

CATERING

by
THE
James
HOTEL

BEVERAGES, SNACKS & BREAKS

BEVERAGES

torrefazione freshly brewed italia coffee, decaffeinated
\$32 per silex

assorted premium tazo teas
\$3.25 per serving

assorted soft drinks (coca-cola products)
\$3.50 per can

dasani bottled water 500 ml (still)
\$3.50 per bottle

perrier water 330 ml (sparkling)
\$4.50 per bottle

san pellegrino 250 ml (sparkling)
\$4.00 per bottle

premium fruit juice (orange, grapefruit, apple, cranberry)
\$23 per 60 oz pitcher

milk (2%, skim, chocolate, soy)
\$24 per 60 oz pitcher

MORNING & AFTERNOON SNACKS

all of our baked goods are prepared fresh from our bakery

tea biscuits with fresh lemon curd and raspberry preserve
\$24 per dozen

assorted breakfast pastries
\$24 per dozen

assorted muffins
\$24 per dozen

cookies (ginger snaps, oatmeal, chocolate chip)
\$18 per dozen

chocolate eclairs
\$20 per dozen

fresh fruit and berries
\$6 per serving

organic whole fruit (apple, orange, banana)
\$23 per dozen

hawkins cheezies
\$1.50 per bag

m&m's (500 gm)
\$6 per serving

nibs licorice (500 gm)
\$5 per serving

BREAKS

TEA TIME

freshly brewed earl gray tea or torrefazione coffee,
perrier water, dasani water, freshly baked tea cakes
served with a tart lemon curd and
fresh raspberry preserve
\$13 per person

FRESHIN UP

fresh greek yogurt parfait with fresh berries and granola
drizzled with clover honey, freshly brewed torrefazione coffee
and juice shots of cocosplash (freshly juiced cantaloupe
blended with coconut water) to relieve daytime fatigue
\$14 per person

MILK & COOKIES

vanilla and chocolate milkshakes,
freshly baked mini cookies (chocolate chip, ginger snap, oatmeal)
\$11 per person

All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BREAKFAST MENU

premium fruit juice (orange, apple, grapefruit)
freshly brewed torrefazione italia coffee
assortment of breakfast bakery items (low fat muffins, croissants, danish, breakfast loaves)
fresh fruit and berries served with low fat vanilla yogurt and greek yogurt

cereal (choose one)

toasted almond granola served with skim and 2% milk, sliced bananas and strawberries
steel cut oatmeal served with cream, brown sugar, raisins and cinnamon
assorted kellogg's cereal served with skim and 2% milk

egg dish (choose one)

- ☞ fluffy scrambled eggs
- ☞ prepared three cheese omelets
- morning life saver egg dish

potato (choose one)

- ☞ traditional fried potatoes garnished with chives
- ☞ shredded potato hash browns tossed with green onions and bell peppers
- smoked gouda and chive potato galette

breakfast meat (choose two)

- ☞ cherry smoked bacon
- maple breakfast sausage
- ☞ chicken apple sausage
- ☞ turkey back bacon
- mennonite farmers sausage
- ham sausage

additional breakfast item (choose one)

all served with whipped butter and quebec maple syrup
cinnamon raisin french toast
pancakes (blueberry, buttermilk, multigrain and gluten free banana)
peach and ricotta blintz
belgium waffles served with whipped cream and fruit toppings
strawberries and mascarpone crepes

\$25 per guest

(minimum 10 people)

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BRUNCH MENU

premium fruit juice (orange, apple, grapefruit)
freshly brewed torrefazione italia coffee
assortment of breakfast bakery items (low fat muffins, croissants, danish, breakfast loaves)
fresh fruit and berries
tossed artisan greens with assorted dressings
spinach salad: strawberries, feta, multigrain croutons, clover honey & poppy seed vinaigrette
fresh french style crepes, strawberry topping, blueberry topping, sweetened whipped cream, quebec maple syrup
chef's selection of sweets

dairy item (choose one)

yogurt parfaits: greek yogurt, fresh berries, granola and clover honey
cheese tray: mild cheeses to include brie, goat, cheddar, danish swiss, oka and gouda, garnish with red and green grapes

chilled item (choose one)

cold poached salmon: smoked salmon and dill and beet steelhead trout gravlax served with capers, cream cheese, red onion and dill aioli
charcuterie tray: locally made cold cuts and sausages served with grainy mustard, dijon mustard, horseradish, aioli and beet radish

