



# BOURBON STEAK

NEW YORK

**JW MARRIOTT ESSEX HOUSE NEW YORK**  
160 Central Park South New York, NY 10019

[bourbonsteaknyc.com](http://bourbonsteaknyc.com)



## BOURBON STEAK

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# ABOUT US

James Beard Award-winning chef Michael Mina makes his long-anticipated New York City debut with Bourbon Steak New York, a reimagined modern take on the quintessential American steakhouse. Located inside the JW Marriott Essex House New York in Midtown Manhattan, the restaurant features the finest cuts of premium beef and seafood, and seasonal ingredients sourced from local farmers and purveyors. Bourbon Steak New York showcases creative, elevated takes on classic steakhouse fare enriched with global flavors, complemented by a world-class beverage program with extensive wine and spirit offerings. Whether an intimate gathering or standing celebration, our team crafts extraordinary experiences to wow you and your guests.

## PRIVATE DINING CONTACT INFORMATION

[EVENTS-NY@BOURBONSTEAK.COM](mailto:EVENTS-NY@BOURBONSTEAK.COM)





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## SPACES

### CHELSEA

14 SEATED  
20 RECEPTION

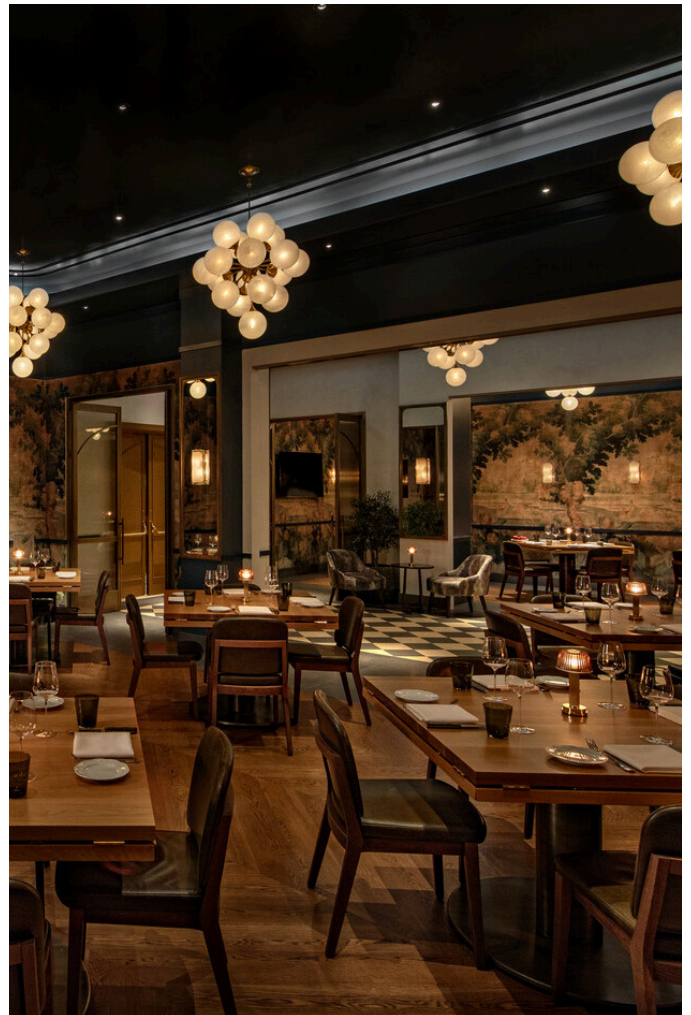
### FULTON

35 SEATED  
50 RECEPTION

### MARKET ROOM

50 SEATED  
75 RECEPTION

Elevate your dining into a memorable experience at Bourbon Steak New York, where guests are treated to impeccable table-side service in our private dining room. Choose from the Chelsea or Fulton rooms for smaller groups, or combine the two spaces with our Market Room for up to 60. Full restaurant exclusivity accommodates 140 for seated meals, 100 for receptions.





