



BOURBON STEAK

SAN FRANCISCO

SPECIAL EVENTS

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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



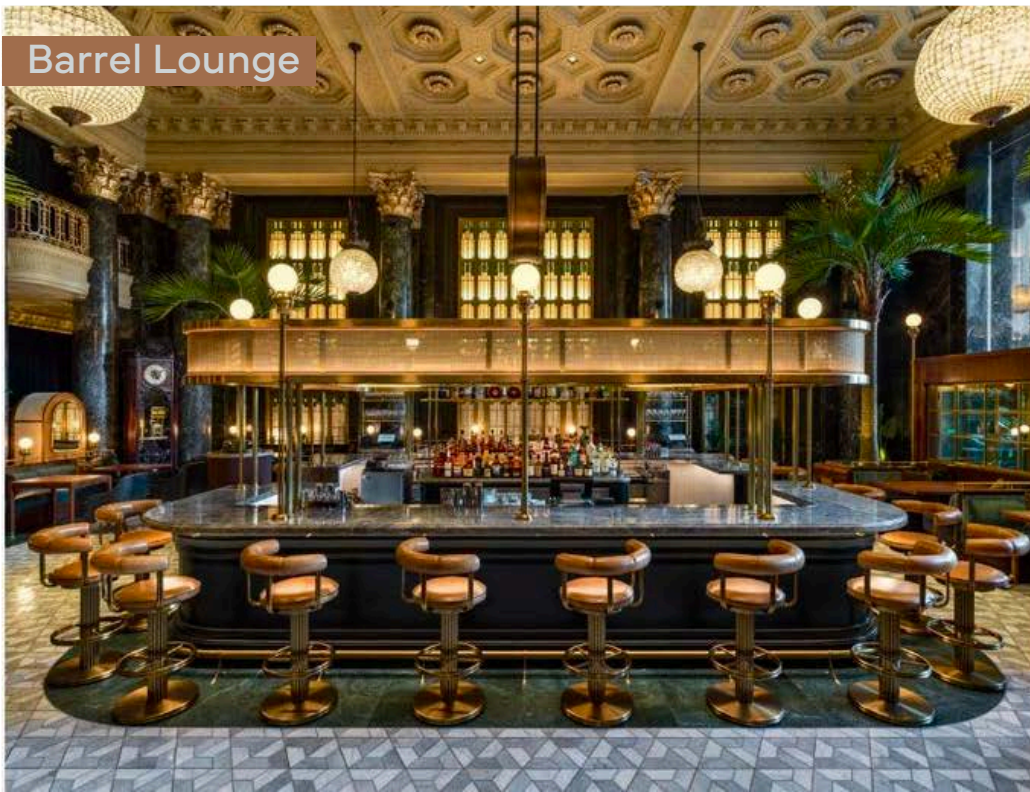
Bourbon Room or Whiskey Room



Full Private Room



Barrel Lounge



Main Dining Room





SF FAMILY

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

AMUSE BOUCHE

DUCK FAT FRY TRIO
truffle, garlic & herb, paprika

APPETIZERS

PETITEROMAINECAESAR
garlic streusel, creamy caper dressing, parmesan

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

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
sub wagyu ribeye +45pp

RIGATONI POMODORO
vegetarian or vegan style
*upon request

SIDES

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERTS

BASQUE CHEESECAKE
farmer's market fruit, turbinado crunch

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 dijonnaise

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 24 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

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

SECOND COURSE

for the table

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

BACON-WRAPPED SCALLOPS*
cranberry, marcona almond
madeira emulsion

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 dijonnaise

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DOUBLE OAK

4 COURSE MENU | \$165 PER GUEST
INDIVIDUALLY PLATED
available up to 24 guests

AMUSE BOUCHE

DUCK FAT FRY TRIO
truffle, garlic & herb, paprika

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
sub wagyu ny strip +45pp

RIGATONI POMODORO
vegetarian or vegan style
*upon request

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

CREAMED SPINACH

DESSERTS

DARK CHOCOLATE TART
preserved cherries, vanilla bean whip

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

FIRST COURSE

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

SECOND COURSE

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

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ADDITIONS & RECEPTIONS

CANAPES

price per piece (minimum 12 per item)

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
crispy potato

CRAB CAKE POP TART 6

BURRATA TOAST 4

ROASTED CAULIFLOWER SKEWER 4
cranberry puree

SHAREABLE PLATTERS

serves up to 12 guests

CALIFORNIA CHEESES 150
chef's selection, traditional accompaniments

ARTISANAL CHARCUTERIE 150
chefs selection, traditional accompaniments

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

\$90 per person for two hours
\$45 each additional hour

two specialty cocktails
well spirits
domestic beer
wine

PREMIUM BAR

\$150 per person for two hours
\$75 each additional hour

two specialty cocktails
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

\$45 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



CHEFMICHAELMINA, 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).

CONTACT

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

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events-sf@bourbonsteak.com

