



The Perfect Location for Your Myrtle Beach Event or Conference

Not only is Myrtle Beach, South Carolina the perfect beachfront destination

Along the Atlantic Coast, but it's the BEST place to bring your groups!

Whether visiting the Myrtle Beach area for a Meeting, Sporting Event,

Leisure Group outing or that Special Wedding

Look no further!

The Breakers Resort has a 70 year tradition of serving the best Southern Hospitality on the Grand Strand. Located in the Heart of Myrtle Beach the Breakers Resort is close to all that Myrtle Beach has to offer. You will feel right at home with our flat screen TV's, refrigerators, microwaves, in room safes and balconies for taking in the miles of beach and pristine waters of the South Carolina Coast. Breakfast is served daily at Papas, featuring a full hearty Breakfast Buffet or Breakfast prepared to order. The Red Parrot Café serves lunch and dinner daily. Enjoy a variety of sandwiches, seafood, salads and burgers while taking in the awesome views of the Atlantic Ocean. Guests of the Breakers will enjoy the convenience of having Starbucks coffee at the Resort. Wake each morning to America's favorite coffee and pastries. Guests of the Breakers have full access to our state of the art fitness center. The Sauna at the Breakers is a great way to relax and rejuvenate after a great day on the beach. The Breakers also offers complimentary wireless internet throughout the resort.

Toll Free: 888-501-8227

Email: sales@breakers.com

2006 North Ocean Blvd

Myrtle Beach, South Carolina, 29577



Continental Breakfast

(30 minute breaks)

Seasonal Fruits and Berries, Brewed Regular and Decaf Coffee,
Selection of Fresh Fruit Juices,
Selection of Specialty Tea, Breakfast Pastries, Butter and Fruit Preserves,
Assorted Bagels
With Flavored Cream Cheese
\$6.95

Seasonal Fruits and Berries, Brewed Regular and Decaf Coffee,
Selection of Fresh Juices,
Selection of Specialty Tea, Freshly Baked Danish Pastries,
Muffins, Butter and Fruit Preserves,
Bagels with Flavored Cream Cheese, Individual Cereal with
Whole and Skim Milk
\$8.95

The following hot items may be added to a
Continental Breakfast for an additional charge
(per person)

Bacon or Sausage Biscuits
\$1.75

Ham and Cheese
\$2.00

Scrambled Eggs and Cheese Biscuit
\$1.50

Scrambled Eggs with Sausage or Bacon
\$2.00

All Prices are Subject to 20% Service Charge and Applicable Taxes



Plated Breakfast

Fluffy Scrambled Eggs, Hash Brown Potatoes, Crisp Bacon Strips, Link Sausage, Buttermilk Biscuits, Assorted Breakfast Pastries, Butter and Preserves, Seasonal Fruit, Fresh Orange Juice and Brewed Coffee

\$9.95

French toast, Link Sausage, Crisp Bacon Strips, Fruit Garnish, Fresh Orange Juice and Brewed Coffee

\$7.95

NY Strip Steak, Fluffy Scrambled Eggs, Hash Brown Potatoes, Buttermilk Biscuits, Assorted Breakfast Pastries, Butter and Preserves, Seasonal Fruit, Fresh Orange Juice and Brewed Coffee

\$10.95

Breakfast Buffet

Minimum 50 guests

Fluffy Scrambled Eggs, Link Sausage, Crisp Bacon Strips, Grits, Hash Brown Potatoes, Cinnamon French Toast with Maple Syrup, Buttermilk Biscuits, Sausage Gravy, Assorted Breakfast Pastries, Butter and Preserves, Seasonal Fruit, Assorted Fruit Juice and Brewed Coffee

\$11.95

Fluffy Scrambled Eggs with choice of Side accompaniments including sliced mushrooms, Diced Peppers, Chopped Onion and Grated Cheese, Blueberry Pancakes with Maple Syrup, Link Sausage, Crisp Bacon Strips, Grits, Hash Brown Potatoes, Buttermilk Biscuits, Sausage Gravy, Link Sausage, Assorted Breakfast Pastries, Butter and Preserves, Sliced Seasonal Fruit Assorted Fruit Juices and Brewed Coffee

