

Package One

Cocktail Reception

The Breakers Premium Bar - 5 Hours

Sparkling Wine, *Louis Pommery, California*

The Breakers Reserve Wine Flight

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Ketel One, Tito's, Nolet's Silver, Bacardi Silver,

Espolon Blanco, Bulleit Bourbon, Canadian Club, Dewar's

Heineken, Amstel Light, Corona, Bud Light,

Miller Lite, Non-Alcoholic Clausthaler

Soft Drinks, Still and Sparkling Water

Bartender Provided Complimentary

Cold Canapés Passed Butler Style

Chickpea Fritter, Cucumber Salsa

Pickled Vegetable "Crudités"

Hot Hors D'oeuvres Passed Butler Style

Coconut Lobster Tempura, Passion Fruit Purée

Fig, Mascarpone Cheese Phyllo Purse

Beef Short Rib and Root Vegetable Pot Pie

Ceviche Martini Bar

Snapper, Red Onion, Mango, Jalapeño

Bay Scallops, Tomato, Avocado, Habanero Pepper

Octopus, Sour Orange, Peruvian Corn, Aji Amarillo

The Breakers Slider Bar

Cheeseburger in Paradise

Brioche Bun

Nashville Hot Chicken Slider

Pimento Cheese, Pickles, Buttermilk Biscuit

Chunky Mushroom Burger

Tomato Jam, Whole Grain Bun

Crunchy Tater Tots, Sweet Potato Kettle Chips

Dinner

First Course

Hearts of Palm Cake

Mango Mustard Sauce, Fire Roasted Pineapple Salsa,

Crispy Yucca, Gem Lettuce Wedge Salad, Sherry Vinaigrette

Entrée

Sliced Beef Tenderloin

Dijon Rosemary Crust, Asparagus, Radish and Beet Sauté,

Sweet Potato and Yukon Gold Pommes Anna,

Rosemary Red Wine Sauce, Cipollini Ragout

Dessert

Key Lime Bar

Graham Cracker Crust, Burnt Meringue, Raspberry Coulis,

Gold Brushstroke, Lime Meringue Crisp, Citrus Lace

Five Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche

Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Sparkling Wine, Louis Pommery, California

\$500.00 Per Person

Price based on final menu selection. Menu and pricing valid through August 31, 2025.

Pricing after August 31, 2025 to be confirmed by an Event Sales Manager.

All pricing subject to 25% service charge and 7% sales tax.



Package Two

Cocktail Reception

The Breakers Premium Bar - 5 Hours

Sparkling Wine, Louis Pommery, California
The Breakers Reserve Wine Flight
Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon
Ketel One, Tito's, Nolet's Silver, Bacardi Silver,
Espolon Blanco, Bulleit Bourbon, Canadian Club, Dewar's
Heineken, Amstel Light, Corona, Bud Light,
Miller Lite, Non-Alcoholic Clausthaler
Soft Drinks, Still and Sparkling Water
Bartender Provided Complimentary

Cold Canapés Passed Butler Style

Mini Maine Lobster Roll
Avocado Caprese Toast, 50 Year Aged Balsamic

Hot Hors D'oeuvres Passed Butler Style

Chicken Pot Pie, Flaky and Buttery Crust
Sicilian Arancini, Pesto, Mozzarella, Tomato Ragout
Bite Size Cuban Sandwich, Plantain Chips

Pasta Bar

Served from a Reggiano Cheese Wheel

Paccheri Cacio e Pepe
Pecorino Romano, Fresh Cracked Pepper
Penne Pomodoro
Tomato Sauce, Fresh Basil, Grated Parmesan
Attendant Provided Complimentary

Japanese Sushi & Sashimi Display

Sushi and Sashimi
Big Eye Tuna, All Natural Salmon, Shrimp, Hamachi, Eel
Echo's Specialty Rolls
Palm Beach Roll with Conch, Kani Kama Roll with Spicy Krab,
Spider Rolls, California, Rainbow, Cucumber, Spicy Tuna Rolls
Soy Sauce, Wasabi, Pickled Ginger, Chopsticks

Dinner

First Course

The Breakers Crab Cake
Grilled Corn and Arugula Salad,
Green Goddess Remoulade, Shoestring Potato Sticks

Entrée

Herb Grilled Filet Mignon
Brussels Sprout and Mushroom Salad,
Brown Butter Asparagus, Thyme Roasted Carrots,
Tri-Colored Cauliflower and Potato Gratin,
Cracked Pepper Demi-Glace

