



gabijamesla.com - 310-540-4884
1810 s catalina ave, redondo beach, ca 90277

Thank you for considering Gabi James for your private event. We are excited to have you in our Private Wine Room, which comfortably accommodates up to 80 guests for sit down dinners & as many as 150 people for cocktail parties. Our gorgeous open-air patio with a wonderful hardwood deck overlooks Riviera Village & allows for additional guests & seating. We will gladly discuss table arrangements & special decorations to provide the best experience for you & your guests.

Menu: Please view our menu options so that we are able to design your ideal dining experience. We ask that you provide us with a final menu 7 days prior to your event and a guaranteed guest count no later than 3 working days prior to your event so our Chef may order the freshest foods available.

No Corkage: We offer an extensive wine list with a variety of styles and prices, therefore our policy will NOT allow outside wines to be brought in and served in our Private Wine Room.

Outside Food Fees: We offer an excellent array of desserts, however, if you choose to provide your own dessert there is a charge of \$2 per person. This same fee applies to all outside food items.

Deposit & Fees: A deposit of \$500 is required. The deposit will be applied to charges incurred on the day of your event. No reservation is confirmed without receipt of your deposit. Deposits are non-refundable with less than 10 business days notice.

There is a 4% administrative fee for all events and a \$150 bar set up.

Guarantee: Gabi James guarantees the space, food and service upon which we have agreed. In return, we require that all final menu and beverage selections be supplied to us no less than 7 business days prior to the event. We also ask for the final guest count no less than 72 hours prior to your event, which will act as a minimum guest charge. In the event of a cancellation, we require no less than 10 day notice to return your deposit. In the event of charges from rental companies, the client is responsible for those charges. Please note that any last minute changes may not be honored and that we do charge for your guaranteed number of guests, as well as additions to your party.

Payment: Gabi James Private Events have a minimum of \$1,500 for food & beverage. All hosted items will be presented to you for verification and payment at the conclusion of your party. Your \$500 deposit will be deducted from your final bill. Local sales tax, a 4% admin fee & 20% service (gratuity) charge will be added to all charges. We accept cash, Visa, Mastercard, Discover & American Express.

Rentals: All items that are rented for your event will be charged to your event. Additionally, Gabi James will not be held responsible for any losses or damages to the outside rentals.

A flat screen TV is available for use for a fee of \$65.

HORS D'OEUVRES

priced per each

anchovy pepper gilda	3
mahon gilda	3
chorizo gilda	3
marinated shrimp skewer	5
albondigas-turkey meatball with chimayo sauce	5
fig & goat cheese toast	5
anchovy matrimonio crostini	5
stuffed dates with manchego & chorizo	4
stuffed dates with manchego & marcona almonds	4
jamon wrapped date stuffed with blue cheese	5
tortilla española	4
potato croquettes	3
croquettes con chorizo	4
veg croquettes	4
jamon croquettes	4
oxtail croquettes	5
shrimp croquettes	5
pan com tomate	3
pan com tomate & manchego	4
pan com tomate & jamon	4
pan com tomate & tuna conserva	4
pomegranate lamb chop	8
chorizo burger sliders	10

HORS D'OEUVRES

Harvest Dip Platter hummus, babaganoush, seasonal dip, assorted vegetables	small 100 / large 125
Charcuterie Platter assorted cured meats, cheeses, fruit & accoutrements	small 125 / large 175
Cheese Platter assorted cheeses, fruit, housemade jam & accoutrements	small 110 / large 130

Private Event Menu 1

\$ 6 5

**APPETIZERS &
SALADS ARE
FAMILY STYLE**

appetizer: choose 1

Mixta Tunisien

olives, orange zest, lemon, garlic

Queso Mahón

marinated cow's milk cheese

Potato Croquettes

with harissa aioli

Tortilla Espanola

egg, onion, potato, sherry vinegar aioli

Shishito Peppers

garlic, fish sauce, mojama flake

Pan con Tomate

tomato, garlic, olive oil +manchego \$2
+jamon or tuna conserva \$3

Pan a la Parrilla

grilled rustic bread, olive oil, garlic, sea salt

salad: choose 1

Citrus-Quince Salad

sweet gem lettuce, quince paste, marcona almond, manchego, lemon vinaigrette

South Bay Caesar

sweet gem lettuce, grana padano, garlic-anchovy dressing

Village Kale Salad

kale, pear, pomegranate, marcona almonds, toasted bread crumbs, grana padano, dijon vinaigrette

