

SANTA BABY

CHRISTMAS BAR

at Bamboo Club

PRIVATE EVENTS

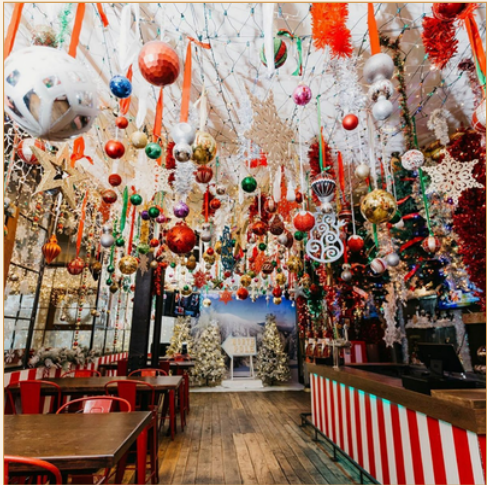


EVENT SPACES



SANTA'S TIKI LOUNGE

This semi private space with one bar, which makes it the perfect room for celebration for your group.



NORTH POLE

Our second floor has 2 bars and plenty of space for your unique larger gathering.

MAXIMUM CAPACITIES

SANTA'S TIKI LOUNGE 40

NORTH POLE 300

A room rental fee will apply. Contact our events team for pricing and availability.



Step into a winter wonderland of festive cheer at Santa Baby Bar at Bamboo Club, where the holiday spirit comes to life in every corner. With our magical holiday event space, there's no better place to get lit with Santa and his favorite elves. Let us make the list (and check it twice) We'll take care of everything from the décor and the menu to the Christmas tunes and the photo-ops. Add your name to the list now to start spreading Christmas cheer.

Book your holiday event with us, and let the merriment begin!

Our Events Team will work with you every step of the way to curate a unique dining experience that fits your needs.

All menus will be served as a replenished buffet. All menu options must be provided to your event coordinator no later than ten business days prior to your event.

**Please contact our Events Team with any questions
events@bambooclubchi.com**

MISTLETOE MUNCH MENU

\$30 PER PERSON

Replenished buffet. All pricing not inclusive of sales tax, admin fee, or gratuity



ISLAND FARE

Choose Three

GIANT PRETZEL

CRAB RANGOONS

SHRIMP EGG ROLLS

HAWAIIAN BBQ RIBS

COCONUT SHRIMP

VEGGIE POT STICKERS

CHICKEN TERIYAKI SKEWERS

WAGYU TERIYAKI SKEWERS

HULI HULI WINGS

WINGS TOSSED IN A HOMEMADE PINEAPPLE BBQ SAUCE

SPICY THAI TENDERS

CHICKEN TENDERS SERVED IN OUR SPICY THAI SAUCE

BC SLIDERS

BEEF SLIDERS, PICKLE, TIKI SAUCE, AMERICAN CHEESE

PORK SLIDERS

PULLED PORK SLIDERS TOPPED WITH SLAW

ALOHA FRIES, REGULAR

ALOHA FRIES, SWEET POTATO

ASSORTED DESSERT PLATTER

PIZZA

Choose Two

THREE CHEESE

MOZZARELLA, PROVOLONE, PARMESAN, MARINARA

MARGARITA

MOZZARELLA, BASIL, MARINARA

PEPPERON

PEPPERONI, MOZZARELLA, MARINARA

SAUSAGE

ITALIAN SAUSAGE, MOZZARELLA, MARINARA

HAWAIIAN

TAMARIND GLAZED PORK BELLY, PINEAPPLE, FRESNOS, MARINARA

TRUFFLE MUSHROOM

WILD MUSHROOMS, ARTICHOKE, ROASTED GARLIC, SPINACH, GOAT CHEESE, PARMESAN, TOMATO SAUCE, TRUFFLE OIL

MEAT LOVERS

PEPPERONI, SAUSAGE, BACON, MOZZARELLA, MARINARA

LAVA FLOW

SPICY BEEF WITH ROASTED PEPPERS, SCALLIONS, GOCHUJANG SAUCE

SALADS

Choose One

ASIAN SALAD

MIXED GREENS, CARROTS, SCALLIONS, MANDARIN ORANGES, CILANTRO, CASHEWS, CRISPY WONTONS & SWEET SESAME DRESSING. CONTAINS NUTS, VEGAN

HAWAIIAN SALAD

BLEND OF COUSCOUS AND QUINOA MIXED WITH BELL PEPPERS, SCALLIONS, PINEAPPLE, EDAMAME, MINT, CILANTRO, ARUGULA, & PINEAPPLE VINAIGRETTE. VEGAN

