

OPAL SANDS

RESORT, CLEARWATER BEACH FL



banquet event
menus



general information

prices are subject to change

vegan and gluten free options available

all food/beverage photos are not exact replications

sets will not exceed 3% over guest guarantee

menu arrangements

menus must be finalized no later than two (2) weeks prior to your functions. an accurate breakdown of the entrée selections must be provided to the hotel seven (7) business days in advance of the functions and such selections must be listed on place cards provided by the group. menu pricing shall remain subject to change and will not be fixed prior to that date which is ninety (90) days prior to the function

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.

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.

food and beverage

all food and beverage items consumed in function rooms and outlets must be purchased at the hotel. this includes all hospitality suites. removal of food and beverage from the hotel's function rooms will not be permitted, nor will the hotel allow food and beverage from other sources to be provided and/or served in the function rooms.

general information

continued....

beverage liability

all alcoholic beverages to be served on the hotel premises for the function must be dispensed by the hotel servers or bartenders. proper identification will be required to verify age. we reserve the right to refuse service to any persons who do not display proper identification or may appear intoxicated.

event space

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.

function room setup and teardown

the hotel does not guarantee early set-up times or teardown times for outside vendors. this includes but is not limited to florists, decorators, musicians, etc. any extensive set-up or teardown must be discussed with the event managers in advance. the hotel may require an additional room rental fee to cover the usage of a room for this service.

valet parking

special event parking at the rate of \$15.00 is available for banquet functions. overnight valet parking is @\$25.00.

breakfast buffets

priced per person based on one hour of service, minimum 25 guests
fresh roasted coffee, regular and decaffeinated, selection of hot teas

resort continental 24-

freshly squeezed florida orange, grapefruit and apple juice,
fresh seasonal sliced fruits and berries

assorted yogurts and granola
assortment of mini breakfast pastries, croissants
fresh baked muffins, sweet butter, preserves

sand key 28-

freshly squeezed florida orange, grapefruit and apple juice,
fresh seasonal sliced fruits and berries

assortment of mini breakfast pastries,
croissants, fresh baked muffins, sweet butter and preserves

greek nonfat yogurt & individual fruit flavored yogurts
assorted cereals with 2% milk and low fat milk
steel cut oatmeal with golden raisins and brown sugar

causeway 34-

freshly squeezed florida orange, grapefruit and apple juice,
fresh seasonal sliced fruits and berries

assortment of mini breakfast pastries, croissants
fresh baked muffins, sweet butter and preserves
honey almond granola with assorted fruit yogurts

farm fresh scrambled eggs
chefs breakfast potatoes
amaretto french toast, vermont maple syrup
applewood smoked bacon, sausage links



belleair buffet 36-

freshly squeezed florida orange, grapefruit and apple juice,
fresh seasonal sliced fruits and berries, whole fruit

berry yogurt smoothies, house-made granola and greek yogurts
assortment of mini breakfast pastries, croissants
fresh baked muffins, sweet butter and preserves
honey almond granola with assorted fruit yogurts

scrambled eggs, vegetable and egg white frittatas
chicken apple sausage with caramelized onions,
applewood smoked bacon, chefs breakfast potatoes

gulf breeze brunch 44-

freshly squeezed florida orange, grapefruit and apple juice,
fresh seasonal sliced fruits and berries,
infused florida citrus water

assortment of berry smoothies, mini breakfast pastries,
croissants, fresh baked muffins, sweet butter and preserves
honey almond granola with assorted fruit yogurts
house-made granola and greek yogurt parfaits

imported and domestic cheese and charcuterie display
deviled eggs, smoked salmon

eggs benedict, applewood smoked bacon, sausage,
breakfast potatoes

build your own breakfast bowls

scrambled eggs, chopped sausage, ham, bacon, chorizo, red onions, diced tomatoes, cheese,
scallions, jalapenos, pepper, salsa, sour cream



breakfast enhancements

priced per person, based on guaranteed guest count, priced one per guest
(items must be ordered in conjunction with a breakfast buffet)

buttermilk biscuits with sausage gravy 4-

amaretto french toast, almonds, vermont maple syrup 5-

smoked salmon, bagels, sliced tomatoes, red onion, capers and cream cheese 8-

traditional eggs benedict 7-

crab cake egg benedict 9-

garden vegetable egg white frittata 6-

loaded breakfast potato skins 5-
egg, cheese, bacon, scallions, sour cream on the side

