



**B O U R B O N   S T E A K**

M I A M I

*BON APETIT* CHEF OF THE YEAR 2005 • *SAN FRANCISCO MAGAZINE* CHEF OF THE YEAR 2005  
RESTAURATEUR OF THE YEAR 2005 BY THE INTERNATIONAL FOOD & BEVERAGE FORUM  
TWO-TIME JAMES BEARD AWARD WINNER

## **PRIVATE DINING FACT SHEET**

MANAGING CHEF - MICHAEL MINA

GROUP & EVENT SALES - STEVE MILLS

GENERAL MANAGER - JOHN RICCARDO

EXECUTIVE CHEF - GABRIEL FENTON

PASTRY CHEF - ANDREA SANS ARAIZA

SOMMELIER - JUSTIN HALL

### **SEATING CAPACITY:**

#### THE TERRACE - 14 GUESTS (SEATED)

SUNDAY - THURSDAY A **\$1,000** FOOD & BEVERAGE MINIMUM  
FRIDAY AND SATURDAY A **\$2,000** FOOD & BEVERAGE MINIMUM  
NO AUDIO VISUAL ALLOWED.

#### THE PRIVATE DINING ROOM - 30 GUESTS (SEATED)

SUNDAY - THURSDAY A **\$2,500** FOOD & BEVERAGE MINIMUM  
FRIDAY AND SATURDAY A **\$4,000** FOOD & BEVERAGE MINIMUM  
AUDIO VISUAL ACCESSIBLE.

COCKTAIL RECEPTIONS: STARTING AT 5PM NIGHTLY

DINNER: SUNDAY - THURSDAY: 6:00 P.M. - 10:00 PM

FRIDAY - SATURDAY 6:00 - 11:00 PM

AVAILABLE FOR PRIVATE BUYOUTS ALL 7 DAYS

## **CUISINE - MODERN AMERICAN STEAKHOUSE**

BOURBON STEAK MIAMI OFFERS CONTEMPORARY AMERICAN FARE WITH A FOCUS ON ALL NATURAL, ORGANIC AND HORMONE FREE CUTS OF BEEF POACHED AND FINISHED OVER THE WOOD-BURNING GRILLS. THE RESTAURANT ALSO FEATURES AMERICAN WAGYU BEEF, MICHAEL MINA'S LOBSTER POT PIE AS WELL AS THE SIGNATURE DUCK FAT FRENCH FRIES.

800 DIFFERENT SELECTIONS ARE FEATURED ON THE WINE LIST AT BOURBON STEAK, FOCUSING ON TOP PRODUCERS FROM SPAIN AND CALIFORNIA, AS WELL AS THE BEST CRUS OF BURGUNDY AND BORDEAUX. AN EXTENSIVE COLLECTION OF CHAMPAGNE AND GLOBAL WHITE WINES ALSO PROVIDE A LIVELY INTRODUCTION TO THE CORE OF THE LIST. THE BAR AT BOURBON STEAK CENTERS ON THE CLASSICALLY ENGINEERED COCKTAIL, USING PURE INGREDIENTS MIXED WITH SELECT HANDCRAFTED SPIRITS.

### **PRIX FIXE MENUS:**

CANAPÉS SELECTION \$4-6 PER PIECE

\$75 - \$115 PER PERSON

WINE PAIRINGS AVAILABLE OR SOMMELIER SELECTION \$48+ BOTTLE

BEVERAGE ARE BILLED UPON CONSUMPTION - OPEN BAR PACKAGES ARE AVAILABLE

### **PRIVATE DINING INQUIRIES:**

STEVE MILLS (SMILLS@TURNBERRYISLEMIAMI.COM)

TELEPHONE / FAX: 786.279.6600 / 305.933.6560

WEBSITE: [WWW.MICHAELMINA.NET/MM\\_BOURBONSTEAK\\_MIAMI/](http://WWW.MICHAELMINA.NET/MM_BOURBONSTEAK_MIAMI/)

# PRIVATE DINING OVERVIEW

## PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS PERFECT FOR LARGE FAMILY GATHERINGS OR CORPORATE EVENTS. THE ROOM HOSTS UP TO 60 GUESTS FOR A RECEPTION AND SEATS UP TO 30 FOR A FORMAL SIT DOWN DINNER. AUDIO VISUAL ACCESSIBLE.



