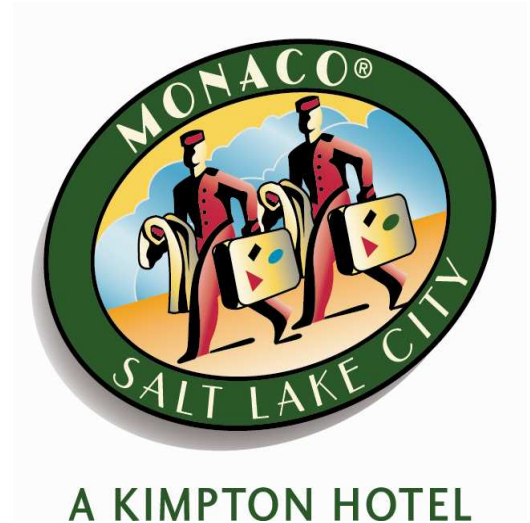




BAMBURA



PRIVATE DINING MENUS

202 South Main Street
Salt Lake City, Utah 84101
(801) 990.9708

PRIVATE DINING AND CATERING POLICIES

Thank you for your interest in Bambara Restaurant and
Hotel Monaco Private Dining and Catering Services

FOOD AND BEVERAGE

Bambara Restaurant & Hotel Monaco strive to provide the very best in food quality. In the interest of supporting our green initiatives – ingredients are subject to change based on seasonal availability.

Your menu selection will be required at least two weeks prior to your event. Upon request, for groups of 15 or less you have the option of ordering from the Bambara Restaurant Menu. This option is available only during normal restaurant hours.

Special meals for dietary, health or religious reasons may be arranged with the Banquet and Catering Department.

Due to the Health Code, leftover food or beverage becomes the property of the Private Dining and Catering Department. This food and beverage may not be removed from the function area under any circumstances.

GUARANTEES

The exact number of guests must be provided 72 hours/3 business day in advance of your event. After this time we can accept an increase in guest count only. You will be charged for the Final Count or Guaranteed Number, whichever is greater. The kitchen will prepare for 5% over the guaranteed number. Any additional food may be subject to a surcharge at the Hotel's discretion.

CANCELLATIONS

Cancellations must be made through the Private Dining/Catering Office between the hours of 9:00 AM and 5:00 PM Monday through Friday. Cancellation charges can be found in your contract. Should your confirmed reservation be cancelled within 30 days prior to your event, any deposit will be applied towards your cancellation and is non refundable.

AUDIO-VISUAL and SHIPPING

Please notify your Conference Coordinator or Private Dining Manager of any audio-visual needs. A complete line of audio/visual equipment is available through Hotel Monaco. To ensure availability of equipment, all orders must be received five days prior to each function. Arrangements will be made with third parties for items that the hotel cannot supply.

Please let us know if you will be shipping any boxes or materials to the Hotel Monaco – Salt Lake City. We will give you specific instructions. There is a box handling fee of \$5.00 per destination per box.

*All food and beverage is subject to a 16.5% gratuity, 5.5% administrative fee and 7.85% Utah State Tax.
Please advise Catering of any food allergies prior to event.*

DEPOSITS, BILLING AND SERVICE CHARGES

All food and beverage charges shall be subject a 16.5% gratuity and a 5.5% administrative fee. All charges shall be subject to applicable Utah sales tax of 7.85%.

The Hotel Monaco/Bambara requires a current credit card on file for all events in the hotel. .

A master account may be established by the group subject to a credit application being filed, processed and credit approval being granted. Please allow for 30 working days in order to receive a direct bill approval. In order to establish a direct bill account a minimum of \$5000.00 must be spent on group event.

MISCELLANEOUS

The Private Dining Management Staff reserves the right to inspect and control all private functions. The Private Dining Department will not assume responsibility for the damage to, or loss of, any merchandise or articles left on the property prior to or following an event. Please make sure your guests are aware of this policy. If valuable items must be left in any Private Dining area, it is recommended that a security firm be retained at the group's expense.

Any damage to rental property becomes the sole financial responsibility of the client in contract. Damages above what is considered normal wear and tear will be billed directly to the client in addition to the normal rental fees.

The Private Dining Department reserves the right to substitute alternate space within the hotel if it deems necessary or if the attendance deviates from the number of attendees originally indicated.