WASABI CAESAR SALAD

BABY GEM LETTUCE, SHAVED PARMESAN, CHERRY TOMATOES, CROUTONS & WASABI CAESAR DRESSING

HOLLY JOLLY MENU

\$40 PER PERSON

Replenished buffet. All pricing not inclusive of sales tax, admin fee, or gratuity



ISLAND FARE

Choose Five

GIANT PRETZEL

CRAB RANGOONS

SHRIMP EGG ROLLS

HAWAIIAN BBQ RIBS

COCONUT SHRIMP

VEGGIE POT STICKERS

CHICKEN TERIYAKI SKEWERS

WAGYU TERIYAKI SKEWERS

HULI HULI WINGS

WINGS TOSSED IN A HOMEMADE PINEAPPLE BBQ SAUCE

SPICY THAI TENDERS

CHICKEN TENDERS SERVED IN OUR SPICY THAI SAUCE

BC SLIDERS

BEEF SLIDERS, PICKLE, TIKI SAUCE, AMERICAN CHEESE

PORK SLIDERS

PULLED PORK SLIDERS TOPPED WITH SLAW

ALOHA FRIES, REGULAR

ALOHA FRIES, SWEET POTATO

ASSORTED DESSERT PLATTER

PIZZA

Choose Four

THREE CHEESE

MOZZARELLA, PROVOLONE, PARMESAN, MARINARA

MARGARITA

MOZZARELLA, BASIL, MARINARA

PEPPERON

PEPPERONI, MOZZARELLA, MARINARA

SAUSAGE

ITALIAN SAUSAGE, MOZZARELLA, MARINARA

HAWAIIAN

TAMARIND GLAZED PORK BELLY, PINEAPPLE, FRESNOS, MARINARA

TRUFFLE MUSHROOM

WILD MUSHROOMS, ARTICHOKE, ROASTED GARLIC, SPINACH, GOAT CHEESE, PARMESAN, TOMATO SAUCE, TRUFFLE OIL

MEAT LOVERS

PEPPERONI, SAUSAGE, BACON, MOZZARELLA, MARINARA

LAVA FLOW

SPICY BEEF WITH ROASTED PEPPERS, SCALLIONS, GOCHUJANG SAUCE

SALADS

Choose Two

ASIAN SALAD

MIXED GREENS, CARROTS, SCALLIONS, MANDARIN ORANGES, CILANTRO, CASHEWS, CRISPY WONTONS & SWEET SESAME DRESSING. CONTAINS NUTS, VEGAN

HAWAIIAN SALAD

BLEND OF COUSCOUS AND QUINOA MIXED WITH BELL PEPPERS, SCALLIONS, PINEAPPLE, EDAMAME, MINT, CILANTRO, ARUGULA, & PINEAPPLE VINAIGRETTE. VEGAN

WASABI CAESAR SALAD

BABY GEM LETTUCE, SHAVED PARMESAN, CHERRY TOMATOES, CROUTONS & WASABI CAESAR DRESSING

À LA CARTE MENU

Replenished buffet. All pricing not inclusive of sales tax, admin fee, or gratuity



ISLAND FARE

Priced by the dozen

GIANT PRETZEL 17

CRAB RANGOONS 20

SHRIMP EGG ROLLS 20

HAWAIIAN BBQ RIBS 30

COCONUT SHRIMP 26

VEGGIE POT STICKERS 20

CHICKEN TERIYAKI SKEWERS 22

WAGYU TERIYAKI SKEWERS 30

HULI HULI WINGS 30

2 DOZEN - WINGS TOSSED IN A HOMEMADE PINEAPPLE BBQ SAUCE

SPICY THAI TENDERS 28

2 DOZEN - CHICKEN TENDERS SERVED IN OUR SPICY THAI SAUCE

BC SLIDERS 27

BEEF SLIDERS, PICKLE, TIKI SAUCE, AMERICAN CHEESE

PORK SLIDERS 27

PULLED PORK SLIDERS TOPPED WITH SLAW

ALOHA FRIES, REGULAR 17

ALOHA FRIES, SWEET POTATO 17

ASSORTED DESSERT PLATTER 20

PIZZA

16" hand tossed pizzas - Each feed 2-3 people

THREE CHEESE 20

MOZZARELLA, PROVOLONE, PARMESAN, MARINARA

MARGARITA 21

MOZZARELLA, BASIL, MARINARA

PEPPERON 23

PEPPERONI, MOZZARELLA, MARINARA

SAUSAGE 23

ITALIAN SAUSAGE, MOZZARELLA, MARINARA

HAWAIIAN 25

TAMARIND GLAZED PORK BELLY, PINEAPPLE, FRESNOS, MARINARA

TRUFFLE MUSHROOM 24

WILD MUSHROOMS, ARTICHOKE, ROASTED GARLIC, SPINACH, GOAT CHEESE, PARMESAN, TOMATO SAUCE, TRUFFLE OIL

MEAT LOVERS 25

PEPPERONI, SAUSAGE, BACON, MOZZARELLA, MARINARA

LAVA FLOW 26

SPICY BEEF WITH ROASTED PEPPERS, SCALLIONS, GOCHUJANG SAUCE

SALADS

Priced per tray. Each tray feeds 6-8 people.

