



BOURBON STEAK

LAS VEGAS

SPECIAL EVENTS

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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.

EVENT SPACES

BARREL LOUNGE

15 Standing

RARE LOUNGE

15 Standing

VELVET ROSE LOUNGE

20 Standing

BOURBON LOUNGE

100-125 Standing

WHISKEY ROW

28 Seated / 50 Standing

CRIMSON BARREL

PRIVATE ROOM

26 Seated / 25 Standing

CRIMSON + WHISKEY ROW

54 Seated / 75 Standing

BLACK & BLUE

PRIVATE ROOM

25 Seated / 30 Standing

MAIN DINING ROOM

BUY-OUT

220 Seated / 250 Standing

FULL RESTAURANT

BUY-OUT

379 Seated / 425 Standing





**CRIMSON BARREL
PRIVATE ROOM**

**26 Seated
25 Standing**



**BLACK & BLUE
PRIVATE ROOM**

**25 Seated
30 Standing**



**CRIMSON BARREL +
WHISKEY ROW**

**54 Seated
75 Standing**



**FULL RESTAURANT
BUY-OUT**

**379 Seated
450 Standing**



BARREL LOUNGE

15 Standing



RARE LOUNGE

15 Standing



BOURBON LOUNGE

100-125 Standing



VEGAS FAMILY

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

AMUSE BOUCHE

DUCK FAT FRY TRIO
truffle, garlic & herb, paprika

APPETIZERS

select three from the following

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

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

STONE FRUIT CAPRESE
burrata cheese, hazelnut pesto, focaccia lace
aged balsamic, extra virgin olive oil

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

BACON-WRAPPED SCALLOPS*
brentwood corn, blistered pepper

*19pp for additional selection

MAINS

select three from the following

ROASTED CHICKEN
espelette chicken onion jus

ROASTED KING SALMON*
citronette

FILET MIGNON*
red wine-shallot butter

TOMAHAWK*
wood-roasted tomato
+25 supplement per person

RIGATONI POMODORO
parmesan, basil
*vegan, upon request

*35pp for additional selection

SIDES

for the table

TRUFFLE MAC & CHEESE GRATINÉE
CHARRED BROCCOLINI
WHIPPED POTATOES
*19pp for additional selection

DESSERTS

select two

WARM BEIGNETS
chocolate pot du creme

BASQUE CHEESECAKE
roasted strawberries, turbinado crunch

YUZU RASPBERRY NAPOLEON
crispy phyllo, yuzu citrus curd, chantilly

*14pp for additional selection

ENHANCEMENTS

BLACK TRUFFLE BREAD +3 PER PERSON
maldon sea salt

CAVIAR "TWINKIEE"* +22 PER PERSON
yuzu crème fraîche

SHELLFISH PLATTER* +29 PER PERSON
oyster, clam, maine lobster, shrimp cocktail
espelette dijonnaise

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

LADY LUCK

4 COURSE MENU | \$145 PER GUEST

FEATURING SHARED APPETIZERS, INDIVIDUALLY PLATED MAIN
available up to 30 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"
crispy bacon, eggs mimosa, red onion, cherry tomato
point Reyes bleu cheese, buttermilk dressing

SECOND COURSE

for the table

BACON-WRAPPED SCALLOPS*
brentwood corn, blistered pepper

TEMPURA SQUASH BLOSSOM
cana de cabra cheese, marcona almonds
smokey romesco

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

ROASTED CHICKEN
natural jus

FILET MIGNON*
red wine-shallot butter

ROASTED KING SALMON*
citronette

RIGATONI POMODORO
parmesan, basil
*vegan, upon request

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CHARRED BROCCOLINI

DESSERTS

for the table

BASQUE CHEESECAKE
roasted strawberries, turbinado crunch

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

ENHANCEMENTS

BLACK TRUFFLE BREAD +3 PER PERSON
maldon sea salt

CAVIAR "TWINKIEE"* +22 PER PERSON
yuzu crème fraîche

SHELLFISH PLATTER* +29 PER PERSON
oyster, clam, maine lobster, shrimp cocktail
espelette dijonnaise

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ROLL THE DICE

4 COURSE MENU | \$185 PER GUEST
FEATURING SHARED APPETIZERS, INDIVIDUALLY PLATED MAIN
available up to 30 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

STONE FRUIT CAPRESE
burrata cheese, hazelnut pesto, focaccia lace
aged balsamic, extra virgin olive oil

SECOND COURSE

for the table

BACON-WRAPPED SCALLOPS*
brentwood corn, blistered pepper

BOURBON STEAK A5 WAGYU TARTARE*
celery root, fresh wasabi, crispy potato pavé

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

ROASTED CHICKEN
natural jus

ROASTED KING SALMON*
citronette

FILET MIGNON*
red wine-shallot butter

NEW YORK STRIP STEAK*
red wine-shallot butter

RIGATONI POMODORO
parmesan, basil
*vegan, upon request

SIDES

for the table

TRUFFLE MAC & CHEESE GRATINÉE

CHARRED BROCCOLINI

WHIPPED POTATOES

DESSERTS

for the table

BASQUE CHEESECAKE
roasted strawberries, turbinado crunch

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

YUZU RASPBERRY NAPOLEAN
crispy phyllo, yuzu citrus curd, chantilly

ENHANCEMENTS

BLACK TRUFFLE BREAD +3 PER PERSON
maldon sea salt

CAVIAR "TWINKIEE"* +22 PER PERSON
yuzu crème fraîche

SHELLFISH PLATTER* +29 PER PERSON
oyster, clam, maine lobster, shrimp cocktail
espelette dijonnaise

