



BOURBON STEAK

A MICHAEL MINA RESTAURANT



PRIVATE DINING

YEAR

2025 A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

A MICHAEL MINA RESTAURANT

EXPERIENCE ONE OF SCOTTSDALE'S PREMIER STEAKHOUSES

Acclaimed chef Michael Mina offers contemporary American fare with a focus on the finest all-natural, organic and hormone-free cuts of beef poached in butter and finished over a mesquite wood-burning grill. Also featured are American Wagyu Beef, creative variations of poultry and fish dishes, Mina's famous bar burgers, and duck fat fries.

BOURBON STEAK'S sensual, upscale and modern atmosphere boasts a 5,000-bottle wine cellar, an extensive collection of Champagne, Burgundy and Bordeaux and classically-engineered cocktails using pure ingredients and hand-crafted spirits. BOURBON STEAK is conveniently located within the Fairmont Scottsdale Princess resort with a separate entrance at the front drive and valet parking. BOURBON STEAK has earned AAA's prestigious Four-Diamond award each year since opening in 2008.



LOCATION

FAIRMONT SCOTTSDALE PRINCESS

7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
TEL: 480.585.2709

CELEBRITY CHEF

MICHAEL MINA

EXECUTIVE CHEF

SARA GARRANT

GENERAL MANAGER

ANDREW MCLAUGHLIN

WINE DIRECTOR

MAKI POTTENGER



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DINING ROOMS ONE & TWO

These semi-private, side by side dining rooms can be combined to create a large dining space. Both rooms allow for direct access to the Terrace.

108 COMBINED TOTAL SEAT COUNT

38 ROOM ONE TOTAL SEAT COUNT

70 ROOM TWO TOTAL SEAT COUNT

PRIVATE DINING ROOM

This private enclosed section of the restaurant boasts a sleek, contemporary design.

40 SEATED | 60 RECEPTION

PRIVATE DINING TERRACE

This private outdoor patio area overlooks the Resort's lush landscaped grounds and East Pool.

50 SEATED | 60 RECEPTION

MARQUESA PATIO

This private outdoor venue is the perfect space to enjoy Arizona's beautiful weather, sunsets and dining under the stars.

50 SEATED | 40 RECEPTION

SEMI-PRIVATE DINING ATRIUM

This semi-private area of the restaurant offers an intimate experience, perfect for small social or business gatherings.

20 SEATED

CHEF'S TABLE

This semi-private area adjacent to the main dining area while offering the contagious atmosphere of the restaurant floor.

12 SEATED

FIRESIDE

For intimate events under a starlit sky, our four cozy fire pits can be reserved individually or the entire fire pit area can be reserved exclusively including access to the adjacent lawn.

8 SEATED (PER FIRE PIT) | 50 RECEPTION





COLD CANAPÉS

- TUNA "NIGIRI"** CRISPY RICE CAKE, SRIRACHA MAYO, TOBIKO
- CHILLED GRILLED SHRIMP** ROMESCO, CHIMICHURRI
- WAGYU BEEF TARTARE** PICKLED RED ONION, POTATO CHIP
- MAINE LOBSTER "ROLLS"** BRIOCHE, HERBED AÏOLI
- CRISPY ARTICHOKE HEARTS** ROASTED GARLIC, PRESERVED LEMON
- SEABASS CEVICHE** LIME JUICE, FRESNO PEPPER, CRISPY WONTON
- LOADED DEVEILED EGGS** BACON JAM, SMOKED PAPRIKA, CORNICHON

ADD CAVIAR: 10 PER PERSON

HOT CANAPÉS

- PESTO ARANCINI** RISOTTO, GOAT CHEESE, CHIVES
- TEMPURA MAITAKE MUSHROOM** RED MISO AÏOLI, SESAME SEEDS
- SAUTÉED ROCK SHRIMP** AGED PARMESAN CREAM, CONFIT GARLIC
- PORK BELLY CONFIT** KIMCHI AÏOLI, MARINATED CUCUMBER, CILANTRO
- SHORT RIB CROQUETTES** POTATO, HOUSE RICOTTA, RED WINE REDUCTION
- CRISPY MOZZARELLA** MARINATED TOMATO, SHALLOTS, SABA
- CRAB "RANGOON"** CREAM CHEESE, SCALLION, SWEET & SOUR

