



WEDDING MENUS



Luxury Elopement
Micro Wedding
Brunch
Cocktail Reception
Buffet
Elegant
Valentine's Day
St. Patrick's Day
New Year's Eve



LUXURY ELOPEMENT

Luxury Accommodations

*Two nights in a luxury ocean view guest room with fireplace and whirlpool bath
Two luxury embroidered spa robes to take home as a keepsake
Upon arrival in your guest room,
One dozen long stem white roses in a vase
A chilled bottle of Louis Roederer, Brut Premier Champagne
Cheese board with fresh fruit garnishes and assorted crackers*



Wedding Ceremony

*A wedding officiant, wedding coordinator, wedding photographer,
classic seasonal fresh flower bouquet and boutonniere,
at a picturesque location of your choice on the property (based on availability)*



Wedding Dinner

*Miniature fresh seasonal floral centerpiece
Champagne Toast
Completely personalized dinner menu
Miniature tiered wedding cake
Fresh, chocolate dipped strawberries*



Post Wedding Day Breakfast

Breakfast with Mimosa or Bloody Mary in our Hotel restaurant

Elopement for the Bride & Groom	\$3,200.00
Elopement for the Bride & Groom and two guests	\$4,400.00
Elopement for the Bride & Groom and four guests	\$5,600.00





MICRO WEDDING

Cocktail Hour

One-hour open bar including a signature cocktail

Butler style hors d'oeuvres

Bacon Wrapped Scallops
Deviled Eggs
Cocktail Franks
Cucumber Party Sandwiches
Chilled Cream Cheese Pinwheels
Savory Mushroom and Parmesan Palmier

Hot Chafing Dish hors d'oeuvres

Trio of Miniature Meatballs
Italian, Kung Pao & Swedish

Stuffed Mushroom Caps

Trio of Cheese Balls
Bacon & Fig, Brie & Cranberry and Pimento

French Onion Dip
Charles Chips



Dinner

Three-hour open bar including a signature cocktail

Champagne Toast

Relish Tray

Celery, carrots, gherkins, olives, and pickled vegetables

Pineapple Boat

Half a pineapple filled with a medley of fruit salad

Green Goddess Salad





Chateaubriand & Shrimp Scampi

Duchesse Potatoes

Zucchini with Mushrooms

Desserts

Custom Designed Wedding Cake

House-made Chocolate Dipped Strawberries

Creamy Rice Pudding
Nutmeg & Cinnamon

Freshly brewed coffee, regular & decaffeinated & a variety of teas

\$180.00 per person

Price subject to New Jersey State sales tax

Available for 25 to 40 guests ONLY

Monday - Thursday





WEDDING BRUNCH

Brunch Cocktail Hour

One-hour open bar including Mimosa and Bloody Mary Bar

Selection of butler style hors d'oeuvres

International and domestic cheese board

Garden vegetable crudités and house-made hummus, pita triangles
served with curry aioli and green goddess dipping sauces

Brunch

Three hours open bar

Champagne Toast

Fresh fruit salad with vanilla yogurt in an edible pastry bowl v
served upon arrival

Pastries

Breakers signature coffee cake, assorted muffins & danish,
butter & chocolate croissants and assorted miniature scones

Assorted New York style bagels

with butter and flavored cream cheeses

Cold Selections

Beet salad with goat cheese over mixed baby salad greens v

Roasted vegetable couscous, tomato olive vinaigrette

Display of deviled eggs

to include luxe truffle deviled eggs v
deviled eggs with bacon & chives
and chipotle deviled eggs v





