

Meetings and Banquets



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Oceanfront at 21st Ave. N.
Myrtle Beach, South Carolina

Banquet Menu

Thank you for your interest in the Breakers Resort for your upcoming function. Each and every meal is handled on an individual basis. We care about you and have great pride in what we do for your guest. 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.

General Information

Guarantees:

In order to make your special event a success, please notify the Convention Service Office of the number of guests attending seventy-two business hours in advance of the function, the guarantee is not subject to reduction and charges will be made accordingly. We will provide seating for an additional five percent beyond the guaranteed number. The resort cannot be responsible for service in excess of what is 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 be received a minimum of two weeks prior to the function.

Billing and Deposit:

All accounts will be prepaid or settled at the close of the function. Deposit is requested and is subject to cancellation agreements. There will be a 20% service charge and 9.5% sales tax applicable on all food and additional 2% on beverage function. In the event a function is canceled within five working days of the function date, the deposit will become non-refundable.

Banquet and Meeting Rooms:

Decorations and displays may not be attached to walls, floors, windows or ceilings with nails, staples, and tape or in any other matter. Any holes, tears, or discolorations caused by the mounting or hanging of signage or banner to any function room walls, ceiling or floor are subject to damage charges.

Security:

We reserve the right to require security guard for selected groups

Continental Breakfast

(30 minute Breaks)

Brewed Regular and Decaf Coffee, Selection of Fresh Juices,
Selection of Specialty Tea, Freshly Baked Breakfast Pastries,
Butter and Fruit Preserves

\$5.95

Seasonal Fruits and Berries,
Brewed Regular and Decaf Coffee, Selection of Fresh 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, Assorted 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 Croissant

\$2.00

Scrambled Eggs and Cheese Biscuit

\$1.50

Scrambled Eggs with Sausage or Bacon

\$2.00

Plated Breakfast Service

(No Cholesterol Scrambled Eggs Add \$1.00 per person)

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

N.Y 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
(50-person minimum)

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 Juices and Brewed Coffee
\$9.95

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, Crisp Bacon Strips Assorted Breakfast Pastries, Butter and

Preserves, Sliced Seasonal Fruit, Assorted Fruit Juices and
Brewed Coffee
\$10.95

Brunch

Seafood Pasta Salad, Marinated Vegetable, Sliced Seasonal
Fruit, Fluffy Scrambled Eggs, Breakfast Quiche, Eggs
Benedict, Crisp Bacon Strips, Hash Brown Potatoes,
Buttermilk Biscuits, Sausage Gravy, Carved Smoked Ham,
Seafood Pie, Rice Pilaf, Sautéed Vegetables, Assorted Breakfast
Pastries, Butter and Preserves
Assorted Fruit Juices and Brewed Coffee
\$14.95

**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
Topping

Theme Breaks

(30 minutes)

Mixed Nuts, Seasonal Sliced Fruit and Berries, Assorted
Muffins, Bottled Water, Iced Tea and Assorted Sodas
\$6.95

Assorted Baked Cookies and Brownies, White and Chocolate
Milk, Brewed Regular and Decaf Coffee and a Selection of
Specialty Tea
\$5.95

Assorted Good Humor Ice Cream
\$3.95 per person

Fresh Buttered Popcorn and Assorted Soft Drinks
\$3.95 per person

Break Suggestions

Cold Beverage:

Chilled Orange, Grapefruit or Tomato Juice
\$9.95 ½ Gallon

Brewed Iced Tea
\$20 Gallon

Lemonade or Fruit Punch
\$20 Gallon

Bottled Water
\$2.00 Each

Assorted Soft Drinks
\$1.50 Each

Whole or Skim Milk
\$9.95 ½ Gallon

Hot Beverage:

Brewed or Decaf Coffee
\$25.00 Gallon

Assorted Hot Tea

\$1.25 per bag

Hot Chocolate with Marshmallows
\$24.95 Gallon

Fruit, Sweets and Pastries:

