



BREATHE™

BREATHE™

FRESH-THINKING GASTRONOMY

EVENTS 2020

SPACES

BREATHE RESTAURANT · PERGOLA TERRACE & GARDEN · AIR ROOFTOP AREA

Our venue consists of three unique spaces ideal for events: On the Breathe Restaurant level, both the indoor area and the spacious outdoor terraced pergola & garden area can be separated or used together as one large venue.

Upstairs in Air, our roof-top terrace provides the third distinct zone. All have their own advantages and distinguishable characteristics, while at the same time exuding the Breathe concept of sophisticated design, natural elements and top class services.

This unique set-up allows you to choose the space that best suits your event - whether for a wedding or corporate event, brunch, cocktails or dinner, summer or winter



EVENTS AT AIR

MAXIMUM CAPACITY:
STANDING 250PAX SITTING 100PAX

RAW FOOD MENU

OPTIONS 79€ & 109€

PREMIUM ADD-ON PACKAGES

DRINK PACKAGES

EVENT SERVICES

AIR is a classy and sophisticated open-air rooftop terrace that wouldn't be out of place in the trendiest metropolitan city. AIR can be either completely separated from Breathe or integrated as a pre or post-dinner entertainment area.

With its own fully equipped cocktail bar and raw food kitchen, same-floor independent bathrooms and its own sound system, AIR is perfectly set up for hosting your event in a private and discreet setting. Let your guests be awed by the panoramic views over Puerto Banus and La Concha mountain while surrounded by soft ambient lighting, elegant music, sensual water and fire features, the sweet-scented Frangipani trees and the vast open starry sky.



EVENTS AT BREATHE RESTAURANT

BREATHE RESTAURANT INTERIOR:

MAXIMUM CAPACITY:

Sitting 200pax

Standing 300pax

The interior of the restaurant is the heart of Breathe. The elegant and sophisticated design includes high ceilings, a hanging garden over the main dining area, floor-to-ceiling glass doors, fire features, a large bar and a vibrant open kitchen. During the warmer months the sliding doors on both sides of the restaurant can be retracted within the walls creating a much larger open space with great mountain views. During the cooler months, the warm ambience and underfloor heating and large fireplace creates the perfect cozy environment.

The interior space can be divided between the bar area and the dining stage, or used as a single space, with or without the mountain terrace. All areas are equipped with a state-of-the-art sound system and comfortable seating.

The restaurant interior can be used either separately or joined with the pergola terrace & garden, and/or Air rooftop bar.

FOOD OPTIONS

CORPORATE EVENTS

CANAPES MENU OPTIONS:

Standard 28€ & Premium 42€

LUNCH OR DINNER MENU:

49€ / 59€ / 89€

BRUNCH MENU:

29€

BREATHE WEDDINGS

CANAPE MENU OPTIONS:

Standard 28€ & Premium 42€

LUNCH OR DINNER MENU:

89€ / 119€ / 159€

BRUNCH MENU:

29€

DRINKS & MORE

PREMIUM ADD-ON PACKAGES

DRINK PACKAGES

EVENT SERVICES



EVENTS AT BREATHE PERGOLA TERRACE & GARDEN

BREATHE PERGOLA TERRACE & GARDEN:

MAXIMUM CAPACITY:

Sitting inside pergola 100pax

Standing 300pax

The Pergola Terrace and Garden areas are the hidden gems of Breathe. Secluded from the street, the weather-proof pergola area opens onto a landscaped garden, boasting mature and magnificent century-old Palo Boracho trees, a 30 metre-long vertical garden, multiple water features and lush vegetation. Seating within the two areas can be on either comfortable sofas, dining tables and high tables for canapés and easy socialising.

The Pergola area has drop-down transparent walls to keep the elements out, but for the warmer months they can be fully retracted, along with the weatherproof roof awning. The south-west aspect allows the afternoon sun to filter in through the leaves of the garden and the slatted shade of the pergola. The large outdoor bar can function independently of the interior.

