



JAMES' BEACH

®

WELCOME TO . . .

James' Beach

has been a meeting place for artists, celebrities, locals and visitors since 1996. Located in Venice, just steps from the beach, this free standing building is a sophisticated, yet casual haven for fine food, cocktails, wine and design. It's status as an iconic Venice restaurant and watering hole has made it a favorite for directors who have featured it in films like **"I Love You, Man"** to television's **"Curb Your Enthusiasm"** and **"Chef Wanted."**



Our modern American comfort food has been hailed in magazines such as **Gourmet**, **Food & Wine**, **the Hollywood Reporter**, **L.A. Magazine**, and on sites such as **Zagat**, **Yelp**, **City Search** and many others. James' Beach also features a **Wine Spectator** award winning wine list, considered by many as one of L.A.'s best. The two full bars feature drinks crafted using only fresh juices and an impressive array of liquor brands. At night it is the place to "see the beautiful people" Zagat.

Catered in-house events reflect all the quality and excitement that James' Beach offers. James' Beach features a variety of spaces that will suit almost any theme or occasion. Additional spaces are available at our sister restaurant, the Canal Club across the street. Larger events can also be held jointly at both restaurants or can begin on the patio at James' Beach and move to the private dining room at the Canal Club, etc. No matter what type of event you are planning, we can meet and exceed your expectations.

To add even more excitement and variety to your event, we offer exotic hors d'oeuvres including sushi and other delicious dishes from the Canal Club menu and deli dishes and sandwiches from Danny's Venice. Items supplied by our sister restaurants for your event are charged and taxed separately to comply with California law. More details are detailed in our Charges and Services section.

ENTERTAINMENT SPACES

THE CLUBHOUSE

Named by **L.A. Magazine** as the **“Best of L.A.” party space**, the Club House is the most intimate space at James’ Beach. Once a private California bungalow, the renovated space retains its former charm with wood paneling, built-in bookshelves and seating areas, hardwood floors, bay windows that open onto the garden, ceiling fans, exposed beams and a working fireplace. The Club House features a private bar, two restrooms, two large HD televisions with Cable and DVD access and its own sound system with iPod dock. The Club House has been the location for events as varied as major studio dinners and corporate meetings to sweet sixteen parties and baby showers. It is perfect for either sophisticated or casual events.



**THE CLUBHOUSE SEATS UP TO 46
AND OVER 80 FOR STANDING
COCKTAIL EVENTS.**

ENTERTAINMENT SPACES

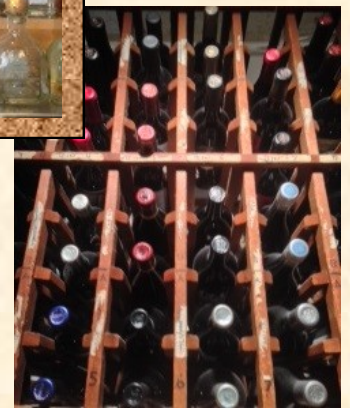


The Main Dining

Room at James' Beach was designed by artist Billy Al Bengston. The room features art by some of today's most interesting artists. The bright and airy contemporary space features carpeting, skylights and seating which includes comfortable booths along two sides of the room for up to 40, and seating in the room's center with classic Charles Eames potato chip chairs at the tables. A large stone and oak bar dominates the left side of the room, backed by an eight foot, yellow steel encased window designed by Bengston that offers a view of the tropical garden/patio.

The room has a full sound system, air conditioning and heating.

The Main Dining room seats up to 94 and easily accommodates 150 standing for cocktails



ENTERTAINMENT SPACES

THE PATIO



Guests enter **THE PATIO** through eight-foot tall brass trellis gates designed by artist Billy Al Bengston and find the quintessential California dining environment. The walled-in private space is heated by seven overhead gas heaters and features lush tropical plants, including 20 foot Queen Palms. Directly adjoining the patio is the **Club House** which is often used together for larger parties. The patio features the tropically inspired **Palm Bar**, full sound system, one of a kind local surf boards, a designer water feature and swim trunk lanterns designed by artist Jim Ganzer and is covered with a retractable canvas awning. While the patio is covered, severe weather may make the patio unsuitable for use.



