



STK[®]

...not your daddy's steakhouse

PRIVATE DINING

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



STK



STKWASHDC



EATSTK

THEONEGROUP
lifestyle hospitality



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 SUITES

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

STKHouse.com





CANDY BARR & LILLIE ST CYR

- Each suite can accommodate 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 its 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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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*

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

PAGES 16 - 22



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

SIDES

(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"

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

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