

Opalo Wedding Package

All Wedding Packages include the following:

-Deluxe Overnight Accommodations for Bride and Groom

Bar Package

-Red and White Wine Poured Throughout Dinner

-House Linens, China and Glassware

-Gourmet Menu Selections

-Selection of Wedding Cakes

-Dedicated Arrival Area for Guests

-Thoughtfully Designed Indoor and Outdoor Event Space
with Breathtaking Views of Camelback Mountain

The Opalo Wedding Package also includes:

-Complimentary valet service

-Cocktail reception featuring select butler passed hors d'oeuvres
following the ceremony

-Three-course gourmet dinner

- House wines poured throughout dinner

- Select brand full bar and champagne toast

-Hand selected wedding cake with coffee service

--Romantic luxury suite for the Bride and Groom for their wedding night

Sample Menu Overview

Full menus located on pg.19

Post-Ceremony Hors d' Oeuvres

Selection of butler-passed Hors d'Oeuvres
Choice of (3) providing (6) pieces per guest

Bar

Four hour bar featuring select liquors

Salad

Selection of salads featuring organic baby greens and an
array of garnishes, served with assorted house-made dinner
rolls, flatbreads and focaccia

Choice of (1)

Entrée

Exquisitely prepared signature dishes showcasing only the
finest cuts of beef, the freshest seafood flown in daily from the
coasts, and the highest quality poultry and other fine meats

Choice of (1)

Coffee Station

Freshly Brewed Coffee and Tea Service

Wedding Cake

An array of Wedding Cakes are available to choose from
and all are meticulously designed by our Pastry Chef

-Custom Cakes Available-

\$195.00++ per person

Opalo

Post-Ceremony Hors d' Oeuvres

Butler-passed, providing (6) pieces per guest

Choice of (3)

*Seared Rare Beef Tenderloin, Shaved Romano
and Arugula on Toasted Baguette
Gazpacho "Shot" with Cucumber
Yellow Pepper and Cilantro "Confetti"
Shrimp Vietnamese Spring Roll with Honey-Lime Sauce
Roma Tomato, Fresh Mozzarella and Basil Leaf
Bruschetta*

*Grilled Baby Lamb Chops with Rosemary & Kosher Salt
Rub
Miniature Beef Wellington, Sauce Choron
Miniature Reuben Sandwich, Thousand Island Dipping
Sauce
Coconut Shrimp, Orange-Pineapple Sauce
Baked Brie and Walnut Tartlet, Lingonberry Chutney*

Bar

*Four Hour Dinner and Dancing Bar Service using Select Brand Liquors , House Red & White Wines,
Domestic and Imported Beer, Assorted Soft Drinks, Mineral Waters and Juices*

Salad

Choice of (1)

Served with Assorted House-made Dinner Rolls, Flatbreads and Focaccia

*"Bouquet" of Locally-grown Organic Field Greens in an Asiago Cheese Cone with, Orange Segments, Candied Citrus,
Asiago Shavings and Roasted Hazelnut Halves, Blood Orange Vinaigrette*

-or-

*Locally-grown Organic Mesclun Greens with Blanched French Green Beans, Ahi Tuna Sashimi Tempura,
Nicoise Olives and an Anchovy-wrapped New Potato, Tarragon Vinaigrette*

-or-

*Locally-grown Organic Frisee with Red Wine Poached Baby Pear, Dried Pear Wafers, Roasted Pear Balls,
Crumbled Blue Cheese and Candied Pecans, Roasted Pear Vinaigrette*

-or-

*Locally-grown Organic Baby Spinach in a Radicchio Cup with Belgian Endive Spears, Shaved Red Onion,
Herb-crusted Goat Cheese Medallion, Chopped Pecans, Sliced Fresh and Air-dried
Strawberries, Strawberry Balsamic Vinaigrette*

Opalo (continued)

Entrée

Choice of (1)

*Grilled New York Steak on a Bed of Wilted Arugula and a Creamy Forest Mushroom Risotto, topped with
Quartered Portobello Mushroom, Red & Yellow Pepper-infused Oil Drizzle, Peppered Merlot Sauce*

-or-

*Roasted Breast of Chicken Saltimbocca, Sautéed in Garlic Oil, Wrapped in Parma Prosciutto, Fresh Mozzarella and Crispy
Sage, Risotto Milanese and Porcini Marsala Sauce*

-or-

Miso-Glazed Salmon, Baby Bok Choy, Wild Rice Medley

-or-

Sautéed Halibut, Asparagus Soft Polenta, Rosemary-Garlic Milk

-or-

Braised Beef Short Ribs, Garlic Mashed Potatoes, Roasted-Garlic Demi-Glace

-or-

French Countryside Apple-Fig Stuffed Pork Loin Chops, Root Vegetable Gratin, Natural Jus

Coffee Service

Wedding Cake

Prepared to Your Specifications