



# BOURBON STEAK

LAS VEGAS

## SPECIAL EVENTS

[bourbonsteak.com/lasvegas](http://bourbonsteak.com/lasvegas)  
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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

50 Seated / 50 Standing

### CRIMSON BARREL

#### PRIVATE ROOM

26 Seated / 30 Standing

### CRIMSON + WHISKEY ROW

76 Seated / 76 Standing

### BLACK & BLUE

#### PRIVATE ROOM

26 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  
30 Standing**



**BLACK & BLUE  
PRIVATE ROOM**

**26 Seated  
30 Standing**



**CRIMSON BARREL +  
WHISKEY ROW**

**76 Seated  
76 Standing**



**FULL RESTAURANT  
BUY-OUT**

**379 Seated  
450 Standing**



BARREL LOUNGE

15 Standing



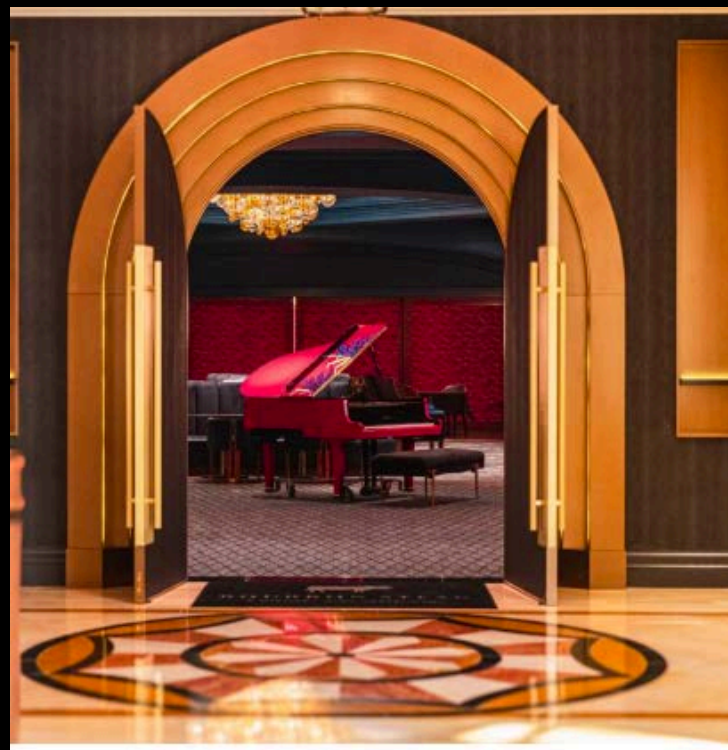
RARE LOUNGE

15 Standing



BOURBON LOUNGE

100-125 Standing



# VEGAS FAMILY

3 COURSE MENU | \$145 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  
+49 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

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 | \$155 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\***  
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

## 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

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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

**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 bruléé & 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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# 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 bruleé & fresh raspberries  
macallan 12 butterscotch pudding

### BASQUE CHEESECAKE

seasonal accompaniments

### DARK CHOCOLATE SILK CRUNCH PIE

malted milk cream

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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 DEVEILED 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

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# 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\* 89

red wine-shallot butter

### 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 & 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).

**Bourbon Steak | Four Seasons Hotel**  
3960 S Las Vegas Boulevard  
Las Vegas, NV 89119  
**(702) 405-1896**

## **GENERAL MANAGER**

Andre Teixeira

## **SALES & EVENTS MANAGER**

Nancy Zammit



# CONTACT

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

702-405-1896

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