\$13.95

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Brunch

Pasta Salad, Marinated Vegetable Salad, Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Breakfast Quiche, Eggs Benedict, Crisp Bacon Strips, Hash Brown Potatoes, Buttermilk Biscuits, Sausage Gravy, Carved Smoked Ham, Rice Pilaf, Sautéed Vegetables, Assorted Breakfast Pastries, Butter and Preserves, Assorted Fruit Juice and Brewed Coffee
\$19.95

Added to any Breakfast Buffet or Brunch for an additional
Charge of \$3.95 per person

Omelette Station

Omelettes made to order from the following fillings
Bacon, Smoked Ham, Sliced Mushrooms, Diced Peppers, Chopped Onion,
Tomato Points, Scallions and Grated Cheese

Or

Waffle Station

Belgian Waffles Presented with an array of Delicious toppings:
Chocolate Pecans, Crushed Pineapple, Sliced Strawberries,
Maple Syrup, Cherry Topping, Blueberry Topping and Whip Cream Topping

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Lunch Menus

Cold Luncheons

Served with Coffee and Iced tea

Mini Croissants with Chicken Salad, Shrimp Salad and Tuna Salad
Garnished with Seasonal Fruit--\$14.95

Chef Salad with Julienne of Turkey, Ham, Roast Beef,
Swiss and Cheddar Cheese, Eggs, Tomatoes
and Peppers served on a bed of Garden Greens with House Dressing, Rolls and Butter
\$10.95

Vegetable Rotini Blended with a Combination of Shrimp,
Scallops and Lump Crabmeat in a
Refreshing Lemon Dill Sauce with Rolls and Butter
\$15.95

Grilled Chicken Caesar Salad
with Herb Croutons and Garlic Bread
\$9.95

Boxed Lunches

Accompanied by Bag of Chips, Whole Fruit,
Brownie and 1 Soft Drink

Smoked Turkey, Ham, Lettuce and Tomato rolled in Flour
Tortilla with Herb Mayonnaise
\$9.95

Italian Submarine Sandwich with Salami, Ham, Lettuce,
Tomato, Italian Seasoning and Provolone Cheese
Served in a Hoagie
\$9.95

Marinated Grilled Seasonal Vegetable
Rolled in Flour Tortilla with Sweet Basil Aioli,
Lettuce and Tomato
\$9.95

All Prices are Subject to 20% Service Charge and Applicable Taxes

Plated Luncheons

Served with Rolls and Butter, Starch and Vegetable when appropriate,
Dessert, Iced Tea and Coffee

Select One Item from Each Category below to complete your lunch

Starters

Tossed Garden Salad with Choice of Dressing
Clam Chowder
Seafood Bisque
Seasonal Fruit with Coconut Dipping Sauce
Waldorf Salad
Pasta Salad with Grilled Vegetables

Entrees

Grilled Chicken Breast served over Fettuccine Alfredo with Seasonal Vegetables
\$14.95

Chicken Parmigiana with Herb Breading and Mozzarella
Topped with Marinara Sauce
\$14.95

London Broil Marinated Flank Steak served with a Mushroom Wine Sauce
\$16.95

Seafood Quiche with Shrimp, Scallops and Crabmeat
\$11.95

Sautéed Boneless Breast of Chicken Topped with a
Dijon Cream Sauce
\$16.95

Broiled Fillet of Flounder topped with Shrimp Scampi
\$16.95

Cajun Fried Catfish Fillet with Creole Tartar Sauce
\$14.95

Jambalaya with Shrimp and Andouille Sausage served over Cajun Rice
\$14.95

Pork Tenderloin au Poivre with Brandied Demi-Glaze
\$16.95

Desserts

Carrot Cake, Chocolate Cake, Pecan Pie or Boston Cream Pie

All Prices are Subject to 20% Service Charge and Applicable Taxes

Luncheon Buffet
(50 person minimum)