The Pergola Terrace and Garden areas are fitted with a state-of-the-art sound system and soft ambient lighting. They can be used either separately or together with the interior of the restaurant.

FOOD OPTIONS

CORPORATE EVENTS

CANAPES MENU OPTIONS:

Standard 28 € & Premium 42 €

LUNCH OR DINNER MENU:

49 € / 59 € / 89 €

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DRINKS & MORE

PREMIUM ADD-ON PACKAGES

DRINK PACKAGES

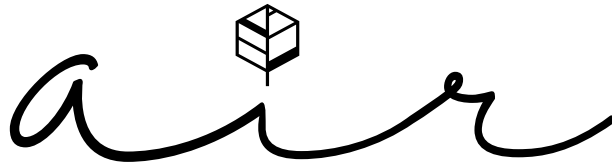
EVENT SERVICES



AIR FLYING CANAPES

BASED ON OUR RAW FOOD MENU SELECTION

SPECIAL DIETARY & RELIGIOUS OPTIONS AVAILABLE UPON REQUEST



ROOFTOP BAR & SIGNATURE COCKTAILS

*Combine any of these options
with a Drink package*

STANDARD SELECTION 49€PP

2 of each per person

SPICY SUSHI

Spicy IKEJIME Tuna and Avocado Sushi Rolls

VEGETARIAN SUSHI

Cucumber and Asparagus Sushi Rolls

CEVICHE

Seabass, Choclos, Trout Caviar, Brazil nut Milk & Melon Sorbet

TIRADITO

Smoked Swordfish, Sweet Corn, Scarlet Prawn Tiger Milk, Avocado Cream

CARPACCIO

Santander Beef Tenderloin, Parmesan Cheese, Truffle, Organic Hazelnuts

IBERIAN HAM

100% Iberian Bellota Cured Ham, Dehesa De Los Monteros, Ronda

FRUIT PLATTER

Seasonal and Tropical Fruit Served on ice



PREMIUM SELECTION 79€

3 of each per person

OYSTERS

Archipel de Lilia, Legris #2. Médaille de D'or

FRUIT PLATTER

Seasonal and tropical fruit served on ice

SPICY SUSHI

Spicy IKEJIME tuna and avocado sushi rolls

VEGETARIAN SUSHI

Cucumber and asparagus sushi rolls

CEVICHE

Seabass, choclos, trout caviar, brazilnut milk & melon sorbet

TIRADITO

Smoked swordfish, sweet corn, scarlet prawn tiger milk, avocado cream

CARPACCIO

Santander beef tenderloin, parmesan cheese, truffle, organic hazelnuts

IBERIAN HAM

100% Iberian bellota cured ham, dehesa de los Monteros, Ronda

OPTIONAL CAVIAR 15€ PER PERSON 50€

Moon gold Oscietra (15 gr. per person), served with blinis & crème fraiche

CORPORATE MENU OPTIONS

SPECIAL DIETARY & RELIGIOUS OPTIONS AVAILABLE UPON REQUEST

starters to share

CAPRESE SALAD | VT

Puglia burrata, Kalamata olives, homemade tomato focaccia, sundried tomato and organic hazelnut pesto

GUACAMOLE 3.0 | V

Handmade with organic avocados and pomegranate, served with spiced yuca chips

SAMBAL OELEK SPICED TOFU | VT

With black Chinese vinegar & sesame dip

BEEF FILLET CARPACCIO | GF

Santander beef tenderloin, parmesan cheese, truffle oil, Brazil nuts, black olive crumbs

mains to choose

SLOW COOKED SPICY LONG-RIBS

Duroc pork ribs cooked for 24 hours, marinated in mixed spices, sweet soy sauce

ORGANIC WHOLE-GRAIN CARNAROLI RISOTTO | VT

With seasonal mushrooms, 24-month aged parmesan cheese, white truffle aroma (vegan option without parmesan)

