



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

## LUNCHEON MENUS

### BAG LUNCHES

#### BAMBARA CLUB

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

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#### VEGGIE

Tomato, Avocado, Sprouts, Cucumbers, Swiss Cheese, Sunflower Seeds  
Multigrain Bread

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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

**\$19.00 pp**

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

## LUNCHEON BUFFETS

(Minimum of 10 for American Deli)

(Minimum of 25 Guests)

### 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, Garlic-Lime Dressing, Queso Fresco  
Achiote-Pineapple Grilled Chicken  
Grilled Flank Steak "Al Carbon", Topped with Grilled Poblano Chiles and Onions  
Chilaquile with Enchilada Sauce and Cheese  
Frijoles de Olla  
Warmed Flour and Corn Tortillas  
Pico de Gallo, Onions, Limes, Guacamole  
Queso Fresco, Sour Cream  
Cinnamon Sopapillas  
\$28.00 pp

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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  
Toasted Garlic Bread or Jalapeño Corn Bread  
Fresh Fruit Cobbler with Crème Fraiche or Whipped Cream  
\$26.50 pp

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### MEDITERRANEAN

Traditional Caesar Salad with Shaved Parmesan and Croutons  
Orchietti Pasta al Fresco  
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  
Baguettes with Olive Oil and Balsamic Vinegar  
Tiramisu Dusted with Cocoa Powder  
\$29.50 pp

## PLATED LUNCHEONS

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

### SALADS

Mixed Greens,  
Aged Balsamic Vinaigrette, Crumbled Bleu Cheese, Sweet Potato Chip  
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Baby Spinach, Grape Tomatoes, Lemon Olive Oil Vinaigrette, Croutons  
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Traditional Caesar Salad, Shaved Parmesan, Garlic Croutons

### ENTRÉES

Pan Roasted Pub Steak  
With Garlic Mashed Potatoes, Seasonal Vegetable and Red Wine Demi  
\$22.50 pp  
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Balsamic-Honey Glazed Chicken Breast  
With Soft Polenta and Chef's Choice Seasonal Vegetable  
\$23.00 pp  
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Wild Mushroom Pasta  
Sautéed Mushrooms, Leeks and Peas with Sherry Cream Sauce and Truffle Essence  
\$23.50 pp  
-  
Pan Roasted King Salmon  
Beluga Black Lentils, Crispy Beet Salad, Arugula, Black Truffle Aioli  
\$22.50 pp  
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Citrus Brined Pork Loin  
With Apple-Fennel Salad, Grit Cake and Light Dijon Vinaigrette  
\$22.00 pp  
-  
Grilled Flatiron Steak  
Herbed Frites, Marrow Thyme Butter  
\$24.50 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  
\$17.00 pp

**(Choice of Two Entrees Add \$2.00 pp)**

## 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 a Mocha Crème Anglaise
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- Almond Pear Frangipane Tart Topped with Whipped Cream
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- Cherry or Apple Pie with Whipped Cream

## BEVERAGES

*Priced on Consumption*

- Still and Sparkling Spring Water \$3.50 per
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- Assorted Sodas \$2.75 per
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- Flavored Iced Teas \$2.95 per
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- Raspberry Lemonade \$15.00 per carafe
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- Regular Iced Tea \$15.00 per carafe