



BOURBON STEAK

LOS ANGELES

SPECIAL EVENTS

Bourbon Steak | The Americana at Brand

237 S. Brand Boulevard

Glendale, California 91210

818.839.4130

ABOUT US

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, Bourbon Steak Los Angeles is the destination spot for all events. Antique mirrors and brushed brass adorn the dining room where guests are treated to impeccable tableside service.

PRIVATE DINING

Ideal for social or business events, our Private Dining Room accommodates up to 24 guests at. The Private Salon is perfect for intimate dinners or cocktail receptions. The restaurant is available to reserve in its' entirety. Bourbon Steak is also available for private lunch events.

EVENT SPACES

SEATING CAPACITY

130 Total Seat Count
90 Dining Room
40 Lounge

PRIVATE DINING ROOM

24 Seated (1 long table)

RECEPTION CAPACITY

200 Full Restaurant
100 Dining Room
50 Lounge
50 Salon + Patio

THE SALON

12 Seated
20 Reception



Private Dining Room



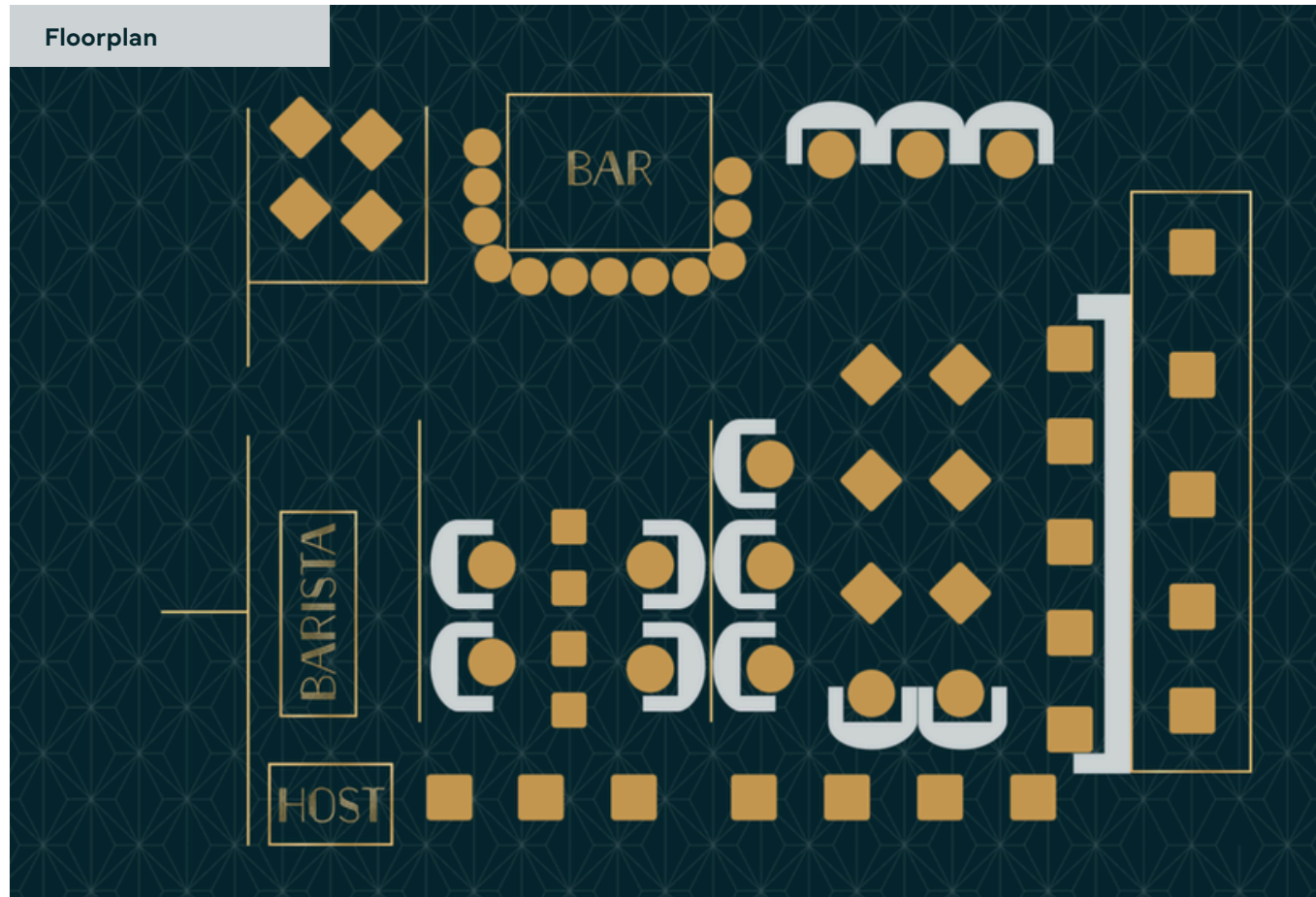
Main Dining Room



Salon



Floorplan



PRIVATE DINING | ADDITIONS + RECEPTION

either tray- passed or elegantly arranged on the table

CANAPES

priced per piece | 12 pieces minimum

DUCK SPRING ROLLS

cilantro, shiitake, ginger chili dipping sauce \$4

AHI TUNA CONES

asian pear, pine nuts, trio of peppers \$4

CHARCOAL STEAK SKEWERS

tzatziki, za'atar, smoked sea salt \$5

SMOKED SALMON CONES

crème fraîche, black river caviar \$6

KEFTA BALLS

roasted tomatoes, mint, tzatziki \$3 GF

MUSHROOM ARANCINI

truffled aioli, chive \$3 VEG

DRY-AGED STEAK BURGER SLIDERS

aged cheddar, secret sauce \$5

HEIRLOOM TOMATO BRUSCHETTA

whipped ricotta, aged saba \$3 VEG

CLASSIC CRAB CAKE

remoulade, chive \$6

MARINATED BEETS

pine nuts, crème fraîche
lemon vinaigrette \$3 VEG, GF

CLASSIC DEVILED EGGS