THAI STYLE SEABASS | GF

Line-caught Mediterranean sea bass, grilled organic local vegetables, cream of leek & coconut

SPATCHCOCK CHICKEN

Marinated in herbs, roasted in jasper and with BBQ sauce, served with truffle mash potato and chilli lemon broccolini with roasted almonds

desserts

Chef's selection

49€pp

starters to share

CAPRESE SALAD | VT

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GUACAMOLE 3.0 | V

Handmade with organic avocados and pomegranate, served with spiced yuca chips

SAMBAL OELEK SPICED TOFU | VT

With black Chinese vinegar & sesame dip

BEEF FILLET CARPACCIO | GF

Santander beef tenderloin, parmesan cheese, truffle oil, Brazil nuts, black olive crumbs

mains to choose

HERB CRUSTED COD LOIN

Cauliflower cream and wild mushrooms, red wine jus

FILLET STEAK | GF

35 day aged Galician Simmenthal beef, chimichurri sauce, grilled vegetables with tomato concasse

MUSHROOM AND TRUFFLE RAVIOLI | VT

Seasonal mushrooms, 24-month aged parmesan cheese, pear cream & truffle oil (vegan option without parmesan)

SEAFOOD RISOTTO

Huelva red prawns, calamari, fresh clams

desserts

Chef's selection

59€pp

starters to share

IKEJIME RED TUNA CRISPY CANNELLONI

Line-caught wild red tuna from the Straits of Gibraltar wrapped in crispy cannelloni with sweetcorn, green curry sauce & crispy fried leek garnish

CALAMARI "DE POTERA"

Beer-battered whole calamari, with soft garlic foam

CONFITED BOLETUS

Carpaccio with pine nuts vinaigrette

CARAMELIZED MOLUENGO CHEESE

Soft goat's cheese, green leaf salad, caramelized pistachios, coriander vinaigrette

mains to choose

SEAFOOD RISOTTO

Huelva prawns, whole calamari and fresh Galician clams

CHARCOAL-GRILLED BEEF FILLET

Matured 35 days, Galician Simmenthal beef, roasted vegetables with tomato concasse and chimichurri sauce

HERB CRUSTED COD LOIN

Cauliflower cream, wild mushrooms, red wine jus

MUSHROOM AND TRUFFLE RAVIOLI

With pear and truffle cream

desserts

Chef's selection

89€pp

WEDDING MENU OPTIONS

SPECIAL DIETARY & RELIGIOUS OPTIONS AVAILABLE UPON REQUEST

STARTERS

BOLETUS CARPACCIO

Pine nut vinaigrette, rosemary gel
or

TUNA TARTARE WITH FIGS

Line-caught wild tuna from the Straits of Gibraltar prepared with ikejime method, roasted capsicum, toasted "quicos" and tomato chutney

or

TERRA SANTA SALAD

Kale, tangerine, grapefruit, roasted chestnut, caramelised pistachio & smoked Idiazabal D.O. cheese, with a tangerine, tamarind & maple syrup vinaigrette

MAINS

ANGUS BEEF RIB

Angus beef rib slow cooked for 24 hours, salty breadcrumbs with bitter apple, sweet potato puree and charcoal roasted salsify

or

OVEN BAKED SEABASS

Green asparagus and sauteed Chinese beans, coconut & citronella cream

or

PUMPKIN WANTON RAVIOLI

Sauteed mushrooms and organic spinach cream with pine nuts

DESSERTS

CARROT CAKE TIRAMISU

or

CHOCOLATE COULANT

Bitter chocolate crumble, chocolate ice cream

or

CHEESE AND HOMEMADE JAM

Degustation platter

89€

STARTERS

SHRIMP & BOLETUS CARPACCIO

Lightly roasted shrimps, pine nut vinaigrette and rosemary gel
or

BLUEFIN TUNA TATAKI

Line-caught wild red tuna from the Straits of Gibraltar prepared with ikejime method, endives, citrus and abalone sauce

