

PERFECTLY  
*Paired*  
MENUS



OPAL COLLECTION WEDDINGS  
OPAL GRAND RESORT & SPA

# All Packages Include

ALL WEDDING PACKAGES INCLUDE:

## **Beverages**

Five Hour Open Bar  
Butler Passed Champagne upon arrival to Cocktail Hour  
Traditional Champagne Toast  
Wine Service with Dinner

## **One Hour Cocktail Reception**

## **Four Hour Dinner Reception**

Dinner Selection - Buffet or Plated (*Duet Plated Selection*)  
Buttercream Wedding Cake with Coffee Service

## **Additional Inclusions**

Day of Event Valet Parking  
Dance Floor & Riser for DJ/Band  
Floor-length White Linens, White Napkins  
Chiavari Chairs  
Invitation to Chef's Grand Tasting

## *Elite Package* \$255 per person

### THE ELITE PACKAGE INCLUDES:

#### **Five Hour Open Bar**

Luxury Spirits:

Grey Goose Vodka, Hendricks Gin, Bacardi Superior Rum, Bacardi 8 Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Glenlivet 12 Single Malt Whiskey, Knob Creek Bourbon, Patron Silver Tequila

Imported (to include Heineken, Corona, Corona Light) and Domestic Beer

Kendall-Jackson "Vinters Reserve" Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc

Champagne Toast and Wine Service with Dinner

#### **Cocktail Hour**

Cheese & Charcuterie Board with Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Selection of Five Butler Passed Hors d'oeuvres

Choice of One Action Station and One Display

#### **First Course**

*Select One*

Local Strawberry & Burrata Caprese Salad with Eggplant Puree, Vine Ripe Tomato, Arugula, Strawberry Basil Relish, EVOO, Aged Balsamic, Sea Salt

Roasted Golden Beet & Goat Cheese Salad with Charred Apple, Arugula, Candied Walnuts, Champagne Vinaigrette

Spinach Salad with Arugula, Radicchio, Cucumber, Tomato, Crumbled Blue Cheese, Candied Pecans, Crispy Shallots, Bacon Mustard Vinaigrette

Baby Field Greens Salad with Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Golden Beets, Pearl Onions, Hazelnut Vinaigrette

#### **Elite Entrée**

*Select One Duet Plate*

Sea Salt & Rosemary Dusted Beef Filet & Cold Water Lobster Tail with Lemon Beurre Fondue, Buttermilk Chive Whipped Potato, Grilled Asparagus, Con it Pearl Onion, Roasted Mushroom, Sauce Bordelaise

Pan Seared Beef Tornado, Sauce Bordelaise & Oven Roasted Sea Bass with Braised Leek Risotto Croquette, Roasted Artichokes, Baby Vegetables, Smoked Eggplant Puree, Tomato Fennel Veloute

Grilled Filet Mignon, Sauce Bordelaise & Pan Seared Day Boat Scallops with Cauliflower Truffle Mash, Warm Asparagus Salad, Roasted Spaghetti Squash, Romesco Sauce

Custom Wedding Cake with Coffee Service

# Platinum Package \$235 per person

## THE PLATINUM PACKAGE INCLUDES :

### **Five Hour Open Bar**

Premium Spirits:

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spice Rum, Dewar's 12 Scotch, Jack Daniels Whiskey, Jameson Irish Whiskey, Milagro Silver Tequila, Makers Mark Bourbon

Imported (to include Heineken, Corona, Corona Light) and Domestic Beer

William Hill Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Champagne Toast and Wine Service with Dinner

### **Cocktail Hour**

Cheese & Charcuterie Board with Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Selection of Five Butlers Passed Hors d'oeuvres

Choice of One Action Station *or* Display

### **First Course**

*Select One*

Roasted Golden Beet & Goat Cheese Salad with Charred Apple, Arugula, Candied Walnuts, Champagne Vinaigrette

