

A woman in a red lace dress and high heels is shown from the waist down. She is holding a large cleaver in her right hand and a piece of raw meat on a metal hook in her left hand. The background is black.

# STK<sup>®</sup>

...not your daddy's steakhouse

## PRIVATE DINING

1075 Peachtree Street | 404.793.0144 | EventsATL@togrp.com | STKHouse.com

 STKATLANTA  STK  EATSTK

THEONEGROUP  
lifestyle hospitality



STK Atlanta is located in the heart of Midtown at the “12th & Midtown” development. The restaurant gracefully blends two concepts into one - the modern steakhouse with a high energy lounge. The main room features a large central lounge furnished with creamy leather banquettes and textured crocodile tiles, surrounded by an elevated dining room for more formal dining. Theatrical lights illuminate each table, while smoky mirrors allow patrons to catch a glimpse of the surroundings while a DJ creates an energetic vibe throughout the entire space.

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 180 / 350 for cocktails

## PRIVATE DINING SUITES

**CANDY BARR** seating for 15

**TEMPEST STORM** seating for 22

**CANDY BARR & TEMPEST STORM COMBINED**

seating for 60 / 90 for cocktails

## RESTAURANT HOURS

MONDAY 5:00PM - 11:30PM

TUESDAY - THURSDAY 5:00PM - 10:30PM

FRIDAY - SATURDAY 5:00PM - 11:30PM

SUNDAY 5:00PM - 9:00PM

## ONLINE

**STKHOUSE.COM**

 **STKATLANTA**

 **STK**

 **EATSTK**

## CONTACT

Atlanta Events Team: [EventsATL@togrp.com](mailto:EventsATL@togrp.com) | 404.793.0144



# MENUS

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# BAR & A LA CARTE 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, Patron 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

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

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# 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, Patron 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

*\*\*A satellite bar set-up fee of \$150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.*

# STANDARD OPEN BAR

## LIQUOR

Absolut Vodka & Flavors, Tangueray Gin, Brugal Silver Rum, Jose Cuervo Silver, Johnnie Walker Red, Seagram's Seven, Jack Daniel's

## 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

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# 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

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# CONSUMPTION BAR

PREMIUM BRANDS

HOUSE WINES

IMPORTED & DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS & JUICES

*\*\*A satellite bar set-up fee of \$150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.*

# PASSED HORS D'OEUVRES (please choose six)

## STANDARD ITEM SELECTIONS

### VEGETARIAN ITEMS

**GRILLED OYSTER** on the **HALF SHELL**  
garlic herb butter, arugula, almonds, lemon foam

**TOMATO GELEE**  
feta - olive powder

**CHICKPEA HUMMUS**  
lavash cracker - harissa - mint - pine nuts

**TOMATO, BASIL AND MOZZARELLA**  
toasted ciabatta, aged balsamic

### MEAT ITEMS

**BUTTERMILK FRIED CHICKEN**  
local peach BBQ - spiced corn nuts

**GRILLED CHICKEN SATAY**  
coconut curry sauce

**CHICKEN SALAD**  
toasted brioche - pickled celery - almond

**GRILLED LAMB LOIN**  
toasted ciabatta, cucumber, feta,  
dill yogurt, pickled onions

**BEEF TARTARE**  
truffle aioli - sauce gribiche - baguette toast

**BEEF TATAKI**  
togorashi - fennel & radish salad

**BEEF SATAY**  
candied onion caramel sauce

### SEAFOOD ITEMS

**TUNA TARTARE**  
soy honey emulsion - taro chip

**CITRUS CURED SALMON**  
rye toast - cucumber - pickled onion -  
caper & dill crème

**SHRIMP CEVICHE**  
serrano chile - avocado - yuzu

**MARYLAND CRAB CAKE**  
smoked paprika aioli

*(10 guest minimum)*

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## PREMIUM ITEM SELECTIONS

**LIL BRGR'S**

**MINI FOIE FRENCH TOAST**  
green apple - almond brioche - sherry gastrique

**LAMB BELLY SLIDERS**  
cabbage slaw - cumin yogurt

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## DESSERTS ITEM SELECTIONS

HOUSE MADE COOKIE SELECTION & ASSORTED SMALL BITE DESSERTS



# PLATTERS

## SEAFOOD PLATTERS

### GRAND SEAFOOD PLATTER

1 Dozen Oysters - 1/2 Dozen Poached Shrimp - 1/2 Lobster  
Tuna Sashimi - King Crab - Jumbo Lump Crab  
*\*Requires 48 hours advance notice to order.*