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THE BALLER

EXPERIENCE MENU | \$245 PER GUEST

AMUSE

individually plated

CAVIAR "TWINKIEE"*

yuzu cremé fraîche

FIRST COURSE

served family style

MICHAEL MINA'S TUNA TARTARE*

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

MINI CRAB CAKE

old bay crumbs, lemon, lobster cream

STONE FRUIT CAPRESE

burrata cheese, hazelnut pesto, focaccia lace
aged balsamic, extra virgin olive oil

SECOND COURSE

individually plated

SHORT RIB RAVIOLI

pecorino romano, chanterelle mushrooms
bordelaise, rosemary

BLACK TRUFFLE BREAD

maldon sea salt

THIRD COURSE

served family style

TOMAHAWK*

red wine-shallot butter, wood-roasted tomato

ESPELETTE CHICKEN

natural jus

BACON-WRAPPED SCALLOPS*

brentwood corn, blistered pepper

SIDES

BROCCOLINI

WHIPPED POTATOES

TRUFFLE MAC & CHEESE GRATINÉE

FOURTH COURSE

served family style

WARM BEIGNETS

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

BASQUE CHEESECAKE

roasted strawberries, turbinado sugar crunch

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ADDITIONS & RECEPTIONS

CANAPES

price per piece (minimum 12 per item)

A5 WAGYU STEAK TARTARE* 6
gaufrette potato chip

SHRIMP COCKTAIL 7
gin-spiked cocktail sauce, horseradish

MICHAEL MINA'S TUNA TARTARE* 7
quail egg, pine nut, mint, asian pear
habanero-sesame oil

BACON-WRAPPED SCALLOP SKEWER* 8
blistered corn

TOMATO PANZANELLA SKEWER 5
balsamic, tomatoes, cucumber

SMASH BURGER SLIDERS* 8
american cheese, burger spread

TEMPURA SQUASH BLOSSOM 9
cana de cabra cheese, smokey romesco

POTATO & CAVIAR* 12

CAVIAR "TWINKIEE"* 25
yuzu creme fraiche

BREADED MACARONI BITES 3
truffle aioli

TRUFFLE DEVEILED EGG 4

MINI CRAB CAKE 6
new england style

PATATAS BRAVAS (VG) 4
vegan chili aioli

HAMACHI TOSTADAS 9
crispy corn tortilla, avocado

FISH & CHIPS 6
champagned batter, class tartar sauce

MINI CINNAMON SPICED CHURROS 3

**MICHAEL'S WALNUT
CHOCOLATE CHIP COOKIES** 3

COCONUT ALMOND BARS 3

RED VELVET BUNDT CAKE 3

MASCARPONE CHEESECAKE 3

PEANUT BUTTER GANACHE 3

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STATIONED PLATTERS

RECEPTION ONLY

price per person (minimum 12 per item)

STONE FRUIT CAPRESE 7

burrata cheese, focaccia lace

PETITE ROMAINE SALAD 8

garlic streusel, creamy caper dressing
parmesan

THE "WEDGE" 9

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

SHELLFISH ON ICE* 29

oyster, clam, maine lobster, shrimp cocktail
espelette dijonnaise

MINI MAINE LOBSTER POT PIE 65

market vegetables, russet potatoes,
brandied lobster cream

ROASTED CHICKEN 22

natural jus

ROASTED SALMON* 22

citronette

GRILLED BRANZINO 23

olive gremolata, basil emulsion

RIGATONI POMODORO 20

basil, parmesan
*vegan upon request

ACTION STATION

SALT-BAKED PRIME RIB* 45

au jus

BEEF WELLINGTON* 85

mushroom duxelles, herp crêpe puff pastry

TOMAHAWK* 125

red wine demi glace

CHEESE & CHARCUTERIE 196

orange espellete marmalade
(serves 12)

MARKET VEGETABLE CRUDITÉ 69

buttermilk-ranch dressing
(serves 12)

ROASTED MUSHROOMS 12

CHARRED BROCCOLINI 12

MACARONI GRATINÉE 12

WHIPPED POTATOES 12

MINI LOADED BAKED POTATO 6

DUCK FAT FRIES 12

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LIBATIONS

FULL BAR PACKAGE

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

well spirits
seasonal beer
Somm-selected red, white and sparkling wine

PREMIUM BAR PACKAGE

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

premium spirits
seasonal beer
Somm-selected red, white and sparkling wine

ENHANCEMENTS

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

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

BEER & WINE PACKAGE

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

SEASONAL BEER
HOUSE RED, WHITE
AND SPARKLING WINE

*for groups of 20 or greater

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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).

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to start planning your event.

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