



BOURBON STEAK



PRIVATE DINING

YEAR 2019

A RARE EXPERIENCE, WELL DONE.





BOURBON STEAK

MIAMI

BOURBON STEAK Miami offers contemporary American fare with a focus on all natural, organic and hormone free cuts of beef poached and finished over the wood-burning grills.

PRIVATE DINING

BOURBON STEAK Miami is proud to offer 3 private dining options. Our Glass Terrace accommodates up to 14 guests seated while our Large Private Dining Room can seat as many as 50 guests. A full Restaurant buyout seats as many as 220 comfortably.

LOCATION

JW TURNBERRY RESORT & SPA
19999 WEST COUNTRY CLUB DRIVE
AVENTURA, FL 33180
TEL: 786.279.6598



BOURBON STEAK MIAMI IS PLEASED TO WELCOME RECEPTION-STYLE EVENTS OF UP TO 220 GUESTS. THE FULL RESTAURANT IS AVAILABLE IN ITS' ENTIRETY OR IN SELECT LOCATIONS IN THE RESTAURANT WITH A VARIETY OF TRAY-PASSED AND PLATED OFFERINGS.

MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

GABRIEL FENTON

GENERAL MANAGER

ANIBAL MACIAS

SOMMELIER

CRAIG TERIACA

LOUNGE ROOM

SEATS 64 - RECEPTIONS 100
MON - THURS \$6,500++ MIN SPEND
FRI - SUN \$8,500++ MIN SPEND

LARGE PRIVATE DINING ROOM

SEATS 30 - RECEPTIONS 60
SUN - THURS \$3,500++ MIN SPEND
FRI - SAT \$5,500++ MIN SPEND

PRIVATE GLASS TERRACE

SEATS 14
MON - THURS \$1,500++ MIN SPEND
FRI - SUN \$2,000++ MIN SPEND

BUYOUT CAPACITY

FULL RESTAURANT 220



PRE-DINNER CANAPE MENU

MINIMUM ORDER OF 1 PIECE
PER PERSON, PER CHOICE
MAXIMUM OF 5 CHOICES

SEA | 8 PER PIECE

AHI TUNA TARTARE | SUSHI RICE CAKES
CEVICHE | SUBJECT TO CHANGE ON BASED ON SEASONALITY
LOBSTER ROLLS |
LOBSTER CORNDOGS | WHOLE-GRAIN MUSTARD
JUMBO SHRIMP COCKTAIL | SPICED-POACHED, COCKTAIL SAUCE

LAND | 7 PER PIECE

BEEF TARTARE | GRILLED PITA
BBQ BEEF SLIDERS | FENNEL SLAW
CHICKEN EMPANADAS | ENGLISH PEAS, BÉCHAMEL
SHORT RIB CROUTONS | CELERY ROOT PURÉE
BEEF BURGER "QUARTERS" | FARMHOUSE CHEDDAR

VEGETARIAN | 6 PER PIECE

MUSHROOM VOL-AU-VENT | PUFF PASTRY, CHÈVRE
HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC
ENDIVE SPEARS | BLUE CHEESE MOUSSE, CANDIED PISTACHIOS
MICHAEL'S FALAFEL | SCALLION TOMATO RELISH

PLATED OPTIONS

ICE COLD SHELLFISH PLATTER FOR 3PP - 85

8 OYSTERS EAST/WEST COAST, 5 SPICED POACHED SHRIMP,
KING CRAB SALAD

ARTISANAL CHARCUTERIE | SEASONAL ACCOMPANIMENTS - 250

TRIO OF SELECTED CHEESES | SEASONAL ACCOMPANIMENTS - 250
CHARCUTERIE & CHEESE PLATTERS SERVE 15 GUESTS

SALES TAX AND 24% SERVICE CHARGE

CUSTOM MENUS AVAILABLE.
MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY



ACCOMPANIMENTS

ADD TO ANY
DINNER MENU

SHELLFISH PLATTER | 32 PER PERSON

MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS

FAMILY STYLE | 82 EACH

2 LB MAINE LOBSTER

KITCHEN TOUR | 65 PER PERSON

INCLUDES WELCOME SIGNATURE COCKTAIL & LIGHT BITES.