bacon, egg and cheese on a bagel 6-

breakfast burritos 6-
scrambled egg, cheddar cheese, sausage or bacon

warm ham and cheese croissants 5-

omelettes prepared to order 8-

black forest ham, bacon, spinach, peppers, onions,
mushrooms, tomatoes, cheddar cheese and fresh salsa

one chef required per station per 75 guests, 150- per chef



take a break

minimum of 25 guests
 priced per person, 30 minute duration

all day beverage break

bottle spring water and assorted soft drinks
 fresh roasted coffee, regular and decaffeinated,
 selection of hot teas
 all day 24- (8 hours of service)
 half day 12- (4 hours of service)

a fresh start 12-

watermelon juice
 zucchini bread
 peanut butter & jelly shooters
 granola bites

beach snack mix break 14-

trail mix, chocolate and yogurt covered nuts
 and raisins, mixed nuts, fresh fruit cups
 assorted bottled teas, coconut water

opal snack 14-

vegetable crudité's, roasted garlic hummus
 spinach artichoke dip
 grilled pita crisps
 assorted macaroons, sugar cookies
 bottled teas

popcorn 9-

fresh popcorn enhanced with your choice of
 parmesan cheese, truffle salt, cajun, or cinnamon sugar



breaks continued...

minimum of 25 guests
 priced per person, 30 minute duration

chips and dips 16-

guacamole and salsa
 fresh tortilla and pita chips
 mini cinnamon rice pudding cups
 lime infused sparkling water

bananas foster 16-

ripe bananas, flamed with rum and brown sugar
 banana bread, cinnamon whipped cream,
 crispy plantains,
 candied walnuts, chocolate curls
 cold chai tea
 *chef attendant required, 150-

sweet tooth 14-

ice-cycle tricycle with assorted ice cream bars
 orange and root beer floats
 opal cookies
 *chef attendant required, 150-

ball park break 16-

mini hot dog stand with appropriate condiments
 warm pretzels, beer cheese sauce
 cracker jacks
 assorted cookies
 *chef attendant required, 150-



break enhancements

enhancements can be added to any of your breaks
one dozen minimum

beverages

fresh roasted coffee, regular and decaffeinated	70- per gallon
iced tea	70- per gallon
infused filtered water: choice of lemon, lime, orange or cucumber	12- per gallon
assorted juices: orange, grapefruit, cranberry, apple	64- per gallon
assorted bottled juices	5- per bottle
bottled water	4- per bottle
bottled iced tea or lemonade	5- per bottle
assorted soft drinks	4- per bottle
red bull, sugar free red bull	6- per can
lemonade or fruit punch	30- per gallon
yogurt smoothies, banana, strawberry	6- each
watermelon or watermelon and kale juice	6- each

snacks

assorted mini morning pastries	38- per dozen
assorted bagels with cream cheese	44- per dozen
fresh baked muffins: blueberry, cappuccino, banana nut	42- per dozen
granola, cereal, energy bars	4- per bar
seasonal whole fruit	3- each
fresh seasonal fruit kebabs	40- per dozen
individual fruit yogurt with honey almond granola	4- each
freshly baked cookies	40- per dozen
fudge brownies and blondies bars	40- per dozen
corn tortilla chips, house made salsa and guacamole	6- per guest
soft warm pretzels, grain mustard and beer cheese sauce	36- per dozen
individual bags of assorted chips	3- per bag
bar mix or assorted nuts	25- per pound
freshly baked donut holes, chocolate ganache	20- per dozen

plated lunch

three-course, priced per person

higher priced entrée prevails if more than one entrée is chosen.