Dessert

Chocolate Decadence
Milk Chocolate Mousse, Fudge Brownie,
Cherry Coulis, Freeze Dried Raspberries, Meringue,
Dark Chocolate Ganache

Five Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche
Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Sparkling Wine, Louis Pommery, California

\$550.00 Per Person

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Package Three

Cocktail Reception

The Breakers Imperial Bar - 5 Hours

Champagne Inspiration 1818 by Billecart-Salmon,
"Brut", Mareuil-Sur-Aÿ

The Breakers Reserve Wine Flight
Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Grey Goose, Tito's, Captain Morgan's, Casamigos Blanco,
Mount Gay, Bombay Sapphire, Johnnie Walker Black Label,
Seagram's VO, Macallan 12, Makers Mark, Courvoisier VS,
Bailey's, Kahlua, Amaretto, Grand Marnier, Aperol

Cigar City Jai Alai IPA, Bud Light, Miller Light, Heineken, Amstel
Light, Stella Artois, Corona, Non-Alcoholic Clausthaler

Soft Drinks, Still and Sparkling Water

Bartender Provided Complimentary

Cold Canapés Passed Butler Style

Osetra Caviar, Crème Fraîche, Potato Blini,
Chilled Vodka Shot

Champagne Poached Bay Scallops
Pea Purée, Baby Heirloom Tomato Salad

Hot Hors D'oeuvres Passed Butler Style

Crispy Artichoke Heart, Goat Cheese, Basil Aioli
Macaroni & Cheese Ditalini, Truffle Oil, Fontina Cream
Prime Peppered NY Sirloin, Porcini Hollandaise, Tater Tot

The Breakers Crab Cake & Hearts of Palm Cake Station

Jumbo Lump Crab Cakes "Maryland Style" and
Hearts of Palm Cakes,
Roasted Pineapple Relish, Red Pepper Aioli

Attendant Provided Complimentary

Italian "Sunday Dinner" Station

Traditional Caesar, Pecorino Croutons
Burrata with Heirloom Tomatoes, Balsamic Drizzle, Focaccia Stick
Sliced Prosciutto with Ripe Melon
Italian Meats and Cheeses, Marinated Olives, Grilled Vegetables
Nonna's Meatballs, Tomato Fondue, Ricotta Dollop
Paccheri Cacio e Pepe in a Parmesan Wheel

Attendant Provided Complimentary

Dinner

First Course

Butter Poached South African Lobster Tail
Zucchini and Sweet Corn Pudding, Citrus Chive Vinaigrette

Tableside Choice of Entrée

Grilled Mediterranean Branzino
Fresh Snipped Herbs, Blistered Tomatoes, Artichoke Hearts,
Tri-Colored Cauliflower and Potato Gratin

OR

Herb Grilled Filet Mignon
Brussels Sprout and Mushroom Salad,
Brown Butter Asparagus, Thyme Roasted Carrots,
Tri-Colored Cauliflower and Potato Gratin, Red Beet Silk,
Cracked Pepper Demi-Glace

Dessert

Heath Bar Crunch Cookie
Vanilla Ice Cream

Six Tier Classic Wedding Cake

Designed by our Pastry Chef*

Enhanced Wine With Dinner

Chardonnay, Z.D. Wines, Napa Valley
Cabernet Sauvignon, Daou Reserve, Paso Robles

Toast

Champagne Inspiration 1818 by Billecart-Salmon,
"Brut", Mareuil-Sur-Aÿ

\$650.00 Per Person

Price based on final menu selection. Menu and pricing valid through August 31, 2025.
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Package Four

Cocktail Reception

The Breakers Imperial Bar - 5 Hours

*Champagne Inspiration 1818 by Billecart-Salmon,
"Brut", Mareuil-Sur-Aÿ*

*The Breakers Reserve Wine Flight
Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon*

*Grey Goose, Tito's, Captain Morgan's, Casamigos Blanco,
Mount Gay, Bombay Sapphire, Johnnie Walker Black Label,
Seagram's VO, Macallan 12, Makers Mark, Courvoisier VS,
Bailey's, Kahlua, Amaretto, Grand Marnier, Aperol*

*Cigar City Jai Alai IPA, Bud Light, Miller Light, Heineken, Amstel
Light, Stella Artois, Corona, Non-Alcoholic Clausthaler*