THE PATIO SEATS UP TO 70 FOR DINNER AND ACCOMMODATES OVER 100 FOR COCKTAILS



CLASSIC HOT CANAPÉS

FROM THE JAMES' BEACH KITCHENS

MODERN PARTY CLASSICS

Minimum Quantity 25 Pieces Each

Mini Pacific Crab Cakes

Petit, Golden Brown Crab Cakes Served with Crème Fraiche and Caviar 4.50

Vegetarian Stuffed Cremini Mushroom

Cremini Mushroom Caps stuffed with a Vegetarian Filling 2.50

Mini Vegetable Pot Pies (V)

Seasonal Vegetables in Puff Pastry Shell 2.75

Mini Chicken Pot Pies

Classic Blend of Chicken, Cream and Vegetables in Puff Pastry Shell 3.25

Mini Beach Wellington Pot Pies

Filet Mignon, Mushrooms, Onions, and Cream in Puff Pastry Shell 3.50

Mac & Cheese Bites

A James' Beach favorite 2.50

Petit Lamb Chops with Mint Infusion

Individual Grilled Tender Petit Lamb with a Mint Infusion Sauce 3.75

Baby Back BBQ Pork Riblet

A Tiki favorite 2.50

Mushroom and Cheese Quiche Bite (V)

Blend of Cheeses and Mushrooms 2.50

Quiche Lorraine Bite

Blend of Cheeses and Bacon 2.75

Maytag Blue Cheese, Onion & Apple Tart (V) 6 pieces

A perfect marriage of savory, sweet & salty flavors in a puff pastry shell 6.50

Confit Duck, Roasted Grapes & Almond Tart 6 pieces

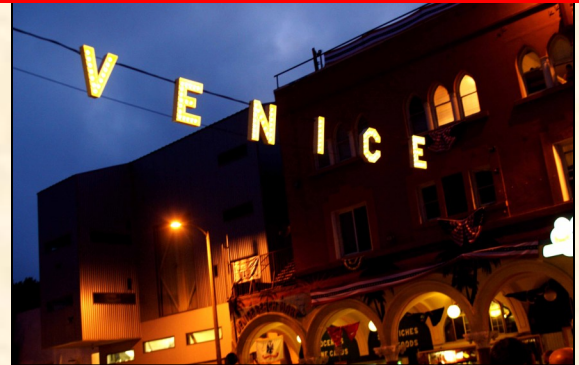
A hearty favorite in a puff pastry shell 7.75

Spinach & Feta Spanikopitas (V)

Classic Filo Dough filled with Feta Cheese and Spinach 2.25

Eggplant Rollatini (V)

Goat Cheese wrapped in Grilled Eggplant with Herbed Oil 2.50



HOT SOUP SERVED IN ESPRESSO CUPS

Subject to seasonal availability

Cream-Free Butternut Squash Soup (V) 2.00

Classic Chili (available with or without beans) 2.50

Heirloom Tomato Soup (V) 2.00

Cream-Free Lobster Bisque 2.75

New England Clam Chowder 2.75

Broccoli & Cheese 2.00

Chicken & Corn Chowder 2.25



UNIQUE HOT SMALL PLATES

FROM THE JAMES' BEACH KITCHENS

OUR FAMOUS TACOS...BUT SMALLER

Mini tacos served on your choice of corn or flour tortillas

James' Beach Mahi Mahi Fish Taco
as seen in the film "I Love You Man" 4.50

Braised Brisket Taco 4.00

Pulled Rotisserie Chicken Taco 3.75

Korean BBQ Beef Short Rib Taco 4.50

Carne Asada Taco 4.50

Pork Carnitas Taco 3.75

Spicy Turkey Taco 3.0

Seasonal Vegetable Taco (V) 3.25

MINI TACOS STATION

\$19

per person
For 2 hours

Any one of the above tacos, served
with chips and salsas

Add an additional taco \$6 each type

Add guacamole \$5



HOT STATIONS

\$12

per person
For 2 hours

Your choice:

Fried Calamari

Spicy Chicken Wings

Mac & Cheese (V)

Loaded Double Cooked Potatoes (V)

