



BAMBORA

PRIVATE DINING

Exclusive Caterer for
THE HOTEL MONACO- SALT LAKE CITY

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

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.

DEPOSITS, BILLING AND SERVICE CHARGES

All food and beverage charges shall be subject a 15% gratuity and a 7% 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.

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.

BAMBARA BANQUET MENUS

SPECIALTY BREAKS

AFTER SCHOOL SPECIAL

SMART Food Popcorn
M &M's
Snickers
Red Vines
Assorted Bottled Sodas and Waters
\$7.50 pp

-

CHOCOLATE DECADENCE

Fudge Brownies
Chocolate Dipped Strawberries
White Chocolate Macadamia Nut Cookies
Assorted Dessert Bars
Fresh Brewed Coffee, Decaf, Assorted Teas and Raspberry Lemonade
\$8.50 pp

-

HIGH ENERGY BREAK

Granola and Energy Bars
Sun Chips
Whole Fresh Fruit
Artesian Mineral Waters and Chilled Energy Drinks
\$10.00 pp

-

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 Teas
\$9.50 pp

-

SOUTH OF THE BORDER MADNESS

House Made Salsa and Guacamole
Blue Corn Tortilla Chips
Cinnamon Sopapillas
Fresh Brewed Iced Teas and Raspberry Lemonade
\$10.50 pp

-

SOMETHING SIMPLE

A Variety of Home Made Cookies and Brownies
Fresh Fruit
Variety of Bottled Sodas and Waters
\$7.00 pp

KIMPTON SIGNATURE MEETINGS

EVERY HOTEL TELLS A STORY

(Minimum of 14 Guests)

*****ELEMENTS OF WELLNESS*****

If fitness fits with your philosophy, then get ready to feel good all over with aromatherapy, massage breaks and healthy fare.

- Enjoy a room filled with aromatherapy scents and the introspective sounds of mood music.
- Table settings may include natural wood massagers and squeezable stress balls.
- Breakfast can feature fruit smoothies, organic coffee and tea and whole-grain cereals.
- Morning Yoga, meditation or desk aerobics will stretch your mind and body.
- A hearty lunch of heart-healthy selections can also include energizing brain food.
- Pick up the pace with a dance session or a 15-minute power walk.

***** FUN WORSHIP *****

Kimpton Hotels offer a clever collection of playful distractions to add unexpected fun to your meetings. From hula hoops to ice cream scoops, let the good times roll.

- Play your favorites: Surf Music, Reggae, good old Rock and Roll, and everything in between.
- Get nostalgic with Nerf balls, Magic 8 Balls, wax lips and Groucho glasses.
- A breakfast of champions includes Pop-Tarts, Lucky Charms, and all your favorite morning classics.
- Morning Break – Twister and shout
- Enjoy macaroni and cheese, hamburgers, hot dogs or pizzas.
- Afternoon recess can feature short versions of board games like Yahtzee, Checkers or Pictionary.

***** DEGREES OF DISCOVERY *****

Enjoy 10-minute tutorials on everything from how to place a putt to how to sip a Syrah. Take home more than your meeting notes – leave with a bite-sized discovery about yourself.

- Groove to the beat of far away lands.
- The builders in your group will delight in Lego's, modeling clay or painters' palettes on the tables.
- Exotic fruits, world coffee and international foods will start your day of discovery.
- Morning break consists of painting-by-numbers or polishing your putting.
- Lunch is an extraordinary and out-of-the-ordinary fusion of global cuisines to suit your taste, from Italian to Middle Eastern.
- In the afternoon, enjoy a cooking demonstration or other educational seminars.

***** EARTHCARE *****

Invite one extra guest to your meeting – the Earth. Kimpton Hotel's Earth Care package adds a new meaning to "good business," by infusing meetings with recycled paper products, delicious natural food and conservation tips. A portion of the proceeds is donated to the Trust for Public Land.

- Guests are greeted by the enchanting sounds of nature and verdant displays of plants or flowers.
- The smell of fresh, organic, fair-trade coffee wakes up the room.
- Agendas are printed on paper that, once used, can be planted to produce wildflowers.
- Breakfast, lunch and dinner are a medley of fresh, organic and locally grown ingredients such as artisan cheeses, free-range meats and garden fresh fruits and vegetables.
- On breaks, choose to enlighten with an eco-quiz, "Zen-out" with a rock garden, or revive by tossing the Earth beach ball.
- Wind down the meeting with an appealing selection of organic wines and beers.

ASK YOUR SALES COORDINATOR FOR PRICING

HORS D'OEUVRES

*Priced per piece
Passed on Silver Trays*

COLD

- Smoked Salmon Lovosh Topped with Horseradish Cream \$2.25
-
- Roma Tomatoes and Eggplant Ratatouille on Crostini \$2.00
-
- Walnut Gorgonzola, on Belgium Endive with Saba \$ 2.00
-
- Chilled Lemon-Basil Prawns with Aioli Dipping Sauce \$2.75
-
- Artichoke Hearts, Stuffed with Crab Salad \$ 3.00
-
- Chef's Seasonal Selection of Bruschetta \$2.50
-
- Prosciutto Wrapped Grissini with Truffle Aioli Dipping Sauce \$2.25
-
- California Rolls Served with Wasabi and Pickled Ginger \$2.75
-
- Rosemary Seared Beef on Crostini Topped with Horseradish Aioli \$2.75
-
- Roasted Prunes Stuffed with Maytag Bleu Cheese and Port Syrup Drizzle \$2.25

HOT

- Green Chile Crab Cake with Jalapeno Aioli \$3.50
-
- Thai Curry Chicken Satay with Peanut Dipping Sauce \$2.50
-
- Vegetable Spring Roll and a Sweet Chile Sauce \$2.50
-
- Mushroom Duxelles in Pastry with a Madeira Reduction \$3.00
-
- Grilled Lamb Lollipops with Mint Chimichurri \$3.75
-
- Pancetta Wrapped Prawns and a Parmesan Aioli \$3.00
-
- Gingered Beef Satay's with Sesame Soy Glaze \$2.75
-
- Spinach and Cheese Spanikopita \$2.75
-
- Achiote Grilled Chicken Skewers with a Lime Aioli \$2.75

DISPLAYS

(Minimum 25 Guests)

Imported and Domestic Cheese Board with Assorted Crackers \$7.00 pp

-

Domestic Cheese Display with Assorted Breads and Crackers \$4.00 pp

-

Smoked Salmon Platter with all Traditional Garnishments \$11.50 pp

-

Charcuterie Platter of Cured Meats and Select Cheeses \$ 8.00pp

-

Fruit and Cheese Board and Baskets of Sliced Baguettes \$6.00 pp

-

Sliced Seasonal Fruits and Berries \$5.50 pp

-

Baked Brie En Croute \$ 4.75 pp

-

Sushi Platter with California and Spicy Tuna Rolls, Thinly Sliced Ginger, Wasabi and Soy Sauce
\$15.00 pp

-

Garden Fresh Vegetable Platter Served with 2 Dipping Sauces \$3.50 pp

-

Cocktail Shrimp Served with 2 Dipping Sauces \$5.50 pp
(Based on 2 Shrimp per person)