Seasonal Whole Fruit
\$1.50 piece

Fruit Yogurt
\$1.75 each

Fresh Baked Cookies or Brownies
\$18.95 dozen

Assorted Bite-Size Candy Bars
\$15.00 per pound

Granola Bars
\$2 each

Assorted Seasonal Fruit Kabobs
\$20.00 per dozen

Assorted Breakfast Pastries
\$24.95 per dozen

Assorted Donuts
\$24.95 per dozen

Bagels and Cream Cheese
\$30.00 per dozen

Assorted Snacks:

Pretzels
serves 15 people
\$7.95 per pound

Potato Chips with Dip
Serves 15 people
\$7.95 per pound

Tortilla Chips with Salsa
Serves 15 people
\$7.95 per pound

Trail Mix
Serves 15 people
\$15.00 per pound

Deluxe Mixed Nuts
Serves 15 people
\$15.00 per pound

Peanuts
Serve 15 people
\$10.00 per pound

Cold Luncheons

Served with Coffee and Iced Tea

Mini Croissants with Chicken Salad, Shrimp Salad and Tuna
Salad and Garnish of Seasonal Fruit, \$9.95

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
\$8.95

Vegetable Rotini Blended with a Combination of Shrimp,
Scallops and Lump Crabmeat in a Refreshing Lemon Dill
Sauce, Rolls and Butter
\$12.95

Grilled Chicken Caesar Salad with Herb Croutons and Garlic
Bread

\$9.95

Vine Ripe Tomato Stuffed with Fried Chicken Salad served on
a bed of Mixed Greens Accompanied by Crackers

\$9.95

Boxed Lunches

Accompanied by Bag Chips,
Whole Fruit, Brownie and 1 soft drink per person

Smoked Turkey, Ham, Lettuce, and Tomato rolled in a
Flour Tortilla with Herb Mayonnaise

\$9.95

Italian Submarine Sandwich with Salami, Ham, lettuce,
Tomato, Onion, Italian Seasoning and Provolone Cheese

Served in a Hoagie

\$9.95

Marinated Grilled Seasonal Vegetables rolled in Flour
Tortilla with Sweet Basil Aioli, lettuce and tomato

\$9.95

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
\$12.95

Chicken Parmagiana with Herb Breading and Mozzarella
topped with Marinara Sauce
\$12.95

London Broil Marinated Flank Steak, served with a Mushroom
Wine Sauce
\$14.95

Seafood Quiche with Shrimp, Scallops and Crabmeat
\$9.95

Sautéed Boneless Breast of Chicken topped with a Dijon
Cream Sauce
\$12.95

Broiled Fillet of Flounder topped with Shrimp Scampi
\$14.95

Cajun Fried Catfish Fillet with Creole Tarter Sauce
\$12.95

Jambalaya with Shrimp and Andouille Sausage served over
Cajun Rice
\$12.95

Pork Tenderloin au Poivre with a Brandied Demi-Glace
\$14.95

Desserts

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

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 Onions, Grated Cheese, Broccoli Flowerets, Mini Corn, Julienne Strips of Ham Turkey and Roast Beef, Julienne Vegetables, Croutons, and Garlic Bread Sticks

\$9.95

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 and Iced Tea and Coffee

\$9.95

Jubilee Buffet

Sliced Seasonal Fruit, Vegetable Salad, Tossed Garden Greens with Dressings, Fried Catfish, Braised Beef Round Chasseur, Southern Fried Chicken, Mashed Red Potatoes with Gravy, Sautéed Vegetable, Assorted Cakes and Pies and Iced Tea and

Coffee

\$16.95

From the Grill

Angel Hair Pasta Salad with Basil Pesto and Sundried Tomatoes, Potato Salad, Fruit Salad, Beer-Simmered Grilled Sweet Italian Sausage with Plan and Spicy Mustard, Grilled

BBQ Chicken Breast, Beef Sates with Asian Peanut Sauce,
Roasted Red Potatoes, Grilled Garden Vegetable, Rice, Collard
Greens, Corn on the Cobb, Assorted Fruit Cobblers, Iced Tea
and Coffee

\$17.95

Plated Dinner Selection

All Dinners are Three-Course, served with Rolls and Butter,
starch, vegetable, dessert and coffee and tea service
Please choice 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
Classic Caesar Salad
Stuffed Mushrooms
Spinach and Artichoke Dip
Jumbo Shrimp Cocktail – Add - \$6.95
Carolina Crab Cake – Add - \$6.95

