



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

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 Crouete \$ 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)

DINNER MENUS

DINNER BUFFET

(Minimum of 25 Guests)

Includes Freshly Baked Breads, and Butter

\$45.00 pp

SALADS - SELECT TWO

Organic Greens

Candied Walnuts, Dried Cranberries and Tossed with a Champagne Vinaigrette

-

Baby Spinach

With Grape Tomatoes, Home Made Croutons and Lemon Olive Oil Vinaigrette

-

Traditional Caesar Salad

Fresh Romaine Lettuce with Shaved Parmesan and Garlic Croutons

SIDES - SELECT THREE

(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

SELECT TWO ENTRÉES

Sautéed Chicken Topped with a Lemon Caper Sauce

-

Shallot Roasted Beef in a Red Wine Rosemary Jus

-

Grilled Pork Loin with Sweated Peppers and Onions

-

Seasonal Garden Pasta in a Light Tomato-Herb Broth and Grana Padano

-

Honey-Balsamic Glazed Chicken Breast

-

Pan Seared Salmon with a Buerre Rouge

-

Grilled Mahi Mahi Topped with a Mango Butter and Fresh Tropical Salsa

-

Orecchiette with Exotic Mushrooms and a Madeira Wine Sauce

-

New York Strip Steak with a Shiitake Mushroom Pinot Reduction

-

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

Three Entrée Options Add \$4.00 pp

Four Entrée Options Add \$6.00 pp

PLATED DINNERS

Includes Salad, Dessert, Freshly Baked Breads, and Sweet Creamery Butter

SALADS

Organic Mixed Greens

Avocado Puree, Ruby Grapefruit, Toasted Walnut Oil, Shaved Ricotta Salata

-

Boston Butter Lettuce

Haricots Verts, Crispy Bermuda Onion Rings, Herbs, Pecorino Buttermilk Vinaigrette

-

Traditional Caesar Salad

Fresh Romaine with Shaved Parmesan and Garlic Croutons

ENTREES

Garlic-Herb Crusted Chicken Breast

With Mashed Potatoes and Seasonal Vegetable in a Lightly Creamed Roasting Jus

\$36.50 pp

-

Pesto Crusted Salmon

Grilled Eggplant and Soft Polenta Topped Fresh Tomato Coulis and Lemon Basil Buerre Blanc

\$37.00 pp

-

Pan Seared Filet Mignon

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

Reduction

\$45.50 pp

-

Sage Crusted Natural Pork Chop

With Roast Fingerling Potatoes, Tart Apples and Prosciutto with a Tart Dried Cherry Sauce

\$41.50 pp

-

Seared Wild Alaskan Halibut

Fingerling-Asparagus-Dungeness Crab Hash, Smoky Bacon, Spring Asparagus Butter

\$46.00 pp

-

Pan Seared New York Strip

With Fingerling Potatoes, Haricot Verts and Fried Shallots with a Bourbon Reduction

\$40.50 pp

-

Bambara's Surf and Turf

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

Mashed Potatoes and Grilled Asparagus

\$51.50 pp

Any Entrée can be topped with 2 Grilled Shrimp for an additional \$5.50 pp

(Choice of Two Entrees Add \$2.00 pp)

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 a Mocha Crème Anglaise

-

Almond Pear Frangipane Tart Topped with Whipped Cream

-

Cherry or Apple Pie with Whipped Cream

CHEF ATTENDED STATIONS

(Fee of \$25.00 per Attendant per Hour)

Roast Baron of Beef

(Minimum 1 Baron serves 100 guests)

Honey Mustard and Horseradish Cream,
\$7.50 pp

-

Balsamic-Honey Roasted New York Strip,
Horseradish Mayonnaise and Lemon Aioli
\$10.50 pp

-

Provençal Herbed Leg of Lamb

And a Mint-Shallot Jus

\$8.00 pp

-

Glazed Ham

Accompanied with a Honey Blueberry Sauce

\$6.00 pp

-

Pasta Station

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

\$8.50 pp

ASSORTED MINI DESSERT DISPLAY

\$36.00 per dozen

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

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 2002 Amber Ale, Squatters Hefeweizen,
Squatters "Captain Bastards", Oatmeal Stout

\$6.00

-

NON ALCOHOLIC BEER

\$5.00

-

WELL BRAND LIQUOR

Seagram's Vodka, Seagram's Gin, Bacardi Rum, Jim Beam Bourbon Whiskey
Jose Cuero Tequila, Ushers Scotch, Christian Brothers Brandy

\$6.00

-

CALL BRAND LIQUOR

Absolute Vodka, Bombay Gin, Captain Morgan's Spiced Rum,
Jack Daniels Whiskey, Clan Macgregor Scotch Whiskey

\$7.00

-

PREMIUM BRAND LIQUOR

Grey Goose Vodka, Tanqueray 10 Gin, Myers Rum,
Crown Royal Blended Canadian Whiskey, Don Eduardo Tequila,
Chivas Blended Scotch Whiskey

\$8.50

-

HOUSE WINES

Chardonnay and Merlot

\$34.00 bottle

-

PREMIUM WINES

Choose from Current Bambara Wine List, available on request

CASH BAR SERVICES

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

DOMESTIC BEER

Budweiser, Bud Lite

\$6.00

-

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$7.00

-

LOCAL MICRO BEER

Wasatch 2002 Amber Ale, Squatters Hefeweizen,
Squatters "Captain Bastards", Oatmeal Stout

\$7.00

-

NON ALCOHOLIC BEER

\$6.00

-

WELL BRAND LIQUOR

Seagram's Vodka, Seagram's Gin, Bacardi Rum, Jim Beam Bourbon Whiskey
Jose Cuero Tequila, Ushers Scotch, Christian Brothers Brandy

\$7.00

-

CALL BRAND LIQUOR

Absolute Vodka, Bombay Gin, Captain Morgan's Spiced Rum
Jack Daniels Whiskey, Clan Macgregor Scotch Whiskey

\$8.00

-

HOUSE WINES

Chardonnay and Merlot

\$9.00 per glass

After Dinner Cordials available on request

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

PRODUCT MAY VARY DEPENDING UPON AVAILABILITY