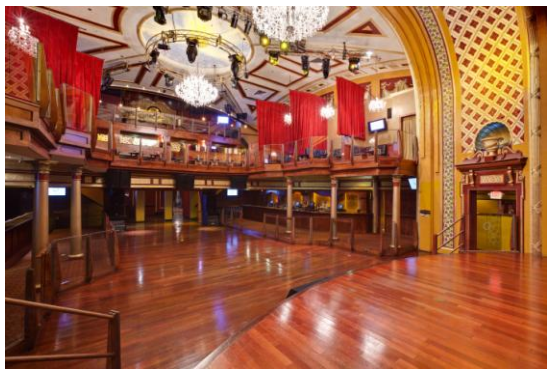


On behalf of the event staff here at the **Atlanta Event Center @ Opera**, we invite you to the most unique event experience in Atlanta. Tempt your taste buds, dance the night away, escape to an urban oasis; all of this and so much more in one desirable location!

Located in the heart of Midtown Atlanta (one block west of Peachtree and 14th Streets), this richly diverse space was built as a performance theater in the 1920's and still retains the unique historical character and stunning architectural details of that period. Renovated in 2007, Opera remains the most remarkable and stylish venue in the city.

Our guests enjoy **three distinctive settings** in one versatile location:



OPERA HOUSE



CABANA



VENETIAN ROOM

The **Atlanta Event Center @ Opera** hosts a variety of events and celebrations including and not limited to; corporate receptions and meetings, product launches, networking mixers, fundraisers, concerts, after parties, weddings, bar/bat mitzvahs, sorority formals, class reunions and proms.

Kind Regards,

Michelle Dauble – Director of Sales & Events
Amber Lopez – Event Sales Manager
Jack Crawford -- Executive Chef
Mary Hutson – Marketing and Operations



under \$20k

- 2013 [Allie Award](#) Best Corporate Event under \$20k
- 2013 [Allie Award](#) Best Wedding under \$20k
- 2011 [Allie Award](#) Best Corporate Event \$10k-\$25k
- 2010 [Allie Award](#) Best Buffet Reception Menu
- 2009 [Allie Award](#) Best Buffet Reception Menu
- 2009 [ISES](#) Race for the Taste – 1st Place Culinary

OPERA HOUSE

The Opera House features a stage, dance floor, fully equipped state of the art sound and AV technology. A spacious three-tiered balcony overlooks the dance floor below; complete with built-in bars, luxurious opera boxes and built-in soft seating.

The Opera House is perfect for live performances, ceremonies, celebrations, multi-media presentations and cocktail receptions. It can accommodate up to 300 people seated and 500 people standing.

\$2,000



RENTAL INCLUDES:

4 Hours for Event with 4 Hours for Set-up (8 Hours Total)
 3, 60" Round Tables | 3, 8' Tables | 8, 6' Tables | 12, High Top Tables | And A \$300 Rental Credit For Chairs
 State Of The Art Sound System Including A Fully Equipped DJ Booth
 Background Music via Internet Radio
 17 Plasma Screen TVs
 Wireless Handheld Microphones
 Greenroom
 Two Fully Trained Security Guards
 Coat Check Attendant in the Winter



The use of this room's state of the art **Intelligent Lighting Rig and 15ft LED Video Screen** is \$1,500 and includes and In-House Technician

The Opera House is equipped with **CO₂ & Nitrogen Cryo Jets** to blasts streams of cool gas onto dancing guests. The "effect" drops temperatures, musses hair and buffets partiers as though dancing during a hurricane, filling the dance floor in about 10 seconds and cooling off the room by 20 degrees. (\$75 per blast)



CABANA

An outdoor patio featuring large fountains and water walls, lush greenery, lounge seating under private cabanas, 2 built in bars and ambient lighting. Cabana has an amazing view of the Midtown Skyline and is tented and heated November - March. This outdoor oasis is perfect for cocktail receptions up to 200 people.

\$1,500



RENTAL INCLUDES:

4 Hours for Event with 4 Hours for Set-up (8 Hours Total)
State Of The Art Sound System Including A Fully Equipped DJ Booth
Background Music Via Internet Radio

VENETIAN ROOM

The Venetian Room is located just to the back of the Opera House via the Gallery (a long hallway) with dramatic archways and features eclectic design, including; chandeliers, wall mirrors and sconces. This spacious room is complete with natural lighting and two bars located just off the kitchen; easily accommodates elaborate catering stations, additional guests seating, silent auctions, intimate dinners and more.

