

JIMMY LOVE'S

672 Fifth Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 days
- ◆ Dinner Nightly starting at 5:00pm
- ◆ Private Dining Options for Parties from 10 to 500 guests
- ◆ Valet & garage parking available throughout Gaslamp Quarter; \$9.00 & up
- ◆ Dress Code: Business Casual
- ◆ Full Bar
- ◆ Patio/Outdoor Dining



The history of our building begins in 1887 when it housed the San Diego public library. Thirteen years later at the turn of the century the entire city government moved into the building; with the police department on the first floor and the council chambers on the fourth. The city of San Diego, and the members of its government occupied the building and ran San Diego for the next 35 years developing the city to what it is today. America's finest city!

Not only are we located in the heart of the Gaslamp, but we also occupy two floors of the beautifully restored 125 year old historic "old city hall building" .our extraordinary cuisine, great attitude and Top Gun aviation theme are what sets us apart from other venues in the Gaslamp.

We feature contemporary creative American cuisine boasting one of San Diego's top chef's. Our bar and nightclub hosts San Diego's top bands, every night of the week, ranging from jazz and blues to high energy modern dance.

Downstairs is a destination of its own with separate dining, bar and billiards. The perfect location for that private event.

Group Accommodations



Let Jimmy Love's help you out! From 10-500 guests, let Jimmy Love's relieve the stress of planning your party. With the perfect banquet facility, extraordinary Contemporary American cuisine, and live entertainment that is second to none, there is no other place!

The downstairs banquet area features a full bar, plasma TVs, sound system, pool table, and lounge area in addition to dining tables. Your single destination for dining *and* entertainment.

Without AV

Separate Tables: 44 Spacious
50 Maximum

WITH AV

Separate Tables: 25 Spacious
35 Maximum



Call for Minimums

Group Menus

MENU SELECTION ONE

SALAD

Please Choose One (1) for the Group

Caesar

House Caesar Dressing, Fresh Romaine, & Shaved Parmesan Cheese

Arugula and Spinach

Fresh Tender Arugula & Spinach Leaves, Candied Pecans, Diced Roma Tomatoes & Hard-Boiled Eggs Dressed with Bacon Vinaigrette

Misto Salad

*A Mixture of Crisp Romaine Leaves and Mesclun Greens
Tossed in Balsamic Caper Vinaigrette
Served over Sliced Ripe Tomatoes and Buffalo Mozzarella*

ENTRÉES

*Groups of 40 or less the guests may select their entrée that night.
Groups larger than 40, guests should pre-select their entrees.*

Pan Roasted Chicken

*Fresh Thyme and Lemon Marinated Bone-In Chicken Breast,
Wild Rice, Pan Au Jus*

Alaskan Herb Crusted Halibut

*Truffle Mashed Potatoes, Sautéed Shiitake Mushroom,
Chipotle Buerre Blanc, Merlot Wine Sauce*

Beef Sirloin Steak

*Spiced Anejo Cheese Gratin, Roasted Baby Red Potatoes Hash,
Poblano Chili Hollandaise*

Grilled Chicken Tagliatelle

*Seasonal Vegetables, Tomatoes, Scallions,
Roasted Corn, Ancho Chili Cream Sauce*

DESSERT

Please Choose One (1) for the Group

White Chocolate Cheesecake

House Made and Drizzled with Strawberry Glaze

Chocolate Hazelnut Torte

*Moist Chocolate Torte
Topped with Vanilla Crème Fraîche & Hazelnuts*

\$45.00 PER PERSON,
PLUS BEVERAGES, 20% SERVICE CHARGE &
8.75% CA SALES TAX

MENU ITEMS & PRICES SUBJECT TO CHANGE

MENU SELECTION TWO

SALAD

Please Choose One (1) for the Group

Caesar

House Caesar Dressing, Fresh Romaine, & Shaved Parmesan Cheese

Arugula and Spinach

Fresh Tender Arugula & Spinach Leaves, Candied Pecans, Diced Roma Tomatoes & Hard-Boiled Eggs Dressed with Bacon Vinaigrette

Misto Salad

*A Mixture of Crisp Romaine Leaves and Mesclun Greens
Tossed in Balsamic Caper Vinaigrette
Served over Sliced Ripe Tomatoes and Buffalo Mozzarella*

ENTRÉES

*Groups of 40 or less the guests may select their entrée that night.
Groups larger than 40, guests should pre-select their entrees.*

