



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 Cotten
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

<i>Sliced Roast Top Sirloin</i>	<i>Beef Tip Burgundy</i>
<i>Chicken Marsala</i>	<i>Southern Fried Chicken</i>
<i>Herbed Baked Chicken</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>	

Side Selections

Please Select 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>	

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

BAR SERVICES

CASH BAR

Priced Per Drink & Includes Tax

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

HOST BAR

Priced Per Drink ++

\$5.00
\$5.50
\$3.75
\$3.75
\$4.25
\$6.25
\$1.50
\$2.00
\$350.00
\$300.00

OPEN BAR

Priced Per Person

IMPORTED & DOMESTIC BEERS, HOUSE WINES & SODAS

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

HOUSE BRANDS

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

NAME BRANDS

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

PREMIUM BRANDS

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

HOUSE WINE BY THE BOTTLE

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

SPECIALITIES

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

ADDITIONAL FEES

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