

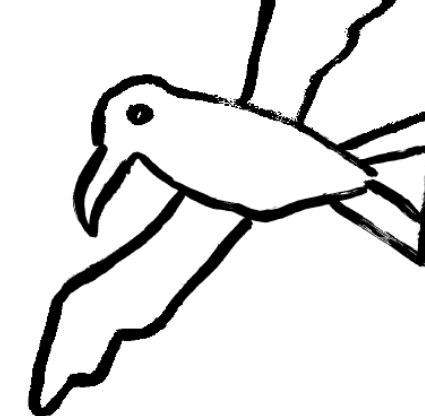
TIBURON | PRIVATE DINING

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.



DOWNSTAIRS

LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a seated dining experience. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event in our private space.

Samsung Frame Television

12 seated / 18 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.

Pergola with fully retractable roof and sides

58 seated / 80 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

75 seated / 160 reception



UPSTAIRS

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 fireplace over cocktails and good conversation.

Full size pool table

(1) Samsung Frame Television

DJ Booth *booked through resident vendor

50 person capacity reception between the fireplace and billiard rooms



SUNROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor 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

80 seated / 150 reception

CLASSIC ADDITIONS & RECEPTIONS

STATIONED PLATTERS

serves up to 12 guests

Shrimp Cocktail 72 | per dozen

Fresh Horseradish, Gin-Spiked Cocktail Sauce

Oysters* on the Half Shell 60 | per dozen

Champagne Mignonette, Gin-Spiked Cocktail Sauce

Ice-Cold Shellfish* 130

12ea Hog Island Oysters

12ea Shrimp, 6ea Lobster Tails

Champagne Mignonette, Gin-Spiked Cocktail
Sauce

Farmer's Market Seasonal Crudité 75

Walnut Romesco, Green Goddess, Lemon-Poppy Seed

California Cheeses 150 | chef's selection

Mixed Nuts, Seasonal Jams, Artisinal Bread

Artisanal Charcuterie* 150 | chef's selection

Traditional Spread, Artisinal Bread

BUNGALOW CANAPÉS

priced per piece (minimum 12 pieces per item)

Bungalow Beef Sliders 9

American Cheese, Caramelized Onion, Secret Sauce

Prosciutto-Wrapped Seasonal Fruit 6

Seasonal Fruit, Red Wine Gastrique

Jalapeño Lobster Toast 7

Ginger Aioli, Black & White Sesame Seeds, Cilantro

Bacon Deviled Eggs 5

Crème Fraîche, Smoked Paprika, Chives

Michael Mina's Ahi Tuna Tartare* 7

Garlic, Asian Pear, Trio Of Pepper, Habanero Sesame

Mini Roasted Cherry Tomato Tart & Pesto 5

Buratta Cheese, Basil Pesto, Castelvetro Olives

Seasonal Vegetable Burrata Crostini 6

Farmer's Market Vegetable, Whipped Ricotta

Baked Potato Bites 5

Chives, Bacon, Cheddar, Onion Dip

Blue Crab & Endive 7

Caper Aioli, Parmesan, Garlic Bread Crumbs

SWEETS

priced per platter (serves 10)

Chocolate Truffles 108 | French Macarons 72 | Brunch Pastries 108

sales tax, minimum 20% gratuity and a 8% taxable set up fee not included

menu items subject to change based on seasonal availability

**served raw or undercooked or contain raw or undercooked ingredients*

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

YAMA'S SUSHI

ADDITIONS & RECEPTIONS

We kindly ask no menu substitutions. Recommended for groups of 20 or more.

SUSHI PLATTERS

Sushi Cut-Rolls Platter* 72 | 56 pcs
Spicy Tuna, Salmon & Avocado, California, Vegetable

HandRolls Platter* 295 | 36 pcs
Spicy Tuna, Creamy Salmon, Vegetable

Specialty Rolls Platter* 140 | 64 pcs
Rainbow, Shrimp Tempura, Very Crispy

Yama's Selection of Nigiri* 160 | 30 pcs
Hamachi, Salmon, Tuna, Scallop, Unagi

Yama's Selection of Sashimi* 175 | 30 pcs
Hamachi, Salmon, Tuna, Scallop, Unagi

Bungalow Platter* 195 | 64 pcs
Yama's Roll, Michael's Negitoro, Very Crispy, Rainbow

TIBURON FERRY PLATTER

Spicy Tuna Roll & Rainbow Roll* 95 | 16 pcs
Vegetable Roll & Shrimp Tempura* 85 | 16 pcs
Very Crispy Roll & Yama's Roll* 125 | 16 pcs
Nirgiri & Sashimi* 375 | 24 pcs

