BOURBON STEAK

PRIVATE DINING

YEAR 2021

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 Box accommodates up to 14 guests seated, while our Large Private Dining Room can seat as many as 32 guests. A full Restaurant buyout seats as many as 220 comfortably.

LOCATION

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

HOURS OF OPERATION

DINNER: 6PM-10PM NIGHTLY
TEL: 786.279.6600

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

THE LOUNGE (SEMI-PRIVATE)
SEATS 54 – RECEPTIONS 70
MON- WED $7,500++ MIN SPEND
THURS - SUN $9,500++ MIN SPEND

LARGE PRIVATE DINING ROOM
SEATS 32 – RECEPTIONS 50
MON - WED $4,500++ MIN SPEND
THURS- SUN $6,500++ MIN SPEND

PRIVATE GLASS BOX
SEATS 14
MON - WED $2,500++ MIN SPEND
THURS- SUN $3.500++ 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 | 10 PER PIECE

AHI TUNA TARTARE | SUSHI RICE CAKES

CEVICHE | SUBJECT TO CHANGE BASED ON SEASONALITY

CHILLED LOBSTER TACOS | MANGO-PINEAPPLE SALSA, AVOCADO CREAM

LOBSTER POT PIE VOL-AU-VENT | WHOLE-GRAIN MUSTARD

JUMBO SHRIMP COCKTAIL | SPICE-POACHED, COCKTAIL SAUCE

LAND | 9 PER PIECE

BEEF TARTARE | GRILLED PITA

BEEF BURGER SLIDERS | FARMHOUSE CHEDDAR, REMOULADE

CHICKEN EMPANADAS | TRUFFLE MAYONNAISE

SHORT RIB REUBEN | THOUSAND ISLAND

VEGETARIAN | 8 PER PIECE

MUSHROOM VOL-AU-VENT | BLUE CHEESE

HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC

CHEF'S SOUP CUPS | SEASONAL

MICHAEL'S FALAFEL | SCALLION-TOMATO RELISH

PLATED OPTIONS

ICE COLD SHELLFISH PLATTER FOR 3PP - 179

OYSTERS EAST/WEST COAST, SPICE-POACHED SHRIMP,
KING CRAB SALAD

ARTISANAL CHARCUTERIE | SEASONAL ACCOMPANIMENTS - 250

TRIO OF SELECTED CHEESES | SEASONAL ACCOMPANIMENTS - 250

CHARCUTERIE & CHEESE PLATTERS SERVE 15 GUESTS

9% TAX AND 24% SERVICE CHARGE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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





ACCOMPANIMENTS

ADD TO ANY
DINNER MENU

SHELLFISH PLATTER | 179 PER PLATTER (3PP)
MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS

FAMILY STYLE | MP
2 LB MAINE LOBSTER

WELCOME SIGNATURE COCKTAIL | 20 PER PERSON
FOR EACH GUEST UPON ARRIVAL BEFORE DINNER
BRAMBLE, PETER PAN, BOURBON MULE

BUTTER-POACHED HALF MAINE LOBSTER | 49 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

AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

CLASSIC CAESAR
BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

THE 'WEDGE'
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

SECOND COURSE

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

CHOICE OF THE FOLLOWING:

8 OZ PRIME FILET MIGNON
CARROT JUS, SAUCE BORDELAISE

LOCH DUART SCOTTISH SALMON
LEMON & FINES HERB CITRONETTE

HERB ROASTED HALF CHICKEN
CHICKEN JUS

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

NUTELLA CHEESECAKE
NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

CHOCOLATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

130 PER PERSON
9% 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

AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL
SPICE-POACHED, COCKTAIL SAUCE

CLASSIC CAESAR
BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

THE 'WEDGE'
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

SECOND COURSE

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

CHOOSE ONE OF THE FOLLOWING:

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

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

NUTELLA CHEESECAKE
NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

CHOCOLATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

155 PER PERSON
9% 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

AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL
SPICE-POACHED, COCKTAIL SAUCE

