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PRIVATE DINING

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PRIVATE DINING ✕ OVERVIEW

Bambara gladly accommodates parties of all sizes, whether it's a birthday party for ten or a wedding reception for a hundred, we have the perfect private dining space for your next event. Our semi-private mezzanine overlooks the restaurant's dining room and exhibition kitchen with a view of our outdoor patio and herb garden. With local Cambridge art and plenty of space, the mezzanine can seat up to 60 guests or host up to 80 for a reception in a venue that is approachable and flexible enough for any occasion.



PRIVATE DINING ✕ SEATED DINNERS

Our semi-private space is great for hosting your next sit down dinner. The room's flexible seating allows for multiple formations that can cater to your event needs. The space is large enough to fit up to 60 guests at a time. We offer a traditional three-course set menu. Prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space we require a \$2000.00 food and beverage minimum. For smaller groups we also offer non-exclusive use of the space with no food and beverage minimum. We recommend pre-selecting wines for large groups events. Usually a red and a white wine from our wine list is all you need. We are happy to help with any wine pairings, as well as customize your dining experience with us including adding an extra course, cheese, or items from one of our other menus. We will work with you to personalize your event!



PRIVATE DINING ✕ TRADITIONAL THREE-COURSE DINNER

(\$50/PERSON)

CHOICE OF

New England Clam Chowder

Local clams, Maine Family Farms smoked bacon, potatoes, cream, parsley

Mixed Baby Greens

Fresh cherry tomatoes, balsamic vinaigrette, red onion jam

Romaine

Anchovy tomato crostini, garlic aioli, pecorino

CHOICE OF

Grilled Hanger Steak

Arugula, smoked tomato vinaigrette, herbed fries, chimichurri

Pan Roasted Salmon

Roasted beets, crispy parsnips, balsamic gastrique, buerre blanc

Boneless Roasted 1/2 Chicken

Creamy corn, chorizo croquets, shaved asparagus salad

Seasonal Vegetable Fricasee

Local seasonal vegetables, sautéed polenta, herbs

+ DESSERT SAMPLER

PRIVATE DINING ✕ TRADITIONAL THREE-COURSE DINNER

(\$60/PERSON)

CHOICE OF

Lobster Bisque

Snappy's Day Boat lobster, chives, oyster crackers

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Arugula Salad

Pickled beet, Vermont goat cheese

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Crab Cake

Spicy sweet mustard sauce, herb slaw

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CHOICE OF

Grilled Filet

Yukon mashed potatoes, grilled asparagus, red wine demi glace

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Pan Roasted Halibut

Roasted fingerling potatoes, roasted carrots, lobster butter

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Boneless Roasted 1/2 Chicken

Creamy corn, chorizo croquets, shaved asparagus salad

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Seasonal Vegetable Fricassee

Local seasonal vegetables, sautéed polenta, herbs

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+ DESSERT SAMPLER



PRIVATE DINING ✕ COCKTAIL PARTIES

When planning your next get together for drinks and appetizers, Bambara's semi-private space is just the fit. With a capacity of up to 80 people we can host any social or business function. We offer many different passed and stationary appetizer options, and will cater to the beverage needs of the group. To reserve exclusive use of our semi-private space, we require a \$2000.00 food and beverage minimum.



PRIVATE DINING ✕ COCKTAIL RECEPTION MENUS

(PASSED HORS D'OEUVRES – PRICED PER PIECE) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

HOT

Feta and Spinach Triangle in Phyllo \$4.00

Vegetable Potsticker with Ginger Soy \$4.00

Seasonal Soup Sip \$5.00

Wild Mushroom and Walnut Profiterole \$4.00

Mushroom and Goat Cheese Arancini, Honey Dipping Sauce \$4.00

Vegetable Spring Roll with Ginger Soy \$4.00

Truffled Mac and Cheese \$4.00

Potato Latke with Apple Sauce \$4.00

Pear and Blue Cheese Diamond \$4.00

Coconut Shrimp with Sweet Mustard \$4.50

Crispy Potato Encrusted Shrimp with Spicy Crème Fraîche \$4.50

Mini Crab Cake with Spicy Aioli \$5.00

Sea Scallop Wrapped in Bacon \$5.00

Shrimp Shumai Spoon with Ponzu \$4.50

Teriyaki Chicken, Asian Slaw Mini Take Out Box \$5.50

Vegetable Stir Fry Mini Take Out Box \$5.00

Asian Chicken Skewer with Teriyaki \$4.00

Mini Beef Wellington \$4.50

Mediterranean Lamb Chop Lollipop \$5.50

Meatball with a Sweet Chili Glaze \$4.00

PRIVATE DINING ✕ COCKTAIL RECEPTION MENUS

(HORS D'OEUVRES – PRICED PER PIECE) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

COLD

Ceviche Spoon \$4.00

Gazpacho Shooter \$4.00

East Coast Oyster on the Half Shell \$4.50

Little Neck Clam on the Half Shell \$4.00

Maine Crab Claw \$4.50

Jumbo Shrimp "Cocktail" \$4.50

Tuna Tartare on a Crispy Taro Chip \$5.00

Soy Glazed Scallop with Sesame Seeds
and Lemongrass \$4.50

Mini Caprese \$4.00

Tomato Bruschetta \$4.00

Smoked Salmon Toast Round,
Dill Crème Fraîche \$4.50

Deviled Egg with Crispy Prosciutto \$4.00

Chicken and Apple Pita Crisp \$4.00

Roast Beef Crostini with Horseradish Aioli \$4.50

Asparagus Wrapped in Prosciutto \$4.00

PRIVATE DINING ✕ COCKTAIL RECEPTION MENUS

(HORS D'OEUVRES – PRICED PER PIECE) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

