Dear Married/Committed Person To-Be,

Thank you for your interest in hosting your Ceremony and Reception at Opera. As a full service event venue with in-house catering, bar service, A/V and entertainment, we make planning an event simple and fun. Opera maintains relationships with Atlanta's finest planners, designers and entertainers. Most importantly, we offer three distinct spaces to create the coolest, most unique wedding ever!

- OPERA HOUSE: Built in the 1920s as a performance theatre and Atlanta's Hottest Nightclub, Opera features an expansive two-tiered concert stage, dance floor, built-in DJ Booth, fully equipped sound system, chandeliers, bridal lounge and coat check room. The spacious two-tiered balcony overlooks the dance floor below and is complete with built-in banquette seating, private opera boxes and bar. Ceremonies and Receptions up to 144 people (1st Level Only), 228 people (1st & 2nd Levels) and 256 people (1st, 2nd & 3rd Levels). Limited seating up to 575 people.
- VENETIAN ROOM: A spacious room located behind the Opera House and is complete with sky lights, chandeliers, laser lights, two bars, removable lounges and removable DJ booth. The Venetian Room is Ideal for large-scale catering stations, cocktail hours for up to 150 people and seated dinners for up to 124 people.
- CABANA: A unique outdoor courtyard surrounded by lush greenery, dazzling fountains and intimate lounges with a spectacular view of the Midtown skyline. Cabana is easily accessible from the Opera House and Venetian Room. Perfect for cocktail hours and outdoor standing receptions up to 200 people.

We look forward to hearing from you. Please take a moment to review the attached pricing, services and sample menus

"My wife and I booked Opera for our reception and it was a night no one will forget. Everything about the night was perfect and we are still getting compliments about it long after the wedding." --- Matt McWhorter (June 2009 Groom)

Congratulations on your new journey together from all of us at Opera.

Sincerely,

The Opera Team



Room Rental Rates - 2010

Room	Weekday Rental Fees (Sun-Thurs)	Weekend Rental Fees (Fri. & Sat.)	Seated Reception Capacity		Ceremony Set-up Capacity	Standing Reception Capacity	Square Footage
Opera House	$2000	$3000	LOWER LEVEL	144	175	375	2050
			BALCONY (2nd and 3rd Levels)	112	80	200	2360
Cabana	$1,000	$2000	N/A		NA	200	3216
Venetian Room	$1,000	$1500	124		100	150	2670
Entire Interior			350		NA	725	9042
Entire Venue	DISCOUNTS APPLY		350		NA	925	12906
AWC Ballroom	PLEASE INQUIRE		250		200	120	1962

Prices are Subject to Change without Notice

There is a $7,500 event minimum for Monday-Friday Night, Saturday until 3pm & Sunday events. There is a $10,000 event minimum for Saturday night events, which must end by 10pm and 11pm for a minimum of $25,000. Rental Fee, Food and Beverage go toward meeting the event minimum.

The Rental Fee includes 7 hours of rental with the event itself not lasting more than 4 hours and 3 hours for set-up. Additional hours may be purchased. Please inquire in advance additional hours needed, as this may not be an option.

The Ceremony Fee is $750 and includes: center steps, 1 complimentary room flip and cocktail hour in adjacent room (Cabana or Venetian) with the entire event (ceremony and reception) lasting no more than 5 hours.

Rental of the Opera House Includes…

State of the art sound system including CD player, 20 Plasma Screen TVs and DVD Player.

Tables and Chairs for up to 150 guests

Two wireless handheld microphones

Built in stage & Bridal Lounge

Bridal Basket with snacks and beverages in the Bridal Lounge

One fully trained and licensed security guard to greet guests as they arrive

A 1 hour Ceremony Rehearsal, but day and time cannot be scheduled until 30days prior to your wedding and will be subject to change due to event booking.

(The Venetian Room and Cabana can be purchased separately by the hour. Clients not needing the Opera House will receive custom pricing)

Payment

Rental Agreement must be signed and received by Opera in order to book. Opera can hold a date up to 5 days without a contract and deposit. Events are first-come-first-served.

A rental deposit must be paid to Opera upon signing. An event is not guaranteed unless deposit is received, along with signed contract. Your deposit schedule is listed at the end of your contract.

Payments must be received by the dates listed on your contract. Opera does not invoice. Final payment must be received 5 business days prior to your event. Any overage must be paid at the end of the event by credit card or cash.

Checks, credit cards, cash and money orders are acceptable forms of payments. A valid credit card number must be placed on file with Opera and will be used for outstanding balances or damages. Opera will not accept personal checks as final payment or any payment made within 2 weeks of Event date.

Cancellation: Client reserves the right to cancel the event upon written notice to Opera. Opera's cancellation policy is as follows:

6 months-Event Date = 100 %
12-6 months from Event Date = 50%
Greater than 12 months from Event Date = $500 cancellation fee

Food and Beverage

In House Catering: We have several existing sample menus or our in-house catering team can custom create a menu for you. We have catered groups as large as 1,000 and as small as 50. Opera does not allow outside catering and will only make exceptions for religious reasons.

Alcohol/Beverage: Please refer to the bar package in your event kit. Bar packages can be any of the following: open bar, drink tickets, consumption, flat tab, cash, beer and wine only, champagne only, etc…. Opera does not allow outside alcohol.