Onion Rings (V)

FLAT BREAD PIZZAS

6 pieces each

Smoked Salmon, Caviar and Red Onion 7.25

Arugula, Wild Mushroom & Gruyere (V) 5.25

Tomato, Basil & Mozzarella (V) 5.25

Chicken, Pesto, Pine Nuts, Parmesan 5.50

BBQ Chicken & Red Onion 5.50

SLIDERS & HOT SANDWICHES

Certified Angus Beef Slider with Cheese 3.75

Pulled Pork Slider 3.50

Roast Beef Slider with Horseradish Cream 4.50

Roast Turkey Slider with Cranberry Relish 3.00



EXOTIC HOT HORS D'OEUVRES

FROM CANAL CLUB WOOD GRILL AND SUSHI BAR

ASIAN FAVORITES

Grilled Chicken Pot Stickers

One of the most popular hors d'oeuvres served with Soy-Orange Dipping Sauce 2.50

Spicy Vegetarian Lettuce Cups (V)

Grilled Kale, Pickled Fresnos, Scallions 3.50

Chinese Vegetarian Egg Roll (V)

Lightly Fried, filled with a mélange of Fresh Vegetables. Served with a Spicy Mustard Dipping Sauce 3.25

BBQ Chicken and Corn Spring Roll

Served with a Honey Dipping Sauce 3.25

Coconut Crusted Shrimp

A Polynesian classic with Mai Tai Dipping Sauce 4.25



6" HOT PARTY SKEWERS

Chicken Satay 3.00

Grilled Shrimp 4.25

Grilled Vegetable (V) 2.50

Grilled Beef Filet 3.50



LATIN FAVORITES

TASTY EMPANADAS

Crispy dough pockets stuffed with delicious fillings

Served with Chimichurri Dipping Sauce

Shrimp Empanadas 3.75

Beef Empanadas 2.50

Chicken Empanadas 2.25

Cheese Empanadas 2.00

Vegetable Empanadas (V) 1.75

CHICKEN & CHEESE TAQUITOS

Crispy, crunchy, fun party favorite

Served with Coloradito Salsa 2.75

FANCIFUL QUESADILLAS

(6 pieces each) served with Guacamole

Michael Robert's Brie & Grape (V) 6.00

Grilled Chicken, Cheese & Tomatillo Salsa 5.25

Carnitas & Smoked Cheddar 5.75

Olive Tapanade, Roasted Red Pepper, and Goat Cheese Brochette *Light, Mediterranean*
2.25

Certified Angus Beef Carpaccio on Crostini
Served with Horseradish Cream and Arugula
4.50

Tuna Poke on Won Ton Crisps
Cubes of marinated Tuna served on a crisp fried Wonton triangle 3.00

Smoked Salmon and Dill Cream on Crispy Potato Chip 2.75

Caprese Skewers
Tomato, Basil and Mozzarella 2.50

Whitefish Ceviche Bites
Served on a Ceramic Spoon 2.50

Proscuitto on Seasonal Melon 2.50

Caesar Salad On Romaine Leaf
Our Famous Caesar folded onto a Romaine Leaf 2.00

Chopped Pesto Chicken Salad On Endive Leaf 2.25

Marinated Peppers, Feta and Cous Cous On Endive Leaf 2.25

**COLD
HORS D'OEUVRES**
FROM THE JAMES' BEACH KITCHENS

COLD SEAFOOD \$MP

Let us put together a cold seafood station for your event with the seasons best shellfish

