



BOURBON STEAK  
SAN FRANCISCO

**SPECIAL EVENTS**

[bourbonsteak.com/san-francisco](http://bourbonsteak.com/san-francisco)  
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335 Powell Street, San Francisco, CA 94102

# 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

**BOURBON LOUNGE**  
25 Standing

**BOURBON ROOM**  
**PRIVATE ROOM**  
24 Seated / 35 Standing

**WHISKEY ROOM**  
**PRIVATE ROOM**  
24 SEATED / 35 STANDING

**FULL RESTAURANT  
BUYOUT**  
120 Seated / 179 Standing





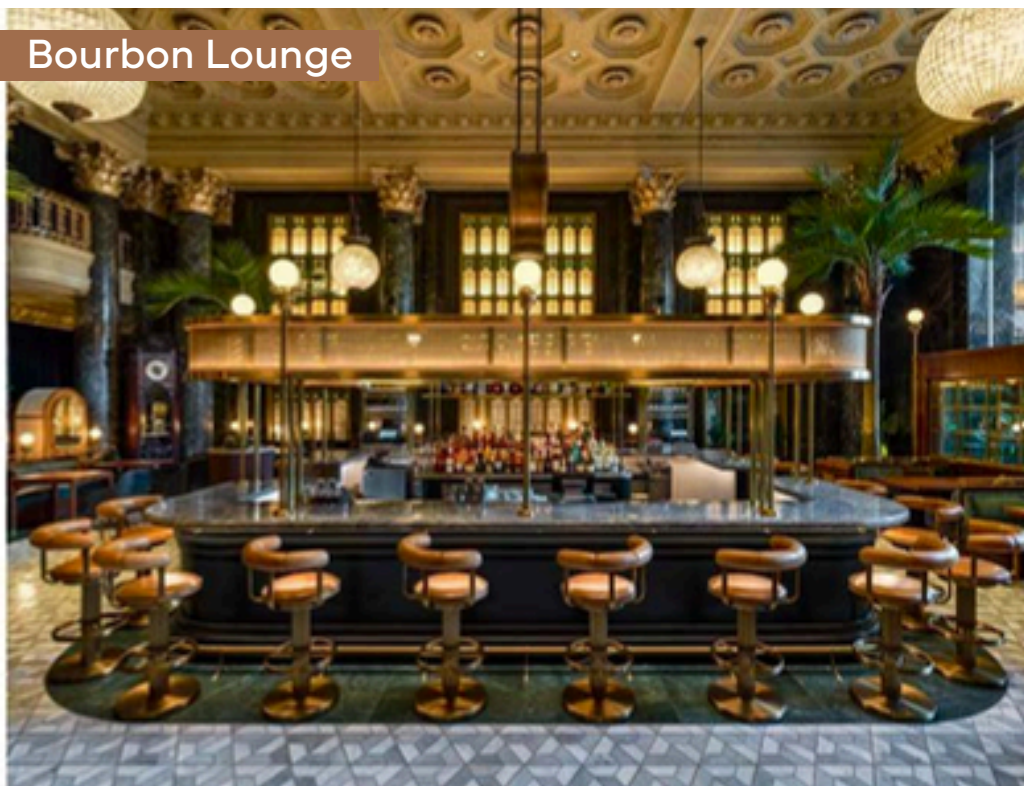
Bourbon Room or Whiskey Room



Bourbon & Whiskey Rooms Combined



Bourbon Lounge



Main Dining Room









# SF FAMILY

SERVED FAMILY STYLE | \$135 PER PERSON

## AMUSE BOUCHE

**DUCK FAT FRY TRIO**  
truffle, garlic & herb, paprika

## APPETIZERS

**PETITE ROMAINE CAESAR**  
garlic streusel, creamy caper dressing, parmesan

**BURRATA & FARMERS MARKET TOMATOES**  
basil stuffed burrata, pita croutons,  
balsamic reduction

**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\***  
saffron-tomato vinaigrette

**NEW YORK STRIP STEAK\***  
red wine-shallot butter  
sub wagyu ribeye +45pp

**RIGATONI POMODORO**  
vegetarian or vegan style  
\*upon request

## SIDES

**WHIPPED POTATOES**

**GRILLED ASPARAGUS**

**ROASTED MUSHROOMS**

## 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, 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 PERSON  
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

**BURRATA & FARMERS MARKET TOMATOES**  
basil stuffed burrata, pita croutons,  
balsamic reduction

## SECOND COURSE

for the table

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

**BACON-WRAPPED SCALLOPS\***  
cherry, marcona almond  
madeira emulsion

## MAINS

guests select upon arrival

**PORCINI ROASTED CHICKEN**  
lemon-onion chicken, jus

**ROASTED KING SALMON\***  
saffron-tomato vinaigrette

**NEW YORK STRIP STEAK\***  
red wine-shallot butter

**RIGATONI POMODORO**  
vegetarian or vegan style  
\*upon request

## SIDES

**WHIPPED POTATOES**

**GRILLED ASPARAGUS**

**ROASTED MUSHROOMS**

## DESSERTS

**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, maine lobster, shrimp cocktail  
espelette dijonnaise

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# DOUBLE OAK

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

## AMUSE BOUCHE

**DUCK FAT FRY TRIO**  
truffle, garlic & herb, paprika

## 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

## MAINS

guests select upon arrival

**PORCINI ROASTED CHICKEN**  
lemon-onion chicken, jus

**ROASTED KING SALMON\***  
saffron-tomato vinaigrette

**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

**WHIPPED POTATOES**

**GRILLED ASPARAGUS**

**ROASTED MUSHROOMS**

## 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, maine lobster, shrimp cocktail  
espelette dijonnaise

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# ADDITIONS & RECEPTIONS

## CANAPES

price per piece (minimum order of 12)

**MICHAEL MINA'S TUNA TARTARE\* 6**  
endive leaves

**BACON-WRAPPED SCALLOP SKEWER\* 7**  
cherry purée

**BEEF SKEWERS 6**  
chimichurri

**CHEESE BURGER SLIDERS\* 8**  
mustard-mayo, onion

**STEAK TARTARE 6**  
crispy potato

**CREAMED SPINACH POP TART 6**

**BURRATA TOAST 4**

**ROASTED CAULIFLOWER SKEWER 4**  
cherry puree

**SHRIMP COCKTAIL 8**  
gin-spiked cocktail sauce

## SHAREABLE PLATTERS

each platter serves 12

**CALIFORNIA CHEESES 150**  
chef's selection, traditional accompaniments

**ARTISANAL CHARCUTERIE 150**  
chefs selection, traditional accompaniments

**MARKET VEGETABLE CRUDITÉ 85**  
buttermilk-ranch dip

**CHILLED SHELLFISH 345**  
oysters, shrimp, lobster

## PASTRY BITES

price per piece (minimum order of 12)

**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



## 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.

## CONTACT

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

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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).

