



***Congratulations!***

***Thank you for your interest in the Breakers Resort. Your wedding day is a very special one, and our team here prides themselves on making sure every detail is set and you and your guests enjoy themselves.***

***Our Farlow Ballroom is the perfect space to hold a reception. It has a view of the Atlantic Ocean that cannot be beat. We can hold 50 to 150 people. The cost to rent the space is \$500.00. This includes the set-up and breakdown of all tables and linens. We have a choice of white or ivory for your tablecloth. For napkin colors, you may choose from white, ivory, yellow, rose, burgundy, red, gold, lavender, purple, sky blue, royal blue, navy blue, forest green, sea green, or black.***

***If you are looking for a space to hold your ceremony, we can do that here as well. Our Seaside Lawn is the perfect spot to have an outdoor wedding. Under the palm trees, with the ocean as a backdrop, your special day is complete. The cost to rent the lawn space is \$500.00. This covers the set-up and breakdown of the folding chairs.***

***I have enclosed here our complete wedding package which includes a one hour pre-reception cocktail hour, cake cutting service, champagne toast, and dinner. Should you choose to have your wedding here, I need to have a contract signed and returned to me along with a deposit of \$250.00 to reserve your date. If you would like to schedule a site visit to tour the property, I would be happy to do so.***

***I look forward to hearing from you!***

***Thank you for considering the Breakers Resort as the site for this unforgettable event. We sincerely hope to have the privilege of being your hosts!***

***Yours in Hospitality,  
Debra Galligan  
Director of Sales***

***Miranda Cotton  
Group Sales and Catering Coordinator***

***Breakers Resort  
2006 North Ocean Blvd.  
Myrtle Beach, SC 29577  
(888) 501-8227***

**PEARL PACKAGE**

***Pre-Reception Cocktail Hour  
Champagne Punch and Fruit Punch***

***Salad  
(Choice of One)***

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

***Choice of Dressings  
(Choose two)***

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

***Entrée Choices***

***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***

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

***\$29.95 ++ per person***

***All Prices Are Subject to a 20% Service Charge and applicable Taxes***

**SILVER PACKAGE**

**Buffet**

***Pre-Reception Cocktail Hour  
Champagne Punch and Fruit Punch***

***International Cheese and Cracker Display Garnished with Fresh Fruit***

**Salad Selections**

***Please Choose Three***

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

**Entrée Selections**

***Please Select Two***

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

**Side Selections**

***Please Select Three***

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

***Warm Rolls and Butter (Biscuits and Cornbread Available)***

***Assorted Cakes and Pies***

***Coffee, Decaffeinated Coffee and Iced Tea***

***\$32.95++ per person***

***40 person minimum***

***All prices are Subject to 20% Service Charge and applicable taxes***

## **GOLDEN PACKAGE**

***Pre-Reception Cocktail Hour  
Champagne Punch and Fruit Punch***

***International Cheese and Cracker Display Garnished with Fresh Fruit***

***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  
(Choose two)***

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

***Entrée Choices***

***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***

***\$34.95 ++ per person***

***All Prices Are Subject to a 20% Service Charge and applicable taxes***

**PLATINUM PACKAGE**

***Pre-Reception Cocktail Hour  
Champagne Punch and Fruit Punch***

***International Cheeses, Fresh Fruit, Vegetable Crudités Served with Gourmet Crackers and Dips  
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***

***Choice of Dressings  
(Choose two)***

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

***Intermezzo  
(Sorbet Flavors)***

***Lemon, Fresh Mango, Raspberry, Minted Fresh Fruit Cocktail***

***Entrée Choices***

***Minted BBQ Lamb Chops with Roasted Potatoes and 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***

***\$39.95 ++ per person***

***All Prices Are Subject to a 20% Service Charge and applicable taxes***

## **ROYAL WEDDING PACKAGE**

***Pre-Reception Cocktail Hour  
Champagne Punch and Fruit Punch***

***International Cheeses, Fresh Fruit, Vegetable Crudités Served with Gourmet Crackers and Dips  
Warm Crab Dip with Toast Points***

***Salads or Soups  
(Choose one)***

***Italian Wedding Soup Chicken Broth, Escarole, Vegetables and Mini Meatballs  
Creamy Asparagus Soup with Asparagus Tips and Vegetables  
Chicken Consommé with Peas  
Assorted Field Greens with Red Pear Tomatoes  
Mesclun Greens with Gorgonzola Cheese  
Classic Caesar Salad with Garlic Croutons***

***Choice of Dressings  
(Choose two)***

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

***Intermezzo  
(Sorbet Flavors)***

***Lemon, Fresh Mango, Raspberry, Minted Fresh Fruit Cocktail***

***Entrée Choices***

***Grilled Breast of Chicken with Mushrooms and Caramelized Onion Demi Glaze Asparagus  
Flan  
and Roasted Baby Carrots  
Chicken Wellington, Breast of Chicken, Mushroom Duxelle Encase in a Puff Pastry Supreme Sauce,  
Yukon Gold Smashed Potatoes, Roasted Mediterranean Vegetables  
Chicken Alexander, Boneless Breast Filled with Sautéed Spinach, Roasted Pepper and Mozzarella,  
Roasted Tomato Demi Glaze, Oven Brown Potatoes, Vegetables***

