

BREVA

Private Events & Special Occasions

BREVA

New American Bar & Grill

Located in the historic Hotel Ivy in the heart of Downtown Minneapolis, Breva is a warm and welcoming, neighborhood gathering spot perfect for convivial celebrations, wedding festivities and corporate gatherings.

Treat your guests to a taste of the region with Breva's menu of New American cuisine and craft cocktails inspired by the flavors of the Upper Midwest and beyond. Our stone top bar and casual chic dining room feature glowing glass chandeliers, Venetian plaster walls and earth tones inspired by the natural beauty of the region. Corded banquettes, woven cafe chairs and a mix of reclaimed wood and marble tables are a cozy nod to Minnesota's Scandinavian "hygge" culture. Breva's outdoor patio is available for al fresco events on a seasonal basis.

FEATURES

Located in the Iconic Hotel Ivy • Steps from the Convention Center

Casual Chic Design Inspired by Scandinavian "Hygge" Culture

Regionally Inspired Cocktails & Cuisine • Seasonal Outdoor Patio



BREVA

Pricing

Starting Food & Beverage Minimums and Venue Fees

SUNROOM

Up to 40 guests seated · Up to 50 guests for a cocktail reception

Available Wednesday–Saturday · 3-hour event, beginning at 5pm or later

Food & Beverage Minimum $3,000

Venue Fee $500

RESTAURANT BUYOUT

Up to 75 guests seated · Up to 100 guests for a cocktail reception

Available Wednesday–Saturday · 4-hour event, beginning at 5pm or later

Food & Beverage Minimum $5,000

Venue Fee $1,000

RESTAURANT BUYOUT WITH OUTDOOR PATIO

Up to 100 guests seated · Up to 125 guests for a cocktail reception

Available seasonally on Wednesday-Saturday · 4-hour event, beginning at 5pm or later

Food & Beverage Minimum $6,000

Venue Fee $1,000

Food & Beverage Minimums do not include the 18% gratuity, 6% administrative fee, or applicable sales tax, which are added to your final bill. Minimums and Venue Fees are starting rates and may be higher during peak seasons and high-demand dates. For any other days and times, please contact our sales team.

Downtown Luxury Destination

Located in the heart of downtown Minneapolis, Hotel Ivy is the city's premier luxury hotel, just steps from the Minneapolis Convention Center, Orchestra Hall, Nicollet Mall, U.S. Bank Stadium, Target Center, and the vibrant dining and entertainment districts. Housed within a historic landmark and connected to the Minneapolis Skyway system, the hotel combines timeless architecture with modern luxury, making it an exceptional destination for meetings, conferences, weddings, and social celebrations. Guests enjoy beautifully appointed accommodations, the award-winning Anda Spa, and two distinctive dining and cocktail destinations—Breva Bar & Grill and Masa & Agave—each offering its own unique atmosphere for private events, receptions, networking gatherings, and memorable culinary experiences.

Property Highlights

- Luxury downtown hotel in the heart of Minneapolis
- Steps from the Minneapolis Convention Center and Skyway System
- Two distinctive private event venues under one roof
- Walkable to major attractions, entertainment, and corporate offices
- Full-service accommodations and dedicated event planning support





Elevated Cuisine and Craft Cocktails

Inspired by the flavors of the Upper Midwest and beyond, Breva's culinary program celebrates seasonal ingredients, locally sourced products, and contemporary New American cuisine. From passed hors d'oeuvres and interactive stations to family style dinners and cocktail receptions, our customizable menus allow planners to create a dining experience tailored to the style, size, and vision of every event.

Wine plays a central role in Breva's dining experience. Our thoughtfully curated collection of New and Old World wines features more than 40 selections by the glass, alongside exceptional bottles chosen to pair seamlessly with our seasonal New American cuisine. Whether welcoming guests with sparkling wine, pairing vintages with a plated dinner, or sharing bottles during a celebratory reception, our wine program elevates every private event with sophistication and approachability..

Culinary Offerings

- Passed hors d'oeuvres
- Interactive chef stations
- Buffet and family-style service
- Multi-course plated dinners
- Curated wine pairings
- Signature craft cocktails











Breva Full Buyout

For larger celebrations and corporate gatherings, Breva offers a full restaurant buyout providing exclusive access to both the Sun Room and Bar Room. A full buyout creates a seamless indoor flow between the elegant Sun Room—featuring Venetian plaster walls, glass chandeliers, reclaimed wood and marble tables—and the vibrant Bar Room centered around Breva's signature stone-top bar. This combined private dining experience is ideal for corporate receptions, wedding welcome parties, holiday celebrations, milestone events, and networking gatherings seeking a refined yet welcoming event venue with curated New American cuisine and craft cocktails.

