



BOURBON STEAK

SAN FRANCISCO

SPECIAL EVENTS

bourbonsteak.com/san-francisco

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335 Powell Street, San Francisco, CA 94102

ABOUT US

James Beard Award-winning chef Michael Mina makes his return to the Westin St. Francis with the new Bourbon Steak experience. 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

PRIVATE DINING ROOM
48 SEATED / 69 STANDING

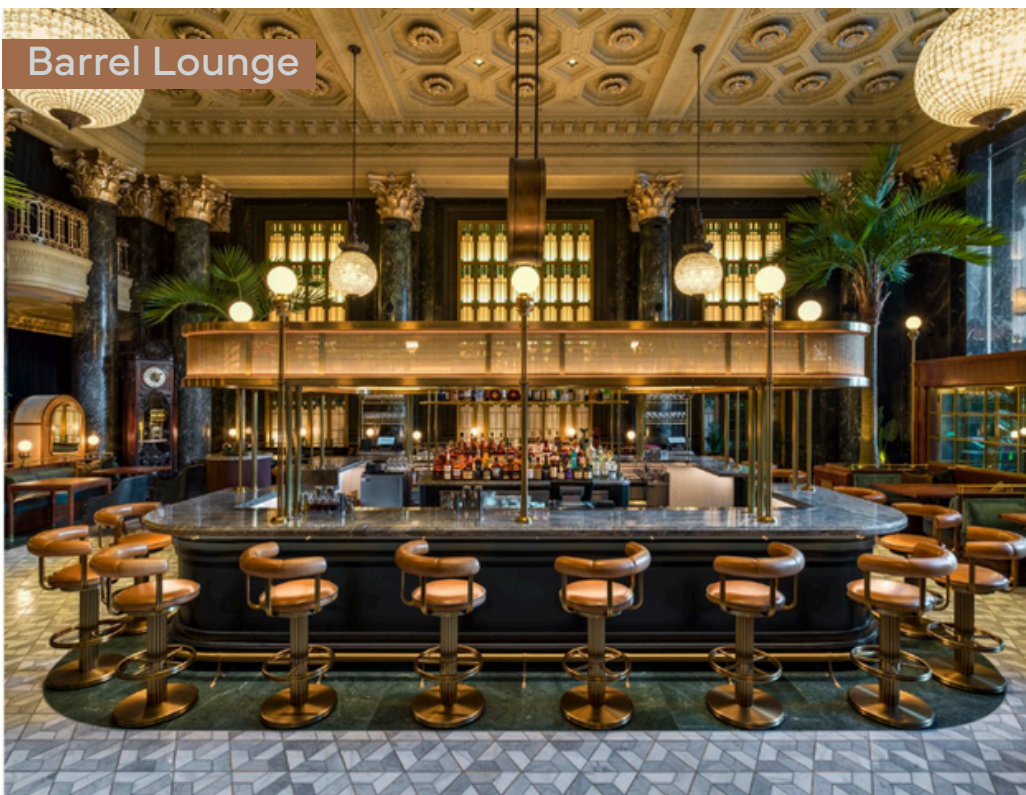
BARREL LOUNGE
25 Standing

BOURBON ROOM
PRIVATE ROOM
24 Seated / 35 Standing

WHISKEY ROOM
PRIVATE ROOM
24 SEATED / 35 STANDING

FULL RESTAURANT
BUY-OUT
120 Seated / 179 Standing







SF FAMILY

3 COURSE MENU | \$135 PER GUEST
served family-style

AMUSE BOUCHE

DUCK FAT FRY TRIO
truffle, garlic & herb, paprika

FIRST COURSE

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

ORCHARD APPLE SALAD
chicories, aged white cheddar, pecan
maple-bourbon vinaigrette

SECOND COURSE

BACON-WRAPPED SCALLOPS*
cranberry, marcona almond
madeira emulsion

MICHAEL MINA'S TUNA TARTARE*
quail egg, pine nut, mint, asian pear, garlic
trio of chili peppers, habanero-sesame oil

MAINS

PORCINI ROASTED CHICKEN
lemon-onion chicken, jus

ROASTED KING SALMON*
citronette

NEW YORK STRIP STEAK*
red wine-shallot butter

RIGATONI POMODORO
vegetarian or vegan style
*upon request

SIDES

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERT

SIGNATURE WARM BEIGNETS
chocolate pot du creme
crème brulée & fresh raspberries
macallan 12 butterscotch pudding

ENHANCEMENTS

BLACK TRUFFLE BREAD +5 PER PERSON
maldon sea salt

CAVIAR "TWINKIEE"* +25 PER PERSON
yuzu crème fraîche, potato cake

CHILLED SHELLFISH PLATTER* +40 PER PERSON
oysters, clams, maine lobster, shrimp cocktail
espelette dijonaise

GRILLED SHRIMP TO MAINS +6 PER PERSON

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

SMALL BATCH

4 COURSE MENU | \$145 PER GUEST

FEATURING SHARED APPETIZERS AND INDIVIDUALLY PLATED MAIN

available up to 48 guests

AMUSE BOUCHE

DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

FIRST COURSE

for the table

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, parmesan

ORCHARD APPLE SALAD

chicories, aged white cheddar, pecan
maple-bourbon vinaigrette

SECOND COURSE

for the table

BACON-WRAPPED SCALLOPS*

cranberry, marcona almond
madeira emulsion

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear, garlic
trio of chili peppers, habanero-sesame oil