Entrée

BBQ Beef Short Ribs with a Hoisin BBQ Sauce
\$18.95

Cast Seared Atlantic Red Snapper
With a Citrus Cilantro Stuffing
And a Thi-Sweet Chili Sauce
\$24.95

Baked Stuffed Shrimp
Served with Sauce Chrono
\$24.95

Chicken Cordon Bleu
Served with Sauce Supreme
\$18.95

Bone-in Roasted Prime Rib of Beef Au Jus
\$26.95

Filet Au pouve – with a Champagne Demi
\$26.95

Fillet of Salmon Oscar
Topped with Crabmeat and Sauce Béarnaise
\$24.95

Grilled Ribeye 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

Theme Dinner Buffets
(50 people Minimum)

Create your Own Buffet
\$24.95

Salad
Choice of Three

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

Entrée
Choice of Three

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

Sides
Choice of Three

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

Desserts

Assorted Cakes and Pies

Hawaiian Luau

SALADS

Tropical Fruit with Pina Colada Dip

Ambrosia Salad

Tossed Garden Salad

ENTREES

Roasted Suckling Pig - Pickin Style
Honey and Fruit Glazed Spare Ribs
Beef and Broccoli Teriyaki
Pineapple Chicken

VEGETABLE & STARCH

Island Fried Rice
Stir fry Vegetable Medley

Rolls and Butter

DESSERT

Island Coconut Pudding with Butter Cookies
Coconut and Lemon Meringue Pie

Beverage Station – Iced Tea and Coffee

\$24.95

Add Frozen Tropical Fruit Drinks \$6

Breakers Delight

Salads

Mixed Greens with Assorted Garden Vegetables choice of
Dressing

Angel Hair Pasta Salad with Basil Pesto and Sundried
Tomatoes

Marinated Tomato, Cucumber and Bermuda Onions
Seasonal Fruit Salad

Entrees

Sautéed Breast of Chicken topped with Country Spinach and
Sauce Hollandaise

Baked Fillet of Flounder topped with Shrimp Scampi
Sliced Pork Tenderloin Au pouve with a Burgundy Demi

Accompaniments

Potatoes Au Gratin
Rice Pilaf
Steamed Seasonal Vegetables
Cauliflower Polonaise

Carving Station
Roasted Prime Rib of Beef with Aujus and Horseradish

Assorted Dinner Rolls

Assorted Cakes and Pies
Tea and Coffee Service
\$29.95

Breakers Cookout

Creamy Cole Slaw, Potato Salad, Pulled Southern BBQ
Pork, Grilled Hot Dogs, Grilled Hamburgers, Relish Tray,
Cheese Platter, Rolls and Buns, Baked Beans, Corn on the
Cob, Assorted Cobbler and Iced Tea and Punch
\$11.95

Southern Buffet

Salads
Tossed Salad Greens with choice of two dressings
Potato Salad
Cole Slaw

Entrees and Sides
Collard Greens
Confetti Rice
Mashed Potatoes and Gravy
Fried Chicken
Fried Fillet of Fish
Sliced Roast Beef with Aujus

Tarter Sauce and Lemon Wedges

Dessert
Assorted Cobbler

\$19.95

Traditional Southern Pig Pickin

Whole Roasted Barbecued Pig
Fried Whole Turkey
Barbecued Beef Ribs
Corn on the Cob
Baked Beans
Roasted Red Potatoes
Collard Greens
Biscuits with Apple Butter
Tossed Mixed Garden Greens
Cole Slaw
Potato Salad
Apple Crisp with Vanilla Ice cream
Ice Tea

\$24.95

Carolina Seafood Buffet

SALADS

Tossed Garden Salad with Dressings, Shredded coleslaw, Marinated vegetable salad, Collard Greens, Corn on the Cob, Rice, Baked Beans, Hushpuppies, Beef Tips Burgundy, Chicken Fingers, Clam Strips, Fried Shrimp, Broiled Fish with Shrimp Scampi, Deviled Crabs, Tarter Sauce, Cocktail Sauce and Lemons, Assorted Cobblers, Iced Tea and Fruit Punch

\$25.95

Add Crablegs...\$8.95 per person

Theme Parties

(Based on 1 Hour of Service)