Create Your Own Chef Salad

Tossed Garden Greens with Choice of Three Dressings,
Cucumbers, Grape Tomatoes, Julienne Peppers, Baby Carrots,
Olives, Sliced Mushrooms, boiled eggs, Sliced Red Onion,
Grated Cheese, Broccoli Flowerets, Mini Corn, Julienne Strips of
Ham, Turkey and Roast Beef, Julienne Vegetables, Croutons and Garlic Sticks
\$12.95

Deli Bar

Potato Salad, Pasta Salad, Fruit Salad, Relish Tray, Roast Beef, Turkey, Ham, Salami,
Selection of Sliced Cheese, Assorted Breads and Rolls,
Assorted Cookies and Brownies
Iced Tea and Coffee
\$14.95

Jubilee Buffet

Sliced Seasonal Fruit, Vegetable Salad, Tossed Garden Greens
with Dressing, Fried Catfish, Southern Fried Chicken, Mashed Red Potatoes with Gravy,
Sautéed Vegetables,
Assorted Cakes and Pies
Iced Tea and Coffee
\$24.95

From the Grill

Angel Hair Pasta Salad with Basil Pesto and Sun Dried Tomatoes, Fruit Salad,
Beer –Simmered Grilled Sweet Italian Sausage with Plain and Spicy Mustard,
Grilled BBQ Chicken Breast, Beef Sates with Asian Peanut Sauce,
Roasted Red Potatoes, Grilled Garden Vegetables, Rice, Collard Greens, Corn on the Cobb
Assorted Fruit Cobblers
Iced Tea and Coffee
\$17.95

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Breaks

Theme Breaks (30 minutes)

Mixed Nuts, Seasonal Sliced Fruit and Berries, Assorted Muffins, Bottles Water,
Iced Tea and Assorted Sodas

\$9.95

Assorted Baked Cookies and Brownies, White and Chocolate Milk, Brewed Regular
And Decaf Coffee and a Selection of Specialty Tea

\$9.95

Fresh Buttered Popcorn and Assorted Soft Drinks

\$3.95

Cold Beverages

Chilled Orange, Grapefruit or Tomato Juice--\$9.95 per ½ gallon

Brewed Iced Tea--\$20.00 per gallon

Lemonade or Fruit Punch--\$20.00 per gallon

Bottled Water--\$2.00 per bottle

Assorted Soft Drinks--\$1.50 per can

Whole or Skim Milk --\$9.95 per ½ gallon

Hot Beverages

Freshly Brewed Coffee or Decaf Coffee--\$25.00 per gallon

Assorted Hot Tea--\$1.25 per gallon

Hot Chocolate with Marshmallows--\$24.95 per gallon

Fruit, Sweets and Pastries

Seasonal Whole Fruit--\$2.00 per piece

Fruit Yogurt--\$1.75 each

Freshly Baked Cookies or Brownies--\$18.95 per dozen

Assorted Bite-Size Candy Bars--\$15.00 per pound

Granola Bars--\$2.00 each

Assorted Seasonal Fruit Kabobs--\$20.00 per dozen

Assorted Breakfast Pastries--\$24.95 per dozen

Bagels and Cream Cheese--\$30.00 per dozen

Assorted Snacks

Pretzels---\$7.95 per pound
Potato Chips with Dip--\$7.95 per pound
Tortilla Chips with Salsa--\$7.95 per pound
Trail Mix--\$15.00 per pound
Deluxe Mixed Nuts--\$20.00 per pound
Peanuts--\$15.00 per pound

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Plated Dinner Selections

All Dinners are Three-Course, Served with Rolls and Butter, Starch, Vegetable, Dessert and Coffee and Tea Service.

