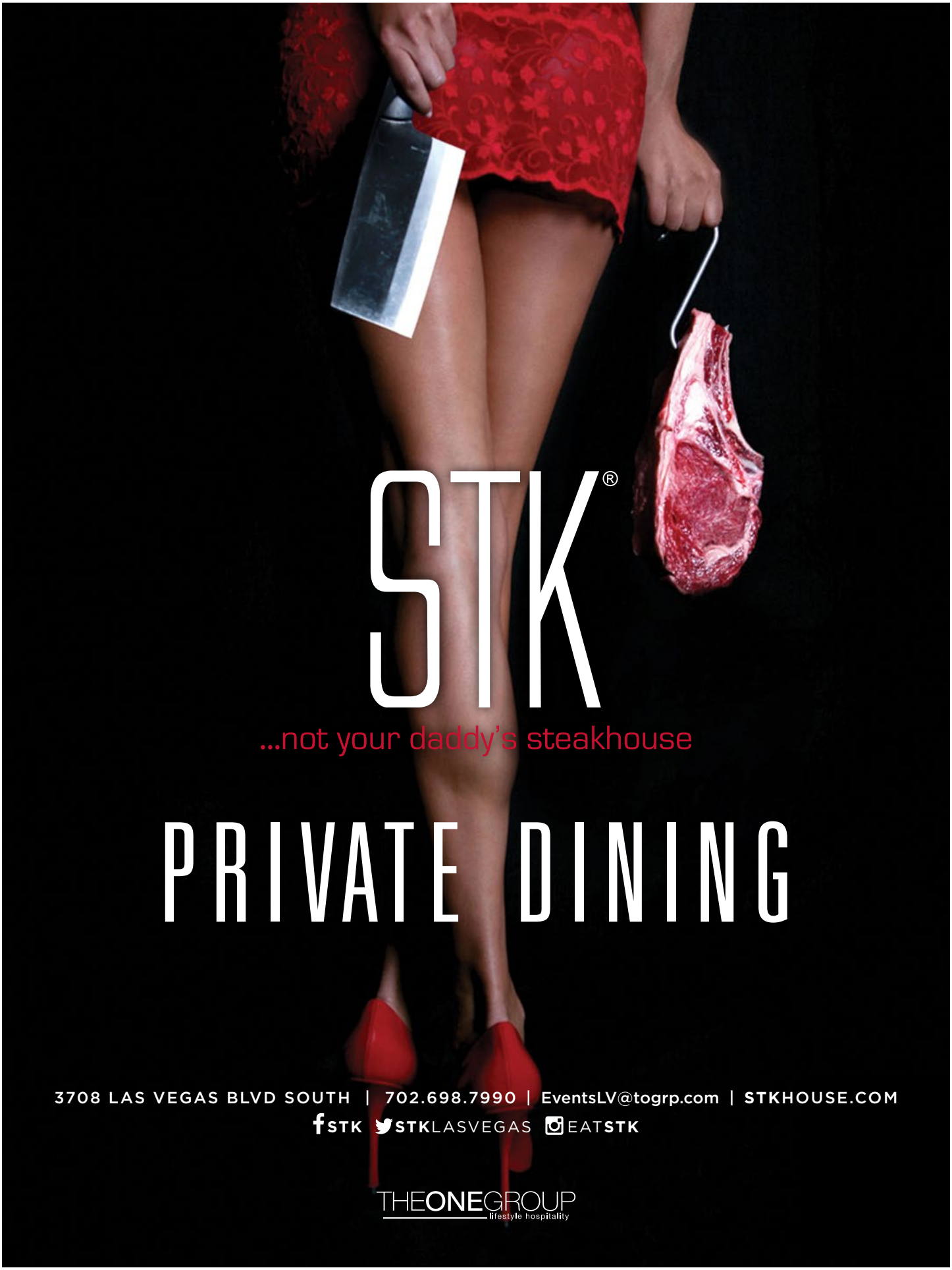

STK®
...not your daddy's steakhouse
PRIVATE DINING
3708 LAS VEGAS BLVD SOUTH | 702.698.7990 | EventsLV@togrp.com | STKHOUSE.COM
STK STKLASVEGAS EATSTK
THEONEGROUP
lifestyle hospitality

STK®
LAS VEGAS

...NOT YOUR DADDY'S STEAKHOUSE

STK artfully blends two concepts into one; The modern steakhouse and a chic lounge.

Located in The Cosmopolitan Las Vegas, STK featuresa large central lounge area surrounded by an elevated dining room with DJs creating an energetic vibe— perfect for those who want to see and be seen.

As anticipated, steak is the main attraction with a modern twist, STK offers an extensive choice of appetizers not normally found in traditional steakhouses as well as small, medium & large cuts of meat, and a selection of market fresh fish entrees.

