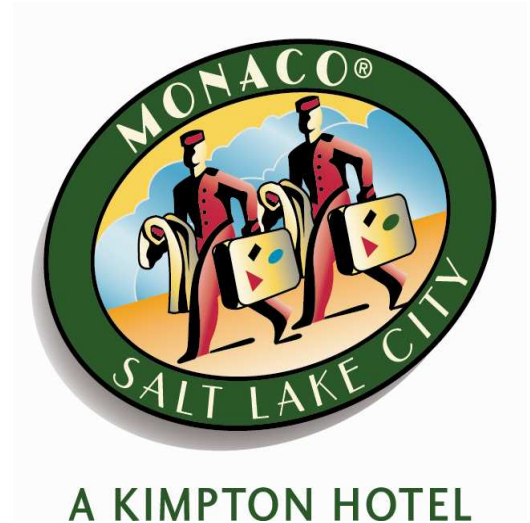




BAMBURA



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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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

-

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

-

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

-

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

-

Artichoke Hearts, Stuffed with Crab Salad \$3.50

-

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

-

Prosciutto Wrapped Grissini with Truffle Aioli Dipping Sauce \$2.75

-

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

-

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

-

HOT

Crab Cake with Jalapeno Aioli \$3.50

-

Thai Curry Chicken Satay with Spicy Soy Vinaigrette \$2.75

-

Vegetable Spring Roll and a Sweet Chile Sauce \$2.75

-

Mushroom Duxelles in Pastry with a Madeira Reduction \$3.00

-

Pancetta Wrapped Prawns and a Parmesan Aioli \$3.50

-

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

-

Spinach and Cheese Spanikopita \$3.00

-

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

-

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

-

Smoked Salmon Platter with all Traditional Garnishments \$11.50 pp

-

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

-

Sliced Seasonal Fruits and Berries \$8.00 pp

-

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

-

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

-

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

-

Cocktail Shrimp Served with Two Dipping Sauces \$6.50 pp

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DINNER MENUS

DINNER BUFFET

(Minimum of 25 Guests)

Includes Freshly Baked Breads, and Butter, Mini Dessert Display

\$52.00 pp

SALADS - SELECT TWO

Organic Greens

Shepherds Goat Cheese, Local Honey, Lemon Walnut Vinaigrette

-

Baby Spinach

With Grape Tomatoes, Blue Cheese, White Balsamic Vinaigrette

-

Traditional Caesar Salad

Fresh Romaine Lettuce with Shaved Parmesan and Garlic Croutons

-

Mixed Greens

Sun Dried Cranberries, Roasted Walnuts, Local Cheddar, Champagne Vinaigrette

SIDES - SELECT TWO

(Additional sides-\$3.00 each)

Garlic Mashed Potatoes

-

Herb Roasted New Potatoes

-

Mushroom and Wild Rice Pilaf

-

Bambara Au Gratin Potatoes

-

Chefs Seasonal Vegetable Selection with an Herb Butter Sauce

-

Grilled Vegetable Platter, Balsamic and Extra Virgin Olive Oil

-

Haricot Verts with Brown Butter and Garnished with Toasted Almonds

-

Grilled Asparagus and Truffle Essence

-

Sautéed Roasted Baby Carrots

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SELECT TWO ENTRÉES

Sautéed Chicken Topped with a Lemon Caper Sauce

-

Roasted Pork Loin, Saffron Tomato Coulis

-

Pan Seared Airline Chicken Breast, Roasted Garlic Jus

-

Penne Pasta, Cherry Tomatoes, Shaved Garlic, Seasonal Vegetables, White Wine Butter Sauce, Parmesan Cheese

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Pan Seared Salmon with Lemon Buerre Blanc

-

Grilled Market Fish, Tomato Balsamic Salsa, White Truffle Essence

-

Balsamic Roasted Portobello Mushrooms, Fines Herbes, Sun Dried Tomato Relish

-

Roasted New York Strip Loin with Bordelaise Sauce

-

Sautéed Prawns with Mushrooms and Tomatoes in a Lemon Herb Cream Sauce

-

Grilled Hangar Steak with Chimmichurri Sauce

-

Orecchiette Pasta, Cremini Mushrooms, Roasted Red Pepper, Pinenuts, Basil Pesto Cream

Three Entrée Options Add \$4.00 pp

Four Entrée Options Add \$6.00 pp

SELECT TWO MINI DESSERTS

Fudge Brownies

Mini Fresh Fruit Tarts

Assorted Mini Cupcakes

Chocolate Eclairs

Coconut Cream Tarts

Assorted Mini Cheesecakes

Lemon Curd Tarts

Chocolate Truffles

Chocolate Dipped Strawberries

Cannoli

Assorted House Baked Cookies

Assorted Mini Dessert Bars

Three Dessert Options Add \$2.00 pp

Four Dessert Options Add \$4.00 pp

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PLATED DINNERS

Includes Salad, Freshly Baked Breads, and Sweet Creamery Butter

SALADS

Organic Greens

Shepherds Goat Cheese, Local Honey, Lemon Walnut Vinaigrette

-

Baby Spinach

With Grape Tomatoes, Blue Cheese, White Balsamic Vinaigrette

-

Traditional Caesar Salad

Fresh Romaine with Shaved Parmesan and Garlic Croutons

-

Boston Butter Lettuce

Summer Vegetables, Buttermilk Blue Cheese Dressing, White Balsamic Vinaigrette

ENTREES

Airline Chicken Breast

With Mashed Potatoes and Seasonal Vegetable in an Onion Jus

\$36.50 pp

-

Scottish Salmon

Cous Cous, Cherry Tomatoes, Olives, Cucumber Tzatziki, Basil Coulis

\$37.00 pp

-

Pan Seared Filet Mignon

Smokey Bacon and Blue Cheese Au Gratin Potatoes, Warm Baby Spinach Salad, Truffle Red Wine Reduction

