



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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LUNCHEON MENUS

BAG LUNCHESES

BAMBARA CLUB

Grilled Chicken, Apple Wood Bacon, Gruyere Cheese, Avocado Basil Pesto
Cilantro Roll

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VEGGIE WRAP

Roasted Tomato and Portobello Mushroom, Grilled Onions, Field Greens, Zucchini, Feta Cheese, Whole Wheat Tortilla

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ROAST BEEF

Thinly Sliced Peppered Roast Beef, Cheddar Cheese, Leaf Lettuce
Sourdough Roll

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TURKEY AND PROVOLONE

Oven Roasted Turkey Breast, Provolone Cheese, Leaf Lettuce
Artisan Bread

\$21.00 pp

**All above include: Choice of Potato or Pasta Salad, Potato Chips,
Freshly Baked Cookie, Whole Fresh Fruit and Soda or Bottled Water,
Individual Packets of Whole Grain Mustard and Mayonnaise*

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LUNCHEON BUFFETS

(Minimum of 10 for American Deli)

(Minimum of 25 Guests – for under 25, an additional fee will be added to the cost of the menu)

AMERICAN DELI

Mixed Baby Greens Salad with Balsamic Vinaigrette
Potato Salad, Kettle Chips
Smoked Turkey, Cured Ham, Roast Beef,
Sliced Cheddar, Jack, and Swiss
Tomatoes, Red Onions, Garlic Dill Pickles, Leaf Lettuce
House Baked Breads and Rolls
Whole Fruit
Freshly Baked Cookies
\$22.00 pp

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SOUTH OF THE BORDER

Romaine, Caesar Lime Dressing, Parmesan Cheese
Guajillo Marinated Grilled Chicken
Grilled Flank Steak “Al Carbon”
Chilaquiles with Enchilada Sauce and Cheese
Frijoles Refritos with Local Cheddar Cheese
Warmed Flour and Corn Tortillas
Pico de Gallo, Limes, Sour Cream
Maria’s Famous Spicy Charred Tomato Salsa
Cinnamon Sopapillas
\$28.00 pp

****Add our house made Guacamole for an additional \$3 per person**

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THE BACKYARD

Baby Greens and Garden Vegetables with Ranch Dressing
Potato Salad and Cole Slaw
Barbequed Chicken
Smoked Angus Beef Brisket
Grilled Louisiana Hot Links
Cowboy Baked Beans
Grilled Corn with Chile Butter
Jalapeño Corn Bread
Fresh Fruit Cobbler with Whipped Cream
\$29.00 pp

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MEDITERRANEAN

Traditional Caesar Salad with Shaved Parmesan and Croutons
Chef’s Choice Seasonal Vegetable Pasta
Grilled Asparagus with Lemon and Truffle Essence
Penne Pasta Pomodoro with Italian Sausage, Olive Oil and Granna Podano Parmesan Cheese
Sautéed Chicken Medallions with Mushrooms and Madeira Wine Reduction
House Made Focaccia with Olive Oil and Balsamic Vinegar
Tiramisu Dusted with Cocoa Powder
\$29.50 pp

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PLATED LUNCHEONS

Includes Salad, Freshly Baked Breads, and Sweet Creamery Butter

SALADS

Mixed Greens,

Shepherds Goat Cheese, Local Honey, Lemon Walnut Vinaigrette

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Baby Spinach, Grape Tomatoes, Blue Cheese, White Balsamic Vinaigrette

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Traditional Caesar Salad, Shaved Parmesan, Garlic Croutons

ENTRÉES

Petite Filet Mignon Steak

With Garlic Mashed Potatoes, Baby Spinach and Red Wine Demi

\$22.00 pp

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Pan Roasted Airline Chicken Breast

Creamy Polenta, Zucchini & Yellow Squash Relish, Roasted Garlic Jus

\$18.00 pp

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Orechiette Pasta

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

\$22.00 pp

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Grilled King Salmon

Minted Cous Cous, Cucumber Tzatziki, Basil Coulis

\$20.00 pp

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Citrus Brined Pork Loin

With Apple-Fennel Salad, Grit Cake and Light Dijon Vinaigrette

\$18.00 pp

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Grilled Flatiron Steak

Herbed Frites, Baby Spinach, Marrow Thyme Butter

\$22.00 pp

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Classic Caesar Salad Garnished with Shaved Parmesan and Garlic Crouton

Grilled Shrimp

\$18.50 pp

Or

Grilled Lemon-Herb Chicken

\$15.50 pp

Or

Seared Marinated Flank Steak

\$19.00 pp

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(Choice of Two - Add \$2.00 per entree)

DESSERTS

Fresh Fruit Tart Drizzled with Raspberry Coulis

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Creamy New York Cheesecake with Mixed Berry Coulis Drizzle

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Chocolate Mousse Cake and a Raspberry Coulis Garnish

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Tiramisu with Cocoa Dust

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Almond Pear Frangipane Tart Topped with Whipped Cream

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Carrot Cake with Vanilla Anglaise

\$6.50 per person

BEVERAGES

Priced on Consumption

Still and Sparkling Spring Water \$3.50 per

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Assorted Sodas \$3.50 per

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Tropical Iced Tea \$3.50 per

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Raspberry Lemonade \$19.00 per carafe

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Regular Iced Tea \$16.00 per carafe

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Regular Lemonade \$16.00 per carafe

Coconut Water \$5.00 per

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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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