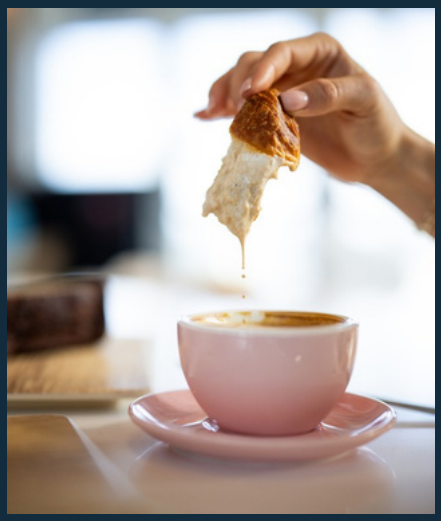
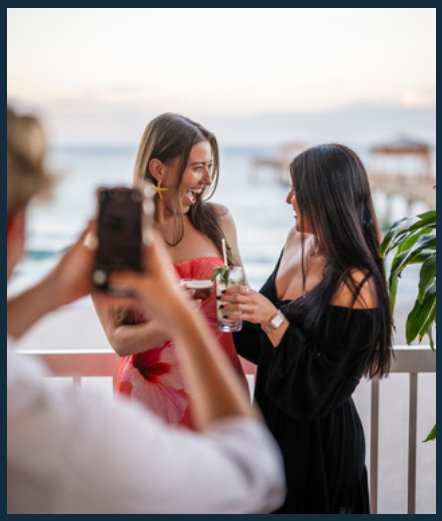
CELEBRATE AT

the Break
HOUSE
KITCHEN + BEACH BAR







Rooftop | Beachfront | Private Dining

the Break HOUSE
KITCHEN + BEACH BAR

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 GETHERING 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

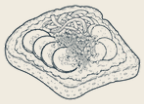
Morning Ritual

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



GOLDEN BELGIAN WAFFLE
fresh berries + house-made whipped cream



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



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

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

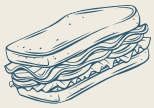
Served buffet-style for easy, self-service group dining



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



TRUFFLE DRIP GRILLED CHEESE
sourdough, brie + Jack, white truffle oil, Moroccan tomato jam surprise



PRESSED + BLESSED CUBAN
braised mojo pork, ham, melty Swiss, pickle, yellow mustard



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



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



CHICKEN CAESAR WRAP
romaine, shaved parmesan, house-made croutons, caesar dressing, flour tortilla

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 *Choice of: Pistachio, Chocolate, Peanut Butter*	+$8

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

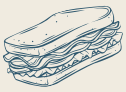
1. PICK YOUR PASSED APPETIZERS



TRUFFLE DRIP GRILLED CHEESE
sourdough, brie + Jack, white truffle oil, Moroccan tomato jam surprise



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



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



SMOKESHOW CHEESE QUESADILLA
smoked sea salt, cheddar + Jack, flour tortilla, salsa verde



BEET + RICOTTA HUMMUS
mint, dill, EVOO, tortilla chips



BOARDWALK TATER TOTS
cheddar + Jack cheese, bacon, lime crema, scallions



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 *Choice of: Pistachio, Chocolate, Peanut Butter*	+$8

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
- MONKEY SHOULDER

CANNED BEER
- MICHELOB ULTRA
- COORS LITE
- CORONA
- STELLA
- HIGH NOON

WINE
- GRANDIAL BLANC DE BLANC
- HAMPTON WATER BUBBLY ROSÉ
- DAOU DAOU CHARDONAY
- 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
- MONKEY SHOULDER

CANNED BEER
- MICHELOB ULTRA
- COORS LITE
- CORONA
- STELLA
- COVE BREWERY
- PROSPERITY LAGER
- PROSPERITY IPA
- HIGH NOON
- SURF SIDE

WINE
- GRANDIAL BLANC DE BLANC
- HAMPTON WATER ROSÉ
- DAOU CHARDONNAY
- DAUO SAUVIGNON BLANC
- CASTELLO DI GABBIANO, PINOT GRIGIO
- WESTMOUNT, PINOT NOIR
- DAOU CABERNET
- BANFI CENTINE SUPER TUSCAN

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 for what is consumed. Soft drinks are billed on consumption.

EVENT SPACES



INSIDE DINING ROOM

Max 20 guests
Ideal for birthdays, showers, client meetings
Mon - Thu: $500 F+B Min
Fri–Sun: $900 F+B min



FULL OUTDOOR PATIO + BAR

Max 100 guests
Ideal for cocktail-style parties, rehearsal cocktails, large corporate events
Mon - Thu: $3,500 F+B Min
Fri - Sun: $4,500 F+B Min



FULL DOWNSTAIRS BUYOUT

Max 120 guests
Ideal for cocktail parties, standing receptions, after-work happy hours
Mon - Thu: $4,000 F+B Min
Fri- Sun: $5,000 F+B Min



ROOFTOP LOUNGE AREA

Max 25 guests
Ideal for intimate gatherings or sunset vibe events
Guest must be 21+
$1,500 F+B Min



ROOFTOP SOUTH BAR + LOUNGE

Max 40 guests
Ideal for celebrations, cocktail events + good vibes
Guest must be 21+
Fri–Sun: $3,500 F+B Min



FULL ROOFTOP

Max 75 guests
Ideal for large cocktail receptions, weddings events, and celebratory moments
Guest must be 21+
Mon–Thu: $5,000 F+B Min
Fri–Sun: $7,000 F+B Min



FULL RESTAURANT BUYOUT

Max 175 guests
Ideal for company parties + holiday events, large-scale celebrations and community events
$15,000 F+B Min

BEFORE YOU BOOK + COMMON QUESTIONS

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

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, unless otherwise discussed with Event Coordinator.

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 nearby.
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