

Dear Guest,

Thank you for your interest in booking a special event at Bungalow 44.

Bungalow 44 is an ideal location for group dinners and celebrations because of its stylish atmosphere, excellent food, outstanding service and diverse clientele. Our menu offers delicious New American cuisine including our famous Fried Chicken, Brussel Sprout Salad, Hamachi Poppers, Wood Grilled Salmon and wonderfully tender Beef Short Ribs, as well as other house specialties, all made with ingredients found right here at home from local farmers and ranchers. Our experienced kitchen and wait staff are here to ensure you will have the most memorable event.

We organize custom events for groups of 12 to as many as 120. We provide large tables for parties of 12-18 and private banquets for groups of 17-40 on our cozy patio where the fireplace and original art create a warm ambiance. Our entire restaurant is available for parties of up to 120 people.

Enclosed you will find sample menus and our special event contract. We require a deposit and signed copy of our special event contract to hold your reservation.

Please feel free to call or email anytime with questions or to reserve a date. We look forward to planning your event or party!

Sincerely,
Marla McLaughlin
Event Coordinator
415.381.2500
marla@bungalow44.com

Jason Sims
General Manager
415.381.2500
Jason@bungalow44.com

Parties of 12 to 18
Large Tables

For parties of 12 to 18, we will set one or two large tables. Other tables in the same dining room will be seated with restaurant guests (for fully private options please see the 'Private Dining Patio' section).

Menus as well as beverage options are completely customizable. Generally, neither minimum nor room charges are associated with this size group. Please see the attached sample menus for reference.

Parties of 25 to 40
Private Dining Patio

Thank you for your interest in our Private Dining Patio. The stylish room lends itself perfectly for business dinners, birthday and anniversary parties, rehearsal dinners or wedding receptions.

We can seat up to 40 guests or, if you rather have a cocktail party, we can accommodate up to 60 guests.

The room is booked on a minimum charge basis. A minimum means the amount of dollars that need to be spent on beverages and food, not including tax or service.

Dinner Events

For dinner events held **Sunday through Tuesday, we require a minimum of \$2200; Wednesday and Thursday, we require a minimum of \$3000 and Friday and Saturday we require a minimum of \$4000.**

Food and beverages are subject to a 22% service charge and 8.25% sales tax.

Lunch Events

Our restaurant and kitchen are generally closed during lunch hours, but luncheons may be available Tuesdays through Saturdays between the hours of 12:00pm- 3:00pm during the month of December, and require a minimum of \$2500. Menus may be limited.

Parties of 65 to 120
Whole Restaurant Buyouts

Thank you for your interest in booking Bungalow 44. The entire restaurant will be at your disposal for lunch or dinner. The Restaurant is booked on a minimum charge basis. A minimum means the amount of dollars that need to be spent on beverages and food, not including tax or service. Food and beverages are subject to a 22% service charge and 8.25% sales tax. The event can be planned exactly as you wish.

Late Night Bar Bookings
11:00pm - 1:00am

Yes! We would love to accommodate your "After Party."
After Parties would require a \$1000.00 minimum, exclusive of tax and gratuity. Late Night Menus are available and can be customized specifically for your event. All "After Party" sales are subject to 8.25% tax and 22% service charge.

DINNER MENU #1



To Begin

Kale Caesar

Grana Padano, Pepitas, Black Garlic Bread Crumbs

Main Course

Wood Grilled Spiced Salmon
barley, avocado mousse, fresno chilies

or Pacific Rock Cod Escabeche
fingerling potatoes, leeks, haricot vert

or

Kickin' Fried Chicken
Cheddar Biscuit & Yukon Mash

or

Steak Frites
Chimichurri

Vegetarian Options Available

Something Sweet

(shared family style)

Bungalow Beignets

Espresso Crème Anglaise

&

MINI Butterscotch Puddings
Toffee Crunch, Whipped Cream

\$52 per person

DINNER MENU #2



To Begin

(Passed apps)

Artichoke Fritters

Tarragon Aioli

&

Smoked Salmon Crostini

First Course

Kale Caesar

Grana Padano, Pepitas, Black Garlic Bread Crumbs

Main Course

Wood Grilled Spiced Salmon
barley, avocado mousse, fresno chilies

or Pacific Rock Cod Escabeche
fingerling potatoes, leeks, haricot vert

or

Braised Short Rib

Polenta Spring Roll and Bok Choy

or

Kickin' Fried Chicken

Cheddar Biscuit & Yukon Mash

Vegetarian Options Available

Something Sweet

Bungalow Beignets

Espresso Crème Anglaise

Or

Butterscotch Pudding

Toffee Crunch, Fresh Whipped Cream

\$65 per person

DINNER MENU #3



To Begin

(Passed apps)

Hamachi Poppers

Avocado, Crispy Rice Cake, Ponzu, Chilies

&

Artichoke Fritters

Tarragon Aioli

First Course

(Shared Family Style)

Fresh Garbanzo Hummus

pickled vegetables, olives, grilled naan

&

Brussels Sprouts

Currant, Almond, Red Pepper, Verjus

&

Truffle Fries

Main Event

Wood Grilled Spiced Salmon
barley, avocado mousse, fresno chilies

or Pacific Rock Cod Escabeche
fingerling potatoes, leeks, haricot vert

or

Braised Short Rib

Polenta Spring Roll and Bok Choy

Vegetarian Options Available

Something Sweet

Bungalow Beignets

Espresso Crème Anglaise

Or

Sticky Toffee Cake

Medjool Dates, Vanilla Ice Cream

\$78 per person

FAMILY STYLE MENU
-SEATED-



(Passed Appetizers)

