



BAMBARA

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 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. A minimum of \$5000.00 must be spent to qualify for a direct bill.

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.

HORS D'OEUVRES

Priced per piece

Passed on Silver Trays

All pricing is per piece

COLD

Peppercorn seared Hawaiian Albacore Tuna, Cucumber Disk, Horseradish Cream \$3.50

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Shepherds Goat Cheese, Grilled Seasonal Veggies, Baguette Crostini \$2.50

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Maytag Blue Cheese & Walnuts, on Belgium Endive with Balsamic Syrup \$2.75

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Chilled Lemon-Basil Prawns with Aioli Dipping Sauce \$3.50

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Artichoke Hearts, Stuffed with Crab Salad \$3.50

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Balsamic Charred Cherry Tomatoes, Parmesan Cheese, Bruschetta \$2.50

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Prosciutto Wrapped Grissini with Truffle Aioli Dipping Sauce \$2.75

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Tuna Tartare, Avocado Wonton Crisp, Yuzu, Chives, Extra Virgin Olive Oil \$3.50

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Rosemary Seared Beef, Port Onion Marmalade, Crostini, Horseradish Aioli \$3.00

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HOT

Crab Cake with Jalapeno Aioli \$3.50

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Thai Curry Chicken Satay with Spicy Soy Vinaigrette \$2.75

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Vegetable Spring Roll and a Sweet Chile Sauce \$2.75

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Mushroom Duxelles in Pastry with a Madeira Reduction \$3.00

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Pancetta Wrapped Prawns and a Parmesan Aioli \$3.50

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Gingered Beef Satay's with Sesame Soy Glaze \$3.00

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Spinach and Cheese Spanikopita \$3.00

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Grilled Adobo Chicken Skewers with Citrus Aioli \$3.00

DISPLAYS

(Minimum 25 Guests)

Imported and Local Cheese Board with Assorted Crackers \$9.00 pp

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Domestic Cheese Display with Assorted Breads and Crackers \$6.50 pp

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Smoked Salmon Platter with all Traditional Garnishments \$11.50 pp

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Charcuterie Platter of Local & International Cured Meats and Select Cheeses \$ 11.00pp

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Sliced Seasonal Fruits and Berries \$8.00 pp

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Baked Brie En Croute, Assortment of Roasted Nuts, Cranberry Marmalade \$ 5.75 pp

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Sushi Platter with California and Spicy Tuna & Veggie Rolls, Sliced Ginger, Wasabi and Soy Sauce
\$16.50pp

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Garden Fresh Vegetable Platter Served with Two Dipping Sauces \$4.50 pp

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Cocktail Shrimp Served with Two Dipping Sauces \$6.50 pp

BAMBARA'S HOLIDAY PLATED DINNER

Holiday Menu Includes: Assorted Artisan Breads and Rolls, Sweet Butter
Complimentary Hot Mulled Cider
&
Chocolate Truffles

Appetizer

Select One

Winter Squash Soup, Crème Fraiche Chantilly
-
Truffle Mushroom Tarte

Salad

Select One

Baby Spinach, Applewood Bacon, Sugared Cranberries, Toasted Almonds,
Red Wine Vinaigrette
-

Traditional Caesar Salad, Garlic Croutons, Parmigiano Reggiano
-

Organic Greens, Candied Walnuts, Poached Pears, Maytag Blue Cheese, Blood
Orange Vinaigrette
-

Frisee Lettuce, Toasted Pistacio Dust, Granny Smith Apples, Cranberry Stilton,
Pomegranate Vinaigrette

Entrée Selections

Select One

Choice of 2-Additional \$2.00 per person

Pepper Seared Filet Mignon, Garlic Mashed Potatoes, Wilted Spinach, Tobacco
Onions, Roasted-Shallot Demi
-

Scottish Salmon, Grilled Asparagus, Roasted Fingerling Potatoes, and
Tarragon Buerre Blanc
-

Sage Roasted Natural Airline Chicken Breast, Savory Bread Pudding, Brussels
Sprouts, Herbed Jus
-

Rosemary Garlic Crusted NY Strip Steak, Sauteed Kale, Horseradish Whipped
Potatoes, Natural Jus
-

Maple Brined Grilled Pork Loin Chop, Local Cheddar Grits, Braising Greens,
Bourbon Cider Butter

Dessert

Select One

Chocolate Mousse Cake, Vanilla Crème Fraiche, Chocolate Fudge
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Macadamia Nut-White Chocolate Bread Pudding, Bourbon Sauce
-

Utah Apple Crostada, Warm Crème Anglaise
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Pumpkin Tart, Spiced Chantilly

\$57.00 per person

Tax and Gratuity Not Included

BAMBARA'S HOLIDAY BUFFET DINNER

Holiday Menu Includes: Assorted Artisan Breads and Rolls, Sweet Butter
Complimentary Hot Mulled Cider
&
Chocolate Truffles