The Venetian Room can accommodate up to 124 people seated and 200 people standing.

\$1,000



Room Rental Fee Includes:

- 4 Hours for Event with 4 Hours for Set-up (8 Hours Total)
- State Of The Art Sound System Including A Fully Equipped DJ Booth
- Background Music Via Internet Radio
- Mini LED Moving Lights

The use of this room's private patio, **The Upper Garden**, is available upon request. The Venetian Room paired with the intimate Upper Garden is perfect for small cocktail parties.



RENTAL RATES

	Rental Fees	Standing Reception Capacity		Theatre Style	Banquet Style	Square Footage
	Opera House	\$2000	LOWER LEVEL	300	250	164
BALCONY			200	50	108	2800
Cabana	\$1500	200			110	3200
Venetian Room	\$1000	200		150	124	3200
		900 Entire Venue				13,000 Entire Venue
Food & Beverage Rental Discounts	\$5000 F&B Purchase = \$500 Discount \$7500 F&B Purchase = \$1000 Discount \$10K F&B Purchase = \$1500 Discount \$15K F&B Purchase = \$2000 Discount \$20K+ F&B Purchase = \$2500 Discount			Daytime Rental Rate is \$350-\$500 per hour depending on the size of the event and areas needed. Charitable Non-profits receive a 25% Rental Discount		

Prices are Subject to Change without Notice.

EVENT HOURS

The Rental Fee includes 4 Hours for Set-up and 4 Hours for Event, so 8 hours total. Rental extensions are by the hour and based on availability. Opera is open to the public every Wednesday through Saturday starting at 10pm. Please inquire about extending your party past 10pm on these days. Also, complete nightclub buyouts are available, please inquire.

General rules below:

Sunday: Must end by Midnight

Monday & Tuesday: Must end by 3am

Wednesday – Saturday: Must end by 10pm

*****Please Inquire Regarding Later End Times or Nightclub Buyouts*****

ADDITIONAL FEES

Venue Coordinator \$250 (One Included with Rental)
 Food and Beverage Items are + tax and gratuity (minimums apply)
 Additional Security Guard \$125
 Catering Coordinator \$275
 Server for Passed Menu Items, Cocktails, Buffets, Plated Functions & Cleanliness \$125
 Chef Attendant \$175
 Plating Chef \$100
 Bartender \$125
 Barback \$125
 Atlanta Police Officer \$350
 Restroom Attendant \$100
 Serviceware \$3-\$8 per person
 Additional Production & A/V Needs are priced accordingly
 Additional Tables/Chairs/Linens are priced accordingly – Opera is exclusive with [Classic Party Rentals](#)

PARKING

Please contact the below parking companies to arrange parking for your event.

Laz

Deck located at 1170 Crescent Ave, Atlanta, GA 30309
 (Across the Street from Opera's Entrance)
 Deck located at 1100 Crescent Ave, Atlanta GA 30309
 (Across from Front Page News)
 Contact Martha Gebray @ MGebray@lazparking.com