Continued on next page…

Cake Service: Opera hosts a wide variety of desserts, but will also provide you with a Cake. Cakes start at $400 feeding up to 100 people (customization is welcome). Celso's Cakes is Opera's in-house cake vendor and orders must be placed through Opera. Smaller cakes and sheet cakes are also available. Ask about our cake alternatives; for example: tiramisu, cheesecake, cup cake tower, trifle tower, dessert shots, etc…

Wine Service: Wine is priced by the bottle and many options are available. Please ask to see our wine menu.

Paper Serviceware for Seated Buffet Dinners is $3 per person and includes: 1 piece of China, Flatware and Paper Napkins.

Cloth Serviceware for Seated Buffet Dinners is $4 per person and includes: 1 piece of China, Flatware and Linen Napkins.

Plated Serviceware for Seated Dinners is $8 per person and includes: 3 piece China, Flatware, Linen Napkins, Coffee Cup and Goblet . These items can also be purchased a la cart, but please inquire about pricing.

For the Famished Bride and Groom, we always pack a take-away container for all the food you forgot to eat.

Staffing

Wedding Director/Planner: Opera will not direct the ceremony or the program. Opera's onsite coordinator is responsible for Opera staff, set-up, vendors, food and beverage only. Opera can hire a 2-day coordinator to direct the rehearsals, ceremony and reception. 2-day planners start at $700. Opera has great relationships with wedding planners and can refer you to someone suitable

Staffing Fees (some fees do not apply)

A/V Technician $500 for 4 Hour Event
Catering Coordinator (1 per event) $250
Buffet Monitor (1 for every 100 people) $150
Table Server for Seated Dinners and Lunches (1 per 2 tables) $150
Chef Attendant (1 for each Food Action Station) $175
Bartender (1 per 75 people) $150
Barback (1 per bar) $150
Cocktail Waitresses (1 per 60 people) $150
Coat/Bag Check Attendant (1 per 500 people) $100
Security Guard/Greeter (1 per 100 people) $125
Atlanta Police Officer (required for transportation drop-off) $240

Coat/Bag Check: Opera will provide a coat check/bag for the event, if needed and are $100 per attendant. An attendant is needed for every 500 people. Coat/bag check is required for events leading into a club night and cold weather events.

Security Guards/ Fire Marshal/Midtown Blue Police Officer: Security is contingent to the event. Your Opera representative will determine the number and type of security personnel needed. Weddings typically require one or two guards, and one guard is included in the rental fee. Larger events require one guard per every 100 guest. Fire Marshal is needed for fire performances. Police officer is needed for Transportation pick-up areas, large events up to 1,000 people, youth events and public parties.

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Entertainment and A/V

Entertainment: Your sales representative at Opera can arrange any and all entertainment; for example: cover bands, world renowned bands, local bands, duos/trios/quartets, pianist, local DJs, club DJs, world renowned DJs, aerialist, acrobats, circus performers, magicians, comedians, murder mystery, dancers, hosts, novelty, gaming systems….. "You name it, we can book it." All entertainment vendors must be approved and confirmed by Opera for load-in/out and special needs.

Continued on next page…

Fireworks/Indoor Pyrotechnics: Fireworks and pyrotechnics are allowed, but must be approved and a Fire Marshall must be present during the performance. The Fire Marshall is $240.

Intelligent Lighting and Projection Package: Moving Lights and Color Washes, Rotating patterns, DJ Set-up complete with Turntables, CDJ, Microphone and Monitors, LCD Projector, 2 Projection Screens & 1 In-House A/V technician $1500

Audio/Visual Production: The use of our state of the art Intelligent Lighting for a live band, dancing or projections. The fee is $1,500 and includes a lighting technician for the duration of the event. We can provide a sound technician to assist DJs and bands with sound check, microphones, etc for $500 for a 4-hour event w/ 4 hours of set-up/breakdown. Active Productions and Design Company is the in-house vendor for your additional lighting and audio needs. Bands typically require additional equipment such as stage monitors and mixing boards. No other production company is allowed.

Custom Logo Design for TV Monitors and Projection Screen: $50-$100 (depends on detail) and designed in-house by Opera's graphic designer.

Custom Gobo Projection: $150/each. A Gobo is a pattern cut-out in a light fixture that projects a design onto Opera's dance floor, usually monogrammed initials or company logo.

Lavaliere/Lapel Mic: $150/each.

Vendors

Vendor Arrangements: Opera has great relationships with vendors and can contract services on your behalf. Please request a preferred list. Opera can arrange the following: Entertainment (Bands, Musicians, DJs, Aerialist, Fire Performers, Magicians, Circus Performers, Comedians, Casinos, Gaming Stations, Celebrity appearances and Hosts, etc...), Chocolate Fountains, Gourmet Coffee Bars, Custom Smoothies, Transportation, Décor, Floral from Twelve Flowers, Drapery, Photographers, Green Screens, Photobooths, Red Carpet Entrances, Videographers, Wedding Directors and Planners etc… Opera must have the contact information of every vendor hired to arrange load-in/out. Many vendors require additional hours for set-up at $500/hour. Vendors are responsible for own set-up, clean-up and tear-down.

Load-in/out: All load-in/out areas and schedules must be approved and coordinated with Opera. All vendors must arrange load-in/out. Spaces in the adjacent parking lot can be bought for multiple vendor load-outs. Vendors will have 2-3 hours to load-in and 15-60 minutes to load-out. Additional time can be purchased and in some cases not available.