Arugula Salad

lemon, olive oil, shaved grana padano

**ENTREE &
DESSERT ARE
INDIVIDUALLY
PLATED**

*** GUESTS
CHOOSE 1
ENTREE FROM
YOUR CHOSEN
OPTIONS AT
EVENT**

entree: choose 2 *

Pollo Romesco

herb marinated chicken with romesco

Poisson a la Plancha

whole mediterranean bass a la plancha, fennel-arugula salad, lemon vinaigrette

Skirt Steak

herb marinated

Roasted Vegetables

couscous or trenne pasta, roasted shallot vinaigrette

sides: choose 1

Grilled Asparagus

Grilled Broccolini

Rosemary Crushed Fingerling Potatoes

Papas Fritas

dessert: choose 1

Crème Catalan

with marcona almond brittle

Chocolate Bread Pudding

brioche, crème anglais, maldon salt

Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

Chocolate Chip Cookies

Private Event Menu 2

\$ 7 5

appetizer: choose 1

Mixta Tunisien

olives, orange zest, lemon, garlic

Queso Mahón

marinated cow's milk cheese

Potato Croquettes

with harissa aioli

Tortilla Espanola

egg, onion, potato, sherry vinegar aioli

Shishito Peppers

garlic, fish sauce, mojama flake

Pan con Tomate

tomato, garlic, olive oil

+manchego \$2 +jamon or tuna

conserva \$3

Pan a la Parrilla

grilled rustic bread, olive oil, garlic,

sea salt

appetizer: choose 1

Jamon Wrapped Dates

pt reyes blue cheese medjools in crispy

jamon with marcona almonds

Brandade Gratin

bruléed salt cod & potato purée, grilled

bread

Fermin Jamon Serrano

12 month cured spanish ham, olive oil

Crispy Calamari

PARTIES OF 20 OR LESS ONLY.

pacific squid, lemon, harissa aioli

Gambas al Ajillo

shrimp, garlic butter, lemon, olive oil

Albondigas Chimayo

turkey meatballs, ancho chile cream sauce

Housemade Merguez

tunisian lamb sausage, mechouia

salad: choose 1

Citrus-Quince Salad

sweet gem lettuce, quince paste,

marcona almond, manchego, lemon

vinaigrette

South Bay Caesar

sweet gem lettuce, grana padano,

garlic-anchovy dressing

Arugula Salad

lemon, olive oil, shaved grana padano

Village Kale Salad

kale, pear, pomegranate, marcona

almonds, toasted bread crumbs, grana

padano, dijon vinaigrette

**A P P E T I Z E R S
& S A L A D S
A R E
F A M I L Y
S T Y L E**

entrees: choose 2

All Day Oxtail Ragu

trenne pasta sautéed to a crisp,

cavalo nero, shaved grana padano

Pomegranate Lamb Chops

grilled with pomegranate glaze

Pollo Romesco

herb marinated chicken with romesco

Skirt Steak

herb marinated

Paella Spiced

Seafood Risotto

shrimp, calamari & chorizo with

spanish seasoned rice & squid ink

aioli

Poisson a la Plancha

whole mediterranean bass a la

plancha, fennel-arugula salad, lemon

vinaigrette

Roasted Vegetables

couscous or trenne pasta, roasted

shallot vinaigrette

**E N T R E E &
D E S S E R T A R E
I N D I V I D U A L L Y
P L A T E D**

*** G U E S T S
C H O O S E 1
E N T R E E F R O M
Y O U R C H O S E N
O P T I O N S A T
E V E N T**

side: choose 1

Grilled Asparagus

Grilled Broccolini

Crushed Fingerling

Potatoes

Pommes Purée

Papas Fritas

dessert: choose 1

Crème Catalan

with marcona almond brittle

Chocolate Bread Pudding

brioche, crème anglais, maldon salt

Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

Seasonal Fruit Parfait

crème anglais, lemon zest

Chocolate Chip Cookies

Private Event Menu 3

\$ 8 5

APPETIZERS
& SALADS
ARE
FAMILY
STYLE

appetizer: choose 2

Mixta Tunisien

olives, orange zest, lemon, garlic

Queso Mahón

marinated cow's milk cheese

Potato Croquettes

with harissa aioli

Tortilla Espanola

egg, onion, potato, sherry vinegar
aioli

Shishito Peppers

garlic, fish sauce, mojama flake

Pan con Tomate

tomato, garlic, olive oil +manchego
\$2 +jamón or tuna conserva \$3

Pan a la Parrilla

grilled rustic bread, olive oil, garlic,
sea salt

appetizer: choose 1

Jamon Wrapped Dates

pt reyes blue cheese medjools in crispy
jamón with marcona almonds

Brandade Gratin

bruléed salt cod & potato purée, grilled
bread

Fermin Jamon Serrano

12 month cured spanish ham, olive oil

Crispy Calamari

pacific squid, lemon, harissa aioli

Gambas al Ajillo

shrimp, garlic butter, lemon, olive oil

Albondigas Chimayo

turkey meatballs, ancho chile cream
sauce

Housemade Merguez

tunisian lamb sausage, mechouia

salad: choose 1

Citrus-Quince Salad

sweet gem lettuce, quince paste,
marcona almond, manchego, lemon
vinaigrette

South Bay Caesar

sweet gem lettuce, grana padano, garlic-
anchovy dressing

Arugula Salad

lemon, olive oil, shaved grana padano

Village Kale Salad

kale, pear, pomegranate, marcona
almonds, toasted bread crumbs, grana
padano, dijon vinaigrette