Spinach Salad with Arugula, Radicchio, Cucumber, Tomato, Crumbled Blue Cheese, Candied Pecans, Crispy Shallots, Bacon Mustard Vinaigrette

Baby Field Greens Salad with Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Golden Beets, Pearl Onions, Hazelnut Vinaigrette

### **Platinum Entrée**

*Select One Duet Plate*

Braised Short Rib, Wild Mushroom Demi & Pan Seared Salmon with Parsnip & Potato Puree, Roasted Root Vegetables, Applewood Bacon, Spaghetti Squash, Tarragon Mustard Butter

Pan Seared Chicken, Lemon Thyme Jus & Herb Crusted Market Fish with Parmesan & Artichoke Risotto, Haricot Vert, Charred Fennel, Roasted Spaghetti Squash, Preserved Lemon Beurre Blanc

Sea Salt & Rosemary Dusted Beef Filet & Grilled Jumbo Shrimp with Buttermilk Chive Whipped Potato, Grilled Asparagus, Con it Pearl Onion, Roasted Mushroom, Sauce Bordelaise

Custom Wedding Cake with Coffee Service

# *Gold Package*     \$215 per person

## THE GOLD PACKAGE INCLUDES:

### **Five Hour Open Bar**

Signature Spirits:

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Sauza Silver Tequila, E&J Brandy

Imported (to include Heineken, Corona, Corona Light) and Domestic Beer

Canyon Road Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc

Champagne Toast and Wine Service with Dinner

### **Cocktail Hour**

Cheese & Charcuterie Board with Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Selection of Five Butler Passed Hors d'oeuvres

### **First Course**

*Select One*

Floral Field Green Salad with Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Golden Beets, Pearl Onions, Hazelnut Vinaigrette

Iceberg Wedge Salad with Vine Ripe Tomato, Cucumber, Applewood Bacon, Crumbled Blue Cheese, Chopped Egg, Red Onion, Avocado Buttermilk Dressing

### **Entrée**

*Select One Duet Plate*

Braised Short Rib, Wild Mushroom Demi & Pan Seared Salmon with Parsnip & Potato Puree, Roasted Root Vegetables, Applewood Bacon, Spaghetti Squash, Tarragon Mustard Butter

Pan Seared Chicken, Lemon Thyme Jus & Herb Crusted Market Fish with Parmesan & Artichoke Risotto, Haricot Vert, Charred Fennel, Roasted Spaghetti Squash, Preserved Lemon Beurre Blanc

Custom Wedding Cake with Coffee Service

# *The Buffet Package* \$235 per person

## THE BUFFET PACKAGE INCLUDES:

### **Five Hour Open Bar**

Premium Spirits:

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's 12 Scotch, Jack Daniels Whiskey, Jameson Irish Whiskey, Milagro Silver Tequila

Imported (to include Heineken, Corona, Corona Light) and Domestic Beer

William Hill Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Champagne Toast and Wine Service with Dinner

### **Cocktail Hour**

Cheese & Charcuterie Board with Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Selection of Five Butler passed Hors d'oeuvres

Killer Mac & Cheese Station

with Orecchiette Pasta, Tortellini, Gulf Shrimp, Barbecue Chicken, Applewood Bacon, Ham, Peas, Broccoli, Mozzarella Pearls, Crumbled Blue Cheese, Scallion, Four Cheese Sauce

\*Add Lobster, *additional*

### **Dinner Buffet**

Fresh Baked Assorted Breads

Floral Field Greens Salad with Vine Ripe Tomato, Cucumber, Goat Cheese, Spiced Pecans, Golden Beets, Pearl Onions, Sherry Vinaigrette & Creamy Garden Dressing

Mozzarella & Red Tomato Salad with Baby Arugula, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