Artichoke Fritters
Tarragon Aioli

Spanish Mackerel Crudo

Smoked Salmon Crostini

To Begin

(Shared Family Style)

Baby Gem Lettuce
Avocado, Bacon, Blue Cheese, Green Goddess

Main Course

(shared family style)

Wood Grilled Salmon
&
Kickin' Fried Chicken
&

Sliced Bavette Steak or Sliced Ribeye Steak
(\$65 per Person) (\$75 per person)

Mac & Cheese
Brussel Sprouts

Something Sweet

(shared family style)

Bungalow Beignets
Espresso Crème Anglaise

\$65/\$75 per person

COCKTAIL MENU



To Begin

(Passed Appetizers)

Artichoke Fritters

Tarragon Aioli

Smoked Salmon Crostini

Fresh Garbanzo Hummus

pickled vegetables, olives, grilled naan

Creole Shrimp

Grit Cake, New Orleans BBQ Sauce

Main Course

Family Style Buffet to Include

Mac 'n' Cheese

Mushrooms, Caramelized Onions, Bacon

Brussels Sprouts

Currant, Almond, Red Pepper, Verju

Salmon BLT Slider

Lettuce, Garlic Aioli

Kickin Fried Chicken

\$65.00 per guest

*Dessert is available at an addition cost

BUNGALOW 44 SPECIAL EVENT AGREEMENT

This Agreement is entered between. (“Guest”) and Bungalow 44 (“Restaurant”) for a Special Event to be catered by Restaurant on its premises.

Event Date:

Facility: Bungalow Private Patio

Event Hours: Food and wait service between 6:00 and 10:00

Guest access time for set-up:	5:00	Departure time:	11:00
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By departure time, Facility to be vacated by all of Guest’s invitees as well as all decorations, equipment or furniture, if any, which Guest has brought to the Facility.

FEES: The “Initial Minimum Charge” for the Special Event shall be \$3000.00 plus sales tax of 8.25% and service charge of 22%. For the Initial Minimum Charge, Restaurant shall provide the Facility, staff, food and beverages set out in the Menu attached hereto for 22-25 people. No later than 10 days before the Special Event, Guest shall notify Restaurant of a Final Guest Count and any requested changes to the menu. Restaurant promptly will calculate and notify Guest of the “Final Minimum Charge”. If actual attendance at the Special Event exceeds the number in Guest’s final guest count, Guest shall pay \$TBD for each such additional attendee, in addition to the Final Minimum charge. Applicable taxes and service charge shall be added. The Final Minimum Charge will not be decreased for any reason.

PAYMENT: Restaurant requires payment of a deposit to reserve any Facility. The deposit for Guest’s Special Event is half of the Initial Minimum Charge, to be paid at the time of signing this Agreement. If Guest notifies Restaurant of its cancellation of the Special Event at least 30 days before the Event Date, Restaurant promptly will return the deposit. However, in recognition that the Restaurant undertakes certain financial risks in reserving a dedicated space for your Special Event, the deposit, exclusive of the service charge, shall become non-refundable on the 29th day before the Event Date. (The deposit for a Special Event scheduled 30 days or less before the Event Date shall not be refundable).

No fewer than 10 days prior to the Event Date, Guest shall pay the remaining balance of the Initial Minimum Charge and provide Restaurant with a credit card number to be used for the Balance Payment described below. Time is of the essence. Failure to pay the remaining balance of the Initial Minimum Charge and provide credit card information when due will constitute a material breach of this Special Event Agreement, which shall terminate Restaurant’s obligations hereunder without further action or notice, and Guest’s deposit, exclusive of the service charge amount, will be non-refundable.

Guest agrees to pay the total charges due [the “Balance Payment” consisting of the unpaid balance remaining on the Final Minimum Charge plus (1) any additional charges such as those for additional attendees above the Final Guest Count, and (2) taxes and service charge] at the conclusion of the Special Event. The Balance Payment shall be made by the Restaurant’s processing of the credit card that Guest provided previously. All event charges shall be paid by Guest only; Restaurant cannot collect fees from individual guests.

All entertainment and decorations (including any signage or displays) must be approved in advance by the Restaurant’s event coordinator. Guest shall not enter into any contract for entertainment at the Special Event without Restaurant’s prior approval. No items may be attached to any wall, floor, window or ceiling. Confetti, birdseed or rice of any kind is not permitted. Restaurant reserves the right to refuse service to, and/or remove any person from Restaurant’s property who appears intoxicated or is disruptive.

Restaurant does not assume responsibility for any personal property or equipment brought by Guest, or Guest’s invitees to Restaurant. Guest agrees to pay for any and all damages to Restaurant’s premises, property or equipment resulting from the Special Event. Guests shall pay for the breakage of any wine glasses in excess of 5% of the glasses used.

This Agreement shall be governed by the laws of the State of California. The Agreement constitutes the entire agreement between the parties, and no changes to this Agreement will be valid unless made in writing and signed by both parties. Guest agrees to show Restaurant valid driver’s license or other government issued photo identification to confirm his or her identity.

Guest represents that he or she has read this Agreement in its entirety, fully understands its terms and conditions and agrees to be bound by such terms and conditions.

Executed By:

<p>Bungalow 44</p> <p>Jason Sims General Manager Bungalow 44</p>	<p>Guest:</p> <hr/> <p>Guest Signature</p>
<p>Authorized Signature</p>	