

PRIVATE PARTIES

For more information contact:
616 S. President Street, Baltimore, MD 21202
Contact us at **TheJamesJoycePub.com/Parties**
410-727-5107

JAMES JOYCE



*Irish Pub &
Restaurant*

PRIVATE PARTIES AT THE JAMES JOYCE

GENERAL MENU GUIDELINES

20 or below: Full Menu or Appetizer Platters

20-45 guests: Limited Menu or Buffet

45+ Guests: Buffet with Limited Seating

ROOM CAPACITY & FEES

The James Joyce has many different spaces throughout the restaurant to accommodate any size party. We have bar space and a smaller semi-private bar for happy hours, going away parties and birthday celebrations as well as areas of the restaurant for a sit down dinner. Depending on the date and time of your function we may require a minimum amount to be spent to reserve the space.

MUSIC & DECORATION

You can supply your own music or ask us to recommend one of the many musicians who perform at The James Joyce. We have access to a wide range of options from a solo Harper, to Irish Dancers, to a full band or Piper. Entertainment not arranged by the pub must be approved in advance. Decoration is allowed, except confetti, and anything causing damage will be charged in full to your credit card. You must remove decorations after the function.

CONFIRMED BOOKINGS

All tentative bookings are to be confirmed within one month of the function. All details of the function are to be completed within two weeks of the reserved date. Exceptions apply with limitations.

GUARANTEED GUEST ATTENDANCE

An estimated guest count must be given when reserving a space at The James Joyce. A final guaranteed count is due five (5) days in advance. The guaranteed number is not subject to reduction and is permitted to a ten (10) guest increase. If the increase is over ten (10) guests, a new set of rules and limitations may apply.

DEPOSIT, PAYMENT & CANCELLATION

A credit card is required when confirming a function, you will be given a Credit Card Hold Form. Payment is due in full at the conclusion of the event. All cancellations must be in writing. Cancellations within one week of the date of an event will result in the credit card being charged the amount noted in the Credit Card Hold Form.

Certain circumstances are exempt from cancellation fees. All events are subject to a 6% MD sales tax, 9% MD alcohol tax and 18% gratuity.

PARKING

The James Joyce offers Valet parking seven days a week. Drop off location is at the corner of President and Aliceanna Streets. With James Joyce Validation Valet parking is \$8 per car. We also offer self parking in three neighborhood garages for \$5 after 5pm. We do not validate any parking options before 5pm. In the event that you would like to provide parking for your guests before 5pm, please let us know when booking so that arrangements can be made with the valet company.

IN ADDITION...

The James Joyce offers handicap access, handicap accessible restrooms, a complete staff, a beautiful Irish Bar, and a sound system and microphone to cater to your personal needs. Our TV's have an HDMI hookup but we do not have AV services. We can bring in anything needed for an AV presentation for an additional cost.



SIT DOWN DINNERS...

We can create a set menu to make your dinner a special event.

Below is a sample menu that we have put together in the past.

This menu highlights our specialty items.

We can create a menu with items from our Lunch & Dinner Menu, or we can create a special menu just for you. All of these options can be worked to accommodate your needs and budget.

IRISH OPTIONS

SOUP OR SALAD

POTATO SOUP

Puréed potatoes, onions and leeks cooked in a chicken stock to give our soup a unique and delicate flavor.

HOUSE SALAD

Fresh mixed greens, tomatoes, radishes, mushrooms, sprinkled with homemade croutons. Ranch or Balsamic Vinaigrette Dressing.

ENTRÉES

GRILLED REUBEN

Tender corned beef topped with sauerkraut, Swiss cheese and Thousand Island dressing on toasted Marble Rye bread.

SHEPHERD'S PIE

100% fresh ground beef slowly cooked with carrots, green peas, onions and topped with mashed potatoes and baked until golden brown.

CORNER BEEF & CABBAGE

Thick slices of lean corned beef boiled to perfection and served in a traditional manner with cabbage, Colcannon potatoes, and mashed carrots and parsnips. Served with mustard parsley cream sauce.

BEEF & GUINNESS STEW

Tender pieces of beef gently braised in Guinness stock with diced carrots, onion, celery. Served over traditional champ potatoes.

FISH & CHIPS

Lightly beer battered filet of cod. Served with seasoned French fries and a side of our homemade tartar sauce.

LAMB STEW

Diced lamb is slowly cooked with carrots, cabbage, potatoes and our chef's secret herbs.

DESSERTS

JAMES JOYCE ICE CREAM

Our Homemade specialty! Vanilla ice cream mixed with caramelized brown bread, and Irish cream liquor, topped with chocolate sauce.

BAILEY'S CHOCOLATE CAKE

Layers of devil's food cake infused with Bailey's Irish cream and iced with chocolate ganache.

If you provide pictures or logos we can personalize the menu just for your event.



JAMES JOYCE IRISH PUB & RESTAURANT

BUFFET ITEMS...

HAPPY HOUR & APPETIZER BUFFET

All items are priced and portioned for 25 people.

