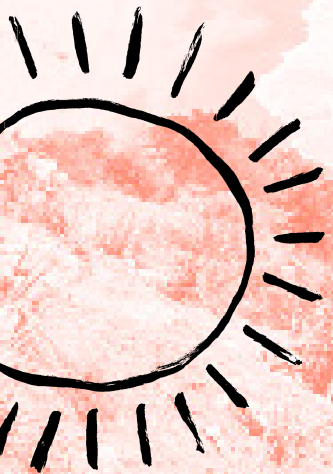


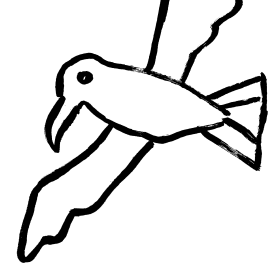
TIBURON | PRIVATE DINING

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



MEET THE TEAM

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

EXECUTIVE CHEF

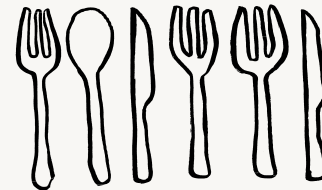
Daniela Vergara

EVENT SALES MANAGER

Nancy Zammit

LEAD SOMMELIER

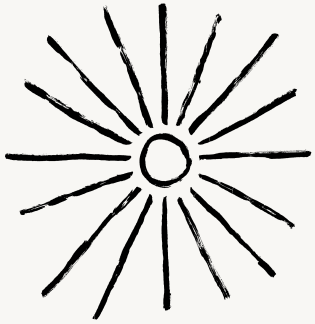
Ian MacDonald



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.

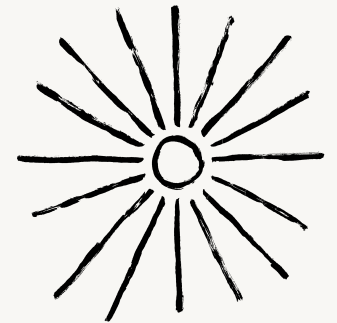
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- AV Capabilities (upon request)
- 50 person capacity reception



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
- » **California Cheeses** 150 | chef's selection
toasted nuts, honeycomb, preserves, walnut bread
- » **Artisanal Charcuterie** 150 | chef's selection
pickled vegetables, house-made mustards

CANAPÉS

priced per piece

- » **Bungalow Beef Sliders** 9
- » **Prosciutto-Wrapped Seasonal Fruit** 5
- » **Chicken Karaage Skewer** 6
- » **Jalapeño Lobster Toast** 7
- » **Bacon Deviled Eggs** 4
- » **Michael Mina's Ahi Tuna Tartare** 7
- » **Mushroom Tempura with Yuzu Aioli** 4
- » **Happy Spoon- Oyster, Uni, Ikura, Ponzu** 18
- » **Mini Roasted Cherry Tomato Tart & Pesto** 5
- » **Seasonal Vegetable Burrata Crostini** 5
- » **Shrimp Cocktail** 5 | served stationary
- » **Oyster on the Half Shell** 4 | served stationary

SUSHI PLATTERS

- » **Chef's Selection of Nigiri** 24pc/180 - 48pc/350
tuna, salmon, scallop, hamachi
- » **Chef's Selection of Sashimi** 24pc/180 - 48pc/350
tuna, salmon, scallop, hamachi
- » **Makimono Rolls** 64pc/140 - 128pc/270
Spicy Tuna, Rainbow, Vegetable, Shrimp Tempura

PASTRY BITES

priced per piece

- » **Assorted Chocolate Truffles** 7
- » **Assorted French Macarons** 7

BUNGALOW BRUNCH

\$65 per person

groups of 40 or greater will need entree counts and place cards

STARTERS

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

Chicken Karaage

*Sriracha Aioli
Togarashi*

Black Truffle Caesar

*Onion Crema, Parmesan
Truffle Vinaigrette*

Butter Lettuce & Hearts of Palm Salad

*Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette*

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

Ginger-Scallion Brick Chicken

*Schmaltz Seasoned Rice
Chili-Garlic Crunch Cucumbers*

Bungalow Benedict

*Poached Eggs, Canadian Bacon
Hollandaise, Breakfast Potatoes*

The Bungalow Wagyu Burger

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

Cavatelli 'Cacio E Pepe'

*Black Truffle, Parmesan
Wild Mushroom*

Miso Broiled Salmon

*Snap Peas, Zucchini
Shimeji Mushrooms, Ginger Dashi*

Steak & Eggs

*Filet Mignon Medallions, Scrambled Eggs
Breakfast Potatoes
individual add on \$35*

DESSERTS

select one | individually plated

Citrus Olive Oil Cake

Market Fruit, Sicilian Pistachios

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

*sales tax, minimum 20% gratuity and a 6% taxable set up fee not included
menu items subject to change based on seasonal availability*

BUNGALOW LUNCH

\$75 per person | available monday - friday
groups of 40 or greater will need entree counts and place cards

STARTERS

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

Butter Lettuce & Hearts of Palm Salad

*Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette*

Black Truffle Caesar

*Onion Crema, Parmesan
Truffle Vinaigrette*

Chicken Karaage

*Sriracha Aioli
Togarashi*

Ahi Tuna Tartare

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

ENTRÉES

select three for your guests to choose from | individually plated

The Bungalow Wagyu Burger

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

Oak-Fired 8oz Hanger Steak

*Horseradish Crusted Roasted Tomato
Red Wine Jus*

Ginger-Scallion Brick Chicken

*Schmaltz Seasoned Rice
Chili-Garlic Crunch Cucumbers*

Miso Broiled Salmon

*Snap Peas, Zucchini
Shimeji Mushrooms, Ginger Dashi*

Cavatelli 'Cacio E Pepe'

