





STK[®]

...not your daddy's steakhouse

GROUP & PRIVATE DINING

2311 COLLINS AVE | T 305.604.6988 | F 646.398.5655 | EventsMIA@togrp.com | STKHOUSE.COM

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THEONEGROUP
lifestyle hospitality



STK hails as the sexiest steakhouse to ever hit the shores of South Beach, combining mouthwatering cuisine, lively entertainment and A-list celebrity clientele. While steak is the main attraction, STK boasts a seasonal menu emphasizing fresh ingredients and local produce, offering Miami diners an alternative to traditional steakhouse fare with a sexy, fun yet refined dining experience.

The new STK Miami features a 10,000+ sq ft bi-level space with a state-of-the-art DJ lounge area. In addition, the restaurant includes two bars and a mezzanine level that can convert into space for large receptions and offers semi-private and private dining rooms. STK carries an in-depth wine menu with over 200 bottles and an exotic specialty cocktail list with drinks like the Green Intensity and the Cucumber Stiletto to get every party started.

THE MAIN DINING ROOM

SEATED DINNER FOR UP TO 108 GUESTS
COCKTAIL RECEPTION STYLE FOR 180 GUESTS

PRIVATE DINING SUITES

For more intimate affairs, we offer four Private & Semi-Private Dining Suites named after famous burlesque stars: Blaze Starr, Tempest Storm, Candy Barr, and Gilda Gray. All of our suites offer the perfect setting for most corporate affairs and/or special celebrations.

MEZZANINE LEVEL

BLAZE STARR - seating for up to 30
TEMPEST STORM - seating for up to 14
CANDY BARR - seating for up to 40
JAZZ HANDS (Mezzanine Bar) - seating for up to 50
MEZZANINE & ALL SUITES BUY-OUT - seating for up to 100

MAIN FLOOR

GILDA GRAY - seating for up to 15

CONTACT

Miami Events Team:

EventsMIA@togrp.com | T 305.604.6998 | F 646.398.5655

ONLINE

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PRIVATE DINING SUITES

*Each room is equipped with a 55" TV that can be used for presentations or social engagements
The music from the DJ is piped in for the ultimate atmosphere, you control the volume*



BLAZE STARR

- Accommodates private seated functions of up to **30 guests** or cocktail receptions for up to **40 guests**
- Features a custom Pool Table that can be transformed from fun to dining
- The tables are upholstered in black crocodile leather that complement black leather chairs



TEMPEST STORM

- Ideal for semi-private or private functions with seating for up to **14 guests**
- Available for intimate dinners or meetings, separated by heavy, soundproof curtain
- The tables are upholstered in black crocodile leather that complement black leather chairs



CANDY BARR

- Ideal for semi-private or private functions with seating for up to **40 guests**
- Our largest suite, available for private celebrations or meetings is also separated by heavy, soundproof curtain for exclusivity from our Main Dining Mezzanine
- The tables are upholstered in black crocodile leather that complement black leather chairs



GILDA GRAY

- Seating for up to 15 guests
- Tinted glass-enclosed room for private or semi-private gatherings, located on the Main Floor
- The tables are rosewood that complement the cream colored leather chairs

MENUS

BAR

- ULTRA PREMIUM OPEN BAR 6
- PREMIUM OPEN BAR 6
- STANDARD OPEN BAR 7
- BEER & WINE PACKAGE 7
- CONSUMPTION BAR 7

RECEPTION MENUS

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- PASSED DESSERTS 8
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DINNER MENUS

- SEATED DINNER #1 11
- SEATED DINNER #2 12
- SEATED DINNER #3 - THE STK SPECIAL 13
- SEATED DINNER #4 - THE EXECUTIVE PARTY 14
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- SOCIAL PACKAGE 16
- BUFFET DINNER #1 17
- BUFFET DINNER #2 18
- PREMIUM STEAKS 19



RECEPTION MENUS

PAGES 6 - 9



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 12yr., 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, Sam Adams Seasonal, Sam Adams Lager, Stella, Goose Island IPA

NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

PREMIUM OPEN BAR

LIQUOR

Belvedere Vodka & Flavors, Plymouth Gin, 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, Sam Adams Seasonal, Sam Adams Lager, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

*Minimum of 1 hour & 20 guests required. Packages do not include bottled water, shots or doubles.
Satellite bar set-up fee may be applicable if additional bar is needed.*



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STANDARD OPEN BAR

LIQUOR

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

WINE

Terrazas Malbec, Gabbiano Pinot Grigio

BOTTLED BEERS

Amstel Light, Corona, Sam Adams Seasonal, Sam Adams Lager, Stella, Goose Island IPA

NON - ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

Minimum of 1 hour & 20 guests required. Packages do not include bottled water, Red Bull, shots or doubles. Satellite bar set-up fee may be applicable if additional bar is needed.

