



BREVA

Private Events



New American Brasserie

Located on the iconic Brighton Beach boardwalk, Brevia offers upscale private and semi-private dining in a stylish space with gorgeous ocean views.

Evoking Europe's timeless brasseries, Brevia is a memorable gathering place for birthdays, milestone events and wedding-related festivities. Easily accessible from across New York City via car and the subway, the brasserie is also ideal for corporate gatherings!

Brevia's New American cuisine, beautiful craft cocktails, and broad selection of wines from around the globe are sure to delight your guests. Round out your event with our signature vodka service, which pays homage to the rich history of the Brighton Beach neighborhood.

From the intimate Wine Room to a full buyout of the restaurant, Brevia can accommodate private events of 16-125 guests with Dinner menus starting at \$100 per guest. Lunch and Brunch event menus are also available!

FEATURES

Iconic Waterfront Location . Indoor and Outdoor Event Spaces . Ocean Views
Historic Architecture . Stylish Design Featuring a Marble Bar and Imported Italian Tile
Wine Cave . New American Cuisine . Craft Cocktails . Signature Vodka Service



Venues





Venues







DINNER

4 Courses, Served Family Style, \$100 per Guest

Starters For the Table

Included

FAVA BEAN HUMMUS
mint, charred lemon,
grilled sourdough

CHARRED EGGPLANT
yogurt, chili, mint, pita

LITTLE GEM CAESAR SALAD
local farm lettuces, white anchovy
caesar dressing, aged parmigiano,
sourdough croutons

MEDITERRANEAN SALAD
cucumber, marinated olives, tomatoes,
avocado, fennel, peppadews, feta,
za'atar vinaigrette

Appetizers

Choose 2

SALMON CRISPY RICE
nori, siracha aioli, herb oil

CAVIAR TOTS +\$5PP
yukon gold potato, crème fraîche,
red caviar

POTATO DUMPLINGS
caramelized onions, sour cream,
maldon sea salt

AHI TUNA TARTARE
crushed avocado, charred lemon soy,
chive, house-made kettle chips

BURRATA
pumpkin seed granola, blackberries,
aged balsamic, radicchio

COLOSSAL SHRIMP COCKTAIL +\$5PP
smoked vodka cocktail sauce, lemon

Mains

Choose 3

PAN ROASTED CHICKEN
chicken breast, wild rice, brussels sprouts,
mission fig jus

GRILLED BLACK ANGUS SKIRT STEAK +\$10PP
au poivre steak sauce

WILD MUSHROOM TAGLIATELLE
cremini, oyster, shiitake, mascarpone,
black truffle butter

PAN SEARED SALMON
cauliflower, citrus, toasted hazelnuts,
brown butter vinaigrette

WHOLE GRILLED BRANZINO +\$10PP
shaved fennel, artichoke, grapefruit,
salsa verde

BOLOGNESE RIGATONI
beef, pork, crushed tomatoes, mint,
whipped ricotta

GRILLED SKEWER
spiced ground lamb & beef, tzatziki,
wild rice, harissa vinaigrette

Dessert

Included

NY CHEESECAKE
red currant,
candied hazelnuts

CHOCOLATE CARAMEL PIE
chantilly

FRESH BERRIES
& SORBET

Enhancements

Add fresh seafood and caviar to your assortment of starters for the table.

Seafood Towers

Market Price | Minimum 20 Guests
a seasonal assortment of east &
west coast oysters, colossal shrimp, tuna
tartare, crab and lobster

Caviar Service

\$65 per Ounce | Minimum 5 Ounces
osetra amber gold, house-made potato
chips, tater tots, crème fraîche, chives,
shallots, hard-boiled egg

Oyster Platters

Market Price per Dozen
east & west coast oysters,
smoked vodka cocktail sauce,
pink peppercorn mignonette

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS



LUNCH

4 Courses, Served Family Style, \$80 per Guest

Starters For the Table

Included

FAVA BEAN HUMMUS
mint, charred lemon,
grilled sourdough

CHARRED EGGPLANT
yogurt, chili, mint, pita

LITTLE GEM CAESAR SALAD
local farm lettuces, white anchovy
caesar dressing, aged parmigiano,
sourdough croutons

