



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

AUTUMN CHOPPED SALAD

chicories, shaved roots, market apples
candied pecans, apple cider vinaigrette

MICHAEL MINA'S TUNA TARTARE*

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

BACON-WRAPPED SCALLOPS*

brassicas, brown butter
crispy brioche

*19pp for additional selection

MAINS

select three from the following

ROASTED CHICKEN

natural 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 de creme

BASQUE CHEESECAKE

seasonal accompaniments

DARK CHOCOLATE SILK CRUNCH PIE

malted milk cream

*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

LADY LUCK

4 COURSE MENU | \$145 PER GUEST

FEATURING SHARED APPETIZERS, INDIVIDUALLY PLATED MAIN
available up to 30 guests

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*

brassicas, brown butter
crispy brioche

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

AMUSE BOUCHE

DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

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

seasonal accompaniments

DARK CHOCOLATE SILK CRUNCH PIE

malted milk cream

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

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

AUTUMN CHOPPED SALAD

chicories, shaved roots, candied pecans
apple cider vinaigrette

SECOND COURSE

for the table

BACON-WRAPPED SCALLOPS*

brassicas, brown butter
crispy brioche

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

seasonal accompaniments

WARM BEIGNETS

milk chocolate pot de 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

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

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THE BALLER

EXPERIENCE MENU | \$245 PER GUEST

AMUSE

individually plated

CAVIAR "TWINKIEE"*
yuzu cremé fraiche

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 butter

AUTUMN CHOPPED SALAD
chicories, shaved roots, market apples
candied pecans, apple cider vinaigrette

SECOND COURSE

individually plated

SHORT RIB AGNOLOTTI
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

MARY'S FREE RANGE CHICKEN
natural jus

BACON-WRAPPED SCALLOPS*
brassicas, brown butter
crispy brioche

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
seasonal accompaniments

DARK CHOCOLATE SILK CRUNCH PIE
malted milk cream

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

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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

brown butter

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 DEVILED EGG 4

MINI CRAB CAKE 6

new england style

PATATAS BRAVAS (VG) 4

vegan chili aioli

HAMACHI TOSTADAS* 9

wonton crisp, opal basil

FISH & CHIPS 6

champagned batter, classic tartar sauce

ASSORTED CHOCOLATE TRUFFLES 3

MINI LEMON MERINGUE TART 3

24K CHOCOLATE GANACHE SHORTBREAD 3

BUTTER COOKIES 3

MINI MASCARPONE CHEESECAKE 3

RASPBERRY CREAM PUFFS 3

PASSION FRUIT PROFITEROLES 3

STATIONED PLATTERS

RECEPTION ONLY

price per person (minimum 12 per item)

AUTUMN CHOPPED SALAD 7
chicories, shaved roots, market apples
apple cider vinaigrette

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 tapenade, salmoriglio sauce

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

LIBATIONS

FULL BAR PACKAGE

\$85 per person for two hours

\$40 each additional hour

well spirits & mixers
two house pre-batched cocktails
seasonal beer
Somm-selected red, white and sparkling wine

PREMIUM BAR PACKAGE

\$160 per person for two hours

\$75 each additional hour

premium spirits
two house specialty cocktails
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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