

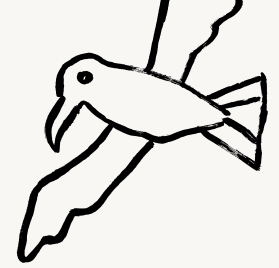
BELMONT SHORE | PRIVATE DINING

the Bungalow Kitchen

BY MICHAEL MINA



ABOUT US



Sitting pretty on the corner of the iconic Pacific Coast Highway and 2nd Street in the Belmont Shore neighborhood of Long Beach, you will find The Bungalow Kitchen.

Helmed by **award-winning Chef Michael Mina and hospitality veteran Brent Bolthouse**, The Bungalow Kitchen is a project several years in the making. This is the most inspired restaurant project we have ever been a part of and feel lucky to finally share it with all of you. We're the type of place where you feel the exclusivity of a secret hideaway with the comfort of lounging at your best friends' home. You'll want to eat too much and stay all night and we welcome it.





ABOUT US

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

HOURS OF OPERATION

Wed-Fri: 5pm-2am
Sat: 10am-2am
Sun: 10am-10pm

EXECUTIVE CHEF

Elliot Drew

GENERAL MANAGER

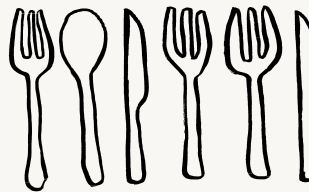
Jerome Astolfi

CAPACITY

245 guests

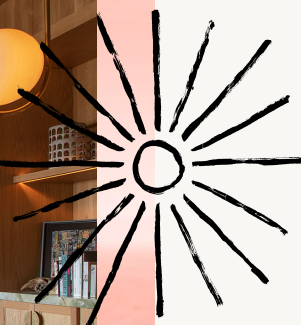
PRIVATE DINING

Sun Room* | up to 50
Game Room* | up to 50;
Main Dining Room | 60 for dinner; 83
for cocktail reception
Patio | 112 for dinner;
217 for cocktail reception



*cocktail reception only

2nd & PCH 6400 E. Pacific Coast Highway Long Beach, CA 90803 | 562.719.9400 | bungalowkitchen.com



SUN ROOM

White oak plank walls and an immaculate marble topped bar provide a warm, elevated space, perfect for a sit-down dinner. Did we mention the view facing the picturesque Long Beach Marina? Yeah, its no joke. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- Full Service Bar
- Patio Access
- (2) Samsung Frame Televisions
- Full AV capabilities
- Digital projector with drop down screen
- 50 person capacity





GAME ROOM

A mix of rock and roll nostalgia and raw stud walls create a laid back, ideal space to shoot a game of pool or kick back at the bar. It's the cozy, super rad living room you always wanted, a great space to host your next get together.

- Full Service Bar
- Full size pool table
- Digital projector with drop down screen
- Full AV capabilities
- 50 person capacity





MAIN DINING ROOM

A truly breathtaking space, from the vaulted ceilings to the tiling, the details are unmatched. The Main room is the hub of The Bungalow Kitchen, with access to the patio, game room and sun room. It's a big ole' room with big ole' possibilities.

- Full Service Bar
- Patio Access
- (1) Samsung Frame Television
- Full AV capabilities
- 60 person capacity for dinner
- 83 person capacity for cocktail reception



**Main dining room only available to rent as part of a full buyout.*

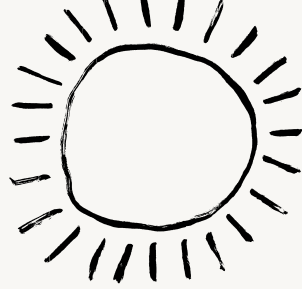
PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. Doesn't hurt that it looks out onto the Marina. The covered pergola keeps you going, rain or shine.

