

# PRIVATE DINING

1250 CONNECTICUT AVE NW | 202.909.1610 | EventsDC@togrp.com | STKHOUSE.COM



TSTK STKWASHDC EATSTK



THEONEGROUP



STK redefines the American steakhouse experience by combining the modern steakhouse with the vibrant pulse of a sexy & chic lounge. The bustling bar scene is the centerpiece while a DJ creates an energetic vibe throughout the entire space.

Located in the heart of Dupont Circle, STK is the perfect addition to one of DC's most lively neighborhoods. Whether it's a group of corporate professionals looking to unwind or a social crowd in search of a high-energy fine-dining experience, STK is the scene to be seen.

While steak is the main attraction, STK boasts a seasonal menu emphasizing fresh ingredients and local produce, offering DC diners an alternative to traditional steakhouse fare with a sexy, sleek, refined dining experience. STK also features a complete cocktail list and in-depth wine list with over 230 bottles.

# THE MAIN DINING ROOM

seated dinner for up to 154 guests / cocktails reception style for 250 guests

#### OUTDOOR PATIO

seating for up to 26 guests (seasonal availability)

### PRIVATE DINING SHITES

For more intimate affairs, we offer three Private Dining Suites. Named after famous burlesque stars. All suites come equipped with a 55" monitor for optimal presentations and displays as well as separate volume and lighting controls.

Available for events large or small, the spaces are separated by moveable walls, which can accommodate a romantic dinner for two or open up the entire space into one huge suite for a reception of up to 80 guests.

CANDY BARR - seating for 14 guests
LILLIE ST CYR - seating for 14 guests
TEMPEST STORM - seating for 24 guests
ALL SUITES - seating for 52 guests

All of STK DC's private dining suites rooms provide the perfect setting for social gatherings, corporate affairs and special events.

#### CONTACT

DC Events Team: **EventsDC@togrp.com** | 202.909.1610

ONLINE

**STK**House.com

**f**stk

**STK**WASHDC

EATSTK



### CANDY BARR & LILLIE ST CYR

- Each suite can accomodate seated functions for up to 14 guests
- The tables are upholstered in black crocodile leather that complement black leather chairs
- Each room is equipped with a 55" monitor that can be used for presentations or social engagements
- Combined, the Candy Barr and the Lillie St Cyr can display images simultaneously
- The music from the DJ is piped in for the ultimate atmosphere (You control the volume)



### TEMPEST STORM

- This glass-enclosed room can be used for cocktail receptions and/or seated dinners
- Seating for up to 14 guests
- The tables are upholstered in black crocodile leather that complement black leather chairs
- Equipped with a 55" monitor that can be used for presentations or social engagements
- The music from the DJ is piped into these rooms for the ultimate atmosphere. (You control the volume)
- Equipped with it's own private bar, there will be no wait for a cocktail

# 55" MONITOR SPECIFICATIONS:

#### PICTURE QUALITY

- Full HD 1080p Resolution
- MCI 480 (60LB6000)
- MCI 240 (55/50/47LB6100)
- Triple XD Engine

#### CONNECTIVITY

- 2 HDMI® Connections
- 1 USB Connection
- 1 Component In
- 1 Shared Composite in (AV)

#### **AUDIO**

- 2Ch Speaker System
- 20W Output Power
- Optical Sound Sync





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# RECEPTION MENUS

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# ULTRA PREMIUM OPEN BAR

### LIQUOR

Ketel One Vodka & Flavors, Beefeater Gin, Captain Morgan Spiced Rum, Brugal Silver Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12, Hennessy VS, Patrón Silver Tequila

### CHAMPAGNE

Moët & Chandon Brut

#### SPARKLING

Prosecco

#### WINE

Chalone Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, A by Acacia Pinot Noir

### BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

#### NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

# PREMIUM OPEN BAR

### LIQUOR

Belvedere Vodka & Flavors, Plymouth Gin, Bacardi Rum, Captain Morgan Spiced Rum, Brugal Silver Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patrón Silver Tequila

### SPARKLING

Prosecco

# WINE

Chalone Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, A by Acacia Pinot Noir

# BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

#### NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks



# BEER & WINE OPEN BAR

### WINE

Terrazas Malbec, Gabbiano Pinot Grigio

### BOTTLED BEERS

Amstel Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

# CONSUMPTION BAR

PREMIUM BRANDS
HOUSE WINES
IMPORTED & DOMESTIC BEERS
BOTTLED WATER
SOFT DRINKS & JUICES



# PASSED HORS D'OEUVRES (please choose four)

#### STANDARD SELECTIONS

HOT BITES .....

