



✕ PRIVATE DINING ✕

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The logo for Bambara Kitchen & Bar is centered. It features a diamond shape with a crossed fork and knife icon at the top. Below the icon, the word "BAMBARA" is written in a bold, serif font. Underneath "BAMBARA", the words "KITCHEN & BAR" are written in a smaller, sans-serif font. The entire logo is flanked by horizontal lines.

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OVERVIEW

Bambara is happy to accommodate parties of all sizes. Whether it's a birthday party for ten or a wedding reception for one hundred, we have the perfect dining space for your next event! Our semi-private mezzanine overlooks the restaurant's dining room and exhibition kitchen. Accented with local Cambridge art, our spacious mezzanine can seat up to 55 guests or host up to 60 for a reception in a venue that is approachable and flexible enough for any occasion. You can also reserve the whole restaurant for large functions with seating up to 120 people.

Our lobby bar features a private bar with over 100 different brandy selections. The room is curtained off for private events and has seating for up to 30 guests or a reception for 40.



COVID PROTOCOLS

At Bambara our goal has always been to deliver incredible dining experiences. How this happens may look and feel a bit different now as we take extra precautions to protect the well-being of our community. We've enhanced our health and cleaning protocols to make sure we continue to be a safe welcoming space for everyone. We're paying special attention to our seating layouts, how we prepare and serve food. In addition, we're transforming the way our employees interact with you without losing our thoughtful approach. We're excited to share that we are open with limited in-restaurant seating following local physical distancing protocols.

To ensure the health and safety of our community, we are:

Following all local health and safety protocols

Using EPA-registered cleaning products for our high-touch areas and work spaces

Colleagues will be screened for signs of illness and will stay or return home as appropriate

Providing our colleagues the proper equipment, including face coverings and gloves

Requiring frequent hand washing and work station sanitation at frequent intervals

Physical distancing will be supported by limiting the number of guests per table, and ensuring tables are placed a minimum of six feet apart.



SEMI-PRIVATE

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 seat up to 55 guests. 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 group events. Typically, 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 with customizing your dining experience by adding an extra course, cheese, or items from one of our other menus.

WE WILL WORK WITH YOU TO PERSONALIZE YOUR EVENT!



LOBBY BAR

Our lobby bar space is great for hosting your next sit down dinner or reception. The versatile nature of the room can be adjusted to host your perfect event. The room can be closed off with a drawn curtain, providing the privacy your group needs. Order from our list of 100 different brandies or from our curated wine, beer, and spirit selections. We offer a traditional three-course set menu and reception menus. Prices may vary depending on availability and selections. To reserve exclusive use of lobby bar space we require a \$750.00 food and beverage minimum.

THE SPACE CAN ACCOMMODATE 30 FOR A SEATED DINNER, OR 40 FOR A COCKTAIL RECEPTION.

TRADITIONAL THREE-COURSE DINNER

\$50/PERSON

CHOICE OF

Seasonal Soup

Tahini Caesar Salad

Tahini caesar, boquerones, fried bread

Mixed Greens

Raisins, goat cheese

CHOICE OF

Grilled Hanger Steak

Red wine sauce, mushrooms
fingerling potatoes, seasonal vegetables

Faroe Island Salmon

grilled asparagus, farro pilaf, salsa verde

House Made Fusilli

spring vegetables, pesto, ricotta



+ DESSERT SAMPLER

ADDED ENHANCEMENTS

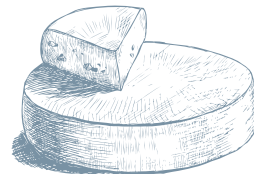
Any of the following can be added
as pre-set to the table to accent your
dining experience

Choereg Bread + \$2/person

Chef's Choice Cheese + \$4/person

Assorted Charcuterie + \$5/person

Manchego+Charcuterie + \$8/person



* SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

TRADITIONAL THREE-COURSE DINNER

\$65/PERSON

CHOICE OF

(Please select 3 items for your menu)

