

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 contemporary American comfort food including Seasonal Flatbread, Homemade Gnocchi, Wood Grilled Salmon and wonderfully tender Beef Short Ribs, as well as other house specialties. Our experienced kitchen and wait staff are here to ensure you will have the most memorable event.

We organize custom events for groups as few as 12 to as many as 120. We provide large tables for parties of 12-17 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,

Ursula O'Connor Whaley  
General Manager  
415.381.2500  
415.847.5094 cell  
[Ursula@bungalow44.com](mailto:Ursula@bungalow44.com)

Parties of 12 to 17

Large Tables

For parties of 12 to 17, 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.

For events held **Sunday through Tuesday, we require a minimum of \$2400; Wednesday and Thursday we require a minimum of \$2800 and Friday and Saturday we require a minimum of \$3600.** Luncheons are also available between the hours of 11:30am- 3:30pm, which require a minimum of \$1500. *For Cocktail Parties an additional \$200.00 Set up fee is added to the final check.* Food and beverages are subject to a 20% service charge and 8.25% sales tax. An early half night booking (3 PM to 6:30 PM) may be available for certain dates.

Parties of 65 to 120

Whole Restaurant Buyouts

Thank you for your interest in booking Bungalow 44. The entire restaurant will 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 20% service charge and 8.25% sales tax. The event can be planned exactly as you wish.

Late Night Bar Bookings

11:00 – last Call

Yes! We would love to accommodate your "After Party"...

Our Bar area can accommodate up to 50 guests and would require a \$500.00 booking fee - \$300.00 would then be credited to your event bill. Late Night Menus are available and can be customized specifically for your event. All "After Party" sales are subject to 8.25% tax and 20% Service Charge.

## DINNER MENU #1



### **To Begin**

Kale Caesar

Grana Padano, Pepitas, Black Garlic Bread Crumbs

### **Main Event**

Wood Grilled Salmon

Black Barley, Cauliflower Puree, Maitake Mushrooms

or

Kickin' Fried Chicken

Yukon Gold Mashed Potatoes and Dijon Slaw

or

Steak Frites

Caramelized Shallots, Watercress

Vegetarian Options Available

### **Something Sweet**

(shared family style)

Bungalow Beignets

Espresso Crème Anglaise

&

MINI Butterscotch Puddings

Toffee Crunch, Whipped Cream

\$45 per person

DINNER MENU #2



**To Begin**

(shared family style)

Artichoke Fritters  
Tarragon Aioli  
&  
Seasonal Flatbread

**First Course**

Hand Picked Farmer's Market Greens

**Main Event**

Pan Seared Scallops

or

Braised Short Rib

Black Garlic Mash, Bloomsdale Spinach, Horseradish Cream

or

Kickin' Fried Chicken

Yukon Gold Mashed Potatoes and Dijon Slaw

Vegetarian Options Available

**Something Sweet**

Bungalow Beignets

Espresso Crème Anglaise

Or

Butterscotch Pudding

Toffee Crunch, Fresh Whipped Cream

\$55 per person

## DINNER MENU #3



### **To Begin**

(shared family style)

Wood Grilled Monterey Squid  
Roasted Fennel, Olive Tapenade, Potato Confit, Chili Oil  
&  
Artichoke Fritters  
Tarragon Aioli

### **First Course**

Hand Picked Farmer's Market Greens  
or  
Warm Brussels Sprouts Salad  
Egg, Caramelized Onion, Bacon Croutons

### **Main Event**

Pan Seared Scallops  
or  
Pork Chop  
Spaetzle, Pickled Red Cabbage, Grain Mustard, Baked Apples  
or  
Kobe Akaushi Strip Loin  
Grilled Asparagus, Marcona Almond Pesto

Vegetarian Options Available

### **Something Sweet**

Bungalow Beignets  
Espresso Crème Anglaise  
Or  
Sticky Toffee Cake  
Medjool Dates, Vanilla Ice Cream

\$65 per person

FAMILY STYLE MENU  
-SEATED-



*(Passed Appetizers)*

Artichoke Fritters  
Tarragon Aioli

Ahi Tuna Tartare  
Crispy Won Tons

Seasonal Flatbread

**To Begin**

*( Shared Family Style)*

Kale Caesar

Grana Padano, Pepitas, Black Garlic Bread Crumbs

**Main Event**

*(shared family style)*

Wood Grilled Salmon

&

Kickin' Fried Chicken

&

Sliced Aged Ribeye

Mac & Cheese

Sautéed Spinach

**Something Sweet**

*(shared family style)*

Bungalow Beignets

Espresso Crème Anglaise

\$60 per person

## COCKTAIL MENU



*(Passed Appetizers)*

**Artichoke Fritters**  
**Tarragon Aioli**

**Seasonal Flatbread**

**Burrata Mozzarella**  
Olli Speck, Rustic Garlic Crouton

Grilled Jumbo Prawn  
**Tarragon & Lemon**

*(Family Style Buffet to Include)*

**Mac 'n' Cheese**  
Mushrooms, Caramelized Onions, Bacon

**Warm Brussels Sprouts**  
Egg, Caramelized Onions, Bacon Croutons

**Kobe Beef Sliders**  
Aged White Cheddar, Grilled Red Onions

**Kickin Fried Chicken**

**\$50.00 per guest**

## **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

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 \$ 2800.00 plus sales tax of 8.25% and service charge of 20%. 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.

*For Cocktail Parties an additional \$200.00 Set up fee is added to the final check.*

**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 29<sup>th</sup> 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

Bungalow 44

Guest: \_\_\_\_\_

Ursula Whaley  
General Manager  
Bungalow 44

\_\_\_\_\_

By: \_\_\_\_\_  
Authorized Signature

Guest Signature