ASIAN SALAD 22

MIXED GREENS, CARROTS, SCALLIONS, MANDARIN ORANGES, CILANTRO, CASHEWS, CRISPY WONTONS & SWEET SESAME DRESSING. CONTAINS NUTS, VEGAN

HAWAIIAN SALAD 22

BLEND OF COUSCOUS AND QUINOA MIXED WITH BELL PEPPERS, SCALLIONS, PINEAPPLE, EDAMAME, MINT, CILANTRO, ARUGULA, & PINEAPPLE VINAIGRETTE. VEGAN

WASABI CAESAR SALAD 22

BABY GEM LETTUCE, SHAVED PARMESAN, CHERRY TOMATOES, CROUTONS & WASABI CAESAR DRESSING

SHARABLES

All pricing not inclusive of sales tax, admin fee, or gratuity

AVAILABLE IN SMALL \$14.50, MEDIUM, \$36.50, OR MEGA \$138



JINGLE JUICE
Oh what fun it is to drink this festive concoction of Bacardi Oak, Fiero, mango, orange & cherry



CHRISTMAS VACATION
Mele Kalikimaka is the island way to say Merry Christmas! Featuring Malibu & Meyers rum, orange, pineapple, & cranberry juice



The GRINCH
You're a delicious one, Mr. Grinch! A twist on the classic margarita with Hornitos tequila



MERRY MOJITO
Santa's perfect holiday mojito muddled with mint, sugar cane, lime, cranberry and Cruzan rum



MOËT MISTLETOE
Go big this holiday season with Moët Ice, Duo Limon, & choice of peach or strawberry puree



YULE MULE
A Christmas twist on the classic Moscow Mule with ginger beer, cranberry juice, lime juice, mint & peppermint stick. Choice of Absolute Vodka or Patron Tequila

\$14.50 / \$64.50 / \$137



The CLAUSMO
A classic Mrs. Claus favorite with Grey Goose Vodka & a powdered sugar rim



RED NOSE RUDOLPH
This energizing libation keeps Rudolph's nose powered all night. Featuring Grey Goose vodka, peach schnapps, sprite & Red Bull Red Cranberry



TROPICAL SLEIGH RIDE
We're dreaming of this tropical cocktail with Casamigos Tequila, lime juice, pineapple, strawberry syrup, & Tropical Red Bull

BAR PACKAGES

*For private events only - excludes shots, rocks, and martinis. Not available for Cabanas.
All pricing not inclusive of sales tax, admin fee, or gratuity*



\$45 PER PERSON FOR 2 HOURS

\$50 PER PERSON FOR 3 HOURS

INCLUDES:

▪ PREMIUM LIQUOR COCKTAILS

Belvedere, Grey Goose, Ciroc, Crown Royal, Maker's Mark, Bombay Sapphire, Don Julio, Patron

▪ CALL LIQUOR COCKTAILS

Absolut, Stol, Bacardi, Captain Morgan, Jameson, Jack Daniels, Tanqueray, Jose Cuervo

▪ DOMESTIC BOTTLED BEER

▪ ALL AVAILABLE DRAFT BEER

▪ SELECT SELTZERS

▪ HOUSE RED + WHITE WINE

▪ NON-ALCOHOLIC BEVERAGES

ADD ONS & EXTRAS

Based on availability. All pricing not inclusive of sales tax, admin fee, or gratuity

MENU PACKAGE UPGRADES

ADD AN ADDITIONAL ISLAND FLAIR, PIZZA, OR SALAD FOR +5 PER PERSON

CHAMPAGNE TOAST

CELEBRATE YOUR SPECIAL OCCASION WITH A CHAMPAGNE TOAST FOR AN ADDITIONAL \$4 PER PERSON

MIMOSA TOWERS

FOR AN ADDITIONAL \$32 PER TOWER, WOW YOUR GUESTS WITH MIMOSA TOWERS! CHOOSE 5 FLAVORS PER TOWER: ORANGE, CRANBERRY, KIWI, BLACK CHERRY, & GUAVA

ADD ONS

SANTA BABY LIGHT UP FOAM STICKS	\$5 EA
AV SET UP & USAGE	\$200
DJ	\$350
OUTSIDE CAKE CUTTING FEE	\$45
OUTSIDE DECOR FEE	\$150

JELLO SHOTS

ENHANCE YOUR CELEBRATION WITH JELLO SHOTS FOR ADDITIONAL \$5 PER JELLO SHOT