Entrees

Eggs Benedict with Hollandaise sauce

Breakers breakfast potatoes, crisp bacon & savory sausage

Gran Marnier French toast casserole

served with fresh whipped cream and drunken berries

Bell & Evans free range chicken Francaise, Piccata or Marsala

Poached salmon with whole grain mustard dill sauce or lemon butter sauce

Fusilli pasta with broccoli rabe & Breakers house-made sweet Italian sausage

Carving Station*

*\$150 chef fee applies

Choice of one

Roast loin of pork with rum raisin or brown garlic sauce

Sirloin steak with horseradish cream sauce \$2 surcharge

Carved honey glazed spiral ham with honey mustard sauce

Roast turkey with cranberry sauce

Dessert

Custom designed wedding cake

Fresh chocolate dipped fruit and miniature cannoli

presented to each table on a three-tiered tray

Selection of chilled fruit juices

Freshly brewed regular and decaffeinated coffee,
herbal tea selection

\$160.00 per person

Price subject to New Jersey State sales tax

Discounts do not apply





COCKTAIL WEDDING RECEPTION

Cocktail Hour

One-hour open bar including a signature cocktail

Selection of butler style hors d'oeuvres
International and domestic cheese board
Garden vegetable crudités and house-made hummus served with pita triangles
curry aioli and green goddess dipping sauces
Seasonal fresh fruit display



Reception

Three hours open bar including a signature cocktail

Champagne Toast

Cold Antipasto

An array of Italian delicacies including roast peppers, house-made mozzarella cheese, imported salami & prosciutto, marinated vegetable salad with pasta, ceci bean salad, peperoncini, finocchio (fennel), long stem artichokes & assorted olives
assorted breads & rolls, whipped butter & extra virgin olive oil

Pasta Station

Fusilli pasta with broccoli rabe & Breakers house-made sweet Italian sausage
Penne pasta with tomato basil, vodka, pesto, or alfredo sauce

Seafood Station

Calamari frita with marinara and hot sauce
Clams oreganato & **Mussels marinara**





Mashed Potato Bar

Breakers house-made mashed potatoes with toppings to include sour cream, butter, crumbled bacon, diced scallions, sautéed mushrooms, and bleu cheese

Carving Station*

*\$150 chef fee applies

Sirloin steak with horseradish cream

Roast turkey breast with cranberry sauce

Assorted miniature rolls

Desserts

Custom Designed Wedding Cake

Assortment of delectable miniature French & Italian pastries & cookies

Fresh chocolate dipped fruit served with fresh whipped cream & drunken berries

Freshly brewed coffee, regular & decaffeinated & a variety of teas

\$165.00 per person

Price subject to New Jersey State sales tax

Discounts may not be applied

Available for less than 125 guests **ONLY**





WEDDING BUFFET DINNER

Cocktail Hour

Open bar including a signature cocktail

Selection of butler style hors d'oeuvres
International and domestic cheese board
Garden vegetable crudités and house-made hummus, pita triangles
served with curry aioli and green goddess dipping sauces
Seasonal fresh fruit display



Buffet

Open bar including a signature cocktail

Champagne Toast

Salad

Choice of two

Traditional Caesar salad with garlic croutons v

Breakers signature salad with house-made shredded mozzarella cheese & tomatoes gf, v

Rocket and spinach salad arugula and baby spinach with shaved fennel and red onion gf, vg, v

Baby kale salad with lemon, parmesan and crispy roasted chickpeas gf, v

Salad of wild greens with herbed goat cheese, dried cranberries & candied nuts v

Spinach & raspberry salad with baby spinach, strawberries, chopped pecans &
raspberry vinaigrette gf, vg, v

Display of roast vegetables with aged balsamic vinaigrette gf, vg, v

Heirloom Tomato & Herb Salad with Feta and capers gf, v

Appetizer

Choice of two

Eggplant rollatini

Calamari frita with marinara sauce and hot sauce

Clams oreganato

Mussels marinara

Arancini (rice balls) with tomato basil sauce v





Entrees

Choice of three

Classic Bell & Evans free range chicken Piccata, Marsala or Francaise
Poached Atlantic salmon with whole grain mustard dill or lemon butter sauce
Filet of flounder Florentine
Breakers house-made sweet Italian sausage & peppers

Carving Station*

*\$150 chef fee applies

Choice of two

Roast loin of pork with rum raisin or brown garlic sauce
Sirloin steak with horse radish cream sauce *\$2 surcharge*
Honey glazed ham with honey mustard sauce
Roast turkey with cranberry sauce

Pasta, Potatoes & Vegetables

Choice of three

Pasta with tomato basil, pesto cream, vodka or Alfredo sauce v
Fusilli pasta with Breakers house made sweet Italian sausage & broccoli rabe v
Roast potatoes with rosemary and garlic gf, v
Breakers house-made mashed potatoes v
Breakers house-made mashed sweet potatoes gf, v
Chef's seasonal vegetable