Lunch
Two Entrées-\$30.00 pp
Three Entrées -\$34.00 pp

Dinner
Two Entrées-\$52.00 pp
Three Entrées -\$56.00 pp

Salads

Choice of 2

Baby Spinach, Applewood Bacon, Sugared Cranberries, Toasted Almonds,
Honey-Vinaigrette

Traditional Caesar Salad, Garlic Croutons, Shaved Parmagiano Reggiano
Organic Greens, Candied Walnuts, Poached Pears, Maytag Blue Cheese, Blood
Orange Vinaigrette

Frisee Lettuce, Toasted Pistacio Dust, Granny Smith Apples, Cranberry Stilton,
Pomegranate Vinaigrette

Entrée Selections

Maple Brine and Herb Roasted Pork Loin with Bourbon Cider Butter
Rosemary Balsamic Marinated New York Strip Steak with Red Wine Jus
Roasted Morgan Valley Leg of Lamb, Garlic-Rosemary Jus
Herb Roasted Turkey Breast, Almond Cranberry Stuffing with Natural Jus
Grilled Atlantic Salmon, Toasted Hazelnuts, Tarragon Buerre Blanc
Roast Airline Chicken Breast with Herbed Jus

Sides

Choice of 2

Garlic, Bleu Cheese or Horseradish Mashed Potatoes
Buttered Boiled New Potatoes
Herb Roasted Yukon Gold Potatoes
Brown Sugared Yams
Roasted Mushroom Wild Grain Pilaf
Haricot Vert
Dill Glazed Carrots
Roasted Cauliflower Gratin
Grilled Vegetable Platter

Mini Dessert Buffet Selections

Choice of 2

Petit Éclairs
Almond Pear Tarts
Fruit Tarts
Cranberry Cheesecake
Spiced Apple Crumb Cakes
Lemon Curd Tarts
Pecan Tarts
Chocolate Truffles
Coconut Tarts
Pumpkin Tarts

Tax and Gratuity Not Included

Carving Boards

Spice Up Your Buffet with a Carving Station
All Carving Stations served with Dollar Rolls

Balsamic Rosemary Roasted
NY Strip Loin
\$460.00

Serves approximately 30 Guests

Roasted Pork Steamship
Served with Honey Dijon
\$225.00
Serves Approximately 40 Guests

Whole Smoked Honey Ham
Served with Dijon Crème Fraiche
\$350.00
Serves approximately 30 Guests

Traditional Oven Roasted Turkey Breast
Served with Cranberry Sauce
\$225.00
Serves Approximately 30 Guests

Attendant Fee \$50.00 per hour

Tax and Gratuity Not Included

HOSTED BAR SERVICES

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

DOMESTIC BEER

Budweiser, Bud Light
\$5.00

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PREMIUM BEER

Heineken, Corona Extra, Amstel Lite
\$6.00

-

LOCAL MICRO BEER

Wasatch Evolution Amber Ale, Squatters Hefeweizen,
Wasatch Polygamy Porter
\$6.00

-

NON ALCOHOLIC BEER

\$5.00

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WELL BRAND LIQUOR

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, El Jimador
Tequila, Ballantine's Scotch
\$6.00

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CALL BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Sailor Jerry Spiced Rum,
Jose Cuervo Tradicional Tequila, Jack Daniels Whiskey, J & B Scotch
\$7.00

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PREMIUM BRAND LIQUOR

Grey Goose Vodka, Tanqueray 10 Gin, Appleton Estate Rum,
Cuervo 1800 Silver Tequila, Crown Royal Whiskey, Chivas Regal Scotch
\$9.00

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HOUSE WINES

Chardonnay and Shiraz
\$34.00 bottle

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PREMIUM WINES

Choose from Current Bambara Wine List, available on request

PRODUCT MAY VARY DEPENDING UPON AVAILABILITY

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

CASH BAR SERVICES

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

DOMESTIC BEER

Budweiser, Bud Lite

\$6.00

-

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$7.00

-

LOCAL MICRO BEER

Wasatch Evolution Amber Ale, Squatters Hefeweizen,

Wasatch Polygamy Porter

\$7.00

-

NON ALCOHOLIC BEER

\$6.00

-

WELL BRAND LIQUOR

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, El Jimador Tequila, Jim Beam Bourbon, Ballantine's

Scotch

\$7.00

-

CALL BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Sailor Jerry Spiced Rum,

Jose Cuervo Tradicional Tequila, Jack Daniels Whiskey, J & B Scotch

\$8.00

-

PREMIUM BRAND LIQUOR

Grey Goose Vodka, Tanqueray 10 Gin, Appleton Estate Rum,

Cuervo 1800 Silver Tequila, Crown Royal Whiskey, Chivas Regal Scotch

\$10.00

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HOUSE WINES

Chardonnay and Shiraz

\$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