

## Special Events 2012

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 and service, and its diverse clientele. Our delicious Contemporary American Comfort Food includes everything from seasonal Flatbread, Home made Gorgonzola Gnocchi to Olive Oil poached Tuna 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 of as few as 12 to as many as 120. Large tables for parties of 12-17 as well as private banquets for groups of 17-40 are set on our cozy patio, where the fireplace and the original art give it a stylish feel. The entire restaurant is available for parties of up to 120 people.

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

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

Sincerely,

Peter Schumacher  
Owner  
415-381-2500  
[Peter@bungalow44.com](mailto:Peter@bungalow44.com)

Ursula O'Connor  
Event Coordinator  
415.381.2500  
[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.

Sunday through Tuesday we require a minimum of \$1600, Wednesday and Thursday we require a minimum of \$2400, Friday and Saturday we require a minimum of \$3600. Luncheons are also available between the hours of 11:30am- 3:30pm, we require a minimum of \$1500. Food and beverages are subject to a 20% service charge and 8.00% sales tax. An early half night booking (3 PM to 6:30 PM) may be available for certain dates.

We require a deposit of half the designated minimum plus a set-up fee of \$50 and a signed contract to confirm you reservation.

### 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. On Friday and Saturday night the rate for includes all food and beverage and starts at \$12,500. Food and beverages are subject to a 20% service charge and 8.00% sales tax. The event can be planned exactly as you wish.

We require a deposit of half the designated minimum plus a set-up fee of \$100 and a signed contract to confirm you reservation.

DINNER MENU #1



**TO BEGIN**

Bungalow Caesar with  
Shaved Parmesan and Croutons

**MAIN**

Grilled Salmon with Potato Gnocchi,  
Sautéed Spinach and White Truffle Oil

or

Chicken Paillard marinated with Lemon, Fresh Herbs, served Wild Arugula, Creamy Feta

or

Local Artisan Goat Cheese Ravioli with  
Tomato, Charbay Vodka, Basil Oil

**DESSERT**

(shared family style)

Bungalow Beignets

and

Ice Cream Sandwiches

\$38 per person

DINNER MENU #2



**TO BEGIN**

(shared family style)  
Artichoke Fritters with  
Roasted Garlic and Tarragon Aioli  
&  
Seasonal Grilled Flatbread

**FIRST COURSE**

Organic Mixed Green Salad with  
Champagne Vinaigrette

**MAIN COURSE**

Grilled Salmon with Potato Gnocchi, Oyster Mushrooms  
Sautéed Spinach and White Truffle Oil  
or  
Braised Beef Short Ribs with  
Horseradish Cream and Yukon Gold Mashed Potatoes  
or  
Wood Grilled Center Cut Berkshire Pork Chop with Polenta  
Sautéed Greens and Apple Cider Glaze  
or  
Local Artisan Goat Cheese Ravioli with Tomato, Charbay Vodka, Basil Oil

**DESSERT**

Warm Chocolate Brioche  
Or  
Butterscotch Pudding

\$48 per person

DINNER MENU #3



**TO BEGIN**

(shared family style)

Wood Grilled Calamari with White Beans, and Sambal Chili  
and  
Artichoke Fritters with Roasted Garlic and Tarragon Aioli

**FIRST COURSE**

Organic Mixed Green Salad with  
Champagne Vinaigrette

or

Warm Brussels Sprouts Salad, bacon-tossed Croutons Egg, and Caramelized Onions

**MAIN COURSE**

Miso Glazed Tuna with Garlic Red Rice, Baby Bok Choy

or

Filet Mignon with Potato Gratian and Sautéed Brocolini

or

Braised Beef Short Ribs with Horseradish Cream and Yukon Gold Mashed Potatoes

or

Kickin' Fried Chicken with Mashed Potatoes and Local Honey "Cole Slaw"

*Vegetarian Options Available*

**DESSERTS**

Lemon Cheesecake

or

Mini "Boozy" Milkshakes

\$58 per person

## **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: \_\_\_\_\_

Event Hours: Food and wait service between \_\_\_\_\_ and \_\_\_\_\_

Guest access time for set-up: \_\_\_\_\_ Departure time: \_\_\_\_\_

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 \$\_\_\_\_\_ plus sales tax of 9% 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 \_\_\_\_\_ 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 \$\_\_\_\_\_ 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 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 this \_\_\_\_\_ day of 201\_\_\_\_.

Bungalow 44

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

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

\_\_\_\_\_  
Guest Signature