### CLASSIC SEAFOOD PLATTER

Oysters - Poached Shrimp - Jumbo Lump Crab - Tuna Sashimi  
*2 guest minimum*

## SAVORY PLATTERS

*20 pieces*

### CHICKPEA HUMMUS

lavash cracker - harissa - mint - pine nuts

### BEEF TATAKI

togorashi - fennel & radish salad

### BEEF SATAY

candied onion caramel sauce

### GRILLED CHICKEN SATAY

coconut curry sauce

### MARYLAND CRAB CAKES

smoked paprika aioli

### LIL' BRGs

ADD TRUFFLES

ADD FOIE

### SELECTION OF CHEESE AND FRUIT

Assorted Cheese & Crackers - Vine Fruit

# DINNER MENUS

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# SEATED DINNER #1

## FIRST COURSE SELECTIONS

(please choose two)

**HEARTS OF ROMAINE SALAD** - parmesan crouton - parmesan lemon dressing

**MIXED GREENS** - demi sec cherry tomatoes - asiago - sherry emulsion

**BLUE ICEBERG SALAD** - smoked bacon - point Reyes blue cheese - cherry tomatoes

## SECOND COURSE SELECTIONS

(please choose two)

**ARCTIC CHAR** - sunchoke puree - baby carrots - carrot & ginger sauce

**ROASTED CHICKEN BREAST** - parsnip bread pudding - grilled pear - natural jus

**8oz SKIRT STEAK** - chimichurri sauce

**10oz LOIN STRIP** - au poivre sauce

*\*VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## OPTIONAL SIDES

**GREENS** - Asparagus / Sautéed Spinach / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

## DESSERT SELECTIONS

(please choose one)

**ASSORTED SORBET**

**ALMOND FUDGE BROWNIE** - chocolate cream - almond brittle - malted vanilla ice cream

**STICKY GINGER PUDDING** - ginger poached pears - molasses rum sauce - chestnut ice cream

# SEATED DINNER #2

## FIRST COURSE SELECTIONS

(please choose two)

**HEARTS OF ROMAINE SALAD** - parmesan crouton - parmesan lemon dressing

**GEM LETTUCE & FRISEE** - poached apple - coppa - radish - chèvre

**MIXED GREENS** - demi sec cherry tomatoes - asiago - sherry emulsion

**BLUE ICEBERG SALAD** - smoked bacon - point Reyes blue cheese - cherry tomato

**SHRIMP RICE KRISPIES** - tiger prawns - shrimp bisque - cilantro

## SECOND COURSE SELECTIONS

(please choose two)

**ARCTIC CHAR** - sunchoke puree - baby carrots - carrot & ginger sauce

**6oz FILET OF BEEF** - red wine sauce

**BEEF SHORT RIB** - carrot butterscotch - cipollini onions

**PROSCIUTTO WRAPPED MONKFISH** - bone marrow cassoulet - maple braised cipollini

**ROASTED CHICKEN BREAST** - parsnip bread pudding - grilled pear - natural jus

**8oz SKIRT STEAK** - chimichurri sauce

**10oz LOIN STRIP** - au poivre sauce

*\*VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## OPTIONAL SIDES

**GREENS** - Asparagus / Sautéed Spinach / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

## DESSERT SELECTIONS

(please choose two)