Décor

Décor and More: Opera will decorate the bars, buffets and a few tables with small votive candles. Buffet linens, 7" plates, silverware and cocktail napkins are included in the buffet price. Upgrades and customizations are available for an additional charge. Opera's catering coordinator will set the buffets using table top tiers and props in modern metal and white ceramic (wood upon request). Custom designs using floral and fabrics are available and are priced to order. Floral centerpieces are also available from Twelve Flowers and our priced to order. Additional Purchasable items: custom gobos, nitrogen, acrylic podium, white columns, and red carpet runners

Candles: Opera will provide small votive tea light candles for buffets and bars during each event. Client must provide any additional candles needed, but no open flames are allowed (votives and vessels must be used). All candles and décor must be removed by the client at the end of the event. Opera is not responsible for removing décor items provided by the client.

Tables, Chairs and Linens: Additional tables and chairs are available. Tables range from $7-$11/table depending upon the size. Additional chairs are available for $3.25/chair. Chiavari upgrades are $4.50/chair and $8/chair for each Chiavari after 200. Linens are available in many colors, textures and sizes. Standard polyester linens range from $9-$22/piece depending upon the size and Satin/Specialty linens range from $20-$32/piece. Linens are not included in the venue fee. Classic Party Rentals is the in-house rental company and all orders must be placed through Opera.

Continued on next page…

Linens:

Polyester Linens are $9-$22 and are available in your choice of: Beige, Black, Burgundy, Burnt Orange, Camel, Celery, Charcoal, Chocolate, Dusty Rose, Forest, Gold, Grey Hunter, Ice Pink, Ivory, Kelly, Khaki, Lemon, Light Blue, Lilac, Lime, Maize, Navy, Olive, Orange, Peach, Pecan, Periwinkle, Plum, Purple, Raspberry, Red, Royal, Seamist, Teal, Terra Cotta, Turquoise, White
Specialty Linens are $20-32 and are available in the following textures Satin, Pintuck, Triple Pintuck, Bengaline, Crush and Crinkle. Please ask to see our swatch book for color samples.

Historic Preservation

Historical Protection and Décor/Signage/Balloons /Confetti/Stickers/Silly String/Marbles: Opera is a historical building protected under law and many décor items may not be used; for example, loose interior balloons, confetti, silly string and loose marbles. Stickers may not be adhered to any Opera structure. All signage must be hung by string. No adhesives, nails, tacks, etc. are allowed when hanging signage. Static Decals are allowed.

Cleaning and Custodial Services: Venue cleaning is included in the rental fee. If the venue is excessively polluted during or after an event, Client can incur additional cleaning fees. Also additional cleaning fees can occur, if vendors fail to handle their own clean-up.

Historical Building Maintenance and Renovations: Due to the enhancement/renovations and continued maintenance of Opera, a historical building, Opera cannot guarantee that rented spaces or any other part of Opera will have the same appearance as when originally viewed.

Miscellaneous

Opera Nightclub Admission: Your sales representative can arrange Bachelor/Bachelorette/Group Parties at the club, but cannot guarantee discounts. Black-out dates do occur, so please inquire.

Deliveries/Package Handling: Opera will receive and deliver packages specific to the event for a handling fee specific to number and size of package(s). Please know that Opera does not have a secure storage closet for such items. Opera is also a public venue and will not be held accountable for missing or broken items.

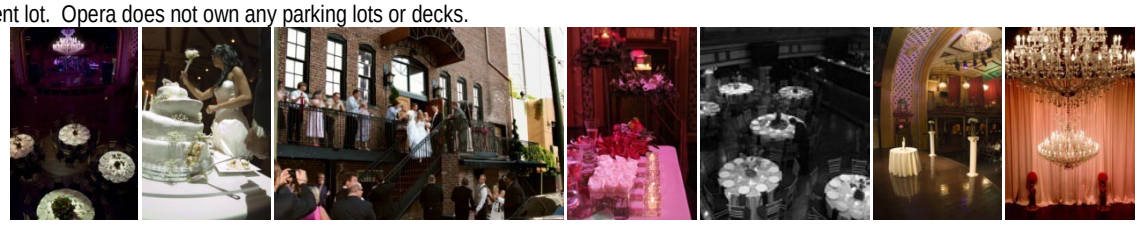
Final Walkthrough: Final walkthroughs are required for most events in efforts to finalize all details before-hand. For smaller (less detailed) events, conference calls are sufficient.

Inclement Weather: Opera cannot guarantee a rain plan, but in most cases an adjacent indoor area can be used. For larger events, a tent can be purchased to enclose the Cabana, but it is not 100% rain/weather proof. For Cabana, a permanent tent is installed during the colder months, late October though mid April.

Wedding Invitations and Marketing Materials: Please have Opera approve all marketing materials and invitations for correct address and driving directions. Opera's front entrance is located on Crescent Avenue.

Photography: Opera can arrange/refer a photographer for your event, as well as Photobooth, green screens and red carpet entrances. To employee a photographer of Client's choice with the understanding that Opera may contact the photographer for copies of the event photos to us in all manners without restrictions as to changes or alterations for advertising, trade promotions, exhibition or any other lawful purpose. Client understands they are waiving any rights to compensation arising or related to the use of the photographs.

Parking can be arranged and many options are available. Spaces start at $5/car and can be arranged in the deck across the street or in the adjacent lot. Opera does not own any parking lots or decks.



THE GOOD STUFF

On behalf of the event staff at Opera, we invite you to pamper your palate...

