



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:

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Private Dining Manager

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James Joyce

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