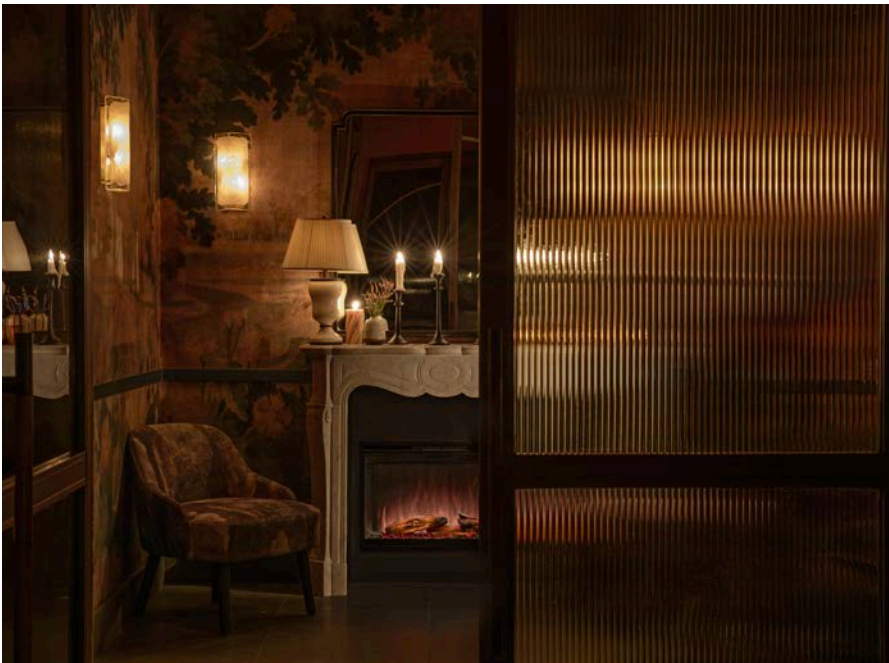
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## CHELSEA ROOM



An exclusive private dining space, The Chelsea Room offers an intimate setting ideal for special occasions and executive gatherings. Comfortably seating up to 14 guests for a seated dinner or hosting up to 20 guests for a standing reception, this refined space pairs perfectly with Bourbon Steak's signature cuisine. Whether celebrating a milestone or hosting a business dinner, The Chelsea Room delivers a sophisticated and memorable experience.



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## FULTON ROOM

Spacious yet refined, The Fulton Room is designed for larger private events that still demand a touch of sophistication. Accommodating up to 35 guests for a seated dinner or 50 guests for a standing reception, this versatile space offers the perfect backdrop for corporate functions, celebrations, or cocktail-style gatherings. Paired with Bourbon Steak's acclaimed menu and warm hospitality, The Fulton Room ensures a seamless and elevated event experience with a private bar.



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## MARKET ROOM



A dynamic and elegant space, The Market Room combines The Chelsea Room, The Fulton Room, and our welcoming foyer to create a seamless setting for larger private events. With the capacity to seat up to 50 guests or host receptions for up to 75, this expansive layout is ideal for milestone celebrations, corporate events, and sophisticated social gatherings. Guests will enjoy the elevated ambiance and signature offerings that make every experience at Bourbon Steak truly exceptional.