all lunches include assorted fresh breads, opal butter and freshly brewed iced tea

first course

select one

cucumber wrapped mixed green salad, heirloom tomatoes, radish, boursin cheese, oven roasted strawberries, candied walnuts, sherry vinaigrette

organic spinach salad, goat cheese, toasted almonds, balsamic cipollini onions, sundried apricots, red onions, strawberry poppy seed dressing

wedge salad, crisp iceberg lettuce, applewood smoked bacon, heirloom tomatoes, gorgonzola cheese, buttermilk ranch

heirloom tomato soup

corn and crab bisque

garden vegetable and white bean soup



entrées

select one

grilled airline chicken breast 33-
parmesan risotto, roasted asparagus, lemon crème sauce

stuffed shells 35-
baby spinach, ricotta cheese, fennel sausage, pine nuts, and
blistered heirloom tomatoes, house-made tomato basil sauce

oven roasted salmon 36-
risotto style farro, grilled asparagus, blood orange butter sauce, florida citrus

herb seared grouper 38-
chinese black rice, baby bok choy, lemon beurre blanc

lobster crab cake 39-
seared tomato saffron cous cous cake, sautéed julienne vegetables, pommery mustard sauce

gorgonzola crusted petite filet mignon 38-
truffle potato gratin, roasted baby carrots, port wine demi-glace

desserts

select one

berry cobbler cheesecake, strawberry coulis, chocolate stick

key lime tart, berry sauce, whipped cream

chocolate peanut butter mousse tart, caramel sauce, ganache

flourless chocolaté cake, vanilla bean whipped cream, ganache

classic tiramisu



lunch buffets

priced per person , based on one hour of service
minimum of 25 guests

opal sands deli selection 36-

deli style potato salad
lemon pepper hummus, grilled pita
melon and berry salad

roasted turkey breast, herb roast beef ,
black forest ham
cheddar, provolone, swiss
applewood smoked bacon
crisp lettuce, farm-grown sliced tomatoes
red onions, spicy dijon, garlic aioli, deli pickles
assorted fresh sandwich breads and kaiser rolls

signature opal cookies, mini key lime pie
freshly brewed iced tea

the southwest 40-

chipotle pasta salad, black beans, corn, tomatoes,
cilantro chili dressing
crisp garden greens, red onion, jack cheese,
cucumber, bell peppers, avocado ranch

taco station; chicken asada,
pork carnita, beef picadillo
pico di gallo, shredded lettuce, cotija cheese
chipotle crema, fresh limes
hard corn taco shells, soft flour tortillas
mexican rice, black beans, roasted corn succotash

tres leche, pineapple garnish,
flourless chocolate chili cake
freshly brewed iced tea

farmers market fresh salad selection 40-

garden pasta salad
superfood slaw
garden mixed greens
bacon, eggs, tomatoes, bleu cheese
sweet onions, carrots, croutons, candied walnuts

chilled cajun shrimp
sliced herb chicken
marinated flank steak
assorted fresh breads, opal butter
assorted house made dressings

baked apple tart
layered berry shooters
freshly brewed iced tea

sand key lunch buffet 41-

mini wedge salad, baby iceberg, bacon,
crumbled bleu cheese, tomatoes, onion,
home-made ranch dressing
four bean salad
assorted fresh breads, opal butter

herb dusted salmon, whole grain mustard sauce
pan seared chicken breast, lemon thyme cream sauce
roasted pork loin, caramelized apples
garlic fingerling potatoes
cauliflower gruyere gratin

chocolate peanut butter mousse tarts
layered humming bird cake, cream cheese frosting
freshly brewed iced tea

florence lunch buffet 42-

baby mozzarella and tomato salad
roasted beet and goat cheese salad,
arugula, sherry honey vinaigrette dressing
assorted fresh breads, opal butter

chicken piccata, lemon caper sauce
rosemary roasted sliced strip sirloin,
foraged mushrooms, pan jus
salmon florentine, spinach, tomato,
basil lemon cream sauce
three cheese lemon risotto
broccolini with toasted garlic chips

tiramisu
zabaglione, seasonal berries, amaretto cookies
freshly brewed iced tea

floribbean beach buffet 41-

tomato and avocado salad
mini tropical wedge, toasted almonds,
diced melon, florida citrus, papaya ranch
assorted fresh breads, opal butter

beef short ribs, jalapeno mango bbq glaze
blackened mahi-mahi, pineapple salsa
jerk chicken, grilled corn salsa
black beans and yellow rice
steamed fresh vegetables

key lime cheesecake
mango cake pops
freshly brewed iced tea

simple boxed lunch 28-

turkey avocado club
wheatberry bread, swiss cheese, applewood bacon,
lettuce, tomato

roast sirloin and provolone
onion kaiser, red onion, arugula

black forest ham and white cheddar
wheat bread, lettuce, tomato

roasted vegetable wrap
with boursin and arugula

house-made chicken salad
mixed greens, heirloom tomato, cucumber,
fresh berries, white balsamic dressing

