

BOURBON STEAK

A MICHAEL MINA RESTAURANT

PRIVATE & GROUP DINING

BOURBON STEAK Miami offers contemporary American fare with a focus on all natural, organic and hormone-free cuts of beef - poached and finished over wood-burning grills.

Location
JW Turnberry Resort & Spa
19999 West Country Club Drive
Aventura, FL 33180
Tel: 786.279.6598 (Private Dining)
Tel: 786.279.6600 (General Restaurant)

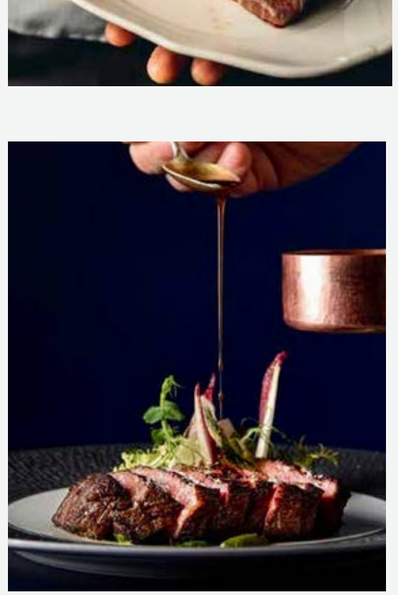
Hours of Operation
Dinner: 6:00pm -10:00pm

Managing Chef
Michael Mina

Executive Chef
Ryan Murphy

General Manager
Anibal Macias













THE GLASS BOX (PRIVATE)

Capacity

Seats 14 with Existing Setup
Seats 16 by Adding a Mismatched Table to Existing Set

Seating Options

1st Seating: 5:00pm - 8:00pm
2nd Seating: 8:30pm - Close
Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday: $2,500++ (Each Seating) | $3,500++ (Overlapped)
Thursday - Sunday: $3,500++ (Each Seating) | $4,500++ (Overlapped)



PRIVATE DINING ROOM

Capacity

Seats 32 with Existing Setup
Seats 40 by Adding Mismatched Tables to Existing Set
Receptions for 50

Seating Options

1st Seating: 5:00pm - 8:00pm
2nd Seating: 8:30pm - Close
Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday: $4,500++ (Each Seating) | $6,500++ (Overlapped)
Thursday - Sunday: $6,500++ (Each Seating) | $8,500++ (Overlapped)



PRICES ARE EXCLUSIVE OF 26% TAXABLE SERVICE CHARGE, 9% STATE AND LOCAL TAX. SERVICE CHARGE IS SUBJECT TO 7% STATE TAX

LOUNGE (SEMI-PRIVATE)

Capacity
Seats 64 with (4) Round Tables of 10 + (6) Booths of 4
Receptions for 100

Seating Options
Available for the Full Night

Food and Beverage Minimum Spends
Monday - Wednesday: $7,500++
Thursday - Sunday: $9,500++



WINE LOUNGE (NOT-PRIVATE)

Capacity
Seats 28 with (2) Tables of 14
Receptions for 50

Seating Options
1st Seating: 5:00pm - 8:00pm
2nd Seating: 8:30pm - Close
Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends
Monday - Wednesday: $3,000++ (Each Seating) | $4,000++ (Overlapped)
Thursday - Sunday: $4,000++ (Each Seating) | $5,000++ (Overlapped)



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MAIN DINING ROOM

Capacity

Seats 20 with (1) Royal Table
Seats 28 with (2) Parallel Tables of 14

Seating Options

1st Seating: 5:00pm - 8:00pm
2nd Seating: 8:30pm - Close
Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday:
$1,500++ (Each Seating)
$2,000++ (Overlapped)

Thursday - Sunday:
$2,500++ (Each Seating)
$3,000++ (Overlapped)













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FOOD

PASSED OR STATIONED CANAPE MENU

VEGETARIAN | $11 PER PIECE

MUSHROOM VOL-AU-VENT | BLUE CHEESE

HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC

CRISPY ARANCINI | PARMIGIANO REGGIANO

LAND | $13 PER PIECE

BEEF TARTARE | CROSTINI GF

BEEF BURGER SLIDERS | FARMHOUSE CHEDDAR, REMOULADE

CROQUE MONSIEUR | MORNAY SAUCE, BAYONNE HAM

SHORT RIBS VOL-AU-VENT | BLACK GARLIC, BEEF JUS

SEA | $15 PER PIECE

CAVIAR TWINKIE | KALUGA CAVIAR, YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISH

CHILLED LOBSTER TACOS | MANGO-PINEAPPLE SALSA, AVOCADO CREAM

PRAWNS & CHORIZO | PIMIENTO AIOLI GF

SALMON POPPERS | CRISPY RICE, SESAME, KALUGA CAVIAR GF

GF = Gluten Free

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STATIONED STARTERS

SEA $2,500

SERVES 20 GUESTS
INCLUDES:

ICE COLD SHELLFISH | OYSTERS EAST/WEST COAST, HALF MAINE LOBSTER, JUMBO PRAWNS, STONE CRABS GF

LAND $550

EACH BOARD SERVES 15 GUESTS
INCLUDES:

ARTISANAL CHARCUTERIE BOARD | SEASONAL ACCOMPANIMENTS GF

TRIO OF SELECTED CHEESES BOARD | SEASONAL ACCOMPANIMENTS GF

VEGETARIAN $550

EACH BOARD SERVES 15 GUESTS
INCLUDES:

ROASTED VEGETABLES BOARD | SUNFLOWER SEED PESTO, SAUCE ROMESCO GF

CRUDITÉS BOARD | RANCH, GREEN GODDESS DRESSING GF

MEZZE BOARD | HUMMUS, TZATZIKI, BABA GHANOUSH, OLIVES, MARCONA ALMONDS, LAVASH CRACKERS, PITA GF

GF = Gluten Free

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DINNER MENU 1

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES | ROSEMARY, PAPRIKA, ONION GF

FAMILY-STYLE STARTERS

AHI TUNA TARTARE | ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

CLASSIC CAESAR | ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

SPICY BEEF LETTUCE CUPS | THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE GF

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON GF

FAROE ISLAND SALMON | LEMON & FINES HERB CITRONETTE GF

FREE RANGE BRICK CHICKEN | PEPPERED CHICKEN JUS

FOR THE TABLE

GRILLED ASPARAGUS
CREAMED SPINACH | TRUFFLE MAC & CHEESE | POTATO PUREE

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL GF

PEANUT BUTTER CHOCOLATE CAKE | MOIST CHOCOLATE CAKE, PEANUT BUTTER GANACHE, CHOCOLATE CARAMEL MOUSSE

$150 PER PERSON

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DINNER MENU 2

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES | ROSEMARY, PAPRIKA, ONION

FAMILY-STYLE STARTERS

AHI TUNA TARTARE | ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

THE 'WEDGE' | BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH GF

SPICY BEEF LETTUCE CUPS | THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE GF

JUMBO SHRIMP COCKTAIL | COCKTAIL SAUCE GF

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON GF

14 OZ PRIME NEW YORK STRIP GF

MISO-GLAZED SEA BASS | EDAMAME, SCALLION, MAITAKE MUSHROOM, DASHI

FREE RANGE BRICK CHICKEN | PEPPERED CHICKEN JUS

FOR THE TABLE

GRILLED ASPARAGUS
CREAMED SPINACH | TRUFFLE MAC & CHEESE | POTATO PUREE

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL GF

PEANUT BUTTER CHOCOLATE CAKE | MOIST CHOCOLATE CAKE, PEANUT BUTTER GANACHE, CHOCOLATE CARAMEL MOUSSE

$175 PER PERSON

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DINNER MENU 3

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES | ROSEMARY, PAPRIKA, ONION GF

FAMILY-STYLE STARTERS

HALF MAINE LOBSTER COCKTAIL | STEAMED AND CHILLED GF

CLASSIC CAESAR | ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

SPICY BEEF LETTUCE CUPS | THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE GF

AHI TUNA TARTARE | ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON GF

14 OZ PRIME NEW YORK STRIP GF

WHOLE BRANZINO | LEMON & FINES HERB CITRONETTE GF

FREE RANGE BRICK CHICKEN | PEPPERED CHICKEN JUS

FOR THE TABLE

GRILLED ASPARAGUS
CREAMED SPINACH | TRUFFLE MAC & CHEESE | POTATO PUREE

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL GF

PEANUT BUTTER CHOCOLATE CAKE | MOIST CHOCOLATE CAKE, PEANUT BUTTER GANACHE, CHOCOLATE CARAMEL MOUSSE

$195 PER PERSON

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DINNER MENU 4

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES | ROSEMARY, PAPRIKA, ONION GF

FIRST COURSE (FAMILY-STYLE)

ICE COLD SHELLFISH TOWER | OYSTERS, SHRIMP, HALF MAINE LOBSTER, STONE CRAB GF

MID-COURSE (FAMILY-STYLE)

ROASTED BONE MARROW | SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA

KALE SALAD | PINE NUT & QUINOA GRANOLA, FLORIDA CITRUS, TAHINI-TURMERIC DRESSING GF

CACIO E PEPE GNOCCHI | WILD MUSHROOMS, PARMIGIANO REGGIANO

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ AMERICAN WAGYU FILET MIGNON GF