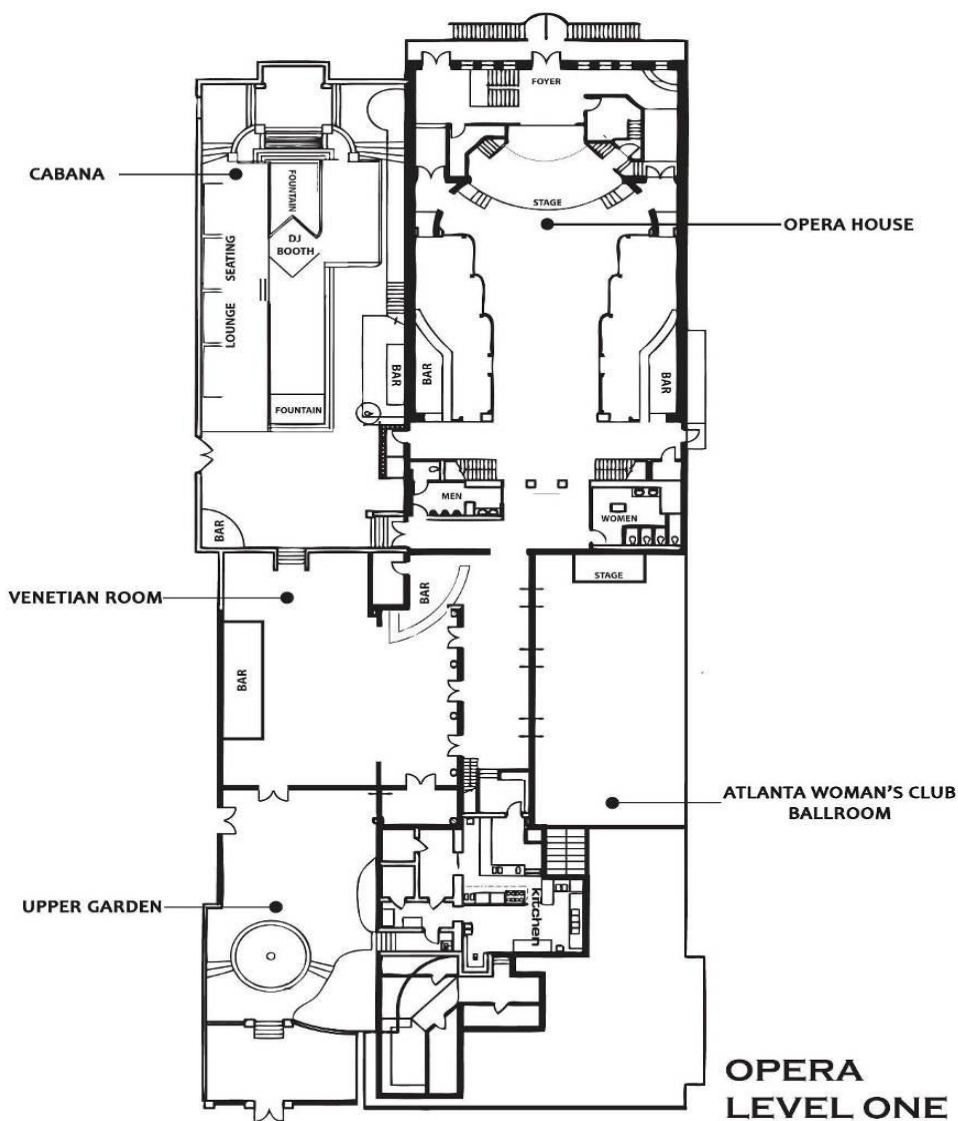
Parking Company of America

Lot located at 1138 Peachtree Street, Atlanta, GA 30309
 (Adjacent Surface Lot)
 Contact Aregay Desta @ adesta@pca-star.com

EVENT SERVICES

Event Services are quoted per event: Rentals (Tables/Chairs/Linens/Furniture), Entertainment (Band, DJ, Casino, Acrobats, Roamers, etc...), Décor (Centerpieces, Entrance Scapes, Buffet Décor and Drape), Additional A/V, Graphic Design Work, Gobo, Door Management & Registration, Favors, Photography, Transportation, Specialty Desserts and Cakes Opera has relationships with Atlanta's hottest vendors and receives discounts along with great service. Ask your Opera Rep. for a referral or to make it easy, let us manage these details for you.

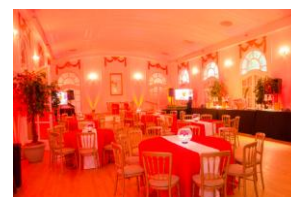




WIMBISH HOUSE & BALLROOM

This 2000 square foot ballroom connects to Opera via 2 sets of French Doors opposite the Venetian Room. The ballroom is perfect for additional catering/dinner space or progressive events. Beyond the ballroom, the House is a beautifully renovated 102 year old building. The house provides an alternative Peachtree Street entrance and is a perfect pre-function area. This venue, although connected to Opera, is owned and operated by the Atlanta Woman's Club and is based on availability. The ballroom can accommodate 150 people standing and 120 people seated.