Desserts

Custom Designed Wedding Cake

House-made Chocolate Dipped Strawberries gf, v

Freshly brewed coffee, regular & decaffeinated & a variety of teas

\$180.00 per person

Price subject to New Jersey State sales tax

Available for less than 140 guests ONLY





ELEGANT WEDDING DINNER

Cocktail Hour

Open bar including a signature cocktail

Selection of butler style hors d'oeuvres & hot chafing dish hors d'oeuvres

International and domestic cheese board

Garden vegetable crudités and house-made hummus, pita triangles

served with curry aioli and green goddess dipping sauces

Seasonal fresh fruit display



Dinner

Open bar including a signature cocktail

Champagne Toast

Salad

Choice of one

Traditional Caesar salad with garlic croutons v

Breakers signature salad with house-made shredded mozzarella cheese & tomatoes v

Rocket and spinach salad arugula and baby spinach with shaved fennel and red onion gf, vg, v

Baby kale salad with lemon, parmesan and crispy roasted chickpeas gf, v

Salad of wild greens with herbed goat cheese, dried cranberries & candied nuts v

Spinach & raspberry salad with baby spinach, strawberries, chopped pecans & raspberry vinaigrette gf, vg, v

Appetizer

Choice of one

Arancini (rice balls) with tomato basil sauce v

Tortellini en Brodo

Italian Wedding Soup

Seasonal Soup

Penne pasta with choice of sauce

Cacio e Pepe

Manicotti with fresh basil and tomato v

Seasonal Appetizer





Intermezzo

Lemon sorbet to cleanse the palate

Entrees

Choice of three with count

Bell & Evans free range Chicken Piccata, Marsala or Francaise	\$180
Portobello Napoleon gf, vg, v	\$180
“Zoodles” aioli gf, vg, v	\$180
Poached Atlantic salmon with whole grain mustard dill sauce or lemon butter sauce	\$184
Filet of Flounder Florentine	\$184
Slow Roasted Prime Rib of Beef , au jus	\$185
Bell & Evans free range Chicken & Shrimp Francaise	\$185
Jumbo Shrimp stuffed with crabmeat	\$190
Pistachio encrusted Halibut	\$195
Filet mignon with Béarnaise sauce	\$195
Petite filet mignon and lobster tail	\$198

Desserts

Custom Designed Wedding Cake

House-made Chocolate Dipped Strawberries gf, v

Freshly brewed coffee, regular & decaffeinated & a variety of teas

Prices subject to New Jersey State sales tax

We will happily accommodate guests with special dietary needs
Please consult your wedding planner



Valentine's Day Wedding

Available anytime in February



Premium open bar featuring French Kiss Martinis

Cocktail Hour

Unlimited hot & cold hors d'oeuvres in our Seaview Room

Champagne Toast

Five-course sit-down dinner

Custom-designed wedding cake

Fresh chocolate dipped strawberries

Private cocktail hour

for the bride & groom and their wedding party



Elegantly appointed overnight accommodations

for the bridal couple with Rose champagne and
fresh chocolate dipped strawberries

Breakers place cards, direction cards & silk centerpieces

Complimentary coat check & valet parking



Salad (choice of one)

Hearts of Romaine

with strawberries, spiced walnuts &
Bleu cheese tossed in Port vinaigrette

Sliced Pears & Goat Cheese

with candied pecans over red leaf lettuce

Appetizer (choice of one)

Heart Shaped Cheese Ravioli

with pink vodka sauce

Lobster Bisque

sprinkled with house-made croutons



Intermezzo

Raspberry Sorbet to cleanse the palate



Entrée

Choice of three with count

Cranberry & almond stuffed roast loin of pork

Roast breast of chicken

stuffed with savory wild rice

Stuffed flounder Florentine

traditional spinach & garlic stuffing

Poached pink Salmon

whole grain mustard dill sauce

Roast prime rib of beef, au jus

Chicken & Shrimp Francaise

All entrees served with roast potatoes and Chef's seasonal vegetables



Dessert

Custom designed tiered wedding cake

Decorated with fresh red roses

Fresh chocolate dipped strawberries

International Coffee Bar

\$170.00 per person

plus New Jersey state sales tax

Discounts do not apply to this menu



ST. PATRICK'S DAY WEDDING

Available anytime in March



Premium open bar to include Guinness & Harp beers

COCKTAIL HOUR

Unlimited hot & cold hors d'oeuvres to include
carved corned beef station and
boiled red skin potatoes stuffed with horseradish cream