- SELECTION OF THREE** 18. PER HALF HOUR PER PERSON
- SELECTION OF FIVE** 28. PER HALF HOUR PER PERSON
- ADDITIONAL CHOICES** 5. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%)

CANAPÉS CAN BE SERVED EITHER RECEPTION STYLE PASSED/STATIONARY OR ON THE TABLE FAMILY STYLE SHARED

RAW BAR

SERVED FAMILY STYLE ON THE TABLE OR SET AS A DISPLAY

- OYSTERS ON THE HALF SHELL** 36. PER HALF DOZEN
- CHILLED MAINE LOBSTER** 56. PER HALF LOBSTER
- CHILLED SHRIMP** 46. PER HALF DOZEN

PRINCESS PLATTER 40. PER PERSON
MAINE LOBSTER, KING CRAB LEGS, POACHED SHRIMP, OYSTERS

CHOICE OF:

CAST-IRON BROILED

- RED MISO BUTTER
- CHARRED LEMON
- LEMONGRASS TEA

OR

ICE-COLD

- GIN-SPIKED COCKTAIL SAUCE
- DIJONNAISE
- GREEN GODDESS

MENU UPGRADES

CHARCUTERIE BOARD CHEFS SELECTION ARTISAN MEATS AND CHEESES, TRADITIONAL ACCOMPANIMENTS 26. PER PERSON MINIMUM 10 PEOPLE



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

GARLIC & HERB, TWO CHEFS CHOICE

FIRST COURSE

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLES,
SEASONALLY-INFLUENCED INGREDIENTS

SECOND COURSE

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

ATLANTIC SALMON

WILD MUSHROOM RISOTTO

C.A.B. FILET MIGNON 8 OZ

THIRD COURSE

BOURBON STEAK CANDY BAR

PEANUT BUTTER, CHOCOLATE BROWNIE

100. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON

DESSERT DUO 4. PER PERSON



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
GARLIC & HERB, TWO CHEFS CHOICE

FIRST COURSE

PRE-SELECT TWO:
CLASSIC CAESAR SALAD
LITTLE GEM, GARLIC STREUSEL, CREAMY CAPER VINAIGRETTE

ICEBERG WEDGE SALAD
APPLEWOOD-SMOKED BACON, TOMATO, POINT REYES BLUE CHEESE

FARMER'S MARKET GREENS
MIXED TENDER GREENS, SHAVED VEGETABLES,
SEASONALLY-INFLUENCED INGREDIENTS

SEASONAL SOUP
SEASONALLY-INFLUENCED GARNISH

SECOND COURSE

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

PRE-SELECT THREE:
ATLANTIC SALMON
JIDORI CHICKEN
WILD MUSHROOM RISOTTO
C.A.B. FILET MIGNON 8 OZ
C.A.B. NEW YORK STRIP 12 OZ 15. PER PERSON SUPPLEMENT

THIRD COURSE

PRE-SELECT ONE:
BOURBON STEAK CANDY BAR
PEANUT BUTTER, CHOCOLATE BROWNIE

WARM NUTMEG BEIGNETS
VANILLA CRÉME BRÛLÉE

MIXED BERRY BAR
VANILLA ICE CREAM, OAT STREUSEL

110. PER PERSON
PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON
DESSERT DUO 4. PER PERSON



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

GARLIC & HERB, TWO CHEFS CHOICE

FIRST COURSE

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

LITTLE GEM, GARLIC STREUSEL, CREAMY CAPER VINAIGRETTE

ICEBERG WEDGE SALAD

APPLEWOOD-SMOKED BACON, TOMATO, POINT REYES BLUE CHEESE

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLES,
SEASONALLY-INFLUENCED INGREDIENTS

SECOND COURSE

PRE-SELECT TWO:

MICHAEL'S TUNA TARTARE

ANCHO CHILE, PEAR, SESAME OIL

PESTO DITILINI

PARMESAN, BLISTERED TOMATO, OLIVE OIL, BREADCRUMB
ADD KING CRAB: 7 PER PERSON SUPPLEMENT

GRILLED THREE-CHEESE SANDWICH

SAN MARZANO TOMATO SOUP

THIRD COURSE

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

PRE-SELECT THREE:

ATLANTIC SALMON

JIDORI CHICKEN

WILD MUSHROOM RISOTTO

C.A.B. FILET MIGNON 8 OZ

CHILEAN SEABASS 15. PER PERSON SUPPLEMENT

C.A.B. NEW YORK STRIP 12 OZ 15. PER PERSON SUPPLEMENT

FOURTH COURSE

PRE-SELECT ONE:

BOURBON STEAK CANDY BAR

PEANUT BUTTER, CHOCOLATE BROWNIE

WARM NUTMEG BEIGNETS

VANILLA CRÉME BRÛLÉE

MIXED BERRY BAR

VANILLA ICE CREAM, OAT STREUSEL

120. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON

DESSERT DUO 4. PER PERSON



FIRST COURSE

PRE-SELECT TWO:

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLE,
SEASONALLY-INFLUENCED INGREDIENTS

MICHAEL'S TUNA TARTARE

ANCHO CHILE, PEAR, SESAME OIL

BEEF TARTARE

NEW YORK STRIP, TRADITIONAL GARNISH, TOASTED CIABATTA

LOBSTER COCONUT CURRY

FINGERLING POTATO, CILANTRO, MISO SHRIMP

SEASONAL SOUP

SEASONALLY-INFLUENCED GARNISH

SECOND COURSE

PRE-SELECT TWO:

PESTO DITILINI

PARMESAN, BLISTERED TOMATO, OLIVE OIL, BREADCRUMB
ADD KING CRAB: 7 PER PERSON SUPPLEMENT

MESQUITE-GRILLED ATLANTIC SALMON

CHARRED LEMON

MESQUITE-GRILLED CHILEAN SEABASS

CHARRED LEMON 15. PER PERSON SUPPLEMENT

THIRD COURSE

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

PRE-SELECT TWO:

AMERICAN WAGYU FLAT IRON 10 OZ CARROT REDUCTION

WOOD-ROASTED NEW YORK STRIP 12 OZ CARROT REDUCTION

WOOD-ROASTED FILET MIGNON CARROT REDUCTION

JIDORI CHICKEN CARROT REDUCTION

FOURTH COURSE

PRE-SELECT TWO FOR DUO DESSERT:

BOURBON STEAK CANDY BAR

PEANUT BUTTER, CHOCOLATE BROWNIE

WARM NUTMEG BEIGNETS

VANILLA CRÉME BRÛLÉE

MIXED BERRY BAR

VANILLA ICE CREAM, OAT STREUSEL

150. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON



CIGAR ROLLER*

A trained cigar roller will set up a display with humidors, a large selection of antiques and cigar artifacts. Traditional rolling tools and bunches of raw tobacco will be used by the roller to entertain the guests. The attendant will educate the guests with exciting stories about the history of cigars and how a cigar is constructed. This is, by far, the most popular option and a favorite part of any event. Available in outdoor locations only.

850. PER ROLLER CIGAR PACKAGES START AT \$12 PER CIGAR PLUS TAX

*ONLY AVAILABLE FOR FULL PATIO BUYOUT

ACOUSTIC GUITARIST*

Add a professional acoustic guitarist to your event for ambiance everyone will enjoy. From background music to classical and jazz styles, your guests will be wowed by live entertainment.

1 HOUR 400.

2 HOURS 500.

3 HOURS 600.

4 HOURS 700.

*ONLY AVAILABLE FOR FULL PATIO BUYOUT

OUR IN-HOUSE TEAM OF DESIGNERS WILL TURN MOMENTS INTO MEMORIES BY ENHANCING YOUR SPECIAL EVENT WITH ENTERTAINMENT, CUSTOM LINENS, FLORAL, ETC. FOR FURTHER INFORMATION OR ADDITIONAL SOLUTIONS (SUCH AS TRANSPORTATION, GIFTS, ETC) , PLEASE CALL 480-585-2646 OR BY EMAIL ADVENTUREARIZONA@FAIRMONT.COM. PRICING SUBJECT TO AVAILABILITY.





