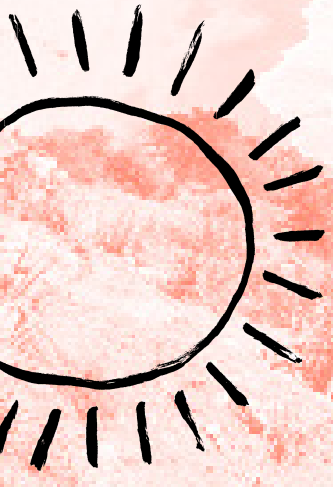
TIBURON | PRIVATE DINING

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

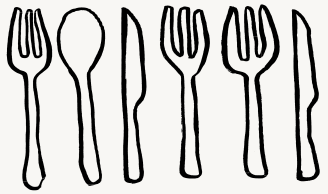
Daniela Vergara

EVENT SALES MANAGER

Rochelle Ikeda

LEAD SOMMELIER

Ian MacDonald



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

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

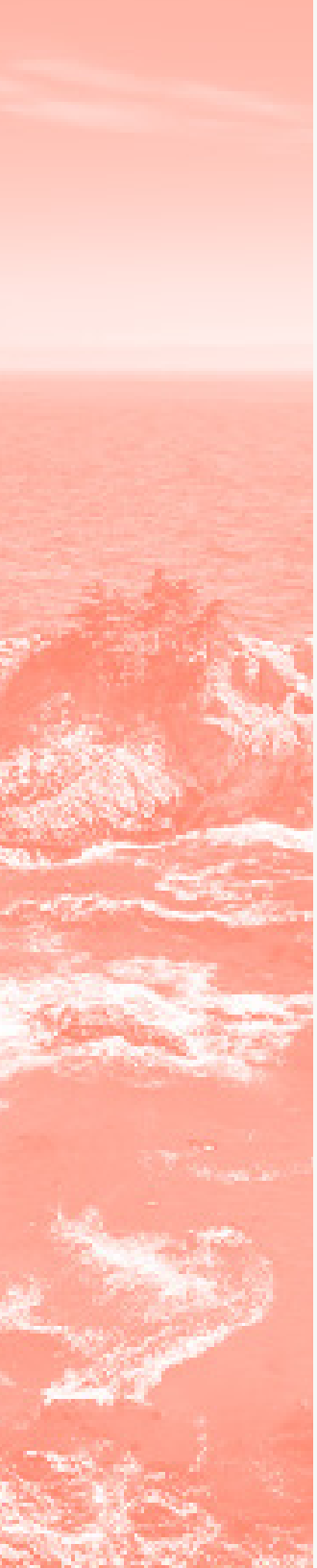
Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good conversation.

- 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

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

CANAPÉS
priced per piece (minimum 10 per item)

» 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

PASTRY BITES
priced per piece

» Assorted Chocolate Truffles 7
» Assorted French Macarons 7

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

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 Aïoli
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

Three Layer Chocolate Cake
salted caramel sauce

Key Lime Pie
Crème Chantilly

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 I 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 Aïoli
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

Three Layer Chocolate Cake
salted caramel sauce

Key Lime Pie
Crème Chantilly

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

Miso Broiled Salmon
Snap Peas, Zucchini
Shimeji Mushrooms, Ginger Dashi

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

Three Layer Chocolate Cake
salted caramel sauce

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 Aïoli
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

Three Layer Chocolate Cake
salted caramel sauce

Key Lime Pie
Crème Chantilly

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
$50 per person • sake pairing 3oz pours

