



# BOURBON STEAK

A MICHAEL MINA RESTAURANT

## SPECIAL EVENTS

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# ABOUT US

**James Beard Award-winning chef Michael Mina brings his celebrated culinary vision to the iconic Seagate Hotel in Delray Beach with the new Bourbon Steak.**

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.

## EVENT SPACES

### **BOURBON BARREL**

14 Seated | 20 Standing

### **WHISKEY ROW**

18 Seated | 25 Standing

### **FULL RESTAURANT**

220 Seated | 350 Standing





Bourbon Barrel



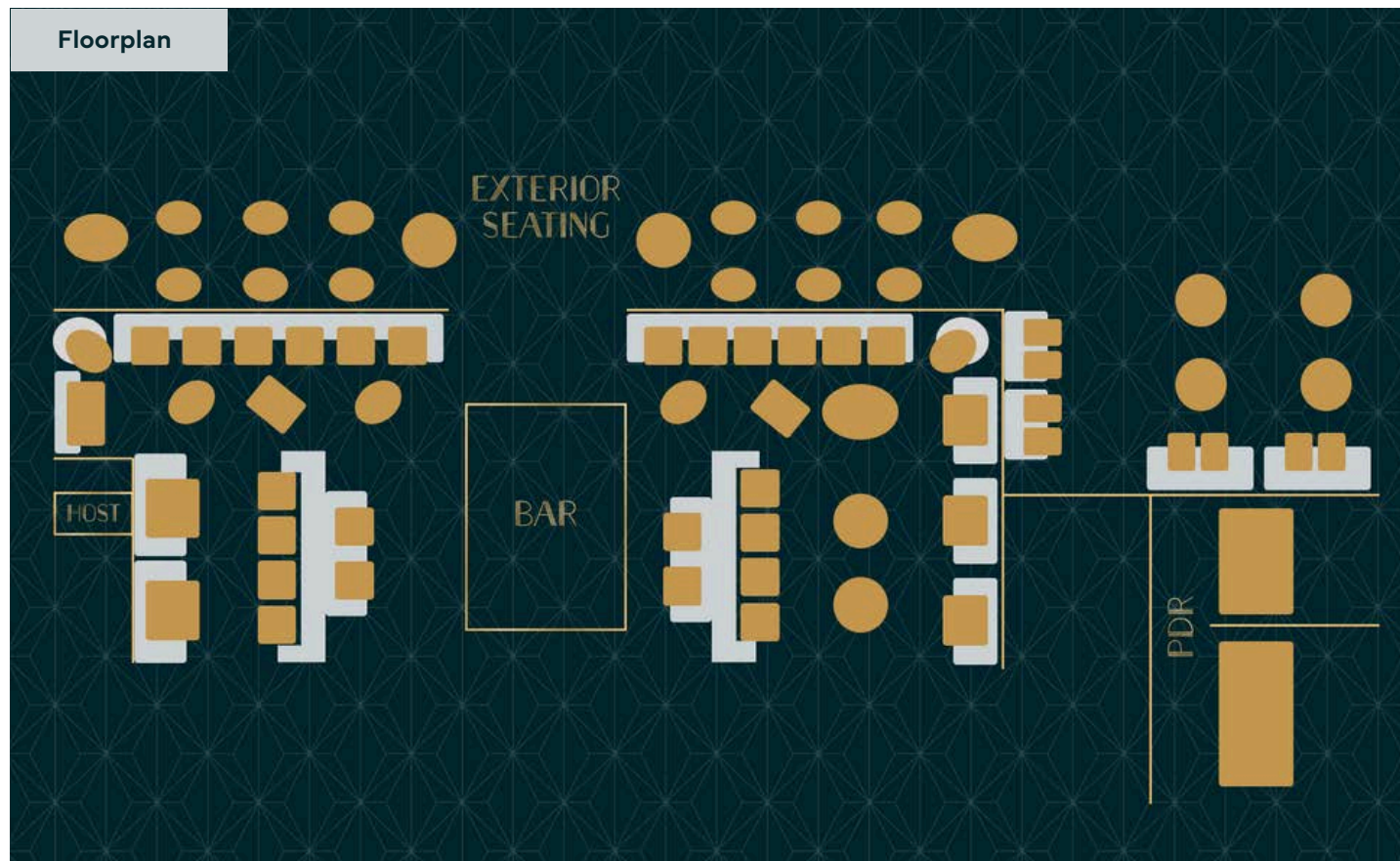
Whiskey Row



Full Restaurant



Floorplan





# BOURBON VOYAGE

3 COURSE MENU | SERVED FAMILY STYLE | \$115 PER GUEST

Available up to 24 guests

Selection of two appetizers, two entrées, and one dessert.