Jumbo Shrimp Cocktail *Louis Dipping Sauce*

Cracked Crab Claws *Louis Dipping Sauce*

Oysters on the Half Shell *Cocktail Sauce*



MINI SANDWICHES FROM DANNY'S VENICE DELI

Sliced Roast Beef, Arugula, Horseradish Cream 4.75

Grilled Vegetables, Pesto Mayo on a Mini Kaiser Roll 3.25

Sliced Roast Turkey Breast with Cranberry Sauce on a Mini Kaiser Roll 4.50

MINI DESSERTS

Lemon Bars 1.50

Nutty Brownies 1.50

Our Fresh Baked Chocolate Cookies 1.00

Cheesecake Bites 1.25

Carrot Cake Bites 1.50

Birthday Cake Bites 1.50

Chocolate Covered Strawberries 1.75

SUSHI

FROM
CANAL CLUB'S SUSHI BAR

CLASSIC SUSHI ROLLS

- California (Fresh Snow Crab) Roll 7.5
- Cucumber & Avocado (V) 6.
- Eel & Cucumber 6.
- Eel & Avocado 7.5
- New York 7.5
- Philadelphia (Salmon, cream cheese, cucumber) 8.5
- Salmon 7.5
- Scallop 7.5
- Spicy Shrimp 6.5
- Spicy Scallop 7.5
- Spicy Tuna 7.5
- Spicy Yellowtail 7.5
- Sunset (Baked Salmon) 7.5
- Tuna 7.5
- Vegetable (V) 6.
- Yellowtail 7.5

All rolls are 6 pieces each

SPECIALTY SUSHI ROLLS

Our sushi chefs can create a number of special rolls for your event



CLASSIC SUSHI STATION

per person
for 2 hours

\$27

Choose any 4 rolls from the above list. Served with wasabi and soy sauce

\$5 per additional roll

COCKTAIL RECEPTION STATIONS

(25 GUEST MINIMUM, PRICES PER PERSON FOR 2 HOURS)

FRESH COOKED CORN CHIPS, GAUCAMOLE & SALSA

\$7 per person *

FRESH FRUIT BOWL

\$8 per person *

A delicious selection of seasonal, easy-to-eat fruit

ARTISANAL CHEESE BOARD

\$12 per person *

Selection of imported domestic and imported cheeses, served with a selection of breads and crackers

CRUDIITE

\$7 per person *

Assorted seasonal raw vegetables with assorted house-made dips

CHARCUTERIE BOARD

\$20 per person *

Selection of imported domestic and imported meats such as Prosciutto, and Chorizo served with a selection of breads, mustard, and pickles

MEZE BOARD

\$11 per person *

Hummus, baba ganoush, feta cheese, and assorted pickles served with pita bread

CARVING STATION

Available for entrees and hot sandwich stations at an additional charge

COLD SEAFOOD STATION

We can create a centerpiece based on your selection of cold seafood items. Prices vary depending on season and selection

COCKTAIL PACKAGES

Prices for 2 HOUR MINIMUM

WINE & BEER

\$19

per person first 2 hours*

Each additional hour is \$9.00

Selection of Seasonal Beers
Red, White & Sparkling Wines
Assorted Sodas
Still & Sparkling Waters



BRAND BAR

\$22

per person

For first 2 hours

Each additional hour is \$10.00

*

Vodka Svedka
Gin Seagram's
Rum Ron Rio
Tequila Zarco
Bourbon Jack Daniels
Scotch Johnny Walker Red

Selection of Seasonal Beers
Red, White, Sparkling Wines
Assorted Sodas
Still & Sparkling Waters

CALL BAR

\$25

per person *

For first 2 hours

Each additional hour is \$12.00

Vodka Absolut
Gin Tanqueray
Rum Bacardi
Tequila Herradura
Bourbon Makers Mark
Scotch Johnny Walker Black

Selection of Seasonal Beers
Red, White, Sparkling Wines
Assorted Sodas
Still & Sparkling Waters

PREMO BAR

\$33

per person

For first 2 hours

Each additional hour is \$15.00

*

Vodka Ketel One, Belevdere
Gin Bombay Sapphire
Rum Bacardi 8
Tequila Don Julio, Patron
Bourbon Bulleit, Woodford
Scotch Chivas

Selection of Seasonal Beers
Red, White, Sparkling Wines
Assorted Sodas
Still & Sparkling Waters