Our Award Winning, Executive Chef Jeffery McGar and his culinary team create cuisine specific to each client and event. The catering team is experienced in both buffet and plated dinners and all food is prepared in-house from scratch including breads and pastries. Chef McGar specializes in "world fusion and it is his goal to draw inspiration from around the world and consistently deliver gourmet, restaurant quality cuisine.

Please find sample buffet menus AND plated dinner menus enclosed. Customizations are always welcome. **OPERA'S BAR MENU IS LOCATED ON THE LAST PAGE.** Please contact our Sales Team at (404) 874-3006 to discuss your perfect menu and bar package.

Kind Regards,

Chef Jeffrey McGar and the Special Events Team

2010 and 2009 WINNER – Best Buffet/Reception Menu


OPERA

Buffet

THE MEZZO

$30 Per Head for 100 people minimum

Stationary Hors d' oeuvres

Mojito Lamb Lollipops
Mojito Marinated Lamb Meatballs with Myers Rum Glaze and Kaffir Lime Sugar

Herbed Tomato-Goat Cheese Tartlets
Herb Roasted Tomatoes and Whipped Goat Cheese in a Savory Tart Shell

Coconut Shrimp Croquettes
With Mango Puree

Buffet

Pesto Farfalle Pasta
Bowtie Pasta tossed with Sundried Tomatoes,
Kalamata Olives, Baby Spinach and
Fresh Mozzarella Cheese in Pesto Sauce

Penne A la Vodka
Crisp Pancetta, Tomaoto, Peas, Onions,
Parmesan Cheese and Penne Pasta
Tossed in Tomato-Cream Vodka Sauce

Pasta Accompanied by Artisan Breads

San Francisco Style Cioppino
A sea food stew of fresh clams, shrimp, scallops and calamari served in a tomato-wine sauce over pasta

Lavender Fried Chicken Tenderloins
Crispy, Juicy Fried Chicken Tenderloins
Breaded with Fragrant Lavender
Lavender Scented Country Gravy

Asian Beef Skewers
Asian Marinated Beef Flank Steak Thinly Slice and Skewered
Salad of Carrot, Beet, and Daikon Spirrals, Sesame Seed and Kalbi Sauce

Pork Bhan Mi Cup Cakes
Chicken and Pork, Garlic and Herb Farce "Cupcakes" in Phyllo Dough With Korean BBQ Sauce

Premium Garden Salad
Mixed Field Greens and Romaine Lettuce with Tomato, Onion, English Cucumber, Julienne Carrots, Red Cabbage, Bell Peppers with Ranch, Red Wine Vinaigrette and Honey Mustard

Dessert

Banana Pudding Crème Brulee
An Elegant Version of a Southern Tradition

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

THE MATINEE

$35 per person for 100 people minimum

Passed Hor d'uoerves

Miniature Assorted Quiche
Mini Fried Green Tomato Sandwiches Stuffed with Goat Cheese Boursin

Action Stations

Omelet Action Station (Chef Attended)

Eggs	Bell Peppers	Bacon
Egg Whites	Red Onions	Ham
Egg Beaters	Mushroom	Jalapenos
	Spinach	

Bellini Station (Chef Attended)
Mini Pancakes Griddled to Order
Topped with:
Chocolate Bellini with Raspberry Coulis and Whipped Cream
Whole Wheat Bellini with Blueberry Sauce
Buttermilk Mini Pancakes with Maple Syrup

Buffet

Brabant Potatoes

Bacon

Fruit Platter: Honeydew Mellon, Cantaloupe, Pine AppleStrawberries and grapes

Shrimp -n- Grits: Cheddar Cheese Grits Topped with Scampi Style Shrimp, Tomatoes, and Scallions

Tri Color Cheese Tortellini with Grilled Pesto Chicken, Bell Peppers, and Tomatoes

Traditional Slow Roasted Beef Top Round with Au jus and Silver Dollar Rolls

Dessert and Coffee Station:

Seasonal Cheese Cake
Carrot Cake with Cream Cheese Frosting
Lemon Tart

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

A SOUTHERN CLASSIC

$40 per person for 100 people minimum

Fixin's

Caramelized Bacon
Applewood Smoked Bacon is Coated in a Spiced Sugar and Baked then Artistically Displayed

Herbed Goat Cheese Stuffed Fried Green Tomatoes
Topped with Sweet Corn Salsa

Traditional Green Bean Casserole
Topped with Tobacco Onions

Meat Selections

(Choose one in each category: Pork, Chicken, Fish and Shellfish)

- Pork –

Jack-n-Coke Lacquered Pork Loin: Slow Roasted Pork is Glazed with Jack Daniels and Coke Syrup, Sliced Thin and Served with Herb Roasted Potatoes

Pulled Pork BBQ Sandwiches: Served with Sweet Potato Biscuits

- Chicken -

Lavender Chicken with Buttermilk Country Gravy

Pecan-Beer Battered Chicken Tenders with Whole Grain Honey Mustard

- Fish –

Pecan Crusted Trout with Sweet Potato Puree with Molasses

Maple-Dijon Glazed Cedar Planked Salmon with Horseradish Whipped Potatoes

- Shellfish –

Southern Style Lobster Macaroni and Cheese : Southern Macaroni and Cheese with Lobster Meat, Topped with Herbed Butterfried Crackers

"Shrimp and Grits": Pepperjack Grits Topped with Scampi Style Baby Shrimp, Bacon, Scallions and Tomatoes

Dessert

Chocolate Bread Pudding with Crème Anglaise

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply

Buffet

FRESCA DEL FARMA

An Organic And Sustainable Menu Sourced From Georgia Farmers And Local Purveyors

$45 per person for 100 people minimum

Southern Station – "A Taste of Atlanta"

