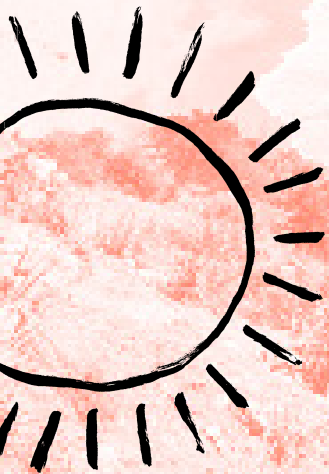


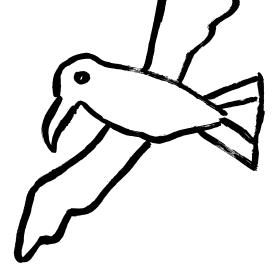
TIBURON | PRIVATE DINING

the Bungalow Kitchen

BY MICHAEL MINA



ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay.

Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past.

The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.



MEET THE TEAM

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

GENERAL MANAGER

Pablo Illescas

EXECUTIVE CHEF

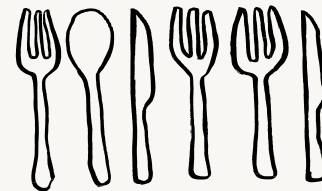
Dennis Bernardo

EVENT SALES MANAGER

Kristin Lehmkuhl

LEAD SOMMELIER

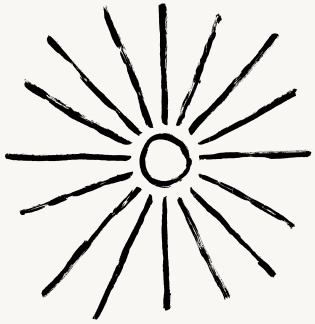
Ian MacDonald



FIRST FLOOR



MAIN DINING ROOM | PATIO | LISTENING ROOM



LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a seated coursed meal. Enjoy your own private dining space, enhanced with an unmatched sound system. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- Wilson Audio System
- (1) Samsung Frame Television
- AV capabilities (upon request)
- 12 Person capacity seated
- 18 Person capacity reception





PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

- Full Service Bar
- Pergola with fully retractable roof and sides
- AV capabilities (upon request)
- 58 person capacity seated
- 80 person capacity reception





MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

- Full Service Bar
- Patio Access
- Working gas fireplace
- (1) Samsung Frame Television
- AV capabilities (upon request)
- 75 person capacity seated
- 160 person capacity reception



SECOND FLOOR



SALON | SUN ROOM

SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good conversation.

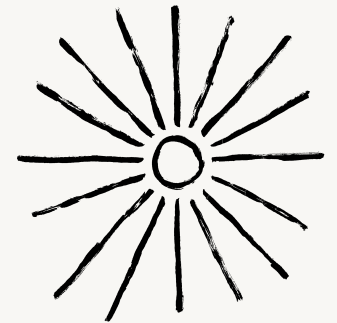
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- AV Capabilities (upon request)
- 50 person capacity reception



SUN ROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor bar synced to the beat of the DJ while taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

- Full service bar
- Pergola with fully retractable roof
- AV capabilities (upon request)
- 75 Person capacity seated
- 150 Person capacity reception



ADDITIONS & RECEPTIONS

SHAREABLE PLATTERS

serves up to 10 guests

- » Farmer's Market Seasonal Crudité 75
walnut romesco, green goddess, lemon-poppy seed
- » Ice-Cold Raw Bar 200
10 pacific oysters, 10 shrimp, ahi tuna tartare,
champagne mignonette, gin-spiked cocktail sauce
*add 2 lbs king crab, 2 whole maine lobsters 175
- » California Cheeses 150 | chef's selection
toasted nuts, honeycomb, preserves, walnut bread
- » Artisanal Charcuterie 150 | chef's selection
pickled vegetables, house-made mustards

PASTRY BITES

priced per piece

- » Assorted Chocolate Truffles 5
- » Assorted French Macarons 5
- » Milk Chocolate Caramel Pudding 4
- » Strawberry Cream Puff 4 Apple Cobbler Tart 4
- » Blueberry Almond Biscotti 4
- » Marmalade Thumbprint Cookie 3
- » Raspberry Crème Fraîche Crêpe Cake 5
*(available in increments of 16 only)

CANAPÉS

priced per piece

- » Bungalow Burger Sliders 9
- » Prosciutto-Wrapped Seasonal Fruit 5
- » Jalapeño Lobster Toast 7
- » Liberty Farms Duck Wing 7
- » Bacon Deviled Eggs 4
- » Michael Mina's Ahi Tuna Tartare 7
- » Mushroom Tempura with Ginger Aioli 4
- » Potato Rosti with Walnut Romesco 5
- » Mini-Lobster Roll 9
- » Salmon Potato Cake 8
- » Seasonal Burrata Toast 5
- » Shrimp Cocktail 5 | served stationary
- » Oyster on the Half Shell 4 | served stationary

