



2006 North Ocean Boulevard
Myrtle Beach, SC 29577

Oceanfront Weddings



Congratulations!

Thank you for your interest in the Breakers Resort. Your wedding day is very special and our seasoned special events team looks forward to creating a memorable experience for you and your guests.

You will say your vows on our private Sea Side Lawn under the palm trees, sun or moon with the sparkling blue Atlantic Ocean as a stunning backdrop.

Offering breathtaking views of the Atlantic Ocean from fifteen stories up, our Oceanfront Ballroom is the perfect spot for your reception.

Contact us with your preferred date very soon as demand is high for our unique venue... We look forward to hearing from you soon!



All Packages Include

- *Pre-Reception Cocktail Hour with Champagne & Fruit Punch, International Cheese and Cracker Display Garnished with Fresh Fruit and Warm Crab Dip with Toast Points*
- *Three or Four Course Dinner (Plated or Buffet)*
 - *Champagne Toast for You & Your Guests*
- *Candlelit Centerpiece & White Floor Length Linen*
- *Complimentary Ocean View Suite Accommodations on Your Wedding Night*

Chair Covers, Sashes & Napkins Available to Compliment Your Choice of Colors & Fabric

Discounted Accommodations Available for Overnight Guests

Prices Based on a Four Hour Reception

All Packages and Items Subject to Applicable Service Charge and Taxes

Menus Subject to change

PEARL PACKAGE

Pre-Reception Cocktail Hour

*Champagne Punch and Fruit Punch
International Cheeses and Cracker Display Garnished with Fresh Fruit
Warm Crab Dip with Toast Points*

Salad ***(Choose One)***

*Dressed Field Greens with Red Pear Tomatoes
Classic Caesar Salad with Garlic Croutons*

Choice of Dressings ***(Choice of Two)***

*Oil and Vinegar, Creamy Vinaigrette, Raspberry Balsamic, Herb & Garlic Dressing,
Ranch Dressing*

Entrée ***(Choice of Three)***

Teriyaki Charred Chicken Breast with Asian Vegetables and Coconut Rice

*Sliced Roasted Pork Loin with Mango Chutney Served with Wild Rice and
Julienne Carrots*

New England Stuffed Flounder Served with Tricolor Orzo Pasta and Vegetables

*Marinated Flank Steak with Sherry Garlic Sauce Served with Mashed Potatoes and
Italian Green Beans*

Latin Seasoned Roast Pork Served with Pigeon Peas Rice & Ripe Yellow Plantains

*Served with Fresh French Baked Dinner Rolls, Whipped Butter,
Regular Coffee and Decaffeinated Coffee, and Iced Tea*

*\$84.95 per guest
Including Four Hour Open Bar with House Brand Liquors*

*\$39.95 per guest
Without Open Bar*

**All Food and Beverage Prices are Subject to 11.5% Tax and 20% Service Charge*

SILVER PACKAGE

Buffet

Pre-Reception Cocktail Hour

*Champagne Punch and Fruit Punch
International Cheeses and Cracker Display Garnished with Fresh Fruit
Warm Crab Dip with Toast Points*

Salad

(Choice of Three)

*Tossed Garden Greens with Dressing, Creamy Cole Slaw,
Potato Salad, Fresh Fruit Salad, Marinated Vegetable
Salad, Pasta Salad with Grilled Vegetables*

Entrée

(Choice of Two)

<i>Sliced Roast Top Sirloin</i>	<i>Beef Tip Burgundy</i>
<i>Chicken Marsala</i>	<i>Fried Fillet of Flounder</i>
<i>Broiled Fillet of Flounder</i>	<i>Carolina Seafood Pie</i>
<i>Cornmeal Crusted Catfish with Creole Sauce</i>	
<i>Roast Loin of Pork with Baked Apples and Brandy Cream</i>	
<i>Sliced Honey Baked Ham with Pineapple Chutney</i>	
<i>Grilled Breast of Chicken with Champagne Cream Sauce</i>	

Sides

(Choice of Three)

<i>Au Gratin Potatoes</i>	<i>Mashed Potatoes</i>
<i>Roasted Red Potatoes and Garlic</i>	<i>Mashed Sweet Potatoes</i>
<i>Butter Beans</i>	<i>Red Rice</i>
<i>Rice Pilaf</i>	<i>Collard Greens</i>
<i>Buttered Noodles with Parsley</i>	<i>Glazed Carrots</i>
<i>Country Style Green Beans</i>	<i>Okra with Tomatoes</i>
<i>Mixed Vegetable Medley</i>	<i>Macaroni and Cheese</i>
<i>Broccoli with Cheese Sauce</i>	

*Served with Warm Rolls and Butter (Biscuits and Cornbread Available)
Coffee, Decaffeinated Coffee and Iced Tea*

\$94.95 per guest

Including Four Hour Open Bar with House Brand Liquors

\$49.95 per guest

Without Open Bar

**All Food and Beverage Prices are Subject to 11.5% Tax and 20% Service Charge*

GOLDEN PACKAGE

Pre-Reception Cocktail Hour

*Champagne Punch and Fruit Punch
International Cheeses and Cracker Display Garnished with Fresh Fruit
Warm Crab Dip with Toast Points*