Please choose one item from each category below to complete your dinner:

Starters

Seafood Bisque
Tossed Garden Greens with Dressing
Spinach Salad with Bacon, Mushrooms, Bermuda Onion and Tomato with Raspberry Vinaigrette
Caesar Salad
Stuffed Mushrooms
Spinach and Artichoke Dip
Jumbo Shrimp Cocktail—Add--\$6.95 per person
Carolina Crab Cake—Add--\$6.95 per person

Entrée

BBQ Beef Short Ribs with Hoisin BBQ Sauce--\$18.95
Cast Seared Atlantic Red Snapper with Citrus Cilantro Stuffing
and a Thai-Sweet Chili Sauce--\$24.95
Baked Stuffed Shrimp served with Sauce Chrome--\$24.95
Chicken Cordon Blue served with Sauce Supreme--\$18.95
Bone-in Roasted Prime Rib of Beef Au Jus--\$26.95
Filet au Poivre—with Champagne Demi--\$26.95
Filet of Salmon Oscar topped with Crabmeat and Sauce Béarnaise--\$24.95
Grilled Rib Eye Steak with Tarragon Butter--\$19.95

Desserts

Raspberry Chocolate Mousse Served with Whipped Cream
Florida Key Lime Pie Served with Mango Orange Sauce
Mississippi Mud Pie
Chocolate Mousse Cake
Dutch Apple Pie Served with Caramel
Amaretto Cheesecake Served with Chocolate Sauce

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Buffet Dinners

Create your own Buffet—\$25.95

Salad—Choice of Two

Tossed Garden Greens with Dressings, Cole Slaw, Potato Salad, Marinated Vegetable Salad,
Pasta Salad with Grilled Vegetables

Entrée—Choice of Two

Sliced Roast Beef Au Jus, Baked Stuffed Pork Loin, Baked Chicken, BBQ Chicken, Roast Turkey,
Fried Filet of Fish, Beef Tips Burgundy, Jambalaya with Shrimp and Andouille Sausage,
Chicken Bog, Shrimp and Grits

Side—Choice of Three

Mashed Red Potatoes, Au Gratin Potatoes, Cajun Rice, Rice Pilaf, Roasted Red Potatoes,
Macaroni and Cheese, Scallop Potatoes, Country Style Green Bean, Sautéed Vegetables, Corn
on the Cob, Collard Greens, Seasoned Whole Kernel Corn, Broccoli and Cheese Sauce

Assorted Cakes and Pies

Freshly Brewed Coffee and Sweet tea

Breakers Delight--\$29.95

Salad—Choice of Two

Mixed Greens with Assorted Garden Vegetable choice of Dressing
Angel Hair Pasta Salad with Basil Pesto and Sundried Tomatoes
Marinated Tomato, Cucumber and Bermuda Onions
Seasonal Fruit Salad

Entrée—Choice of Two

Sautéed Breast of Chicken topped with Country Spinach and Sauce Hollandaise
Baked Fillet of Flounder topped with Shrimp Scampi
Sliced Pork Tenderloin au Poivre with Burgundy Demi

Accompaniments—Choice of Two

Potatoes Au Gratin

Rice Pilaf

Steamed Seasonal Vegetable

Assorted Rolls and Butter

Assorted Cakes and Pies

Freshly Brewed Coffee and Sweet Tea

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Breakers Cookout--\$19.95

Creamy Cole Slaw, Potato Salad, Pulled Southern BBQ Pork, Grilled Hot Dog,
Grilled Hamburgers, Relish Tray, Cheese Platter, Rolls and Buns, Baked Beans, Corn on the Cob
Assorted Cobbler
Iced Tea and Punch

Southern Buffet--\$24.95

Salads—Choice of Two
Tossed Garden Greens with Choice of Dressing
Potato Salad
Cole Slaw

Entrees –Choice of Two
Fried Chicken
Fried Fillet of Fish
Sliced Roast Beef with Au Jus

Accompaniments—Choice of two
Collard Greens
Confetti Rice
Mashed Potatoes and Gravy

Tartar Sauce and Lemon Wedges
Assorted Cobbler
Freshly Brewed Coffee and Sweet Tea

All Prices are Subject to 20% Service Charge and Applicable Taxes



Hors d'oeuvres

(Priced Per 100 Pieces)