Please Inquire Regarding Price and Availability



BAR PACKAGES & RATES

All Hosted Bars Include:

Domestic Beer

Miller Lite, Coors Lite

Imported Beer

Heineken, Amstel Light, Dos Equis, Guinness, New Castle, Sweet Water 420, Blue Moon, Red's Apple Ale

House Wine

Rotating seasonal brands and varietals

House Sparkling

Rotating Seasonal Bruts

Soft Drinks

Coke, Diet Coke, Sprite And Ginger Ale, Red Bull

Bottled Water: Fiji

	Call Brands	Premium Brands
1st Two Hours	\$25	\$28
Each Additional Hour	\$ 7	\$ 8
Vodka	42 Below	Grey Goose / Ketel One
Gin	Bombay	Bombay Sapphire
Rum	Bacardi	Bacardi
Bourbon	Old Forrester / Four Roses	Maker's Mark
Whiskey Blend	Crown Royal	Gentlemen Jack
Tequila	El Jimador	1800
Scotch	Dewar's	Johnny Walker Black

Beer And Wine Bar: \$21 Per Person For The 1st 2 Hours And \$4.50 Per Person For Each Additional Hour

Bar On Consumption: Requires A Minimum Purchase. The Client Is Responsible For Overage. Staffing Fees Apply.

Drink Tickets: \$8.00 Each for Call and \$10.00 Each for Premium. Beer and Wine Tickets are \$6. Beer and Wine with a House Choice Specialty Cocktail is \$7. Staffing Fees Apply.

Cash Bar: Call Brands Range From \$9-\$10 and Premium Brands Start At \$10. Bottled Beer Is \$5-6. Seasonal Wines Start at \$7. Staffing Fees & Bar Minimums Apply.

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Packages: Coke, Diet Coke, Sprite, Ginger Ale & Bottled Fiji = \$7/Person (\$5/Person for Tap Water Only) or with Aluminum Bottled Coca Cola Products = \$10/Person

Frozen Drinks: \$4 per Person Add-On. Choose Two Of The Following Flavors: Blue Raspberry, Strawberry, Strawberry Kiwi, Green Watermelon, Orange, Citrus Orange, Cherry, Grape, Fruit Punch, Peach, Peach Mango, Sour Apple, Cherry Cola, Tropical Blend, Pink Lemonade, Passion Fruit, Lemon, Lemon Lime, Margarita, Pina Colada, Blue Hawaii, Rum Runner, Hurricane, Mocha Cappuccino,

Coffee and Hot Tea Station: \$3.50 per Person. Regular and Decaf self serve coffee station. Accompanied By Assorted Herbal Teas, Creamers, Sweet & Low, Splenda and Raw Sugar.



SPRING /SUMMER RECEPTION MENU

PASSED HORS D'OEUVRES

- Bourbon Chicken Mini Drumstick \$2.50
- Southwest Spiced Shredded Chicken Mini Taco with Tomato/Guacamole and Cilantro Sour Cream \$2.75
- Firecracker Shrimp on Purple Asian Slaw in Ceramic Spoon \$2.75
- Cocktail Shrimp Shooters with Horseradish-Red Pepper Sauce, Served in Shot Glasses \$2.75
- Mojito Lamb Lollipops with Myers Rum Glaze and Lime Sugar \$3.00
- Roast Beef with Bleu Cheese and Caramelized Onion Slider \$2.75
- BBQ Pork Spring Roll with Teriyaki BBQ Dipping Sauce \$3
- Red and Yellow Beet with Herbed Goat Cheese Stack Drizzled with Balsamic Glaze \$2.75
- Gingered Goat Cheese Stuffed Piquillo Peppers \$2.50
- Spinach, Brie and Pine Nut Tart \$2.50

STATIONS

OPERA SLIDER STATION \$10

Smokey Beef Burger With Lettuce, Tomato, And Smoked Ketchup, Ground Grilled Chicken Burger With Caramelized Onions, Dill Pickles, And Paprika Aioli, And Mini Andouille Sub Sandwich With Sauerkraut, Grilled Onions, And Hot Mustard Sauce
Served With Seasoned Matchstick Fries

SWEET CHILI STIR FRY \$12

Choose A Bowlful From An Offering Of Shitake Mushrooms, Water Chestnuts, Onions, Baby Corn, Baby Bok Choy, Bell Peppers, Broccoli, Rice, Noodles, Sweet Chili Shrimp, Ginger Hoisin Beef, And Bourbon Chicken Bites. Take Your Ingredients To The Chef Who Will Sauté In A Wok With Your Choice Of Pineapple Curry Sauce, Golden Honey Garlic Sauce, Sriracha BBQ Sauce, Or Bangkok Chili Sauce. Garnish With Your Choice Of Thai Chilies, Roasted Jalapenos, Or Cooling Pickled Ginger