Chipotle BBQ Pork Sandwiches
Slow Braised Niman Ranch Pulled Pork BBQ Served on Parker House Rolls

Shrimp -n- Grits
Scampi Style Baby Georgia Rock Shrimp Served Over Stone Ground Pepperjack Cheese Grits
Topped with Smoked Apple-Wood Bacon, Diced Tomatoes, and Spring Onions

Watermelon Salad
Feta Cheese, Mint, and Balsamic Reduction

Collard Greens with Pearl Onions and Apple-Wood Bacon

"Coque Au Vin"
Local-Organic Chicken Braised in a Red Wine Sauce, Sliced Fork Friendly
Accompanied by French Green Beans with Tri Color Pearl Onion Brulee

Tomato, Basil, and Fresh Mozzarella Salad
Balsamic Marinated Roma Tomatoes and Fresh Mozzarella Pearls with Basil Chiffonade

Gourmet Whipped Potato Action Station (Chef Attended)

Creamy-Whipped Idaho Potatoes
Infused and topped with: Basil Whipped Potatoes Topped with Roasted Red Pepper Salsa, Sundried Tomato Whipped Potatoes with Kalamata Olive Tapenade, Pancetta Whipped Potatoes with Tomatoes, Scallions and Crème Fraiche

Buttermilk Whipped Potatoes with Chives

Smoked Salmon Whipped Potatoes with Fresh Dill

Grill Action Station (Chef Attended)

Asian Marinated Flank Steak Skewers
Harris Ranch "Organic" Beef Cooked on a Charcoal Grill, Glazed with Thai BBQ Sauce
Garnished with Black and White Sesame Seeds

Dessert

Mini Desserts
Raspberry Cheesecake Trifles, Red Velvet Cake with Cream Cheese Frosting, Lemon Squares,
Triple Chocolate Cake, Pecan Tassies

Food Science Lab Dessert Station (Chef Attended)
A Chef Attendant Creates Frozen Desserts Before Your Eyes, Using Cutting Edge Technology
With the Use of The Anti-Griddle Machine,
Fresh Fruit, Sorbets, and Chocolate Ice Cream Bases go from Liquid to Frozen Solid in Seconds
Wrapped Around Fresh Fruit Skewers,
You Can Create Your Own Custom Treat!

List of Local Purveyors, Farmers and Wholesalers: Ashley Farms Organic Chicken, Niman Ranch Pork, Harris Ranch Organic Beef (Never, Never, Never Program)
BBQ Beef, Triar Seafood, Ashland Farms, Nursery Wholesale, Mr. Fresh Tomatoes, Sid Wainer and Son Specialty Produce

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

THE SOPRANO

$50 per person for 100 people minimum

Passed Hor d'uoerves (*choose three)*

Seedless Watermelon Cubes with Balsamic Reduction Dropper *(seasonal)*
Yellowfin Tuna and Smoked Salmon Tartar on Asian Cones with Shitake Bacon
Micro Cheese Burger with Fried Tobacco Onion Accompanied by Cream Sickle Floats
Mini BLT Salads served in Cherry Tomatoes
Pork Bhan Mi "Cup Cakes" with Pork, Garlic and Herb Farce "Cupcakes" in Phyllo Dough with Korean BBQ Sauce

International Cheese Board

Chablis, Saint Albray, Cheddar & Chive, Maytag Blue, Saint Andres, Colby Jack, Parmesan with Artistic Bread Display, Dried Fruits, Mixed Nuts and Red Seedless Grapes

Stationary Hors D'oeuvres

Pacific Fish-n-Chips
Sushi Grade Tuna Encrusted with Wasabi "Chips"
Wakame Salad, Preserved Ginger Tartar
Air and Carrot Soup
Jalapeno Cornbread Madelines

Asian Station in Chinese Take Out Boxes (Chef Attended)

Infused Tempura Style Spring Vegetables Served Over a Nest of Asian Rice Noodles in Mini Chinese Take Out Boxes:
Spicy Siracha Tempura with Garlic, Ginger and Lemon Grass Dipping Sauce
Sesame Tempura Spring Vegetables with Sweet Thai Chili Sauce Butter
Flash Fried Vegetables - A Unique Spring Medley Vegetable Stir Fry w/ Sweet and Sour Pineapple Sauce, Over Steamed Jasmine Rice

Ancho-Lime Surf -n- Turf (Chef Attended)

Scallop Ceviche Finished with Lemon Salt with Inland "Slawsa", Dressed in Chipotle-Lime Sauce
Served Over a Corn Tortilla "Peso"
Ancho-Lime Beef Tenderloin Mini Medallion with Lime Salt and Fire Roasted Tomato Sauce Topped with Corn Tortilla Straw
Citrus Salad - Citrus Segments, Lemon-Lime Micro Greens, Cilantro, Candied Citrus Peels, and Orange-Rice Wine Vinaigrette
Served Over a Corn Tortilla "Peso"

Dessert

Tasting of Mousse
Assorted Fruit and Chocolate Mousses: Raspberry, Orange Creamcicle,
Chocolate, Strawberry, Vanilla Bean, Mint Chocolate

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

THE CROWD PLEASER

$55 per person for 100 people minimum

Passed H.D.s

Mini Greek Pita
Greek Marinated Diced Grilled Chicken Breast
on House made Flatbread or Pita Triangles with Minted Cucumber-Yogurt Sauce