Seasonal Soup

Tahini Caesar Salad

Tahini caesar, boquerones, fried bread

Seasonal Falafel

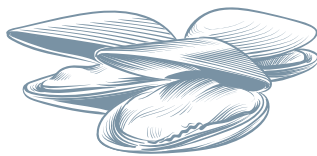
Tahini yogurt

Spring Salad

Mixed greens, seasonal veggies, goat cheese

Clam Chowder

Chopped native clams, potatoes
bacon, oyster crackers



CHOICE OF

(Please select 4 items for your menu)

Grilled Ribeye

Red wine sauce, mushrooms
fingerling potatoes, seasonal vegetables

Faroe Island Salmon

grilled asparagus, farro pilaf, salsa verde

Giannone Chicken Breast

Freekeh, green olive, swiss chard, sherry jus

Scallops

Brussels sprouts, serrano ham
cider-mustard cream

House Made Fusilli

spring vegetables, pesto, ricotta

Spring Pea Risotto

Parmesan cheese

+ DESSERT SAMPLER

ADDED ENHANCEMENTS

Any of the following can be added
as pre-set to the table to accent
your dining experience

Choereg Bread + \$2/person

Chef's Choice Cheese + \$4/person

Assorted Charcuterie + \$5/person

Manchego+Charcuterie + \$8/person

* SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



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 60 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 your group. To reserve exclusive use of our semi-private space, we require a \$2000.00 food and beverage minimum.

CAPACITY OF UP TO 60 PEOPLE WE CAN HOST ANY SOCIAL OR BUSINESS FUNCTION.

COCKTAIL RECEPTION MENUS

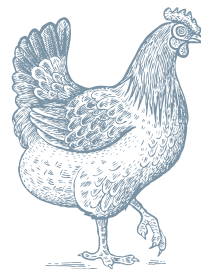
PASSED HORS D'OEUVRES – PRICED PER PIECE
48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS - MINIMUM ORDERS REQUIRED FOR CERTAIN ITEMS

HOT

- Feta and Spinach Triangle in Phyllo 4
- Vegetable Spring Roll with Ginger Soy 5
- Coconut Shrimp with Sweet Mustard 4.5
- Seasonal Falafel, Tahini Yogurt 5
 - Goat Cheese Crostini with Raisin Jam and Pistachio 5
 - Mini Beef Wellington 5
 - Potato Knish with Mustard 5
- Mushroom and Goat Cheese Tart 5
 - Pear and Brie Diamond 4
 - Mini Cheeseburger Slider 6
 - Prosciutto and Mozzarella Arancini with Lemon 5
- Mini Crab Cake with Spicy Aioli 5
- Sea Scallop Wrapped in Bacon 5
- Braised Pork Belly with Romesco 6
- Duck Rillettes with Pickled Mustard Seeds, on Toasted Brioche 5
 - Pigs in a Blanket 5
- Asian Chicken Satay with Sweet Chili Dip 5
 - Mini Cubanos 5
- Mediterranean Lamb Chop Lollipop 8
 - Meatball with Marinara 5

COLD

- Ceviche Spoon 5
- Curried Deviled Eggs 4
- East Coast Oyster on the Half Shell 5
- Lobster Salad on Brioche 6
- Asparagus Wrapped in Prosciutto 4
- Jumbo Shrimp "Cocktail" 5
- Tuna Tartare on a Crispy Taro Chip 5
- Smoked Salmon and Creme Fraiche Gougere 5
 - Mini Caprese 4
 - Tomato Bruschetta 4
- Watermelon and Feta 5
(Seasonal Only)
- Spinach Artichoke dip on Flatbread 4
- Chicken and Apple Pita Crisp 4
- Sirloin Crostini with Horseradish Aioli 4.5



COCKTAIL RECEPTION MENUS

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

SNACKS & TREATS

Cookies and Brownies 2

Mini Milkshakes 5

Mini Grilled Cheese 4

Pigs in a Blanket 4

Pulled Pork Sliders 5

**Buffalo Chicken Quesadilla
with Blue Cheese** 4

Flavored Popcorn Bar 5

French Fry Cone 7



Mediterranean Display 15

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

Charcuterie 18

Artisanal and house made charcuterie
Traditional condiments and pickles
Assorted cheese selection
Sliced baguettes

Flatbread 18

Margherita, fresh mozzarella and basil
BBQ chicken, pepper jack, avocado
roasted peppers, chipotle ranch
Braised short rib, blue cheese and arugula

Farmers Cheese Board 15

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

Fresh Seasonal Fruit Enhancement
\$4.00/person

Garden Vegetable Crudités 12

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



SEATED LUNCHESES

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 carte 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.