Cold Hors D'oeuvres

Iced Jumbo Shrimp with Cocktail Sauce--\$275.00

Snow Crab Claws with Cocktail Sauce--\$150.00

Baked Brie Encroute with Raspberry Sauce--\$95.00

Finger Sandwiches--\$90.00

Smoked Salmon Deviled Eggs--\$90.00

Bruschetta with Smoked Gouda and Fresh Basil--\$150.00

Vegetable Tray with Dip--\$150.00

Fresh Fruit Display--\$150.00

International Cheese and Cracker Display--\$225.00

All Prices are Subject to 20% Service Charge and Applicable Taxes

Hot Hors D'oeuvres

Chicken Tenders with BBQ Sauce and Honey Mustard--\$150.00

Buffalo Wings--\$150.00

Mussels Cooked with Roasted Garlic Butter--\$200.00

Stuffed Mushrooms with Crabmeat--\$250.00

Swedish Meatballs--\$150.00

Barbeque Baby Pork Ribs--\$145.00

Shrimp Scampi--\$225.00

Warm Crab Dip with Toast Points--\$125.00

Spinach & Cheese Dip with Melba Toast--\$125.00

All Prices are Subject to 20% Service Charge and Applicable Taxes



CASH BAR

Priced per Drink & Includes Tax

HOST BAR

Priced per Drink ++

Name Brands	\$5.50	\$5.00
Premium Brands	\$6.00	\$5.50
Top Shelf	\$7.50	\$7.50
House Wine	\$4.00	\$3.75
Domestic Beer	\$4.00	\$3.75
Imported Beer	\$4.50	\$4.25
Soft Drinks	\$1.50	\$1.50
Mineral Water	\$2.00	\$2.00

OPEN BAR

Priced per person++

IMPORTED & DOMESTIC BEERS, HOUSE WINES & SODAS

First Hour.....\$10.00++
 Additional Hour.....\$7.00++

HOUSE BRAND

First Hour.....\$12.00+
 Additional Hour....\$9.00++

PREMIUM BRANDS

First Hour.....\$14.00 ++
 Additional Hour....\$10.00 ++

HOUSE WINE BY THE BOTTLE

Chardonnay, Cabernet Sauvignon, White Zinfandel and Merlot.....\$29.00++
 Napoleon Champagne.....\$30.00++
 Robert Mondovi Private Selection Chardonnay or Merlot.....\$31.00++

SPECIALITIES

Champagne Punch By the Gallon.....\$35.00 per gallon++
 Rum Punch By the Gallon.....\$50.00 per gallon++
 Fruit Punch or Un(Sweet) Tea.....\$20.00 per gallon++
 Champagne Toast.....\$3.00 per glass++

ADDITIONAL FEES

Bartender Fee First Two Hours.....\$75.00
 Additional Hours Each.....\$25.00

All Prices are Subject to 20% Service Charge and Applicable Taxes



Thank you for your interest in the Breakers Resort for your Upcoming event.

Each and every meal is handled on an individual basis.

We care about you and take great pride in what we do for our guests.

While reviewing this guide, keep in mind that we are most accommodating to any special request, and can plan a function to suit your needs.

We guarantee ambiance, cuisine and service second to none.

Guarantee

A final confirmation or Guarantee of your anticipated number of guests is required by 12:00pm Three (3) business days prior to the first scheduled Banquet Function(s), and this guarantee may not be reduced. We will provide seating for an additional five percent beyond the guarantee number. The resort cannot be responsible for service in excess of the guaranteed number.

Food Policy

The resort must provide food for all public meeting rooms.

Outside catering is not permitted. We ask that menu selections, Set-up requirements, audiovisual needs and all arrangements are received a minimum Of two weeks prior to the function.

Service Charge

A 20% service charge and applicable state, county and city tax will be added to all food and beverage charges.

Buffet Minimum

A minimum of 50 guests is required for breakfast, lunch and dinner buffets

Event Space

Event space is available no earlier or later than the time stated on your contract unless

Prior arrangements have been made with the sales and catering office.

Should the event extend beyond the original agreed upon time, it will be subject to an additional per hour labor charge. If a change from the original room set –up is required on the day of the function, an additional \$250.00 minimum labor charge will be added to the banquet check.