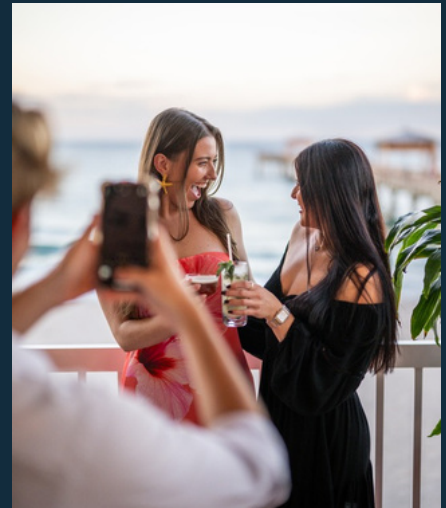


the Break

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

Includes | drip coffee + orange juice + tater tots

EATS \$38 PER PERSON

Choose Two

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

AVOCADO TOAST [V]

cucumber, pickled red onion, radish, alfalfa sprout, ginger guac, on sourdough

FARMER'S MARKET TOAST

baked 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

B.E.L.T

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

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

COFFEE

Espresso Based Drinks +\$5

SOFT DRINKS

Includes Coke products +\$3



BREAKFAST

Golden Hour

Includes | *drip coffee, orange juice, fresh fruit + tater tots*

EATS \$44 PER PERSON

Choose Three

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

FARMER'S MARKET TOAST

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

SMOKED SALMON BAGEL

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

HAM & CHEESE CROISSANT

ham, baked egg, Swiss, Dijonnaise

All Selections Feature:
Fresh Fruit, Tater Tots

Little Extras

PRICED PER PERSON

Chef's Selection Pastries +\$5

Beach Bacon +\$7

BREAKFAST SLIDER

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

THE MED WRAP

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

B.E.L.T

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



DRINKS PRICED PER PERSON

COFFEE

Espresso Based Drinks +\$5

SOFT DRINKS

Includes Coke products +\$3

ALL DAY EVENT

The All-Day Affair

Includes | *hummus platter + french fries*

EATS \$38 PER PERSON

Choose Two

SERVED BUFFET STYLE FOR SELF-SERVICE DINING

TRUFFLE DRIP GRILLED CHEESE [V]

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

SALMON HEAT BOWL [GF]

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

PRESSED + BLESSED CUBAN

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

CLASSIC CAESAR

romaine, parmesan, croutons, Caesar dressing

Savory Little Extras

PRICED PER PERSON

Add chicken to salad +\$7

Add salmon to salad +\$11

Chicken Empanadas +\$5

Sweet Little Extras

PRICED PER PERSON

Mini Dubai chocolate brownies +\$6

Cream-Filled Croissants +\$8

Choice of: Pistachio, Chocolate, Peanut Butter

Chocolate Chip Cookies +\$5

DRINKS PRICED PER PERSON

COFFEE

Drip + Iced Coffee +\$3

Espresso Based Drinks +\$5

SOFT DRINKS

Includes Coke products +\$3

ALL DAY EVENT

The Coastal Table

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

BREAK SMASH SLIDERS

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

Mini Dubai chocolate brownies +\$6
Cream-Filled Croissants +\$8
Choice of: Pistachio, Chocolate, Peanut Butter
Chocolate Chip Cookies +\$5

DRINKS PRICED PER PERSON

COFFEE

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

SOFT DRINKS

Includes Coke products +\$3

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

Mini Dubai chocolate brownies +\$6

Cream-Filled Croissants +\$8

Choice of: Pistachio, Chocolate, Peanut Butter

Chocolate Chip Cookies +\$5

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]

salt n pepper



BEVERAGE PACKAGE

Includes | soft drinks

THE LOCAL PRICED PER PERSON

First Hour | \$30 Second Hour | \$17 Third Hour | \$13

Includes

SPIRITS

NEW AMSTERDAM
BOMBAY
HENDRICK'S
CAZADORES BLANCO
BACARDI
DEWRAR'S

CANNED BEER

MICHELOB ULTRA
MILLER LITE
COORS LITE
CORONA

WINE

GRANDIAL BLANC DE BLANC
HAMPTON WATER BUBBLY ROSE
DAOU CHARDDONAY
CASTELLO DI GABBIANO, PINOT GRIGIO
WESTMOUNT, PINOT NOIR
DAOU CABERNET

THE COASTAL PRICED PER PERSON

First Hour | \$35 Second Hour | \$20 Third Hour | \$15

Includes

SPIRITS

TITO'S
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
HAMPTON WATER BUBBLY ROSE
DAOU CHARDDONAY
DAOU SAUVIGNON BLANC
CASTELLO DI GABBIANO, PINOT GRIGIO
WESTMOUNT, PINOT NOIR
DAOU CABERNET
THE STAG, CABERNET
PESSIMIST, RED BLEND

SPECIALTY COCKTAILS

APEROL SPRITZ
PERFECT PALOMA
PIER PUNCH
MOJITO IN MINT CONDITION
HEAT CHECK
ESPRESSO MARTINI

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



FULL DOWNSTAIRS BUYOUT

Max 120 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 ROOFTOP

Max 75 guests

Ideal for large cocktail receptions, weddings events, and celebratory moments

Guest must be 21+



FULL RESTAURANT BUYOUT

Max 175 guests

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

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

FOOD + BEVERAGE MINIMUM

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

INSIDE DINING ROOM

(20 GUESTS)

Mon - Thu: \$500 F+B Min

Fri-Sun: \$900 F+B min

ROOFTOP SOUTH BAR + LOUNGE

(20 GUESTS)

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

ROOFTOP LOUNGE AREA

(25 GUESTS)

\$1,500 F+B Min

FULL DOWNSTAIRS BUYOUT

(120 GUESTS)

Mon - Thu: \$4,000 F+B Min

Fri- Sun: \$5,000 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

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.

CAN I BRING A CAKE?

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



SCAN TO
BOOK YOUR EVENT

