Coppertail Free Dive Ipa

Domestic Beer

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

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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**

Mac and Cheese Bites **\$5 each**

Mini Three-Cheese Grilled Cheese with Smoked Gouda, Cheddar, Jack **\$5 each**

Mini Soft Pretzels, Queso **\$4 each**

Braised Pork Belly Steamed Bun, Carrot-Cilantro Slaw, Sesame, Ginger **\$6 each**

Corn and Lobster Fritters, Cajun Remoulade **\$6 each**

Mini Steak Quesadilla, Peppers, Onions, Jack Cheese, AI Crema **\$6 each**

Chicken Bites **\$4 each**

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

Warm Donut Holes **\$5 each**

Poppin' Popcorn **\$5 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

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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

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

\$38 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**

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

\$49 per guest (minimum of 20)*

Mimosas, Bloody Marys, or Screwdrivers **\$15 per guest**

**\$150 per chef; one chef required per 100 guests

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Additional Pricing

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 \$12 per guest

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

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, Picked 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

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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*

Ceremony Fee: \$2,200⁺⁺

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

Food & Beverage Minimum: \$8,000⁺⁺

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. The Sea Salons can host receptions of up to 120 guests.

60–120 guests

Food & Beverage Minimum: \$15,000⁺⁺

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 three parts for more intimate events.

120–450 guests

Food & Beverage Minimum: \$25,000–\$40,000⁺⁺

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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. 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, citrus-infused water station, ceremony rehearsal space, 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.

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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 21% 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 \$15 per car is available for banquet functions (this does not include overnight parking).

Tours

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

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OPAL SANDS
RESORT, CLEARWATER BEACH FL

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