



BREVA



New American Bar & Grill

Located in the historic Hotel Ivy in the heart of Downtown Minneapolis, Brevva 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 Brevva'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. Brevva's outdoor patio is available for all 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





Pricing

Happy Hour

THE SUN ROOM

2 Hours, Between 3pm and 6pm

Up to 30 Guests for Cocktails

Food & Beverage Minimum \$1,000

BREVA RESTAURANT BUYOUT

2 Hours, Between 3pm and 6pm

Up to 120 Guests for Cocktails

Includes the Bar and Sun Rooms

Sunday - Thursday

Venue Fee \$500

Food & Beverage Minimum \$2,000*

Friday - Saturday

Venue Fee \$750

Food & Beverage Minimum \$2,000*

Dinner

THE SUN ROOM

3 Hours, 5pm Onward

Up to 40 Seated, 60 for Cocktails

Food & Beverage Minimum \$1,500

BREVA RESTAURANT BUYOUT

4 Hours, 5pm Onward

Up to 80 Seated, 120 for Cocktails

Includes the Bar and Sun Rooms

Sunday - Thursday

Venue Fee \$1,500

Food & Beverage Minimum \$4,000*

Friday - Saturday

Venue Fee \$2,000

Food & Beverage Minimum \$5,000*

Please inquire about breakfast, lunch and brunch events.

*All prices are subject to 18% gratuity, 6% administration fee and applicable sales taxes. *Additional fees may apply during periods of high demand.*



THE BAR ROOM



THE SUN ROOM





COCKTAIL RECEPTION

2 Hours

Passed Canapes

Choice of 3 Items, \$35 per Guest. 5 Items, \$55 per Guest. +\$6 Each Additional Item

SMOKED WALLEYE
chives, seeded lavash

CHEESE ARANCINI
truffle aioli, parmesan

CRISPY SUYA CHICKEN
suya spice, toasted peanuts, chive

TUNA CRUDO SPOONS
aguachile, avocado, serrano, cilantro

RICOTTA CROSTINI
honey, olive oil, aleppo

SHRIMP COCKTAIL
new orleans cocktail sauce

GRILLED SKIRT STEAK
chimichurri

Tables & Stations

MARKET TABLE

\$20 per Guest

MARINATED OLIVES
orange, bay leaf, fennel pollen

GIARDINIERA
pickled vegetables

ROASTED RED PEPPER HUMMUS
zaatar, olive oil grilled sourdough

CRUDITE
selection of seasonal vegetables,
green goddess

BABA GANOUSH
roasted eggplant, lemon, tahini, olive oil

CRUSHED AVOCADO
chermoula, tortilla chips

CHEESE & CHARCUTERIE

\$25 per Guest

CURED MEATS
chicken liver pate, berkshire pork
terrine, prosciutto, chorizo

CHEESES
vermont creamery chevre, burrata,
pecorino rustico, rogue creamery smokey blue



DESSERT BITES

Choice of 3, \$12 per Guest

ASSORTED PETIT FOURS **CHOCOLATE ALMOND TORTE**
ASSORTED COOKIES **TIRAMISU**
ASSORTED MACAROONS **BASQUE CHEESECAKE**

DUE TO ADVANCE PREPARATION, DESSERT ORDERS MUST BE CANCELED
48 HOURS PRIOR TO EVENT IN ORDER TO ENSURE A FULL REFUND.

PLEASE NOTE THAT MENU ITEMS ARE SUBJECT TO CHANGE.



