

The image shows a restaurant interior with several tables set for dining. The tables are arranged in a dining room with large windows overlooking a beach. The lighting is warm and ambient, with pendant lights hanging from the ceiling. A large, stylized graphic with the word 'BREVA' is overlaid in the center of the image. The graphic is a dark teal rectangle with a white border and a white drop shadow, containing the word 'BREVA' in a white, bold, serif font.

BREVA

Private Events



New American Brasserie

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

Evoking Europe's timeless brasseries, Brevva is a memorable gathering place for birthdays, milestone events and wedding-related festivities. Easily accessible via car and public transportation, the brasserie is also ideal for corporate gatherings!

Brevva'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.

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



BREVA

Venues



COCKTAIL BAR



COCKTAIL BAR



THE BEACH ROOM



THE BEACH ROOM

BREVA

Venues





Event Spaces & Pricing

BREVA INDOOR BUYOUT

Cocktail Bar . Brighton Room . Beach Room
Capacity - 125 Seated | 3 Hours

Summer

\$25,500 food and beverage minimum
\$3,500 rental fee | \$2,500 additional hour

Winter

\$8,500 food and beverage minimum
\$1,500 rental fee | \$1,500 additional hour

BRIGHTON ROOM

Capacity - 65 Seated | 2.5 Hours

Summer

\$3,500 food and beverage minimum
\$1,700 rental fee | \$1,500 additional hour

Winter

\$2,800 food and beverage minimum
\$850 rental fee | \$900 additional hour

BEACH ROOM

Capacity - 60 Seated | 2.5 Hours

Summer

\$10,500 food and beverage minimum
\$1,000 rental fee | \$1,500 additional hour

Winter

\$3,500 food and beverage minimum
\$500 rental fee | \$900 additional hour

BREVA & BOARDWALK BUYOUT

Boardwalk . Cocktail Bar
Brighton Room . Beach Room
Capacity - 125 Seated | 3 Hours

Summer

\$75,000 food and beverage minimum

BOARDWALK

Capacity - 110 Seated | 2.5 Hours

Summer

\$60,000 food and beverage minimum

WINE ROOM

Capacity - 20 Seated | 2.5 Hours

\$2,800 food and beverage minimum
\$800 rental fee | \$1,000 additional hour

Kosher Catering \$35 per Guest | Cake Cutting & Plating \$7 per Guest

PRIVATE EVENTS ARE SUBJECT TO STATE AND LOCAL TAXES. PLEASE REFER TO THE PRIVATE EVENT AGREEMENT FOR DETAILS. ALL PRICING IS BASED PER PERSON. 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

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
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

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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

LEMON RICOTTA PANCAKES
yuzu curd, blueberries

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

WILD MUSHROOM OMELETTE
spinach, mixed greens

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

BRIOCHE FRENCH TOAST
chantilly cream, mixed berries

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

BAKED EGGS
crushed tomato, red pepper, crispy chickpeas

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

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

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.*

Premium Bar

\$60 per guest, \$15 per guest per additional hour

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

Signature Bar

\$45 per guest, \$15 per guest per additional hour

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

Beer & Wine

\$25 per guest, \$10 per guest per additional hour

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

Large Format Cocktails

\$180 minimum order, 10 glasses per order

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

Signature Vodka Service

Choose from our collection of over 75 bottles.

Served chilled with house-made compote.

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

Brunch Bar

\$35 per guest, \$15 per guest per additional hour

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

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