BEER & WINE PACKAGE

WINE

Terrazas Malbec, Gabbiano Pinot Grigio

BOTTLED BEERS

Amstel Light, Corona, Sam Adams Seasonal, Sam Adams Lager, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

Minimum of 1 hour & 20 guests required. Package does not include bottled water.

CONSUMPTION BAR

PREMIUM BRANDS

HOUSE WINES

IMPORTED & DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS & JUICES



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PASSED HORS D'OEUVRES

(please choose six)

STANDARD SELECTIONS

HOT BITES

MINI GRILLED CHEESE & TRUFFLE OIL
PARMESAN STUFFED MUSHROOM CAPS
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
CEVICHE
TUNA TARTARE
Soy-Honey Emulsion, Taro Chips

25 guest minimum

PREMIUM SELECTIONS

BEEF TARTARE
Yuzukosho - Pickled Mushrooms - Papadums
SEARED FOIE GRAS
huckleberry pancakes - kumquat marmalade
ginger snap crumbs - spiced rum reduction

OYSTER SHOOTERS
Bloody Mary
CRISPY OYSTERS ON THE HALF SHELL
House Made Tartar sauce, Capers, Lemon

PASSED DESSERTS

(please choose four)

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle
TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue
KEY LIME TART - Toasted Coconut and Vanilla Whipped Cream
MINI BANANA CREAM PIE - House Made Nilla Wafer - Vanilla Custard - Butterscotch
KEY LIME DONUTS - Key Lime Custard - Coconut Glaze
CHURRO MILKSHAKE SHOOTERS - Dulce De Leche Ice Cream - Cinnamon Liquor - Churros
PASSION FRUIT CHEESECAKE BITES
MINI BROWNIES - Salted Caramel - Popcorn Crunch

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)

ASSORTED CHEESE & FRUIT PLATTER

ASSORTED ARTISAN CHEESES - ASSORTED CRACKERS - VINE FRUITS
(serves approx. 10 - 12 guests)

SEAFOOD PLATTERS

OYSTERS - CEVICHE - SHRIMP COCKTAIL - SEASONAL CRAB
(serves 4 - 5)

LIL' BRG's

20 pieces
ADD FRIES
ADD TRUFFLES
ADD FOIE GRAS

STK SAUCES

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

DINNER MENUS

PAGES 11 - 19



SEATED DINNER #1

FIRST COURSE

PLEASE CHOOSE ONE

HEARTS OF ROMAINE SALAD - Garlic Croûton - Parmesan Lemon Dressing

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

SECOND COURSE

PLEASE CHOOSE THREE

LOCAL GROUPER - Roasted Corn - Oyster Mushroom - Chorizo

GRILLED CHICKEN - Bok Choy - Snap Peas - Baby Carrot - Shiso

8oz SKIRT STEAK - Chimichurri Sauce

10oz LOIN STRIP - Au Poivre Sauce

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(serves 2-3)

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT

PLEASE CHOOSE ONE

HOUSE MADE SORBET TRIO - Fresh Berries

TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

BANANA CREAM PIE IN A JAR - House Made Nilla Wafer - Vanilla Custard - Butterscotch

SEATED DINNER #2

FIRST COURSE

FAMILY STYLE FOR THE TABLE:

STK'S FAMOUS LIL' BRGS - Wagyu - Special Sauce - Sesame Seed Bun - *(one per person)*

SELECT TWO ADDITIONAL ITEMS

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

COMPRESSED WATERMELON - Delice De Bourgogne Cheese - Pickled Watermelon - Mint

TUNA TARTARE - Avocado - Soy-Honey Emulsion - Taro Chips

GRILLED OCTOPUS - Purple Potatoes - Capers - Heirloom Tomato

SECOND COURSE

PLEASE CHOOSE THREE

LOCAL GROUPE - Roasted Corn - Oyster Mushroom - Chorizo

GRILLED CHICKEN - Bok Choy - Snap Peas - Baby Carrot - Shiso

10oz LOIN STRIP - Au Poivre Sauce

10oz FILET OF BEEF - Roasted Shallot

STICKY SHORT RIB - Horseradish Cream - Potato Puree - Stuffed Roasted Pepper - Granny Smith Apples