FIRST

Happy Spoon
Uni, Ikura, Tobiko, Oyster, Ponzu Creme Fraiche

Spicy tuna Crispy Rice
Brokaw Avocado, Furikake

Jidori Chicken Karaage
Sriracha Aïoli

Jalapeño Lobster Toast
Ginger Aïoli, Togarashi, Cilantro

Hamakawa Shoten, The Gentleman, Tokubetsu Junmai, Kochi, Japan

SECOND

Tempura Maitake Mushrooms
Yuzu Aïoli

Chef's Selection of 4 piece Nigiri
Wasabi, House Soy

Maboroshi, Nakao's Secret, Junmai Ginjo, Hiroshima, Japan

THIRD

Miso-Broiled Sea Bass
Sugar Snap Peas, Zucchini, Shimeji Mushrooms, Ginger Dashi

Filet Mignon Medallions
Wasabi Potato Purée, Truffle Ponzu

Yoshi No Gawa, Sake Ono, Junmai Daiginjo, Niigata, Japan

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

Three Layer Chocolate Cake
salted caramel sauce

Key Lime Pie
Crème Chantilly

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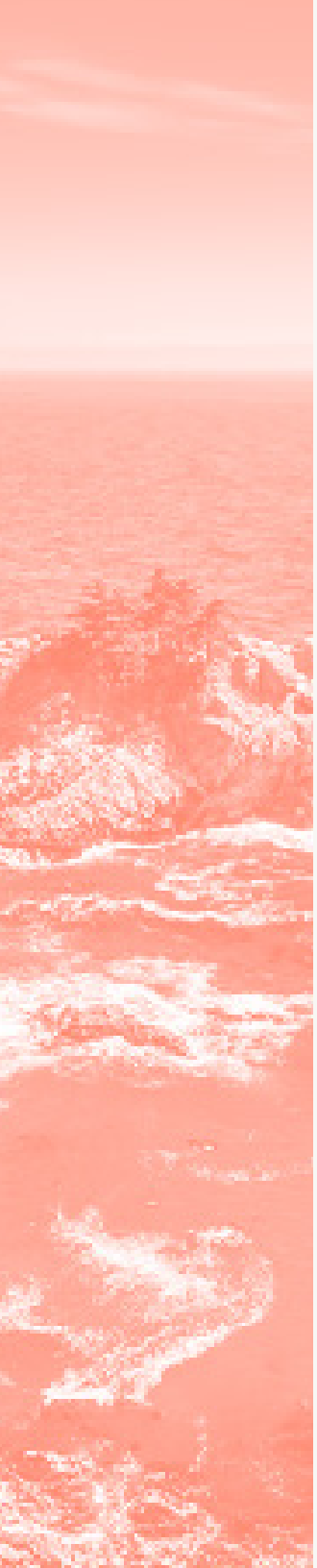
menu items subject to change based on seasonal availability



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

$65 per person $33 for each additional hour
2 specialty cocktail options, well spirits
» house wines (white, red, sparkling)
» seasonal beers

» PREMIUM PACKAGE

$75 per person $38 for each additional hour
» 2 specialty cocktail options, premium spirits
» house wines (white, red, sparkling)
» seasonal beers

» BEER & WINE PACKAGE

$52 per person $27 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

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menu items subject to change based on seasonal availability

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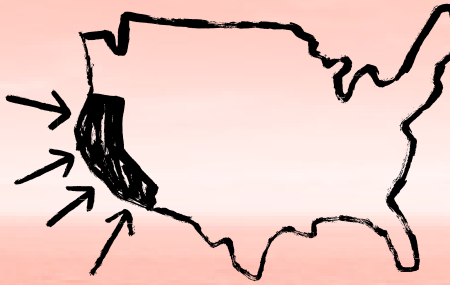
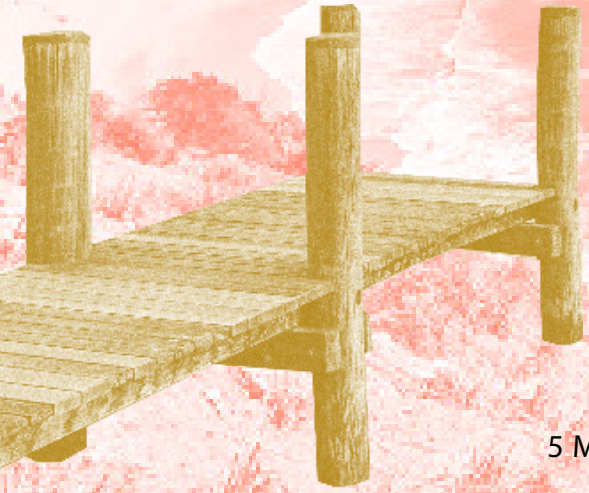


CONTACT

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

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



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