



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 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



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

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



UPSTAIRS

SALON

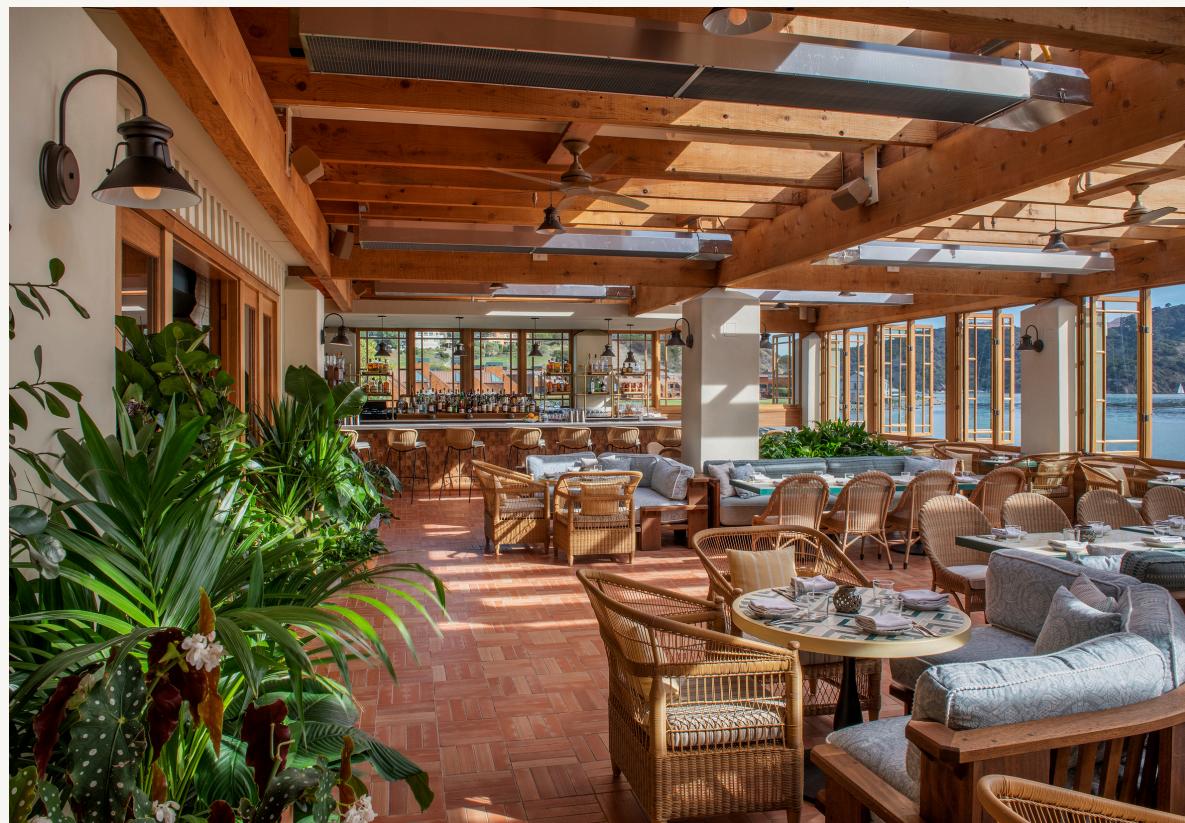
Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the fireplace over cocktails and good conversation.

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, Castelvetrano Olives

Seasonal Vegetable Burrata Crostini 6
Farmer's Market Vegetable, Whipped Ricotta

Chicken Karaage 6
Aonori, Sriracha Mayo

Tempura Maitake Mushrooms 4
Yuzu Aioli, Sichimi Togarashi

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 foodbourne illness*

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 -AVAILABLE ONLY FOR A FULL BUYOUT-

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 TASTING

select one | prices vary

Sommelier's Selection

Whiskey | Japanese Whiskey | Bourbon
Tequila | Mezcal

***SERVICE ATTENDANT FEE 150**

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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 restrictions 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

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LUNCH & DINNER

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*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 SOIREE

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

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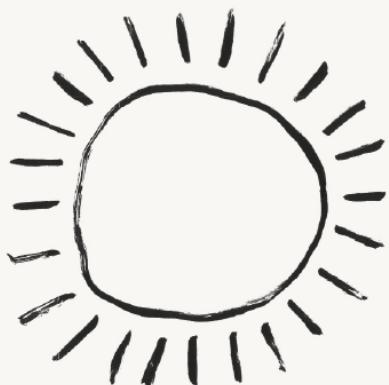
BUNGALOW "STEAKHOUSE" EXPERIENCE

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*lunch available monday - friday

125 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
additional side +\$12 per person

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 2

\$140 PER PIE

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



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BUNGALOW MOVABLE FEAST

We kindly ask no menu substitutions. For groups of 50 or more.
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150 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 +12 each 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.

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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, sodas & fever trees products

PREMIUM PACKAGE

\$100 per person \$50 for each additional hour
2 specialty cocktail options, premium spirits
house wines (white, red, sparkling)
seasonal beers, sodas & fever trees products

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!

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the **Bungalow Kitchen**

BY MICHAEL MINA



CONTACT

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

You can find us at:
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