### **Displayed Entrees**

Braised Short Rib with Red Wine Demi

Grilled Rosemary Chicken with Lemon Jus

Cedar Plank Salmon with Grain Mustard Maple Glaze

### **Accompanying Sides**

Roasted Baby Root Vegetables

Haricot Verts

Garlic Whipped Potato

Custom Wedding Cake with Coffee Service

# *Butler Passed Hors d'oeuvres*

## **HOT**

Short Rib Empanada with Salsa Verde  
Grilled Fontina & Tomato Bisque Shooter  
Coconut Shrimp with Orange Marmalade  
Miniature Lump Crab Cakes with Key-Lime Aioli  
Scallop Wrapped in Bacon, Maple Mustard  
Franks in a Blanket  
Vegetable Spring Rolls with Ginger Hoisin Sauce  
Spanakopita  
Brie & Raspberry Preserve en Croute  
Sesame Chicken with Apricot Soy Mustard  
Shrimp Tempura with Sweet Chili Sauce  
Fontina Risotto Croquettes with Romesco Sauce  
Almond Stuffed Date Wrapped in Bacon  
Shrimp & Artichoke Beignet with Piquillo Pepper Aioli

## **COLD**

Smoked Salmon with Fennel Crème Fraiche, Crispy Capers  
Beef Filet Crostini with Whisky Onion Marmalade, Triple Cream Brie  
Prosciutto Di Parma with Gorgonzola Dolce, Arugula, Figs  
Bloody Mary Shrimp Shooter  
CilieGINE Mozzarella & Cherry Tomato Skewer  
Seared Ahi Tuna with Cucumber Noodle Salad, Dynamite Sauce  
Charred Asparagus & Goat Cheese Salad with Phyllo Cup  
Shrimp Ceviche with Avocado, Chili, Lime, Toasted Coconut  
Roasted Eggplant & Chicken Pincho  
Tuna Poke with Avocado, Pickled Carrots, Sesame Seed with Yuzu Ponzu

# Action Stations

Enhancements to the Cocktail Hour - \$38 per person, per station

**Chef required (\$250+ Chef Fee), one per 75 guests**

## Pasta Station

Potato Gnocchi, Gemelli, Gluten Free Penne

Roasted Garlic & Fontina Cream, Fresh Tomato Basil

Smoked Chicken, Baby Arugula, Grilled Squash, Sausage, Mozzarella Pearls

Heirloom Tomato, Wild Mushrooms, Fresh Basil, Parmesan Cheese, EVOO

## Killer Mac & Cheese

Orecchiette Pasta, Tortellini, Gulf Shrimp, Barbeque Chicken

Applewood Bacon, Ham, Peas, Broccoli, Mozzarella Pearls,

Crumbled Blue Cheese, Scallion

Four Cheese Sauce

\*Add Lobster, *additional*

## Dim Sum & Fried Rice Station

Made to Order Fried Rice

Basmati Rice, Shrimp, Char Sui Pork, Carrots, Peas, Chinese Long Beans, Scallion Omelet, Chopped Peanuts

Dim Sum: Vegetable Dumplings, Pork Pot Sticker, Vegetable Spring Roll, Crab Rangoon, Tamari, Sweet Chili Sauce

Special Dinner #7 Kung Pao Chicken

Special Dinner #4 Beef & Broccoli

## Baja Taco Station

*Select Two*

Short Rib Barbacoa, Achiote Marinated Fish, Mojo Shrimp, Spice Rubbed Butternut Squash

## Toppings Bar

Poblano Pepper Relish, Pickled Red Onion, Shredded Cabbage Slaw, Black Bean Corn Relish, Scallion, Cilantro, Chipotle Avocado Mayo, Key Lime Crema, Cotija Cheese