LATE-NIGHT BITES

Oreo Cookies and Milk Shooters \$4.00/Each

Mini Milkshakes \$5.00/Each

Beef Sliders \$5.00/Each

Mini Grilled Cheese \$4.00/Each

Pigs in a Blanket \$4.00/Each

Pulled Pork Sliders \$5.00/Each

Brownie Bit Lollipops \$5.00/Each

**Buffalo Chicken Quesadilla with
Blue Cheese** \$4.00

Flavored Popcorn Bar \$5.00/Person

Truffle French Fry Cone \$6.00/Person



PRIVATE DINING ✕ COCKTAIL RECEPTION MENUS

(RECEPTION DISPLAYS – PRICED PER PERSON) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

Mediterranean Display

Toasted pita chips with hummus, seasonal grilled vegetables, marinated green olives, and kalamata olives

\$13.00

Antipasto

Genoa salami, prosciutto, sopressata, mozzarella, roasted peppers, stuffed cherry peppers, marinated artichoke hearts, sliced baguettes

\$10.00

Flatbread

Roasted garlic, goat cheese, cherry tomato, arugula, and fig vinegar, meatball and provolone, margherita with tomato, basil and mozzarella

\$14.00

Farmers Cheese Board

Selection of artisanal cheeses from New England farms, dried fruits, nuts, honey, sliced baguette and crackers

\$12.00

Fruit and Cheese

Seasonal sliced fruit, manchego, blue cheese, herb crusted goat cheese, cheddar, dried fruits, nuts and honey, sliced baguettes and crackers

\$12.00

Garden Vegetable Crudités

Seasonal fresh vegetables, sun-dried tomato aiolo and buttermilk herb dip

\$10.00



PRIVATE DINING ✕ SEATED LUNCHES

If you are in need of a space to host your next lunch event, our semi-private area is flexible enough to fit any requirement. The multiple formations of the space allow for smaller intimate rounds or a large long table. The space is large enough to fit up to 60 guests at a time. We offer a \$25.00 set menu for groups of 12 or more. Included in the price are a two-course meal, dessert samplers of cookies and brownies, and non-alcoholic beverages. You can use our regular pre-set menu or build your own from our a-la-cart menu. For the build your own option, we require Chef approval and prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space, we require a \$750.00 food and beverage minimum.

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Lunch events are available Monday – Friday, 11:30am – 2:00pm.



PRIVATE DINING ✕ TRADITIONAL THREE-COURSE LUNCH

(\$25/PERSON) INCLUDING NON-ALCOHOLIC BEVERAGES

CHOICE OF

Traditional Caesar Salad

Romaine leaves, parmesan crisps, white anchovies

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Arugula Salad

Goat cheese, spicy walnuts, honey dressing

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Roasted Tomato Soup

Our version of a classic

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CHOICE OF

Bam Burger

Sesame seed bun with cheddar cheese

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Veggie Burger

Avocado purée, pico de gallo, sesame bun

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Wild Salmon and Crab Burger*

Spicy mayo, sesame seed bun

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Grilled Chicken Sandwich

Bacon, gruyère, spicy mayo, ciabatta bun

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+ COOKIE AND BROWNIE DESSERT SAMPLER



PRIVATE DINING ✕ SEATED BRUNCHES

If you are in need of a space to host your next bunch event, our semi-private area is flexible enough to fit any requirement. The multiple formations of the space allow for smaller intimate rounds or a large long table. The space is large enough to fit up to 60 guests at a time. We offer a \$20.00 set menu for groups of 12 or more. Included in the price are 4 entrée options, coffee/tea and juice. You can use our regular pre-set menu or build your own from our a-la-cart menu. For the build your own option, we require Chef approval and prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space we require a \$750.00 food and beverage minimum.

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Brunch events are available Saturday and Sunday
8:00am – 2:00pm.



PRIVATE DINING ✕ SPECIALTY EVENTS

If you're in the mood for something different, ask about beer and wine tastings, cocktail classes, and Chef dinners. Our management team is at your beck and call at 617-868-4444 or info@bambara-cambridge.com.



PRIVATE DINING ✕ FAQ

I HAVE A GUEST WITH DIETARY RESTRICTIONS, WHAT CAN THEY EAT?

We can accommodate all kinds of dietary restrictions. Please let us know in advance and we'd be happy to have something special prepared.

WHERE IS THE BEST PLACE TO PARK?

We offer 3 hours of validation after 5pm at the Cambridge Side Galleria Parking Garage.

DO YOU REQUIRE A DEPOSIT?

No, to reserve our semi-private space we only require a simple contract and credit card to hold the space.

IS THERE A ROOM RENTAL FEE?

No, when booking our semi-private space we only require a food and beverage minimum.

IF WE HAVE AN EVENT HOW LONG DO WE HAVE THE SPACE?

If you have exclusive use, it's as long as you need it.

WHAT KIND OF WATER DO YOU OFFER?

We serve in-house filtered water, or Saratoga Still and Sparkling.

CAN YOU BRING DECORATIONS?

Absolutely!

CAN WE BRING IN OUTSIDE MUSIC?

No, Bambara has an open floor plan and we need to maintain the ambience for the whole space.

CAN WE BRING IN OUTSIDE FOOD AND DRINKS?

You cannot bring in outside food or drinks. Exceptions are made for desserts. We have a \$2.00 per person cake cutting fee.

DO YOU HAVE AV?

Please ask for details concerning AV and pricing.