Capacities

Seated: Up to 80

Standing: Up to 120

Features

- Ideal for larger group events
- Flexible open floor plan
- Flexibility for seated dining and standing receptions
- Chef-driven seasonal dishes and curated wine pairings
- Dedicated events and service team





The Sun Room

A DEDICATED SETTING FOR semi-PRIVATE EVENTS

The Sun Room is ideal for semi-private dinners, rehearsal dinners, birthday celebrations, and corporate gatherings. This space offers a bright, elegant atmosphere featuring Venetian plaster walls, glowing glass chandeliers, woven café chairs, and reclaimed wood and marble tables inspired by Minnesota's Scandinavian heritage.

Capacities

Seated: Up to 40

Standing: Up to 60

Features

- Ideal for medium-sized group events
- Seated dining and standing event flexibility
- Chef-driven seasonal dishes and curated wine pairings
- Dedicated events and service team
- Curated wine and beverage offerings





Canapes

Cocktail Reception – 2 hours – Choose 6 – $60/person – +$6 for each additional selection
Add Welcome Reception to your Lunch or Dinner event – 1 hour – Choose 3 – $32/pp – +$6 for each additional selection

Garden

TOMATO & MOZZARELLA SKEWER
balsamic glaze, basil

RICOTTA CROSTINI
pistachio, truffle honey

BEET & GOAT CHEESE
endive, almond, pickled shallot

MAC & CHEESE CROQUETTES
truffle, cheddar

FALAFEL
yogurt dill, herb oil

MUSHROOM ARANCINI
fontina, parmesan, mozzarella

Land

CHEESEBURGER SLIDER
potato bun, pickles, cheddar

BREVA MEATBALLS
marinara, parmesan, basil

PIGS IN A BLANKET
hot dog, everything bagel seasoning, grainy mustard

PETITE REUBEN
russian dressing, swiss

PROSCIUTTO & MELON SKEWER
balsamic glaze

KARAAGE JAPANESE FRIED CHICKEN
sriracha lemon aioli

STEAK SKEWERS
chimichurri

LAMB LOLLIPOPS
garlic, rosemary
+5 per guest

Sea

SALMON CRISPY RICE
sriracha aioli, nori, soy caramel, herb oil

TUNA TARTARE
avocado, soy, sesame cone

HAMACHI CEVICHE
chile verde, lime, jicama, lettuce cup

CAVIAR TOTS
crispy potato, creme fraiche

CRAB CAKE
mustard remoulade
+$3 per guest

SESAME GINGER COCONUT SHRIMP
sweet chili glaze
+$4 per guest

SHRIMP COCKTAIL
smokey cocktail sauce
+$4 per guest

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Stations

Market Table

$18 Per Guest

Seasonal crudité selection, white bean hummus, ricotta, crushed avocado, fresh cut seasonal fruit, dried fruit, fresh artisanal breads

Chef's selection of cured meats & cheese, accompaniments, bread & crackers
+ $9 per guest

Pasta Station

$32 Per Guest • Select Two

RIGATONI BOLOGNESE
ricotta, parmigiano reggiano

LUMACHE VODKA SAUCE
burrata, basil (V)

CASARECCI
basil pesto, pine nuts, sundried tomatoes, parmigiano reggiano (V)

ORECCHIETTE
sausage, broccolini, pecorino

CHEESECAKE SQUARES & BROWNIES
+$6 per guest
available for all stations

Burger Station

$35 per guest • Select One
Side of pickles, onions, lettuce, ketchup, tomato, mustard + herb fries

CLASSIC
Butcher's Blend

VEGGIE
Impossible Burger

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Stations

Skewer Station

$25 Per Guest

SOY-GLAZED BEEF

GINGER-SESAME CHICKEN

MISO-MARINATED VEGETABLES

Included sauces: peanut-satay, black garlic teriyaki, sweet chili, thai basil coconut curry, szechuan peppercorn

Taco Station

$35 Per Guest • Select Three

PORK AL PASTOR

CHICKEN TINGA

BEEF BARBACOA

MARINATED VEGETABLES

Warm corn tortillas, guacamole, corn chips, salsa verde, salsa roja, pico de gallo

Churros & mexican chocolate dipping sauce
+$8 per guest

Carving Station

$50 Per Guest • Select One
+$15 per Additional Item
$100 Chef Attendant

GRILLED ATLANTIC SALMON

ROASTED CHICKEN

SPICE RUBBED PORK LOIN

NY STRIP STEAK

Rosemary potatoes, seasonal vegetables, horseradish cream, salsa verde, au poivre