\$2500-\$4000 Food & Beverage Minimum

## PRIVATE GLASS TERRACE

THIS PRIVATE SECTION OF THE MAIN DINING ROOM HOSTS UP TO 14 GUESTS AND IS IDEAL FOR AN INTIMATE DINNER OR BOARDROOM MEETING. NO AUDIO VISUAL EQUIPMENT.



\$1000-\$2000 Food & Beverage Minimum

## SEMI-PRIVATE OR BUYOUT

THE RESTAURANT IS AVAILABLE FOR LARGE GROUPS OF 35 OR MORE 7 DAYS A WEEK.



FOOD & BEVERAGE MINIMUM VARIES BASED ON SEASON AND AVAILABILITY



## **CANAPÉ MENU**

WHEN ORDERING CANAPÉS, PLEASE ALLOW FOR  
A MINIMUM OF ONE HOUR FROM ARRIVAL TIME TO SEATING.

### **WATER**

5 PER PIECE

SPICY AHI TUNA TARTARE | SUSHI RICE CAKES  
SCALLOP CEVICHE | AVOCADO, GRAPEFRUIT, ESPELETTE CRACKER  
LOBSTER ROLLS | SPICY FINGERLING POTATO  
LOBSTER CORNDOGS | WHOLE-GRAIN MUSTARD

### **LAND**

6 PER PIECE

AMERICAN WAGYU BEEF TARTARE | GRILLED PITA  
BBQ BEEF SLIDERS | FENNEL SLAW  
LAMB SLIDERS | CUCUMBER RAITA, FETA  
CURRIED CHICKEN SATAY | PEANUT SAUCE

### **VEGETARIAN**

4 PER PIECE

MUSHROOM VOL-AU-VENT | PUFF PASTRY, CHÈVRE  
HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC  
ENDIVE SPEARS | BLUE CHEESE MOUSSE, CANDIED PISTACHIOS  
MICHAEL'S FALAFEL | SCALLION TOMATO RELISH

### **SHELLFISH**

SUBJECT TO SEASONAL AVAILABILITY

ICE COLD SHELLFISH PLATTER FOR 3PP - 69  
8 OYSTERS EAST/WEST COAST, 5 SPICED POACHED SHRIMP, KING CRAB SALAD

½ DOZEN OYSTERS ON THE HALF SHELL - 18  
½ POUND MAINE LOBSTER COCKTAIL - 21  
5 SPICE POACHED PRAWNS - 19

MINIMUM ORDER OF 1 PIECE PER PERSON, PER CHOICE  
MAXIMUM OF 5 DIFFERENT CHOICES

TAX & GRATUITY ARE NOT INCLUSIVE  
MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



## THREE COURSE MENU

### AMUSE BOUCHE

SIGNATURE DUCK FAT FRIES

### OPTIONAL PRE-DINNER OR MID-COURSE ITEMS

ICE COLD SHELLFISH PLATTER FOR 3PP - 59  
8 OYSTERS EAST/WEST COAST, 5 SPICED POACHED SHRIMP, KING CRAB SALAD

### APPETIZERS

CHOICE OF THE FOLLOWING:

**AHI TUNA TARTARE** | ASIAN PEAR, PINE NUTS, ANCHO CHILI

**MAINE LOBSTER BISQUE** | PÉRIGORD TRUFFLE BRIOCHE CROUTONS

**BLACK OLIVE CAESAR** | BABY ROMAINE, WHITE ANCHOVY, PARMESAN

### ENTRÉES

CHOICE OF THE FOLLOWING:

**PRIME FILET MIGNON\***

**WILD SCOTTISH SALMON\*\***

**PAN-ROASTED ORGANIC CHICKEN BREAST**

ACCOMPANIED BY A SELECTION OF SIDE DISHES FOR THE TABLE

### DESSERTS

CHOICE OF THE FOLLOWING PRIOR TO DINNER:

**POT DE CRÈME WITH BEIGNETS**

-GUEST CHOICE OF FLAVOR-

TONGAN VANILLA BEAN

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

VALRHONA CHOCOLATE

OR

**ICE CREAM SUNDAE BAR**

VANILLA ICE CREAM, HOT FUDGE, CARAMEL,  
WHIPPED CREAM, COOKIE "BITES", CHERRIES

**95 PER PERSON**

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

\* AMERICAN WAGYU OR AGED BEEF SUPPLEMENTS AVAILABLE UPON REQUEST

\*\*UPGRADES TO ANY A LA CARTE FISH AVAILABLE



## THREE COURSE MENU UPGRADE

### AMUSE BOUCHE

SIGNATURE DUCK FAT FRIES

### OPTIONAL PRE-DINNER OR MID-COURSE ITEMS

ICE COLD SHELLFISH PLATTER FOR 3PP - 59  
8 OYSTERS EAST/WEST COAST, 5 SPICED POACHED SHRIMP, KING CRAB SALAD

### APPETIZERS

CHOICE OF THE FOLLOWING:

**BLACK OLIVE CAESAR** | BABY ROMAINE, WHITE ANCHOVY, PARMESAN  
**AHI TUNA TARTARE** | ASIAN PEAR, PINE NUTS, ANCHO CHILI  
**MAINE LOBSTER BISQUE** | PÉRIGORD TRUFFLE BRIOCHE CROUTONS  
**SEARED SCALLOPS** | SEASONAL ORGANIC VEGETABLES & ACCOMPANIMENTS

### ENTRÉES

CHOICE OF THE FOLLOWING:

**AMERICAN WAGYU FILET MIGNON\***  
**LOCAL YELLOWTAIL SNAPPER\*\***  
**WILD SCOTTISH SALMON\*\***  
**PAN-ROASTED ORGANIC CHICKEN BREAST**

ACCOMPANIED BY A SELECTION OF SIDE DISHES FOR THE TABLE

### DESSERTS

CHOICE OF THE FOLLOWING PRIOR TO DINNER:

**POT DE CRÈME WITH BEIGNETS**  
-GUEST CHOICE OF FLAVOR-  
TONGAN VANILLA BEAN  
MACALLAN 18-YEAR-OLD BUTTERSCOTCH  
VALRHONA CHOCOLATE

OR

**ICE CREAM SUNDAE BAR**  
VANILLA ICE CREAM, HOT FUDGE, CARAMEL,  
WHIPPED CREAM, COOKIE "BITES", CHERRIES

### 115 PER PERSON

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

\*AMERICAN WAGYU OR AGED BEEF SUPPLEMENTS AVAILABLE UPON REQUEST

\*\*UPGRADES TO ANY A LA CARTE FISH AVAILABLE



## OPEN BAR BEVERAGE PACKAGES

### STANDARD \$20 PER PERSON PER HOUR

SKYY VODKA  
ALL AVAILABLE STOLICHNAYA VARIETIES  
FLOR DE CANA RUM  
DON EDUARDO BLANCO TEQUILA  
COINTREAU  
BEEFEATER GIN  
SKYY CITRON  
SKYY ORANGE/STOLI OHRANJ  
VOX APPLE  
JACK DANIELS TENNESSEE WHISKEY  
CUTTY SARK SCOTCH/WHISKEY BLEND  
JIM BEAM BOURBON  
SOMMELIER SELECTED WHITE WINE  
SOMMELIER SELECTED RED WINE

### PREMIUM \$25 PER PERSON PER HOUR

BELVEDERE VODKA  
ALL AVAILABLE STOLICHNAYA VARIETIES  
BACARDI RUM  
EL TESORO BLANCO TEQUILA  
COINTREAU  
TANQUERAY GIN  
BELVEDERE CYTRUS  
BELVEDERE POMARANCZA  
VOX APPLE  
JOHNNY WALKER BLACK SCOTCH/WHISKEY BLEND  
KNOB CREEK BOURBON  
SOMMELIER SELECTED WHITE WINE  
SOMMELIER SELECTED RED WINE

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER, MINERAL WATER, FRUIT MIXERS & SOFT DRINKS. BEVERAGE SERVICE IS SUBJECT TO A 22% SERVICE CHARGE & 9% SALES TAX.