## AMUSE

### DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

## APPETIZERS

select two

### PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, parmesan

### THE 'WEDGE'

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

### SHRIMP COCKTAIL\*

+ 4 per order

gin-spiked cocktail sauce, horseradish

### MICHAEL MINA'S TUNA TARTARE\*

+ 8 per order

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

## MAINS

select two

### ROASTED CHICKEN\*

espelette chicken onion jus

### 8 oz. FILET MIGNON\*

red wine-shallot butter

### 12 oz. NY STRIP STEAK\*

red wine-shallot butter

### GRILLED MAHI MAHI\*

citronette

### RIGATONI POMODORO

parmesan, basil

\*vegan, upon request

## PREMIUM CUTS

8 oz. STONE AXE NY STRIP\* + 35 per order  
red wine-shallot butter

22 oz. BONE-IN RIBEYE\* + 45 per order  
red wine-shallot butter

## SIDES + ENHANCEMENTS

### CHEF'S SELECTION OF SEASONAL SIDE DISHES

for the table

### 2 PC. DIVER SCALLOP\*

+ 21 per order

### 2 PC. GRILLED SHRIMP\*

+ 12 per order

### TRUFFLE BUTTER

+ 6 per order

## DESSERT

### BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

### BOURBON STEAK BEIGNETS

milk chocolate pot de crème

### DARK CHOCOLATE S'MORES

devil's food cake, candied hazelnut  
toasted marshmallow ice cream

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

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.



# OAK & OPULENCE

3 COURSE MENU | PLATED INDIVIDUALLY | \$130 PER GUEST

Available up to 24 guests

Selection of three appetizers, three entrées, and two desserts.

## AMUSE

### DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

## APPETIZERS

select three

### PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, parmesan

### THE 'WEDGE'

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

### MICHAEL MINA'S TUNA TARTARE\*

+ 8 per order

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

### SHRIMP COCKTAIL\*

+ 4 per order

gin-spiked cocktail sauce, horseradish

## MAINS

select three

### 8 oz. FILET MIGNON\*

red wine-shallot butter

### 12 OZ. NY STRIP STEAK\*

red wine-shallot butter

### ROASTED CHICKEN\*

espelette chicken onion jus

### GRILLED MAHI MAHI\*

citronette

### RIGATONI POMODORO

parmesan, basil

\*vegan, upon request

## PREMIUM CUTS

### 8 OZ. STONE AXE NY STRIP\* + 35 PER ORDER

red wine-shallot butter

### 22 OZ. BONE-IN RIBEYE\* + 45 PER ORDER

red wine-shallot butter

## SIDES + ENHANCEMENTS

### CHEF'S SELECTION OF SEASONAL SIDE DISHES

for the table

### 2 PC. DIVER SCALLOP\*

+ 21 per order

### 2 PC. GRILLED SHRIMP\*

+ 12 per order

### TRUFFLE BUTTER

+ 6 per order

## DESSERT

### BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

### BOURBON STEAK BEIGNETS

milk chocolate pot de crème

### DARK CHOCOLATE S'MORES

devil's food cake, candied hazelnut  
toasted marshmallow ice cream

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# LEGACY TIDES

3 COURSE MENU | SERVED FAMILY STYLE | \$145 PER GUEST

Available for 24 guests

Selection of four appetizers, four entrées, and three desserts.