CHEESECAKE SQUARES & BROWNIES
+$6 per guest
available for all stations

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Dinner

Family-Style or Buffet
3 Courses | $95

Salad
Select One

MIXED BABY GREENS
cucumber, carrots, cherry tomato, lemon-thyme vinaigrette

CLASSIC CAESAR
parmigiano reggiano, herb croutons

MARINATED BEET SALAD
goat cheese, citrus vinaigrette

WEDGE SALAD
blue cheese, cherry tomato, bacon

Children's Meal
$25 per guest

CHICKEN TENDERS
with french fries and fresh fruit

RIGATONI
with butter or marinara

CHEESEBURGER
with fries

Entrées
Select Three

SHRIMP SCAMPI

BLACK ANGUS SIRLOIN

ATLANTIC SALMON

ROASTED ORGANIC CHICKEN

RED WINE BRAISED SHORT RIB

Starch
Select One

MUSHROOM RISOTTO

ROASTED POTATOES

WHIPPED POTATOES

FRENCH FRIES

Vegetable
Select One

ROASTED ROOT VEGETABLES

SEASONAL VEGETABLES

SAUTÉED BROCCOLINI

SAUTÉED GREENS

Dessert
Select Two

CHEESECAKE
classic cheesecake, graham cracker crust, seasonal berry compote

SEASONAL FRUIT COBBLER
baked seasonal fruit, brown sugar crumble, vanilla whipped cream

FRESH BERRIES
market berries, vanilla chantilly cream, mint

WARM CHOCOLATE CAKE
vanilla bean ice cream, chocolate sauce

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Dinner

Plated
3 Courses | $150 Per Guest

Starter
Select Two

ARUGULA & FRISÉE
apples, manchego cheese, almonds, lemon thyme vinaigrette

BURRATA
toasted pistachios, seasonal greens, crostini, blackberry vinaigrette

CLASSIC CAESAR
parmigiano reggiano, herb croutons

SALMON CRISPY RICE
nori, sriracha aioli, soy caramel, herb oil

OLIVE OIL ROASTED BEETS
fennel, whipped goat cheese, hazelnuts

Entrées
Select Three

STEAK FRITES
black garlic marinade, truffle fries

PASTA PRIMAVERA
linguine, seasonal vegetables, extra virgin olive oil, garlic herb sauce

SHRIMP SCAMPI
linguine, garlic-lemon butter, spinach, toasted breadcrumbs, basil

RED WINE BRAISED SHORT RIB
whipped potatoes, roasted chilies, pickled onion, shaved radish, herb salad

LEMON CAPER CHICKEN
roasted potatoes, broccolini, crispy capers

GRILLED ATLANTIC SALMON
farro, braised greens, yogurt-dill sauce, herb salad

ROASTED WALLEYE
shaved fennel, artichoke, grapefruit, salsa verde

FILET MIGNON
whipped potatoes, demi glaze, asparagus
+$10 per guest

Dessert
Select Two

CHEESECAKE
classic cheesecake, graham cracker crust, seasonal berry compote

SEASONAL FRUIT COBBLER
baked seasonal fruit, brown sugar crumble, vanilla whipped cream

FRESH BERRIES
market berries, vanilla chantilly cream, mint

WARM CHOCOLATE CAKE
vanilla bean ice cream, chocolate sauce

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Lunch

Family-Style or Buffet
3 Courses | $60 Per Guest

Salad
Select One

MIXED BABY GREENS
cucumber, carrots, cherry tomato, lemon-thyme vinaigrette

CLASSIC CAESAR
parmigiano reggiano, herb croutons

MARINATED BEET SALAD
goat cheese, citrus vinaigrette

WEDGE SALAD
blue cheese, cherry tomato, bacon

Entrées
Select Two

ROASTED CAULIFLOWER

ROAST TURKEY CLUB

CRISPY CHICKEN SANDWICH

ATLANTIC SALMON

CLASSIC CHEESEBURGER

ROASTED ORGANIC CHICKEN

AVOCADO TOAST

FLAT IRON STEAK

Children's Meal
$25 per guest

CHICKEN TENDERS
with french fries and fresh fruit

RIGATONI
with butter or marinara

CHEESEBURGER
with fries

Sides
Select Two

ROASTED ROOT VEGETABLES

SAUTÉED GREENS

FRENCH FRIES

ROASTED POTATOES

Dessert
Select Two

GLUTEN-FREE CAKE

CHEESECAKE

BROWNIE

ICE CREAM SUNDAE

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Boardroom

Healthy Breakfast

$35 per guest
Served Family-Style or buffet style

SLICED SEASONAL FRUIT AND BERRIES

GRANOLA & GREEK YOGURT

SELECTION OF FRESH JUICES

STEEL CUT OAT

Breaks

$20 per guest for one Break
or $30 per guest for two Breaks

SWEETS
selections of cookies, macaroons and gluten free chocolate tarts

ENERGY
assortment of fresh and dried fruits, nuts, yogurt parfait and granola

Breva Salad & Sandwich Board

$35 per guest
Served family-style or buffet style
Choice of 2 Salads or 2 Sandwiches
Served with Chips and Fresh Fruit

