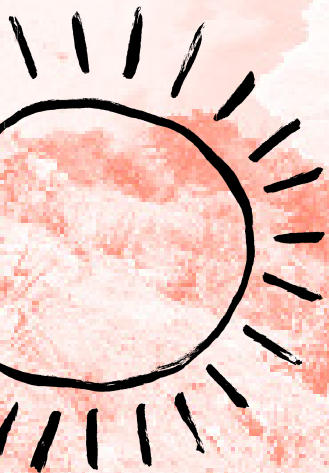


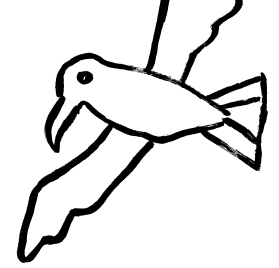
TIBURON | PRIVATE DINING

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

GENERAL MANAGER

Pablo Illescas

EXECUTIVE CHEF

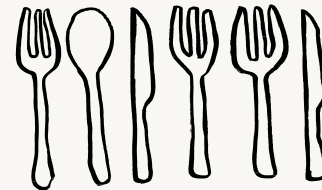
Daniela Vergara

EVENT SALES MANAGER

Kristin Lehmkuhl

LEAD SOMMELIER

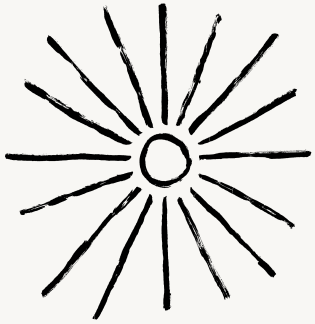
Ian MacDonald



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.

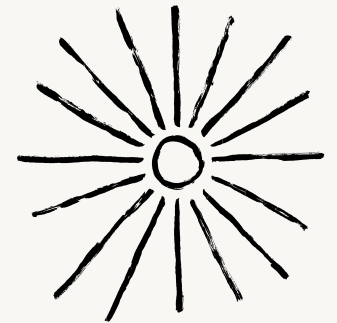
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- AV Capabilities (upon request)
- 50 person capacity reception



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
- » **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 Beef Sliders** 9
- » **Prosciutto-Wrapped Seasonal Fruit** 5
- » **Mini Crabcakes** 7
- » **Jalapeño Lobster Toast** 7
- » **Bacon Deviled Eggs** 4
- » **Michael Mina's Ahi Tuna Tartare** 7
- » **Mushroom Tempura with Yuzu Aioli** 4
- » **Pekin Duck Confit Bao Buns** 12
- » **Potato Cake with Walnut Romesco** 5
- » **Mini-Lobster Roll** 9
- » **Seasonal Burrata Crostini** 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

Tempura Maitake Mushrooms

*Yuzu Aioli
Scallions*

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

Roasted Lemon Chicken

*Lemon Potatoes, Chilies
Feta Cheese, Mint*

Bungalow Benedict

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

The Bungalow Wagyu Burger

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

Michael Mina's Maine Lobster Pot Pie

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

King Salmon

*Orzo Pasta, Chickpea Ragù
Cherry Tomato Sauce*

Steak & Eggs

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

DESSERTS

select one | individually plated

Bungalow Kitchen Crêpe Cake

Crème Fraîche, 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

Butter Lettuce & Hearts of Palm Salad

*Ruby Grapefruit, Brokaw Avocado
Radish, Dijon Vinaigrette*

Black Truffle Caesar

*Onion Crema, Parmesan
Truffle Vinaigrette*

Marinated Brokaw Avocado Toast

Schug, Farmer's Market Vegetables

Peking Duck Confit Bao Buns

Hoisin Bbq Sauce, Jalapeño, Cucumber

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 Cheese, Pickles
Onion Jam, Crinkle-Cut Fries*

Oak-Fired 8oz Hanger Steak

Beer Battered Onion Rings, Black Garlic

Roasted Lemon Chicken

*Lemon Potatoes, Chilies
Feta Cheese, Mint*

King Salmon

*Orzo Pasta, Chickpea Ragù
Cherry Tomato Sauce*

Arugula Pesto Tonnarelli

*Morel Mushrooms, Asparagus
Parmesan Cheese, Lemon*

DESSERTS

select one | individually plated

Bungalow Kitchen Crêpe Cake

Crème Fraîche, 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 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

Arugula Pesto Tonnarelli

*Morel Mushrooms, Asparagus
Parmesan Cheese, Lemon*

ENTRÉES

Roasted Lemon Chicken

Lemon Potatoes, Chilies

King Salmon

*Orzo Pasta, Chickpea Ragù
Cherry Tomato Sauce*

Oak-Fired 8oz Filet Mignon

*Beer Battered Onion Rings
Black Garlic*

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

family style starters & individually plated entrees

STARTERS

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

Peking Duck Confit

Bao Buns

Hoisin Bbq Sauce, Jalapeño, Cucumber

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

Arugula Pesto Tonnarelli

Morel Mushrooms, Asparagus

Parmesan Cheese, Lemon

ENTRÉES

select three for your guests to choose from | individually plated

Roasted Lemon Chicken

Lemon Potatoes, Chilies

The Bungalow Wagyu Burger

White Cheddar Cheese, 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

Orzo Pasta, Chickpea Ragù

Cherry Tomato Sauce

Oak-Fired 8oz Filet Mignon

Beer Battered Onion Rings

Black Garlic

individual add on \$20

DESSERTS

select one

Bungalow Kitchen Crêpe Cake

Crème Fraîche, 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 Mimoso, 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*

PASTA

\$20 supplement per person

Arugula Pesto Tonnarelli

*Morel Mushrooms, Asparagus
Parmesan Cheese, Lemon*

ENTRÉES

select two | additional entrees 20 per person

Lemon 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

Roasted Button Mushrooms

Escargot Butter

Saute Broccoli

Housemade Garlic-Chili Crunch

Roasted Potatoes

Lemon-Parlsey Butter

DESSERTS

Bungalow Kitchen Crêpe Cake

Crème Fraîche, 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,

FIRST

Ahi Tuna Tartare

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

SECOND

King Crab Tonnarelli

Morel Mushrooms, Arugula Pesto, Crispy Squash Blossom

THIRD

Michael Mina's Maine Lobster Pot Pie

Truffle-Lobster Bisque, Root Vegetables

FOURTH

Oak-Fired Filet Mignon

Beer Battered Onion Rings, Red Wine-Miso Jus

DESSERTS

Bungalow Kitchen Crêpe Cake

Crème Fraîche, Raspberries, Candied Citrus Zest

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

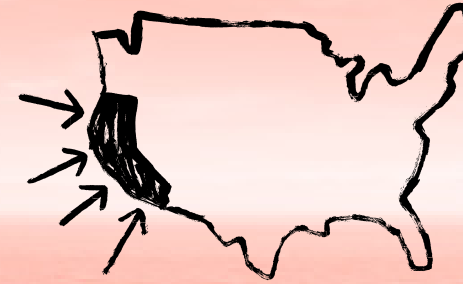
» **Spicy Pina**

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