



BOURBON STEAK

bourbonsteak.com/lasvegas
events-lv@boubonsteak.com
3960 S Las Vegas Blvd, Las Vegas, NV 89119

ABOUT US

James Beard Award-winning chef Michael Mina brings his celebrated culinary vision to the iconic Four Seasons Hotel in Las Vegas with the new Bourbon Steak Las Vegas. A modern reimagining of the classic American steakhouse, this dining destination offers the finest cuts of premium beef and seafood, alongside seasonal ingredients. Guests can savor elevated steakhouse favorites infused with global flavors, all paired with an exceptional beverage program featuring an extensive selection of wines and spirits. Whether you're planning an intimate dinner or a lively celebration, our team is dedicated to creating unforgettable experiences tailored just for you.

SPACES

BARREL LOUNGE

15 STANDING

RARE LOUNGE

15 STANDING

VELVET ROSE LOUNGE

20 STANDING

BOURBON LOUNGE

40 STANDING

WHISKEY ROW

18 SEATED / 50 STANDING

BLACK & BLUE

PRIVATE ROOM
26 SEATED / 30 STANDING

CRIMSON BARREL

PRIVATE ROOM
16 SEATED / 25 STANDING

MAIN DINING ROOM BUY-OUT

150 SEATED / 150 STANDING

FULL RESTAURANT BUY-OUT

204 SEATED / 385 STANDING





LADY LUCK

3 COURSE MENU | \$125

FEATURING SHARED APPETIZERS, INDIVIDUALLY PLATED MAIN & DESSERT

available up to 30 guests

APPETIZERS

select two for the table

SHRIMP COCKTAIL

gin-spiked cocktail sauce, horseradish

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

MICHAEL'S TUNA TARTARE

quail egg, pine nut, mint, asian pear
habanero-sesame oil

THE 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

additional appetizer \$20 per person

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

MAINS

select three, guests select upon arrival

ROASTED CHICKEN

onion jus

FILET MIGNON

red wine-shallot butter

N.Y. STRIP STEAK

red wine-shallot butter

ROASTED KING SALMON

citronette

RIGATONI POMODORO

parmesan, basil
*vegan, upon request

BONE-IN RIBEYE

supplement \$25 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERT

for the table

WARM BEIGNETS

chocolate pot du creme

ROLL THE DICE

3 COURSE MENU | \$145
INDIVIDUALLY PLATED

available up to 30 guests

APPETIZERS

guests select from the following

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

ONION SOUP GRATIN

caramelized onions
trio of cheeses, garlic baguette

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear
habanero-sesame oil

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

MAINS

select three

ROASTED CHICKEN

onion jus

ROASTED KING SALMON

citronette

FILET MIGNON

red wine-shallot butter

RIGATONI POMODORO

parmesan, basil
*vegan, upon request

BONE-IN RIBEYE

red wine-shallot butter
supplement \$25 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERT

BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

VEGAS FAMILY

3 COURSE MENU | \$135
SERVED FAMILY STYLE

APPETIZERS

select two from the following

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

CHOPPED 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
radish, poppy seed, dijon vinaigrette

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear
habanero-sesame oil

BACON-WRAPPED SCALLOPS*

cranberry, turnip, marcona almond
foie gras cream

*19PP FOR ADDITIONAL SELECTION

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

MAINS

select two

ROASTED CHICKEN

onion jus

ROASTED KING SALMON

citronette

FILET MIGNON

red wine-shallot butter

NY STRIP

red wine-shallot butter

BONE-IN RIBEYE

red wine-shallot butter
supplement \$25 per person

*35PP FOR ADDITIONAL SELECTION

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

*19PP FOR ADDITIONAL SELECTION

DESSERT

select one

WARM BEIGNETS

chocolate pot du creme

BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

*14PP FOR ADDITIONAL SELECTION

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

THE BALLER

TASTING MENU | \$275

FIRST COURSE

CAVIAR "TWINKEE"
yuzu cremé fraîche

SECOND COURSE

BACON WRAPPED SCALLOP
cranberry pureé

THIRD COURSE

BLACK TRUFFLE AGNOLOTTI
buratta cheese filling

FOURTH COURSE

BIG EYE TUNA "FOIE-POIVRE"
bloomsdale spinach

FIFTH COURSE

JAPANESE A5 STRIP STEAK
roasted bone marrow

DESSERT

WARM BEIGNETS
milk chocolate pot du creme
crème bruleé & fresh raspberries
macallan 12 butterscotch pudding

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ADDITIONS & RECEPTIONS

CANAPES & PLATTERS

price per piece (minimum 12 per item)

MINI CAVIAR LOBSTER ROLL 35
lemon cremé fraîche

SHRIMP COCKTAIL 8
gin-spiked cocktail sauce, horseradish

MICHAEL MINA'S TUNA TARTARE* 8
quail egg, pine nut, mint, asian pear
habanero-sesame oil

BURATTA & ENDIVE CUP 6
persimmon

PRIME BEEF SKEWER 8
chimichurr

BACON WRAPPED SCALLOP SKEWER 7
cranberry purée

CHEESE & CHARCUTERIE 196
orange espellete marmalade
(serves 12)

MARKET VEGETABLE CRUDITÉ 69
buttermilk-ranch dressing
(serves 12)

RAW BAR 31
shrimp cocktail, oysters on half shell
clams on half shell, maine lobster
gin-spiked cocktail sauce, creamy dijonnaise, lemon

4 OZ. CAVIAR
potato cakes, toast points, chive-crème fraîche
ossetra \$780 royal daurenki \$580

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

LIBATIONS

FULL BAR PACKAGE

\$85 per person for two hours
\$40 each additional hour

PREMIUM BAR PACKAGE

\$160 per person for two hours
\$75 each additional hour

ENHANCEMENTS

\$25 per person for one specialty cocktail
\$50 per person for two specialty cocktail

WINE PAIRING

wine list available, please inquire
for sommelier assistance

BEER & WINE PACKAGE

\$75 per person for two hours
\$35 each additional hour

SEASONAL BEER
HOUSE RED, WHITE
AND SPARKLING WINE

SPARKLING GREETING

passed upon arrival or served as a toast

\$25 per person HOUSE SPARKLING
\$35 per person CHAMPAGNE

WHISKEY FLIGHTS

three 3/4 oz pours, served after dinner
market price per person

SMALL BATCH | SINGLE BARREL
INTERNATIONAL
SPARKLING WINE

*please note, parties of 25 or more require an event bartender at an additional cost

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

THE TEAM



CHEF MICHAEL MINA, CHEF PARTNER

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002).

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).

CONTACT

Get in touch for more information and
to start planning your event.

702-405-1896

bourbonsteak.com/lasvegas
events-lv@bourbonsteak.com