THREE PESCADO CEVICHE STATION \$14

Chef Prepares Fresh Tuna, Salmon, And Scallop, Minced And Blended With Cilantro, Chili Pepper, Rice Wine Vinegar, Fresh Lime Juice And Cane Sugar Syrup And A Splash Of Tequila. Served In A Fried Tortilla Cup Filled With Mixed Greens And A Scoop Of Guacamole, Drizzled With Our House Made Spicy Jalapeno Jelly

PAELLA STATION \$16

Chef Dips Up Awesome Paella Rice Seasoned With Tomatoes, Saffron, Onions, Green Peas And Peppers, Then Blends Guest's Requests Of Roasted Chicken, Chorizo Sausage, Steamed Shrimp, Red Pepper-Corn Relish, And Minced Vegetable Medley.
Served With Jicama Slaw And Latin Flat Bread

DESSERT

ADULT HAPPY HOUR MILKSHAKE STATION \$7

Four Adult Themed Milkshakes: Guinness Vanilla Milkshake, Bourbon & Butter Pecan, Stoli Oreo And Chocolate Grand Marnier
All Served Up With Whipped Cream, Brandied Cherries, Rainbow Sprinkles And Chocolate Chips

CHURRO AND CHOCOLATE STATION \$11

Chef Fries Up Churros And Sopapillas And Serves Them Warm With Cinnamon-Sugar, Honey And Dark Chocolate Drizzle

JALAPENO COMPRESSED WATERMELON BITES \$2.75

With Lemon Goat Cheese And Candied Pecans



FALL/WINTER RECEPTION MENU

PASSED HORS D'OEUVRES

- Spaghetti, Meatball And Marinara Lollipop \$2.75
- Autumn Spiced Beef And Roasted Pearl Onion Kabobs \$2.75
- Buffalo Chicken And Blue Cheese Shots \$2.75
- Fried Chicken Bite On French Toast Waffles With Maple-Peach Salsa \$2.75
- BBQ Duck Confit Quesadilla With Caramelized Onions, Cheddar And Mango Salsa \$3
- Cider Braised Pork Tenderloin With Roasted Garlic And Apple Slaw On House Flat Bread \$2.75
- Mini Lobster Salad Roll \$3
- Smoked Tilapia Crunchy Mini Tacos With Cilantro Lime Crema, Salsa Fresca & Slaw \$2.75
- Buckwheat And Sage Blini With Smoked Tomato Jam And Fried Leeks \$2.50
- Roast Apple, Gorgonzola-Ricotta Mousse, Honey On Crostini \$2.50

STATIONS

OPERA SALAD "BAR" \$16

As Guests Approach The Salad Bar, They Are Greeted By Salad "Bartenders" Who Will Mix Salad And Dressing Using Stainless Cocktail Shakers And Present Guests With Their Own Creation

LATIN LIVE GRILL STATION \$15

Chef Builds Small Plates To Order For Guest, Featuring Chimichurri Beef Brisket, Santa Fe Roast Chicken Breast, Chili-Seasoned Zucchini, Tomato-Okra Blend, Diced Roasted Acorn Squash, And Latin-Confetti Rice. Sauces Include Aztec BBQ Sauce And Cilantro Pesto Sauce

SOUTHERN "SURF & TURF" GRITS MARTINIS \$14

Locally Sourced Organic Stone-Ground Yellow Grits Topped With Guest's Choice Of "Charleston Style" Shrimp And Sausage With Onions And Peppers In An Organic White-Wine Cream Sauce, Or Neiman Farms Hickory Smoked Pulled Pork With House BBQ Sauce

CARIBBEAN MARKET STALL \$16

Fresh Island Flavors Include Jerked Chicken Breast, Banana Leaf Smoked Pulled Pork, Shrimp St. James Salad, Fried Plantains, Coconut-Mango Rice Pilaf, And Vegetable Roti. Jamaican Jerk Sauce And Pineapple BBQ Sauce

ARTESAN PASTA STATION \$17

In-House Made Sun Dried Tomato Linguini, Spinach And Garlic Penne, Roasted Butternut Squash And Porcini Mushroom Ravioli, Cooked And Served To Order For Guests, Includes Choice Of Basil Asiago Cream Sauce, Zucchini And Tomato Marinara, Sage Brown Butter Sauce. Includes House Focaccia And Other Rustic Breads.