egg entrée (choose one)

traditional eggs benedict: english muffin, canadian bacon, soft poached egg, topped with hollandaise sauce
quiche: mushroom medley, gruyere, fresh herbs, free run eggs, butter pastry shell
fluffy scrambled eggs: free run eggs, cream and chives

potato dish (choose one)

herb roasted fingerling potatoes
smoked gouda and chive potato galette
pancetta hash, shredded potatoes, crisp pancetta, bell peppers, green onion
scalloped potatoes, sliced yukon gold potatoes, buttermilk-cheddar sauce

meat (choose two)

carved ham, honey glazed, slow roasted
🍷 cherry smoked bacon
maple breakfast sausage
🍷 chicken apple sausage
fresh wild pacific salmon, maple and ginger glaze
roast pork loin, okanogan apple compote

\$38 per guest

(minimum 10 people)

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LUNCH MENU

deli lunch (presented at once on a quadrant plate)
freshly brewed torrefazione italia coffee and select taza teas

soup (choose one)

minestrone: summer vegetables, local legumes, whole grain pasta, rich tomato broth
classic mushroom bisque: portobello, button and shitake mushrooms, cream, snipped herbs
roasted tomato and red pepper: fire roasted vegetables, basil
french onion: rich beef and red wine broth, caramelized spinach onions, herb croutons, gruyere
cider and butternut squash bisque: apple cider, roasted butternut squash, sage

salad (choose one)

artisan greens: grape tomato, seedless cucumber, shaved radish, carrot ribbons, marmalade vinaigrette
caesar salad: crisp romaine, focaccia crouton, crumbled cherry smoked bacon, shaved reggianno, buttermilk caesar dressing
vegetable crudités: crisp seasonal vegetables, ranch dip
spinach salad: baby spinach, poached pears, cranberries, balsamic vinaigrette
nicoise salad: boston greens, crisp green beans, radish, grape tomato, egg, nicoise olives, herb vinaigrette

main (choose one)

chicken sandwich: sourdough baguette, grilled chicken breast, crisp celery, chives, avocado, cider mayo, crisp lettuce
salmon sandwich: brioche, poached atlantic salmon, red onion, crisp lettuce, pea shoots, lemon caper aioli
smoked chicken quiche: butter pastry, fired red peppers, shallots, smoked gouda
prime rib baguette: shaved slow roasted prime rib, herb cream cheese, caramelized onions, roasted onion baguette
seafood pot pie: halibut, clams, shrimp, scallops, tender vegetables, chowder broth, puff pastry (additional \$2)
pasta alfredo: fresh semolina pasta, rich alfredo sauce, shaved parmesan, toasted baguette
corned beef: shaved house made corned beef, gruyere, pan fried sauerkraut, grilled light rye bread

dessert (choose one)

chocolate fudge brownie, fresh raspberries
lemon tart, butter pastry, lemon curd, blueberry coulis
pana cotta, stewed rhubarb and strawberries, vanilla short bread
fresh fruit, melons, citrus, berries and mint

\$25

(minimum 10 people)

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PLATED DINNER

plated dinners are a minimum of 3 courses
please note each selection made must be consistent for all guests

plated dinners served with a house baked bread basket, whipped butter
freshly brewed torrefazione italia coffee and select taza teas

appetizer selection (choose one)

ahi tuna tataki: fresh pacific ahi tuna, avocado, cucumber, scallions, sesame seeds, citrus, ginger sauce
scallops: seared scallops, ginger-carrot puree, apricot salsa
potato gnocchi: house made herb potato gnocchi, brown butter, grape tomato, oyster mushrooms

\$8 per person

soup selections (choose one)

roasted butternut squash and crab bisque with sage fritter
roasted red pepper and tomato bisque with chevre
smoked chicken consommé, spring vegetables
forest mushroom bisque, snipped chives

\$4 per person

salad selection (choose one)

nicoise salad: boston greens, shaved radish, grape tomato, quails egg, nicoise olives, herb vinaigrette
mixed greens salad: artisan greens, pea shoots, seedless cucumber, tomato, carrot ribbons, blackberry balsamic vinaigrette
iceberg salad: crisp iceberg lettuce wedge, crisp pancetta, shropshire, buttermilk herb dressing
spinach beet salad: baby spinach, roasted beets, citrus, spiced candied walnuts, clover honey-poppy seed vinaigrette