or

ANGUS RIB CRISPY CANNELLONI

Angus beef rib slow cooked for 24 hours, Thai curry sauce and dehydrated leeks

MAINS

SLOW COOKED LAMB INGOT

Tender lamb cooked at low temperature, breadcrumbs with bitter apple, black truffle parmentier, charcoal grilled salsify

or

JOHN DORY CONFIT

With garlic and rosemary, sweetcorn puree, baby carrots

or

PUMPKIN WANTON RAVIOLI

Sauteed mushrooms, organic spinach cream and pine nuts

DESSERTS

CARROT CAKE TIRAMISU

or

CHOCOLATE COULANT

Bitter chocolate crumble, chocolate ice cream

or

CHEESE AND HOMEMADE JAM

Degustation platter

119€

"Welcoming glass of Taittinger Brut champagne
and 3 Speciale Legris N2 Oysters pp"

STARTERS

LOBSTER SALAD

With apple sauce, vegetables and "suquet Valenciana" cream
or

FOIE MEDALLION

With fig and savoury pistachio praline paste, homemade mini brioche
or

BOLETUS CANNELLONI

24-month aged parmesan cream & roasted pine nuts

MAINS

SOCARRAT RICE

Saffron rice, charcoal grilled calamari and red cardinal prawn
"carabenero", rosemary aioli

or

CONFIT DUCK BREAST

Tender duck cooked at low temperature with mango,
red fruits & cranberry sauce

or

CONFIT HAKE

Onion puree, roasted vegetables

DESSERT

CHEF'S DESSERT SELECTION

Piña colada, mandarin sorbet
Chocolate coulant

or

CHEESE AND JAM

Degustation platter

159€

DRINK PACKAGES

PREMIUM ADD-ON OPTIONS

OYSTERS AND RIESLING 29€ pp
3 Speciale Legris N2 Oysters & 1/2 bottle of Kabinett Riesling

OYSTERS AND CHAMPAGNE 44€ pp
3 Speciale Legris N2 Oysters & 1/2 bottle of Taittinger Brut Champagne

CAVIAR 70€ for 15g pp
Moon Gold Oscietra Caviar, served with crème fraîche and blinis

OPEN BAR PACKAGES

Our house spirits are premium spirits: Ciroc Vodka, Tanqueray no. Ten Gin, Johnnie Walkie Black Label Whisky, Captain Morgan Rum

Our tap beers are all premium local craft beers, some of them international award-winning.

Our coffee is specialty craft-roasted coffee, teas are premium Alveus organic range

All mixers are premium

DINING DRINK PACKAGES

TO COMBINE WITH
A DINNER PACKAGE

OPTION 1 - 19€ pp
Baluarte Tempranillo Roble / Ribera del Duero
Baluarte Verdejo / Rueda
Chivite la Fincas Rosé (blush)
Soft drinks
Water
Coffee/Tea

OPTION 2 - 26€ pp
Privat Brut Nature Organic Cava
Carravalseca Tempranillo Crianza / Rioja
Menade Organic Sauvignon Blanc / Rueda
Peyrassol #Lou rosé / Côtes de Provence (blush)
Craft beer on tap
Soft drinks
Water
Coffee/Tea

PACKAGE 1

Craft beer on tap, house wines, soft drinks & water

2 HOURS = 29€PP
3 HOURS = 44€PP
4 HOURS = 59€PP

PACKAGE 2

SAME AS PACKAGE 1 PLUS

House spirits, organic cava and coffee & tea

2 HOURS = 36€PP
3 HOURS = 52€PP
4 HOURS = 68€PP

PACKAGE 3

SAME AS PACKAGE 1 & 2 PLUS

Cocktails

2 HOURS = 44€PP
3 HOURS = 61€PP
4 HOURS = 88€PP

Choose any of these drink packages
for events at Air and Breathe

You can combine them with our
dinner menus and canape selection



CANAPES

Standard canapes / choose 7 from the list / 2 of each served pp per hour (14 units pp per hour in total) / 28€pp
Premium canapes / choose 8 from the list / 2 of each served pp per hour (16 units pp per hour in total) / 42€pp