all to include pasta salad, kettle chips, house-made
cookie, bottled water, appropriate condiments

lunch soup enhancements

add any of our home-made soups for an additional \$6 per person

san marzano tomato bisque

garden vegetable and white bean

corn chowder with applewood smoked bacon

low country chicken gumbo

potato leek

lobster bisque

roasted chicken noodle



prices are subject to 21% service charge and state tax

reception

cold canapés

priced per piece

two dozen minimum per selection

- beef tenderloin crostini, boursin cheese, red onion marmalade 4.50-
- herb goat cheese bruschetta, sweet tomato jam 4.50-
- chicken caesar salad, pita pocket 4.50-
- maine lobster salad, wheatberry, lemon aioli 5.00-
- tuna tartar, wasabi crème, savory cone 4.50-
- chilled jumbo shrimp, cocktail sauce 5.00-
- crab and avocado salad 5.00-
- mediterranean filo cups, cucumber, olives, tomato, feta, lemon sour cream 4.50-



prices are subject to 21% service charge and state tax

hot hors d'oeuvres

priced per piece

two dozen minimum per selection

- fried truffle mac and cheese bites 4.50-
- honey chipotle beef satay 4.50-
- applewood bacon wrapped diver scallop 5.50-
- chicken pot sticker, ponzu sauce 4.50-
- sugarcane skewer thai chicken, mango sauce 5.00-
- crab cake, chipotle aioli 5.00-
- vegetable spring rolls, sweet chili 4.50-
- coconut shrimp, rum honey sauce 5.00-
- chicken fontina and sundried tomato fritters 5.00-
- short rib and fontina panini 5.00-



prices are subject to 21% service charge and state tax



opal sands reception package 62-

one and half hour duration

minimum of 25 guests

hand passed hors d'oeuvres

select 3

one of each per guest

antipasto platter

imported cured meats, marinated and grilled vegetables, fresh assorted cheeses, mediterranean specialties, artisan bread

artisan selection of cheeses and fruit

imported and domestic cheeses, fresh fruit garnish, assorted fresh breads and flatbreads

chef action stations

*carved new york strip, horseradish sauce, au jus, parker house rolls

*petite crab and lobster cake station, chipotle aioli, fennel orange slaw

*two chefs required per 50 guests at 150- each chef



prices are subject to 21% service charge and state tax

reception displays

one hour duration

based on guarantee - 25 guest minimum,
two station minimum

antipasto display 14-

imported cured meats, marinated and grilled vegetables,
fresh assorted cheeses, mediterranean specialties,
grilled breads

artisan cheese display 12-

imported and domestic cheeses, fresh fruit garnish,
assorted artisan breads and crackers

bruschetta display 10-

tomato basil bruschetta, roasted red pepper hummus,
artichoke tapenade, assorted sliced breads and pita

sushi display 14-

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



chilled seafood raw bar 26-

jumbo gulf shrimp, oysters
cocktail crab claws
fresh local fish ceviche
spicy cocktail sauce, horseradish,
saltine crackers, lemons and limes

reception stations

*attendant or carver required at an additional 150 fee
carving stations: based on four (4) ounces of protein

mac and cheese station 14-

chipotle with blackened chicken and tomatoes
four cheese with bacon
white cheddar with smoked brisket, grilled corn salsa

*petite lump crab cake station 18-

petite lump crab cakes with citrus aioli,
chipotle crème, citrus slaw



slider station 16-

select two sandwiches:
angus beef slider, onion and bacon marmalade,
bleu cheese spread
seared ahi tuna, wasabi aioli, asian slaw
crispy chicken, cajun mayo, pickle chip,
pepper jack cheese,
lobster crab cake, fennel slaw
truffle parmesan fries

rice bowl station 20-

sticky rice, poke salmon and tuna,
appropriate condiments
bbq pork buns
char siu ribs
vegetable spring rolls



reception stations continued...

artisan pasta station 18-

caesar salad, garlic bread

select two options:

penne ala vodka with fennel sausage

rigatoni bolognese with pecorino romano

spinach tortellini with parmesan cream

***charcuterie station 18-**

prosciutto di parma, soppressata, fennel salami,
pate imported mustards, grain mustard,
house-made pickled vegetables, olives, cornichons
flatbread, grissini