Spicy Shrimp Wonton
Sauteed Shrimp with Avocado and marinated Tomato, Served on Fried Won-ton Crisp

Pork Bhan Mi Cup Cakes
Chicken and Pork, Garlic and Herb Farce Cupcakes in Phyllo Dough with Korean BBQ Sauce

Spinach Bouchee
Spinach and Artichoke Dip, Served in Mini Bouchee Cups

Buffet

Crudités in Artisan Sauces
Premium Vegetable Crudités and Marinated Grilled Vegetables
Artistically Displayed in Shot Glasses with House Made Dressings

Pecan Crusted Chicken Fingers
Whole Grain Honey Mustard

Tri-Color Orzotto
With Grape Tomatoes, Asparagus Tips and Pancetta in Creamy Garlic Bechamel

Penne A la Vodka
Crisp Pancetta, Tomaotoes, Peas, Onions in a Creamy Tomato-Vodka Sauce

Mini Sandwich Station (Chef Attended)
Choose 3 of the Following: Cuban, Lobster Salad Hoagie, Roast Beef with Horseradish Sour Cream, Curry Chicken Salad Pita, Mini Chicken and Biscuits, Pimento Cheese on Marble Rye, Micro Cheese Burger

Action Station

Traditional Slow Roasted Prime Rib (Chef Attended)
Served with Béarnaise Sauce, Horseradish Sauce, Gruyere Potatoes Au Gratin and Parker House Rolls

Dessert

Blondes and Brunettes
Various Flavors of Brownies and Blondies
&
Assorted Fresh Baked Cookies

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

EL CONCERTO

$65 per person for 100 people minimum

Passed Hors d'oeuvres

Micro Burgers and Coke Floats
Seasoned Ground Beef Sirloin, Leaf Lettuce, Sliced Roma Tomatoes, and American Cheese, Served on Baby Burger Buns
A Perfect Mini Replica of an American Favorite

Sushi Grade Tuna and Smoked Salmon "Ice Cream Cones"
Tuna and Smoked Salmon Tar Tare with Wasabi Aioli, Served in Sesame Micro Cones

Fresh Fis and Brie Cheese
Wrapped in Prosciutto, Skewered on a Vincotto Dropper

Buffet

Paella Action Station (Chef Attended)
A Grand Display with Authentic Paella Pans Set up over Bricks and Fire
with a Skilled Culinarian Making this Difficult Dish To order Perfectly Cooking these Delicate Ingredients in Stages:
Shrimp, Mussels, Clams, Chicken, Chorizo Sausage and Saffron Rice with Peppers, Onions and Scallions

Surf -n- Turf: Deconstructed Beef Wellington and Lobster Mac -n- Cheese (Chef Attended)
Beef Strip Loin is Slow Roasted and Carved to Order. Served Atop a Puff Pastry Round
Accented by a Wild Mushroom and Cognac Cream Sauce
and
Seashell Pasta and Lobster Claw Meat Tossed in a Vermont White Cheddar Bechamel and topped with Italian Herb Bread Crumbs then Baked

Chilled Soup Display
Chilled Gazpacho, Yellow Tomato Gazpacho, Vichycoise, Watermelon Consume, and Island Oasis
are Served in Shot Glasses and Displayed on Chilled Glass

Spinach Salad
Baby Spinach with Roma Tomatoes, Shaved Red Onions, Red and Green Bell Peppers, and Ciabata Garlic Croutons
Served with Warm Grain Mustard and Applewood Bacon Vinaigrette Served on the Side

Classic Caesar Salad
Served with Bowls of Marinated Artichokes, Smoked Salmon, Pesto Grilled Chicken and Hearts of Palm

Dessert

Trifles Tower
Mango Marble Cream Cheese Cake
Ginger Spice Cake with Apple Compote and Run Caramel
Caramelized Pear w/ Brown Butter-Almond Cake and Honey Vanilla Pastry Cream
Raspberry-White Chocolate Cheese Cake

Additional Menus and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Plated

Three Course Plated Menu

Directions for Cutomizing your Menu: Salad and Dessert is included in entree price to complete a three course meal**.** Iced tea and Water is also included.

Poultry

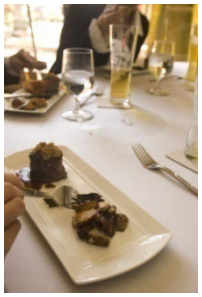
Pan Roasted Breast of Chicken Stuffed with an Herbed Farce $24
Breast of Chicken Stuffed with Garlic and Herb Mousseline
Sliced and Served Over Wild Mushroom Fricasse of Leg Meat
with Wild Rice Truffle "Pancake"

Maple Glazed Duck Breast $35
Maple Leaf Farms Duck Breast, Sliced and Layered Over a Three Potato and Bacon "Hash"
Complimented with a Maple-Dijon Duck Jus

Turkey Scalopini $27
Served Over Roasted Cranberry and Sage Spoonbread
Brown Butter-Beurre Blanc and Fried Sage

Country Fried Lavender Chicken Breast $23
with Chive-Buttermilk Whipped Potatoes
and Country Gravy

Grilled Curry Chicken Breast $24
Sliced and Layered Over a Salad of Israeli Cous Cous and Tagine Vegetables
with Spicy Coconut Broth



Beef & Veal

Veal Osso Bucco $48
Veal Shank is Slow Braised and Served Over Mascarpone Polenta
with Oven Roasted Tomatoes and Calvados-Veal Jus