- Full service bar
- Custom DJ booth with professional equipment
- Pergola with fully retractable roof and sides
- Only available with a full buyout
- Full AV Capabilities
- 112 person capacity for dinner
- 217 person capacity for cocktail reception



OUR MENU



California Cuisine heavily **inspired by local, seasonal ingredients**, a classic cocktail program and expansive wine list to both unbeatable waterfront destinations.

Menu highlights include pristine shellfish served either ice-cold or hot charcoal-grilled; garden "punch" bowl, featuring crunchy, ice-cold garden vegetables served with Gazpacho shooters and three dipping sauces: Green Goddess, romesco and lemon-poppysseed; a comforting Short Rib 'Pop-Tart' topped with crispy shallots and drizzled with sauce bordelaise; signature house-made pizzas such as the Carbonara Pizza white pie with Crispy Guanciale, Yukon Gold potatoes, Pecorino Romano and drizzled with a poached farm egg; and Chef Michael Mina's signature decadent Lobster Pot Pie featuring a whole Maine lobster, truffle-lobster bisque and root vegetables.





PRIVATE DINNER MENUS

\$65 per person

APPETIZERS

(please select one)

Za'atar-Roasted
Zucchini
*Oranges, Feta, Hazelnut
Mint Vinaigrette*

Butter Lettuce Salad
*Shaved Radish, Fines
Herbes, Green Goddess
Ranch*

Prosciutto-Wrapped
Asian Pears
*Fig Vinegar
Parmesan Crackers*

ENTRÉES

(please select one)

Artisanal
Rigatoni
*Sweet Italian Sausage
Kale Pesto, Pecorino*

Wild King Salmon a
la Plancha
*Dill Yogurt, Crispy
Potatoes, Red Onion*

Crispy
Char-Grilled
Chicken
*Eggplant, Swiss Chard
Lemon-Chicken Jus*

SIDES

(for the table)

- White Yams
- Garlic Spinach & Shoots

DESSERTS

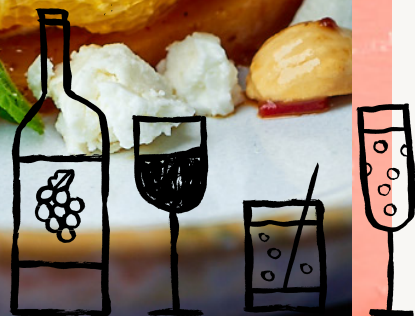
(please select one)

- Milk Chocolate Caramel Custard
- West Coast Almond Tarte

SHELLFISH TOWER

(add on to any menu)

- Petite - serves 1-2
- Grand - serves 3-4





PRIVATE DINNER MENUS

\$80 per person • family-style

APPETIZERS

(please select one)

Za'atar-Roasted
Zucchini
*Oranges, Feta, Hazelnut
Mint Vinaigrette*

Butter Lettuce Salad
*Shaved Radish, Fines
Herbes, Green Goddess
Ranch*

King Crab &
Endive Caesar
*Parmesan, Garlic Parmesan
Caper Dressing*

MIDCOURSE

(please select two)

Short Rib 'Pop Tart'
*Horseradish Cream, Crispy
Shallots, Sauce Au Poivre*

Wild Mushroom
Agnolotti
*Parmesan Fonduta, Black
Truffle Streusel*

Artisanal Rigatoni
*Sweet Italian Sausage
Kale Pesto, Pecorino*

ENTRÉES

(please select one)

Crispy
Char-Grilled
Chicken
*Eggplant, Swiss Chard
Lemon-Chicken Jus*

Wild King Salmon a
la Plancha
*Dill Yogurt, Crispy
Potatoes, Red Onion*

8oz Filet
*Black Garlic,
Horseradish Popover.
Blistered Asparagus*
\$15 supplement

SIDES

(for the table)

- White Yams
- Garlic Spinach
& Shoots

DESSERTS

(please select one)

- Milk Chocolate
Caramel Custard
- West Coast
Almond Tarte



PRIVATE DINNER MENUS

\$90 per person • family-style

APPETIZERS

(please select three)