Pan Roasted Chicken

*Fresh Thyme and Lemon Marinated Bone-In Chicken Breast,
Wild Rice, Pan Au Jus*

Mango Glazed Salmon

*Served over Saffron Risotto
with Grilled Pineapple Salsa and Cilantro Vinaigrette*

Spice Rubbed New York Steak

*Roasted Garlic Mashed Potatoes, Sautéed Shiitake Mushroom,
Merlot Demi-Glaze, and Basil Oil*

Grilled Chicken Tagliatelle

*Seasonal Vegetables, Tomatoes, Scallions,
Roasted Corn, Ancho Chili Cream Sauce*

DESSERT

Please Choose One (1) for the Group

White Chocolate Cheesecake

House Made and Drizzled with Strawberry Glaze

Chocolate Hazelnut Torte

*Moist Chocolate Torte
Topped with Vanilla Crème Fraîche & Hazelnuts*

\$50.00 PER PERSON,
PLUS BEVERAGES, 20% SERVICE CHARGE &
8.75% CA SALES TAX

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

MENU SELECTION THREE

SALAD

Please Choose One (1) for the Group

Caesar

House Caesar Dressing, Fresh Romaine, & Shaved Parmesan Cheese

Arugula and Spinach

Fresh Tender Arugula & Spinach Leaves, Candied Pecans, Diced Roma Tomatoes & Hard-Boiled Eggs Dressed with Bacon Vinaigrette

Misto Salad

*A Mixture of Crisp Romaine Leaves and Mesclun Greens
Tossed in Balsamic Caper Vinaigrette
Served over Sliced Ripe Tomatoes and Buffalo Mozzarella*

ENTRÉES

*Groups of 40 or less the guests may select their entrée that night.
Groups larger than 40, guests should pre-select their entrees.*

Pan Roasted Chicken

*Fresh Thyme and Lemon Marinated Bone-In Chicken Breast,
Wild Rice, Pan Au Jus*

Pan Roasted Seabass

*Scallop Crusted, Lemon Scented Risotto, Chile and Chive Oil
with a Lemon Grass Butter Sauce*

Filet of Beef

*Grilled Filet Of Beef Tenderloin, Truffle Mashed Potatoes,
Wild Mushroom Demi-Glaze*

Shrimp Fettuccine

*Sautéed Garlic, Shallots, White Wine, Sun Dried Tomatoes,
Roasted Bell Pepper, Basil and Shaved Parmesan Cheese*

DESSERT

Please Choose One (1) for the Group

White Chocolate Cheesecake

House Made and Drizzled with Strawberry Glaze

Chocolate Hazelnut Torte

Moist Chocolate Torte Topped with Vanilla Crème Fraîche & Hazelnuts

\$55.00 PER PERSON,

PLUS BEVERAGES, 20% SERVICE CHARGE &
8.75% CA SALES TAX

MENU ITEMS & PRICES SUBJECT TO CHANGE

RECEPTION MENU

COLD HORS D'OEUVRES

Cumin Coriander Jumbo Shrimp \$54/dozen
Ginger Seared Ahi on Wonton Crisp \$51/dozen
with Wasabi Cream

Belgian Endive Stuffed \$48/dozen
with Bleu Cheese Mousse

Fresh Tortilla Chips \$42/Dozen
with House Salsas

Jimmy's Bar Mix \$42/dozen

HOT HORS D'OEUVRES

Panko and Parsley Dusted Scallops \$54/dozen
with Roma Tomatoes with Lemon Caper Oil

Thai Marinated Chicken Satay \$51/dozen
with Ginger Teriyaki Sauce

Forest Mushroom Tartlet \$48/dozen
with Roma Tomatoes and Feta Cheese

Kalamata and Goat Cheese Tartlet \$48/dozen

Chicken Empanadas \$48/dozen
with Black Bean Dipping Sauce

Mini Chicken Quesadillas \$42/dozen
with Salsa Verde

DISPLAY BOARDS (Serves 25 People)

Imported and Domestic Cheese Display \$180.00
Fresh Fruits, Assorted Breads, Crackers

Supreme Brie Wrapped En Croute \$150.00
Fresh and Dried Fruits and Sliced Baguette

Seasonal Fresh Fruit Display \$130.00

Fresh Vegetable Crudités \$105.00

Grilled Marinated Vegetable Board \$125.00
Tri-Colored Peppers and Seasonal Vegetables

Mediterranean Display Board \$105.00
Grilled Pita, Feta Cheese, Hummus, Balsamic Vinegar, Fresh Scallions

Smoked Salmon Board \$150.00
*Toast Points, Dill Crème Fraîche Sieved Egg,
Capers, Red Onion, and Tomatoes*