BUNGALOW BRUNCH

\$65 per person

groups of 50 or greater can select buffet style

STARTERS

select two, served family style | additional starters 12 per person

Sweet Potato Cakes

King Salmon Gravlox, Apple Butter
Crème Fraîche

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

Kale Chop Chop

Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas

Ahi Tuna Tartare

Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil
\$10 supplement per person

ENTRÉES

select three for your guests to choose from | individually plated

Roasted All-Natural Chicken

Kale Panzanella, Butternut Squash,
Dried Cranberries, Pepitas

Bungalow Benedict

Poached Eggs, Canadian Bacon,
Hollandaise, Breakfast Potatoes
add Salmon Gravlox \$7

The Bungalow Wagyu Burger

White Cheddar Cheese,
Onion Jam, Pickles

Butter Lettuce Salad

Green Goddess, California Citrus,
Olive Oil Croutons
add grilled chicken or shrimp

Michael Mina's Maine Lobster Pot Pie

Truffle-Lobster Bisque, Root Vegetables
individual add on \$45

King Salmon

Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

Steak & Eggs

8oz Filet Mignon, Scrambled Eggs, Breakfast Potatoes
individual add on \$35

DESSERTS

select one | individually plated

Bungalow Kitchen Crêpe Cake

Crème Fraîche, Fresh Raspberries, Candied Citrus Zest

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

BUNGALOW LUNCH

\$75 per person

groups of 50 or greater can select buffet style

STARTERS

select two, served family style | additional starters 12 per person

Kale Chop Chop
Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas

Black Truffle Caesar
Onion Crema, Parmesan, Truffle
Vinaigrette*

Seasonal Burrata Toast
Farmer's Market Vegetables
Locally Sourced

Butter Lettuce Salad
Green Goddess, California
Citrus, Olive Oil Croutons

ENTRÉES

select three for your guests to choose from | individually plated

Michael Mina's Maine Lobster Pot Pie
Truffle-Lobster Bisque, Root Vegetables
individual add on \$45

The Bungalow Wagyu Burger
White Cheddar, Pickles, Onion Jam,
Crinkle-Cut Fries

Oak-Fired 8oz Hanger Steak
Avocado, Sweet Potato, Pastor Sauce

Roasted All-Natural Chicken
Kale Panzanella, Butternut Squash
Dried Cranberries, Pepitas

King Salmon
Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

Butter Lettuce Salad
Green Goddess, California Citrus,
Olive Oil Croutons
add grilled chicken or shrimp

Cavatelli
Roasted Mushrooms,
Parmesan, Black Truffle Butter

DESSERTS

select one | individually plated

Bungalow Kitchen Crêpe Cake
Crème Fraîche, Fresh Raspberries, Candied Citrus Zest