+ ADD MICHAEL MINA COOK BOOK \$50 EACH

WELCOME SIGNATURE COCKTAIL | 14 PER PERSON

FOR EACH GUESTS UPON ARRIVAL BEFORE DINNER

BRAMBLE, PETER PAN, BOURBON MULE

BUTTER-POACHED HALF MAINE LOBSTER | 34 PER PERSON

HUDSON VALLEY FOIE GRAS | 32 PER PERSON

ALASKAN KING CRAB BÉARNAISE | 27 PER PERSON

GRILLED TIGER PRAWNS | 30 PER PERSON

FOUR COURSE WINE TASTING MENU | 200 PER PERSON





AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

FAMILY STYLE STARTERS

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

S E R V E D F A M I L Y S T Y L E :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA, BASIL PESTO, BANYULS

SECOND COURSE

SERVED WITH
CHEF'S SELECTION
OF SIDE DISHES
FOR THE TABLE

C H O I C E O F T H E F O L L O W I N G :

8 OZ PRIME FILET MIGNON

CARROT JUS, SAUCE BORDELAISE

LOCH DUART SCOTTISH SALMON

LEMON & FINES HERB CITRONETTE

HERB ROASTED HALF CHICKEN

CHICKEN JUS

ALTERNATING DESSERTS

TONGAN VANILLA BEAN CRÈME BRÛLÉE

WARM BEIGNETS

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

WARM BEIGNETS

VALRHONA CHOCOLATE POT DE CRÈME

WARM BEIGNETS

105 PER PERSON

TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

FAMILY STLE STARTERS

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

S E R V E D F A M I L Y S T Y L E :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL

SPICE POACHED, COCKTAIL SAUCE

BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA, BASIL PESTO, BANYULS

SECOND COURSE

SERVED WITH
CHEF'S SELECTION
OF SIDE DISHES
FOR THE TABLE

C H O O S E O N E O F T H E F O L L O W I N G :

8 OZ PRIME FILET MIGNON

CARROT JUS, SAUCE BORDELAISE

14 OZ PRIME NEW YORK STRIP

CARROT JUS, SAUCE BORDELAISE

LOCH DUART SCOTTISH SALMON

LEMON & FINES HERB CITRONETTE

HERB ROASTED HALF CHICKEN

CHICKEN JUS

ALTERNATING DESSERTS

TONGAN VANILLA BEAN CRÈME BRÛLÉE

WARM BEIGNETS

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

WARM BEIGNETS

VALRHONA CHOCOLATE POT DE CRÈME

WARM BEIGNETS

130 PER PERSON

TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

FAMILY STYLE STARTERS

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

S E R V E D F A M I L Y S T Y L E :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL

SPICE POACHED, COCKTAIL SAUCE

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA, BASIL PESTO, BANYULS

C H O O S E O N E O F T H E F O L L O W I N G :

HALF MAINE LOBSTER COCKTAIL

STEAMED AND CHILLED

MARKET OYSTERS

TRADITIONAL GARNISH

SECOND COURSE

SERVED WITH
CHEF'S SELECTION
OF SIDE DISHES
FOR THE TABLE

C H O O S E O N E O F T H E F O L L O W I N G :

8 OZ PRIME FILET MIGNON

CARROT JUS, SAUCE BORDELAISE

14 OZ PRIME NEW YORK STRIP

CARROT JUS, SAUCE BORDELAISE

HERB ROASTED HALF CHICKEN

CHICKEN JUS

MISO-GLAZED SEABASS

MAITAKE MUSHROOM DASHI, RADISH SCALLION

ALTERNATING DESSERTS

TONGAN VANILLA BEAN CRÈME BRÛLÉE

WARM BEIGNETS

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

WARM BEIGNETS

VALRHONA CHOCOLATE POT DE CRÈME

WARM BEIGNETS

155 PER PERSON

TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRIVATE GLASS TERRACE

SEATS 14-16 | SUN - THURS \$1,500++ MIN SPEND | FRI - SAT \$2,000++ MIN SPEND



LARGE PRIVATE DINING ROOM

SEATS 35-42 ON A "T" SHAPED TABLE - RECEPTIONS AVAILABLE FOR 60
SUN - THURS \$3,500++ MIN SPEND | FRI - SAT \$5,500++ MIN SPEND



LOUNGE

SEATS 64 RECEPTION 70 | SUN - THURS \$6,500++ MIN SPEND | FRI - SAT \$8,500++ MIN SPEND





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 20 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, Bourbon Steak and Clock Bar.

