

Jimmy's

PRIVATE DINING



Hours & Availability

LUNCH AVAILABILITY: SATURDAY - SUNDAY

11:00AM - 3:00PM

DINNER AVAILABILITY

5:30PM - 10:00PM

For more information, please contact our Sales Manager, Nicholle Hawkins at
209-663-5340 or nichollehawkins@pietroslodi.com

The Details

From the first perfectly chilled martini to the final toast of the evening, every detail is curated with intention. Prime steaks, refined Italian classics, and impeccable service come together in a setting defined by warm lighting, rich textures, and timeless sophistication.

Our space was made for unforgettable occasions — rehearsal dinners, milestone birthdays, corporate celebrations, and once-in-a-lifetime gatherings. Tables are thoughtfully set, menus are customized, and every moment flows seamlessly, allowing you and your guests to be fully present. At Jimmy's, exclusivity is not just a feeling — it's our standard. It's more than a private event. It's an experience your guests will talk about long after the night ends.

FAMILY-STYLE SEATED DINNERS:

Perfect for larger gatherings, this option captures the spirit of an Italian-American supper club—warm, lively, and built around sharing good food and good company. Dishes arrive family-style on generous platters, inviting guests to pass, serve, and connect over the table together. It's an ideal choice for celebrations that aim to recreate the relaxed, convivial atmosphere of a classic supper club feast, where abundance, conversation, and community are all part of the experience.

MARTINI BAR LOUNGE:

An intimate, cocktail-driven setting designed for elevated celebrations. Sip impeccably chilled martinis crafted by your own dedicated bartender, dimmed lighting, warm textures, and a sultry supper club ambiance, the Martini Bar Lounge invites you to settle in, linger longer, and savor the evening.



Our dedicated events team works closely with you to curate an experience that feels distinctly yours — from customized menus and perfectly chilled martinis to thoughtfully designed table settings and seamless service. Every detail is intentional, every moment carefully paced. When you host your celebration at Jimmy's, you choose more than a venue — you choose a modern Italian American supperclub where bold cuisine, timeless sophistication, and warm, intuitive hospitality come together effortlessly. The result is an unforgettable evening defined by atmosphere, elegance, and the kind of energy guests will talk about long after the final toast.



Spacing & Minimums

All private dining spaces are subject to the food and beverage minimums and a flat rental fee. The rental fee is charged regardless of spend. Food and beverage minimums must be met through the purchase of a pre-set menu and beverages. Taxes and a 22% service charge are not included in the stated minimums.

THE MARTINI ROOM

SEATED - 20

Lunch, Saturday - Sunday \$1700 f&b + \$750 rental fee

Dinner, Monday - Wednesday \$1700 f&b + \$1000 rental fee

Dinner, Thursday - Sunday \$2800 f&b + \$1500 rental fee

THE GROVE

SEATED - 24

Lunch, Saturday - Sunday \$1750 f&b + \$750 rental fee

Dinner, Monday - Wednesday \$2000 f&b + \$750 rental fee

Dinner, Thursday - Sunday \$4000 f&b + \$1500 rental fee

THE RESERVE

SEATED - 16

Lunch, Saturday - Sunday \$1000 f&b + \$750 rental fee

Dinner, Monday - Wednesday \$1600 f&b + \$750 rental fee

Dinner, Thursday - Sunday \$2000 f&b + \$1000 rental fee

THE GROVE & THE RESERVE

SEATED - 40

Lunch, Saturday - Sunday \$3400 f&b + \$1500 rental fee

Dinner, Monday - Wednesday \$3400 f&b + \$750 rental fee

Dinner, Thursday - Sunday \$5600 f&b + \$1500 rental fee



Booking on any holiday and lunch banquets in December will result in a 20% increase on all space minimums.

Family Style Lunch Menus

Menus will be pre-selected and served family style at the table for you and your guests. Iced tea and drip coffee are included.