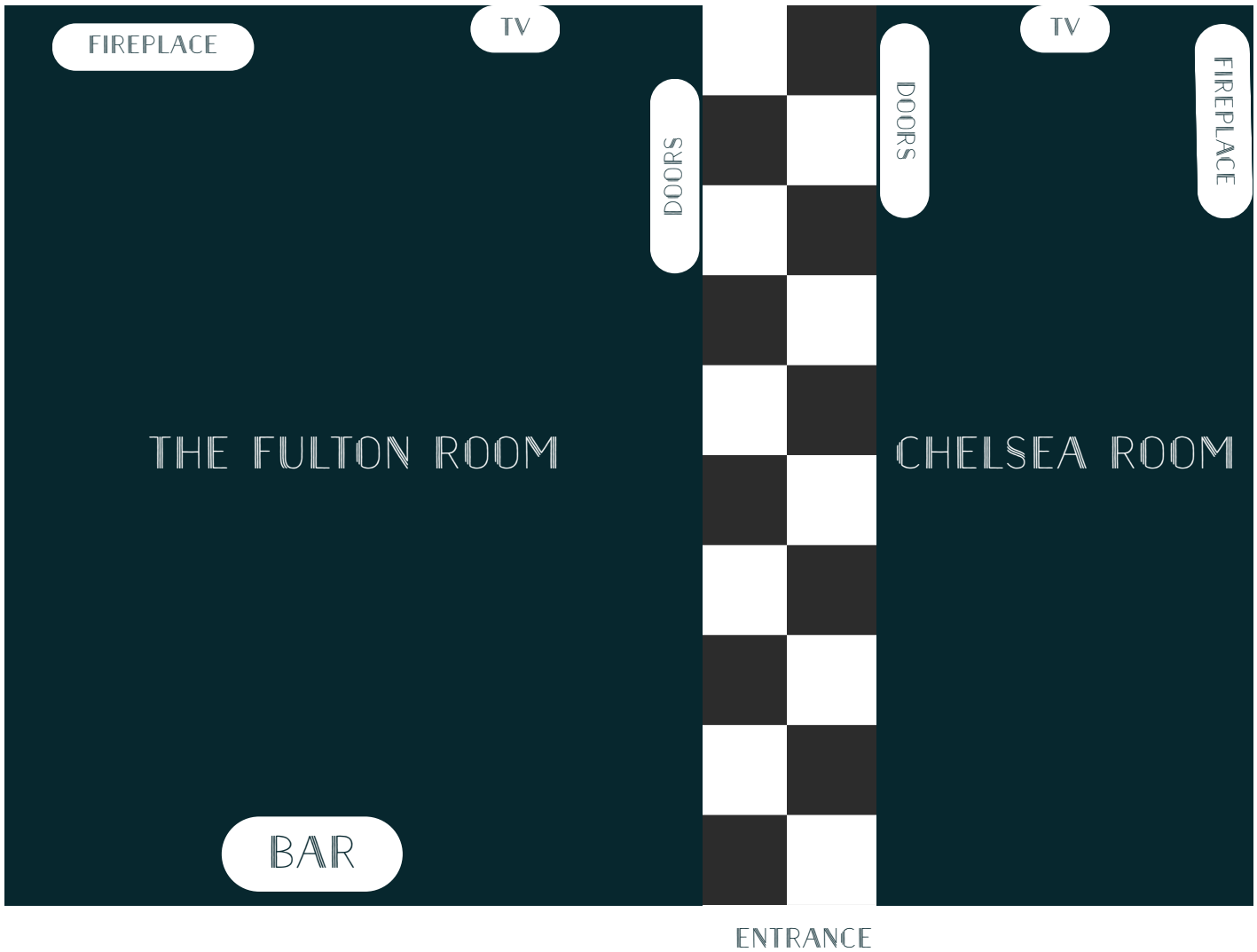
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# FLOOR PLAN









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## THE TEAM



### CHEF CHAD, EXECUTIVE CHEF

Chad Brown is the executive chef at Bourbon Steak New York, overseeing the first ever New York City restaurant for acclaimed chef Michael Mina.

With a bold culinary voice and a commitment to excellence, Chef Chad Brown brings refined technique and unshakable passion to the heart of Bourbon Steak. A veteran of some of the country's most prestigious kitchens—including New York's acclaimed Del Posto and the high-energy launch of Catch NYC. Chef Brown now leads the kitchen at Bourbon Steak, where classic American steakhouse tradition meets modern sophistication.

Known for his meticulous attention to detail and creative instinct, Chef Brown showcases the best of seasonal ingredients through signature preparations like butter-poached and wood-grilled prime steaks, pristine seafood, and inventive side dishes that redefine the steakhouse experience. His approach balances indulgence with intention—crafting dishes that feel luxurious yet deeply comforting.

At Bourbon Steak, Chef Brown's menu pays homage to timeless technique while embracing bold flavors, elevated hospitality, and a touch of fire-kissed drama. The result: an unforgettable dining experience where every dish is grounded in tradition but driven by innovation.



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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, New York. 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).



# BOURBON STEAK

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## BRUNCH BUFFET

### THE CONTINENTAL

**\$96 PER PERSON**

#### ASSORTED PASTRIES

croissants, danishes,  
muffins

#### VANILLA GREEK YOGURT PARFAIT

orange blossom, almond  
granola

#### SEASONAL FRUITS & BERRIES

#### FRESH BAKED BREAD & NYC BAGELS

chef's selection of cream cheeses  
and jams

#### FRESH FRUIT JUICES

**COFFEE & TEAS**  
variety of milks and  
sweeteners

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## ESSEX HOUSE BUFFET

**\$125 PER PERSON**

### COLD

select two

#### ASSORTED PASTRIES

croissants, danishes, muffins

#### VANILLA GREEK YOGURT PARFAIT

orange blossom, almond granola

#### SEASONAL FRUITS & BERRIES

#### FRESH BAKED BREAD & NYC BAGELS

chef's selection of cream cheeses  
and jams

#### SMOKED SALMON

traditional accoutrements  
additional \$15 per person  
additional cold \$15 per person