Valrhona Milk Chocolate Pudding
Espresso-Caramel, Toasted Pecans

BUNGALOW FAMILY STYLE

\$95 per person

CAVIAR

\$95 supplement per person

Michael Mina Reserve Kaluga Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

STARTERS

Black Truffle Caesar

Onion Crema, Parmesan, Truffle
Vinaigrette

Ahi Tuna Tartare

Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil

PASTA COURSE

\$20 supplement per person

Cavatelli

Sweet Peas, Crispy Pancetta, Cippolini Onions

ENTRÉES

Roasted All-Natural Chicken

Gnocchi, Maitake Mushrooms, Sauce Vin Jaune

King Salmon

Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

Oak-Fired 8oz Filet Mignon

Avocado, Sweet Potato, Pastor Sauce

Michael Mina's Maine Lobster Pot Pie

Truffle-Lobster Bisque, Root Vegetables

| add on \$45

DESSERTS

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

BUNGALOW EXPERIENCE

\$105 per person

CAVIAR

\$95 supplement per person

Michael Mina Reserve Kaluga Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

STARTERS

select two, served family style | additional starters 12 per person

Kale Chop Chop

Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas

Black Truffle Caesar

Onion Crema, Parmesan, Truffle
Vinaigrette

Ahi Tuna Tartare

Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil

Butter Lettuce Salad

Green Goddess, California Citrus,
Olive Oil Croutons

PASTA COURSE

select one \$20 supplement per person

Cavatelli

Sweet Peas, Crispy Pancetta, Cippolini Onions

Bucatini

Roasted Mushrooms, Parmesan, Black Truffle Butter

ENTRÉES

select three for your guests to choose from | individually plated

Roasted All-Natural Chicken

Gnocchi, Maitake Mushrooms, Sauce Vin Jaune

The Bungalow Wagyu Burger

White Cheddar, Pickles, Onion Jam,
Crinkle-Cut Fries

Marin County Vegetable Tasting

Chef's Seasonal Selection of Farmer's
Market Vegetables

Michael Mina's Maine Lobster Pot Pie

Truffle-Lobster Bisque, Root Vegetables

individual add on \$45

King Salmon

Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

Oak-Fired 8oz Filet Mignon

Avocado, Sweet Potato, Parsi

DESSERTS

select one

Bungalow Kitchen Crêpe Cake

Crème Fraîche, Fresh Raspberries, Pistachios, Candied, Citrus Zest

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE MOVEABLE FEAST

\$125 per person • buffet-style offered to groups of 50 or greater

CAVIAR STATION

\$95 supplement per person *½ oz per guest

Michael Mina Reserve Kaluga Caviar

Crispy Potato Cakes, Diced Red Onion, Egg Mimosa, Crème Fraîche

STARTERS

select two | additional starter 12 per person

Kale Chop Chop

Butternut, Sunchoke Chips, Marcona Almonds, Pepitas

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette*

Butter Lettuce Salad

Green Goddess, California Citrus, Olive Oil Croutons

PASTA

\$20 supplement per person

select one

Cavatelli

Sweet Peas, Crispy Pancetta, Cippolini Onion

Bucatini

Roasted Mushrooms, Parmesan, Black Truffle Butter

ENTRÉES

select two | additional entrees 20 per person

Roasted All- Natural Chicken

Hanger Steak

Marin County Vegetable Tasting

Michael Mina's Maine Lobster Pot Pie

\$45 supplement per person

Roasted King Salmon

Oak-Fired 8oz Filet Mignon

\$20 supplement per person

SIDES

Mushrooms "À La Grecque"

Garlic Streusel, Shaved Radish, Goat Cheese

Roasted Sweet Potatoes

Pastor Sauce, Red Onion, Avocado

Garlic Noodles

Black Trumpets, Garlic Butter, Oyster Sauce

DESSERTS

Bungalow Kitchen Crêpe Cake

Crème Fraîche, Fresh Raspberries, Candied Citrus Zest

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

MICHAEL MINA SIGNATURE EXPERIENCE

\$195 per person • individually plated

CAVIAR

\$95 supplement per person

Michael Mina Reserve Kaluga Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème

FIRST

Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Pine Nuts, Habanero-Sesame Oil

SECOND

Ricotta Cavatelli

Roasted Mushrooms, Parmesan, Black Truffle Butter

THIRD

Michael Mina's Maine Lobster Pot Pie

Truffle-Lobster Bisque, Root Vegetables

FOURTH

Oak-Fired Filet Mignon

Avocado, Sweet Potato, Pastor Sauce

DESSERTS

Bungalow Kitchen Crêpe Cake

Crème Fraîche, Fresh Raspberries, Candied Citrus Zest

BUNGALOW BEVERAGES

BEVERAGE PACKAGES

» BASIC

\$XX First Hour \$XX for each additional hour

Example Spirits

Vodka

Gin

Rum

Tequila

Whisky

» PREMIUM

\$XX First Hour \$XX for each additional hour

Example Spirits

Vodka

Gin

Rum

Tequila

Whisky

» COCKTAIL

\$XX First Hour \$XX for each additional hour

Premium Package with the addition of two cocktails

» BEER & WINE

\$XX First Hour \$XX for each additional hour

Sommelier's Selection of sparkling, white and red wine

CRAFT COCKTAILS

minimum 30 cocktails served short over ice
17 per person

» The Last Free Ride

apple-infused bourbon, spiced ginger, lemon

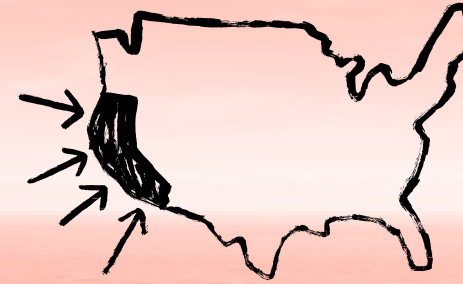
» Spicy Pina

jalapeño-infused tequila, pineapple, agave, lime

» Seagulls Landing

cucumber & citrus-infused vodka, domaine de canton
ginger liqueur. lemon

» For wine recommendations, please ask to speak with our Lead Sommelier



CONTACT

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

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

5 Main Street, Tiburon, CA 94920 | 415.366.4088 | bungalowkitchen.com