\$5

entrees and desserts on following page

(minimum 10 people)

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PLATED DINNER

plated dinners are a minimum of 3 courses
please note each selection made must be consistent for all guests

plated dinners served with a house baked bread basket, whipped butter
freshly brewed torrefazione italia coffee and select tazo teas

entrée selection (choose one)

wild salmon: fresh pacific wild salmon, grilled peach salsa, herb roasted fingerling potatoes, seasonal vegetables
\$34 per person

canadian lamb: grilled canadian lamb chops, sweet cherry-balsamic reduction, parsnip-yukon gold potato purée, seasonal vegetables
\$42 per person

beef tenderloin: canadian beef tenderloin chateaubriand, tarragon béarnaise, parisian potato, seasonal vegetables
\$40 per person

chicken breast: supreme breast of chicken, asparagus tips, snow crab, hollandaise, pommes dauphine, seasonal vegetables
\$34 per person

braised lamb: braised canadian lamb shank, merlot reduction, gremolata, pan fried herb polenta, seasonal vegetables
\$36 per person

pacific halibut: broiled halibut, citrus marmalade glaze, roasted butternut squash-chevre risotto, seasonal vegetables
(only served when in season fresh)
\$36 per person

beef short rib: braised canadian beef short rib, pan jus, yorkshire pudding, potato-parsnip puree, seasonal vegetables
\$37 per person

dessert selection (choose one)

chocolate tart: bitter sweet chocolate, dark chocolate ganache, sweet cherry coulis, chantilly cream

vanilla sponge torte: vanilla sponge layers, pastry cream, fresh berries, fruit coulis

crème brûlée: traditional custard, caramelized sugar, blackberries, chocolate macaroon

tiramisu: lady fingers, mascarpone, sweet cream, espresso, stewed strawberries

\$6 per person

(minimum 10 people)

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DINNER BUFFET

dinner buffets are served with a house baked bread basket, whipped butter
freshly brewed torrefazione italia coffee and select taza teas

tossed artisan greens: assorted vinaigrettes

bocconcini salad: roma tomato, snipped basil, balsamic vinaigrette

arugula salad: cabernet poached pear, pistachio crusted goat cheese, spiced cider, vinaigrette

butter lettuce salad: marinated bell pepper, artichoke, grape tomato, spanish onion, red wine vinaigrette

chef's selection of season vegetables

potato selection (choose one)

parsnip and yukon gold whipped potatoes

herb roasted fingerling potatoes

house made potato gnocchi, fresh herbs, brown butter

scented jasmine rice pilaf

broth infused baby red potatoes

entrée selection (choose one)

breast of chicken: mushroom duxelle, cider bourbon jus

atlantic salmon: potato crust, tarragon cream

crown roast of pork: orange-chanterelle stuffing, quebec maple-navel orange glaze

pepper crusted beef striploin: brandy-pickled peppercorn demi (additional \$6)

prime rib roast: yorkshire pudding, merlot demi, horseradish (additional \$8)

cod crab potato cakes: caper rémoulade

cherry wood smoked turkey breast: cranberry demi

dessert selection (choose one)

new york cheesecake with stewed strawberries and lemon blueberry topping

flourless chocolate torte with cherry coulis

fresh fruit and berries

\$40 per person

for each additional entrée, add \$8

(minimum 10 people)

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LATE NIGHT

REST

crisp corn tortillas, cheddar cheese sauce, guacamole, sour cream, jalapeno peppers, diced tomatoes, diced bell peppers, salsa
vegetable crudité with french onion and ranch dip
soft jumbo pretzels with honey mustard, dijon mustard and prepared mustard

\$ 14 per person

RELAX

potato chips with dip (herb & garlic, dill pickle, sour cream & onion)
spinach artichoke dip with pumpernickel bread
hawkins cheezies

\$7 per person

REJUVENATE

warm chocolate brownies, vanilla ice cream, chocolate fudge
fresh strawberries, fresh pineapple, citrus fruit dip

\$9 per person

RECEPTIONS

CHILLED HORS D'OEUVRES

smoked salmon mousse, pickled fennel, naan point
grilled vegetable bruschetta, balsamic marinade, chevre, baguette
tuna tataki, cucumber salsa, citrus, avocado, wonton cup
danish blue cheese, apple butter, candied pecan, profiterole

grilled chicken, avocado salsa, crème fraiche, tortilla chip
smoked duck breast, spiced pear compote, crostini
braised beef, parsnip puree, horseradish aioli, yorkshire pudding
deviled egg, salmon caviar, crisp prosciutto