**ASSORTED SORBET**

**ALMOND FUDGE BROWNIE** - chocolate cream - almond brittle - malted vanilla ice cream

**BANANA CREAM PIE IN A JAR** - vanilla custard - butterscotch sauce - vanilla wafer

**STICKY GINGER PUDDING** - ginger poached pears - molasses rum sauce - chestnut ice cream

# SEATED DINNER #3

## FIRST COURSE SELECTIONS

(please choose three)

**HEARTS OF ROMAINE SALAD** - parmesan crouton - parmesan lemon dressing  
**LAMB LOIN TATAKI** - pickled mushrooms - chicory - black garlic yogurt - meringue  
**GEM LETTUCE & FRISEE** - poached apple - coppa - radish - chèvre  
**BLUE ICEBERG SALAD** - smoked bacon - point Reyes blue cheese - cherry tomato  
**TUNA TARTARE** - avocado - soy honey emulsion - taro chips  
**SHRIMP RICE KRISPIES** - tiger prawns - shrimp bisque - cilantro  
**BEEF TARTARE** - black truffle aioli - gribiche - black pepper potato chips  
**SHRIMP COCKTAIL** - cocktail sauce - lemon  
**FOIE FRENCH TOAST** - green apple - almond brioche - sherry gastrique

## SECOND COURSE SELECTIONS

(please choose three)

**ARCTIC CHAR** - sunchoke puree - baby carrots - carrot & ginger sauce  
**10oz FILET OF BEEF** - red wine sauce  
**BEEF SHORT RIB** - carrot butterscotch - cipollini onions  
**PROSCIUTTO WRAPPED MONKFISH** - bone marrow cassoulet - maple braised cipollini  
**BERKSHIRE PORK TENDERLOIN** - celery root gratin - collards - cherry jus  
**ROASTED CHICKEN BREAST** - parsnip bread pudding - grilled pear - natural jus  
**8oz SKIRT STEAK** - chimichurri sauce  
**16oz LOIN STRIP** - au poivre sauce  
**\*VEGETARIAN OPTION AVAILABLE UPON REQUEST\***

## OPTIONAL SIDES

**GREENS** - Asparagus / Sautéed Spinach / Broccoli  
**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries  
**SAVORY** - Sweet Corn Pudding / Mac & Cheese / Creamed Spinach / Mixed Mushrooms

## DESSERT SELECTIONS

(please choose two)

**ASSORTED SORBET**  
**ALMOND FUDGE BROWNIE** - chocolate cream - almond brittle - malted vanilla ice cream  
**BANANA CREAM PIE IN A JAR** - vanilla custard - butterscotch sauce - vanilla wafer  
**STICKY GINGER PUDDING** - ginger poached pears - molasses rum sauce - chestnut ice cream

# SEATED DINNER #4

## SHELLFISH PLATTER

(Served to the table to share)

Oysters - Poached Shrimp - Jumbo Lump Crab - Tuna Sashimi

## FIRST COURSE SELECTIONS

(please choose three)

**HEARTS OF ROMAINE SALAD** - parmesan crouton - parmesan lemon dressing

**LAMB LOIN TATAKI** - pickled mushrooms - chicory - black garlic yogurt - meringue

**GEM LETTUCE & FRISEE** - poached apple - coppa - radish - chèvre

**BLUE ICEBERG SALAD** - smoked bacon - point Reyes blue cheese - cherry tomato

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

**SHRIMP RICE KRISPIES** - tiger prawns - shrimp bisque - cilantro

**BEEF TARTARE** - black truffle aioli - gribiche - black pepper potato chips

**SHRIMP COCKTAIL** - cocktail sauce - lemon

**FOIE FRENCH TOAST** - green apple - almond brioche - sherry gastrique

## SECOND COURSE SELECTIONS

(please choose three)