Pizza Party

Assorted Pizzas
\$8.95 per Person

South of the Boarder

Cheese Quesadillas, Nachos with
Jalapeno Cheese Sauce, Chili, Salsa, Sour Cream
And Guacamole
\$6.95 per person

Dry Snack Display

Pretzels, Peanuts, Potato Chips with
Dip and Tortilla Chips with Salsa
\$5.95 per person

Wild Wings

Assorted Jumbo Wings with Dipping Sauces
\$10.95 per person

Hors d'oeuvres

Cold Hors D'oeuvres
Priced Per 100 Pieces

Iced Jumbo Shrimp, Cocktail Sauce and Sauce Louis
\$275.00

Oysters on the Half Shell, Cocktail Sauce and Horseradish
Sauce
\$100.00

Snow Crab Claws, Cocktail Sauce and Sauce Louis
\$150.00

Baked Brie Encroute with Raspberry Sauce
\$95.00

Sushi Display
\$250.00
Savory Cream Puffs
\$90.00
Finger Sandwiches
\$90.00
Smoked Salmon Deviled Eggs
\$90.00
Cajun Style Shrimp and Scallop Brochette
\$100.00
Brushetta with Smoked Gouda and Fresh Basil
\$150.00
Crudité Vegetable Tray with Dip
\$125.00
Fresh Fruit Display
\$150.00
International Cheese and Cracker Display
\$225.00

Hot Hors D'oeuvres
Priced Per 100 Pieces

Mini Quiche Lorraine
\$125.00
Chicken Tenders w/BBQ and Honey Mustard
\$150.00
Coconut Chicken Tenders
\$150.00
Buffalo Wings
\$150.00
Spanakopitas
\$150.00
Mini Chicken Cordon Bleu
\$150.00
Mussels Cooked with a Roasted Garlic Butter
\$200.00
Stuffed Mushrooms with Crabmeat
\$175.00

Swedish Meatballs	\$150.00
Hawaiian Chicken Brochettes	\$150.00
Potato Skins	\$125.00
Egg Rolls with Hot Mustard Sauce	\$125.00
Sea Scallops Wrapped in Bacon	\$175.00
Barbecue 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

Carving Station

Smoked Virginia Ham with Brown Sugar Bourbon Glaze	serves (50-60)	\$125.00
Tenderloin of Beef -	serves (25-30)	\$275.00
Prime Rib of Beef -	serves (50-60)	\$250.00
Carved Smoked Turkey -	serves (25-30)	\$85.00
Steamship Round of Beef -	serves (125-150)	\$395.00

Corned Brisket of Beef - serves (30-40)
\$185.00

All of the above will be carved and served with assorted rolls
and appropriate condiments

BAR SERVICE SUGGESTIONS

CASH BAR

HOST

BAR

Priced per Drink & Includes Tax
Priced per Drink ++

Name Brands	\$5.50	\$5.00
Premium Brands	\$6.00	\$5.50
House Wine	\$4.00	\$3.75
Domestic Beer	\$4.00	\$3.75
Imported Beer	\$4.50	\$4.25
Liquors	\$6.75	\$6.25
Soft Drinks	\$1.50	\$1.50
Mineral Water	\$2.00	\$2.00
Imported Keg of Beer		\$350.00
Domestic Keg of Beer		\$300.00

OPEN BAR

Priced per person++

IMPORTED & DOMESTIC BEERS, HOUSE WINES & SODAS

First Hour.....\$9.00++
Additional Hour.....\$5.00++

HOUSE BRANDS

First Hour.....\$9.25++
Additional Hour....\$5.25++

NAME BRANDS

First Hour.....\$9.75++
Additional Hour.....\$5.50++

PREMIUM BRANDS

First Hour.....\$11.50++
Additional Hour...\$6.50++

HOUSE WINE BY THE BOTTLE

Chardonnay, Cabernet Sauvignon, White Zinfandel and
Merlot.....\$25.00++

Robert Mondavi Private Selection Merlot or Chardonnay
.....\$29.00++

Napoleon
Champagne.....\$28.00++

SPECIALITIES

Champagne Punch By the
Gallon.....\$30.00 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.....\$15.00