\$42.50 pp

-

Sage Crusted Natural Pork Chop

Creamy Polenta, Fennel Apple Salad, Pork Jus

\$37.00 pp

-

Sea Bass

Fingerling-Corn-Roasted Pepper Hash, Smoky Bacon, Chili Butter

\$38.00 pp

-

Pan Seared New York Strip

With Fingerling Potatoes, Haricot Verts and Fried Shallots with Peppercorn Jus

\$39.00 pp

-

Bambara's Surf and Turf

Shrimp Scampi and a 5 oz. Pan Seared Filet with Red Wine Demi

Mashed Potatoes and Grilled Asparagus

\$48.00 pp

(Choice of Two - Add \$2.00 pp)

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DESSERTS

Fresh Fruit Tart Drizzled with Raspberry Coulis

-

Creamy New York Cheesecake with Mixed Berry Coulis Drizzle

-

Chocolate Mousse Cake and a Raspberry Coulis Garnish

-

Tiramisu with Cocoa Dust

-

Almond Pear Frangipane Tart Topped with Whipped Cream

-

Carrot Cake with Vanilla Anglaise

\$7.00 each

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CHEF ATTENDED STATIONS

(Fee of \$50.00 per Attendant per Hour)

All Stations include Dollar Rolls

Roast Baron of Beef

(Minimum 1 Baron serves 100 guests)

Honey Mustard and Horseradish Cream,

\$9.50 pp

-

Balsamic-Honey Roasted New York Strip,

Horseradish Mayonnaise and Lemon Aioli

\$12.50 pp

-

Provençal Herbed Leg of Lamb

And a Mint-Shallot Jus

\$11.00 pp

-

Glazed Ham

Accompanied with a Honey Blueberry Sauce

\$9.00 pp

-

Pasta Station

Tossed with Marinara Sauce and Garlic, EXTRA VIRGIN OLIVE OIL and Fresh Tomatoes,
Shredded Parmesan Cheese

\$12.50 pp

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ASSORTED MINI DESSERT DISPLAY

\$36.00 per dozen

Minimum of 3 Dozen of Each Item

Fudge Brownies

-

Mini Fresh Fruit Tarts

-

Assorted Mini Cupcakes

-

Chocolate Éclairs

-

Coconut Cream Tarts

-

Lemon Curd Tarts

-

Chocolate Truffles

-

Chocolate Dipped Strawberries

-

Cannoli

-

Variety of House Baked Cookies

HOSTED BAR SERVICES

(Bartender Fee of \$50.00 per Hour, per Bartender with a 2 Hour Minimum - Additional Bartender Fee of \$50.00 per Hour, per Bartender)

DOMESTIC BEER

Budweiser, Bud Light

\$5.00

-

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$6.00

-

LOCAL MICRO BEER

Wasatch Evolution Amber Ale, Squatters Hefeweizen,

Wasatch Polygamy Porter

\$6.00

-

NON ALCOHOLIC BEER

\$5.00

-

WELL BRAND LIQUOR

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, El Jimador Tequila, Ballantine's
Scotch

\$6.00

-

CALL BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Sailor Jerry Spiced Rum,
Jose Cuervo Tradicional Tequila, Jack Daniels Whiskey, J & B Scotch

\$7.00

-

PREMIUM BRAND LIQUOR

Grey Goose Vodka, Tanqueray 10 Gin, Appleton Estate Rum,
Cuervo 1800 Silver Tequila, Crown Royal Whiskey, Chivas Regal Scotch

\$9.00

-

HOUSE WINES

Chardonnay and Shiraz

\$34.00 bottle

-

PREMIUM WINES

Choose from Current Bambara Wine List, available on request

PRODUCT MAY VARY DEPENDING UPON AVAILABILITY

*Under the Utah State Liquor Laws, Bambara Banquets cannot allow any outside Beer, Wine, or Liquor to be brought on premises

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CASH BAR SERVICES

(Bartender Fee of \$50.00 per Hour, per Bartender with a 2 Hour Minimum - Additional Bartender Fee of \$50.00 per Hour, per Bartender)

DOMESTIC BEER

Budweiser, Bud Lite

\$6.00

-

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$7.00

-

LOCAL MICRO BEER

Wasatch Evolution Amber Ale, Squatters Hefeweizen,

Wasatch Polygamy Porter

\$7.00

-

NON ALCOHOLIC BEER

\$6.00

-

WELL BRAND LIQUOR

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, El Jimador Tequila, Jim Beam Bourbon, Ballantine's Scotch

\$7.00

-

CALL BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Sailor Jerry Spiced Rum,

Jose Cuervo Tradicional Tequila, Jack Daniels Whiskey, J & B Scotch

\$8.00

-

PREMIUM BRAND LIQUOR

Grey Goose Vodka, Tanqueray 10 Gin, Appleton Estate Rum,

Cuervo 1800 Silver Tequila, Crown Royal Whiskey, Chivas Regal Scotch

\$10.00

-

HOUSE WINES

Chardonnay and Shiraz

\$9.00 per glass

After Dinner Cordials available on request

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PRODUCT MAY VARY DEPENDING UPON AVAILABILITY

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