CHAMPAGNE TOAST

FIVE-COURSE PLATED DINNER

with Irish soda bread

CUSTOM-DESIGNED SHAMROCK WEDDING CAKE

Shamrock petite fours or "green & white" cookies

PRIVATE COCKTAIL HOUR

for the bride & groom and their wedding party

ELEGANTLY APPOINTED OVERNIGHT ACCOMMODATIONS

for the bridal couple

BREAKERS PLACE CARDS & SILK CENTERPIECES

COMPLIMENTARY COAT CHECK & VALET PARKING

\$170.00 per person

plus New Jersey state sales tax

Discounts do not apply to this menu



NEW YEAR'S EVE WEDDING



Five-hour premium open bar

Cocktail Hour

unlimited hot & cold hors d'oeuvres in our Seaview Room

Two Champagne Toasts

one to toast the bride & groom and one to toast the New Year

Five-course sit-down dinner

Custom-designed wedding cake

Fresh chocolate dipped strawberries

Private cocktail hour for the bride & groom and their wedding party

Elegantly appointed overnight accommodations

for the bride and groom with champagne and
fresh chocolate dipped strawberries

Breakers place cards & silk centerpieces

Complimentary coat check & valet parking

Complimentary New Year's Eve favors

Salad

(choice of one)

Auld Lang Syne Salad

Winter greens with dried cranberries,
Sweet & spicy nuts, Maytag bleu cheese

Sliced Pears & Goat Cheese

with candied pecans over red leaf lettuce

Appetizer

(choice of one)

Ravioli of Winter Vegetables

aioli cream sauce

Creamy Seafood Bisque

with Cognac crème fraîche



Intermezzo

Sorbet to cleanse the palate

Entrée

(choice of three with count)

Apricot & almond stuffed roast loin of pork \$175

Roast breast of chicken \$175

stuffed with savory wild rice

Poached pink salmon \$180

whole grain mustard dill sauce

Roast prime rib of beef, au jus \$180

Pistachio encrusted Chilean Halibut \$185

Chateaubriand \$192

Petite filet mignon & lobster tail \$200

All entrees served with roast potatoes and Chef's seasonal vegetables

Dessert

Custom designed tiered wedding cake

Holiday petite fours

Fresh chocolate dipped strawberries

International Coffee Bar

Freshly brewed coffee regular & decaffeinated

Select teas

Prices subject to New Jersey state sales tax

The **BREAKERS**
On The Ocean



CHAFING DISH HORS D'OEUVRES

Hot Chafing Dish Hors d'oeuvres

Choice of four included in package

Choice of six \$20.00 per person additional

From the sea. . .

Calamari frita with marinara & hot sauce

Clams oreganato

Mussels marinara or Fra diavolo

Land Lovers. . .

Breakers house-made sweet Italian sausage & peppers

Breakers house-made sweet Italian sausage & peppers Giambotta (with potatoes)

Breakers house-made sweet Italian sausage stuffed mushroom caps

Miniature Italian meatballs

Swedish meatballs

Polynesian chicken

Sliced Kielbasa in sauerkraut

Traditional Paella with seafood, chicken, chorizo sausage, peppers, and peas

Arancini (rice balls) with marinara sauce

Vegetarians. . .

Crisp Asian vegetables in honey teriyaki sauce

Eggplant rollatini

Penne vodka

Pasta with tomato basil sauce

Sautéed pierogies & onions

Cheese tortellini in a tomato basil sauce or pesto cream sauce





BUTLER PASSED HORS D'OEUVRES

Choice of six included in package

Choice of eight \$16.00 per person additional

Choice of ten \$18.00 per person additional

Hot Butler Passed Hors d'oeuvres

From the sea. . .

Crispy coconut shrimp or breaded shrimp

Miniature crab cakes

Land Lovers. . .

