

Devotion Wedding



Five Hour Premium Open Bar

Featuring a Special Signature Wedding Cocktail

Cocktail Hour

Stationary and Butler-Passed hors d'oeuvres
Front Porch decorated with Tulle Garland

Chandon Champagne Toast

Garnished with a sliced Strawberry

Personalized Printed Wedding Menus

Wedding Planner and Banquet Maitre d'

**Elegantly appointed upgraded overnight accommodations
for the Bridal Couple**

Five Course Sit-down Dinner

**Custom-designed Wedding Cake and Chocolate Dipped Strawberries
Viennese Table or Delectable Desserts and International Coffee Bar
Private Server attending the Bride and Groom and Immediate Family
Private Cocktail Hour for the Bride and Groom and their Wedding Party**

Champagne or White Floor Length Table Linens

White Glove Service

Breakers Place Cards, Direction Cards and Silk Centerpieces

Elegantly skirted Place Card and Gift Tables

Seasonal Coat Check and Valet Parking



1507 Ocean Avenue Spring Lake, New Jersey 07762
732-449-7700 www.breakershotel.com

Devotion Cocktail Hour Hors d'oeuvres

Butler Style Hors d' oeuvres

Artichoke, Spinach & Cream Cheese in Phyllo	Miniature Crab Cakes
Brie & Raspberry en Croute	Miniature Pizza Squares
Cheddar Delight	Quiche Lorraine
Cocktail Franks in Puff Pastry	Spicy Andouille Sausage in Puff Pastry
Coconut Chicken or Chicken Oreganato	Tomato Bruschetta
Filet Mignon on Toast Points	Vegetable Spring Roll
Miniature Lamb Chops with Rosemary Garlic	Selection of Shrimp Hors d' oeuvres

Crudités Display

Fresh Garden Vegetables with Ranch & Hummus Dips

International Cheese Board

A delicate assortment of imported and domestic gourmet cheeses complemented with crisp cracker & assorted flat breads

Fresh Seasonal Fruit Display

Chafing Dishes

(Select Six)

- Breakers House made Sweet Italian Sausage and Peppers
- Breakers House made Sweet Italian Sausage Giambotta
- Calamari Fritta with Marinara & Hot Sauce
- Clams Oreganato
- Eggplant Rollatini
- Miniature Meatballs (Italian or Swedish)
- Miniature Meatballs (Italian or Swedish)
- Mussels Marinara
- Stuffed Mushrooms Caps
- Tortellini Alfredo
- Veal and Peppers

Cold Antipasto Display

An array of Italian delicacies including Roasted Peppers, Breakers House made Mozzarella Cheese, Tomatoes, Imported Salami, Prosciutto & a generous assortment of Jumbo Olives

Fresh Raw Bar

A seafood harvest presented on a bed of ice with the freshest Clams, Oysters, Jumbo Shrimp & Crab Claws beautifully arranged with the appropriate sauces and Shore themed Ice Sculpture

Carving Station

Choice of Roast Loin of Pork, Top Round of Beef, Honey Glazed Ham, or Roast Turkey Carved by a uniformed attendant

Dinner and Dancing

Chandon Champagne Toast

Salad

(Select One)

- Mesculine Salad with Raspberry Vinaigrette, Grape Tomatoes and Candied Walnuts
- Traditional Caesar Salad with Garlic Croutons
- Breakers Signature Salad with House made Shredded Mozzarella Cheese & Tomatoes
- Salad of Wild Greens with Herbed Goat Cheese & Toasted Pignoli Nuts

Appetizer

(Select One)

- Tortellini en Brodo
- Seasonal Soup
- Italian Wedding Soup
- Pasta Ala Vodka, Marinara, Filetto Pomodoro, Pesto Cream, Alfredo or Primavera
- Manicotti with Tomato and Fresh Basil from the Breakers Herb Garden
- Seasonal Appetizer

Intermezzo

- Lemon Sorbet to cleanse the palate

Entrée

Chicken Francaise, Marsala or Picatta	\$175
Roast Stuffed Breast of Chicken	\$175
Poached Salmon with Whole Grain Mustard Dill Sauce	\$177
Stuffed Flounder Florentine	\$177
Roast Prime Rib of Beef, au jus	\$177
Chicken and Shrimp Francaise	\$180
Shrimp Stuffed with Crabmeat	\$184
Filet Mignon with Béarnaise Sauce	\$186
Chateaubriand	\$192
Petite Filet Mignon and Lobster Tail	\$195
Roast Rack of New Zealand Baby Lamb	\$197

Accompaniments

- Roast Potatoes with Garlic and Rosemary, Baked Potato,
- Twice Baked Stuffed Potato,
- Whipped Sweet Potatoes or Rice Pilaf
- Chef's Fresh Seasonal Vegetable

Dessert

Custom Designed Wedding Cake

Viennese Table or Delectable Desserts

Assortment of Delectable Miniature French and Italian Pastries and Cookies

Fresh, Hand Dipped Chocolate Covered Strawberries

Variety of Cakes and Delicious Pies (Viennese Table ONLY)

Rich Chocolates and Salt Water Taffy

International Coffees, Cappuccino and Espresso

After Dinner Cordials

Freshly Brewed Coffee, Regular and Decaffeinated and Select Teas

Deluxe Guest Room for the Bride and Groom

Hand-Dipped Chocolate Covered Strawberries

Chandon Champagne

Prices subject to New Jersey state sales tax