DECORATIONS, MUSIC AND ENTERTAINMENT

Our Private Dining staff will be happy to assist with the arrangements for your Entertainment, Floral Décor and/or Photographers. Due to the detail in décor, we do require that nothing is affixed to the walls, floors or ceiling with nails, staples, tape, etc.

All entertainment, loud presentations, etc. must be approved with the Private Dining department at time of booking. For the comfort of all hotel guests, music must end no later than 11:00 p.m. Any group creating excessive noise will be responsible for compensating lost revenue due to disrupting surrounding functions or guests of the Hotel Monaco. The Private Dining Department reserves the right to request or end a function without refund.

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SPECIALTY BREAKS

All Breaks are considered ½ hour

CHOCOLATE DECADENCE

Fudge Brownies

Chocolate Dipped Strawberries

Chocolate Truffles

White Chocolate Macadamia Nut Cookies

Fresh Brewed Coffee, Decaf, Assorted Teas and Bottled Water

\$13.50 pp

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HIGH ENERGY BREAK

Granola and Energy Bars

Sun Chips

Whole Fresh Fruit

Artesian Mineral Waters and Chilled Energy Drinks

\$12.00 pp

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HEALTHY BREAK

Garden Vegetable Crudités w/Chef's Choice of Dipping Sauces

Whole Fresh Fruit

Hot Artichoke Dip w/Pita Chips

Assorted Bottled Waters and Iced Tea

\$11.50 pp

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SOUTH OF THE BORDER MADNESS

House Made Salsa and Guacamole

Blue Corn Tortilla Chips

Cinnamon Sopapillas

Fresh Brewed Iced Teas and Raspberry Lemonade

\$11.50 pp

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SOMETHING SIMPLE

A Variety of Home Made Cookies and Brownies

Fresh Fruit

Variety of Bottled Sodas and Waters

\$10.00 pp

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HORS D'OEUVRES

Priced per piece

Passed on Silver Trays

All pricing is per piece

COLD

Peppercorn seared Hawaiian Albacore Tuna, Cucumber Disk, Horseradish Cream \$3.50

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Shepherds Goat Cheese, Grilled Seasonal Veggies, Baguette Crostini \$2.50

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Maytag Blue Cheese & Walnuts, on Belgium Endive with Balsamic Syrup \$2.75

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Chilled Lemon-Basil Prawns with Aioli Dipping Sauce \$3.50

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Artichoke Hearts, Stuffed with Crab Salad \$3.50

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Balsamic Charred Cherry Tomatoes, Parmesan Cheese, Bruschetta \$2.50

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Prosciutto Wrapped Grissini with Truffle Aioli Dipping Sauce \$2.75

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Tuna Tartare, Avocado Wonton Crisp, Yuzu, Chives, Extra Virgin Olive Oil \$3.50

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Rosemary Seared Beef, Port Onion Marmalade, Crostini, Horseradish Aioli \$3.00

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HOT

Crab Cake with Jalapeno Aioli \$3.50

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Thai Curry Chicken Satay with Spicy Soy Vinaigrette \$2.75

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Vegetable Spring Roll and a Sweet Chile Sauce \$2.75

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Mushroom Duxelles in Pastry with a Madeira Reduction \$3.00

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Pancetta Wrapped Prawns and a Parmesan Aioli \$3.50

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Gingered Beef Satay's with Sesame Soy Glaze \$3.00

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Spinach and Cheese Spanikopita \$3.00

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Grilled Adobo Chicken Skewers with Citrus Aioli \$3.00

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DISPLAYS

(Minimum 25 Guests)

Imported and Local Cheese Board with Assorted Crackers \$9.00 pp

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Domestic Cheese Display with Assorted Breads and Crackers \$6.50 pp

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Smoked Salmon Platter with all Traditional Garnishments \$11.50 pp

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Charcuterie Platter of Local & International Cured Meats and Select Cheeses \$ 11.00pp

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Sliced Seasonal Fruits and Berries \$8.00 pp

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Baked Brie En Croute, Assortment of Roasted Nuts, Cranberry Marmalade \$ 5.75 pp

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Sushi Platter with California and Spicy Tuna & Veggie Rolls, Sliced Ginger, Wasabi and Soy Sauce \$16.50pp

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Garden Fresh Vegetable Platter Served with Two Dipping Sauces \$4.50 pp

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Cocktail Shrimp Served with Two Dipping Sauces \$6.50 pp

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