**SPECIAL DIETARY & RELIGIOUS OPTIONS
AVAILABLE UPON REQUEST**



STANDARD SELECTION

- Smoked salmon and avocado sushi roll
- Mini beef cheeseburger
- Mini fish cake with green pepper sauce
- Smoked pork rib burrito and bbq sauce
- Strawberry gazpacho, focaccia croutons and black olive
- Cucumber and asparagus sushi roll
- Crispy duck confit caneloni with sweet chili sauce
- Pan de queso, homemade yogurt and coriander sauce
- Cajun spiced corn fed chicken skewer
- Beetroot & smoked goat's curd crispybread
- Roquefort and cranberry endive
- Smoked haddock croquettes with pea purée
- Blue cheese filo bites with pears and pistacho



CANAPES PREMIUM SELECTION

- Smoked salmon and avocado sushi roll
- Mini beef cheeseburger
- Mini fish cake with green pepper sauce
- Smoked pork rib burrito and bbq sauce
- Strawberry gazpacho, focaccia croutons and black olive
- Spicy ikejime tuna and avocado sushi roll
- Cucumber and asparagus sushi roll
- Crispy duck confit caneloni with sweet chili sauce
- King crab tortitas with tartare sauce and crispy capers
- Pan de queso, homemade yogurt and coriander sauce
- Cajun spiced corn fed chicken skewer
- Iberian bellota ham and melon skewer
- Beetroot & smoked goat's curd crispybread
- Roquefort and cranberry endive
- Smoked haddock croquettes with pea purée
- Blue cheese filo bites with pears and pistacho
- Citrus-cured sea bass on blinis with caviar and crème fraîche
- Scallops and guanciale pops

PREMIUM ADD-ON OPTIONS

OYSTERS AND RIESLING 29€ pp
3 Speciale Legris N2 Oysters & 1/2 bottle of Kabinett Riesling

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BRUNCH

AVAILABLE FROM 11 TO 4PM

BOTTOMLESS DRINK PACKAGE

Bloody Marys

Mimosas

Organic Brut Nature Cava

Micheladas

Craft beer on tap

Water and fresh OJ

2 hours - 29€/pp

3 hours - 44€/pp

4 hours - 59€/pp

15% discount on listed

Taittinger Brut Champagne



SPECIAL DIETARY & RELIGIOUS OPTIONS AVAILABLE UPON REQUEST

Any Coffee or Tea

Fresh Croissant or pastry

Organic yogurt & granola Homemade jam

or

Chia seeds Wolfberries, soy milk, maple syrup, organic coconut, mango

Guacamole with organic avocados and pomegranate, served with yuca chips

Poached eggs, organic spinach

Organic zucchini, pine nuts, miso Hollandaise on homemade organic toast / bacon optional

or

Salmon gravlax

Beetroot, Japanese bread crumble, hard-boiled eggs, miso Hollandaise

or

Avocado Benedict

baked half avocado stuffed with organic poached egg, crispy organic quinoa, tahini dressing, miso Hollandaise sauce