*sales tax, minimum 20% gratuity and a 8% taxable set up fee not included
menu items subject to change based on seasonal availability*

**served raw or undercooked or contain raw or undercooked ingredients
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

YAMA COLD CANAPÉS

priced per piece (minimum 12 pieces per item)

Happy Spoon* 18
Uni, Ikura, Tobiko, Oyster, Ponzu Crème Fraîche

Marinated Cucumber 4
Garlic Crunch

Spicy Tuna* Sesame Cigars 10
Black Sesame, Jalapeño, Spicy Mayo

Hamachi Crudo* 7
Shiso, Puffed Wild Rice, San Baizu

YAMA HOT CANAPÉS

priced per piece (minimum 12 pieces per item)

Chicken Karaage 6
Aonori, Sriracha Mayo

Tempura Maitake Mushrooms 4
Yuzu Aioli, Sichimi Togarashi

Salmon Skewer 9
Miso Marinated, Ponzu

Chicken Teriyaki Skewer 8
Scallion, Toasted Sesame

Angus Steak Skewer 12
Yakitori Tare

EXPERIENTIAL STATIONS

*We kindly ask no menu substitutions. Recommended for groups of 50 or more. Offered for partial & full buy outs.
All experiential stations based on a two hour service. Each additional hour +100*

HAND ROLL

Made to Order by a Sushi Chef
select two | 30 per person

Unagi & Avocado
Spicy Tuna | Creamy Salmon | Vegetable
Shrimp Tempura | California

***CHEF ATTENDANT FEE 175 PER STATION**

ROBATA GRILL

Japanese Style Skewers Prepared on a
Live Fire Binchotan Charcoal Grill
select two | 45 per person

Beef Tenderloin
Chicken | Salmon | Portobello Mushroom
Lobster & Beef Tenderloin +5pp

***CHEF ATTENDANT FEE 150**

CAVIAR LAGOON

Enjoy an Interactive "Fishing" Experience
*as seen on Instagram | 125 per person

Chef's Selection of Two Caviar Dishes & Caviar Bumps
Featuring CAVIAR CO. Caviar

***CHEF ATTENDANT FEE 150**

OYSTER SHOOTER TROLLEY

25 per person | make it boozy 35 per person

The party comes to you as we move about the
room offering oyster shooters featuring
Diane's Bloody Mary and Hog Island Oysters

***ATTENDANT FEE 150**

SPEAKEASY

Allow one of our esteemed
select one | prices vary

Sommelier's Selection

Whiskey | Japanese Whiskey | Bourbon
Tequila | Mezcal

***SERVICE ATTENDANT FEE 150**

*sales tax, minimum 20% gratuity and a 8% taxable set up fee not included
menu items subject to change based on seasonal availability*

TUNA CEREMONY EXPERIENCE

We kindly ask no menu substitutions. Recommended for groups of 50 or more.

A Four Hour Experience. 300 per person. Offered in our Upstairs Salon or Full Buy Out. \$25,000 minimum.

Beginning

1. WELCOME RECEPTION

Guests are greeted with welcome
seasonal sake cocktails
& small bites

3. YAMA CHEF TUNA CRAVING

Action Stations Begin
Robata Grill
Fresh Cut Tuna* & Handrolls*
Tuna Lagoon add caviar +75 per person
Speak Easy Sake Tasting

5. SAKE TOAST

Celebrate the event with a toast to close dinner
Guests continue to enjoy Speakeasy & Station Platters

2. JAPANESE CEREMONY

Performance to signify the Event Kick off

4. FAMILY STYLE DINNER

Three Courses. Seasonal Offerings
*up to 100 people seated
*stationed dinner thereafter

6. SAKE SOCIAL

Guests continue to enjoy Speakeasy & Station Platters
While socializing and enjoying curated sounds from
our Resident DJ.

Using our Photobooth to create keepsakes that will last a lifetime.

End

sales tax, minimum 20% gratuity and a 8% taxable set up fee not included

menu items subject to change based on seasonal availability

**served raw or undercooked or contain raw or undercooked ingredients*

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

BRUNCH

We kindly ask no menu substitutions. For groups of 30 or more to preselect their entrees and provide name cards.
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.