## MICHAEL MINA BOURBON STEAK MIAMI

NAMED BON APPÉTIT CHEF OF THE YEAR 2005, SAN FRANCISCO MAGAZINE CHEF OF THE YEAR 2005, AS WELL AS RESTAURATEUR OF THE YEAR 2005 BY THE INTERNATIONAL FOOD AND BEVERAGE FORUM, ACCLAIMED CHEF MICHAEL MINA CONTINUES TO DAZZLE THE CULINARY WORLD WITH BOLD DINING CONCEPTS THAT HAVE CONTRIBUTED TO SAN FRANCISCO'S REPUTATION AS A WORLD-CLASS EPICUREAN DESTINATION. HE HAS ALSO BEEN AN INTEGRAL PART OF THE MAKING OF THE NOW ESTEEMED LAS VEGAS DINING SCENE.

"I HAVE BEEN VERY FORTUNATE TO EARN A LIVING THROUGH MY TRUE PASSION," SAYS MINA.

"OVER A DECADE IN THE KITCHEN HAS TAUGHT ME SO MUCH ABOUT MYSELF, MY STYLE AND HOW TO SHARE THIS EXCITEMENT WITH MY GUESTS. EACH NEW PROJECT SHOWS ME THAT THERE IS ABSOLUTELY NOTHING I WOULD RATHER DO."

THE OPENING OF HIS EYONYMOUS SIGNATURE RESTAURANT, MICHELIN ONE-STAR AND SAN FRANCISCO CHRONICLE FOUR-STAR WINNER MICHAEL MINA, IN JULY 2004, MARKED THE NEWEST PHASE AND ULTIMATE EXPRESSION IN THE CAREER OF THE JAMES BEARD AWARD-WINNING CHEF. THE RESTAURANT IS LOCATED IN THE LEGENDARY WESTIN ST. FRANCIS ON UNION SQUARE IN SAN FRANCISCO, THE CITY WHERE MINA FIRST ESTABLISHED HIS CULINARY REPUTATION OVER 15 YEARS AGO. MINA'S CULINARY AND BUSINESS VISION LED TO THE FOUNDING OF HIS COMPANY, MINA GROUP, WITH PARTNER ANDRE AGASSI, IN 2002. UNDER THE AUSPICES OF MINA GROUP, HE HAS OPENED 16 CONCEPT RESTAURANTS AND A LOUNGE CONCEPT: MICHAEL MINA IN SAN FRANCISCO, CLOCK BAR IN SAN FRANCISCO, RN74 IN SAN FRANCISCO ARCADIA IN SAN JOSE, XIV (14) IN LOS ANGELES, STONEHILL TAVERN IN DANA POINT, SEABLUE AT MGM GRAND IN LAS VEGAS AND SEABLUE IN ATLANTIC CITY; BOURBON STEAK AND SALTWATER IN DETROIT, BOURBON STEAK MIAMI AND BOURBON STEAK SCOTTSDALE, BOURBON STEAK WASHINGTON D.C., AMERICAN FISH AT ARIA, CITY CENTER IN LAS VEGAS AS WELL AS STRIPSTEAK AT MANDALAY BAY IN LAS VEGAS. MINA ALSO REMAINS MANAGING CHEF OF MICHAEL MINA BELLAGIO (FORMERLY AQUA BELLAGIO) AND NOBHILL TAVERN AT MGM GRAND, BOTH IN LAS VEGAS.

AN ACCOMPLISHED CHEF FOR HIS 41 YEARS, MINA HAS BEEN INVOLVED IN NUMEROUS CREATIVE ENTERPRISES. HE CONCEPTUALIZED, BUILT AND OPENED CHARLES NOB HILL IN SAN FRANCISCO, EARNING IT THREE-AND-A-HALF STARS, PISCES IN BURLINGAME, A THREE-STAR RESTAURANT AND AQUA BELLAGIO IN LAS VEGAS (NOW MICHAEL MINA BELLAGIO), A MOBILE FOUR-STAR WINNER. IN 2001, MINA OPENED NOBHILL AT MGM GRAND IN LAS VEGAS AND AQUA AT THE ST. REGIS MONARCH BEACH RESORT AND SPA IN DANA POINT, CA.