MINI GRILLED CHEESE & TRUFFLE OIL SHORT RIB SLIDERS PARMESAN STUFFED MUSHROOM CAPS MINI CRAB CAKE WITH SPICY MAYO

MINI CROQUE-MONSIEUR ham & cheese sandwich

**VEAL RICOTTA MEATBALLS** 

pomodoro sauce

**CRAB CAKES** 

red pepper remoulade

**MAC-N-CHEESE BITES** SPICY POPCORN SHRIMP

HERB MARINATED CHICKEN SKEWERS

yogurt curry sauce

MINI "SKINS"

crème fraîche - bacon - chives

SEARED STRIP AU POIVRE

horseradish

**BRAISED SHORT RIB SLIDER** 

MINI CHEESEBURGERS

COLD BITES .....

**BASIL PESTO MARINATED GRAPE TOMATOES BOCCONCINI MOZZARELLA SKEWERS** CHERRY TOMATOES WITH GOAT CHEESE served on crostini

SALAD WITH TRUFFLE AIOLI ON CROSTINI

**CROSTINI GRILLED STEAK** caramelized onions - blue cheese

**BASS & AVOCADO CEVICHE** 

**TUNA TARTARE** 

soy-honey emulsion - taro chips

\*25 guest minimum

#### PREMIUM SELECTIONS .....

**OYSTER SHOOTERS** 

bloody mary

CRISPY OYSTERS ON THE HALF SHELL

house made tartar sauce - capers - lemon

**BEEF TARTARE** 

black truffle aioli - house made chips

FOIE GRAS FRENCH TOAST

green apple - almond brioche - sherry gastrique

# PASSED DESSERTS

MINI KEY LIME TARTS - whipped cream - toasted coconut

MINI BROWNIES - fresh berries & whipped cream

MINI ICE CREAM SANDWICHES

CHOCOLATE OR VANILLA CUPCAKES - vanilla buttercream frosting

\*25 guest minimum



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# THE ESSENTIALS

### CHIP & DIPS

TORTILLA CHIPS - tomato salsa
POTATO CHIPS - spicy sour cream
PLANTAIN CHIPS - guacamole

### TRIO OF NUTS

**CASHEWS - ALMONDS - MIXED NUTS** 

# CRUDITÉ

FENNEL - CAULIFLOWER - CARROT - CELERY - CUCUMBER

blue cheese dipping

(serves approx. 10-12 guests; 1/2 hour)

#### ASSORTED CHEESE & FRUIT PLATTER

ASSORTED ARTISAN CHEESES - ASSORTED CRACKERS - VINE FRUITS

(serves approx. 10-12 guests; 1/2 hour)

### SEAFOOD PLATTERS

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - SEASONAL CRAB LEGS

**CEVICHE** additional \$18 per platter

MEDIUM (serves 3 -4) | LARGE (serves 6 - 8)