**ARCTIC CHAR** - sunchoke puree - baby carrots - carrot & ginger sauce

**10oz FILET OF BEEF** - red wine sauce

**BEEF SHORT RIB** - carrot butterscotch - cipollini onions

**ROASTED CHICKEN BREAST** - parsnip bread pudding - grilled pear - natural jus

**PROSCIUTTO WRAPPED MONKFISH** - bone marrow cassoulet - maple braised cipollini

**BERKSHIRE PORK TENDERLOIN** - celery root gratin - collards - cherry jus

**8oz SKIRT STEAK** - chimichurri sauce

**16oz LOIN STRIP** - au poivre sauce

*\*VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## OPTIONAL SIDES

**GREENS** - Asparagus / Sautéed Spinach / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

## DESSERT SELECTIONS

(please choose three)

### ASSORTED SORBET

**ALMOND FUDGE BROWNIE** - chocolate cream - almond brittle - malted vanilla ice cream

**BANANA CREAM PIE IN A JAR** - vanilla custard - butterscotch sauce - vanilla wafer

**STICKY GINGER PUDDING** - ginger poached pears - molasses rum sauce - chestnut ice cream

# PREMIUM STEAKS

## MEDIUM

10oz FILET MIGNON

12oz SKIRT STEAK

16oz SIRLOIN

20oz BONE-IN RIB EYE

14oz BONE-IN FILET

## LARGE

24oz PORTERHOUSE

34oz COWBOY RIB EYE

## PREMIUM TOPPINGS

SHRIMP

CRAB

CRAB "OSCAR"

LOBSTER

FOIE GRAS

## PREMIUM EXTRAS

LOBSTER MASHED POTATOES

LOBSTER MACARONI & CHEESE

## STK SAUCES

STK / STK BOLD / BEARNAISE / BLUE BUTTER / PEPPERCORN

CHIMICHURRI / RED WINE / HORSERADISH

# FAMILY STYLE - STK STYLE

## STARTERS

(please choose two)

**HEARTS OF ROMAINE SALAD** - parmesan crouton - parmesan lemon dressing

**HEIRLOOM TOMATO SALAD** - local peaches - herbs - pecorino - tomato foam

**MIXED GREENS** - demi sec cherry tomatoes - asiago - sherry emulsion

**GEM LETTUCE & FRISEE** - poached apple - coppa - radish - chèvre

**BLUE ICEBERG SALAD** - smoked bacon - point Reyes blue cheese - cherry tomato

**SHRIMP COCKTAIL** - cocktail sauce - lemon

## ENTRÉES

(please choose three)

**ARCTIC CHAR** - sunchoke puree - baby carrots - carrot & ginger sauce

**BEEF SHORT RIB** - carrot butterscotch - cipollini onions

**PROSCIUTTO WRAPPED MONKFISH** - bone marrow cassoulet - maple braised cipollini

**ROASTED CHICKEN BREAST** - parsnip bread pudding - grilled pear - natural jus

**SKIRT STEAK** - chimichurri sauce

**LOIN STRIP** - au poivre sauce

**FILET OF BEEF** - red wine sauce

*\*VEGETARIAN OPTION AVAILABLE UPON REQUEST\**

## SIDES

(please choose three)

**GREENS** - Asparagus / Sautéed Spinach / Broccolini

**SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

## DESSERT SAMPLING

**ALMOND FUDGE BROWNINE** - chocolate cream - almond brittle - malted vanilla ice cream

**MINI KEY LIME TARTS WITH WHIPPED CREAM**

**ASSORTED SORBETS**

*(10 guest minimum)*



# 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 3 days in advance of your event.

## STAFFING

All employees hired for events are paid via gratuity. 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 (3) Hour Event Times are as follows:

COAT CHECK ATTENDANTS: \$125 each

ADDITIONAL SERVER: \$150

BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200 *\*Required for groups of 60 guests or more.*

## 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 a audiovisual equipment and inputs. Please inquire with your Sales 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

ADMINISTRATIVE FEE: All events are subject to a 5% 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 8.0% Georgia State sales tax.

