



BOURBON STEAK

NEW YORK

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ABOUT US

James Beard Award-winning chef Michael Mina makes his long-anticipated New York City debut with Bourbon Steak New York, a reimagined modern take on the quintessential American steakhouse, located inside the JW Marriott Essex House New York. Featuring the finest cuts of premium beef and seafood, as well as seasonal ingredients sourced from local farmers and purveyors, Bourbon Steak New York showcases creative, elevated takes on classic steakhouse fare enriched with global flavors, complemented by a world-class beverage program with extensive wine and spirit offerings. Whether an intimate gathering or standing celebration, our team has crafted extraordinary experiences to wow you and your guests.

SPACES

CHELSEA

12 SEATED | 20 STANDING

FULTON

24 SEATED | 30 STANDING

MARKET ROOM

36 SEATED | 60 STANDING





THE CONTINENTAL BREAKFAST

BUFFET | \$96 PER PERSON

AVAILABLE WEEKDAYS

FOOD

ASSORTED PASTRIES

croissants, danishes, muffins

VANILLA GREEK YOGURT PARFAIT

orange blossom, almond granola

SEASONAL FRUITS & BERRIES

FRESH BAKED BREAD & NYC BAGELS

chef's selection of cream cheeses & jams

*vegan breakfast option available upon request

BEVERAGE

FRESH FRUIT JUICES

COFFEE & TEAS

variety of milks & sweeteners

ESSEX HOUSE BREAKFAST

BUFFET | \$125 PER PERSON

AVAILABLE WEEKDAYS

BEVERAGE

all included

FRESH FRUIT JUICES

COFFEE & TEAS

assorted milks & sweetener

COLD

select two

ASSORTED PASTRIES

croissants, danishes, muffins

VANILLA GREEK YOGURT PARFAIT

orange blossom, almond granola

SEASONAL SLICED FRUITS & BERRIES

FRESH BAKED BREAD & NYC BAGELS

chef's selection of cream cheeses & jam

SMOKED SALMON

additional \$15 per person

traditional accoutrements

additional cold \$15 per person

HOT

select two

BUTTERY SCRAMBLED EGGS

SPINACH & ROASTED PEPPER EGG WHITE FRITATTA

BELGIUM STYLE WAFFLES

additional hot \$20 per person

SIDES

select two

APPLEWOOD SMOKED BACON

BREAKFAST PORK SAUSAGE

CHICKEN SAUSAGE

CANADIAN BACON

BREAKFAST POTATOES

roasted peppers & onions

additional side \$10 per person

*vegan breakfast option available upon request

THE MALL

3 COURSE MENU | \$155

FEATURING SHARED APPETIZERS, INDIVIDUALLY PLATED MAIN & SHARED DESSERT

APPETIZERS

select two for the table

WILD SHRIMP COCKTAIL
gin-spiked cocktail sauce

CAESAR CLASSIC
hearts of baby romaine
creamy caper dressing
vacche rossa parmigiano

MICHAEL'S TUNA TARTARE
quail egg, pine nut, mint, asian pear
habanero-sesame oil

THE 'WEDGE'
bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

additional appetizer \$20 per person

AMUSE

DUCK FAT FRY TRIO
truffle, pastrami, garlic & herb

MAINS

select two

ROASTED CHICKEN BREAST
red wine jus

FILET MIGNON
red wine-shallot butter

N.Y. STRIP STEAK
red wine-shallot butter

ROASTED KING SALMON
citronette

RIGATONI POMODORO
parmesan, basil
*vegan, upon request

DRY-AGED PORTERHOUSE
supplement \$45 per person

additional main \$30 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21
CRAB GLAÇAGE \$25
TRUFFLE BUTTER \$12
SEARED FOIE GRAS \$31