SWIFT SPREAD

- 2 COURSES -

Served Family Style For The Table 65 per person

STARTERS

Bacon Deviled Eggs

Crème Fraîche, Smoked Paprika, Chives

Petite Romaine Caesar Salad

Garlic Streusel, Parmesan, Creamy Caper Dressing

MAINS

Bungalow Benedict

Roasted Faroe Island Salmon*

Cavatelli 'Cacio e Pepe'

Black Truffle, Parmesan Cheese

Add Petite Filet Mignon* +10 per person
*served medium rare

SIDES

"Rice A Roni" | Breakfast Potatoes | Grilled Asparagus

LEISURELY LUNCH

- 2 COURSES -

Shared Starters, Individually Plated Mains 79 per person

STARTERS

served for the table

Petite Romaine Caesar Salad

Garlic Streusel, Parmesan, Creamy Caper Dressing

Ahi Tuna Tartare*

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

MAINS

choice of

Shakshuka

Spicy Tomato Pepper Stew, Poached Farm Eggs, Grilled Sourdough

Cavatelli 'Cacio e Pepe'

Black Truffle, Parmesan Cheese

Roasted Faroe Island Salmon*

Patty Pan Squash, "Rice A Roni", Yuzu-Caper Scampi Butter Sauce

Free Range-Organic Chicken Breast

Corn Agnolotti, Morel Mushrooms, English Peas, Truffle Butter Glaze

Steak & Eggs

Filet Mignon Medallions, Scrambled Eggs, Breakfast Potatoes
*medium rare

sales tax, minimum 20% gratuity and an 8% taxable set up fee not included. menu items subject to change based on product & seasonal availability

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness

LUNCH & DINNER

We kindly ask no menu substitutions. For groups of 30 or more to preselect their entrees and provide name cards.

We gladly accommodate allergies, dietary restrictions and welcome menu additions.

**lunch available monday - friday*

FAMILY AFFAIR

Served Family Style For The Table 75 per person

STARTERS

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

Petite Romaine Caesar Salad

Garlic Streusel, Parmesan, Creamy Caper Dressing

MAINS

Truffle Cavatelli

Free Range-Organic Chicken Breast

Oak-Fired New York Strip Steak

*served medium rare

SIDES

"Rice A Roni"

Mini Loaded Baked Potatoes

Grilled Asparagus

DESSERT

individually plated

Three Layer Chocolate Cake

Salted Caramel Sauce

SUNSET SOIRÉE

Served Family Style For The Table 95 per person

STARTERS

served for the table

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

Ahi Tuna Tartare

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

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

MAINS

guests select three, for the table

Truffle Cavatelli

Black Truffle, Parmesan Cheese

Roasted Faroe Island Salmon*

"Rice A Roni", Yuzu-Caper Scampi Butter Sauce

Free Range-Organic Chicken Breast

Olive Oil-Herb Sweet Potatoes, Roasted Red Pepper

Oak-Fired Filet Mignon* served medium rare

Mini Loaded Baked Potato & Red Wine Demi

**add grilled lobster with roasted chili butter +45 per person*

DESSERT

individually plated

Three Layer Chocolate Cake

Salted Caramel Sauce

sales tax, minimum 20% gratuity and an 8% taxable set up fee not included. menu items subject to change based on product & seasonal availability

**served raw or undercooked or contain raw or undercooked ingredients*

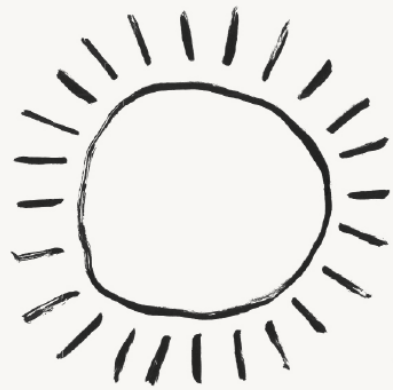
**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

CHEF YAMA'S OMAKASE EXPERIENCE

We kindly ask no menu substitutions. We gladly accommodate allergies, dietary reestrictions and welcome menu additions.

**lunch available monday - Friday*

175 per person | Sake & Wine Pairing +110 per person



STARTERS

served for the table

Happy Spoon*

Uni, Ikura, Tobiko, Oyster
Ponzu Creme Fraiche

Maitake Mushrooms

Yuzu Aioli

Sunomono

King Crab, Maguro, Cucumber
Sesame Dressing

Spicy Tuna Cigar*

Black & White Sesame

SUSHI

served for the table

Chef's Selection*

nigiri and specialty rolls

CHARCOAL GRILLED SKEWERS

served for the table

Portobello Mushroom

Faroe Island Salmon

Maine Lobster

MAINS

for the table

LAND & SEA

Miso-Broiled Sea Bass*

English Pea Puree, Asparagus
Daikon Sprouts

Miyazaki A5

Sukiyaki Sauce, Braised Daikon
Maitake Mushrooms

DESSERT

served for the table

Assorted Mochi

sales tax, minimum 20% gratuity and an 8% taxable set up fee not included. menu items subject to change based on product & seasonal availability