MAINE LOBSTER POT PIE| BRANDIED LOBSTER CREAM, SUMMER BLACK TRUFFLE, MARKET VEGETABLES GF

WHOLE BRANZINO | LEMON & FINES HERB CITRONETTE GF

FOR THE TABLE

GRILLED ASPARAGUS
CREAMED SPINACH | TRUFFLE MAC & CHEESE | POTATO PUREE

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL GF

PEANUT BUTTER CHOCOLATE CAKE | MOIST CHOCOLATE CAKE, PEANUT BUTTER GANACHE, CHOCOLATE CARAMEL MOUSSE

$260 PER PERSON

MENU AVAILABLE FOR UP TO 20 GUESTS

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KIDS MENU

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

4 OZ PRIME FILET MIGNON | SAUCE BORDELAISE, POTATO PURÉE GF

CHICKEN TENDERS | CLASSIC FRIES OR MAC & CHEESE

KIDS PASTA | BUTTER, PARMIGIANO REGGIANO

FOR THE TABLE

GRILLED ASPARAGUS GF

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL

PEANUT BUTTER CHOCOLATE CAKE | MOIST CHOCOLATE CAKE, PEANUT BUTTER GANACHE, CHOCOLATE CARAMEL MOUSSE

$79 PER PERSON
AVAILABLE FOR KIDS 12 AND UNDER

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ENHANCE YOUR STARTERS

ADD TO ANY DINNER MENU

SALMON POPPERS | $11 PER PERSON GF

A5 RIB CAP SKEWERS | $18 PER PERSON GF

TRUFFLE PULL-APART ROLLS | $5 PER PERSON

MAIN COURSE ACCOMPANIMENTS

ADD TO ANY DINNER MENU

HALF MAINE LOBSTER | $69 PER ITEM ORDERED GF

AMERICAN WAGYU 8OZ FILET MIGNON | $65 PER ITEM ORDERED GF

KING CRAB OSCAR | $38 PER ITEM ORDERED GF

MINI LOBSTER POT PIE | $60 PER ITEM ORDERED

BLUE CHEESE CRUST | $8 PER ITEM ORDERED GF

GRILLED JUMBO SHRIMP | $30 PER ITEM ORDERED GF

SAUCE TRIO | $5 PER PERSON GF

PLEASE SELECT THREE:

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS I AU POIVRE I CHIMICHURRI

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BEVERAGES

OPEN BAR PACKAGES

STANDARD

TITO'S VODKA

ALL AVAILABLE STOLICHNAYA VARIETIES

BACARDI RUM

CORAZON SILVER TEQUILA

COINTREAU

BEEFEATER GIN

JACK DANIELS TENNESSEE WHISKEY

DEWARS WHITE LABEL

JIM BEAM BOURBON

SOMMELIER SELECTED WHITE WINE

SOMMELIER SELECTED RED WINE

$45 PER PERSON PER HOUR

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER, FRUIT MIXERS & SOFT DRINKS. THIS DOES NOT INCLUDE SHOTS OR DOUBLES.

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OPEN BAR PACKAGES

PREMIUM

BELVEDERE VODKA

BACARDI RUM

PATRON SILVER TEQUILA

COINTREAU

TANQUERAY GIN

JOHNNY WALKER BLACK SCOTCH

MAKER'S MARK BOURBON

SOMMELIER SELECTED WHITE WINE

SOMMELIER SELECTED RED WINE

$50 PER PERSON PER HOUR

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER, FRUIT MIXERS & SOFT DRINKS. THIS DOES NOT INCLUDE SHOTS OR DOUBLES.

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BOURBON TASTING

MENU 1

HIGH WEST DISTILLERY AMERICAN PRAIRIE | PARK CITY, UTAH

MAKER'S 46 | LORETTO, KENTUCKY

BULLEIT FRONTIER | LAWRENCEBURG, INDIANA

$50 PER PERSON

MENU 2

ANGEL'S ENVY | LOUISVILLE, KENTUCKY

BASIL HAYDEN | FRANKFORT, KENTUCKY

JEFFERSON'S OCEAN AGED AT SEA | CRESTWOOD, KENTUCKY

$60 PER PERSON

SOMMELIER REQUIRED | $400 FEE
1 SOMMELIER PER 30 GUESTS

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WINE TASTING

OPTION 1: NEW WORLD

FEATURING WINES FROM CALIFORNIA AND OREGON

ONE SPARKLING
TWO WHITES
TWO REDS

2.5OZ POURS

$89 PER PERSON

OPTION 2: OLD WORLD

FEATURING WINES FROM ITALY, SPAIN, FRANCE, GERMANY

ONE SPARKLING
TWO WHITES
TWO REDS

2.5OZ POURS

$89 PER PERSON

SOMMELIER REQUIRED | $400 FEE
1 SOMMELIER PER 30 GUESTS

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MIXOLOGY CLASS

INCLUDES:

(3) COCKTAILS - HOST CAN SELECT IN ADVANCE OR WE CAN RECOMMEND
(1) MIXOLOGY KIT PER ATTENDEE TO BE PROVIDED FOR USE
(1) PRINTED MENU PER ATTENDEE TO BE PROVIDED WITH INGREDIENTS & STEP-BY-STEP INSTRUCTIONS
USE OF OUR PRIVATE DINING ROOM TO HOST THE CLASS



$150 PER PERSON

MIXOLOGIST REQUIRED | $1,000 FEE FOR ROOM SETUP AND CLASS INSTRUCTION
UP TO 26 TOTAL GUESTS
AVAILABLE BETWEEN THE HOURS OF 12:00PM - 3:00PM
CLASSES ARE 90 MINUTES

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MEET THE CHEF

Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, 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 40+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2018, Chef Mina continues to dazzle the culinary world with bold dining concepts.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as International Smoke, Michael Mina, Pabu, and Bourbon Steak.