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

GRILLED ASPARAGUS

DESSERT

for the table

BEIGNET TRIO
crème brûlée
chocolate pot du creme
butterscotch custard

THE RESERVOIR

PLATED | \$165 PER PERSON

APPETIZERS

guests select from the following

CAESAR CLASSIC

hearts of baby romaine
creamy caper dressing
vacche rossa parmigiano

THE 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

additional appetizer \$20 per person

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

MAINS

select three

ROASTED CHICKEN BREAST

onion jus

ROASTED KING SALMON

citronette

FILET MIGNON

red wine-shallot butter

RIGATONI POMODORO

parmesan, basil
*vegan, upon request

20 OZ. BONE-IN RIBEYE

red wine-shallot butter
supplement \$25 per person

additional main \$30 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

CRAB GLAÇAGE \$25

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

GRILLED ASPARAGUS

DESSERT

select one

VANILLA BEAN CHEESECAKE

roasted strawberries, graham cracker crust

BEIGNET TRIO

crème brûlée
chocolate pot du creme
butterscotch custard

supplement dessert duet \$15 per person

THE CASTLE

PLATED | \$175 PER PERSON

APPETIZERS

select three

MICHAEL MINA'S TUNA TARTARE

pine nut, quail egg, mint, garlic
pear, habanero sesame oil

CAESAR CLASSIC

hearts of baby romaine
creamy caper dressing
vacche rossa parmigiano

THE 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

CHEF'S SEASONAL SOUP

additional appetizer \$20 per person

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

MAINS

select three

ROASTED CHICKEN BREAST

onion jus

ROASTED KING SALMON

citronette

FILET MIGNON

red wine-shallot butter

N.Y. STRIP STEAK

red wine-shallot butter

RIB CAP

red wine-shallot butter

RIGATONI POMODORO

burrata, basil
*vegan, upon request

20 OZ. BONE-IN RIBEYE

red wine-shallot butter
supplement \$25 per person

additional main \$30 per person

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

GRILLED ASPARAGUS

DESSERT

select one

VANILLA BEAN CHEESECAKE

roasted strawberries, graham cracker crust

BEIGNET TRIO

crème brûlée
chocolate pot du creme
butterscotch custard

supplement dessert duet \$15 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

CRAB GLAÇAGE \$25

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

STRAWBERRY FIELDS

PLATED | \$195 PER PERSON

FIRST COURSE

select one

CAESAR CLASSIC

hearts of baby romaine
creamy caper dressing
vacche rossa parmigiano

THE 'WEDGE'

bacon, egg, red onion
tomato, blue cheese
buttermilk-ranch dressing

WILD SHRIMP COCKTAIL

gin-spiked cocktail sauce

SECOND COURSE

select one

MICHAEL MINA'S TUNA TARTARE

pine nut, quail egg, mint, garlic
pear, habanero sesame oil

CHEF'S SEASONAL SOUP

additional appetizer \$20 per person

AMUSE

DUCK FAT FRY TRIO

truffle, pastrami, garlic & herb

THIRD COURSE

select three

ROASTED CHICKEN BREAST

onion jus

ROASTED KING SALMON

citronette

FILET MIGNON

red wine-shallot butter

N.Y. STRIP STEAK

red wine-shallot butter

RIGATONI POMODORO

burrata, basil
*vegan, upon request

20 OZ. BONE-IN RIBEYE

red wine-shallot butter
supplement \$45 per person

additional main \$30 per person

SIDES

for the table

WHIPPED POTATOES

ROASTED MUSHROOMS

GRILLED ASPARAGUS

DESSERT

select one

VANILLA BEAN CHEESECAKE

roasted strawberries, graham cracker crust

BEIGNET TRIO

crème brûlée
chocolate pot du creme
butterscotch custard

supplement dessert duet \$15 per person

ENHANCEMENTS

3 PC. GRILLED SHRIMP \$21

CRAB GLAÇAGE \$25

TRUFFLE BUTTER \$12

SEARED FOIE GRAS \$31

ADDITIONS & RECEPTIONS

CANAPES

price per piece, one dozen per item minimum

SMOKED SALMON \$12
sour cream, dill

CAVIAR & UNI TOAST \$20
jamón ibérico

MINI CRABCAKES \$13
saffron aioli

AVOCADO LETTUCE CUP \$10
market citrus, basil

STEAK TARTARE \$15
crispy potato

BACON WRAPPED SCALLOP SKEWER \$15
cherry purée

PRIME BEEF SKEWER \$14
chimichurri

PLATTERS

serves 10

CHEESE & CHARCUTERIE \$195
orange espellete marmalade

MARKET VEGETABLE CRUDITÉ \$150
buttermilk ranch

RAW BAR MP
shrimp cocktail, oysters on half shell
clams on half shell, maine lobster
gin-spiked cocktail sauce, creamy dijonaise, lemon

4 OZ. CAVIAR
potato cake, blinis, chive crème fraîche
ossetra \$1100 royal daurenki \$700

LIBATIONS

FULL BAR PACKAGE

\$65 per person for first hour
\$25 each additional hour

PREMIUM BAR PACKAGE

\$80 per person for first hour
\$35 each additional hour

ENHANCEMENTS

\$25 per person for one specialty cocktail
\$50 per person for two specialty cocktail

WINE PAIRING

wine list available, please inquire
for sommelier assistance

\$125 per person standard sommelier selection
\$250 per person premium sommelier selection

BEER & WINE PACKAGE

\$50 per person for first hour
\$20 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

three 3/4 oz pours, served after dinner
market price per person

**SMALL BATCH | SINGLE BARREL
INTERNATIONAL**

*please note, parties of 25 or more require an event bartender at an additional cost

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).

BRYAN OGDEN

EXECUTIVE CHEF

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CONTACT

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

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