## Carving Board

*Select One*

Sea Salt & Rosemary Dusted Beef Tenderloin with Sauce Bordelaise

Dark Cherry & Bourbon Glazed Ham

Maple Brined Turkey Breast with Sage Gravy

Honey Citrus Marinated Lamb Racks with Mint Pesto

Mustard Glazed Salmon with Tarragon Cream

Herb Crusted Prime Rib, Au Jus with Horseradish Sauce

\*Add a Second Protein *additional*

## Poke Bar

*Select Two*

Made to Order & Served on Sushi Rice

-Ahi Tuna, Wakame Salad, Avocado, Edamame, Sesame Seeds, Crispy Wontons, Dynamite Sauce

-Atlantic Salmon with Cucumber, Avocado, Carrots, Crispy Wontons, Yuzu Ponzu Sauce

-Gulf Coast Shrimp with Avocado, Mango, Carrots, Edamame, Dynamite Sauce

-Marinated Tofu with Cucumber, Wakame Salad, Carrots, Edamame, Chili Oil, Sesame Shoyu Sauce

## Food Truck

Korean Tacos, Marinated Short Rib, Spicy Slaw, Sriracha Aioli

BBQ Lamb Sliders with Green Harissa, Marinated Cucumber Salad, Shaved Red Onion, Mini Pita

Gnocchi Mac & Cheese with Gorgonzola Cream, Scallion, Bacon Parmesan Pangratto

Truffle Pomme Frites with Parmesan Cheese, Fresh Herbs

# Displays

*Enhancements to the Cocktail Hour - \$38 per person, per station*

## **Shrimp Cocktail**

Jumbo Citrus Shrimp, Tangy Cocktail Sauce, Fresh Lemon Wedges

*\*Custom Ice Piece Made Special for Bride & Groom-Pricing Available*

## **Molkajete Guacamole Bar**

Fresh Ground Guacamole

Queso Fundido, Black Bean Hummus, Pico De Gallo, Salsa Verde, Crispy Tortilla Chips

Tip Dipped Crudité, Red Pepper Queso

Mini Beef Empanadas

Baja Shrimp Ceviche

## **Antipasto Display**

Prosciutto Di Parma, Finocchiona Salami

Grilled Vegetables, Citrus Marinated Olives, Roasted Garlic White Bean Dip

Artichoke & Eggplant Bruschetta, Heirloom Tomato & Mozzarella Salad, Grilled Ciabatta Bread

## **Mediterranean Display**

Hummus, Baba Ganoush, Marinated Cucumber & Tomato Salad

Spicy Olives, Marinated Feta, Spanakopita, Dolma

Herb & Sesame Labneh, Marinated Artichokes, Roasted Peppers, Warm Pita, Lavosh

## **UPGRADED DISPLAY - \$42 per person**

### **Sushi Display**

Rainbow Roll, Spicy Tuna, California, Veggie, Spicy Krab, JB, Shrimp Tempura, Salmon California Roll, Dragon Roll

Pickled Ginger, Wasabi, Soy Sauce

## *Ocean Avenue Brunch Wedding Package* \$195 per person

### OCEAN AVENUE BRUNCH WEDDING PACKAGE INCLUDES:

*50 Guest Minimum, Fee will apply to Groups less than 50 people*

Seasonal Fruit & International Cheese Display

Selection of Home-style Muffins, Danish & Croissant

Signature Granola Bar with Assorted Yogurt, Fresh Berries

Gourmet Bagel Bar with Assorted Bagels, Smoked Salmon, Tomato, Red Onions, Capers, Assorted Housemade Preserves, Creamery Butter, Sweet & Savory Cream Cheese Spreads

Oatmeal with Brown Sugar, Golden Raisins

Scrambled Farm Fresh Eggs

Baked Eggs Florentine with Spinach, Parmesan Cream, Snipped Chives

Challah French Toast with Maple Syrup, Berry Compote, Whipped Cream

Applewood Smoked Bacon, Breakfast Sausage

Roasted Red Potatoes, Sautéed Peppers & Onions

Churrasco Skirt Steak with Chimichurri Sauce

Cedar Plank Salmon with Maple Mustard Glaze

Grilled Farm Fresh Vegetables with Balsamic Glaze

#### **Chef's Omelet Station**

Farm Fresh Eggs or Egg Whites, Country Ham, Sausage, Bacon, Cheddar, Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Peppers