### HOT

select two

#### BUTTERY SCRAMBLED

#### EGGS SPINACH & ROASTED PEPPER EGG WHITE FRITATA

**BELGIUM STYLE WAFFLE**  
additional hot \$20 per person

### BEVERAGE

all included

#### FRESH FRUIT JUICES

**COFFEE & TEAS**  
variety of milks and  
sweeteners

### SIDES

select two

#### APPLEWOOD SMOKED BACON

#### BREAKFAST PORK SAUSAGE

#### CHICKEN SAUSAGE CANADIAN

**BACON BREAKFAST POTATOES**  
roasted peppers and onions

additional side \$10 per person

\*vegan breakfast  
options available upon  
request



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## ARRIVAL EXPERIENCE

**CANAPES** per person Choose 5, 30 Minutes \$85 Choose 7, 30 minutes \$115  
Choose 5, 60 minutes \$105 Choose 7, 60 minutes \$135

**SMOKED SALMON**  
sour cream, dill

**MARINIATE MUSHROOM SKEWERS**  
vegan parmesan, aged balsamic

**CAVIAR TOAST**  
yuzu crème fraîche

**AVOCADO LETTUCE CUP**  
market citrus, basil

**STEAK TARTARE**  
crispy potato

**TUNA TARTARE TOAST POINTS**  
sesame, asian pear, chilis

**BEEF TART**  
goat cheese mousse, pistachio

**BACON WRAPPED SCALLOP SKEWER**  
smoked beet puree

**PRIME BEEF SKEWERS**  
chimichurri

**MINI CRAB CAKES**  
saffron aioli

**MINI BEEF WELLINGTON**  
dijon

**CHOPPED CHEESE SPRING ROLLS**  
spicy mayo

**CLASSIC SLIDERS**  
cheddar, special sauce

**MUSHROOM PUFF PASTRY**  
truffle cream

**LAMB LOLLIPOPS**  
minted yogurt

**SAFFRON ARANCINI**  
fontina, truffle aioli

**DISPLAY** serves 10

**CHEESE & CHARCUTERIE** \$250  
orange espelette marmalade

**MARKET VEGETABLE CRUDITÉ** \$150  
buttermilk ranch

**RAW BAR** market price per person  
market shellfish and accoutrement

**4 OZ CAVIAR**  
potato cake, blinis, chive crème fraîche  
Ossetra \$1100 Royal Daurenki \$750

**CARVING STATION** per person

**SKIRT STEAK** \$40

**FILET MIGNON** \$60

**WAGYU RIBEYE** \$85

**SIDES** \$10 per person  
mashed potatoes  
seasonal vegetables



## BOURBON STEAK

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# THE MALL

**\$165 PER PERSON**

## AMUSE

### DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

## APPETIZERS

select two for the table

### WILD SHRIMP COCKTAIL

gin-spiked cocktail sauce  
horseradish

### CAESAR CLASSIC

hearts of baby romaine  
creamy caper dressing  
vacche rossa parmigiano

### 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

## MAINS

select two

### ROASTED CHICKEN BREAST

chicken 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

additional main  
\$30 per person

## SIDES

for the table

### WHIPPED POTATOES

### TRUFFLE MAC AND CHEESE

### CHEF'S SELECTION OF SEASONAL VEGETABLES

## DESSERT

for the table

### BEIGNET TRIO

crème brûlée  
chocolate pot du  
creme butterscotch  
custard



## BOURBON STEAK

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# THE RESERVOIR

**\$175 PER PERSON**

## AMUSE

### DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

## APPETIZERS

guests select one

### CAESAR CLASSIC

hearts of baby romaine  
creamy caper dressing  
vacche rossa  
parmigiano

### THE 'WEDGE'

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

additional appetizer  
\$20 per person

## MAINS

select three

### ROASTED CHICKEN BREAST

chicken jus

### ROASTED KING SALMON

citronette

### FILET MIGNON

red wine-shallot butter

### RIGATONI POMODORO

parmesan, basil \*vegan, upon  
request

### 20 OZ BONE-IN RIBEYE

red wine-shallot butter  
supplement  
\$25 per person

additional main  
\$30 per person

## SIDES

for the table

### WHIPPED POTATOES

### TRUFFLE MAC AND CHEESE

### CHEF'S SELECTION OF SEASONAL VEGETABLES

## DESSERT

select one

### BASQUE CHEESECAKE

seasonal fruit

### BEIGNET TRIO

crème brûlée  
chocolate pot du creme  
butterscotch custard



## BOURBON STEAK

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# THE CASTLE