Jalapeño Shrimp Toast

Ginger Aioli, Cilantro

King Crab &

Endive Caesar

Parmesan, Garlic Streusel

Caper Dressing

Prosciutto-Wrapped

Asian Pears

Fig Vinegar

Parmesan Cracker

Crispy Duck Wings

Grand Marnier, Black Pepper

Gastrique

Tuna & Tomato Poke

Umami Shoyu, Lychee, Scallion

Black Sesame

MIDCOURSE

(please select two)

Margherita

Pizza

Bona Furtuna Sauce, Fresh

Mozzarella, Basil Leaves

Wild Mushroom

Agnolotti

Parmesan Fonduta

Black Truffle Streusel

Short Rib

'Pop-Tart'

Horseradish Cream, Crispy

Shallots, Sauce Au Poivre

Spicy Lobster

Rigatoni

Saffron, Calabrian Chili

Preserved Lemon

ENTRÉES

(please select three)

Crispy
Char-Grilled
Chicken

Eggplant, Swiss Chard

Lemon-Chicken Jus

Wild King Salmon a
la Plancha

Dill Yogurt, Crispy

Potatoes, Red Onion

Grilled
Sea Bream

Cauliflower, Matbucha

Pine Nut, Chilies

8oz Filet Mignon

\$15 supplement

Michael Mina's
Lobster Pot Pie

\$25 supplement

SIDES

(for the table)

- White Yams
- Garlic Spinach & Shoots
- Marinated Beets

DESSERTS

(please select one)

- Milk Chocolate
Caramel Custard
- West Coast Almond
Tarte

RECEPTIONS

CANAPÉ MENU

priced by the hour per person

- Turkey Meatball Sliders 5
- Bungalow Burger Sliders 5
- Ham & Cheese Croquettes 4
- Tuna Poke Nachos 5
- Basil-Lime Popcorn Shrimp 3
- Prosciutto-Wrapped Asian Pear 3
- Margherita Pizza 3
 - Add Sweet Italian Sausage 5
 - Add Spicy Broccolini 4
- Liberty Farms Duck Wings 5
- King Crab & Endive Caesar 6
- Shrimp Cocktail 5
- Deviled Eggs 3
- Grilled Mushroom Skewers 3

STATIONARY PLATTERS

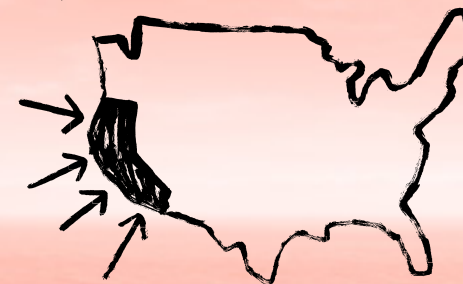
each platter serves up to 12 guests

- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 95
- Artisanal Charcuteries – pickled vegetables, house-made mustards, chili 110
- Ice-Cold Raw Bar – champagne mignonette, gin-spiked cocktail sauce, espelette dijonnaise 145
- Farmer's Market Seasonal Crudité – romesco, avocado green goddess, lemon poppy seed 65
- Freshly Smashed Guacamole – corn tortillas, taro chips, crispy plantains, hot sauce 75

ACTION STATIONS

priced by the hour

- Raw Bar & Oyster Shucker – assorted sauces & shooters 275
- Create your own Poke – ahi tuna, king salmon, gulf snapper, rice, greens, selection of toppings 275
- Yakitori 'Grilled Skewers' Station – dips & garnishes 175
- Street Taco Bar – choice of proteins, with everything, trio of salsas 190
- Dessert Bar – Ice Cream Sandwiches, Assorted Cannoli's, Adult Popsicles, Jell-O Shots, Donut Wall 165



CONTACT

Get in touch for more information and to
start planning your event.

You can find us at:
belmontshore.events@bungalowkitchen.com



the
**Bungalow
Kitchen**

BY MICHAEL MINA