SPINACH & CRAB DIP-

Smooth blend of crab meat, spinach, red peppers and cream cheese with parmesan cheese. Served with our crusty sourdough platter. \$100

IRISH NEW POTATO NACHOS-

Sliced New Potatoes topped with cheddar cheese sauce, jalapeno peppers, tomatoes, green onions, bacon bits, sour cream. \$65

FRUIT & CHEESE PLATTER-

Seasonal arrangement of fruit and assorted cheeses. \$85

VEGGIE PLATTER-

Freshly cut seasonal and baby vegetables carefully arranged with a ranch dip. \$40

CHICKEN WINGS-

Jumbo wings in your choice of flavors: Buffalo, BBQ or Old Bay. Served with chunky bleu cheese dressing. \$90

CHICKEN TENDERS-

Lightly breaded strips of chicken breast fried until golden and served with our tasty honey Dijon mustard sauce. \$85

COCONUT SHRIMP-

Made in house, meaty shrimp coated in coconut and fried golden brown. \$110

STEAMED SHRIMP-

Fresh shrimp steamed and tossed in Old Bay and served with house cocktail sauce. \$100

FRUIT KABOBS-

Seasonal fruit skewered. \$60

ROASTED GARLIC HUMMUS

roasted garlic, olive oil and salt. Served with raw vegetables and flat bread. \$55

DESSERT OPTIONS

CHOCOLATE BROWNIES-

chocolate brownies. \$70

BAILEY'S CHOCOLATE CAKE

Layers of devils food cake infused with Bailey's Irish cream and iced with chocolate ganache. \$100



BUFFET ITEMS...

All items are priced and portioned for 25 people.

BEEF TENDERLOIN SKEWERS-

Premium chunks of beef tenderloin skewered with vegetables and grilled to perfection. \$125

CHICKEN & PINEAPPLE SKEWERS-

Moist, skinless grilled chicken breast and ripe pineapple on a bamboo skewer. \$95

CHICKEN SATÉ-

Chicken tenderloins skewered and lightly brushed with an irresistible curry sauce. \$85

VEGETABLE SKEWERS-

Assortment of fresh vegetables skewered and marinated in a tantalizing sauce. \$45

MINI MARYLAND CRAB CAKES

Bite Sized versions of our Maryland Crab Cakes. \$125

BEEF BURGER SLIDERS

Fresh ground beef burgers cooked well done and topped with lettuce, tomato. \$65

CHEESEBURGER SLIDERS

Fresh ground beef burgers cooked well done topped American cheese and lettuce, tomato, \$70

BEER BATTERED SAUSAGES

Mini Irish bangers lightly beer battered and fried golden brown. Served with a dynamite sauce. \$80

CORNED BEEF SLIDERS

Sauerkraut, Swiss cheese. \$75



MEAL BUFFET ITEMS...

LUNCH & DINNER BUFFET OPTIONS

All items are priced and portioned for 25 people.

SHEPHERD'S PIE-

100% fresh ground beef slowly cooked with peas and carrots, topped with mashed potatoes and baked until golden brown. Served with fresh bread rolls.
\$150



BEEF & GUINNESS STEW-

Tender pieces of beef gently braised in Guinness stock with diced carrots, onions and celery over traditional champ potatoes. Served with fresh bread rolls.
\$150



IRISH LAMB STEW-

Lamb slowly cooked until tender and simmered with a blend of carrots, cabbage, potatoes and seasoned with our chefs' secret herbs. Served with fresh bread rolls.
\$150



HOUSE SALAD-

Fresh mixed greens with tomatoes, radishes, and mushrooms sprinkled with homemade croutons. Served with Ranch and Balsamic Vinaigrette dressings.
\$40

ADD SOME SIDES...

CHAMP POTATOES
JASMINE RICE
CHEF'S VEGETABLES
\$30 PER SIDE

CAESAR SALAD-

Crisp romaine lettuce tossed with a James Joyce Caesar dressing, grated parmesan cheese and homemade croutons.
\$40



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WEEKEND BRUNCH BUFFET...

THE JAMES JOYCE WILL OPEN AT 10AM TO ACCOMMODATE
YOUR GUESTS BRUNCH BUFFET.

THIS IS AN OPTION FOR GROUPS OVER 50 GUESTS.
WHEN YOU GUARANTEE US 50 GUESTS YOU WILL RECEIVE THE
FOLLOWING...

Scrambled Eggs - Mini Danishes - Fresh Fruit Platter - Bacon – Breakfast Sausage
Hash Brown Potatoes - Coffee - Hot Tea - Sodas - Orange Juice
\$ 25 per person



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HOW DOES THE BAR WORK?

The James Joyce has many different options for the bar to accommodate all budgets.

CASH BAR

A cash bar is available for any groups under 25 guests.

SINGLE TAB

This means you pay everything on one tab. Drinks include everything we have to offer from \$20 martini's and \$2 sodas. This option is just like running a tab when you go to any bar for a night out. You are charged for what you consume.

SET LIMIT BAR

This allows you to offer your guests anything that we have behind the bar, but still allows you to control your budget. For example, if you have \$300 for your guests to spend, once your guests have consumed this amount the bar can then roll over to a cash bar.

BEER & WINE OPEN BAR

CALL FOR PRICING

This bar allows you to control what your guests drink, while still allowing them options. Your guests can choose from any of our bottled or draught beer as well as our house red and white wines.

STANDARD OPEN BAR

CALL FOR PRICING

This option is just like our Beer & Wine Open bar, but also includes all rail liquor; with the exception of shots.

PREMIUM OPEN BAR

CALL FOR PRICING

This is the top end of our open bar options, allowing your guests to choose from everything behind the bar; with the exception of shots and our high-end single malts.



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