**\$185 PER PERSON**

## AMUSE

### DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

## APPETIZERS

for the table

### MICHAEL'S TUNA TARTARE

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

choice of two

### CAESAR CLASSIC

hearts of baby romaine  
creamy caper dressing  
vacche rossa parmigiano

### THE 'WEDGE'

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

### SHRIMP COCKTAIL

gin-spiked cocktail sauce  
horseradish

## MAINS

select three

### ROASTED CHICKEN BREAST

chicken jus

### ROASTED KING SALMON

citronette

### FILET MIGNON

red wine-shallot butter

### N.Y. STRIP STEAK

red wine-shallot butter

### RIGATONI POMODORO

parmesan, basil \*vegan,  
upon request

### 20 OZ BONE-IN RIBEYE

red wine-shallot butter  
supplement \$45 per person

additional main \$30 per person

## SIDES

for the table

### WHIPPED POTATOES

### TRUFFLE MAC AND CHEESE

### CHEF'S SELECTION OF SEASONAL VEGETABLES

## DESSERT

select one

### BASQUE CHEESECAKE

seasonal fruit

### BEIGNET TRIO

crème brûlée chocolate  
pot du creme  
butterscotch custard



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# STRAWBERRY FIELDS

\$210 PER PERSON

## AMUSE

### DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

## FIRST COURSE

select one

### CAESAR CLASSIC

hearts of baby romaine  
creamy caper dressing  
vacche rossa parmigiano

### THE 'WEDGE'

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

## SECOND COURSE

select one

### MICHAEL'S TUNA TARTARE

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

### SHRIMP COCKTAIL

gin-spiked cocktail sauce  
horseradish

additional appetizer  
\$20 per person

## THIRD COURSE

select three

### ROASTED CHICKEN BREAST

chicken jus

### ROASTED KING SALMON

citronette

### FILET MIGNON

red wine-shallot butter

### N.Y. STRIP STEAK

red wine-shallot butter

### RIGATONI POMODORO

parmesan, basil

\*vegan upon request

### 20 OZ BONE-IN RIBEYE

red wine-shallot butter  
supplement \$25 per person

additional main \$30 per person

## SIDES

for the table

### WHIPPED POTATOES

### TRUFFLE MAC AND CHEESE

### CHEF'S SELECTION OF SEASONAL VEGETABLES

## DESSERT

select one

### BASQUE CHEESECAKE

seasonal fruit

### BEIGNET TRIO

crème brûlée  
chocolate pot du creme  
butterscotch custard  
supplement dessert duet  
\$15 per person





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## SUPPLEMENTS

### LARGE FORMAT STEAK

**32 oz 40 Day Dry-Aged Porterhouse \$250**

**50 oz Imperial Tomahawk MKT**

usa

### WORLD OF WAGYU

**4 oz Hokkaido A5 Striploin \$98**

japan

**14 oz Washugyu Boneless Ribeye \$135**

usa

### SEAFOOD

**HALF MAIN LOBSTER \$58**

espelette dijonnaise

**SHELLFISH PLATTER \$125**

oysters & clams on the half shell, half maine  
lobster, shrimp cocktail

**HOT SHELLFISH PLATTER**

oysters & clams on the half shell, half maine  
lobster, shrimp,  
jonah crab claws, espelette lemon

**8 oz Sher Ranch Filet Mignon \$150**

australia

**CAVIAR LAGOON \$5000**  
caviar bumps, shellfish

## ENHANCEMENTS

**3 PC. GRILLED SHRIMP \$28 CRAB GLAÇAGE \$36 TRUFFLEBUTTER \$8 SEARED FOIE GRAS \$36**



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## FULL BAR PACKAGE

**\$75 PER PERSON**

\$25 PER PERSON EACH ADDITIONAL HOUR

includes brand liquor and beer

## PREMIUM BAR PACKAGE

**\$90 PER PERSON**

\$35 PER PERSON EACH ADDITIONAL HOUR

includes premium brand liquor and beer

## WINE PACKAGE

add a wine package

**\$125 PER PERSON**

house sparkling, white red

**\$175 PER PERSON**

sommelier choice white, red, sparkling

**\$245 PER PERSON**

premium sparkling, white, red

## SPARKLING GREETING

passed upon arrival or served as a toast

**\$25 PER PERSON**

house sparkling

**\$35 PER PERSON**

champagne