\$31 per dozen (minimum 1 dozen)

HOT HORS D'OEUVRES

coconut shrimp, cilantro sriracha aioli
pacific wild salmon cakes, roasted red pepper aioli
chorizo meatball satay, cilantro-avocado dip
open faced roasted tart apple and triple cream brie sandwich

spinach & feta spanakopita, phyllo pastry, yogurt dill dipping sauce
asian pork pot stickers, ginger-soy sauce
beef short rib slider, horseradish, herb cream cheese, pretzel bun
chicken and cheddar spring roll, chipotle-plum dipping sauce

\$33 per dozen (minimum 1 dozen)

SWEET BITES

chocolate-coconut macaroons
tiramisu profiteroles, tiramisu mouse, fresh strawberries, shaved chocolate
deep fried new york cheesecake, spiced rum caramel sauce
dark chocolate dipped fruit, strawberries, pineapple, cantaloupe, pear
raspberry pavlova

\$31 per dozen (minimum 1 dozen)

RECEPTION DISPLAYS

pacific wild salmon

salmon gravlax, smoked salmon and cold poached salmon served with dill aioli, caper aioli, chive aioli, lemon, red onion, bagel chips, crostini and pumpernickel
\$14 per person

james hotel signature cheese board

an assortment of domestic and imported cheeses, nuts, truffle honey, grapes and assorted berries
gourmet crackers and crostini
\$9 per person

fresh fruit

a selection of fresh fruits,
citrus yogurt dip
\$7 per person

charcuterie

a selection of locally made sausage, salami, cured meats, smoked meats and pâté, old white cheddar, sharp gouda, assorted mustards, aioli, pickles and assorted sliced baguettes
\$14 per person

iced shrimp

three shrimp per person,
traditional cocktail sauce,
mango-chili pepper salsa
\$12 per person

vegetable crudités

a selection of crisp vegetables,
ranch and french onion dips
\$7 per person

(minimum 10 people)

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RECEPTIONS

menu #1

choose 4 chilled hors d'oeuvres

choose 4 hot hors d'oeuvres

vegetable crudités: a selection of crisp vegetables,
ranch and french onion dips

james hotel signature cheese board: an assortment of
domestic and imported cheeses, nuts, truffle honey,
grapes and assorted berries
gourmet crackers and crostini

choose 2 sweet bites

\$35 per person

menu #2

choose 6 chilled hors d'oeuvres

choose 6 hot hors d'oeuvres

vegetable crudités: a selection of crisp vegetables,
ranch and french onion dips

charcuterie: a selection of locally made sausage, salami,
cured meats, smoked meats and pâté
served with old white cheddar, sharp gouda, swiss,
assorted mustards, aioli, pickles and assorted sliced baguettes

choose 3 sweet bites

\$42 per person

menu #3

choose 4 chilled hors d'oeuvres

choose 4 hot hors d'oeuvres

vegetable crudités: a selection of crisp vegetables, ranch and french onion dips

james hotel signature cheese board: an assortment of domestic and imported cheeses, nuts, truffle honey, grapes and assorted berries
gourmet crackers and crostini

gnocchi station: (prepared by a member of our culinary team) fresh house made potato gnocchi tossed with a brown butter sauce
add in ingredients to include prosciutto de parma, smoked chicken, baby shrimp, bay scallops, cherry tomatoes,
bell peppers, chives, butternut squash and button mushrooms

braised corned beef station: (served by a member of our culinary team) slow braised corned beef served with house made rolls
and baguettes and assorted condiments to include horseradish, grainy mustard, dijon mustard, prepared mustard,
wasabi aioli, caramelized onions, sautéed mushrooms and braised red cabbage slaw

choose 2 sweet bites

\$48 per person

upgrade menu #3

substitute the braised corned beef to whole roasted beef tenderloin served with appropriate condiments and sides

additional \$8 per person

(minimum 10 people)

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BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ DINNER MENU #1

SALADS

picnic potato salad: baby potatoes, chives, hard boiled eggs, mustard dressing
grilled vegetable pasta salad: whole grain pasta, flame grilled vegetables, tuscan dressing
tomato salad with pickled onion: vine ripened tomatoes, shaved red onion, lime marinade
cucumber dill salad: seedless cucumber, fresh dill, extra virgin olive oil