MEDITERRANEAN SALAD
cucumber, marinated olives, tomatoes,
avocado, fennel, peppadews, feta,
za'atar vinaigrette

Appetizers

Choose 2

SALMON CRISPY RICE
nori, siracha aioli, herb oil

CAVIAR TOTS +\$5PP
yukon gold potato, crème fraîche,
red caviar

POTATO DUMPLINGS
caramelized onions, sour cream,
maldon sea salt

AHI TUNA TARTARE
crushed avocado, charred lemon soy,
chive, house-made kettle chips

BURRATA
pumpkin seed granola, blackberries,
aged balsamic, radicchio

COLOSSAL SHRIMP COCKTAIL +\$5PP
smoked vodka cocktail sauce, lemon

Mains

Choose 3

PAN ROASTED CHICKEN
chicken breast, wild rice, brussels sprouts,
mission fig jus

GRILLED BLACK ANGUS SKIRT STEAK +\$10PP
au poivre steak sauce

WILD MUSHROOM TAGLIATELLE
cremini, oyster, shiitake, mascarpone,
black truffle butter

PAN SEARED SALMON
cauliflower, citrus, toasted hazelnuts,
brown butter vinaigrette

BOLOGNESE RIGATONI
beef, pork, crushed tomatoes, mint,
whipped ricotta

WHOLE GRILLED BRANZINO +\$10PP
shaved fennel, artichoke, grapefruit,
salsa verde

GRILLED SKEWER
spiced ground lamb & beef, tzatziki,
wild rice, harissa vinaigrette

Dessert

Included

NY CHEESECAKE
red currant,
candied hazelnuts

CHOCOLATE CARAMEL PIE
chantilly

FRESH BERRIES
& SORBET

Enhancements

Add fresh seafood and caviar to your assortment of starters for the table.

Seafood Towers

Market Price | Minimum 20 Guests
a seasonal assortment of east & west
coast oysters, colossal shrimp, tuna
tartare, crab and lobster

Caviar Service

\$65 per Ounce | Minimum 5 Ounces
osetra amber gold, house-made potato
chips, tater tots, crème fraîche, chives,
shallots, hard-boiled egg

Oyster Platters

Market Price per Dozen
east & west coast oysters,
smoked vodka cocktail sauce,
pink peppercorn mignonette

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS



SANDWICH & SALAD BOARD

Served Family Style \$45 per Guest

Includes 2 Sandwiches and Your Choice of 2 Salads Served with Chips, Fresh Fruit and Cookies

Sandwiches

OVEN ROASTED TURKEY CLUB

bacon, bibb lettuce, heirloom tomato,
herb aioli, sourdough

CRISPY CHICKEN SANDWICH

shallot slaw, chipotle aioli, brioche bun

Salads

HARVEST SALAD

herb marinated chicken, romaine, kale, toasted almond, carrot,
radish, grape, sesame seed crisps, goat cheese, sherry miso vinaigrette

MEDITERRANEAN SALAD

cucumber, marinated olives, tomatoes, avocado,
fennel, peppadews, feta, za'atar vinaigrette

CHICKEN CAESAR SALAD

grilled chicken, little gem, parmesan, sourdough croutons

Cookies

ASSORTED COOKIES

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS



BRUNCH

3-Courses, Served Family-Style, \$60 per Guest

Starters For the Table

Included

PASTRY BASKET
blueberry muffin, croissant, raspberry
palmier, market fruit, butter, berry compote

GREEK YOGURT
orange bourbon marmalade

FRESH FRUIT & BERRIES
HOUSE-MADE GRANOLA

Appetizers

Choose 2

SALMON CRISPY RICE
nori, siracha aioli, herb oil

AHI TUNA TARTARE
crushed avocado, charred lemon soy,
chive, house-made kettle chips

LITTLE GEM CAESAR
local farm lettuces, white anchovy
caesar dressing, aged parmigiano,
sourdough croutons