8oz SKIRT STEAK - Chimichurri Sauce

SEASONAL VEGETABLE RISOTTO

SEARED TUNA - Charred Scallion - Pickled Honshimeji Mushroom - Miso

SIDES FOR THE TABLE

PLEASE CHOOSE TWO

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT

PLEASE CHOOSE THREE

HOUSE MADE SORBET TRIO - Fresh Berries

TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue

COCONUT SEMIFREDO - Spiced Pineapple Chutney - Coconut Tuille - Passion Fruit Sorbet

BANANA CREAM PIE IN A JAR - House Made Nilla Wafer - Vanilla Custard - Butterscotch

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

SEATED DINNER #3 "THE STK SPECIAL"

FIRST COURSE

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

SECOND COURSE

PLEASE CHOOSE THREE

SHRIMP COCKTAIL - Lemon - Cocktail Sauce

JUMBO LUMP CRAB - Grapefruit - Melon - Hearts Of Palm

COMPRESSED WATERMELON - Delice De Bourgogne Cheese - Pickled Watermelon - Mint

ROASTED BABY BEETS - Spiced Yogurt - Baby Carrot - Pistachio - Pea Sprouts

BEEF TARTARE - Yuzukosho - Pickled Mushrooms - Papadums

TUNA TARTARE - Avocado - Soy-Honey Emulsion - Taro Chips

GRILLED OCTOPUS - Purple Potatoes - Capers - Heirloom Tomato

THIRD COURSE

PLEASE CHOOSE THREE

LOBSTER TRUFFLE RISOTTO

SPICED LOCAL DUCK BREAST - Confit - Red Cabbage - Apricot Pistachio Chutney

16oz SIRLOIN STRIP - Au Poivre Sauce

STICKY SHORT RIB - Horseradish Cream - Potato Puree - Stuffed Roasted Pepper - Granny Smith Apples

10oz FILET OF BEEF - Roasted Shallots

CHILI RUBBED RACK OF LAMB - Grilled Eggplant - Artichoke Hearts - Lamb Jus

SEARED TUNA - Charred Scallion - Pickled Honshimeji Mushroom - Miso

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

SIDES FOR THE TABLE

PLEASE CHOOSE THREE

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT

PLEASE CHOOSE THREE

HOUSE MADE SORBET TRIO - Fresh Berries

TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue

COCONUT SEMIFREDO - Spiced Pineapple Chutney - Coconut Tuille - Passion Fruit Sorbet

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

BANANA CREAM PIE IN A JAR - House Made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

SEATED DINNER #4 "THE EXECUTIVE PARTY"

FIRST COURSE - "SHELLFISH ROYALE"

SERVED FAMILY STYLE

JUMBO SHRIMP COCKTAIL **KING CRAB**
SELECTION OF OYSTERS **CEVICHE**

SECOND COURSE

PLEASE CHOOSE ONE

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess
HEARTS OF ROMAINE - Garlic Crouton - Parmesan Lemon Dressing
BLUE ICEBERG - Smoked Bacon - Maytag Blue - Cherry Tomato
ROASTED BABY BEETS - Spiced Yogurt - Baby Carrot - Pistachio - Pea Sprouts

THIRD COURSE

STK'S FAMOUS LIL' BRGs - Wagyu - Special Sauce - Sesame Seed Bun

THE MAIN COURSE

PLEASE CHOOSE ONE

20oz RIB EYE
14oz BONE-IN FILET
16oz SIRLOIN

**ENTRÉE OPTIONS CAN BE SUBSTITUTED FOR ALTERNATIVE SELECTION*

SAUCES - Chef's Sauce Plate

SIDES FOR THE TABLE

PLEASE CHOOSE TWO

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /
PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /
WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT

PLEASE CHOOSE THREE

HOUSE MADE SORBET TRIO - Fresh Berries
TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue
COCONUT SEMIFREDO - Spiced Pineapple Chutney - Coconut Tuille - Passion Fruit Sorbet
KEY LIME DONUTS - Key Lime Custard - Coconut Glaze - Vanilla Whip Cream
ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream
BANANA CREAM PIE IN A JAR - House Made "Nilla" Wafer - Vanilla Custard - Butterscotch Sauce

SEATED MENU #5 - STK FAMILY STYLE

STARTERS

PLEASE CHOOSE TWO

Additional charges will apply for third selection (\$5 - \$10 per guest)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

STK'S FAMOUS LIL' BRGs - Wagyu - Special Sauce - Sesame Seed Bun (one per guest)

JUMBO SHRIMP COCKTAIL - Lemon - Cocktail Sauce

TUNA TARTARE - Avocado - Soy Honey Emulsion - Taro Chips

ENTRÉES

PLEASE CHOOSE THREE

SEASONAL VEGETABLE RISOTTO

LOCAL GROUPEL - Roasted Corn - Oyster Mushroom - Chorizo

GRILLED CHICKEN - Bok Choy - Snap Peas - Baby Carrot - Shiso

SKIRT STEAK - Chimichurri Sauce

STICKY SHORT RIB - Horseradish Cream - Potato Puree - Stuffed Roasted Pepper - Granny Smith Apples

ADD ONS:

SLICED SIRLOIN

SLICED BONE-IN RIB EYE

SLICED PORTER HOUSE

CHILI RUBBED RACK OF LAMB - Grilled Eggplant - Artichoke Hearts - Lamb Jus - *additional \$15 per guest*

SIDES

PLEASE CHOOSE THREE

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT SAMPLER

HOUSEMADE SORBET TRIO - Fresh Berries

TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue

KEY LIME DONUTS - Key Lime Custard - Coconut Glaze - Vanilla Whip Cream

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

**10 guest minimum*



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SOCIAL PACKAGE

*This package is perfect to enjoy the STK dinner experience and also save some room for late night dancing..
Minimum of 9 guests required and must be accompanied with a bar package.*

BITES

SERVED AS FAMILY STYLE PLATTERS; BASED ON GROUP SIZE & 1-2 PORTIONS PER PERSON

PLEASE CHOOSE SIX

COMPRESSED WATERMELON - Delice De Bourgogne Cheese - Pickled Watermelon - Mint

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

HEARTS OF ROMAINE - Garlic Crouton - Parmesan Lemon Dressing

BEEF TARTARE - Yuzukosho - Pickled Mushrooms - Papadums

OYSTERS ON THE HALF SHELL

TUNA TARTARE - Avocado - Soy Honey Emulsion - Taro Chips

LIL BRGS - Wagyu Beef - Special Sauce - Sesame Seed Bun

CURRY CHICKEN SKEWERS - Yogurt Curry Sauce

STEAK SKEWERS - Chimichurri Sauce

SHRIMP COCKTAIL - Lemon - Cocktail Sauce

CRISPY OYSTERS ON THE HALF SHELL - House Made Tartar Sauce, Capers, Lemon

GRILLED OCTOPUS - Purple Potatoes - Capers - Heirloom Tomato

SHELLFISH PLATTERS FOR THE TABLE

served with cocktail sauce - mignonette - lemon dijonnaise

OYSTERS / SHRIMP COCKTAIL / KING CRAB / CEVICHE

(Serves 4-5)

DESSERT PLATTER

SELECTION OF FOUR ITEMS

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla Ice Cream

TRES LECHES CAKE - Brandied Cherry - Dulce De Leche Whipped Cream - Milk Meringue

COCONUT SEMIFREDO - Spiced Pineapple Chutney - Coconut Tuille - Passion Fruit Sorbet

MINI BANANA CREAM PIES - House Made Nilla Wafer - Vanilla Custard - Butterscotch

KEY LIME DONUTS - Key Lime Custard - Coconut Glaze

CHURRO MILKSHAKE SHOOTERS - Dulce De Leche Ice Cream - Cinnamon Liquor - Churros

PASSION FRUIT CHEESECAKE BITES

(Serves 4-5)