***cajun turkey breast 14-**

orange jalapeno cranberry jam, sage gravy
cornbread stuffing muffins

***grilled pork tenderloin 18-**

quinoa rice pilaf, pineapple teriyaki,
kings hawaiian rolls

***shrimp and grits 18-**

stone ground grits, sautéed shrimp, creole sauce,
fried okra

***herb charred new york strip loin station 21-**

caramelized onion chimichurri, horseradish sauce
balsamic demi glace , parker house rolls

***peppercorn crusted tenderloin station 22-**

sauce béarnaise, horseradish cream,
veal jus, parker house rolls

***whole grouper carving station 24-**

house-made salsa, warm tortillas, guacamole,
crispy slaw, jack cheese, jalapenos, chipotle crème, lime

***short rib station 20-**

tender braised short rib
goat cheese polenta, yukon potato puree
crispy onions, farmers bread, beef jus

sweet endings

french pastry display 14-

house-made truffles, vanilla bean cheesecake
chocolate dipped seasonal fruit
french macaroons, petit for's
(based on four (4) pieces per person)

cupcake display 10- select two options:

- chocolate ganache
- vanilla bean
- toasted coconut
- red velvet
- key lime
- strawberries & cream

gourmet coffee and tea station 8-

coffee, decaffeinated coffee, gourmet teas
and flavored syrups with whipped cream,
cinnamon sticks,
chocolate shavings, rock candy sticks,
lemon, honey and biscotti



prices are subject to 21% service charge and state tax

plated dinner

three courses, served with assorted fresh breads and opal butter
fresh roasted coffee, regular and decaffeinated

first course

select one

heirloom tomato bisque

lobster bisque

garden vegetable and white bean soup

classic caesar salad

romaine hearts, creamy caesar dressing, croutons, shaved parmesan cheese

baby spinach and arugula

dried apricot, roasted red grapes, cashews, goat cheese, sherry wine vinaigrette

petite wedge

crispy prosciutto, grape tomatoes, bleu cheese, low country buttermilk ranch dressing

cucumber wrapped field greens

heirloom tomatoes, radish, goat cheese, oven roasted strawberries, candied walnuts,
white balsamic vinaigrette

entrées

select one

grilled tuscan chicken 72-

goat cheesed whipped potatoes, marinated artichokes, oven roasted tomatoes, asparagus,
grilled lemon, basil cream sauce

herb crusted filet mignon 89-

truffle potato gratin, roasted baby squash and zucchini, cabernet demi glace

dinner selections continued...

entrées

rosemary braised beef short rib 76-
tender spinach, fingerling potatoes, baby carrots, roasted pearl onions, savory beef jus

pan roasted chilean sea bass 88-
roasted garlic yukon puree, heirloom cauliflower, charred tomato, saffron beurre blanc

crab crusted grouper 85-
parmesan risotto, broccolini, baby heirloom tomato, spring onions, smoked tomato sauce

seared diver scallops 84-
mushroom risotto, french beans, roasted pearl onions, baby arugula, charred tomato,
lemon basil beurre blanc

finishing touch

select one

vanilla bean cheesecake, amaretto cream, crispy strawberry

tiramisu, house-made lady fingers, kahlua

mango key lime, zested cream, coconut fizz

chocolate hazelnut eight layer cake, vanilla crunch



banquet buffets

priced per person, based on one and a half hour service time, minimum of 25 guests
all dinner buffets served with freshly brewed regular and decaffeinated coffee
buffet includes fresh baked breads, opal butter

southern comfort 76-

watermelon salad, feta cheese, red onion,
arugula, poppy seed dressing
iceberg wedge, bacon, blue cheese,
low country buttermilk ranch

southern style potato salad
buttermilk cornbread, honey butter

home style mac and cheese
smoked pulled pork, tennessee whiskey sauce
sweet and spicy glazed mahi-mahi, tomato sauce
buttermilk fried chicken, carolina bbq sauce
molasses baked beans with bacon,
roasted florida squash, zucchini, and tomatoes

bourbon banana bread pudding, hand tossed cream
toasted pecan pie, salted caramel whipped cream

caribbean 78-

artisan greens, jicama, tomatoes, citrus,
cashews, passion fruit dressing,
roasted corn and black bean salad
ceviche style shrimp salad