LUNCH ONE

65 per person

WELCOME

focaccia & house mozzarella

THE BEGINNING- choose two

caesar salad
endive & citrus
mozzarella sticks
crispy squash blossoms
the ribs

THE MIDDLE- choose one

chicken on the bone
lamb chops
scallops
nettie's lasagna

THE END- choose one

chocolate cake
carrot cake

SIDES- choose one

fries
mash potatoes & gravy
greens
broccolini



LUNCH TWO

85 per person

WELCOME

focaccia & house mozzarella

THE BEGINNING - choose three

oysters on the half shell
caesar salad
endive & citrus
mozzarella sticks
crispy squash blossoms
the ribs

THE MIDDLE- choose two

chicken on a bone
filet mignon
alaskan halibut
new york

THE END- choose one

chocolate cake
carrot cake
lemon tart

SIDES- choose one

greens
fries
mashed potatoes & gravy
gnocchi al forno

Dinner Menus

Menus will be pre-selected and served family style at the table for you and your guests. Iced tea and drip coffee are included.

DINNER ONE

95 per person

WELCOME

focaccia & house mozzarella

THE BEGINNING - choose three

caesar salad
endive & citrus
carpaccio
mozzarella sticks
crispy squash blossoms
the ribs

THE MIDDLE- choose two

chicken on the bone
scallops
USDA prime ribeye
USDA prime new york strip
halibut
nettie's lasagna

THE END - choose one

carrot cake
cookies & cream
chocolate cake

SIDES- choose one

fries
seasonal greens
mashed potatoes & gravy



DINNER TWO

145 per person

WELCOME

focaccia & house mozzarella

THE BEGINNING- choose four

oysters on the half shell
caesar salad
endive & citrus
carpaccio
mozzarella sticks
crispy squash blossoms
the ribs
crudo

THE MIDDLE- choose two

alaskan halibut
milk-braised veal shoulder
chicken on the bone
USDA prime filet mignon
wagyu ribeye
USDA prime new york strip
scallops

THE END- choose one

carrot cake
cookies & cream
chocolate cake
lemon tart

SIDES- choose one

fries
greens
mashed potatoes & gravy
broccolini
gnocchi al forno

ADDITIONS

caviar service- \$45 per person
porterhouse for two- \$35 per person
the market- \$55 per person
alaskan king crab- \$45 per person

The Feast Menus

Menus will be pre-selected and served family style at the table for you and your guests. Iced tea and drip coffee are included.

LUNCH FEAST

115 per person

WELCOME

focaccia & house mozzarella
seasonal market salad

THE BEGINNING

crispy squash blossoms
mozzarella sticks
steamed little neck clams

THE MIDDLE

the wheel
nettie's lasagna
USDA prime ribeye
chicken on the bone
alaskan halibut

THE END choose one

chocolate cake
coconut cake
spumoni experience

SIDES

seasonal greens
fries
mashed potatoes & gravy



DINNER FEAST

195 per person

WELCOME

focaccia & house mozzarella
chilled oysters & clams
mozzarella & caviar

THE BEGINNING- choose two

crudo selection
alaskan king crab
caesar salad
endive & citrus
the ribs

THE MIDDLE- choose two

the wheel
nettie's lasagna
USDA prime ribeye
USDA prime filet mignon
milk-braised veal shoulder
alaskan halibut
scallops
porterhouse

THE END- choose one

chocolate cake
coconut cake
spumoni experience

SIDES- choose two

greens
fries
mashed potatoes & gravy
gnocchi al forno
broccolini
dr.seuss special

ADDITIONS

white sturgeon caviar service- \$45 per person
seafood tower- MP

Bar Packages

All guests in attendance over the age of twenty-one will be charged at the package price, if selected. All alcohol packages are optional and are not required when booking a space.

HOSTED BAR

hosted alcohol beverages at cost on a per consumption basis

THE HOUSE POUR

35 per person

select red, white, and sparkling wines, bottled beers, soft drinks, iced tea, espresso

THE SUPPER CLUB

50 per person

includes the house pour in addition to, jimmy's martini, negroni, old fashioned, aperol spritz

THE JIMMY'S RESERVE

75 per person

includes the the supper club in addition to, tableside martini service, champagne welcome toast, espresso martini

