Hotel Monaco Salt Lake City

Wedding Menu

BAMBARA
SALT LAKE CITY

MONACO SALT LAKE CITY

A KIMPTON HOTEL

Hotel Monaco Salt Lake City
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Congratulations!

Enclosed is our wedding proposal, which is designed to fit your every need and to ensure that your wedding day is memorable and cherished for years to come! The menu suggestions will lend ideas to assist in designing your own unique celebration.

Additional wedding services are available – from linens and fresh floral displays, to personal assistants and wedding cake complements.

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity, a 5.5% administrative fee and a 7.85% Utah tax fee. For events of less than (15) guests, an additional labor fee of $75 will apply. We will set and prepare for 5% over your final guarantee. Please advise your event manager of any food allergies prior to event.

Hors d'oeuvres

HOT

Thai Curry Chicken Satay, Spicy Peanut Soy Sauce

Vegetable Spring Rolls, Sweet Chili Sauce

Mushroom Duxelles in Pastry, Truffle Essence, Madeira Reduction

Pancette Wrapped Prawns, Basil Aioli

Beef Satay, Sesame Soy Glaze

Fried Polenta Cake, Tomato Marmalade and Fresh Mozzarella

Grilled Adobo Chicken Skewers, Citrus Aioli

House Cut Blue Cheese Chips

$4.00 Each

COLD

Shrimp Ceviche, Mini tostadas, Avocado

Shepherds Goat Cheese, Grilled Seasonal Vegetables, Baguette Crostini

Maytag Blue Cheese Mousse, Walnuts, Endive, Local Honey

Bruschetta, Balsamic Charred Cherry Tomatoes, Parmesan Cheese

Rosemary Seared Beef, Port Onion Marmalade, Crostini, Horseradish Aioli

Prosciutto Wrapped Melon, Chili Agave Syrup

$4.00 Each

Plated Dinners

PLATED DINNER

- **Salad**
- **House-made breads and Hummus**
- **Dessert**

STARTER

Choose one for entire group

- **Silky Corn Bisque**
  Jonah Crab, Basil Oil
  Add $10.00 Per Person
- **Blue Cheese Chip**
  House Cut Chips
  Add $8.00 Per Table
- **Organic Greens**
  Shepherds Goat Cheese, Local Honey, walnuts, Lemon Walnut Vinaigrette
- **Baby Spinach**
  Grape Tomatoes, Bacon Lardoon, Blue Cheese, While Balsamic Vinaigrette
- **Traditional Caesar Salad**
  Romaine Lettuce, Shaved Parmesan, Garlic Croutons

ENTRÉE

Choose up to two entrees

- **Pan Seared Filet Mignon**
  Smokey Bacon and Blue Cheese Au Gratin Potatoes, Warm Baby Spinach Salad, Truffle Red Wine Reduciton
  $58 Per Person
- **French Cut Chicken Breast**
  Horseradish Mash Potatoes, Seasonal Vegetables, Onion Jus
  $52 Per Person
- **Grilled Natural Pork Chop**
  Creamy Polenta, Fennel Salad Pork Jus
  $55 Per Person
- **Scottish Salmon**
  Couscous, Cherry Tomatoes, Olives, Cucumber Tzatziki, Basil Coulis
  $57 Per Person
- **Pan Seared New York Strip**
  Herbed Fingerling Potatoes, Braised Greens, Crispy Shallots, Chimichurri
  $58 Per Person
- **Bambara Surf and Turf**
  Grilled Market Fish, Shellfish Butter Sauce and 5 oz. Pan Seared Filet
  Red Wine Demi Glace, Herbed Roasted Fingerlings, Season Vegetables
  $78 Per Person – Lobster & Filet
  $72 Per Person – Market Fish & Filet
- **Grilled Chicken Breast**
  Over Quinoa, Kale, Walnuts, Cherries and Balsamic Vinaigrette
  $53 Per Person

Choice of two at $2 per person

DESSERT

Choose one

- Fresh Fruit Tart
- Creamy New York Cheesecake
- Chocolate Mousse Cake
- Tiramisu
- Flourless Chocolate Cake
- Chocolate Cream Tart
- Seasonal Fruit Crisp in Puff Pastry
- Mango Coconut Tart