**served raw or undercooked or contain raw or undercooked ingredients*

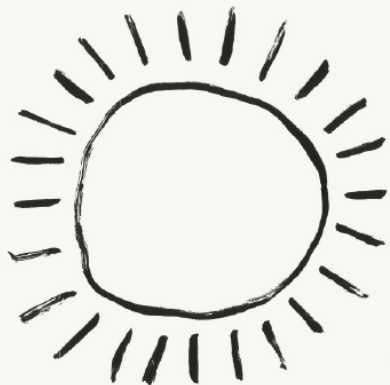
**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness*



BUNGALOW "STEAKHOUSE" EXPERIENCE

We kindly ask no menu substitutions. For groups of 30 or more to preselect their entrees and provide name cards.
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.
*lunch available monday - friday

115 per person | Shared Starter, Plated Mains



STARTERS

served for the table

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

Shrimp Cocktail & Oysters* on Half Shell

Gin Spiked Cocktail Sauce
Champagne Mignonette

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

Ahi Tuna Tartare*

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

MAINS

choice of one

Center-Cut 8oz Filet Mignon*

14oz. New York Strip Steak*

Roasted Faroe Island Salmon*

Free Range-Organic Chicken Breast

16oz. Delmonico Ribeye* +25 per person

SIDES

guests select one, for the table

Truffle Whipped Potatoes

Grilled Asparagus

Creamed Spinach "Pop Tart"

+12 per person

DESSERT

individually plated

Three Layer Chocolate Cake

Salted Caramel Sauce

ENHANCEMENT FOR THE TABLE WITH MAINS

Lobster Pot Pie

serves up to 4
+25 per person

additional, starters, mains, or sides available
upon request. price may vary



sales tax, minimum 20% gratuity and an 8% taxable set up fee not included. menu items subject to change based on product & seasonal availability

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness



BUNGALOW MOVABLE FEAST

*We kindly ask no menu substitutions. For groups of 50 or more.
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.*

125 per person | Buffet Style Service

STARTERS

select two | additional items +12 per person per starter

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

Butter Lettuce & Hearts of Palm Salad

Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

Ahi Tuna Tartare*

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

MAINS

select two | additional items +12ea per person

Black Truffle Cavatelli

Black Truffle, Parmesan

Roasted Faroe Island Salmon*

Yuzu-Caper Scampi Butter Sauce

Free Range-Organic Chicken Breast

Chicken Jus

Whole Roasted Prime Ribeye Roast*

Red Wine Jus +20 per person

SIDES

Mini Loaded Baked Potatoes

Grilled Asparagus

DESSERT

Three Layer Chocolate Cake

Salted Caramel Sauce

Key Lime Pie

Crème Chantilly

*additional, starters, mains, or sides available
upon request. price may vary.*

*sales tax, minimum 20% gratuity and a 8% taxable set up fee not included
menu items subject to change based on seasonal availability*

**served raw or undercooked or contain raw or undercooked ingredients*

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness*

LIBATIONS

SPARKLE GREET

greet your guests with bubbles upon arrival
sparkling wine 18 per person, champagne 25 per person

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

PERFECT PAIRINGS & FLIGHTS

Wine, sake, and cocktail pairings available.
Please allow our skilled beverage team to
guide your experience!
*prices vary

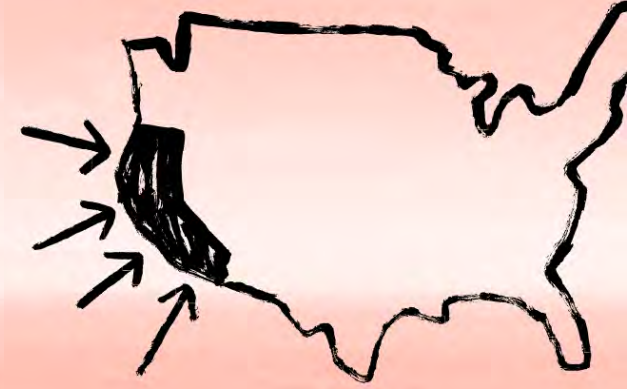
ASK ABOUT OUR PREFERRED VENDORS

We work with an array of local vendors to offer our guests a curated experience.
Talent such as DJs, performers, artists. Let us connect you!

*sales tax, minimum 20% gratuity and a 8% taxable set up fee not included
menu items subject to change based on seasonal availability*

the Bungalow Kitchen

BY MICHAEL MINA



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