Michael Mina's story is one of over three decades of influence, passion, and achievement. With accolades including James Beard Foundation "Who's Who of Food & Beverage," Gayot Restaurateur of the Year, Bon Appétit Chef of the Year, as well as the International Food and Beverage Forum's Restaurateur of the Year, Michelin-starred Chef Mina continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and beyond.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Mina has had a love affair with the kitchen since a very early age - creating memorable dining experiences for family, friends, and guests alike. His epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park, during which he supplemented his formal schooling with hands-on experience in Charlie Palmer's kitchen at the famed Aureole in New York City. After graduation, Chef Mina was presented with the opportunity of a lifetime with Chef George Morrone, then-Executive Chef of the Bel Air Hotel in Los Angeles. The two were asked to develop a concept and create a menu for an upscale seafood restaurant in San Francisco - from there, AQUA was born. Though Chef Mina was welcomed to San Francisco by a major earthquake on his second day in the city, he was unfazed and went to work immediately, dedicating himself to creating a dining experience that quickly became one of the pillars of the Bay Area restaurant community.

In 2002, Chef Mina's culinary and business vision led to the founding of his restaurant management company, MINA Group, with partner Andre Agassi. Under the auspices of MINA Group, he has opened over 40 virtual brands and award-winning brick-and-mortar outlets across the U.S. and Dubai.

FOR A COMPLETE LIST OF RESTAURANTS AND MORE INFORMATION, PLEASE VISIT MICHAELMINA.NET AND FOLLOW CHEF MICHAEL MINA ON FACEBOOK AND INSTAGRAM AT [@CHEFMICHAELMINA](https://www.instagram.com/CHEFMICHAELMINA).





Sara grew up in a tight-knit community of commercial salmon fisherman in South Central, Alaska. Witnessing first-hand what a cohesive team, with a good captain, can truly accomplish, she developed a “make it happen” attitude. Meals were a big part of the summer, and Sara spent a lot of time in the kitchen, from a young age, with her mom cooking for crews or 12–15 people. The Pacific Ocean still calls her back to Alaska, when the salmon start their yearly run back to the river. Here, she spends the long days with her immediate and “adopted summer time” family, from mornings in the boats, to evenings helping her mom prep the next day’s meals.

After high school graduation, Sara went to culinary school for pastry in Ottawa at Le Cordon Bleu, where she was introduced into the savory side of the kitchen. From there she headed to the “lower-48”, landing in Phoenix, where she began working at various restaurants in the Valley; most notably was Noca, where she developed her culinary style under Chef Chris Curtiss, who opened her eyes to not only ingredients and cooking techniques she had not been exposed to before, but a true appreciation of local produce, sustainable seafood and a general respect of the products used on a daily basis.

Wanderlust kicked in and Sara moved to San Diego, working as a Chef de Partie, at Addison at the Grand del Mar for a season. In 2012, she moved back to help open Isabella’s Kitchen at Grayhawk Golf Club. The opportunity presented itself to work with Chef Curtiss again at Bourbon Steak Scottsdale at the Fairmont Princess in the fall of 2013, where she stayed into the spring of 2015, helping the team transition as Chef Jeremy McMillian took helm. Staying with the Mina group, Sara transferred to Miami to spend a season at what was Michael Mina 74 at Fontainebleau Miami Beach as the Senior Sous Chef. Cue to fall 2017, back at Bourbon Steak Scottsdale, Sara was promoted as Executive Chef. She is passionate about creating dining experiences that guests will enjoy and want to return many times for, while cultivating a culture of respect, inspiration and commitment to the culinary team.

Sara’s downtime is spent between the local dog parks in Central Phoenix, where she tries to tire out her Jack Russell terrier, Kalgin, and when that feat is complete, she spends time in her art room, jamming out to music and mentally recharging with acrylic paints and blank canvases.

“GIVE IT A LITTLE LOVE. IF YOU TAKE THE TIME TO TREAT THE PRODUCTS WE ARE LUCKY ENOUGH TO USE WITH RESPECT FROM START TO FINISH, I HONESTLY FEEL THE GUEST CAN TASTE THE DIFFERENCE.”