New York Strip Au Poivre $42
Pepper Crusted Striploin of Beef Served with Gratin Potatoes,
Wild Mushroom-Armagnac Jus and Crispy Fried Tobacco Onions

Grilled "Bistro" Hanger Steak $34
Accompanied by Parmesan Polenta "French Fries",
Sweet Tomato Jam, and Maitre d' Butter

Saga Bleu Cheese and Panko Crusted Filet of Beef $40
with Normandy Potatoes and Caramelized Shallots Confit
Complimented with Natural Beef Jus

Kobe Beef and Foie Gras Burger $42
Ground Kobe Beef Topped with Black Truffle Butter On a House Made Brioche Bun
with Duck Fat Fried Shoe String Potatoes and Roasted Garlic Ailoi

Parmesan Herb Crusted Fillet of Beef $41
Petit Beef Tenderloin Wrapped in Proscuitto Ham with Tuscan Potatoes
and Chianti Bourdelaise Demi Glace

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Fish & Shellfish

Seafood Mousseline Stuffed Lobster Tail $59
Shrimp, Lobster and Scallop Mousseline with Garlic, Shallots and Herbs Piped into a Lobster Tail
over Truffle Potato Cakes, Fennel, Leek, and Celery Ragout
Accompanied by Lemon Butter Sauce

Grilled Swordfish with Warm Crab "Stuffing" $53
Topped with Applewood Bacon, Melba Toast, Scallions, Garlic, Shallots,
and White Wine-Worcestershire Butter Sauce Over a Salad of
Cherry Tomato, French Green Bean and Red Onion
with Lemon Scented Warm Vinaigrette

Crispy Parmesan Crusted Filet of Salmon Salad $36
Served Over Classic Caesar Salad with House Made Dressing,
Oversized Garlic Ciabatta Croutons, and Parmesana Regiano

Truffle-Porcini Dusted Halibut $38
Served with Wild Mushroom Medley, Cailiflower Mousse, and Sauteed Spinach
Complimented by a Veal and Shellfish Demi Glace

Sauteed Jumbo Sea Scallops $38
Smoked Salmon Whipped Potato Rosette with Potato Gaufrette
In Tomato-Basil and Lobster "Bisque" with English Peas and Fried Leeks

Herbed Cracker Crusted Tilapia $32
(Tilapia is Topped with a Lite Cracker and Italian Herb Crust)
Served over Grilled Vegetable Ratatouille and Tomato-Basil Fondue

Lamb & Game

Balsamic Glazed Lamb Shank $49
Over Toasted Garlic Broccoli Rabe and Chipolini Onions
with Stone Ground Cheddar Grits
and Lamb Jus

Fig-Vincotto and Apple Glazed Lamb Chops $44
Goat Cheese Tapenade, Butternut Squash Risotto, Dried Cranberries, Pine Nuts
Cranberry Lamb Demi Glace

Coca-Cola Lacquered Quail $33
Two Grilled Boneless Quail Laquered with a Spiced Coca-Cola Glaze,
Over Wild Rice Pilaf with Almond Slivers, Bourbon Macerated Dried Cherries and Apricots

Venison Scaloppini $38
Venison Loin Medallions, Lightly Sauteed and Topped with a Caramelized Onion and Mushroom Ragout
Served Over Sage-Buttermilk Spatzle (lightly Coated with Beef Demi Glace)



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Surf & Turf

Veal Oscar $50
Seared Tenderloin of Veal Topped with Jumbo Lump Crab
with Grilled Asparagus and Roasted Parsnip Hollandaise

Filet of Beef Tenderloin with Grilled Jumbo Shrimp $51
Baked Potato Cake of Pancetta, Garlic Scapes, Cheddar Cheese, and Creme Fraiche
Served with Beef Demi Glace and Shrimp Glaceage

Asian Glazed Chicken Breast with Salmon Cake $48
Chicken Breast is Marinated, Grilled and Glazed with Korean BBQ Sauce and Sesame Seeds accompanied by A Panko Crusted Salmon Cake Comprised of Poached Salmon, Garlic, Ginger, Scallion and Shitake "Bacon", Served with Baby Bok Choy, Stir Fried Vegetables and Miso Beurre Blanc

Beef and Chicken "Wellington" $46
A Seared Petit Beef Tenderloin and Chicken Breast Napoleon with Mushroom Duxcelles in a Puff Pastry Shell
with Parsnip Whipped Potatoes, Wild Mushroom-Cabernet Sauce and Crisp Parsnip Chips



Vegetarian

Ratatouille Nouveau $32
Layers of Squash, Roma Tomatoes, Zucchini, Roasted Red Peppers, Japanese Eggplant and Red Onion with Goat Cheese, Balsamic Reduction, Roasted Red Pepper Coulis and Pesto Sauce

Eggplant Parmesan Napoleon $30
A Tower of Layered Fresh Mozzarella, Parmesan Fried Eggplant, and Grilled Beefsteak Tomatoes

Butternut Squash Gnocchi $39
Tossed with Wild Mushrooms, Baby Spinach, Walnuts, Shaved Parmesan and Sage Brown Butter Sauce



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Salad

Port Poached Secel Pear Salad
with Warm Brie En Croute, Baby Greens, Dried Tart Cherries
Candied Pecans, Cidar Vinaigrette, Port Wine Gastrique

Terrine of Heirloom Tomatoes and Fresh Mozzarella
with Proscuitto Ham, Fresh Basil, Micro Greens Salad,
Parmesan Crustini, Aged Balsamic Vinagar