SMOKED MAHI DIP
pickled shallot, chive,
heirloom corn tortilla chips

CAVIAR TOTS +\$5PP
yukon gold potato, crème fraîche,
red caviar

CHARRED EGGPLANT
yogurt, chili, mint, pita

MEDITERRANEAN SALAD
cucumber, marinated olives, tomatoes,
avocado, fennel, peppadews, feta,
citrus vinaigrette

FAVA BEAN HUMMUS
mint, charred lemon,
grilled sourdough

COLOSSAL SHRIMP COCKTAIL +\$5PP
smoked vodka cocktail sauce, lemon

Main Dishes

Choose 3

AVOCADO TOAST
7-minute egg, sliced avocado,
pickled shallot, dill, togarashi,
grilled sourdough

EGGS BENEDICT
two poached eggs, english muffin,
canadian bacon, hollandaise,
breakfast potatoes
Add smoked salmon +3pp

LEMON RICOTTA PANCAKES
yuzu curd, blueberries

BRIOCHE FRENCH TOAST
chantilly cream, mixed berries

CHOPPED HARVEST SALAD
herb-marinated chicken, romaine,
kale, radicchio, toasted almonds,
carrots, radish, red grapes,
sesame seed crisps, goat cheese,
sherry-miso vinaigrette

PAN SEARED SALMON
cauliflower, citrus, toasted hazelnuts,
brown butter vinaigrette

PAN ROASTED CHICKEN
chicken breast, wild rice, brussels
sprouts, mission fig jus

ZA'ATAR SEARED TUNA
campari tomato, haricot vert,
grilled potato, pickled apricots,
red wine vinaigrette

WILD MUSHROOM OMELETTE
spinach, mixed greens

BAKED EGGS
crushed tomato, red pepper,
crispy chickpeas

BLACK ANGUS SKIRT STEAK & EGGS +\$10PP
two eggs, crispy yukon potatoes,
chimichurri, toast

Sides

Included

PORK OR TURKEY SAUSAGE

APPLEWOOD SMOKED BACON

PAN SEARED POTATOES & MUSHROOM

Enhancements

Add fresh seafood and caviar to your assortment of starters for the table.

Seafood Towers

Market Price | Minimum 20 Guests
a seasonal assortment of east & west
coast oysters, colossal shrimp,
tuna tartare, crab and lobster

Caviar Service

\$65 per Ounce | Minimum 5 Ounces
osetra amber gold, house-made potato
chips, tater tots, crème fraîche, chives,
shallots, hard-boiled egg

Oyster Platters

Market Price per Dozen
east & west coast oysters,
smoked vodka cocktail sauce,
pink peppercorn mignonette

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS



BEVERAGE PACKAGES

*2.5 Hour Packages | Beverage Packages do not Include Shots
We kindly ask parties of 20 or more guests to select a beverage package.*

Vodka Service

Please ask to see our complete list of vodkas and pricing.

Served with fruit compote.

STOLICHNAYA wheat & rye blend, \$75/bottle	RAVO wheat based, \$65/bottle
RUSSIAN STANDARD wheat based, \$45/bottle	WHEATLY wheat based, \$65/bottle
KHORTYTSA DE LUXE wheat based, \$60/bottle	

Signature Bar

3 Seasonal cocktails
Sommelier's selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda,
regular coffee & tea
Still & sparkling water service

Premium Bar

Full premium open with top shelf spirits
Sommelier's selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juices, soda,
regular coffee & tea
Sparkling & still water service

Large Format Cocktails

Sangria	Espresso Martini	Margarita
Paloma	Tower	Horseshoe Sling
Aperol Spritz		Rum Punch

Beer & Wine

Sommelier's selections red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda,
regular coffee & tea
Still & Sparkling water service

Brunch Bar

Bloody Mary . Bellini . Mimosa
Sommelier's selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda,
regular coffee & tea
Still & sparkling water service

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS

Location

Breva is located on the iconic Brighton Beach Boardwalk along the beach in Brooklyn, NY.

3145 Brighton 4th Street, Brooklyn, NY 11235
929 470 4133

brevabrightonbeach.com @brevabrightonbeach

START PLANNING TODAY

Contact Elizabeth Vaccaro | Director of Sales

Mobile 347 327 4208

elizabeth@brevabrightonbeach.com