ENTRÉES

burgers: canadian ground chuck burger, house made bun
dogs: all beef hot dogs, house made bun
chicken: grilled chicken breast, lime-beer marinade, house made bun
served with an assortment of condiments
(veggie burgers may be substituted for one of the entrées)

potato chips: seasoned, warm house made potato chips

DESSERT

summer berry short cake: mixed seasonal berries, vanilla short cake, sweet cream, fruit syrup
brownie short cake: soft brownie, chocolate fudge, marshmallow cream, shaved chocolate

\$30 per person

(minimum 10 people)

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BARBEQUE DINNERS

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BBQ DINNER MENU #2

SALADS

tossed salad: mixed artisan greens, grape tomato, shaved radish, cucumber, assorted dressings
picnic potato salad: baby potatoes, chives, hard boiled eggs, mustard dressing
grilled vegetable pasta salad: whole grain pasta, flame grilled vegetables, tuscan dressing
tomato salad with pickled onion: vine ripened tomatoes, shaved red onion, lime marinade
cucumber dill salad: seedless cucumber, fresh dill, extra virgin olive oil

grilled garlic baguettes

VEGETABLES

grilled asparagus, olive oil, sea salt
fresh corn on the cob, melted butter
baked yukon gold potatoes, butter, sour cream, chives, crumbled bacon

ENTRÉES

an assortment of kabobs will be prepared for a total of 3 per guest

chicken kabobs: chicken breast, vegetables, honey-lemon marinade
beef kabobs: canadian beef sirloin, vegetables, steakhouse marinade
pork kabobs: saskatchewan pork tenderloin, vegetables, green marinade
salmon kabobs: wild salmon, vegetables, ginger-maple marinade

DESSERT

summer berry short cake: mixed seasonal berries, vanilla short cake, sweet cream, fruit syrup
brownie short cake: soft brownie, chocolate fudge, marshmallow cream, shaved chocolate

\$47 per person

(minimum 10 people)

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BARBEQUE DINNERS

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BBQ DINNER MENU #3

SALADS

tossed salad: mixed artisan greens, grape tomato, shaved radish, cucumber, assorted dressings
caesar salad: crisp romaine, focaccia croutons, crumbled bacon, shaved parmesan, caesar dressing
grilled vegetable pasta salad: whole grain pasta, flame grilled vegetables, tuscan dressing
tomato salad with pickled onion: vine ripened tomatoes, shaved red onion, lime marinade
cucumber dill salad: seedless cucumber, fresh dill, extra virgin olive oil

grilled garlic baguettes

VEGETABLES

grilled asparagus, olive oil, sea salt
fresh corn on the cob, melted butter
sautéed mushrooms, button, portobello, oyster, herbs, butter
baked yukon gold potatoes, butter, sour cream, chives, crumbled bacon

BEEF ENTRÉES

cut from canadian triple a beef (choice of one)
8 oz beef tenderloin fillet
10 oz new york steak
16 oz t-bone steak

SEAFOOD ENTRÉES

(choice of one)
wild salmon steak
fresh halibut fillet
jumbo prawns (3 per guest)

DESSERTS

freshly baked pies from our bakery
apple with sharp cheddar
saskatoon berry with gelato
chocolate cream: dark chocolate, sweet cream

\$87 per person

ENHANCE YOUR BBQ

whole maritime lobster (market price)
alaskan king crab legs \$50 per pound (suggested 1/2 pound per person)

culinary attendant is an additional \$75 charge

(minimum 10 people)

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BAR MENU

CASH BAR

when each individual guest purchases drinks from the hotel bar
(prices include taxes)

	Standard	Premium
spirit selection	\$6.75	\$9.00
domestic beer	\$6.75	\$6.75
house red and white wine	\$8.00	\$8.00
imported beer	\$8.50	\$8.50
non-alcoholic beer	\$7.00	
soft drinks and juices	\$4.00	

HOST BAR

when the convener or host is invoiced for all drinks consumed
(prices subject to 18% gratuity and applicable taxes)

	Standard	Premium
spirit selection	\$5.87	\$7.83
domestic beer	\$5.87	\$5.87
house red and white wine	\$6.95	\$6.95
imported beer	\$7.45	\$7.45
liqueurs		\$8.00
local liqueurs		\$9.00
non-alcoholic beer	\$6.09	
soft drinks and juices	\$3.50	
non-alcoholic punch	\$55.00	per gallon

