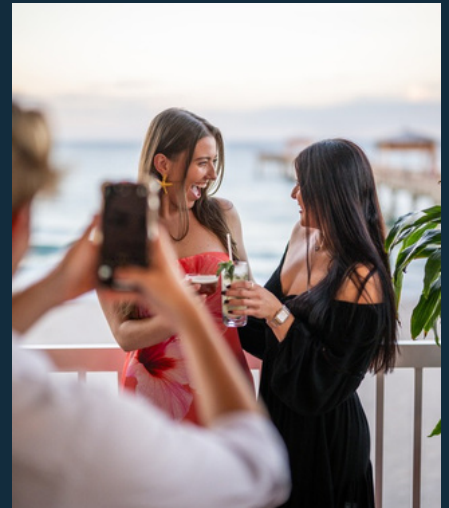


CELEBRATE AT

the Break

H O U S E

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



Rooftop | Beachfront | Private Dining

HOW BOOKING WORKS

GOOD FOOD. GREAT VIEWS. UNFORGETTABLE EVENTS.

1. CHOOSE YOUR EVENT STYLE



BREAKFAST



LUNCH



DINNER



COCKTAIL PARTY



2. PICK YOUR SPACE

Indoor, outdoor + rooftop spaces for groups of all sizes.



ROOFTOP LOUNGE

SEMI PRIVATE • OCEAN VIEWS

Up to 40 guests



FULL ROOFTOP BUYOUT

PRIVATE ROOFTOP EXPERIENCE

Up to 75 guests



OUTDOOR PATIO + BAR

OPEN-AIR GATHERING SPACE

Up to 100 guests



FULL RESTAURANT BUYOUT

PRIVATE ACCESS TO ENTIRE VENUE

Up to 175 guests



INSIDE DINING ROOM

PRIVATE INDOOR SPACE

Up to 20 guests



FULL DOWNSTAIRS BUYOUT

OPEN SPACE RIGHT BY THE BEACH

Up to 120 guests



3. PICK YOUR MENU

Choose the menu that best suits your group, style of your event and setting.



4. RESERVE YOUR DATE

BEFORE YOU BOOK

Menu due 10 days prior to event date
Contracts must be paid in full 7 days prior to your event.
Deposit required to secure date
22% gratuity, 5% service charge, 7% sales tax
2 hour minimum for all private events

PERSONAL EVENT PLANNER



Callie Rucker
callie@oceans234.com
954-428-2539





BREAKFAST

Morning Ritual

Includes | drip coffee + orange juice + tater tots

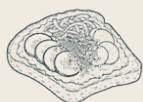
PRICED PER PERSON



1.

CHOOSE TWO \$38 | CHOOSE 3 \$44

Served buffet-style for easy, self-service group dining



FARMER'S MARKET TOAST

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



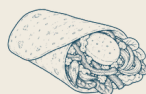
BREAKFAST SLIDER

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



SMOKED SALMON BAGEL

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



THE MED WRAP

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



HAM & CHEESE CROISSANT

ham, baked egg, Swiss, Dijonnaise



B.E.L.T

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



ALL SELECTIONS FEATURE: Fresh Fruits, Tater Tots

2.

ADD-ON FAVORITES

Priced per person



Chef's Selection Pastries

+\$5



Beach Bacon

+\$7



MOST POPULAR
ADD-ON:

Chef's Selection
Pastries

3.

BEVERAGE UPGRADES

Priced per person



Espresso-based drinks

+\$5



Soft Drinks

+\$3



Private Events Enhancements Available Upon Request



ALL DAY EVENT

The Coastal Table

Includes | guacamole station + french fries

PRICED PER PERSON



1.

CHOOSE TWO \$38 | CHOOSE 3 \$44

Served buffet-style for easy, self-service group dining



CHOPPED GREEN GODDESS

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



BREAK SMASH SLIDERS

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



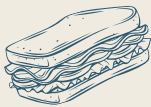
TRUFFLE DRIP GRILLED CHEESE

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



SALMON HEAT BOWL

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



BANGIN' CHICKEN BAHN MI

citrus pulled chicken, fresh herbs, crunchy veg, baquette



ALL SELECTIONS FEATURE:

Guacamole station + French fries

2.

ADD-ON FAVORITES

Priced per person

Savory

Chicken to salad	+\$7
Salmon to salad	+\$11
Chicken Empanadas	+\$5

Sweet

Mini Dubai Chocolate Brownies	+\$6
Chocolate chip cookies	+\$5
Cream-filled croissants	+\$8
Choice of: Pistachio, Chocolate, Peanut Butter	

3.

BEVERAGE UPGRADES

Priced per person

Espresso-based drinks	+\$5
Drip + Iced coffee	+\$3
Soft Drinks	+\$3



MOST POPULAR
ADD-ON:

Chicken
Empanada

Private Events Enhancements Available Upon Request



COCKTAIL PARTY



CHOICE OF 3 | \$32 | CHOICE OF 5 | \$36 | CHOICE OF 7 | \$42

Priced per person

1.

PICK YOUR PASSED APPETIZERS



TRUFFLE DRIP GRILLED CHEESE

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



SMOKESHOW CHEESE QUESADILLA

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



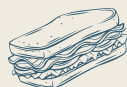
SALMON HEAT BOWL

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



BEET + RICOTTA HUMMUS

mint, dill, EVOO, tortilla chips



PRESSED + BLESSED CUBAN

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



BOARDWALK TATER TOTS

cheddar + Jack cheese, bacon, lime crema, scallions



BREAK SMASH SLIDERS

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



GINGER 'GLOW' GUAC

ginger, cilantro, sesame, lime, tortilla chips



BOARDWALK FRIES

salt n pepper

2.

ADD-ON FAVORITES

Priced per person

-  Mini Dubai Chocolate Brownies +\$6
-  Chocolate chip cookies +\$5
-  Cream-filled croissants +\$8
- Choice of: Pistachio, Chocolate, Peanut Butter



**MOST POPULAR
ADD-ON:**

*Chocolate chip
Cookies*

Private Events Enhancements Available Upon Request



BEVERAGE PACKAGE

All packages include soft drinks

PRICED PER PERSON



PICK YOUR PACKAGE



The Local

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

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 CHARDONNAY
CASTELLO DI GABBIANO, PINOT GRIGIO
WESTMOUNT, PINOT NOIR
DAOU CABERNET



The Coastal

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

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 CHARDONNAY
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?

DJs and outside speakers are welcome with prior approval, and our team can recommend trusted entertainment vendors and assist with audio-system access.

CAN I BRING A CAKE?

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

WHAT IS THE DEAL WITH PARKING?

Public parking is available throughout the island, with multiple parking garages just a few minutes walk away. Your Event Coordinator will recommend the best options for your group.

WHAT HAPPENS WHEN IT RAINS

Our outdoor spaces feature retractable weather shades that extend to the ground, providing substantial coverage during rain.



SCAN TO
BOOK YOUR EVENT