CLASSIC CAESAR
BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

HALF MAINE LOBSTER COCKTAIL
STEAMED AND CHILLED

SECOND COURSE

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

CHOOSE ONE OF THE FOLLOWING:

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

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

NUTELLA CHEESECAKE
NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

CHOCOLATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

180 PER PERSON
9% TAX AND 24% SERVICE CHARGE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

AVAILABLE FOR AGES 12 AND UNDER

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES
ROSEMARY, PAPRIKA, ONION

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING:

CHEESEBURGER
CLASSIC DRY-AGED BURGER, FARMHOUSE CHEDDAR, CLASSIC FRIES

CHICKEN TENDERS
FRIED ORGANIC CHICKEN FILETS, CLASSIC FRIES

STEAK & FRITES
4OZ PRIME FILET MIGNON, CLASSIC FRIES

PASTA
BUTTER, PARMIGIANO REGGIANO

MAC & CHEESE

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

SEASONAL ICE CREAM
SEASONAL SORBET OR SEASONAL ICE CREAM

CHOCOLATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

59 PER PERSON
9% TAX AND 24% SERVICE CHARGE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

OPEN BAR PACKAGES

PRICE PER PERSON PER HOUR

STANDARD $40

ABSOLUT VODKA
ALL AVAILABLE STOLICHNAYA VARIETIES
DON Q RUM
HERRADURA SILVER TEQUILA
COINTREAU
BEEFEATER GIN
JACK DANIELS TENNESSEE WHISKEY
JOHNNIE WALKER RE
JIM BEAM BOURBON
SOMMELIER SELECTED WHITE WINE
SOMMELIER SELECTED RED WHINE

PREMIUM $45

BELVERDE VODKA
ALL AVAILABLE STOLICHNAYA VARIETIES
BACARDI RUM
PATRON SILVER TEQUILA
COINTREAU
TANQUERAY GIN
JOHNNY WALKER BLACK SCOTCH/WHISKEY BLEND
MAKER'S MARK BOURBON
SOMMELIER SELECTED WHITE WINE
SOMMELIER SELECTED RED WINE

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER, MINERAL WATER, FRUIT MIXERS & SOFT DRINKS. THIS DOES NOT INCLUDE SHOTS OR DOUBLES.

9% TAX AND 24% SERVICE CHARGE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

BOURBON TASTING

MENU 1

HIGH WEST DISTILLERY AMERICAN PRAIRIE, PARK CITY, UTAH

HIGH WEST DISTILLERY AND SALOON IS UTAH'S FIRST LEGAL DISTILLERY SINCE 1870. LOCATED AT EXACTLY 7,000 FEET ABOVE SEA LEVEL IN HISTORIC OLD TOWN OF PARK CITY. HIGH WEST AMERICAN PRAIRIE RESERVE BOURBON IS A BLEND OF PREMIUM BOURBONS, A SIX-YEAR-OLD AND A 10-YEAR-OLD. IT IS A DELICIOUS MARRIAGE OF VANILLA, CARAMEL, BLOOD ORANGES AND DARK CHERRIES WITH LONG, SWEET AND SATISFYING HONEY NOUGAT FINISH.

MAKER'S 46, LORETTO, KENTUCKY

MAKER'S 46 WAS CREATED BY BILL SAMUELS, JR., TO AMPLIFY THE FLAVORS HE LOVES IN MAKER'S MARK. THE INNOVATIVE WOOD STAVE FINISHING PROCESS STARTS WITH FULLY MATURED MAKER'S MARK AT CASK STRENGTH. SEARED VIRGIN FRENCH OAK STAVES ARE INSERTED INTO THE BARREL AND IS HELD LONGER IN THEIR LIMESTONE CELLAR. THE RESULT IS MAKER'S 46: BOLDER AND MORE COMPLEX WITH RICH NOTES OF VANILLA AND CARAMEL AND A SMOOTH, SUBTLE FINISH.