# LIL' BRGs

20 pieces | 50 pieces

**ADD FRIES** 

**ADD TRUFFLES** 

**ADD FOIE GRAS** 

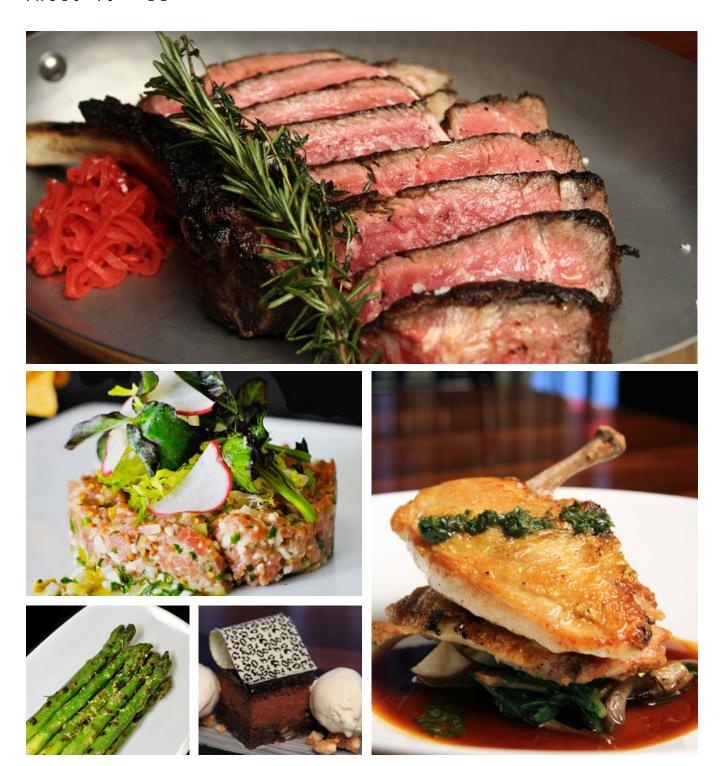
# STK SAUCES

STK / STK BOLD / BEARNAISE / BLUE BUTTER / AU POIVRE



# DINNER MENUS

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# SEATED DINNER #1

### FIRST COURSE

(please choose one)

HEARTS OF ROMAINE SALAD - garlic croûton - parmesan lemon dressing LITTLE GEM LETTUCE - market vegetables - green goddess BLUE ICEBERG SALAD - smoked bacon - maytag blue cheese - cherry tomatoes

#### SECOND COURSE

(please choose three)

SEA BASS - cauliflower puree - brussel leaves - roasted fingerlings BRICK ROASTED CHICKEN - salsify - swiss chard - pistou 8oz SKIRT STEAK - chimichurri sauce 10oz LOIN STRIP - au poivre sauce

\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\*

### OPTIONAL SIDES

(serves 2-3)

**GREENS -** Asparagus / Broccolini **SPUDS -** Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

#### DESSERT

(please choose one)

**ASSORTED SORBET** 

CANDY BARR - peanut butter mousse - caramel - chocolate swirl ice cream

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb - pistachio shortbread





# SEATED DINNER #2

### FIRST COURSE

(please choose three)

HEARTS OF ROMAINE SALAD -garlic croutons - parmesan lemon dressing
LITTLE GEM LETTUCE - market vegetables - green goddess
BLUE ICEBERG SALAD - smoked bacon - maytag blue cheese - cherry tomatoes
BABY BEET SALAD - orange blossom honey - radish - boucheron goat cheese
TUNA TARTARE - avocado - soy-honey emulsion - taro chips
SHRIMP RICE KRISPIES - tiger prawns - lobster bisque

#### SECOND COURSE

(please choose three)

SEA BASS - cauliflower puree - brussel leaves - roasted fingerlings
BRICK ROASTED CHICKEN - salsify - swiss chard - pistou

10oz LOIN STRIP - au poivre sauce
10oz FILET OF BEEF - roasted shallot
GLAZED BEEF SHORT RIB - green apple confit - horseradish cream
8oz SKIRT STEAK - chimichurri sauce

\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\*

### OPTIONAL SIDES

(serves 2-3)

**GREENS -** Asparagus / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

### DESSERT

(please choose three)

**ASSORTED SORBET** 

CANDY BARR - peanut butter mousse - caramel - chocolate swirl ice cream

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb - pistachio shortbread

BANANA CREAM PIE IN A JAR - house made "nilla" wafer - vanilla custard - butterscotch





# SEATED DINNER #3

### FIRST COURSE

LITTLE GEM LETTUCE - market vegetables - green goddess

#### SECOND COURSE

(please choose three)

SHRIMP COCKTAIL - lemon - cocktail sauce

JUMBO LUMP CRAB - grapefruit - melon - hearts of palm

BEEF TARTARE - black truffle aioli - house made chips

TUNA TARTARE - avocado - soy-honey emulsion - taro chips

#### THIRD COURSE

(please choose three)