LUNCH EVENTS ARE AVAILABLE MONDAY – FRIDAY, 11:30AM – 2:00PM.

TRADITIONAL THREE-COURSE LUNCH

\$25/PERSON

CHOICE OF

Tahini Caesar Salad

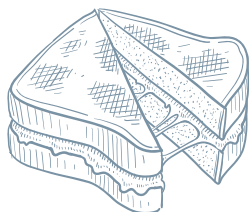
Mixed Greens

Goat cheese, raisins

Clam Chowder

Our version of a classic or

Seasonal Soup



CHOICE OF

(Please select 4 items for your menu)

Dry Aged Burger

Brioche bun, smoked cheddar, pickles,
harissa aioli

Falafel Shawarma

Lavash, tahini yogurt, cucumber, gem lettuce
tomato, pickled red onion

Grilled Cheese & Tomato Soup

Focaccia, provolone, fontina, jack cheese

Spicy Chicken Wrap

Buttermilk fried chicken, caesar, gem lettuce

Lamejun Shawarma

Lavash, lamb ragu, feta, tahini yogurt
cucumber, tomato, pickled red onion

Cavatelli

Lamb ragu, feta, mint & dill

Warm Hummus Flatbread

Seasonal vegetables, za'atar oil

+ COOKIE AND BROWNIE
DESSERT SAMPLER



SEATED BRUNCHES

If you are in need of a space to host your next brunch 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 base set menu at \$20.00 for groups of 12 or more, plus optional enhancements. Included in the price are a selection of 4 entrée items, coffee, and juice. 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.

**BRUNCH EVENTS ARE AVAILABLE SATURDAY AND SUNDAY
8:00AM – 2:00PM.**

BRUNCH MENU

\$20/PERSON
INCLUDES COFFEE OR TEA, AND JUICE

ENTRÉE COURSE

Please select 4 items for your menu

American Breakfast

Scrambled eggs, breakfast potatoes
bacon, sourdough toast

Brioche French Toast

Seasonal fruit, nut crumble, maple syrup

Ham Omelet

Gruyere, breakfast potatoes
sourdough toast

Asparagus Omelet

Goat cheese, breakfast potatoes, sourdough toast

Smoked Salmon Flatbread

Fried egg, salsa verde, tapenade

Crispy Chorizo Tacos

Scrambled Eggs, cotija cheese
radish onions, salsa verde

Dry Aged Burger

Brioche bun, smoked cheddar,
pickles, harissa aioli, handcut fries

Gem Lettuce Salad w/ grilled chicken

Tahini caesar, boquerones, fried bread

Quinoa Bowl

Seasonal vegetables
arugula, poached egg, shallots

ADDED ENHANCEMENTS

Any of the following items can be
added as pre-set on the table for your event

Berry Parfait

+ \$5 each

Fruit Salad

+ \$4 per person

Assorted Pastries

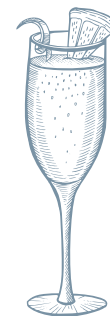
+ \$4 per person

Fruit & Pastry Combo

+ \$7 per person

Mimosa Bar

+ \$38 each bottle sparkling
complimentary selection of
fresh juices & garnishes





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.

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.

DOES THE FOOD AND BEVERAGE MINIMUM INCLUDE TAX AND GRATUITY?

No. All contracted private and semi private events are subject to 7% sales tax, 20% gratuity, and a 2% administration fee.

WHAT KIND OF WATER DO YOU OFFER?

We serve in-house filtered water, or sell Acqua Panna Still and San Pellegrino 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.

✕ P R I V A T E D I N I N G ✕