BUFFET DINNER #1

SALADS

PLEASE CHOOSE TWO

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

CHOPPED BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

ENTRÉES

PLEASE CHOOSE TWO

RIGATONI - Fresh Tomato - Buratta

FETTUCCINI - Saffron - Shrimp

ORECCHIETTE - Porcini Mushrooms

LOCAL GROUPEL - Roasted Corn - Oyster Mushroom - Chorizo

GRILLED CHICKEN - Bok Choy - Snap Peas - Baby Carrot - Shiso

SKIRT STEAK - Chimichurri Sauce

STICKY SHORT RIB - Horseradish Cream - Potato Puree - Stuffed Roasted Pepper - Granny Smith Apples

SIDES

PLEASE CHOOSE TWO

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERT

PLEASE CHOOSE TWO

ASSORTED HOUSE MADE COOKIES

MINI TRES LECHES CAKE BITES

PASSION FRUIT CHEESECAKE SQUARES

MINI BANANA CREAM PIES - House Made 'Nilla' Wafer - Vanilla Custard - Butterscotch Sauce

MINI BROWNIES - Salted Caramel-Popcorn Crunch

**24 guest minimum*



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BUFFET DINNER #2

SALADS & APPETIZERS

PLEASE CHOOSE TWO

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

LITTLE GEM GREENS - Market Vegetables - Little Gem Lettuce - Cucumber - Avocado - Green Goddess

BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue Cheese - Cherry Tomatoes

OYSTERS ROCKEFELLER

JUMP LUMP CRAB CAKE - Avocado - Lemon Aioli

STK'S FAMOUS LIL' BRGs - Wagyu - Special Sauce - Sesame Seed Bun

ENTRÉES

PLEASE CHOOSE THREE

RIGATONI - Fresh Tomato - Buratta

FETTUCCHINI - Saffron - Shrimp

ORECCHIETTE - Porcini Mushrooms

LOCAL GROUPER - Roasted Corn - Oyster Mushroom - Chorizo

GRILLED CHICKEN - Bok Choy - Snap Peas - Baby Carrot - Shiso

SKIRT STEAK - Chimichurri Sauce

STICKY SHORT RIB - Horseradish Cream - Potato Puree - Stuffed Roasted Pepper - Granny Smith Apples

PRIME RIB ROAST* - Marinated Whole Rib Rack - Grilled & Roasted - Onion Jus

**Carving Station and Chef Attendant Fee will apply.*

SIDES

PLEASE CHOOSE THREE

ASPARAGUS / BROCCOLINI / KALE SPROUTS / CREAMY YUKON POTATOES /

PARMESAN TRUFFLE FRIES / MAC & CHEESE / SWEET CORN PUDDING / CREAMED SPINACH /

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / LOBSTER MAC & CHEESE

DESSERTS

PLEASE CHOOSE THREE

TROPICAL FRUIT SKEWERS

MINI KEY LIME TARTS

MINI TRES LECHES CAKE BITES

ASSORTED COOKIES

PASSION FRUIT CHEESECAKE SQUARES

MINI BANANA CREAM PIES - House Made 'Nilla' Wafer - Vanilla Custard - Butterscotch Sauce

MINI BROWNIES - Salted Caramel-Popcorn Crunch

**24 guest minimum*



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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

TRUFFLE BUTTER

FOIE GRAS BUTTER

SHRIMP

CRAB

LOBSTER

KING CRAB "OSCAR"

**Pricing does not include tax & gratuity.*



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EVENT COORDINATION/FAQs

BOOKING

A proposal for all costs will be provided upon request. A 50% deposit is required to confirm your event and the remaining balance is due prior to or on event date.

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.

Standard staffing fees for additional personnel needed, based on three hour events, are as follows:

CHEF ATTENDANTS: \$150

ADDITIONAL SERVERS & BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200

**Required for groups of 60 guests or more.*

RENTALS

Event spaces at STK Miami 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 and/or decor requests.

AUDIO VISUAL

STK Miami Private Rooms are equipped with basic audiovisual equipment and inputs. Please inquire with your Events Manager who has a preferred vendor list if additional presentation and/or sound needs are required.

Clients may also use outside vendors of their preference.

SERVICE FEES & TAXES

TAX: All event charges are subject to the 9% Florida State sales tax.

GRATUITY: A 15% gratuity will be automatically added to the final bill. This gratuity will be given directly to the service team that worked the event.

ADMINISTRATIVE FEE: All events are subject to a 6% 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 Miami 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.

STK[®]

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1075 PEACHTREE ST
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