MAINS

guests select upon arrival

PORCINI ROASTED CHICKEN

lemon-onion chicken, jus

ROASTED KING SALMON*

citronette

NEW YORK STRIP STEAK*

red wine-shallot butter

RIGATONI POMODORO

vegetarian or vegan style
*upon request

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERTS

for the table

BASQUE CHEESECAKE

farmer's market fruit, turbinado crunch

ENHANCEMENTS

BLACK TRUFFLE BREAD +5 PER PERSON

maldon sea salt

CAVIAR PARFAIT* +55 PER PERSON

smoked salmon, egg, crème fraîche

CHILLED SHELLFISH PLATTER* +40 PER PERSON

oysters, clams, maine lobster, shrimp cocktail
espelette dijonaise

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DOUBLE OAK

4 COURSE MENU | \$165 PER GUEST
FEATURING SHARED APPETIZERS AND INDIVIDUALLY PLATED MAIN
available up to 48 guests

AMUSE BOUCHE

DUCK FAT FRY TRIO
truffle, garlic & herb, paprika

FIRST COURSE

for the table

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

THE "WEDGE"
bacon, egg, red onion, tomato
bleu cheese, buttermilk-ranch dressing

ORCHARD APPLE SALAD
chicories, aged white cheddar, pecan
maple-bourbon vinaigrette

SECOND COURSE

for the table

BACON-WRAPPED SCALLOPS*
cranberry, marcona almond
madeira emulsion

BOURBON STEAK A5 WAGYU TARTARE*
celery root, fresh wasabi, chive potato cake

MICHAEL MINA'S TUNA TARTARE*
quail egg, pine nut, mint, asian pear, garlic
trio of chili peppers, habanero-sesame oil

MAINS

guests select upon arrival

PORCINI ROASTED CHICKEN
lemon-onion chicken, jus

ROASTED KING SALMON*
citronette

FILET MIGNON*
red wine-shallot butter

NEW YORK STRIP STEAK*
red wine-shallot butter

RIGATONI POMODORO
vegetarian or vegan style
*upon request

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERTS

for the table

BASQUE CHEESECAKE
farmer's market fruit, turbinado crunch

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

ENHANCEMENTS

BLACK TRUFFLE BREAD +5 PER PERSON
maldon sea salt

CAVIAR PARFAIT* +55 PER PERSON
smoked salmon, egg, crème fraîche

CHILLED SHELLFISH PLATTER* +40 PER PERSON
oysters, clams, maine lobster, shrimp cocktail
espelette dijonnaise

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CASK STRENGTH

EXPERIENCE MENU | \$225 PER GUEST

AMUSE

individually plated

CAVIAR TRIO

parfait, "twinkee", tuna toro

FIRST COURSE

served family style

MICHAEL MINA'S TUNA TARTARE*

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

PERSIMMON "RAVIOLIOS"

stracciatella cheese, basil, pistachio
pomegranate, yuzu vinaigrette

A5 JAPANESE STEAK TARTARE

fresh wasabi, chive potato cake

SECOND COURSE

individually plated

TRUFFLE AGNOLOTTI

burrata, fonduta, black truffle butter

BLACK TRUFFLE BREAD

maldon sea salt

THIRD COURSE

individually plated & family style

BACON-WRAPPED SCALLOPS*

cranberry, marcona almond
madeira emulsion

WHOLE DUNGENESS CRAB*

orzo risotto, crab fat & uni butter
meyer lemon glazed crab legs

FOURTH COURSE

individually plated

BEEF TRIO

hay smoked & bourbon flamed
australian wagyu tomahawk*

SIDES

WHIPPED POTATOES

CHAMPAGNE BATTERED ONION RINGS

CRISPY BRUSSELS SPROUTS

DESSERT

served family style

WARM BEIGNETS

milk chocolate pot du creme
crème brûlée & fresh raspberries
macallan 12 butterscotch pudding

BASQUE CHEESECAKE

farmer's market fruit, turbinado sugar crunch

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ADDITIONS & RECEPTIONS

CANAPES

price per piece (minimum 12 per item)

CHAMPAGNE BATTERED MUSHROOMS 5
vegan citrus aioli

MICHAEL MINA'S TUNA TARTARE* 6
endive leaves

BACON-WRAPPED SCALLOP SKEWER* 7
cranberry purée

BEEF SKEWERS 6
chimichurri

CHEESE BURGER SLIDERS* 8
mustard-mayo, onion

STEAK TARTARE 6
potato chip

MINI CRAB CAKE 6
basil mayo

SEASONAL CEVICHE TOSTADA 5
avocado purée

BURRATA TOAST 4

SHAREABLE PLATTERS

serves up to 12 guests

CALIFORNIA CHEESES 150
orange espellete marmalade

ARTISANAL CHARCUTERIE 150
pickled vegetables

MARKET VEGETABLE CRUDITÉ 85
buttermilk-ranch dip

SHRIMP COCKTAIL 150
gin-spiked cocktail sauce

CHILLED SHELLFISH 345
oysters, clams, shrimp, lobster

PASTRY BITES

price per piece

GOURMET CHOCOLATE TRUFFLES 7

ASSORTED MACARONS 7

MINI CHOCOLATE CHIP COOKIES 3

MINI LEMON MERINGUE TARTS 4

BROWNIE BITES 4

CREAM PUFFS 3

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LIBATIONS

FULL BAR

\$60 per person for two hours
\$30 each additional hour

well spirits
domestic beer
wine

PREMIUM BAR

\$104 per person for two hours
\$52 each additional hour

premium spirits
seasonal beer
elevated wine

WINE PAIRING

wine list available, please inquire
for sommelier assistance

BEER & WINE

\$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

\$35 per person
three 3/4 oz pours, served after dinner

wheated
single barrel
unique barrel finish

*for groups of 20 or greater

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THE TEAM



CONTACT

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

bourbonsteak.com/san-francisco
events-sf@bourbonsteak.com

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).