Soft Drinks, Still and Sparkling Water

Bartender Provided Complimentary

Cold Canapés Passed Butler Style

Poached Pear, Maytag Blue Cheese, Thyme Roasted Walnuts

California Roll, Spicy Krab Salad

Hot Hors D'oeuvres Passed Butler Style

Southern Style Shrimp and Grits

Seared Foie Gras, Celery Root Fondant, Brandied Cherries

Thai Chicken Lemongrass Satés, Bird Pepper Peanut Sauce

Gulfstream Seafood Display

*Jumbo Gulf Shrimp, Middle Neck Clams, Oysters,
Cocktail and Calypso Sauces, Lemons*

Risotto & Truffles Station

*'Al Tartufo' Risotto
Fresh Shaved Black Truffles, Truffle Oil,
Truffle Crema, Grana Padano*

*'Funghi Misti' Risotto
Wild Mushrooms, Asparagus, Sweet Peas, Gremolata*

'Al Cavolfiore' Cauliflower Risotto, Crispy Prosciutto

Chef Provided Complimentary

Baby Lamb Chops Station

*Carved Baby Rack of Lamb
Mango Mint Chutney, Three Onion Marmalade*

Chef Provided Complimentary

Dinner

First Course

*Ahi Tuna Poke and Avocado Stack
Dynamite Sauce, Crispy Wontons, Ripe Mango*

Salad

*Heirloom Tomato and Marinated Artichoke Stack
Greek Olives, French Feta, Cabernet Onions, Micro Celery,
Basil Oil, 50 Year Aged Balsamic Drops*

Surf & Turf

*South African Lobster Tail
Champagne Butter*

AND

*Herb Seared Filet Mignon
Wild Mushroom Ragout, 'Loaded' Baked Potato,
Grilled Asparagus, Rainbow Crunch Carrots*

Dessert

*Trio of Decadence
Key Lime Diamond, White Chocolate Cheesecake, Mini Baked Alaska*

Six Tier Classic Wedding Cake

*Designed by our Pastry Chef**

Enhanced Wine With Dinner

*Chardonnay, Stag's Leap Wine Cellars "Karia", Napa Valley
Cabernet Sauvignon, Turnbull, Napa Valley*

Toast

*Champagne Inspiration 1818 by Billecart-Salmon,
"Brut", Mareuil-Sur-Aÿ*

\$750.00 Per Person

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Package Five

Cocktail Reception

The Breakers Imperial Bar - 5 Hours

Veuve Clicquot "Yellow Label", Reims, France

The Breakers Reserve Wine Flight

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Grey Goose, Grey Goose l'Orange, Tito's, Captain Morgan's, Casamigos Blanco, Mount Gay, Bombay Sapphire, Johnnie Walker Black Label, Seagram's VO, Macallan 12, Makers Mark, Courvoisier VS, Bailey's, Kahlua, Amaretto, Grand Marnier, Aperol

Cigar City Jai Alai IPA, Bud Light, Miller Light, Heineken, Amstel Light, Stella Artois, Corona, Non-Alcoholic Clausthaler

Soft Drinks, Still and Sparkling Water

Bartenders Provided Complimentary

His & Hers Signature Drinks Passed Upon Arrival

(Selections To Be Determined)

Cold Canapés Passed Butler Style

Foie Gras and Apple Tart Tatin, Calvados Glaze

Blueberry Goat Cheese Flatbread, Honey, Thyme

Hot Hors D'oeuvres Passed Butler Style

Wild Mushroom, Polenta, Truffle Essence

Chesapeake Bay Crab Cake, Jalapeño Jelly

Lollipop Lamb Chop, Mango Mint Chutney

Elaborate Flavors of Asia Station

Chicken Pad Thai and Echo Fried Rice

Ginger Chicken Wonton Cup with Chinese Vegetables

Shrimp Shomai, Assorted Dumplings, Peking Duck Pancakes, Crispy Edamame Potstickers, Curried Beef Dumplings

Sweet Chili Plum Dipping Sauce, Hoisin, Hot Mustard

Charcuterie Table

Artisan Cured Meats and Cheeses

Salami, Soppressata, Prosciutto, Sauscisson, Comté, Cave-Aged Cheddar, Triple-Crème Brie, Country Paté, Foie Gras Torchon

Champagne Mustard, Cornichons, Peppadews, Roasted Olives, Marcona Almonds, Assorted Bread

Royal Osetra Caviar Station

Classic Caviar Display with Traditional Accompaniments
White Toast Points and Buckwheat Blinis, Boxy Potato Cakes