EVENING

3-Courses, \$95 per Guest
Served Plated, Buffet or Family Style

**For plated dinners, we kindly ask the host to select the Main dishes 72 hours in advance.*

Starters

Choose 2 items

RED PEPPER HUMMUS

zaatar, olive oil, grilled sourdough

SMOKED WALLEYE DIP

chives, seeded lavash

ROASTED BEET SALAD

the humble goat chevre, citrus, walnuts,
fig vinaigrette

SUYA HONEY CHICKEN WINGS

roasted peanuts, chive

BURRATA & BLACKBERRIES

saba, toasted pumpkin seed granola

CLASSIC CAESAR SALAD

little gem, sourdough croutons, parmesan

SUYA HONEY CHICKEN WINGS

roasted peanuts, chives

CHOPPED SALAD

tomato, cucumber, hard cooked egg, bacon,
blue cheese, avocado, crispy shallots

Mains

Choose 3 items

ROASTED CAULIFLOWER

oyster mushroom, romesco, hazelnuts, herbs

PAN SEARED SALMON

creamy horseradish sauce, warm potato salad, dill oil

SKIRT STEAK & FRITES

chimichurri

MUSHROOM RISOTTO

oyster & shitake mushrooms, black truffle, parmesan

SHRIMP SCAMPI LINGUINE

garlic-chili butter, toasted breadcrumbs

RIGATONI BOLOGNESE

creamy polenta, pickled watercress

ROASTED BRICK CHICKEN

wild rice, roasted squash, swiss chard, fig jus

HERITAGE PORK CHOP

braised cranberry beans, tuscan kale, cippolini agrodolce

GUAJILLO BRAISED SHORT RIBS

creamy polenta, pickled watercress

Dessert

Included

CHEESECAKE

blueberry compote, pistachio

THE SUNDAE

vanilla & salted caramel gelato,
amarena cherries, brownies, candied
hazelnuts, chantilly cream

APPLE POMEGRANATE CRISP

vanilla gelato

PLEASE NOTE THAT MENU ITEMS ARE SUBJECT TO CHANGE.



BEVERAGE PACKAGES

2 Hours

Premium Bar

\$50 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
Still & sparkling water service

Signature Bar

\$40 per Guest, \$15 per Guest per additional hour

3 craft 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

\$35 per order, 8 glasses per order

Sangria	French 75	Horseshoe Sling
Paloma	Margarita	Rum Punch

Beverage Packages do not include Shots



COCKTAILS, BEER & WINE

Cocktails

THE WOODSMAN

Evan Williams Bourbon, Montenegro, Benedictine, Bitters, Wood Smoked

SPICY PALOMA

Campo Bravo Blanco, Grapefruit, Lime, Agave, Firewater Bitters, Grapefruit Soda

VIKING G&T

Vikre Aquavit, Earl Giles Gin, Yuzu Lime Tonic

FLAME OF LOVE MARTINI

Earl Giles Vodka, Sherry, Burnt Orange-Infused Dry Curacao, Flamed Orange Peel

FIG OLD FASHIONED

Rittenhouse Rye, Fig, Black Walnut Bitters

TAMARINDO MARGARITA

Campo Bravo Reposado Tequila, Chile, Tamarindo, Lime, Agave

THE GOLDEN STANDARD

Rittenhouse Rye, Vikre Herbal, Cinnamon Syrup, Egg Whites, Lemon Juice, Bitters

BREVA

Plantation White Rum, Sherry, Orange, Lemon, Falernum, Jamaican Bitters

THE JUNGLEBIRD

Plantation Dark Rum, Appleton Jamaican Rum, Pineapple, Campari, Lime, Demerara Syrup

ALPINE MULE

Vikre Cedar Gin, Vikre Herbal, Intense Ginger Liqueur, Lime, Ginger Beer

WILD RICE NEGRONI

Earl Giles Gin, House Vermouth Blend, Campari, Minnesota Wild Rice

AMALFI SPRITZ

Italicus, Limoncello, St Germain, Prosecco

Draft Beers 16 OZ

COORS LIGHT LAGER

Coors Brewing Company | Golden, Co

PERONI LAGER

Birra Peroni | Rome, Italy

FIREBRICK AMBER LAGER

August Schell Brewing Company | New Ulm, MN

PADDLE VENTURE PILSNER

Bent Paddle Brewing Co. | Duluth, MN

PISTACHIO CREAM ALE

Indeed Brewing Company | Minneapolis, MN

FURIOUS IPA

Surly Brewing Company | Minneapolis, MN

COSMIC LOUNGE HAZY IPA

Bent Paddle Brewing Co. | Duluth, MN

HOP KINGDOM 300 IPA

Fulton Brewing | Minneapolis, MN

Mocktails

PHONY NEGRONI

NOT TOO SPICY

Clean Co. Tequila Alternative, Fresh Lime, Agave

YUZU TONIC

Seedlip Garden 104, Yuzu, Tonic

ON THE WAGON

Seedlip Spice 94, Fresh Lime, Ginger Beer

Wine

Breva's wine list features popular varietals from iconic wine regions around the globe.

We will assist with selections that meet your taste and specifications.

Location

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

START PLANNING TODAY

Contact Bailey Morrison | Restaurant Event Sales Manager

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