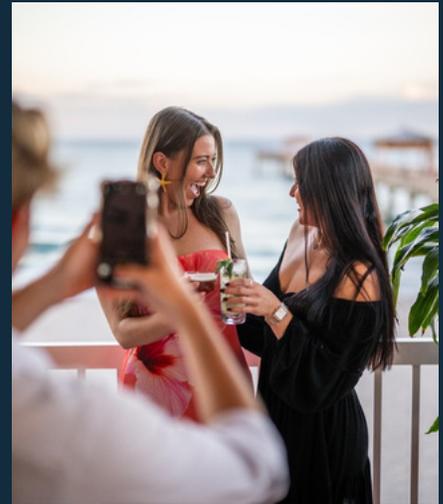


the Break

H O U S E

K I T C H E N + B E A C H B A R

SPECIAL EVENTS



info@thebreakhouse.com | thebreakhouse.com

BREAKFAST

Morning Ritual

A relaxed, chef-driven breakfast designed for group gatherings by the beach.

Includes | *drip coffee + orange juice*

EATS \$38 PER PERSON

Choose Three

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

SLICED AVOCADO TOAST [V]

cucumber, pickled onion, radish,
alfalfa sprouts, on sourdough

FARMER'S MARKET TOAST

jammy egg, kale, spinach, zucchini, grilled
onion, ricotta, parmesan on sourdough

THE MED WRAP

baked egg white, spinach, feta, grilled onion,
red bell pepper, garlic aioli, flour tortilla

THE B.E.L.T THAT SLAPS

smoked bacon, baked egg, lettuce, tomato,
garlic aioli, toasted sourdough

All Selections Feature:

Boardwalk Tater Tots

cheddar + Jack cheese, bacon, lime crema, scallions

Little Extras

PRICED PER PERSON

Fresh Fruit +\$4

Bacon +\$5

Chef's Selection Pastries +\$5

Beach Bacon +\$7 *honey + crushed red pepper*

DRINKS PRICED PER PERSON

BOTTOMLESS

Mimosas +\$18

Bloody Marys +\$25

COFFEE

Espresso Based Drinks +\$5



BREAKFAST

Golden Hour

a chef-driven breakfast menu featuring an expanded selection of offerings —
perfect for groups looking for more variety while gathering by the beach
Includes | *drip coffee, orange juice, and espresso based drinks*

EATS \$44 PER PERSON PLATED FOR SELF-SERVICE DINING

Choose Four

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

THE FANCY TOAST [N]

smoky prosciutto, creamy stracciatella,
strawberry jam, arugula, EVOO, on seeded bread

FARMER'S MARKET TOAST

jammy egg, kale, spinach, zucchini, grilled
onion, ricotta, parmesan on sourdough

TOMATO BASIL FRITTATA [GF | N]

baked eggs, Jack, grilled onion,
walnut pesto aioli

SMOKED SALMON BAGEL

whipped cream cheese, tomato, capers,
pickled onion, everything bagel

HAM & CHEESE CROISSANT

ham, baked egg, Swiss, Dijonnaise

BREAKFAST SLIDER

grass-fed smash patty, American cheese,
baked egg, red onion jam, chili maple aioli,
brioche bun

All Selections Feature:

Fresh Fruit, Bacon, Boardwalk Tater Tots

Little Extras

PRICED PER PERSON

Chef's Selection Pastries +\$5

Beach Bacon +\$7

honey + crushed red pepper



DRINKS PRICED PER PERSON

BOTTOMLESS

Mimosas +\$18

Bloody Marys +\$25

ALL DAY EVENT

The All-Day Affair

Casual-cool gatherings where everyone can graze, sip, and stay awhile.

Includes | *hummus platter + french fries*

EATS \$38 PER PERSON PLATED FOR SELF-SERVICE DINING

Choose Two

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

TRUFFLE DRIP GRILLED CHEESE [V]

sourdough, brie + Jack, white truffle oil,
Moroccan tomato jam surprise

PRESSED + BLESSED CUBAN

braised mojo pork, ham, melty Swiss, pickle,
yellow mustard

CLASSIC CAESAR

romaine, parmesan, croutons, Caesar dressing

COASTAL AL PASTOR TACO [GF]

pulled chicken, charred pineapple salsa,
pickled red onion, corn tortillas

SALMON HEAT BOWL [GF]

sesame orange glazed salmon, jasmine fried
rice, egg, carrot, pepper, onion, cabbage,
garlic chili crunch

Savory Little Extras

PRICED PER PERSON

Add chicken to salad +\$7
Add salmon to salad +\$11
Empanadas +\$5

Sweet Little Extras

PRICED PER PERSON

Dubai chocolate brownies +\$5
Cream-Filled Croissants +\$5
(*Pistachio, Chocolate, Peanut Butter Bacon*)

DRINKS PRICED PER PERSON

BOTTOMLESS

Mimosas +\$18
Bloody Marys +\$25

COFFEE

Drip + Iced Coffee +\$3
Espresso Based Drinks +\$5

ALL DAY EVENT

The Coastal Table

casual-cool gatherings where everyone can graze, sip, and stay awhile.