HOUSE WINES

RED - changes seasonally; check with hotel for current offering	\$39.00
WHITE - changes seasonally; check with hotel for current offering	\$39.00

standard spirit selections: absolut, johnnie walker, tanqueray, forty creek, bacardi, lemon hart

premium spirit selections: grey goose, bombay, crown royal, knob creek, flor de cana seco 4, captain morgan spiced

liqueur selections: baileys, kahlua, drambuie, courvoisier, grand marnier, amaretto

local liqueur selections: haskap, crème de cassis black currant, saskatoon berry

Bartender fee of \$28.00 per hour (minimum of 4 hours) if sales do not meet or exceed \$500.00

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WINE MENU

RED WINE

andeluna \$54
malbec, argentina

thorn-clarke shotfire \$78
shiraz, australia

beronia \$54
rioja, spain

moon curser \$72
syrah, canada

cloudline \$67
pinot noir, usa

errazuriz \$52
cabernet sauvignon, chile

enzo boglietti \$67
dolcetto, italy

la cartuja priorat \$80
grenache, spain

da gromis barolo \$155
nebbiolo, italy

cakebread \$205
Cabernet sauvignon, usa

giorgio primo (2008) \$185
merlot/cabernet sauvignon, italy

CHAMPAGNE

all selections from france
veuve clicquot brut \$125
veuve clicquot rose \$130
moet and chandon brut \$105
dom perignon \$325
roederer, louis - cristal \$450

WHITE WINE

lorca \$52
torrontes, argentina

tommasi \$50
pinot grigio, italy

orofino \$52
riesling, canada

dourthe \$45
sauvignon blanc, france

wente morning fog \$65
chardonnay, usa

cloudy bay \$74
sauvignon blanc, new zeland

bougrier vouvray \$45
chenin blanc, france

SPARKLING WINE

canella prosecco \$65
italy

freixenet cordon negro brut \$40
spain

summerhill cipes \$66
canada, organic

ROSE WINE

charles and charles \$45
syrah, usa

GENERAL INFORMATION

menu selections: in order to ensure availability, we request that your menu selections are confirmed with your event manager no later than two weeks prior to your event. please advise your event manager of any special dietary requirements as soon as possible prior to the event. changes may apply for dietary substitutions made on the day of the event. final entrée count is due no later than 72 hours (3 business days) prior to the event.

all food and beverage items will be provided by the hotel. please advise your event manager of any thoughts or requests that you may have.

bar costs and policies: cash or host bars with net revenues less than \$500 will be subject to a bartender fee of \$28.00 per hour, with a minimum of four hours. the james hotel follows all rules of service set out by the saskatchewan liquor and gaming authority (slga).

taxes and gratuities: all food and beverage prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. an eighteen percent (18%) service charge is applied to all food and beverage and gst is applicable.

guaranteed number: for all meal functions, the guaranteed number attending must be communicated to the events department no later than 72 hours (3 business days) prior to the function. if the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance; whichever is greater.

the hotel will do its best to accommodate guaranteed numbers; however, we reserve the right to make substitutions where necessary.

deposits: deposits are due at the time of space confirmation, unless other arrangements have been made with your event manager

statutory holidays: a fifteen percent (15%) surcharge will apply to all food and beverage on all canadian statutory holidays.

displays, exhibits or products: all deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the events department. such displays, exhibits or products are the responsibility of the exhibitor, and the hotel accepts no liability whatsoever for loss or damage. such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24-hour basis. in such case the hotel, at the customer's request, will arrange to have the room locked. the hotel will not be responsible for exhibits, displays and products locked in any function room.

liability: the james hotel reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. liability for all damages to the premises will be charged to the representative in charge of arrangements with the hotel. to avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel.

cancellation charge: should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

less than six (6) months to one (1) month from arrival date:
60% of estimated revenue

less than one (1) month to eight (8) days from arrival date:
75% of estimated revenue

seven (7) days or less from arrival date: 90% of estimated revenue

cancellations made under this provision shall be made by the cancelling party to the non-cancelling party by written notice. cancellation will not be considered final until written notice and payment of the liquidated damages are received.

terms of payment: all invoices are due in full upon receipt or as agreed upon.

updated 07/2016