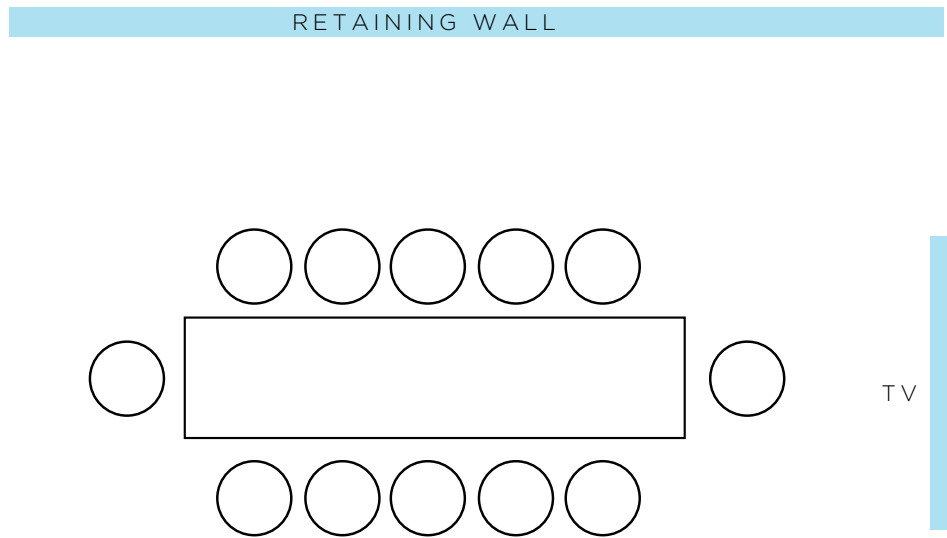
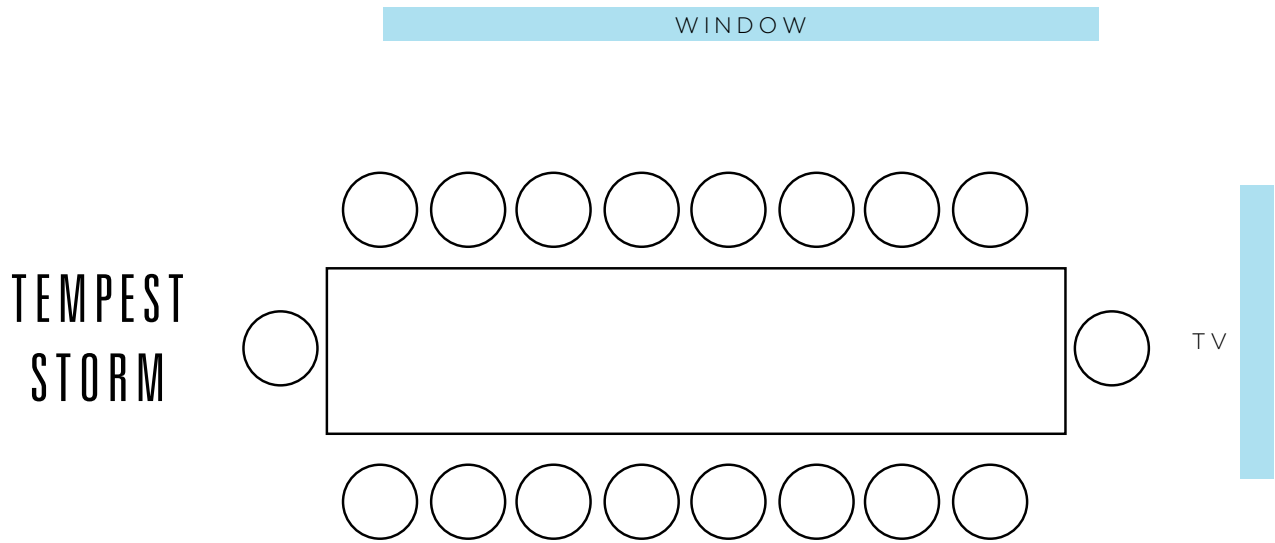
## STORAGE

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.

# FLOORPLAN



# STK®

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