BULLEIT FRONTIER, LAWRENCEBURG, INDIANA

BULLEIT BOURBON IS INSPIRED BY THE WHISKEY PIONEERED BY AUGUSTUS BULLEIT OVER 150 YEARS AGO. ONLY INGREDIENTS OF THE VERY HIGHEST QUALITY ARE USED THE SUBTLETY AND COMPLEXITY OF BULLEIT BOURBON COME FROM ITS UNIQUE BLEND OF RYE, CORN, AND BARLEY MALT, ALONG WITH SPECIAL STRAINS OF YEAST AND PURE KENTUCKY LIMESTONE FILTERED WATER. DUE TO ITS ESPECIALLY HIGH RYE CONTENT, BULLEIT BOURBON HAS A BOLD, SPICY CHARACTER WITH A FINISH THAT'S DISTINCTIVELY CLEAN AND SMOOTH.

MEDIUM AMBER IN COLOR, WITH GENTLE SPICINESS AND SWEET OAK AROMAS. MID-PALATE WITH TONES OF MAPLE, OAK, AND NUTMEG. THE FINISH IS LONG, DRY, WITH A LIGHT TOFFEE FLAVOR AND SATIN-LIKE TEXTURE.

45 PER PERSON

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

CUSTOM MENUS AVAILABLE.

MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABLIITY

BOURBON TASTING

MENU 2

ANGEL'S ENVY, LOUISVILLE, KENTUCKY

KENTUCKY VETERAN AND BOURBON HALL OF FAME INDUCTEE LINCOLN HENDERSON IS BEHIND THIS PORT BARREL FINISHED BOURBON. THIS KENTUCKY STRAIGHT BOURBON IS AGED ON THE TOP FLOORS OF THE RICKHOUSE BEFORE SPENDING SIX MONTHS FINISHING IN PORT BARRELS. EIGHT TO TEN BARRELS ARE USED FOR EACH BATCH.

BASIL HAYDEN, FRANKFORT, KENTUCKY

BASIL HAYDEN IS ONE OF THE FOUR KENTUCKY STRAIGHT BOURBONS IN THE BEAM SMALL BATCH COLLECTION ALONG WITH BOOKER'S, BAKER'S, AND KNOB CREEK. ALTHOUGH BASIL HAYDEN, SR. IS NOT FEATURED ON HIS NAMESAKE BOTTLE, HIS LIKENESS IS ON EVERY BOTTLE OF OLD GRAND-DAD. IT IS HIS HIGH RYE BOURBON MASH BILL RECIPE THAT IS FEATURED IN THIS BOTTLING. IT IS THE LOWEST PROOF OF THE SMALL BATCH COLLECTION COMING IN AT JUST 80 PROOF.

JEFFERSON'S OCEAN AGED AT SEA, CRESTWOOD, KENTUCKY

THIS IS THE FIFTEENTH RELEASE FROM JEFFERSON'S OCEAN VOYAGE, ONE USING WHEAT RATHER THAN RYE AS ITS SECONDARY OR FLAVORING GRAIN. FOR THE COLLECTION, BARRELS THAT HAVE BEEN AGING BOURBON FOR ABOUT 6 TO 8 YEARS ARE TRANSFERRED TO A SHIP THAT SAILS FOR SEVERAL MONTHS AT SEA. THIS WELL-TRAVELED BOURBON HAS CROSSED THE EQUATOR 4 TIMES AND HIT 30 PORTS OF CALL ON 5 DIFFERENT CONTINENTS BEFORE BEING BOTTLED.

55 PER PERSON

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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

PRIVATE GLASS BOX

SEATS 14

MON - WED $2,500++ MIN SPEND | THUR - SUN $3.500++ MIN SPEND



LARGE PRIVATE DINING ROOM

SEATS 32 – RECEPTIONS AVAILABLE FOR 50

MON - WED $4,500++ MIN SPEND | THUR - SUN $6,500++ MIN SPEND



THE LOUNGE (SEMI-PRIVATE)

SEATS 54 - RECEPTION 70

MON - WED $7,500++ MIN SPEND | THUR - SUN $9,500++ 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.