Display Board of Select Vegetable & Meat Pates \$150.00

PLUS BEVERAGES, 20% SERVICE CHARGE &
8.75% CA SALES TAX

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

STATIONS

Three (3) Station Minimum Based On Total Guest Guarantee

SALAD STATION \$6.75 per person

Hearts of Romaine *with Black Pepper Caper Vinaigrette and Shaved Parmesan Cheese*

Mixed Baby Greens *with Feta Cheese, Fresh Pear and Raspberry Thyme Vinaigrette*

Farfalle Pasta Salad *with Marinated Artichoke Hearts, Kalamata Olives, Roma Tomatoes, Red Onion and Basil Pesto Oil*

PIZZA STATION \$8.25 per person

Four Cheese Pizza

Pizza of Roma Tomatoes, Basil and Mozzarella

Pizza of Pancetta, Mushrooms, and Mozzarella

Focaccia of Olive Oil, Red Onion, Garlic, Tomatoes, and Fresh Basil

PASTA STATION \$7.25 per person

Farfalle Pasta *with Garlic, Roma Tomatoes, Basil, and Extra Virgin Olive Oil*

Penne Pasta *with Basil Pesto Cream Sauce*

Herbed Garlic Bread, Shaved Parmesan Cheese

DESSERT STATION \$7.25 per person

Chocolate Bread Pudding *with White Chocolate Hard Sauce*

Assorted Petit Fours and Truffles

Assorted Tortes and Cheesecakes

CARVING ITEMS (min. 2 items for station)

Each Item Serves Approximately 25 People

\$55.00 Attendant Fee to Apply For Carving Items

All Items Served with Silver Dollar Rolls and Appropriate Condiments

Garlic Herb Crusted Filet \$275.00

Bourbon Molasses Glazed Black Forest Ham \$200.00

Shallot and Thyme Scented

New York Strip Loin \$240.00

Bone in Breast of Turkey \$200.00

with Salt & Pepper Butter Crust

Garlic Studded Top Round of Beef \$200.00

PLUS BEVERAGES, 20% SERVICE CHARGE &
8.75% CA SALES TAX

MENU ITEMS & PRICES SUBJECT TO CHANGE



Event Information

Booking Information

Jimmy Love's is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Jimmy Love's will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted.

Food and Beverage Estimate

Jimmy Love's offers a variety of menus to fit your budget. 20% Service Charge will be added to all food and beverage items and tax will be calculated on 8.75% of subtotal. No outside food or wine or any other beverages are permitted on premises.

Cancellation Policy

In the event of a cancellation, Jimmy Love's requires a minimum of forty-eight (48) hours.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Valet and garage parking available throughout Gaslamp Quarter \$10.00 & up.

Map & Directions



From the 5 Freeway Southbound:

Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc

- ◆ Take the 5 Freeway South.
- ◆ Exit Front Street toward Civic Center
- ◆ Take the 2nd Avenue ramp.
- ◆ Turn slight Right onto Cedar Street.
- ◆ Turn Right onto 4th Avenue.
- ◆ Turn Left onto Market Street.
- ◆ Turn Left onto Fifth Avenue.
- ◆ Jimmy Love's is located between Market Street & 'G' Street on your left hand side.

From the 5 Freeway Northbound:

Coming from Imperial Beach, Coronado, Mexico, or the Airport

- ◆ Take the 5 Freeway North.
- ◆ Exit on Sixth Avenue
- ◆ Take the exit toward CA-94 East/J Street.
- ◆ Turn slight Left onto 19th Street.
- ◆ Turn Left onto Market Street.
- ◆ Turn Right onto 5th Avenue
- ◆ Jimmy Love's is located between Market Street & 'G' Street on your left hand side.

From Hwy 163 Southbound:

Coming from Mission Valley, Riverside County, etc.

- ◆ Follow Hwy 163 southbound until it becomes 10th Avenue and continue straight until Market Street.
- ◆ Turn Right onto Market Street.
- ◆ Turn Right onto Fifth Avenue.
- ◆ Jimmy Love's is located between Market Street & 'G' Street on your left hand side.

From Hwy 94 Westbound:

Coming from El Cajon etc.

- ◆ Follow to the end of CA-94 until it becomes F Street
- ◆ Turn Left onto 10th Avenue.
- ◆ Turn Right onto Market Street.
- ◆ Turn Right on Fifth Avenue.
- ◆ Jimmy Love's is located between Market Street & 'G' Street on your left hand side.