STK not only offers an extensive selection of spirits, wine and Champagne but also puts an unconventional spin on traditional libations, all perfectly balanced to compliment our signature dishes and seasonal offerings.

THE MAIN DINING ROOM

Seating for up to 300 / 450 for cocktails

PRIVATE DINING SUITES

These rooms, named for famous burlesque stars, provide the perfect setting for private parties or corporate and special events.

CANDY BARR seating for 24

TEMPEST STORM seating for 16

COMBINED CANDY BARR & TEMPEST STORM seating for 45

SEMI PRIVATE DINING

CHAMPAGNE LOUNGE Seating for 40 / cocktails for 80

BISTRO seating for 60 / cocktails for 100

RESTAURANT HOURS

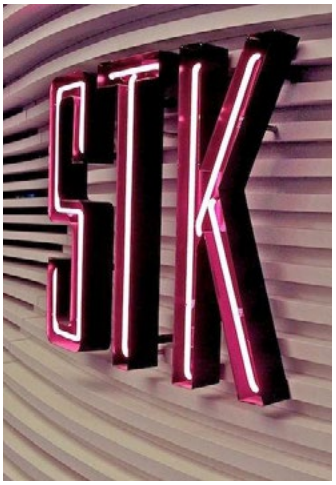
DINNER
SUNDAY - THURSDAY: 5:30PM - 11:00PM
FRIDAY - SATURDAY: 5:30PM - 12:00AM

ONLINE

STKHOUSE.COM
STK **STK**LASVEGAS EAT**STK**

CONTACT

EventsLV@togrp.com | 702.698.7990



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MENUS

BAR

- PREMIUM OPEN BAR 6
- STANDARD OPEN BAR 6
- BEER & WINE OPEN BAR 6

A LA CARTE MENUS

- HORS D'OEUVRES 7
- SWEETS 7

DINNER MENUS

- SEATED DINNER #1 9
- SEATED DINNER #2 10
- SEATED DINNER #3 11
- FAMILY STYLE - STK STYLE 12
- PREMIUM STEAKS & TOPPINGS 13

BAR & A LA CARTE MENUS

PAGES 6 - 7

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PREMIUM OPEN BAR

LIQUOR
Belvedere, Ketel One, Captain Morgan, Brugal, Patrón Silver, Patrón Añejo, Maker's Mark, Tanqueray 10, Hendrick's, Johnnie Walker Black, Glenlivet 12

WINE
Sommelier's Selection: Red, White & Sparkling

BOTTLED BEER
Amstel Light, Budweiser, Bud Light, Heineken, Corona, Stella Artois, Clausthaler (Non-Alcoholic)

NON-ALCOHOLIC
Assorted Juice, Assorted Soft Drinks

STANDARD OPEN BAR

LIQUOR
Wodka, Brugal, Jose Cuervo, Jack Daniel's, Tanqueray, Dewar's White Label

WINE
Sommelier's Selection: Red, White & Sparkling

BOTTLED BEER
Amstel Light, Budweiser, Bud Light, Heineken, Corona, Stella Artois, Clausthaler (Non-Alcoholic)

NON-ALCOHOLIC
Assorted Juice, Assorted Soft Drinks

BEER, WINE & SODA OPEN BAR

WINE
Sommelier's Selection: Red, White & Sparkling

BOTTLED BEER
Amstel Light, Budweiser, Bud Light, Heineken, Corona, Stella Artois, Clausthaler (Non-Alcoholic)

NON-ALCOHOLIC
Assorted Juice, Assorted Soft Drinks

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HORS D'OEUVRES

BEEF & CHICKEN SELECTIONS:

CHICKEN CHORIZO EMPANADA
saffron aioli

CHICKEN SKEWER
soy glaze

BEEF TARTARE
black truffle potato crisp

TANGY BEEF SKEWER
hummus

BRAISED SHORT RIBS SLIDER
horseradish cream

BEEF CROSTINI
onion blue cheese

**Minimum 20 pieces*

SEAFOOD SELECTIONS:

TUNA TARTARE
pecans - jalapeno avocado

SPICED YELLOWTAIL SASHIMI
seaweed salad

SALMON SKEWERS
miso glaze

DUNGENESS CRAB CAKES
mustard seed aioli

LETTUCE CUP
bacon wrapped shrimp

OYSTER SHOOTER
baja style

**Minimum 20 pieces*

VEGETARIAN SELECTIONS:

MUSHROOM SPRING ROLLS
black bean dipping sauce

BRUSCHETTA
roasted tomato - balsamic vinaigrette

CARAMELIZED ONION TARTE
fontina cheese

**Minimum 20 pieces*

PREMIUM SELECTIONS:

LOBSTER

WAGYU BEEF

CAVIAR

**Minimum 20 pieces*

SWEETS

MINI TARTS
lemon - chocolate raspberry - fresh berry

MINI BROWNIES
rocky almonds - salted caramel - chocolate chips

ASSORTED MACAROONS

**Minimum 20 pieces*

MINI CUPCAKES
chocolate - vanilla - red velvet - carrot - banana

CREAM PUFFS

LEMON BARS

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DINNER MENUS

PAGES 9 - 13

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SEATED DINNER I - THE SKIRT

FIRST COURSE SELECTIONS
(Choice of one at the time of event)

ROMAINE - espelette crouton - parmesan lemon dressing
MARKET LETTUCES - little gem lettuces - cucumber - avocado - green goddess

SECOND COURSE SELECTIONS
(Choice of one at the time of event)

ORGANIC CHICKEN BREAST - seasonal accompaniments
8oz SKIRT STEAK
MARKET FISH

OPTIONAL SIDES

GREENS - Haricot Vert / Broccolini
SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries
SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Mixed Mushrooms

DESSERT

CHEF'S SELECTION DESSERT PLATTER

SEATED DINNER II - THE LOIN

FIRST COURSE
(Served family style)

SHELLFISH PLATTER
oysters - pickled prawns - crab

SECOND COURSE SELECTIONS
(Choice of one at the time of event)

ROMAINE - espelette crouton - parmesan lemon dressing
MARKET LETTUCES - little gem lettuces - cucumber - avocado - green goddess

THIRD COURSE
(Choice of one at the time of event)

ORGANIC CHICKEN BREAST - seasonal accompaniments
10oz LOIN STRIP
MARKET FISH

OPTIONAL SIDES

GREENS - Haricot Vert / Broccolini
SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries
SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Mixed Mushrooms

DESSERT

SALTED CARAMEL BUDINO - white chocolate crunch - caramel sauce - chantilly

SEATED DINNER III - THE TENDERLOIN

FIRST COURSE
(Served family style)

SHELLFISH PLATTER
oysters - pickled prawns - crab

SECOND COURSE SELECTIONS
(Choice of one at the time of event)

ROMAINE - espelette crouton - parmesan lemon dressing
MARKET LETTUCES - little gem lettuces - cucumber - avocado - green goddess
BLUE ICEBERG SALAD - smoked bacon - blue cheese - pickled tomato

THIRD COURSE
(Choice of one at the time of event)

ORGANIC CHICKEN BREAST - seasonal accompaniments
7oz FILET MIGNON & LOBSTER
SEARED BIG EYE TUNA - wasabi potato - maitake - sweet miso jus
COLORADO LAMB CHOPS - peas - fava - confit potatoes - pomegranate lamb jus

OPTIONAL SIDES

GREENS - Haricot Vert / Broccolini
SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries
SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Mixed Mushrooms

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES

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FAMILY STYLE - STK STYLE

STARTERS

ROMAINE - espelette crouton - parmesan lemon dressing
MARKET LETTUCES - little gem lettuces - cucumber - avocado - green goddess
STK'S FAMOUS LIL' BRGS - wagyu - special sauce - sesame seed bun

ENTRÉES

SEARED BIG EYE TUNA - wasabi potato - maitake - sweet miso jus
NEW YORK STEAK
ORGANIC CHICKEN - seasonal accompaniments
SEASONAL RISOTTO

SIDES

(please choose three)

GREENS - Haricot Vert / Broccolini
SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries
SAVORY - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Mixed Mushrooms

DESSERT

CHEF'S SELECTION DESSERT PLATTER

15 guest minimum

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UPGRADE YOUR DINNER

CHILLED SPECIAL SHELLFISH
oysters - alaskan king crab - pickled prawns
add lobster

'LIL BRGs
add truffles

FILET MEDALLION 7oz

FILET 10oz

BONE-IN FILET 14 OZ.

SIRLOIN 16 OZ.

BONE-IN RIB STEAK 20 OZ.

COLORADO LAMB CHOPS
peas - fava - confit potatoes - pomegranate lamb jus

SEARED BIG EYE TUNA
wasabi potato - maitake - sweet miso jus

JAPANESE A5 KOBE WAGYU

1/2 LOBSTER TAIL & CLAW

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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 any event over $10,000 and the remaining payment is due 3 days in advance of your event.

ADDITIONAL NEEDS:
SET-UP & BREAKDOWN FEE: $250 **Based on event production needs.*

EVENT EXTENSION: $250 **Based on 1 hour past original event end time.*

RENTALS
Spaces at STK include variable 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 are not equipped with audiovisual equipment and inputs. Please inquire with your Sales Manager regarding specific presentation or sound needs.

TAXES & FEES
ADMINISTRATIVE FEE: All events are subject to a 6% administration fee which is based on the cost of the event including food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.
TAX: All event charges are subject to 8.1% Nevada State sales tax.

STORAGE
STK will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

LATE ARRIVALS
STK reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.

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