Includes | *guacamole station + french fries*

EATS

\$44 PER PERSON

PLATED FOR SELF-SERVICE DINING

Choose Three

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

TRUFFLE DRIP GRILLED CHEESE [V]

sourdough, brie + Jack, white truffle oil,
Moroccan tomato jam surprise

PRESSED + BLESSED CUBAN

braised mojo pork, ham, melty Swiss, pickle,
yellow mustard

BANGIN' CHICKEN BAHN MI

citrus pulled chicken, fresh herbs,
crunchy veg, baquette

THE BREAK SMASH BURGER

grass-fed smash patties, American cheese,
maple chili aioli, red onion jam, brioche bun

SALMON HEAT BOWL [GF]

sesame orange glazed salmon, jasmine fried rice,
egg, carrot, pepper, onion, cabbage,
garlic chili crunch

CHOPPED GREEN GODDESS [GF]

romaine, bacon, hard boiled egg, radish,
cherry tomato, avocado, pickled red onion,
cucumber, green goddess dressing

Savory Little Extras

PRICED PER PERSON

Add chicken to salad +\$7
Add salmon to salad +\$11
Empanadas +\$5

Sweet Little Extras

PRICED PER PERSON

Dubai chocolate brownies +\$5
Cream-Filled Croissants +\$5
(*Pistachio, Chocolate, Peanut Butter Bacon*)

DRINKS

PRICED PER PERSON

BOTTOMLESS

Mimosas +\$18
Bloody Marys +\$25

COFFEE

Drip + Iced Coffee +\$3
Espresso Based Drinks +\$5

COCKTAIL PARTY

PASSED APPETIZERS PRICED PER PERSON

Choice of 3 | \$32 Choice of 5 | \$36 Choice of 7 | \$42

Selections

TRUFFLE DRIP GRILLED CHEESE [V]

sourdough, brie + Jack, white truffle oil, Moroccan tomato jam surprise

PRESSED + BLESSED CUBAN

braised mojo pork, ham, melty Swiss, pickle, yellow mustard

COASTAL AL PASTOR TACO [GF]

pulled chicken, charred pineapple salsa, pickled red onion, corn tortilla

SALMON HEAT BOWL [GF]

sesame orange glazed salmon, jasmine fried rice, egg, carrot, pepper, onion, cabbage, garlic chili crunch

SMOKESHOW CHEESE QUESADILLA [V]

smoked sea salt, cheddar + Jack, flour tortilla, salsa verde

Little Extras

PRICED PER PERSON

Empanadas +\$5

Dubai chocolate brownies +\$5

Cream-Filled Croissants +\$5

(Pistachio, Chocolate, Peanut Butter Bacon)

BREAK SMASH SLIDER

grass-fed smash patty, American cheese, red onion jam, chili maple aioli, brioche bun

BEET + RICOTTA HUMMUS [V]

mint, dill, EVOO, tortilla chips

BOARDWALK TATER TOTS [GF]

cheddar + Jack cheese, bacon, lime crema, scallions

GINGER 'GLOW' GUAC [GF|V]

ginger, cilantro, sesame, lime, tortilla chips

BOARDWALK FRIES [GF|V]

your fry, your way,

salt n pepper | salt & vinegar | truffle parm



BEVERAGE PACKAGE

Includes | soft drinks

THE LOCAL PRICED PER PERSON

First Hour | \$30 Second Hour | \$17

Includes

SPIRITS

NEW AMSTERDAM
TITO'S
BOMBAY
HENDRICK'S
CAZADORES BLANCO
CODIGO BLANCO
BACARDI
SOUL
DEWRAR'S

CANNED BEER

MICHELOB ULTRA
MILLER LITE
COORS LITE
CORONA
STELLA
COVE BREWERY
PROSPERITY LAGER
PROSPERITY IPA

WINE

GRANDIAL BLANC DE BLANC Languedoc, FR
HAMPTON WATER BUBBLY ROSE Languedoc, FR
DAOU CHARDONNAY Paso Robles, CA
DAOU SAUVIGNON BLANC Paso Robles, CA
CASTELLO DI GABBIANO, PINOT GRIGIO Veneto, IT
WESTMOUNT, PINOT NOIR
Willamette Valley, OR
DAOU CABERNET Paso Robles, CA
THE STAG, CABERNET Paso Robles, CA
PESSIMIST, RED BLEND Paso Robles, CA