SALADS

MEDITERRANEAN SALAD
tomato, cucumber, peppers, radish, chickpeas, tahini, red wine vinaigrette

CLASSIC CAESAR
parmigiano reggiano, herb croutons

COBB SALAD
mixed greens, tomato, cucumber, bacon, blue cheese, herb-buttermilk dressing

SANDWICHES

BLT
bacon, lettuce, tomato, herb aioli, sourdough bread

CRISPY CHICKEN SANDWICH
kohlrabi, cabbage, tartar sauce, brioche bun

ROASTED TURKEY SANDWICH
bacon, lettuce, tomato, herb aioli

AVOCADO TOAST
grilled sourdough, 7-minute egg, togarashi, dill

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Breakfast

$45 Per Guest
2 Courses | Served Family-Style or Buffet

Starters

PASTRY BASKET

GRANOLA & GREEK YOGURT

FRUIT BOWL

Main Course

Select Two

HERB EGG SCRAMBLE

STEEL CUT OATS

EVERYTHING BAGEL & LOX

BRIOCHE FRENCH TOAST

BREAKFAST SANDWICH

MUSHROOM & GOAT CHEESE OMELETTE

STEAK & SCRAMBLED EGGS +$7

Sides

APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES

TURKEY SAUSAGE

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Bar Packages

2 Hour Events

Premium Bar

$55 per guest
$150 bar set up fee
$15 each additional hour

Full premium open with top shelf spirits

Up to 2 Signature Cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled and draft beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Signature Bar

$45 per guest
$15 each additional hour

Up to 2 Signature Cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled and draft beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Wine & Beer

$35 per guest
$10 each additional hour

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled and draft beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients. Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be canceled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

Location & Accessibility

Breva is located in the iconic Hotel Ivy in the heart of Downtown Minneapolis.

201 South Eleventh Street Minneapolis, Minnesota 55403

612.746.4600 | brevabarandgrill.com | @brevabarandgrill

NEARBY HOTELS:

Hotel Ivy Minneapolis (Host Hotel)

The Westin Minneapolis

Hyatt Regency Minneapolis

Hyatt Centric Downtown Minneapolis

•Emery, Autograph Collection

The Royal Sonesta Minneapolis Downtown

Four Seasons Hotel Minneapolis

Hilton Minneapolis

PARKING:

Hotel Ivy Valet

Heated underground valet parking available for event guests.

Nearby Self-Parking

11th & Marquette Ramp (1111 S. Marquette Ave.) — Directly connected to Hotel Ivy via the Minneapolis Skyway. Ideal for conferences, weddings, and large group events.

Leamington Ramp (1001 2nd Ave. S.) — Approximately one block from Hotel Ivy. Convenient option for overnight guests and daily event parking

.

TRANSIT:

Direct indoor access to the Minneapolis Skyway System

Approximately a 4-minute walk to the Minneapolis Convention Center via the Skyway

Less than a 10-minute walk to the METRO Blue Line and METRO Green Line stations, providing direct service to Minneapolis–Saint Paul International Airport, Mall of America, downtown St. Paul

Approximately 8 miles (15–20 minutes) from Minneapolis–Saint Paul International Airport by car

Let's Start Planning!

Contact Bailey Morrison

Office 612.746.4600

Direct 612.208.3674

bailey@masaandagave.com

NEARBY ATTRACTIONS

Minneapolis Convention Center

Located just a short walk from Hotel Ivy, the Minneapolis Convention Center hosts national conferences, trade shows, corporate meetings, and industry events throughout the year.

Nicollet Mall

Downtown Minneapolis' premier pedestrian corridor, Nicollet Mall offers shopping, dining, entertainment, public art, and access to the city's vibrant business district.

Stone Arch Bridge & Mississippi Riverfront

One of Minneapolis' most recognizable landmarks, the historic Stone Arch Bridge offers scenic riverfront views, walking trails, and easy access to the city's historic Mill District.

Mall of America

Just 15 minutes from Hotel Ivy, Mall of America is one of the nation's largest shopping and entertainment destinations, featuring hundreds of retailers, restaurants, attractions, and indoor entertainment.