Bacon wrapped scallops

Beef empanadas

Cocktail franks in puff pastry

Chicken oreganato

Garlic & rosemary infused lollipop lamb chops \$8 surcharge

Miniature beef Wellington

Miniature corned beef Reuben sandwiches

Miniature Cuban sandwiches

Sesame Chicken

Sliders with cheese and onions

Spicy Andouille sausage in puff pastry

Vegetarians. . .

Artichoke, spinach & cream cheese in phyllo cup

Asparagus roll ups

Brie & raspberry en croute

Cheddar delights

Cinnamon dusted sweet potato fries in a paper cone

Miniature grilled cheese sandwich

Miniature pizza squares

Sexy fries served in paper cone (sprinkled with Italian white truffle oil & Sicilian Sea salt)

Spanikopita (spinach & feta in phyllo)

Wild mushroom phyllo triangles



Cold Butler Passed Hors d'oeuvres

From the sea. . .

Jumbo shrimp cocktail **\$10** surcharge

Miniature Maine lobster rolls **\$10** surcharge

Shrimp salad on a Melba round

Smoked salmon mousse canapé with whipped cream cheese & dill

Land Lovers. . .

Filet mignon on toast

Miniature "BLT"

Prosciutto wrapped melon

Taste of Thanksgiving (turkey mousse & cranberry sauce in a petite pastry shell)

Vegetarians. . .

Chilled cheese & fruit skewers

Cream cheese canapés

Red wine & shallot

Horseradish

Blue cheese

Garlic & sun-dried tomato

House-made mozzarella cheese & tomato skewers

Pear bruschetta

Tomato bruschetta

Assorted & Seasonal Displays

Crudités included in package

A variety of fresh cut garden vegetables & dipping sauces & house made hummus

International and Domestic Cheese Board included in package

A fine assortment of imported, local & artisanal cheeses to include brie, cheddar, smoked Gouda, Boursin, Swiss & Havarti dill garnished with fresh seasonal berries served with crackers

Fresh Fruit Display included in package

A fine assortment of fresh seasonal fruit and berries

**Mashed Potato Bar \$8.00**

Breakers house-made mashed potatoes with toppings to include sour cream, butter, crumbled bacon, diced scallion, sautéed mushrooms and bleu cheese

Carving Station \$8.00

Choice of Roast Loin of Pork, Honey Glazed Ham, or Roast Turkey

Sirloin Steak \$10.00

Filet Mignon \$12.00

Antipasti Fredo \$14.00

An array of Italian delicacies including Roast Peppers, House-made Mozzarella Cheese, imported Salami & Prosciutto, Ceci Bean Salad, Pepperoncini, Finocchio (fennel), Long stem Artichokes & Assorted Olives, Assorted Breads & Rolls, Whipped Butter & Extra Virgin Olive Oil

Chilled Shrimp Cocktail \$14.00

Jumbo shrimp cocktail display with lemons and cocktail sauce

Jersey Shore Raw Bar \$20.00

A seafood harvest presented on a bed of ice with the freshest clams, oysters, jumbo shrimp, and cocktail crab claws beautifully arranged around an ice sculpture with lemons, horseradish, and cocktail sauce.

Halved Lobster Tails *\$12.00 surcharge*

Dessert Enhancements

International Coffee Bar \$8.00

Complement your dessert with the taste of fresh brewed coffee, premium international cordials & house-made whipped cream

Served at the bar

Ice Cream Sundae Bar \$12.00

Chocolate & vanilla ice cream, chocolate & butterscotch sauces, crushed Oreos, Gummie Bears, chocolate sprinkles, wet walnuts, M&M's, whipped cream & cherries

Delectable Desserts \$12.00

Miniature French & Italian pastries, assorted butter cookies & Italian cookies

Served family style

Deluxe Delectable Desserts \$18.00

Miniature French & Italian pastries, assorted butter cookies, Italian cookies, sugar cookies, cake pops, chocolate covered pretzels, macaroons

Served family style

The Perfect Exit

"Tied the Knot" Pretzel Station \$10.00

Soft Pretzels served on a board with pretzel knots and our three in house specialty dipping sauces; Beer cheese, Honey mustard and sweet cream cheese

Jersey Shore Pork Roll and Cheese Sliders \$12.00

Wrapped and bagged