*Black Truffle, Parmesan
Wild Mushroom*

Grilled Half Lobster

*Roasted Garlic-Chili Butter
add onto any entrée \$45 each*

DESSERTS

select one | individually plated

Citrus Olive Oil Cake

Market Fruit, Sicilian Pistachios

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

*sales tax, minimum 20% gratuity and a 6% taxable set up fee not included
menu items subject to change based on seasonal availability*

BUNGALOW FAMILY STYLE

\$95 per person

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 'Cacio E Pepe'

*Black Truffle, Parmesan
Wild Mushroom*

ENTRÉES

Ginger-Scallion Brick Chicken

*Schmaltz Seasoned Rice
Chili-Garlic Crunch Cucumbers*

Roasted Salmon

*Blistered Tomatoes, Chanterelle Mushrooms
Creamed Corn*

Oak-Fired Filet Mignon Medallions

*Horseradish Crusted Roasted Tomato
Red Wine Jus*

Grilled Half Lobster

*Roasted Garlic-Chili Butter
add onto any entrée \$45 each*

DESSERTS

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

*sales tax, minimum 20% gratuity and a 6% taxable set up fee not included
menu items subject to change based on seasonal availability*

BUNGALOW EXPERIENCE

\$105 per person

family style starters & individually plated entrees
groups of 40 or greater will need entree counts and place cards

STARTERS

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

Chicken Karaage

*Sriracha Aioli
Togarashi*

Black Truffle Caesar

*Onion Crema, Parmesan
Truffle Vinaigrette*

Ahi Tuna Tartare

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

Butter Lettuce & Hearts of Palm Salad

*Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette*

PASTA COURSE

\$20 supplement per person

Cavatelli 'Cacio E Pepe'

*Black Truffle, Parmesan
Wild Mushroom*

ENTRÉES

select three for your guests to choose from | individually plated

Ginger-Scallion Brick Chicken

*Schmaltz Seasoned Rice
Chili-Garlic Crunch Cucumbers*

Miso Broiled Salmon

*Snap Peas, Zucchini
Shimeji Mushrooms, Ginger Dashi*

The Bungalow Wagyu Burger

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

Oak-Fired 8oz Filet Mignon

*Horseradish Crusted Roasted Tomato
Red Wine Jus*

individual add on \$20

Grilled Half Lobster

*Roasted Garlic-Chili Butter
add onto any entrée \$45 each*

DESSERTS

select one

Citrus Olive Oil Cake

Market Fruit, Sicilian Pistachios

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

*sales tax, minimum 20% gratuity and a 6% taxable set up fee not included
menu items subject to change based on seasonal availability*

YAMASAN'S JAPANESE EXPERIENCE

\$135 per person • family style

FIRST

Happy Spoon

Uni, Ikura, Tobiko, Oyster, Ponzu Creme Fraiche

Spicy tuna Crispy Rice

Brokaw Avocado, Furikake

Jidori Chicken Karaage

Sriracha Aioli

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

SECOND

Tempura Maitake Mushrooms

Yuzu Aioli

Chef's Selection of 4 piece Nigiri

Wasabi, House Soy

THIRD

Miso-Broiled Sea Bass

Sugar Snap Peas, Zucchini, Shimeji Mushrooms, Ginger Dashi

Filet Mignon Medallions

Wasabi Potato Purée, Truffle Ponzu

DESSERT

Assorted Mochi Ice Cream

*sales tax, minimum 20% gratuity and a 6% taxable set up fee 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

Ahi Tuna Tartare

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

Black Truffle Caesar

*Onion Crema, Parmesan Cheese
Truffle Vinaigrette*

Butter Lettuce &

Hearts of Palm Salad

*Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette*

ENTRÉES

select two | additional entrees 20 per person

Ginger-Scallion Chicken

Hanger Steak

Cavatelli 'Cacio E Pepe'

Roasted Salmon

Oak-Fired Filet Mignon Medallions

\$20 supplement per person

SIDES

Roasted Zucchini

Pesto, Pecorino Cheese

Sautéed Broccoli

Garlic-Chili Crunch

Roasted Potatoes

Lemon-Parlsey Butter

DESSERTS

Citrus Olive Oil Cake

Market Fruit, Sicilian Pistachios

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

*sales tax, minimum 20% gratuity and a 6% taxable set up fee not included
menu items subject to change based on seasonal availability*

BUNGALOW BEVERAGES

BEVERAGE PACKAGES

for parties of 20 or more guests based on 2 hours of service, price per person additional hours available

» **FULL BAR PACKAGE**

*\$58 per person \$29 for each additional hour
2 specialty cocktail options, well spirits*

- » *house wines (white, red, sparkling)*
- » *seasonal beers*

» **PREMIUM PACKAGE**

*\$65 per person \$33 for each additional hour
2 specialty cocktail options, premium spirits*

- » *house wines (white, red, sparkling)*
- » *seasonal beers*

» **BEER & WINE PACKAGE**

\$48 per person \$24 for each additional hour

- » *house wines (white, red, sparkling)*

CRAFT COCKTAILS

*minimum 30 cocktails, \$17 Per Cocktail
Charged Based On Consumption*

» **The Last Free Ride**

apple-infused bourbon, spiced ginger, lemon

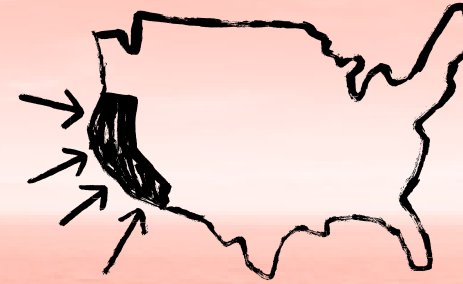
» **Spicy Pina**

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