skirt steak palomilla, chimichurri salsa
jerk shrimp, sweet plantains
mojo sour orange chicken, grilled pineapple salsa
roasted root vegetables, island rice and red beans

caramel flan, seasonal fruits
guava cake, cream cheese mousse

mediterranean 79-

baby field greens, country olives,
shaved parmesan cheese, heirloom tomato,
& white balsamic vinaigrette

orzo pasta, feta cheese, olives, heirloom tomatoes,
pesto
vine ripe tomato and burrata caprese, balsamic
reduction

basil chicken saltimbocca, fontina and prosciutto,
madeira mushroom sauce
sage herb breadcrumb crusted grouper,
puttanesca sauce
balsamic and rosemary braised short ribs,
caramelized onions, charred tomatoes

dauphinoise potatoes, truffle,
roasted asparagus and baby carrots

house-made baklava
dark chocolate vahlrona mousse, poached pears

pacific coast 86-

field greens, mandarin oranges, tomatoes,
wonton crisps, sesame dressing
artichoke, tomato and green bean salad
tri-color potato salad

polynesian chicken breast
teriyaki glazed salmon
ancho ribbed sirloin
roasted cauliflower
wild rice and quinoa pilaf

mango sago, tapioca with coconut milk
cayenne cake, burnt meringue, caramel cream

beach roast 92-

chopped greens, hearts of palm, tomatoes,
red onions, roasted shallot dressing
fruit salad with toasted almonds
spring vegetable pasta salad

smoked brisket, bold bourbon bbq
baby back ribs, orange bbq sauce
oven roasted grouper, mango salsa
roasted red potatoes
seasonal baby vegetables

caramel s'more graham tarts
cheesecake lollipops
key lime cupcakes

new orleans 84-

mixed greens, heirloom tomatoes, pecans,
gruyere cheese & sherry vinaigrette
cajun shrimp salad, tomatoes,
trinity vegetables, lime juice dressing

blackened mahi-mahi, etouffee sauce
dry rubbed beef sirloin, mushroom sherry sauce
new orleans bbq shrimp, scallions, tomato, tasso
jambalaya with andouille sausage
roasted okra, tomato and root vegetables

chocolate yummy, pecan shortbread,
cream cheese mousse
banana foster tart, graham cracker crust,
bourbon caramel

land and sea 95-

chopped salad, ripe tomato, chopped egg, applewood
smoked bacon & blue cheese dressing
avocado, crab, and lobster salad, citrus dressing
seared ahi tuna, wakame, wasabi aioli, soy pearls

lemon butter basted half lobster tail, garlic butter
rosemary crusted strip loin,
baby portabellas, jus, horseradish sauce
spinach, fontina and bell pepper stuffed chicken,
lemon cream sauce
garlic green beans and roasted shallots
baked potato bar, sour cream, bacon, jack cheese,
scallions, whipped butter

key lime pillows
dark chocolate passion fruit shooters
assorted french macaroons

opal sands vegetarian entrée options

*gluten free and vegan

eggplant rollatini 72-

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

*roasted acorn squash 71-

quinoa salad, roasted baby carrots

stuffed shells 73-

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

*portobello steak 73-

grilled balsamic marinated portobello mushrooms, grilled endive, crispy artichokes, and fresh asparagus

opal sands gluten free dessert options

*vegan

key lime crème brûlée

*raspberry mousse tart

flourless chocolate cake

signature drink stations

*bartender fee: 100.00 per bartender: up to 4 hours.
if bar exceeds 600.00, bartender fee will be waived.

bloody mary bar 10- per drink

celery and carrot sticks, pearl onions and olives,
hot peppers and assorted sauces,
horseradish, celery salt, cracked pepper,
spicy and regular tomato juice,
flavored vodkas

cordial station 10- per drink

freshly brewed coffee, amaretto disaronno,
bailey irish cream, chambord, frangelico,
grand marnier, kahlua, romana sambuca

shaken or stirred 12- per drink

martini bar to include premium vodkas,
traditional vermouth, pearl onions, olives,
sour apple, cosmo and dirty martini

mojito madness 12- per drink

traditional cuban mojito with original bacardi rum,
fresh mint leaves and sugar, fresh fruit,
flavored rums to create pomegranate mojito
and watermelon mojito

