

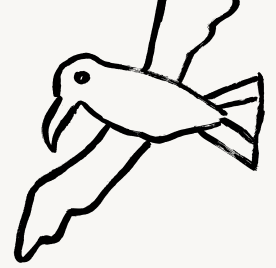
BELMONT SHORE | PRIVATE DINING

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

EXECUTIVE CHEF

Elliot Drew

GENERAL MANAGER

Mark Bernardo

EVENT SALES MANAGER

Kristin Lehmkuhl

SOMMELIER

Ryan Kraemer

HOURS OF OPERATION

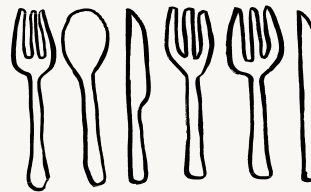
Wed-Thur: 5pm-11pm
Fri: 5pm-2am
Sat: 10am-2am
Sun: 10am-10pm

CAPACITY

245 guests

PRIVATE DINING

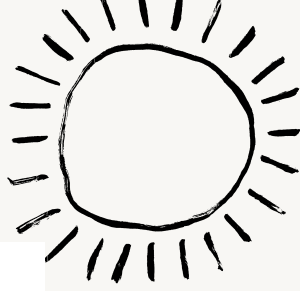
Sun Room* | up to 50
Game Room* | up to 50
Main Dining Room | 60 for dinner;
83 for cocktail reception
Patio | 112 for dinner;
217 for cocktail reception



*cocktail reception only

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

OUR FLOOR PLAN





SUN ROOM

White oak plank walls and an immaculate green onyx topped bar provide a warm, elevated space, perfect for a cocktail reception with lounge-style seating.

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.*

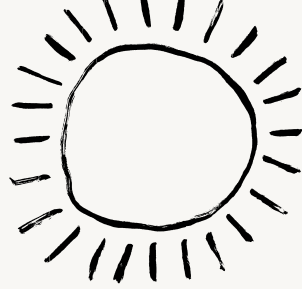
PATIO

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 seasonal shooters and three dipping sauces: green goddess, walnut 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 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.



RECEPTIONS

CANAPÉS

priced per piece

- Bungalow Burger Sliders 5
- Assorted Yakitori 'Grilled Skewers' 10
- Tuna Poke 5
- Basil-Lime Popcorn Shrimp 3
- Prosciutto-Wrapped Seasonal Fruit 3
- Spicy Shrimp Toast 5
- Mini Short Rib Poptart 10
- Margherita Pizza 3
 - Add Sweet Italian Sausage 5
 - Add Broccolini 4
- Liberty Farms Duck Wings 5
- Shrimp Cocktail 4
- Deviled Eggs 3
- Grilled Mushroom Skewers 3

STATIONARY PLATTERS

each platter serves up to 15 guests

- Farmer's Market Seasonal Crudit  – romesco, avocado green goddess, lemon poppy seed 65
- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 100
- Artisanal Charcuteries – pickled vegetables, house-made mustards, chili 150
- Ice-Cold Raw Bar – champagne mignonette, gin-spiked cocktail sauce & espelette dijonnaise 187
- Freshly Smashed Guacamole – corn tortillas chips & crispy plantains 75

ACTION STATIONS

priced per person for 90 minutes

- Street Taco Bar – Chicken Tinga & Pork Carnitas with all of the Toppings 28
- Poke Bar – Ahi Tuna, King Salmon, Gulf Snapper, Rice, Greens & a selection of Toppings 32
- Dessert Bar – Ice Cream Sandwiches, Assorted Cannoli, Homemade Cookies & Mini Milk Chocolate Caramel Custards 12



PRIVATE DINNER MENUS

\$65 per person

FIRST COURSE

Smoked Burrata
sweet summer peppers,
cherry tomatoes, aged balsamic
vinegar & crispy zucchini blossoms

Classic Caesar
caper dressing, parmesan cheese &
garlic butter croutons

Butter Lettuce Salad
green goddess dressing, radish,
grapefruit, avocado
& olive oil croutons

Parker House Rolls

served with a side of whipped ricotta & black pepper-honey

\$4 per person

ENTRÉES

Artisanal Rigatoni
white bolognese, Parmigiano
Reggiano & Marcona almonds

Char-Grilled Chicken
roasted eggplant, sautéed swiss chard
& lemon-chicken jus

Arctic Char
leek & potato chowder, crispy
porky belly & smoked trout roe

SIDES

(for the table)

