



Glimmerglass Opera Tour
Monday, July 27, 2026 Matinee at 1 pm.
Rodgers & Hammerstein's **Oklahoma!**



This beloved musical returns in a bold new production directed by Francesca Zambello and conducted by James Lowe. Set on the cusp of statehood, *Oklahoma!* celebrates the dreams and complexities of settlers forging new lives on the frontier. *Oklahoma!* is many things: a landmark of musical theater, a grand love story, and an invitation to reflect on the promise of America.

Price (all inclusive) \$ 375.00 Limited to 40 – don't delay!

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| * Refreshments and Danish before boarding bus | * Round trip in deluxe air-conditioned bus |
| * Catered Picnic Lunch | * Prime Orchestra Seats |
| * Dinner at the Brewster Inn in Cazenovia | * Optional pre-performance talk |

Boarding 7:15 am

Departure 7:30 am

>>> Meet at the parking lot of the **Academy of Medicine, 1441 East Avenue** <<<
If requested, you may be picked up at Eastview Mall. There will be a rest stop en route.

To reserve: Complete form below and make out a check for the full amount
and mail to: **Opera Guild of Rochester, PO Box 244, Pittsford NY 14534.**

You may pay online by credit card at
operaguildofrochester.org/glimmerglass-trip



Cancellation refund policy: 100% by June 24, 50% by July 10, none afterwards.

Questions: Call Carol Crocca at 585.261.2468, or e-mail info@operaguildofrochester.org

Glimmerglass Opera Tour – *Oklahoma!* – Monday, July 27, 2026

Name (including Guest Name): _____

E-mail _____ Tel: _____

Street Address: _____

Town, Zip: _____

No. of Tickets: _____ Amt. enclosed: _____

Please seat me (us) with: _____

Pickup/drop off _____ Rochester Academy of Medicine _____ Eastview Mall (near Goodwill)

Emergency contact (name, phone number): _____

Lunch choice of sandwich: Turkey _____ Ham _____ Tuna _____ Veggie _____ Chicken salad _____

Dinner: Choose one of the salads and one of the entrees:

Salad: Caesar Salad _____ Romaine Salad (strawberries & almonds) w/ creamy balsamic dressing _____

Entree: (with coffee or tea)

Italian 4-hour Braised Beef Tenderloin over Brewster's Chantilly Potatoes _____

Chicken Française with lemon caper sauce over saffron pasta _____

Apricot Almond encrusted Salmon with sweet potato mash _____

House-made Balsamic Teriyaki over Pasta w/sauteed spinach & blistered tomatoes (vegetarian) _____

Dessert: Crème Brulee _____ Chocolate Mousse _____ Vanilla Ice Cream with Fudge _____ or Vanilla Ice Cream with Raspberry Sauce _____

Special Requests: _____