crispy shallot, espelette \$3VEG, GF

ICE COLD SHELLFISH

OYSTERS ON THE HALF SHELL

champagne mignonette \$48per 1 dozen

CHILLED PRAWNS

gin-spikedcocktailsauce\$48per 1/2 dozen

FAMILY-STYLE CHILLED SHELLFISH PLATTER

seasonal selection | serves 3-4 guests

\$190 per platter

LARGE FORMAT

ARTISANAL CHEESE BOARD

local honey, grain mustard \$149 (serves 10)

CHARCUTERIE BOARD

chef's selection, traditional accompaniments \$149
(serves 10)

VEGETABLE CRUDITÉ

market vegetables, buttermilk ranch \$60 (serves 10)

3 COURSE AVIATOR LUNCH MENU

APPETIZERS, SIDES, & DESSERT | CHOICE OF ENTREE | \$115 PER PERSON | AVAILABLE MONDAY THROUGH FRIDAY

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

adobo spice, garlic rosemary, pickle spice

FIRST COURSE

CHOPPED CAESAR SALAD

little gem lettuce, parmesan, garlic streusel

BABY ICEBERG WEDGE

smoked blue cheese, bacon, egg mimosa,
buttermilk ranch

DUCK SPRING ROLLS

ginger-chili dipping sauce, shiitake,
cilantro, mint, scallion

AHI TUNA TARTARE

(6.5 PER PERSON SUPPLEMENT)

asian pear, pine nut, trio of peppers, sesame

CHILLED PRAWN (6.5 PER PERSON SUPPLEMENT)

gin-spiked cocktail sauce, lemon

SECOND COURSE

8 OZ. FILET MIGNON

CRISPY CHICKEN PAILLARD

tomato tahina, fresno chili
cucumber, tomato, red onions

7 OZ. GRILLED SALMON

DRY AGED STEAK BURGER

aged cheddar, red-wine onion compote, little gem,
russian sauce

TRUFFLED PASTA

wild mushroom, parmesan, truffle cream

SHARED SIDES

for the table

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

THIRD COURSE

choice of the following

LEMON OLIVE OIL CAKE

market berries, chopped pistachios, whipped cream

CHOCOLATE MOUSSE

peanut butter powder, brown sugar tuile

3 COURSE BRAND MENU

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
adobo spice, garlic rosemary, pickle spice