Salads or Soups (Choose One)

*Italian Wedding Soup
Creamy Wild Mushroom Soup
Southwestern Corn Chowder
Dressed Field Greens with Red Pear Tomatoes
Romaine Prosciutto, Toasted Pine Nuts and Parmesan Drizzled with Balsamic Glaze
Classic Caesar Salad with Garlic Croutons*

Choice of Dressings (Choice of Two)

*Oil and Vinegar, Creamy Vinaigrette, Raspberry Balsamic, Herb & Garlic Dressing,
Ranch Dressing*

Entrée (Choice of Three)

*Walnut Crusted Pork Loin Dijonnaised with Garlic Mashed Potatoes and Julian
Vegetables
Stuffed Chicken Breast with Mushroom Duxelle and Roasted Garlic Cream, Served
with Saffron Wild Rice and Turned Vegetables
Salmon Filet Alexander on a Bed of Wilted Spinach and Roasted Roma Tomatoes
Served with Tricolor Orzo Pasta
Tender Beef and Shrimp Cascade With Curry Basmati Rice and Asparagus Tips*

*Includes French Baked Dinner Rolls, Whipped Butter,
Regular Coffee and Decaffeinated Coffee, Fresh Brewed Iced Tea*

*\$99.95 per guest
Including Four Hour Open Bar with House Brand Liquors*

*\$54.95 per guest
Without Open Bar*

**All Food and Beverage Prices are Subject to 11.5% Tax and 20% Service Charge*

PLATINUM PACKAGE

Pre-Reception Cocktail Hour

*Champagne Punch and Fruit Punch
International Cheeses and Cracker Display Garnished with Fresh Fruit
Warm Crab Dip with Toast Points*

Salads or Soups *(Choose one)*

*New England Lobster Bisque
French Onion Soup au Gratin
Italian Wedding Soup
Leaves of Romaine Tossed with Prosciutto, Toasted Pine Nuts, Grape Tomatoes and
Parmesan Drizzled with Balsamic Glaze
Classic Caesar Salad with Garlic Croutons
Boston Bibb Lettuce with Fresh Berries and Raspberry Vinaigrette*

Dressings *(Choice of Two)*

*Oil and Vinegar, Creamy Vinaigrette, Raspberry Balsamic, Herb & Garlic Dressing,
Ranch Dressing*

Entrée *(Choice of Three)*

*Minted BBQ Lamb Chops with Roasted Potatoes, Nest of Parsnips and Carrots
Cajun or Herb Baked Crusted Grouper Topped with Lobster Nuggets on Mid
Harvest Blend with Fresh Asparagus Spears
Scaloppini of Veal Salerno Sautéed in a Ragout of Shrimp Manzanilla Olives and
Roma Tomatoes On A Bed of Angel Hair Pasta and Roasted Peppers
Pesto Crusted Chicken and Poached Salmon Accompanied by Rosemary Polenta and
Julienne Vegetables*

*Includes French Baked Dinner Rolls, Whipped Butter,
Regular Coffee and Decaffeinated Coffee, Fresh Brewed Iced Tea*

*\$109.95 per guest
Including Four Hour Open Bar with House Brand Liquors*

*\$64.95 per guest
Without Open Bar*

**All Food and Beverage Prices are Subject to 11.5% Tax and 20% Service Charge*

DELUXE PACKAGE

Pre-Reception Cocktail Hour

*Champagne Punch and Fruit Punch
International Cheeses and Cracker Display Garnished with Fresh Fruit
Warm Crab Dip with Toast Points*

Cold Hors d'oeuvres (Choice of Two)

*Assorted French Canapé's
Crudités Baskets with Dips
International Cheese
Elaborate Fruit Cascades with Mango Dip*

Hot Hors d'oeuvres (Choice of Four)

*Chicken Sate with Peanut Sauce
Miniature Beef Wellington
Spring Quiche Tartlet
Chicken and Pineapple Kabobs
Seafood Stuffed Mushrooms
Beef Teriyaki Brochettes
Spinach & Feta in Phyllo
Jumbo Lump Crab Cakes
Mini Southwestern Spring Roll
Sea Scallops Wrapped in Bacon
Variety of Bruschetta to include Tuna, Tomato Basil, and Olives*

Chef's Tableside Presentation (\$95.00 Chef's Fee Applies) (Choose One)

*Tricolor Farfalle with Shrimp Alla Fini
Carved Pitt Fired Ham with Split Rolls and Condiments
Sizzling Chicken Wok with Asian Spices and Vegetables*

Dessert (Choose Two)

*Chocolate Dipped Strawberries Assorted Petite Fours
Fruit Tartlets Mini Chocolate Rum Balls
Elegant French Pastries*

International Flavored Coffee Service, Iced Tea

*\$129.95 per guest
Including Four Hour Open Bar with House Brand Liquors*

*\$84.95 per guest
Without Open Bar*

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