## APPETIZERS

select four

### PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, parmesan

### THE 'WEDGE'

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

### BACON-WRAPPED SCALLOPS\*

cranberry, turnip, marcona almond  
foie gras cream

### MICHAEL MINA'S TUNA TARTARE\*

+ 8 per order

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

### SHRIMP COCKTAIL\*

+ 4 per order

gin-spiked cocktail sauce, horseradish

## AMUSE

### DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

## MAINS

select four

### 8 OZ. FILET MIGNON\*

red wine-shallot butter

### 12 OZ. NY STRIP STEAK\*

red wine-shallot butter

### 16 OZ. DELMONICO RIBEYE\*

espelette chicken onion jus

### ROASTED CHICKEN

espelette chicken onion jus

### GRILLED MAHI MAHI\*

citronette

### BONE-IN RIBEYE\*

supplement \$25 per person

## PREMIUM CUTS

### 8 OZ. STONE AXE NY STRIP\* + 35 PER ORDER

red wine-shallot butter

### 22 OZ. BONE-IN RIBEYE\* + 45 PER ORDER

red wine-shallot butter

## SIDES + ENHANCEMENTS

### CHEF'S SELECTION OF SEASONAL SIDE DISHES

for the table

### 2 PC. DIVER SCALLOP\*

+ 21 per order

### 2 PC. GRILLED SHRIMP\*

+ 12 per order

### TRUFFLE BUTTER

+ 6 per order

## DESSERT

### BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

### BOURBON STEAK BEIGNETS

milk chocolate pot de crème

### DARK CHOCOLATE S'MORES

devil's food cake, candied hazelnut  
toasted marshmallow ice cream

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

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# ADDITIONS & RECEPTIONS

## CANAPES

\$30 per person (select 3)

### SHRIMP COCKTAIL\*

gin-spiked cocktail sauce, horseradish

### BURRATA & ENDIVE CUP

golden beet, basil

### PRIME BEEF SKEWER\*

chimichurri

### BACON-WRAPPED SCALLOP SKEWER\*

cherry purée

### MICHAEL MINA'S TUNA TARTARE\*

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

## CRUDITÉ + SHELLFISH

Shared for the table

### MARKET VEGETABLE CRUDITÉ \$69, SERVES 12

buttermilk-ranch dressing

### MARKET OYSTERS\* \$42 PER DOZEN

chef's selection of oysters

Available ice-cold or miso-broiled

### 1 OZ. PETROSSIAN CAVIAR\*

potato cakes, toast points, chive-crème fraîche  
ossetra \$195 | royal daurenki \$145

### SHELLFISH PLATTER\* \$135, SERVES 4

shrimp cocktail, oysters on half shell  
alaskan king crab, maine lobster  
available ice-cold or miso-broiled

## SIGNATURE ENHANCEMENTS

### MAINE LOBSTER POT PIE\* \$98

market vegetables, russet potatoes  
black truffle, lobster-brandy cream

### 36OZ WAGYU TOMAHAWK\* \$225

red wine shallot butter

### A5 JAPANESE WAGYU\*

Available in 4oz portions

### KAGOSHIMA NY STRIP \$34 PER OZ

### MITSOBUSHI RIBEYE \$52 PER OZ

### HOKKAIDO SNOW BEEF \$75 PER OZ

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# LIBATIONS

## FULL BAR PACKAGE

65 PER PERSON FOR TWO HOURS

30 EACH ADDITIONAL HOUR

## PREMIUM BAR PACKAGE

85 PER PERSON FOR TWO HOURS

40 EACH ADDITIONAL HOUR

## ENHANCEMENTS

21 PER PERSON FOR ONE SPECIALTY COCKTAIL

40 PER PERSON FOR TWO SPECIALTY COCKTAILS

## WINE PAIRING

wine list available, please inquire  
for sommelier assistance

## BEER & WINE PACKAGE

45 PER PERSON FOR TWO HOURS

20 EACH ADDITIONAL HOUR

seasonal beer  
house red, white & sparkling wine

## SPARKLING GREETING

passed upon arrival or served as a toast

20 PER PERSON FOR HOUSE SPARKLING

30 PER PERSON FOR CHAMPAGNE

## WHISKEY FLIGHTS

THREE ¾ 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

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# 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).



A close-up photograph of a dark, textured plate with concentric white lines. On the plate is a stack of food: a slice of seared meat with a dark, textured crust, topped with a slice of pinkish meat, and a round, golden-brown fried item. A thick, dark brown sauce is being poured from a spoon above, creating a pool on the plate. The background is dark and textured.

# CONTACT

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

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