Baby Arugula Salad
A Salad of Arugula, Goat cheese, Dried Cranberries, Toasted Pine Nuts
Cherry Tomatoes, Garlic Scapes, Balsamic Vinaigrette
Served Atop Grilled Flatbread

Warm Mushroom Salad
Sauteed Wild Mushroom and Onion Medley Lightly Coated with Beef Demi Glace
Over a Plouche of Baby Greens Tossed in a Red Wine Vinaigrette

Grilled BLT Salad
A Salad Comprised of Grilled Hearts of Romaine Lettuce, Applewood Smoked Bacon Lardoons
Vine-Ripe Tomatoes, Shaved Red Onions, and Ciabatta Croutons
Drizzled with Maytag Bleu Cheese Dressing

Warm Spinach Salad
Lightly Sauteed Baby Spinach with Seared Mushrooms, Pearl Onions,
and Warm Bacon-Mustard Vinaigrette
Topped with Crispy Fried Shallots

Southwestern Hearts of Palm Salad
Sliced Hearts of Palm Served Over a Salad of Bibb Lettuce, Bell Peppers, Scallions,
Red Onions, and Avocados. Tossed in a Lite Chipotle Vinaigrette

Traditional Garden Salad
Fancy Field Greens with Carrot Spirrals, Vine Ripe Tomatoes, Shaved Red Onions,
and English Cucumbers, Drizzled with Your Choice of Dressing

Caesar Salad in a Crispy Parmesan Lace Basket
Chopped Hearts of Romain Lettuce, Garlic Croutons, Parmisan Cheese
Served in a Basket Made From Toasted Parmisano Regiano

Dessert

Classic Creme Brulee
Topped with Fresh Mixed Berries, Grand Marnier Whipped Cream,
Corkscrew Tuile

Chocolate Mousse Cake
Garnished with Wild Berry Coulis, Mixed Berries and Creme Anglasie

Marble Cheese Cake
House Made Vanilla and Chocoloate Swirl Cheesecake in an Oreo Cookie Crust
Accompanied by a Strawberry Puree

Lemon Tarte
Lemon Custard in a Tart Shell Topped with Dried Cherries and Apricots Macerated in Bourbon

Fruit and Cheese Plate
Chef's Choice of International Cheeses, Dried Fruits and Mixed Nuts to Compliment Salad and Entree

Almond Basket with Mixed Berries
Heath Bar Ice Cream in a Caramel-Lace Basket Topped with Mixed Seasonal Berries
And Grand Marnier Whipped Cream

Fresh Made Doughnuts
Miniature Doughnuts Fried to Order
Chocolate Glazed, Boston Cream, Jam Filled, Coconut Cream and Traditional Glazed
(Choice of Three)

Bananas Foster
Rum Raisin Crème Filled Crepes
Topped with Flambéed Banana-Caramel Rum Sauce

"Banana Pudding" Crème Brulee
An Elegant Version of a Southern Tradition Topped with Blackberries and Raspberries

Chocolate Bread Pudding
With Choice of Peanut Butter or Vanilla Anglaise Sauce

Broken Egg Buttermilk Panna Cotta
An Egg-less Custard Tower Topped with Honey Nage and Candied Cumquats
Fresh Currants

Ask about sustituting the above desserts for a Cake

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BAR

Hosted Open Bar *Hosted by the hour and priced per person with a two hour minimum.*		
	Call Brands	Premium Brands
1st Two Hours	$25	$28
Each Additional Hour	$ 7	$ 8
Vodka	Level/Absolut	Grey Goose/Ketel
Gin	Bombay Sapphire	Bombay Sapphire
Rum	Bacardi	Bacardi
Bourbon	Jack Daniels	Maker's Mark
Whiskey Blend	Seagram's 7	Canadian Club 12
Tequila	Sauza Tres Generaciones	Tres Generaciones
Scotch	Dewar's	Johnny Walker Black
Cordial	Tuaca	Grand Marnier

All Hosted Bars Include:

Domestic Beer: Miller Lite, Coors Light
Imported Beer: Heineken, Amstel Light, Dos Equis, Peroni, Guinness, and New Castle
House Wine: Seasonally Assorted Red and White Wines
Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale
Bottled Water: Fiji

Drink Tickets: $8.00 each for Call and $10.00 each for Premium. Staffing fees apply.

Cash Bar: Call brands range from $8-$10 and premium brands start at $10. Beer is $5-$6 and seasonal wines are $9. Staffing fees apply.

Bar on Consumption/Beer and Wine Bar: Requires a minimum purchase of $15 per person for a 4 hour event. The client will be billed for any overage after the event. Some Staffing fees apply.

Non-Alcoholic Packages: Coke, Diet Coke, Sprite, Ginger Ale and Ice Water =$5/person with Bottled Evian, Whynatte Latte and Red Bull =$7/person. Staffing fees apply.

Non-Alcoholic Mocktails: All the above and sophisticated cocktails made with sparkling soda and fruit juices, served in cocktail glassware = $8/person. Staffing fees apply.

****Packages Include: Mixers, Fruit Garnishes and Acrylic Glassware ****
All Bars are subject to 11% Sales Tax and 20% Gratuity and Prices are subject to Change

Opera must handle all alcohol in-house. Any combination of the above packages can be applied and many options are available. Please ask your Opera representative to create a bar package specific to your event. Specialty wine & champagne can be purchased by the bottle and a menu is supplied upon request.
No outside alcohol is allowed.