



BOURBON STEAK

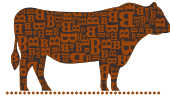


PRIVATE DINING

YEAR 2019

A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

LOS ANGELES

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse greater Los Angeles has been waiting for. Antique mirrors and brushed brass adorn the dining room where guests are treated to impeccable tableside service.

PRIVATE DINING

Our private space accommodates up to 24 guests at one long table for a seated dinner. The restaurant is also available to reserve in its' entirety. Bourbon Steak is also available for private lunch events.

LOCATION

THE AMERICANA AT BRAND
237 S. BRAND BOULEVARD
GLENDALE, CA 91204



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

KYLE JOHNSON

GENERAL MANAGER

JUSTIN SANFORD

SOMMELIER

KRISTEN RADZIECKI

CAPACITY

DINING ROOM:
100 TOTAL SEAT COUNT
150 RECEPTION

PRIVATE DINING ROOM

24 SEATED (1 LONG TABLE)

PHARMACEUTICAL EVENTS AT BOURBON STEAK

We are proud to offer an all-inclusive dinner package for groups that are subject to strict company price guidelines:

The \$125 dinner package includes a three-course prix-fixe menu, non-alcoholic beverages, beer, wine, 10.25% tax, 20% gratuity, and 3% taxed event fee.

The package does not include cocktails, specialty coffee, audio-visual, floral or any other such items.

Sample menus are provided and menu items are subject to change based upon seasonality and availability.

No alterations or substitutions may be made to the menu, and the wines served will be selected by our Lead Sommelier. Menu is not available for carry out.

For additional information, including photographs, please visit our web site at www.michaelmina.net

To schedule your event please contact:

818-839-4134 • events-la@bourbonsteak.com

We appreciate your interest in Bourbon Steak and look forward to creating a memorable event for you and your guests.



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

PASTRAMI, PARMESAN, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

CAESAR SALAD

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

MIXED BABY LETTUCE

RADISH, CUCUMBER, CABERNET VINAIGRETTE

SECOND COURSE

CHOICE OF THE FOLLOWING:

8 OZ FILET MIGNON

PAN-ROASTED CHICKEN

7 OZ GRILLED SALMON

TAGLIATELLE PASTA

SHAVED BRUSSELS, TRUFFLE, PARMESAN

SIDES

YUKON POTATO PUREE

TRUFFLE MAC & CHEESE

CREAMED SPINACH

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

125 PER PERSON

TAX AND GRATUITY INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY





Bourbon Steak Los Angeles – Chef Michael Mina’s love letter to the classic American steakhouse experience – offers a unique blend of classic Americana infused with Chef Michael Mina’s arsenal of world flavors and signature flair for the dramatic. Offering the best steak, seafood, and wine selection in the greater Los Angeles area, Bourbon Steak allows guests to indulge in the most luxurious, aromatic, and craveable creations set to its own soundtrack, courtesy of the signature piano bar.

Whether celebrating anything from a special occasion all the way to simply making it through another day at the office – whatever the occasion, step into a world of modern vintage and celebrate in style with Bourbon Steak. And no stop at Bourbon Steak would be complete without partaking in one-of-a-kind whiskey and cocktail experience courtesy of MINA’s signature whiskey cart.