entrees: choose 2

All Day Oxtail Ragu

trenne pasta sautéed to a crisp,
cavalo nero, shaved grana padano

Pomegranate Lamb Chops

grilled with pomegranate glaze

Pollo Romesco

herb marinated chicken with romesco

Paella Spiced

Seafood Risotto

shrimp, calamari & chorizo with
spanish seasoned rice & squid ink
aioli

Skirt Steak

herb marinated

Poisson a la Plancha

whole mediterranean bass a la
plancha, fennel-arugula salad, lemon
vinaigrette

Roasted Vegetables

couscous or trenne pasta, roasted
shallot vinaigrette

ENTREE &
DESSERT ARE
INDIVIDUALLY
PLATED

* GUESTS
CHOOSE 1
ENTREE FROM
YOUR CHOSEN
OPTIONS AT
EVENT

side: choose 2

Grilled Asparagus

Grilled Broccolini

Crushed Fingerling

Potatoes

Pommes Purée

Papas Fritas

dessert: choose 1

Crème Catalan

with marcona almond brittle

Chocolate Bread Pudding

brioche, crème anglais, maldon salt

Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

Seasonal Fruit Parfait

crème anglais, lemon zest

Chocolate Chip Cookies

Private Event Brunch Menus

BRUNCH MENU 1

\$40 per person

1st Course
(CHOOSE 1)

pan & jam
morning yogurt

2nd Course
(CHOOSE 1)

south bay caesar
citrus quince salad

3rd Course
(CHOOSE 2)

grilled cheese
ham & cheese omelette
tortilla española
green, eggs & ham

Dessert
(CHOOSE 1)

french toast
seasonal bread pudding

BRUNCH MENU 2

\$50 per person

1st Course
(CHOOSE 1)

pan & jam
avocado toast
trio of pan con tomate

2nd Course
(CHOOSE 1)

kale salad
citrus quince salad
south bay caesar

3rd Course
(CHOOSE 2)

tuna melt
grilled cheese
chorizo burger
tortilla española
eggs benedict

Dessert
(CHOOSE 1)

french toast
crème catalan
seasonal bread pudding

BRUNCH MENU 3

\$55 per person

1st Course
(CHOOSE 2)

pan & jam
avocado toast
morning yogurt

2nd Course
(CHOOSE 1)

kale salad
citrus quince salad
south bay caesar

3rd Course
(CHOOSE 2)

eggs benedict
oxtail hash
green, eggs & ham
tortilla española

Dessert
(CHOOSE 2)

french toast
crème catalan
seasonal bread pudding

A P P E T I Z E R S & S A L A D S A R E F A M I L Y S T Y L E
E N T R E E & D E S S E R T A R E I N D I V I D U A L L Y P L A T E D

* G U E S T S C H O O S E 1 E N T R E E F R O M Y O U R
C H O S E N O P T I O N S A T T H E E V E N T

BAR

priced per each

beer rotating selections

MP

wine rotating selections

MP

well bar rotating selections

cocktail 9 / martini 14

call bar rotating selections

cocktail 11 / martini 16

premium bar rotating selections

cocktail 13 / martini 18

non-alcoholic beverages rotating selections

3-5

coffee station rotating selections, per person

5

mimosa bar per person

23

Additional Event Options

Add Ons

TV Screen

\$65

Dance Floor

\$350

Outside Food Fee

\$2 per person, for each item brought in

Floral Arrangements by Rolling Hills Flower Mart

6-8 Inch Diameter Casual Arrangement

approximate price \$45

6-8 Inch Diameter Fancy Arrangement

approximate price \$65

Live Succulent Garden

approximate price \$80

Single Flower/Bud

approximate price \$15

Cocktail Table Arrangement

approximate price \$30

Single Succulents

approximate price \$30



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I authorize Gabi James, Inc to charge my card for a Private Event Deposit of \$500. This deposit signifies the hold of my event date & is refundable up to 10 days prior to the event. It expresses knowledge & understanding of all rules and information provided.

Event Name: _____

Event Date: _____

Event Time: _____

Number of Guests: _____

Menu Choice: _____

Name of Cardholder: _____

Credit Card Number: _____

Security Code: _____ Expiration Date (Month/Year): _____

Email: _____

Phone Number: _____

Billing Address: _____

City, State, Zip Code: _____

Phone Number: _____

X _____ Date: _____
Signature of Cardholder

Thank you for considering Gabi James for your private event, we look forward to working with you! Please feel free to call us at (310) 540-4884 or email us at info@gabijamesla.com.