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

***\$39.95 ++ per person***

***All Prices Are Subject to a 20% Service Charge and applicable taxes***

**DELUXE PACKAGE**

***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***

***(Choice of One)***

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

***(Choice of One)***

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

***International Flavored Coffee Service***

***\$39.95 ++ per person***

***Chef's Fee of \$55.00+ will apply***

***All Prices Are Subject to a 20% Service Charge and applicable taxes***

## **HORS D 'OEUVRES SELECTIONS**

*Priced per 100 pieces*

### **Cold Hors D'oeuvres**

<i>Iced Jumbo Shrimp, Cocktail Sauce and Sauce Louis.....</i>	<b>\$275.00</b>
<i>Oysters on the Half Shell, Cocktail Sauce and Horseradish Sauce.....</i>	<b>\$100.00</b>
<i>Snow Crab Claws, Cocktail Sauce and Sauce Louis.....</i>	<b>\$150.00</b>
<i>Baked Brie Encroute with Raspberry Sauce.....</i>	<b>\$95.00</b>
<i>Sushi Display.....</i>	<b>\$250.00</b>
<i>Savory Cream Puffs.....</i>	<b>\$90.00</b>
<i>Assorted Finger Sandwiches.....</i>	<b>\$90.00</b>
<i>Smoked Salmon Deviled Eggs.....</i>	<b>\$90.00</b>
<i>Cajun Style Shrimp and Scallop Brochette.....</i>	<b>\$100.00</b>
<i>Brushetta with Smoked Gouda and Fresh Basil.....</i>	<b>\$150.00</b>
<i>Crudités Vegetable Tray with Dip.....</i>	<b>\$125.00</b>
<i>Fresh Fruit Display.....</i>	<b>\$250.00</b>
<i>International Cheese and Cracker Display.....</i>	<b>\$125.00</b>

### **Hot Hors D'oeuvres**

<i>Mini Quiche Lorraine.....</i>	<b>\$125.00</b>
<i>Chicken Tenders w/BBQ and Honey Mustard.....</i>	<b>\$150.00</b>
<i>Coconut Chicken Tenders.....</i>	<b>\$150.00</b>
<i>Buffalo Wings.....</i>	<b>\$150.00</b>
<i>Spanakopitas.....</i>	<b>\$150.00</b>
<i>Mini Chicken Cordon Bleu.....</i>	<b>\$150.00</b>
<i>Mussels cooked with a Coconut Curry Sauce.....</i>	<b>\$200.00</b>
<i>Stuffed Mushrooms with Crabmeat.....</i>	<b>\$175.00</b>
<i>Swedish Meatballs.....</i>	<b>\$150.00</b>
<i>Hawaiian Chicken Brochettes.....</i>	<b>\$150.00</b>
<i>Potato Skins.....</i>	<b>\$125.00</b>
<i>Egg Rolls with Hot Mustard Sauce.....</i>	<b>\$125.00</b>
<i>Sea Scallops Wrapped in Bacon.....</i>	<b>\$175.00</b>
<i>BBQ Baby Pork Ribs.....</i>	<b>\$145.00</b>
<i>Shrimp Scampi.....</i>	<b>\$225.00</b>
<i>Warm Crab Dip with Toast Points.....</i>	<b>\$125.00</b>
<i>Warm Spinach &amp; Cheese Dip with Melba Toast.....</i>	<b>\$125.00</b>

*All Prices are Subject to a 20% Service Charge and applicable taxes*



## BAR SERVICES

### CASH BAR

*Priced Per Drink & Includes Tax*

<i>Name Brands</i>	<b>\$5.50</b>
<i>Premium Brands</i>	<b>\$6.00</b>
<i>House Wine</i>	<b>\$4.00</b>
<i>Domestic Beer</i>	<b>\$4.00</b>
<i>Imported Beer</i>	<b>\$4.50</b>
<i>Liquors</i>	<b>\$6.75</b>
<i>Soft Drinks</i>	<b>\$1.50</b>
<i>Mineral Water</i>	<b>\$2.00</b>
<i>Imported Keg of Beer</i>	
<i>Domestic Keg of Beer</i>	

### HOST BAR

*Priced Per Drink ++*

<b>\$5.00</b>
<b>\$5.50</b>
<b>\$3.75</b>
<b>\$3.75</b>
<b>\$4.25</b>
<b>\$6.25</b>
<b>\$1.50</b>
<b>\$2.00</b>
<b>\$350.00</b>
<b>\$300.00</b>

### OPEN BAR

*Priced Per Person*

#### IMPORTED & DOMESTIC BEERS, HOUSE WINES & SODAS

<i>First Hour.....</i>	<b>\$9.00++</b>
<i>Additional Hour.....</i>	<b>\$5.00++</b>

#### HOUSE BRANDS

<i>First Hour.....</i>	<b>\$9.25++</b>
<i>Additional Hour.....</i>	<b>\$5.25++</b>

#### NAME BRANDS

<i>First Hour.....</i>	<b>\$9.75++</b>
<i>Additional Hour.....</i>	<b>\$5.50++</b>

#### PREMIUM BRANDS

<i>First Hour.....</i>	<b>\$11.50++</b>
<i>Additional Hour.....</i>	<b>\$ 6.50++</b>

### HOUSE WINE BY THE BOTTLE

<i>Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel.....</i>	<b>\$25.00++</b>
<i>Robert Mondavi Private Reserve Chardonnay or Merlot.....</i>	<b>\$29.00++</b>
<i>Napoleanhampagne.....</i>	<b>\$28.00++</b>

### SPECIALITIES

<i>Champagne Punch by the Gallon.....</i>	<b>\$30.00++</b>
<i>Rum Punch by the Gallon.....</i>	<b>\$50.00++</b>
<i>Fruit Punch or Un(Sweet) tea.....</i>	<b>\$20.00++</b>
<i>Champagne Toast.....</i>	<b>\$3.00++per glass</b>

### ADDITIONAL FEES

<i>Bartender Fee First Two Hours.....</i>	<b>\$75.00+</b>
<i>Additional Hours Each.....</i>	<b>\$15.00+</b>