Stations

Imported and Local Cheese Board
Assorted Crackers
$10 Per Guest

Charcuterie Platter
Local and International Cured Meats and Cheeses
$13 Per Guest

Sliced Seasonal Fruits and Berries
$10 Per Guest

Grilled Seasonal Fresh Vegetable Platter
Olives, Artichokes and Feta Cheese
$10 Per Guest

Cocktail Shrimp
Two Dipping Sauces
$12 Per Guest

Shellfish Tower*
Mussels on the half shell, scallops, shrimp, oysters
$25 Per Guest
**25 person minimum , 1&1/2 week notice, Guaranteed Count*

Custom Wedding Cake

Let our Pastry Chef create a custom wedding cake to complete your special day

2 Tier Wedding Cake
Custom selection of cake flavor, filing and frosting
$8.00 per person
(25 guest minimum)

3 Tier Wedding Cake
Custom selection of cake flavor, filing and frosting
$12.00 per person
(50 guest minimum | 120 guest maximum)

- *Please ask your catering manager for custom pricing and cake flavors*
- *Flavors and pricing based on availability*

HOSTED BAR

*** $50 Bartender Fee**
Per Bartender, per hour with a two hour minimum

DOMESTIC BEER
Budweiser, Bud Light
$5.50 Each

PREMIUM BEER
Heineken, Corona Extra, Amstel Lite
$6 Each

LOCAL MICROBREWS
Wasatch Evolution Amber Ale, Squatters Hefeweizen
Wasatch Polygamy Porter
$6 Each

NON ALCOHOLIC BEER
$5.50 Each

CALL BRAND LIQUOR
Smirnoff Vodka, Beefeater Gin, Bacardi Run, El Jimador Tequila, Jim Beam Bourbon, J&B Blended Scotch
$7 Each

PREMIUM BRAND LIQUOR
Absolute Vodka, Tanqueray Gin, Appleton Estate Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Chivas Regal Blended Scotch
$9 Each

HOUSE WINES
Chardonnay and Cabernet Sauvignon
$38 Per Bottle

PREMIUM WINES
Choose from current Bambara Wine List, available upon request

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

Products may vary depending upon availability for both cash bar and hosted bars

CASH BAR

*** $50 Bartender Fee**
Per Bartender, per hour with a two hour minimum

DOMESTIC BEER
Budweiser, Bud Light
$6 Each

PREMIUM BEER
Heineken, Corona Extra, Amstel Lite
$7 Each

LOCAL MICROBREWS
Wasatch Evolution Amber Ale, Squatters Hefeweizen
Wasatch Polygamy Porter
$7 Each

NON ALCOHOLIC BEER
$6 Each

CALL BRAND LIQUOR
Smirnoff Vodka, Beefeater Gin, Bacardi Run, El Jimador Tequila, Jim Beam Bourbon, J&B Blended Scotch
$8 Each

PREMIUM BRAND LIQUOR
Absolute Vodka, Tanqueray Gin, Appleton Estate Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Chivas Regal Blended Scotch
$10 Each

HOUSE WINES
Chardonnay and Cabernet Sauvignon
$9 Per Glass

After Dinner Cordials available upon request

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NON-ALCOHOLIC BEVERAGES

BEVERAGE OFFERINGS – NON-ALCOHOLIC

Priced on Consumption

- **Still and Sparkling Spring Water - $4 Each**
- **Assorted Sodas - $4 Each**
- **Coconut Water - $4 Each**
- **Tropical Iced Tea - $4 Each**
- **Assorted Naked Juices - $8 Each**
- **Raspberry Lemonade - $19 Per Carafe**
- **Regular Lemonade - $16 Per Carafe**
- **Regular Iced Tea - $16 Per Carafe**
- **House Brewed Caffé Vita Coffee, Decaffeinated Coffee, Assorted Teas - $46 Per Gallon**
- **Chilled Juices - $24 Per Carafe**
  Fresh Squeezed Orange Juice and Cranberry Juice
- **Hot Chocolate - $36 Per Gallon**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 6% administrative fee. Please advise catering of any food allergies prior to event.