BRUNCH BUFFET OPTIONS

SUN

\$17 per person *

Fresh Squeezed Orange Juice
or Grapefruit Juice

House Made Scones with
Raspberry Preserves

Fresh Fruit Salad

Breakfast Pastries

Fresh Brewed Coffee

SURF

\$22 per person *

Fresh Squeezed Orange Juice
or Grapefruit Juice

House Made Scones with
Raspberry Preserves

Fresh Fruit Salad

Scrambled Eggs

Apple wood Bacon
and Country Sausage

Herb Roasted Potatoes
with Caramelized Onions

Fresh Brewed Coffee

SAND

\$27 per person
*

Fresh Squeezed Orange Juice
or Grapefruit Juice

House Made Scones with
Raspberry Preserves

Fresh Fruit Salad

Our Famous Coast Toast
with Real Maple Syrup

Scrambled Eggs

Apple wood Bacon
and Country Sausage

Herb Roasted Potatoes
with Caramelized Onions

OCEAN

\$34 per person *

Fresh Squeezed Orange Juice
or Grapefruit Juice

House Made Scones with
Raspberry Preserves

Fresh Fruit Salad

Our Famous Coast Toast
with Real Maple Syrup

Smoked Salmon, Bermuda Onion,
Capers, Sliced Tomato

Scrambled Eggs

Apple wood Bacon
and Country Sausage

Herb Roasted Potatoes
with Caramelized Onions

Toasted Bagels, Cream Cheese



LUNCH OPTIONS

PIER

\$21

STARTER

California Field Greens Salad

Soup of the Day

ENTRÉES (CHOOSE 1)

J.B. Caesar Salad

Penne with Arugula, Pine Nuts, Mushrooms, Olive Oil and Garlic

Either topped with Grilled Sliced Chicken Breast or Grilled Salmon

DESSERT

Fresh Baked Chocolate Chip Cookies

TACO

\$26

STARTER

California Field Greens Salad

Soup of the Day

ENTRÉES (CHOOSE 2)

Our Famous Grilled Mahi Mahi

Pulled Rotisserie Chicken

Braised Brisket & Gravy

Grilled Sliced Carne Asada

Jumbo Garlic Shrimp (add \$4.00)

SIDES

Black Beans, Guacamole

Flour or Corn Tortillas

Pico de Gallo, Tomatillo Salsa

DESSERT

Fresh Baked Chocolate Chip Cookies

BEACH

\$32

STARTER (CHOOSE ONE)

Caesar Salad

Classic Iceberg Wedge with Apple wood Smoked Bacon, Cherry Tomatoes, and Maytag Blue Cheese Dressing

ENTRÉES

Seasonal Fish

Grilled Flat Iron Steak (medium rare)

SIDES

French Fries

Seasonal Vegetable

DESSERT (CHOOSE ONE)

Brownies

Lemon Bars

Chocolate Gateau with Whipped Cream & Berries

SWIM

\$30

STARTER

California Field Greens Salad

Soup of the Day

ENTRÉES

Grilled Skuna Bay Salmon, Seasonal Preparation

Grilled Chicken Breast, Green Herb Sauce

SIDES

Brown Rice

Seasonal Vegetable

DESSERT

Fresh Baked Chocolate Chip Cookies

Bowl of Seasonal Ice Cream



DINNER OPTIONS

VENICE

\$35 per person *

STARTER

California Field Greens Salad

Soup of the Day

ENTRÉES (CHOOSE 2)

Grilled Skuna Bay Salmon, Seasonal Preparation

Grilled Chicken Breast, Green Herb Sauce

Prime Flat Iron Steak, Medium Rare, Cabernet Reduction Sauce

SIDES

Mashed Potatoes

Seasonal Vegetable

DESSERT

Bowl of Seasonal Ice Cream

TACO BAR

\$39 per person *

STARTER

Chips Salsa, Pico de Gallo, Guacamole

APPETIZER

California Field Greens Salad

Soup of the Day

ENTRÉES (CHOOSE 2)

Our Famous Grilled Mahi Mahi

Pulled Rotisserie Grilled Chicken

Braised Brisket

Grilled Sliced Carne Asada

Jumbo Garlic Shrimp (add \$4.00)

SIDES:

Black Beans, Guacamole

Flour & Corn Tortillas

Pico de Gallo, Tomatillo Salsa

DESSERT

Fresh Baked Chocolate Chip Cookies

BEACH

\$45 per person *

STARTER (CHOOSE 1)

Caesar Salad

Classic Iceberg Wedge with Apple wood Smoked Bacon, Cherry Tomatoes, and Maytag Blue Cheese Dressing