AT THE START OF HIS CAREER, MINA WAS PRESENTED WITH AN OPPORTUNITY OF A LIFETIME WITH THEN EXECUTIVE CHEF OF THE BEL AIR HOTEL IN LOS ANGELES, GEORGE MORRONE. THE TWO WERE ASKED TO DEVELOP A CONCEPT AND CREATE A MENU FOR AN UPSCALE SEAFOOD RESTAURANT IN SAN FRANCISCO – THE CITY MINA HAD DREAMED OF CALLING HOME ONE DAY.

(MORE)

## MICHAEL MINA Bio/...2

WELCOMED TO SAN FRANCISCO BY A MAJOR EARTHQUAKE HIS SECOND DAY IN THE CITY, THE UNFAZED MINA WENT TO WORK, UNDER THE DIRECTION OF GEORGE MORRONE, AND DEDICATED HIMSELF TO CREATING A COMPLETE DINING EXPERIENCE – TRAINING THE ENTIRE KITCHEN STAFF PERSONALLY AND REFINING THE MENU AS THE CHEF DE CUISINE. AQUA OPENED TO RAVE REVIEWS AND NATIONAL ACCLAIM IN 1991. MINA SERVED AS AQUA’S EXECUTIVE CHEF FROM 1993 TO 2002, WHERE HE WAS AWARDED RISING STAR CHEF OF THE YEAR IN 1997 AND BEST CALIFORNIA CHEF IN 2002 BY THE JAMES BEARD FOUNDATION.

BORN IN CAIRO, EGYPT AND RAISED IN ELLENSBURG, WASHINGTON, MINA HAS HAD A LOVE AFFAIR WITH THE KITCHEN, CREATING MEMORABLE DINING EXPERIENCES FOR GUESTS FROM A VERY EARLY AGE. MINA’S EPICUREAN JOURNEY BEGAN IN 1987 AT THE CULINARY INSTITUTE OF AMERICA IN HYDE PARK. DURING THOSE 18 MONTHS OF FORMAL SCHOOLING, HE SPENT HIS WEEKENDS SHARPENING HIS NATURAL TALENTS WITH HANDS-ON EXPERIENCE IN CHARLIE PALMER’S KITCHEN AT THE UPSCALE AUREOLE IN NEW YORK CITY.

DESPITE A DEMANDING SCHEDULE, BEING IN THE KITCHEN SIMPLY REMAINS A LABOR OF LOVE FOR THE CELEBRATED CHEF. “I STARTED IN THE KITCHEN WHEN I WAS VERY YOUNG,” EXPLAINS MINA, “AND I AM STILL AS INTRIGUED WITH THE PROCESS AS I WAS WHEN I WAS A 15-YEAR-OLD GARDE MANGER IN A SMALL FRENCH RESTAURANT IN MY HOMETOWN.”

MINA HAS BEEN HONORED WITH NUMEROUS ACCOLADES, INCLUDING THE MICHELIN ONE-STAR AWARD AND SAN FRANCISCO CHRONICLE’S FOUR STAR AWARD FOR MICHAEL MINA IN SAN FRANCISCO, MICHELIN’S ONE-STAR AWARD FOR MICHAEL MINA BELLAGIO IN LAS VEGAS AS WELL AS INDUCTION INTO THE AMERICAN GAMING ASSOCIATION’S HALL OF FAME IN 2007. MINA HAS BEEN FEATURED IN SUCH NATIONAL MEDIA AS BON APPÉTIT, FOOD & WINE, GOURMET, FOOD ARTS, CIGAR AFICIONADO, NEWSWEEK, TIME, ROBB REPORT, TRAVEL & LEISURE, WINE SPECTATOR, AND OTHERS AND THE FOOD NETWORK’S “AFTER MIDNIGHT,” FINE LIVING NETWORK’S “OPENING SOON,” PAT O’BRIEN’S “THE INSIDER,” THE CBS EARLY SHOW, THE NBC TODAY SHOW AND FOX’S SYNDICATED “GOOD DAY LIVE.” HE HAS BEEN A FEATURED GUEST CHEF AT THE JAMES BEARD HOUSE NUMEROUS TIMES, COOKED FOR FIRST LADY LAURA BUSH, AND HAS BEEN A GUEST SPEAKER AT C.I.A. IN HYDE PARK AND AT OTHER CULINARY INSTITUTES IN CALIFORNIA.

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