



Private Parties @ Bomba

Hi there! So, we hear you're throwing a party. Can we help?

We would be delighted to host your party at Bomba. I know that event planning can get a bit stressful. And, I'm here to change that. I'll work directly with you to guide the planning and execution of your event.

We pulled together answers to some common questions we receive about our private parties and included them below for you. What comes next? I'd love to chat! Please contact me directly to discuss your event:

Mike Krebs

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Bomba's Taco Tent

Our 10 x 10 taco tent is the perfect addition to any event. We'll provide the staff, and of course the tacos

Capacity

Our semi private dining area can accommodate up to 75 people. This room can also be divided to accommodate smaller more intimate groups

Audio/Visual

We're happy to make arrangement with outside vendors to bring in any audio visual equipment needed for your event

Sales Tax

Just a friendly heads up: Ohio's sales tax is 7.5%.

Guarantee Guest Count

We kindly ask that you provide us with your final guest count 72 hours before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

Staffing Charges

Staffing levels vary based on the size of your event. We charge \$100 for the first four hours and \$25 for each additional hour per employee

Minimum Charges (evenings only)

Room minimums may apply. Contact us for more information.

Outside Vendors

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers.) We kindly ask that they schedule their delivery and/or setup with our event manager.

Start & End Times

Our rooms can be reserved for the entire evening or for select hours. Your event manager will chat with you about this.

Flowers & Balloons

It's our pleasure to help with any floral or decorative needs you may have. Please just ask your event manager.

TACOS & RUM

SNACKS

All portions serve approximately 6 - 8 guests.

Traditional Guacamole & Chips \$19.5

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Chips & Salsa \$12

Choice of Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, or Caribbean Mango Salsa

Served with Our Housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

Braised Beef Ropa Vieja \$36

Sweet plantains, red onion slaw, Aji pepper aioli

Jerk Chicken Skewers \$22

Plantains, Salvadorian slaw, Mango jerk sauce

Mojo Pork Tostones \$28

Crispy plantains, corn salsa, aji verde sauce

Empanadas \$22

Choose: Roasted Chicken or Grilled Portobello Mushroom, Chorizo & Potato, Brazilian Beef

Grilled Corn Elote \$25

Corn on the cob, queso fresco cheese, cilantro aioli

Wild Corvina Ceviche \$30

Tomatoes, tomatillos, onion, avocado, peanuts

Popcorn \$12

Queso fresco, adobo seasoning

Bacon Wrapped Jalapenos \$30

Portobello mushrooms, queso fresco, chipotle honey



MAIN COURSE

All portions serve approximately 6 - 8 guests (except tacos)

BOMBA TACO 10 PACKS \$25-35

Choose any of our taco styles

Havana Torta \$50

Roasted pork, ham, Swiss cheese, pickles, honey Dijon mustard

Smoked Brisket Torta \$50

Swiss cheese, pico de gallo, crispy onions, horseradish chimichurri

Chicken & Bacon Torta \$50

Chihuahua cheese, pico de gallo, horseradish chimichurri

Chorizo & Fried Egg Torta \$50

Salvadorian slaw, aji verde

Ensalada Mixta \$34

Mixed greens, candied pumpkin seeds, tomatoes, onions, queso fresco, sherry vinaigrette

Kale & Sweet Potato Salad \$34

Tomatoes, radish, goat cheese, spiced almonds, garlic thyme vinaigrette

Caribbean Mango Salad \$34

Mixed greens, bacon, fresh mango, avocado, black beans, roasted red peppers, mango jerk vinaigrette

BOMBA SIDES

Coconut Mango Rice \$18

White Rice Pilaf \$18

Pinto Beans \$18

Adobo Black Beans \$18

Sautéed Garlic Kale \$18

TACOS & RUM

Sweet Plantains \$22

Yucca Fries \$22

BRUNCH ENTREES

Only Offered Saturday's and Sunday's
All portions serve approximately 6 - 8 guests

Buttermilk Pancakes \$24

Powdered sugar, butterscotch rum syrup

Plantains Foster Pancakes \$28

Diced plantains, butterscotch rum syrup

Churro Pancakes \$28

Chocolate, marshmallow sauce, cinnamon sugar, butterscotch rum syrup

Scrambled Egg & Chorizo Tacos \$32

Pickled jalapenos, Chihuahua cheese, cabbage, aji verde sauce

Maple Pulled Pork & Fried Eggs \$44

Cornbread, jalapenos, radish, maple syrup

Fried Egg & Duck Hash \$44

Sweet potato & plantain hash, salsa verde

BRUNCH SIDES

Scrambled Eggs \$12

Sweet Potato & Plantain Hash \$18

Fresh Baked Corn Bread \$18

Fresh Fruit "Ceviche" \$20

Watermelon, honeydew, mango, lime juice, salt

Cobb Smoked Bacon \$24

Grilled Chorizo Sausage \$24



Bomba Bar Package

Includes 2.5 hours of open bar. \$20 per person
Add \$5 for premium spirits

INCLUDES:

Mojitos (Traditional and Flavored) **Well Spirits**
Margaritas (Traditional and Flavored) **Sangria** (Red and White)

CHOOSE TWO WHITE WINES:

Dona Paula Sauvignon Blanc Lagaria Pinot Grigio
Santa Julia Chardonnay Heinz Effel "Shine" Riesling

CHOOSE TWO RED WINES:

Dona Paula Cabernet Charles & Charles Blend
Santa Julia Malbec Veramonte Pinot Noir

CHOOSE TWO BEER SELECTIONS:

Pacifico Lager Great Lakes Dortmunder
Portside Seasonal 5 Rabbit Seasonal
Founders Rubaeus Nitro Revolution Anti Hero IPA
Dogfish Head Namaste Fat Heads Seasonal



Premium Upgrades:

Mojitos (Superior)	Chairman's Reserve Rum
Margaritas (Superior)	Makers Mark Bourbon
Sangria (Red and White)	Patron Silver Tequila
Grey Goose Vodka	Bombay Sapphire Gin

Cocktail Carafe List

All portions serve approximately 4-5 guests.

Traditional Margarita \$40

White tequila, orange liqueur, agave nectar, lime juice
(Available flavors: strawberry, mango cilantro, pomegranate-ginger)

Jalapeno Paloma \$44

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

Bomba Rum Punch \$50

Mt. Gay Black Barrel, Smith & Cross rum, citrus liqueur, and fresh fruit juices

Brazilian Blackberry Sangria \$26

Red Wine, Cuca Fresca Cachaça, blackberry brandy, fresh juices, blackberries, lemon

Tropical Mango Sangria \$26

White Wine, Cruzan mango rum, peach schnapps, orange juice, mangos & oranges

Traditional Mimosa \$34

Segura Viudas Brut Cava, fresh orange juice

Grapefruit Mimosa \$34

Segura Viudas Brut Cava, fresh grapefruit juice

Pomegranate-Ginger Mimosa \$34

Segura Viudas Brut Cava, fresh pomegranate juice, ginger syrup

Non-Alcoholic Carafe List

Fresh Fruit Juice \$8

Fresh squeezed orange juice or grapefruit juice



BOMBA
TACOS & RUM

Housemade Lemonades \$17

(Available flavors: traditional, strawberry, mango cilantro, pomegranate-ginger)

Pomegranate Grapefruit Soda \$17

Pomegranate juice, grapefruit juice, fresh lime juice, simple syrup, soda