ENTRÉES (CHOOSE 2)

Pan Sautéed Halibut

Prime Rib (Medium Rare) Horseradish Sauce

Roast Turkey, Cranberry Sauce, Traditional Gravy

New York Steak (Medium Rare)

SIDES (CHOOSE 2)

Roasted Rosemary New Potatoes

Seasonal Vegetable

Mashed Butternut Squash

DESSERT (CHOOSE 1)

Brownie Sundae, Vanilla Bean Ice Cream & Whipped Cream

Lemon Tart

Chocolate Gateau with Vanilla Bean Ice Cream

ABBOT KINNEY

\$55 per person *

STARTER (CHOOSE 2)

Chopped Salad, California Field Greens Salad, Caesar Salad

Classic Iceberg Wedge Salad, Soup of the Day

ENTRÉES (CHOOSE 2)

C.A.B. Kansas City Rib Eye, Medium Rare, Cabernet Sauce

C.A.B. Petite Filet Mignon, Medium Rare, Cabernet Sauce

1 ¼ lb. Steamed Maine Lobster

Herb Crusted Baby Rack of Lamb

SIDES

Truffled Mashed Potatoes

Creamed Spinach

DESSERT

Chocolate Gateau with Vanilla Bean Ice Cream

Key Lime Pie

SUBSTITUTIONS

SOME ITEMS MAY BE SUBSTITUTED FOR SIMILAR ITEMS IN ANOTHER MENU AT NO ADDITIONAL COST. PLEASE INQUIRE ABOUT SPECIFIC SUBSTITUTIONS.

SERVING A GREAT MEAL

Every event is different. Some are formal, some are casual. To make your event fit the style you wish to achieve, we have different types of service to choose from:

Family-Style Service A friendly, casual style of service. Large platters of food are set on the dining table(s) for guests to self-serve.

Buffet Buffets are for large groups where all items are offered at a buffet table, hand-carving table, or stations. Prices vary based on the number of options.

Plated Service Guests are presented with menus from which they select their starter, entrée, and Dessert (depending on the menu). Entire meal is plated in the kitchen and served by the waiter to each individual guest. Some menus require that the entrée selections be made ahead of time.

CHARGES & SERVICES

MENU PRICES QUOTED AND MINIMUMS DO NOT INCLUDE THE FOLLOWING:

SERVICE FEE: 20% for most events. Weddings and buy-outs may include additional fees to cover additional management staff (not covered by the gratuity) to handle the greater amount of detail. A \$50.00/hour fee for this additional staffing is typically charged. You will be notified in advance if such charges are necessary.

SALES TAX: 9.00% CA Sales Tax is added on all beverages, food products, services and labor, per California Law.

RENTALS: A 10% handling charge is added to the cost of any rental item as charged by the vendor.

CORKAGE FEE: We have a Wine Spectator award-winning list that hopefully can fulfill your requirements. **Parties over 10 may not bring in their own beverages.** However, for parties under 10, if you wish to bring in wine, a \$25.00 charge per 750ml bottle will apply.

CAKE FEE: \$3.00 per person on host-supplied dessert. Advance notification and approval required.

PRIVATE BAR: A \$50.00 set-up fee is charged for each private bar.

PRIVATE SECURITY: A \$100.00 Minimum (4 hour) charge per security staff member. \$25.00 per hour thereafter.

PURCHASING FOOD FROM CANAL CLUB OR DANNY'S

To provide more variety for our customers, we offer unique dishes from our sister restaurants that enhance any event. We will provide a summary statement, showing the total amount you will spend on all food from all restaurants, including tax and service fees for the event. Since our sister restaurants are separate companies, California law requires that we list these items separately. We will provide itemized invoices of what food came from which restaurant and charge your credit card accordingly. For example, if you get food from James' Beach and Sushi from Canal Club your credit card will show a bill for James' Beach plus tax and service fees on that food and a separate charge for food provided by Canal Club plus tax. You will never be double taxed or charged an additional service charge.

GUARANTEED MINIMUM FOR SPACES

We do not charge room fees for our private spaces. If requesting a private space to hold your event, a food and beverage minimum will apply. Minimums can vary depending on the number of guest and the private space being requested. In the event minimums are not met the difference will be charged as a room rental fee. Please ask about current minimums as they change based on season, day and other factors.