ADD-ON ENHANCEMENTS

welcome spritz- 16 per person

espresso martini- 16 per person

prosecco toast- 18 per person

champagne toast- 22 per person

sommelier 4oz wine pairing- 45 per person



BOTANICAL

gin, limoncello, st. germain
elderflower, basil

BOTANICAL

3 gin, limoncello, st. germain, basil

JIMMY'S PINK TUXEDO

absolute citron, limoncello, aperol,
raspberry syrup, lime, egg white

BLACK MANHATTAN

elijah craig rye whiskey, amaro,
orange bitters

AMALFI

tequilar, aperol, orange bitters,
agave, lime juice

IL CAPO

rum, brandy, coffee liquor, orange
bitters

Private Dining Contract

1. A credit card is required to book a private event for any room or space at Jimmy's.
2. Cancellations can be made up to 30 days prior to your event. For all December events, cancellations can be made up to 60 days prior to your event. A non-refundable cancellation fee in the amount of \$500 will be charged if you cancel your event within 30 days of the scheduled event.
3. Private dining menu pricing does not include applicable tax or a 22% service charge. Tax and a 22% service charge will be added to your final bill.
4. All private dining spaces have a food & beverage minimum. All minimums must be met through the purchase of food and beverages. All food and beverages must be consumed on the property, at the time of your event. There will be no takeout food or bottles of wine added to the final bill to reach the minimum. No gift cards can be purchased to reach the minimum. You cannot pay for another table in the restaurant to reach the minimum. Tax and a 22% service charge are not included in the minimums for each space. If a minimum is not met, a room fee will be added to the final bill to reach the agreed upon minimum.
5. Each space has a rental fee that varies by day of the week and event time. This rental fee is a flat charge for reserving a space at Jimmy's and is separate from the food and beverage minimum.
6. Attendance must be confirmed 10 days in advance prior to the event date. This number will be considered your guaranteed and final guest count. You will be charged for your final guest count regardless of whether they show up or not. All children, including infants, must be included in your guest count. All children under 12 will be charged at half the menu price, infants not included. If more guests attend than your guaranteed guest count, you will be charged for those additional guests at double the pricing that you selected.
7. A dessert fee of \$4 per person will be charged for any dessert brought in from an outside vendor. This includes cakes, cupcakes, individually packaged cookies, etc.
8. A corkage fee of \$30 per 750ml bottle will be charged for any wine brought into the restaurant. A corkage fee of \$45 per 1.5l bottle will be charged for any wine brought into the restaurant.
9. All décor must be approved by the restaurant for private events. No décor can be hung from the walls under any circumstances. No confetti can be placed on tables. Staff does not assist with décor set up. Any décor left on the premises after 24 hours will be surrendered.
10. We do not provide tablecloths or table runners. Outside tablecloths are not permitted to be brought in or used on the tables. If you would like to provide runners, they must be dropped off at the restaurant at least 24 hours prior to the event.
11. Pietro's provides floral arrangements and candles on the tables for your event, free of charge. These floral and candles are not chosen at your discretion. If you would not like them included on the tables, this needs to be noted at the time of booking. The floral, vases, and candles are property of Pietro's, and are not to be taken with you at the conclusion of your event. You will be charged a \$100 fee to the credit card on file if these items are taken from the premises.
12. The arrangement of tables is decided by the restaurant based on your guest count and the space booked. We cannot accommodate special requests for the number of tables or number of guests at each table. If additional tables are needed for a gift table, décor, etc. this needs to be noted at the time of booking. Upon arrival, the day of your event, any movement or tampering with the tables by you or your guests will result in a \$200 inconvenience fee, which will be charged once the minimum is met.
13. Any party that will include additional events other than dinner, including but not limited to vow renewals, weddings, etc., will not be allowed at Jimmy's. We do not accommodate events of this nature.
14. The restaurant does not assist in décor set up. If you are bringing additional décor onto the property, set up and take down are your responsibility. If the restaurant is assisting in décor set up there will be a \$250 fee added to the bill. Unless otherwise organized, guests are allowed to arrive 30 minutes prior to their event to decorate.
15. Alcohol packages are optional. If an alcohol package is selected you will be charged at the rate of the package per guest over the age of twenty-one, regardless of whether they are drinking or not. In addition, the alcohol packages are for a specific amount of time. The time will start at the event start time, regardless of whether all guests have arrived. After the allotted time concludes, the open bar will be closed for your guests, and you can either choose to continue to host the bar or not. If you choose to not do an alcohol package and your event is greater than a guest count of 20, you will be charged a \$400 fee for Jimmy's to operate a cash bar for your event.

If you should have questions or concerns regarding our policies, please contact our Sales Manager, Nicholle Hawkins at 209-663-5340.