SEA BASS - cauliflower puree - brussel leaves - roasted fingerlings

BRICK ROASTED CHICKEN - salsify - swiss chard - pistou

16oz LOIN STRIP - au poivre sauce

GLAZED BEEF SHORT RIB - green apple confit - horseradish cream

10oz FILET OF BEEF - roasted shallots

RACK OF LAMB - hearts of palm puree - artichokes - harissa

\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST\*

# OPTIONAL SIDES

(serves 2-3)

**GREENS -** Asparagus / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

#### DESSERT

(please choose three)

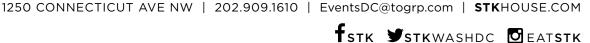
**ASSORTED SORBET** 

CANDY BARR - peanut butter mousse - caramel - chocolate swirl ice cream

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb - pistachio shortbread

BANANA CREAM PIE IN A JAR - house-made "nilla" wafer - vanilla custard - butterscotch sauce





# FAMILY STYLE - STK STYLE

### STARTERS

(please choose two)

HEARTS OF ROMAINE SALAD - garlic croutons - parmesan lemon dressing
LITTLE GEM LETTUCE - market vegetables - green goddess
BLUE ICEBERG SALAD - smoked bacon - maytag blue cheese - cherry tomatoes
BABY BEET SALAD - spring carrots - radish - boucheron goat cheese
LIL BRGS - WAGYU BEEF - special sauce - sesame seed bun (one per guest)

# ENTRÉES

(please choose three)

#### **ASPARAGUS RISOTTO**

SEA BASS - cauliflower puree - brussel leaves - roasted fingerlings
BRICK ROASTED CHICKEN - salsify - swiss chard - pistou
SKIRT STEAK - chimichurri sauce
GLAZED BEEF SHORT RIB - green apple confit - horseradish cream

RACK OF LAMB - hearts of palm puree - artichokes - harissa

ADD ONS:

**SIRLOIN** 

**BONE-IN RIB EYE** 

#### SIDFS

(please choose three)

**GREENS -** Asparagus / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Wild Mushrooms

# DESSERT SAMPLER

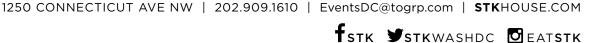
#### **ASSORTED SORBET**

CANDY BARR - peanut butter mousse - caramel - chocolate swirl ice cream

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb - pistachio shortbread

\*10 guest minimum





# PREMIUM STEAKS

## MEDIUM

10oz FILET MIGNON **16oz SIRLOIN** 20oz BONE-IN RIB EYE 14oz BONE-IN FILET

### LARGE

24oz PORTERHOUSE 34oz COWBOY RIB EYE

### PREMIUM TOPPINGS

SHRIMP **FOIE GRAS BUTTER** CRAB **LOBSTER FOIE GRAS CRAB "OSCAR"** 









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# EVENT COORDINATION/FAQs

#### BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 5 days in advance of your event

#### **STAFFING**

All employees hired for events are paid by service gratuities. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

Flat staffing fees based on three hour event times are as follows:

COAT CHECK ATTENDANTS: \$125

ADDITIONAL SERVERS & BARTENDERS: \$150

SECURITY: \$200

**EVENT CAPTAINS: \$200** 

\*Required for groups of 60 guests or more.

#### **RENTALS**

Spaces at STK DC include various levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

#### **AUDIO VISUAL**

Event spaces at STK DC are equipped with audiovisual equipment and inputs. Please inquire with your Events Manager regarding specific presentation or sound needs.

Items that are not carried in-house are available for rental from outside vendors of your preference.

#### **TAXES & FEES**

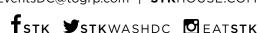
TAX: All event charges are subject to the 10% Washington, D.C. sales tax.

ADMINISTRATIVE FEE: All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and misc. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.

#### **STORAGE**

STK DC will hold basic décor for up to 1 day prior to your event. Anything left beyond will be disposed of the night of your event if not previously arranged with your Sales Manager









#### **ATLANTA**

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#### CUCINA ASELLINA

#### **CUCINA ASELLINA**

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#### **GANSEVOORT PARK ROOFTOP**

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Bagatelle los augeles

#### **BAGATELLE LOS ANGELES**

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