DESSERT

FUNNEL CAKE STATION \$7

Lightly Fried Funnel Cake Station With Toppings Such As Chocolate Sauce, Caramel Sauce, Crumbled Oreo Cookies, Sugar & Cinnamon Mix, Crumble Heath Crunch Bar, M & M's, Pecan Pieces And Whipped Cream

FLAMING DONUT HOLES MARTINIS \$6

Rum and Cinnamon Sugared Donut Holes Set Ablaze and Ladled Atop Scoops of Vanilla or Banana Ice Cream, Then Drizzled with Chocolate Sauce and Topped with Whipped Cream. Served in a Martini Glass.

HOUSE-MADE SWEET LEMON CURD WITH FRESH BERRIES \$2.50

Served in Asian Spoon

OPERA INTERACTIVE CHEF STATIONS

A modern take on the traditional buffet station - Guests to choose individual combinations from the 4 categories, creating unique small dinner plates. Often, the guest will allow the chef to choose for them and will return to try other combinations once, twice and three times. The sounds and smells from this station excite the guests, add energy to the event and truly bring a restaurant feel to catering.

Opera Interactive #1 - \$15

Main: Bourbon and Onion Braised Beef Brisket – Skillet Fried Chicken Breast
Vegetable: Vegetarian Collard Greens – Southern Style Black-eyed Peas – Apple Coleslaw
Starch: Traditional Mac-N-Cheese - Buttermilk Mashed Potatoes
Finish: Smokehouse BBQ Glaze – Home Country Gravy

Opera Interactive #2 - \$20

Main: Ancho Rubbed Flat Iron Steak – Chimichurri Roasted Chicken – Coriander Lime Salmon Filet
Vegetable: Grilled Zucchini, Squash and Carrot Blend – Tomato, Corn, Avocado Salsa – Sautéed Peppers and Onions
Starch: Latin Rice Pilaf – Herbed Roasted Red Potatoes – Fried Sweet Plantains
Finish: Chipotle/Strawberry BBQ Sauce – Mole Gravy – Salsa Verde Coulis

Opera Interactive #3 - \$26

Main: Beer Braised Beef Short Ribs – Chicken Marsala – Garlic Basil Shrimp
Vegetable: Grilled Parmesan Asparagus – Tomato/Eggplant Camponata – Braised Red Cabbage
Starch: Saffron Risotto – Sun Dried Tomato and Kalamata Olive Pasta Salad – Sweet Potato Gnocchi
Finish: Chianti/Rosemary Buerre Rouge – Creamy Gorgonzola Sauce – Herb and Chili Oil

Opera Interactive #4 - \$31

Main: Herbed Rubbed Kobe Beef Tenderloin – Champagne Poached Maine Lobster Tails
Vegetable: Roasted Apples and Onions – Fire-Roasted Tomato Salsa – Moroccan Ratatouille
Starch: Celery Root Puree – Toasted Barley-Onion Risotto – Fried Potato Nests
Finish: Cognac-Cherry Demi Glace – Lemon-Chervil Gremolata – Cream-Caper and Peppercorn Buerre Blanc

Opera Interactive #5 - \$42

Main: Harissa marinated Lamb Loin - Sesame & Ginger Crusted Ahi Tuna - Hazelnut Breadcrumb Crusted Halibut
Vegetable: Grilled Vegetable Ratatouille - Creamed Spinach with Nutmeg - Mediterranean Baby Carrots
Starch: Potato & Leek Fondue - Peruvian Purple Potato Salad - Caramelized Vidalia Onion Risotto
Finish: Chili Guajillo & Tomato Cream Sauce - Honey Balsamic Glaze - Hoisin Asian BBQ