Add Specialty Cocktails \$5 PER PERSON

APEROL SPRITZ

Grandial Blanc de Blancs, Aperol, sparkling water

PERFECT PALOMA

Cazadores Blanco Tequila, Del Maguey
Mezcal, grapefruit, lime, grapefruit soda

PIER PUNCH

Bacardi Rum, Planteray Dark Rum, Soul Cachaça,
tangerine, pineapple, house grenadine

MOJITO IN MINT CONDITION

Bacardi Rum, mint, lime, soda

HEAT CHECK

Cazadores Blanco Tequila, lime, agave,
spicy house tincture

ESPRESSO MARTINI

cacao-infused New Amsterdam
Vodka, cold brew, espresso liqueur

Consumption Bar

Guests may order as much or as little as they like from our menu and will be charged only for what is consumed. Soft drinks are included and billed on consumption.

EVENT SPACES



INSIDE DINING ROOM

Max 20 guests
Ideal for birthdays, showers, client meetings



FULL OUTDOOR PATIO + BAR

Max 100 guests
Ideal for cocktail-style parties, rehearsal cocktails,
large corporate events



SOUTH PATIO + HALF BAR

Max 30 guests
Ideal for seated brunch/lunch gatherings



NORTH PATIO + HALF BAR

Max 45 guests
Ideal for cocktail parties, standing receptions,
after-work happy hours



ROOFTOP LOUNGE AREA

Max 25 guests
Ideal for intimate gatherings or
sunset vibe events
Guest must be 21+



ROOFTOP SOUTH BAR + LOUNGE

Max 40 guests
Ideal for celebrations, cocktail events
+ good vibes
Guest must be 21+



FULL RESTAURANT BUYOUT

Max 175 guests
Ideal for company parties + holiday events,
large-scale celebrations,
fundraisers / community events



FULL ROOFTOP

Max 75 guests
Ideal for large cocktail receptions, weddings events,
and celebratory moments
Guest must be 21+

BEFORE YOU BOOK

MENU SELECTION

Menus must be selected 10 business days prior to your event. If menu items are not selected chef's choice will apply.

DEPOSIT

To secure your event, a deposit is due upon signing your contract.

Contracts must be paid in full 7 days prior to your event.

SALES TAX + SERVICE FEES

22% gratuity | 5% service charge | 7% sales tax are added to each event

SITE FEE

The site fee is a two-hour reservation for each private event and includes all setup + breakdown of the reserved area.

(F+B = Food + Beverage)

SOUTH PATIO + HALF BAR (30 GUESTS)

Mon - Thu: \$750 F+B Min

Fri- Sun: \$1,000 F+B Min

INSIDE DINING ROOM (20 GUESTS)

Mon - Thu: \$500 F+B Min

Fri-Sun: \$900 F+B min

NORTH PATIO + HALF BAR (45 GUESTS)

Mon - Thu: \$1,000 F+B min

Fri - Sun: \$1,500 F+B min

ROOFTOP SOUTH BAR + LOUNGE

Mon-Thu: \$2,500 F+B Min

Fri-Sun: \$3,500 F+B Min

FULL OUTDOOR PATIO + BAR (100 GUESTS)

Mon - Thu: \$3,500 F+B Min

Fri - Sun: \$4,500 F+B Min

FULL ROOFTOP (75 GUESTS)

Mon-Thu: \$5,000 F+B Min

Fri-Sun: \$7,000 F+B Min

FULL RESTAURANT BUYOUT (175 GUESTS)

\$15,000 F+B Min

ROOFTOP LOUNGE AREA (25 GUESTS)

\$1,500 F+B Min

FAQ

DO YOU HAVE A CHILDREN'S MENU?

Yes! Kids can join the fun with our children's menu—\$15 per child, including ice cream. Must be 21 or older to access rooftop.

CAN I BRING DECORATIONS?

If you'd like to bring decorations, check with your Event Coordinator first. (Please no open flame candles, confetti, or glitter.)

CAN YOU ACCOMMODATE GLUTEN-FREE/VEGAN REQUESTS?

Absolutely! We can accommodate all dietary needs. Please let your Event Coordinator know about any restrictions in advance.

CAN I PLAY MY OWN MUSIC?

Outside entertainment isn't permitted, but we're able to provide microphone and speaker for speaking moments + celebratory toasts — just ask your Event Coordinator.

DO YOU HAVE A PRIVATE ROOM?

We offer intimate semi-private spaces, both indoors and outdoors, perfect for your group gathering.

CAN I BRING A CAKE?

Of course! Just note there's a \$25 cake fee.



BOOK YOUR EVENT
BEFORE THE TIDE COMES IN