or

Tom Yum Soup

Spicy Thai style soup with rice noodles and vegetables

Tiramisu

or

Cheesecake

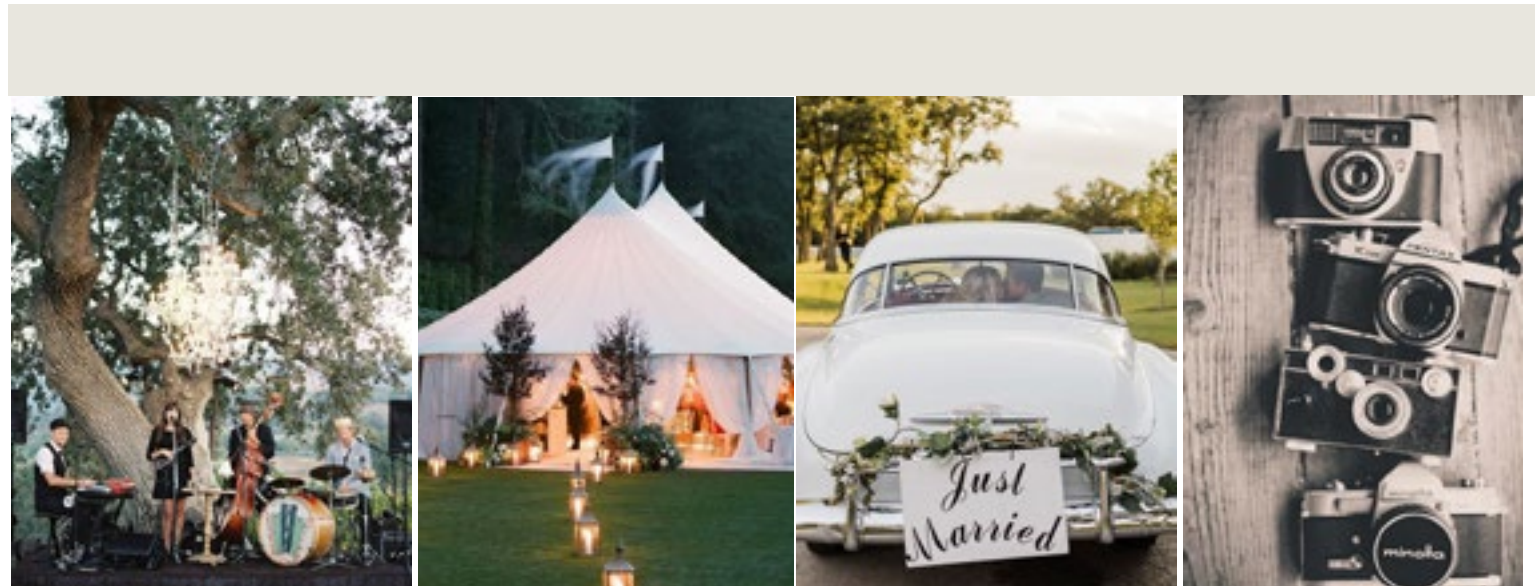
29€

SERVICES



- ENTERTAINMENT
- FLOWERS & DECOR
- TRANSPORT LOGISTICS / VANS, BUSES
- HAIRDRESSERS, MAKE UP ARTISTS
- MUSIC (DJ, SINGERS ETC)
- EQUIPMENT HIRE
- STRUCTURE RENTALS
- ACCOMMODATION / DEALS WITH HOTELS
- PHOTOGRAPHY & VIDEOGRAPHY

A professional special events team is available to help organise any type of event and is on hand to oversee every last luxurious detail, from the invitations to the menu selection and also offer you a large contact list of service providers. Our event manager will assist you in selecting, contacting and arranging all aspects of the event. Prices will depend on selected services or products and will be invoiced by each company separately.



PAYMENT TERMS: Payments can be made via bank transfer or credit card. A 50% down payment is required in order to reserve the date. A further 50% must be paid 4 weeks before the event date. All prices are inclusive of applicable taxes.

CANCELLATION POLICY: Written notification will be required in order to validate a cancellation. Upon receipt of written confirmation the cancellation policy will be applied. More than 4 weeks before the event 90% refund. Less than 4 weeks, but more than 2 weeks before the function 50% refund. Less than 2 weeks before the event no refund applicable.

DISCLAIMER: All event and package prices are subject to change without notice, prior to confirming a reservation. Menu items are subject to availability / Exclusivity fees may vary per event, depending on such factors as the season, amount of guests, special requirements and other variables / For information relating to allergens and special requirements, please ask a member of our team.



reservations@breathe.life

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www.breathe.life