Opera Interactive #6 - \$58

Main: Mustard & Rosemary Encrusted Colorado Lamb Chops - Chive Butter Poached Maine Lobster - Chipotle Rubbed Filet Mignon - Veal Medallions with Truffle Butter
Vegetable: Eggplant Caponata - Balsamic Roasted Cippolini Onions - Roasted Horseradish flavored Brussel Sprouts - Parmesan Asparagus
Starch: Smoked Sea Salt Fingerling Potato Hash - Sweet Potato & Parsnip Mash - Wild Mushroom Risotto - Celery Root & Granny Apple Smith Puree
Finish: Blueberry Balsamic Glaze - Port Wine & Clementine Glaze - Peach & Prosecco Beurre Blanc - Truffled Cream Sauce

SEATED & SERVED

SALAD

Mixed Greens with Sliced Mango \$8

Herbed Goat Cheese, Candied Ginger and Orange-Oregano Vinaigrette

Baby Spinach with Asparagus \$9

Corn and Grilled Tomato, Crumbled Feta Cheese and Italian Herb Vinaigrette

Hydro Bibb Lettuce with Roasted Sweet Potato Planks \$11

Dried Blueberries, Red Dragon Cheese and Chipotle-Garlic Dressing

ENTREE

Wild Roasted Salmon, Spring Onion Grilled Chicken Breast \$21

Asiago Potato Au Gratin, Lemon Seasoned Asparagus

Guinness Mustard Roast Beef and Brown Sugar Braised Turkey Breast \$17

Herb Roasted Potatoes, Sautéed Kale and Purple Cabbage

Honey Garlic Glazed Chicken Breast and Lemon Pepper Grilled Tilapia \$16

Parmesan Chive Grits, Mustard Braised Brussels Sprouts

Argentinian Spiced Skirt Steak with Chimichurri Sauce and Mole Braised Chicken Thighs \$19

Artichoke and Tricolored Fingerling Potatoes and Chili Dusted Zucchini Spears

Latin Lime Marinated Chicken Strips and Grilled Hanger Steak with Black Truffle Butter \$20

Sautéed Tomatoes, Peppers and Onions, Latin Yellow Rice, Black Beans and Avocados

Blackened Tilapia and Coconut Crusted Chicken Breast \$17

Confetti-Mango Rice, Diced Vegetable Medley, Creole Tomato Sauce

DESSERT

Mini Tres Leche Cheesecake \$6

Tres Leche Cheesecake with Roasted Apples and Cranberries, Oatmeal Crunch and Whipped Cream

Blueberry Crumb Cake Squares \$4

Crumb Cake Baked with Fresh Blueberries, Lemon Zest, and Whipped Cream, Cut into Single-Sized Squares

Bailey's Mousse and Chocolate Pound Cake \$6

House Chocolate Pound Cake with Layers of Bailey's Infused Chocolate Mousse with Vanilla Whipped Cream in Martini Style Dessert Glasses

CONTRACT AND PAYMENT INFORMATION

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 **50% rental deposit** must be paid to Opera upon signing. An event is not guaranteed unless the deposit is received, along with a signed contract. Your deposit schedule is listed at the end of your contract. Events booked inside 30 days of event date must be paid in full upon signing.

Guarantee: A final guaranteed attendance must be received within 5 business days of event. If the final guaranteed number of guests drops below 20%, client will be subject to price increases on food and/or beverage. Client will be charged for any overage beyond the guaranteed number of guests on food and beverage. For this reason, Opera may ask the Client to file a credit card authorization form.

Payments must be received by the dates listed in your contract. Final payment must be received 10 business days prior to your event. Any overage or outstanding bar tabs will be due immediately at the end of Event.

Checks, credit cards, cash and money orders are all 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 only accept personal checks as final payment if payment is made within 10 business days of Event.

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

3 months from Event Date = 90 %
6-3 months from Event Date = 75%
12-6 months from Event Date = 50%
Greater than 12 months from Event Date = \$500 cancellation fee

IMPORTANT INFORMATION

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 20. 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.... Law does not allow outside alcohol inside Opera.

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.

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.

Historical Protection regarding décor and signage: 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 client's 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.

Opera Nightclub Admission: Your sales representative can arrange Group Parties and After Parties during club hours at a discount, please inquire. 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 through March, but is not 100% weather proof.

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

Photo Documentation: Client can employ a photographer of choice with the understanding that Opera may contact the photographer for copies of the event photos to use in all manners without restrictions as to changes or alterations for advertising, trade promotions, exhibition or any other lawful purpose.