#### **Custom Wedding Cake**

Chilled Fruit Juice, Freshly Brewed Coffee, Hot Tea

#### **Four Hour Open Bar**

Signature Spirits: New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Sauza Silver Tequila, E&J Brandy

Imported and Domestic Beer

Canyon Road Wines

Champagne Toast

Mimosa Service

## *Until Next Time Farewell Breakfast* \$46 per person

### UNTIL NEXT TIME FAREWELL BREAKFAST PACKAGE INCLUDES:

#### **All American**

Seasonal Fruit Display

Selection of Home-style Muffins, Croissants

Assorted Bagels with Cream Cheese, Preserves, Butter

Scrambled Farm Fresh Eggs

Applewood Smoked Bacon, Breakfast Sausage

Red Skin Skillet Potatoes with Peppers, Onions

#### **Breakfast Enhancements**

##### **Omelets to order**

Farm Fresh Eggs or Egg Whites, Country Ham, Sausage, Bacon, Cheddar, Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Peppers

**\*Chef Attendant required**

##### **Smoked Salmon Display**

Assorted Bagels, Cream Cheeses, Capers, Onions, Tomato

##### **Fresh Smoothies**

Red Berry, Blueberry & Mango, Signature Granola

##### **Bloody Mary Bar**

Premium Vodka with Tomato Juice, Assorted Hot Sauces, Horseradish, Old Bay, Celery Salt, Sea Salt, Cracked Pepper, Pickled Green Beans, Celery, Scallion, Olives, Pickle Spear

**\*Bartender required**

##### **Mimosas**

Fresh Orange Juice, Champagne

## Enhanced Libations

*Based on One Hour*

### **Liquid Dessert Bar** \$28 per person

Chocolate Martini, Espresso Martini, Key Lime Martini

### **Sorbet Martini Bar** \$28 per person

Blood Orange Sorbet with Grand Marnier

Raspberry Sorbet with Chambord

Vanilla Sorbet with Baileys or Godiva

### **Luxury Martini Bar** \$28 per person

Grey Goose Dirty Martini with Blue Cheese Olives

Bombay Sapphire Martini with Olives or Twist

Makers Mark Manhattan

Hendricks Gimlet/Gibson

### **Cordials Cart** \$28 per person

Baileys Irish Cream, Kahlua, Sambuca, Amaretto Di Serrano, Frangelico, Drambuie

### **Champagne Bar** \$26 per person

Bellini, Mimosa, Kir Royale

### **Infused Water Flavors** \$14 per person

Strawberry & Mint, Cucumber, Lemon & Mint

Citrus: Orange, Lime, Lemon

### **Craft Beer**

*\*Ask for Local / Seasonal Brands*

## After Party Snack Station

### **Something Salty** \$38 per person

*Select Three*

Pretzel Sticks with Cheese Sauce

Mini Adult Grilled Cheese

Truffle Parmesan Fries with Franks En Croute

Mini Bowls of Mac and Cheese

Flatbread Pizzas

### **Chocolate Strawberries** \$10 per person

One per guest on Cake plate

### **Something Sweet** \$38 per person

*Select a Variety of Six*

#### **Tarts & Cake**

Vanilla Bean Cheesecake, Milk Chocolate Tart, Raspberry Tart, Chocolate Ganache Tart

#### **Bars & Squares**

Pecan Pie Bars, Brownie Bars, Coconut Square, Chocolate Mousse Square

#### **Verrines**

Tiramisu, Cannoli, Dulce De Leche, Strawberry Shortcake, Blueberry Pie, Apple Pie, Milk Chocolate, Caramel, Chocolate Mousse, Passion Fruit



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