**Garlic Spinach
& Baby Kale**
oyster sauce & long pepper

White Yams
olive oil, seven herbs
& sea salt

DESSERTS

**Chocolate-Caramel
Custard**
Maldon sea salt caramel
& toasted hazelnuts

**Almond & Berry
Tart**
farmer's market fruit
& vanilla bean ice cream

ICE-COLD RAW BAR

(add on to any menu)

Petite Platter
serves 1-2 people
\$98 per platter

Grand Platter
serves 3-4 people
\$187 per platter



PRIVATE DINNER MENUS

\$80 per person • served family-style

FIRST COURSE

(please select two)

Smoked Burrata

sweet summer peppers,
cherry tomatoes, aged balsamic
vinegar & crispy zucchini blossoms

Classic Caesar

caper dressing, parmesan cheese &
garlic butter croutons

Butter Lettuce Salad

green goddess dressing, radish,
grapefruit, avocado
& olive oil croutons

Parker House Rolls

served with a side of whipped ricotta & black pepper-honey

\$4 per person

MIDCOURSE

(please select two)

Short Rib 'Pop Tart'

horseradish cream, crispy shallots,
sauce au poivre

Wild Mushroom Agnolotti

carbonara sabayon,
black truffle struesel

Artisanal Rigatoni

white bolognese, Parmigiano Reggiano
& Marcona almonds

ENTRÉES

(please select two)

Char-Grilled Chicken

roasted eggplant, sautéed swiss chard
& lemon-chicken jus

Arctic Char

leek & potato chowder, crispy
porky belly & smoked trout roe

Charcoal Grilled Steaks

horseradish popover, black garlic
vinnaigrette & blistered broccolini

10 oz Hanger Steak \$7 supplement

8oz Filet \$15 supplement

SIDES

(for the table)

Garlic Spinach & Baby Kale

oyster sauce & long pepper

White Yams

olive oil, seven herbs
& sea salt

Chocolate-Caramel Custard

Maldon sea salt caramel
& toasted hazelnuts

Almond & Berry Tart

farmer's market fruit
& vanilla bean ice cream

DESSERTS



PRIVATE DINNER MENUS

\$90 per person • served family-style

FIRST COURSE

(please select three)

Classic Caesar

caper dressing, parmesan cheese & garlic butter croutons

Chopped Salad

sungolds, salami, aged provolone, Castelvetro olives, pepperoncinis & lemon-oregano vinaigrette

Prosciutto & Seasonal Fruit

basil pesto, crunchy parmesan, aged balsamic

Smoked Burrata

sweet summer peppers, cherry tomatoes, aged balsamic vinegar & crispy zucchini blossoms

Butter Lettuce Salad

green goddess dressing, radish, grapefruit, avocado & olive oil croutons

Parker House Rolls

served with a side of whipped ricotta & black pepper-honey

\$4 per person

MIDCOURSE

(please select two)

Margherita Pizza

Bona Furtuna sauce, mozzarella, fresh basil leaves

Wild Mushroom Agnolotti

carbonara sabayon, black truffle struesel

Short Rib 'Pop Tart'

horseradish cream, crispy shallots, sauce au poivre

ENTRÉES

(please select three)

Crispy Char-Grilled Chicken

roasted eggplant, sautéed swiss chard & lemon-chicken jus

Artisanal Rigatoni

white bolognese, Parmigiano Reggiano & Marcona almonds

Arctic Char

leek & potato chowder, crispy porky belly & smoked trout roe

Charcoal Grilled Steaks

horseradish popover, black garlic vinaigrette & blistered broccolini

Michael Mina's Lobster Pot Pie

whole Maine lobster, truffle-lobster bisque & petite root vegetables

10 oz Hanger Steak \$7 supplement

8oz Filet \$15 supplement

\$25 supplement

SIDES

(for the table)

Garlic Spinach & Baby Kale

oyster sauce & long pepper

White Yams

olive oil, seven herbs & sea salt

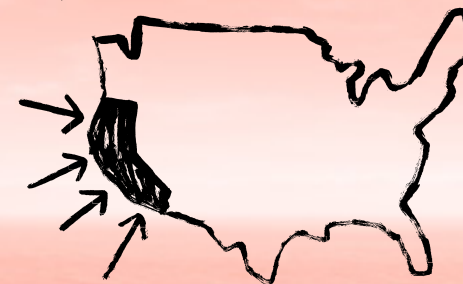
Chocolate-Caramel Custard

Maldon sea salt caramel & toasted hazelnuts

Almond & Berry Tart

farmer's market fruit & vanilla bean ice cream

DESSERTS



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