FIRST COURSE

HOUSE SALAD
butter lettuce, cherry tomato, cucumber
dijon vinaigrette

CHOPPED CAESAR SALAD
little gem lettuce, parmesan, garlic streusel

BABY ICEBERG WEDGE
smoked blue cheese, bacon, egg mimosa,
buttermilk ranch

SECOND COURSE

choice of the following

8 OZ. WAGYU SIRLOIN STEAK

7 OZ. GRILLED SALMON

CRISPY CHICKEN PAILLARD
tomato tahina, fresno chili
cucumber, tomato, red onions

TRUFFLED PASTA
wild mushroom, parmesan, truffle cream

THIRD COURSE

LEMON OLIVE OIL CAKE
market berries, chopped pistachios, whipped cream

CHOCOLATE MOUSSE
peanut butter powder, brown sugar tuile

SHARED SIDES

for the table

CLASSIC POTATO PUREE
BLACK TRUFFLE MAC AND CHEESE
CREAMED SPINACH AND FETA

additional accompaniments available on page 9

3 COURSE LINDBERGH MENU

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
adobo spice, garlic rosemary, pickle spice

FIRST COURSE

CHOPPED CAESAR SALAD
little gem lettuce, parmesan, garlic streusel

DUCK SPRING ROLLS
ginger-chili dipping sauce, shiitake,
cilantro, mint, scallion

BABY ICEBERG WEDGE
smoked blue cheese, bacon, egg mimosa,
buttermilk ranch

AHI TUNA TARTARE
asian pear, pine nut, trio of peppers, sesame

SECOND COURSE

choice of the following

14 OZ. NEW YORK STRIP

8 OZ. FILET MIGNON

7 OZ. GRILLED SALMON

CRISPY CHICKEN PAILLARD
tomato tahina, fresno chili
cucumber, tomato, red onions

TRUFFLED PASTA
wild mushroom, parmesan, truffle cream

SHARED SIDES

for the table

CLASSIC POTATO PUREE
BLACK TRUFFLE MAC AND CHEESE
CREAMED SPINACH AND FETA

additional accompaniments available on page 9

THIRD COURSE

LEMON OLIVE OIL CAKE
market berries, chopped pistachios, whipped cream

CHOCOLATE MOUSSE
peanut butter powder, brown sugar tuile

3 COURSE AMERICANA MENU

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
adobo spice, garlic rosemary, pickle spice

FIRST COURSE

DUCK SPRING ROLLS
ginger-chili dipping sauce, shiitake
cilantro, mint, scallion

AHI TUNA TARTARE
asian pear, pine nut, trio of peppers, sesame

CHILLED PRAWN
gin-spiked cocktail sauce, lemon

SECOND COURSE

CHOPPED CAESAR SALAD
little gem lettuce, parmesan, garlic streusel

BABY ICEBERG WEDGE
smoked blue cheese, bacon
egg mimosa, buttermilk ranch

HOUSE SALAD
mixed greens, cherry tomato, cucumber
dijon vinaigrette

THIRD COURSE

choice of the following

8 OZ. FILET MIGNON

14 OZ. NEW YORK STRIP

RACK OF LAMB

7 OZ. GRILLED SALMON

CRISPY CHICKEN PAILLARD
tomato tahina, fresno chili
cucumber, tomato, red onions

TRUFFLED PASTA
wild mushroom, parmesan, truffle cream

SHARED SIDES

for the table

CLASSIC POTATO PUREE
BLACK TRUFFLE MAC AND CHEESE
CREAMED SPINACH AND FETA

additional accompaniments available on page 9

FOURTH COURSE

LEMON OLIVE OIL CAKE
market berries, chopped pistachios, whipped cream

CHOCOLATE MOUSSE
peanut butter powder, brown sugar tuile

MENU UPGRADES

ACCOMPANIMENTS

**LOBSTER POT PIE TO SHARE
(SERVES 3-4) \$149**

GRILLED PRAWNS (4 PIECES) \$35

WAGYU BONE MARROW \$28

BLUE CHEESE CRUST \$11

TRUFFLE CARAMELIZED ONIONS \$16

SAUCE TRIO

BÉARNAISE

BOURBON STEAK SAUCE

CHIMICHURRI

CREAMY HORSERADISH

GREEN PEPPERCORN





CONTACT

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

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