Chilled Shots of Grey Goose Vodka

Attendant Provided Complimentary

Dinner

First Course

Maine Lobster St. Tropez

Chilled Maine Lobster Salad, Micro Greens, Mango Vinaigrette, Caviar

Tableside Choice of Entrée

Dover Sole Meuniere

Duchess Potato Rosettes, Chef's Vegetable Garden, Lemon-Caper Broth

OR

Australian Wagyu New York Strip

Vegetable Garden, Spring Pea Purée, Truffle Macaroni and Cheese, Wild Mushroom Cabernet Demi-Glace

Dessert

Baked Alaska

Cappuccino Chip and Vanilla Bean Ice Cream, Brandied Cherries

Eight Tier Classic Wedding Cake

Designed by our Pastry Chef*

Enhanced Wine With Dinner

Chardonnay, Cakebread, Napa Valley

Red Blend, The Prisoner, Napa Valley

Toast

Champagne, Veuve Clicquot "Yellow Label", Reims, France

Late Night Bites

Cheeseburger in Paradise, Crispy Fries

Crispy Chicken Slider, Buttermilk Biscuit

Mini Cheese and Pepperoni Pizzas

\$850.00 Per Person

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Package Six

Cocktail Reception

The Breakers Imperial Bar - 5 Hours

Perrier-Jouët "Grand Brut", Épernay

Premium Enhanced Wines

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

Chardonnay, Chateau Montelena, Napa Valley

Pinot Noir, Belle Glos "Clark & Telephone", Santa Maria Valley

Cabernet Sauvignon, Jordan, Alexander Valley

Grey Goose, Tito's, Captain Morgan's, Casamigos Blanco, Mount Gay, Bombay Sapphire, Johnnie Walker Black Label, Seagram's VO, Macallan 12, Makers Mark, Courvoisier VS, Bailey's, Kahlua, Amaretto, Grand Marnier, Aperol

Cigar City Jai Alai IPA, Bud Light, Miller Light, Heineken, Amstel Light, Stella Artois, Corona, Non-Alcoholic Clausthaler

Soft Drinks, Still and Sparkling Water

Bartender Provided Complimentary

His & Her Signature Drinks with Custom Monogram Ice Cube Passed Upon Arrival

(Selections To Be Determined)

Cold Canapés Passed Butler Style

Spicy Tuna Dragon Roll, Cucumber, Avocado, Tempura Crunch

Pastrami Smoked Salmon, Rose on Pumpernickel, Dijon Aioli

Hot Hors D'oeuvres Passed Butler Style

Palm Beach Cheese Puff

Vegetable Pakora, Coconut Yogurt

Shrimp Har Gow, Ginger Soy

Steak Au Poivre Station

Pan Seared Beef Tenderloin Medallions

Cracked Pepper Crust, Courvoisier Demi-Glace, Crostini Rounds

Chef Provided Complimentary

Dim Sum, Dumpling & Spring Roll Station

Curried Beef Wontons, Shrimp Shumai, Edamame Potstickers

Pork Dumplings, Vegetable Spring Rolls, Assorted Sauces

Dinner

First Course Served on an Individual Iced Raw Bar

Chilled Colossal Shrimp and Sliced Maine Lobster Tail

Coconut Marinated Jumbo Lump Crab, Avocado Relish

Golden Egg, Crème Fraîche and Caviar

Risotto Course

Carnaroli Risotto

Wild Mushrooms, Parmigiano Reggiano, Shaved Truffles

Tableside Choice of Entrée

Citrus and Panko Crusted Sea Bass

Haricots Verts, White Asparagus, Heirloom Carrots, Whipped Potatoes

OR

Rosemary Crusted Rack of Colorado Lamb

Root Vegetable Pot Pie, Celery Leaf and Apple Salad

Dessert

The Breakers Famous Ice Cream Sundae

Vanilla, Strawberry, Chocolate Häagen-Dazs, Seasonal Berries

Assorted Candy Toppings in Fluted Chocolate Cups

Butler Passed Hot Fudge and Caramel Sauces

Nine Tier Classic Wedding Cake

Designed by our Pastry Chef*

Enhanced Wine With Dinner

Chardonnay, Chateau Montelena, Napa Valley

Cabernet Sauvignon, Jordan, Alexander Valley

Champagne Toast

Perrier-Jouët "Grand Brut", Épernay

Late Night Bites

Crispy Chicken Tenders, Barbecue, Honey Mustard

Mini Gruyere Sliders with Truffle Fries

Warm Sheetpan Chocolate Chip Cookies, Cold Milk Shots

Espresso Martinis with Mini Macaroon Garnish

\$1,000.00 Per Person

Price based on final menu selection. Menu and pricing valid through August 31, 2025.

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