ADDRESSES & PHONE NUMBERS:

James' Beach: 60 North Venice Blvd., Venice CA 90291 310-823-5396, www.JamesBeach.com

Canal Club: 2025 Pacific Ave., Venice CA 90291 310-823-3878, www.CanalClubVenice.com

DEPOSITS, CANCELLATIONS & DEPOSIT REFUNDS

An estimated 50% deposit of the minimum or the estimated total event cost, whichever is greater, is due at signing of the Agreement. The balance is due no later than the day of the event unless other arrangements are made.

NO SPACE OR DATE IS GUARANTEED WITHOUT A DEPOSIT AND A RETURNED WRITTEN CONFIRMATION!

Additional charges due at the end of the event are guaranteed against a credit card provided by the Host in advance. 100% of this deposit will be refunded on cancellations up to 30 days prior to the Event, James' Beach must receive all cancellations in writing. 50% of the deposit is refunded on cancellations between 29 days and 8 days prior to the Event and the deposit is not refunded on cancellations up to 7 days prior to the day of the Event. **There are no deposit refunds whatsoever for cancellations of Events booked in the month of December or on Holidays.**

When you book an event, you will receive an agreement with all of the event details listed. The room or location and time will be noted at the top. PLEASE CHECK THAT ALL INFORMATION IS CORRECT! There is no guarantee for availability beyond the times specified or availability for changes in dates or ability to handle larger numbers of guests than originally determined by host. A final menu and number of guests should be completed one week prior to the event. No changes can be made thereafter without possible additional charges. On no-shows, the total for any food and special items pre-ordered for the event + tax & gratuity will be billed to host & credit card plus a \$100 no-show fee. This will note the number of meals you will be billed for even if some guests do not show and fewer meals are consumed. All charges incurred for this event will be presented to the host for payment on one check at the end of the event. The restaurant is not responsible for any lost items, injury or acts of God. The Host is responsible for any and all damages or theft caused by their guests which are guaranteed by their credit card. The restaurant reserves the right to cut off intoxicated guests or to ask them or rowdy guests to leave at the restaurants sole discretion with no reduction in charges to the host at any time.

ADDITIONAL INFORMATION

Event Time Frames

Rooms are private for a limited time. Please consult our Catering Manager regarding the space you choose and the time of your event. Additional time will bill at the following: A **\$175.00** fee for the first extended additional hour will apply, and **\$87.50** for each 1/2 hour thereafter.

Liquor, Smoking and Music

California liquor law permits service of liquor at James' Beach until 2:00 a.m. All entertainment in the James' Beach Club House should cease at 1:00 a.m. Music must never disturb neighbors or other guests and for said reason may be terminated or turned down at the discretion of management. At James' Beach, all liquor is cleared at 1:30 a.m. No smoking is allowed at James' Beach if minors are on the premises. Minors may not be served liquor at any time.

Rentals and Goods Brought Into Restaurant

In the event the host or a guest of the host chooses to bring anything into the restaurant that is not booked or arranged through the restaurant, James' Beach is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited to: audio visual, entertainment, cakes, floral, cameras, cake cutters, decorations.

Entertainment

Any entertainment must be approved and arranged through our catering manager. Noise created by entertainment may not be a nuisance to our neighbors. Sound levels are at the sole discretion of the restaurant management.

Parcels, Mailing, Shipping

Should you have materials associated with your upcoming event, you may send it to the restaurant in advance. Consult us in advance regarding all shipments, lead times, and handling or storage charges, if applicable. A fax or email stating the items shipped must arrive prior to shipment and approval to ship must be granted by the restaurant prior to shipment. A storage charge may be levied for items received and stored by the restaurant. Host is solely responsible for any damage or loss when shipped or in our possession.

Special Services and Decorations

We can recommend, photographers, audio-visual equipment, valet parking, videographers, invitations, musical bands, cakes and other services. Decorative items may not be attached to any surface with any substance that may damage restaurant furnishings. Balloons are not permitted on the Patio or in the Clubhouse at James' Beach.