



# James JOYCE

PRIVATE DINING



Experience an authentic Irish pub experience in Baltimore with our cozy and inviting atmosphere that has welcomed locals and tourists alike for over 18 years. With its decor and furnishings imported directly from Ireland, James Joyce will transport you across thousands of miles of ocean to The Emerald Isle.

With a menu featuring traditional Irish fare and a large selection of draft beers, James Joyce will complete the true Irish pub experience by hosting live music 7 nights a week.



## private dining room

The Private Dining Room at James Joyce is a lively choice for all seasons. The room features a retractable roof with heating, TV access, and a private bar.

Maximum Capacity: 60 Seated | 100 Standing

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ SUNDAY - THURSDAY  
\$4,000++ FRIDAY - SATURDAY\*

\*\$2,500++ FOR BRUNCH EVENTS THAT START BY NOON OR  
LATE NIGHT EVENTS THAT START AT 11:00PM



## semi-private dining

For semi-private events, this location is a fun and energetic option for happy hours and cocktail parties. There is a variety of seating options and the space is located near the main bar.

*Maximum Capacity: 40 Cocktail Style*

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,500++ (SUNDAY-THURSDAY)

\$1,800++ (FRIDAY-SATURDAY)



buffet packages

# fields of athenry

\$50++ per person

## APPETIZERS

CHOICE OF TWO

### Caesar Salad

creamy parmesan dressing & garlic croutons

### Cucumber & Tomato Salad

fresh basil & red wine vinaigrette

### Baby Spinach Salad

bacon, egg, bacon vinaigrette

## SANDWICHES

CHOICE OF TWO | BUILD YOUR OWN STYLE

### Chicken Cutlet

grilled peppers & onions

### Black Angus Burger

american cheese

### Blue Crab & Egg Salad

creamy mustard & citrus dressing

### Chili Cheese Hot Dog

cheese sauce, pickled jalapeño

## SIDES

CHOICE OF TWO

### Irish Baked Beans

### House Fried Potato Chips

### Macaroni Salad

### Roasted Potatoes Lyonnaise

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

# RAGLAN & ROAD

\$60++ per person

## APPETIZERS

CHOICE OF THREE

### Berry Salad

blueberry balsamic vinaigrette, spring mix, arugula, strawberries, blueberries, walnuts

### Spinach Salad

bacon, egg, croutons, red wine bacon vinaigrette

### Cucumber & Tomato Salad

fresh basil, red wine vinaigrette

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Classic Onion Chips & Dip

## ENTREE

CHOICE OF THREE

### House Made Chicken Goujons

creamy blue cheese aioli

### Oven Baked Hake

lemon garlic beurre blanc

### Roast Beef Dip

fresh french roll & beef au jus

### Crab Cake Sandwich

cajun remoulade

### New Frontier Bison Burger

potato bun & irish cheddar

## SIDES

CHOICE OF THREE

### French Fries

### Macaroni Salad

### Roasted Broccoli

### Roasted Potatoes Lyonnaise

### Nacho Fries

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

# Danny Boy

\$75++ per person

## APPETIZERS

CHOICE OF THREE

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Cucumber Tomato Salad

fresh basil, red wine vinaigrette

### Buffalo Fried Chicken Wings

celery, carrots, blue cheese dipping sauce

### Steamed Mussels

white wine lemon butter jus

### Classic Onion Dip & Chip

## ENTREE

CHOICE OF THREE

### Irish Bacon & Cabbage

parsley olive oil sauce

### Lamb Shephard's Pie

yukon gold potato crust

### Blue Crab Cakes

chili remoulade

### Bangers & Mashed

irish cabbage & herb butter

### Oven Baked Hake

lemon garlic beurre blanc

## SIDES

CHOICE OF THREE

### Roasted Yukon Gold Potatoes Lyonnaise

### Broccoli & Cheese Noodle Casserole

### Garlic Sautéed Spinach

### Parmesan & Garlic Fries

### Yukon Gold Mashed Potatoes

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

# cocktail style menu

\$40++ per person | Choice of 4

(PASSED FOR GROUPS OF 50 OR MORE, STATIONARY FOR 50 OR LESS)

Crab Cake

Buffalo Wings

Roast Beef Dip Sliders

Chicken Goujons

Fried Cheese Curds

Blue Crab & Egg Salad Sliders

Tomato Bruschetta

Truffle Grilled Cheese

Beer Battered Hake with Tartar Sauce

Fried Sausage Stuffed Olives

## buffet additions

### STATIONARY PLATTERS

Artisan Cheese • 12PP

Sliced Charcuterie • 15PP

Vegetable Anti Pasta • 8PP

Classic Onion Dip & Chips • 8PP

Fresh Vegetables Crudité • 8PP

Cucumber & Tomato Salad • 6PP

Mini Seasonal Desserts • 12PP

### CARVING STATION

CARVING ATTENDANT | \$150 PER HOUR

Prime Beef Brisket • 12PP  
horseradish cream

Spice Crusted Pork Loin • 12PP  
chimichurri

Slow Cooked BBQ Pork Shoulder • 15PP  
house bbq sauce

Smoked Turkey Breast • 10PP  
cranberry mostardo

Salt Crusted Irish Salmon • 15PP  
chili remoulade

Menu & dietary substitutions are available upon request and may incur an additional charge.  
Cocktail menus average 2-3 pieces of each item per person.