punches per gallon

non- alcoholic fruit punch or lemonade	45.00-
red, peach or white sangria	85.00-
champagne punch	85.00-



bars

resort bar

new amsterdam vodka, bombay gin, bacardi superior rum, sauza signature blue 100% agave tequila, jim beam, dewar's, canadian club, e&j brandy, beer (listed below), proverb chardonnay, pinot grigio, cabernet, pinot noir

premium bar

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), william hill chardonnay, sauvignon blanc, cabernet sauvignon, pinot noir

luxury bar

grey goose vodka, hendricks gin, bacardi 8, patron silver, makers mark bourbon, johnnie walker black, crown royal, jameson 12 irish whiskey, glenlivet 12 single malt whiskey, beer (listed below), kendall-jackson "vintners reserve" chardonnay, pinot gris, cabernet, pinot noir

imported beer

corona, corona light, heineken, coppertail free dive ipa

domestic beer

bud light, mich ultra, coors light, yuengling lager, sam adams lager, o'doul's (non-alcoholic)



prices are subject to 21% service charge and state tax

reception beverages

hosted bar- per hour pricing per guest:

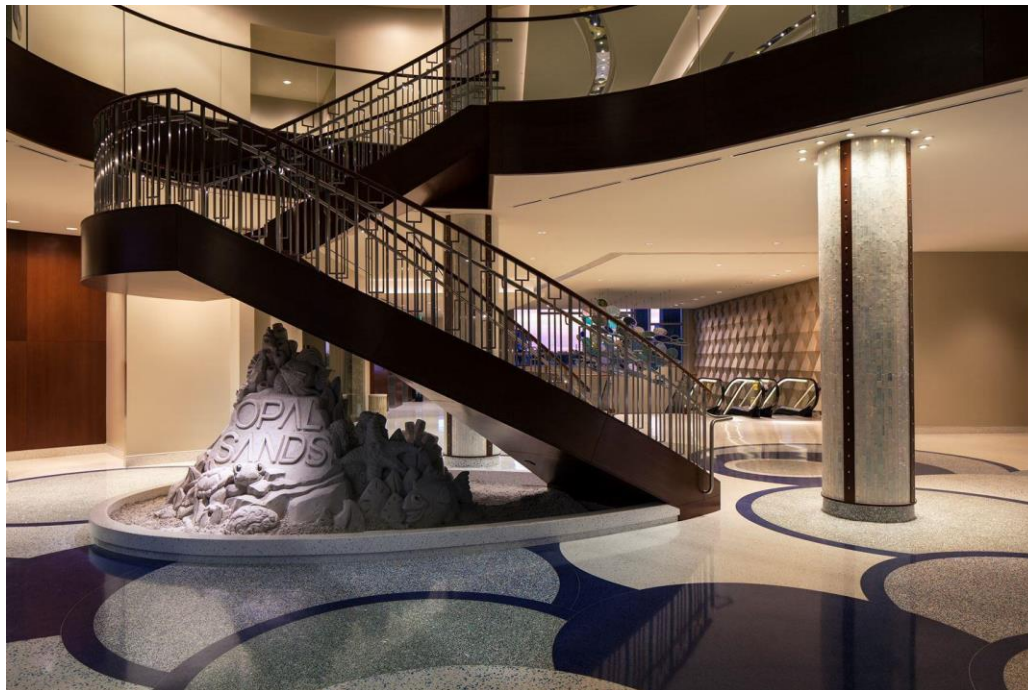
	one hour	two hours	three hours	four hours
resort bar	16-	28-	38-	48-
premium bar	18-	31-	43-	55-
luxury bar	20-	35-	49-	63-
beer, wine, soda	14-	24-	32-	40-

hosted bar and cash bar- consumption pricing:

	host bar	cash bar
resort liquor	8-	8.5-
premium liquor	9-	9.5-
luxury liquor	11-	11.5-
resort wine	8-	8.5-
premium wine	9-	9.5-
luxury wine	10-	10.5-
imported beer	6-	6.50-
domestic beer	5.50-	6-
bottled water/ soft drinks	4-	4.5-
cordials	10-	10.5-

***cash bar prices are inclusive of tax**

prices are subject to 21% service charge and state tax





OPAL SANDS

RESORT, CLEARWATER BEACH FL

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