

# 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, Four Roses, Canadian Club, Dewar's*  
*Heineken, Amstel Light, Corona, Bud Light,*  
*Miller Lite, Non-Alcoholic Becks*  
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**

Menu Valid through August 31, 2024 | All Pricing Subject to 25% Service Charge and 7% Sales Tax  
\*Cake design to be reviewed with Event Sales Manager. Design enhancements subject to additional charges.

The Breakers Palm Beach | (561) 659-8415 | [weddingsbythebreakers.com](http://weddingsbythebreakers.com)



# 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, Four Roses, Canadian Club, Dewar's  
Heineken, Amstel Light, Corona, Bud Light,  
Miller Lite, Non-Alcoholic Becks  
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

### Flaming Pasta Station

Served from a Reggiano Cheese Wheel, Ignited by Chef  
Paccheri Cacio e Pepe  
Pecorino Romano, Fresh Cracked Pepper  
Penne Pomodoro  
Tomato Sauce, Fresh Basil, Grated Parmesan  
Chef 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  
Attendant Provided Complimentary

## 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,  
Red Beet Silk, 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

Nicolas Feuillatte "Brut Reserve," Epernay, France

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

Funky Buddha Hop Gun IPA, Bud Light, Miller Light, Heineken, Amstel Light, Stella Artois, Corona, Non-Alcoholic Becks

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

Chef/Attendant Provided Complimentary

## Dinner

### First Course

Butter Poached South African Lobster Tail

Zucchini and Sweet Corn Pudding, Citrus Chive Vinaigrette

### Tablesides 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, Nicolas Feuillatte "Brut Reserve," Epernay, France

**\$650.00 Per Person**

Menu Valid through August 31, 2024 | All Pricing Subject to 25% Service Charge and 7% Sales Tax  
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# Package Four

## Cocktail Reception

### The Breakers Imperial Bar - 5 Hours

Nicolas Feuillatte "Brut Reserve," Epernay, France  
 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  
 Funky Buddha Hop Gun IPA, Bud Light, Miller Light, Heineken,  
 Amstel Light, Stella Artois, Corona, Non-Alcoholic Becks  
 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  
 Attendant 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, Nicolas Feuillatte "Brut Reserve," Epernay, France

**\$750.00 Per Person**

Menu Valid through August 31, 2024 | All Pricing Subject to 25% Service Charge and 7% Sales Tax  
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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*

*Funky Buddha Hop Gun IPA, Bud Light, Miller Light, Heineken, Amstel Light, Stella Artois, Corona, Non-Alcoholic Becks*

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 Mushrooms, 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*

*Attendant Provided Complimentary*

### Charcuterie Table

Artisan Cured Meats and Cheeses

*Salami, Soppressata, Prosciutto, Sausisson, 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

*Chef and Attendant Provided Complimentary*

## Dinner

### First Course

*Maine Lobster St. Tropez*

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

### Tableside Choice of Entrée

*Poached Dover Sole 'Rockefeller'*

*Pernod Laced Creamy Spinach, Spring Asparagus, French Radish, Baby Artichokes, Duchess Potato Rosettes, 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, Fries*

*Crispy Chicken Slider, Buttermilk Biscuit*

*Cheese and Pepperoni Mini Pizzas*

**\$850.00 Per Person**

Menu Valid through August 31, 2024 | All Pricing Subject to 25% Service Charge and 7% Sales Tax  
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# Package Six

## Cocktail Reception

### The Breakers Imperial Bar - 5 Hours

Billecart-Salmon "Blanc de Blancs" Grand Cru, Mareuil-Sur-Aÿ

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

Funky Buddha Hop Gun IPA, Bud Light, Miller Light, Heineken, Amstel Light, Stella Artois, Corona, Non-Alcoholic Becks

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

Attendant Provided Complimentary

## 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

### Tablesides 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

Billecart-Salmon "Blanc de Blancs" Grand Cru, Mareuil-Sur-Aÿ

### 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**

Menu Valid through August 31, 2024 | All Pricing Subject to 25% Service Charge and 7% Sales Tax  
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