## JAMES JOYCE BRUNCH

\$45++ per person

### BRUNCH BUFFET

Bacon

Sausage

Mornay Scrambled Eggs

Breakfast Potatoes

Bagels, Breads, & Pastries

Bread Pudding French Toast

grand marnier & vanilla custard soak, crispy toffee

### ADD ONS

Artisan Cheese • 12pp

Sliced Charcuterie • 15pp

### BEVERAGES

Soft Drinks & Brewed Coffee Included

Menu & dietary substitutions are available upon request and may incur an additional charge.



plated packages



## the auld triangle

\$65++ per person | lunch only

### APPETIZERS

SERVED FAMILY STYLE

Fried Cheese Curds

Tomato Bruschetta

Classic Onion Chips & Dip

### SALAD

CHOICE OF ONE

Caesar Salad  
creamy parmesan dressing  
& garlic croutons

House Salad

### ENTREES

CHOICE OF ONE

Goujons  
honey mustard

New Frontier Bison Burger  
irish cheddar, lettuce, tomato, onion, pickles

Roast Beef Dip  
local weisse cheese, beef jus

Reuben  
corned beef, havarti, sauerkrat, thousand island, rye

Black Truffle Grilled Cheese

### DESSERT

CHOICE OF ONE

Buttercake

Apple Crisp

Menu & dietary substitutions are available upon request and may incur an additional charge.



## the IRISH ROVER

\$85++ per person

### APPETIZERS

SERVED FAMILY STYLE

Fried Cheese Curds

Tomato Bruschetta

Classic Onion Chips & Dip

### SALAD

CHOICE OF ONE

Caesar Salad

creamy parmesan dressing  
& garlic croutons

House Salad

### ENTREES

CHOICE OF ONE

Fish & Chips

fresh hake, fries, tartar sauce

Irish Bacon & Cabbage

parsley olive oil sauce

Lamb Shephard's Pie

yukon gold potato crust

Single Blue Crab Cake

chili remoulade

Bangers & Mashed

irish cabbage & herb butter

### DESSERT

CHOICE OF ONE

Buttercake

Apple Crisp

Menu & dietary substitutions are available upon request and may incur an additional charge.



## ROSE OF KILREA

\$105++ per person

### APPETIZERS

SERVED FAMILY STYLE

- Fried Cheese Curds
- Classic Onion Chips & Dip
- Steamed Mussels
- Brown Bread

### SALAD

CHOICE OF

- Caesar Salad  
creamy parmesan dressing & garlic croutons
- Spinach Salad  
pepper bacon, hard boiled, bacon vinaigrette
- Berry Salad  
blueberry balsamic vinaigrette, spring mix, argula,  
strawberries, blueberries, walnuts

### ENTREES

CHOICE OF ONE

- Lamb Shephard's Pie  
yukon gold potato crust
- Steak Frites  
pepper gravy
- Single Blue Crab Cake  
chili remoulade
- Oven Baked Hake  
roasted broccolini, rice, lemon garlic beurre blanc
- Seared Chicken  
mashed potatoes, roasted broccolini, mushroom

### DESSERT

CHOICE OF

- Buttercake
- Irish Chocolate Pudding
- Apple Crisp

Menu & dietary substitutions are available upon request and may incur an additional charge.

## BEVERAGE SERVICE

At James Joyce we have an extensive beer list that has been crafted by our team. Please inquire about viewing our beer list when selecting something special for your party. Please allow 10 business days for any selection and note some beers have limited availability.

All private dining packages include soft drinks, hot tea & coffee service.  
Beer, wine & cocktails are billed by consumption.

## RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 2% administrative fee, a 6% Maryland Sales Tax, and 9% Maryland Sales Tax on alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- James Joyce is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra buffet food or beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

### contact

To book your event or inquire for more information, please contact:

Kristen Hladky  
Private Dining Manager

[Kristen.Hladky@AtlasRestaurantGroup.com](mailto:Kristen.Hladky@AtlasRestaurantGroup.com)

# James Joyce

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