

A woman in a red lace dress and red 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[®]

...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 24 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

MENUS

BAR

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

RECEPTION MENUS

- PASSED HORS D'OEUVRES 8
- PASSED DESSERTS 8
- THE ESSENTIALS 9

LUNCH MENUS

- SEATED LUNCH #1 11
- SEATED LUNCH #2 12
- BUFFET LUNCH #1 13
- BUFFET LUNCH #2 14

DINNER MENUS

- SEATED DINNER #1 16
- SEATED DINNER #2 17
- SEATED DINNER #3 18
- FAMILY STYLE - STK STYLE 19
- BUFFET DINNER #1 20
- BUFFET DINNER #2 21
- PREMIUM STEAKS 22

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 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

Red Bull, 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

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

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 (please choose four)

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
BABY BIRTHDAY CAKE
Almond Torte, Vanilla Rum Butter Cream
ASSORTED HOUSE-MADE COOKIES

**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 - TUNA SASHIMI - SHRIMP COCKTAIL - SEASONAL CRAB LEGS
CEVICHE**

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

LUNCH MENUS

PAGES 11 - 14



SEATED LUNCH #1

FIRST COURSE

(please choose one)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

CHOPPED VEGETABLE SALAD - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

MIXED GREENS - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion

Add Shrimp | Add Chicken

SECOND COURSE

(please choose two)

GRILLED CHICKEN BREAST - lemon grass - house noodles - pickled pear - citrus

STK CLASSIC BURGER - 8oz CAB - aged cheddar - tomato - onion

GRILLED TUNA CLUB SANDWICH - Egg - Bacon - Tomato

STK SALAD - Marinated Skirt - Napa Cabbage - Carrot Ginger Vinaigrette

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(serves 2-3)

GREENS - Asparagus / Creamed Spinach / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Sweet Corn Pudding / Mac & Cheese

DESSERT

(please choose one)

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

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

SEATED LUNCH #2

FIRST COURSE

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

CHOPPED VEGETABLE SALAD - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

MIXED GREENS - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion

TUNA TARTARE - Avocado - Soy Honey Emulsion - Taro Chips

Add Shrimp | Add Chicken

SECOND COURSE

(please choose two)

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

GRILLED CHICKEN BREAST - Lemongrass - House Rye Noodles - Pickled Pear

STK SANDWICH - Fontianella - Olive Tapenade - Pickled Vegetables

10oz LOIN STRIP - Au Poivre Sauce

10oz. FILET - Chimichurri

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(serves 2-3)

GREENS - Asparagus / Creamed Spinach / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Sweet Corn Pudding / Mac & Cheese

DESSERT

(please choose two)

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

CHOCOLATE CAKE DONUTS - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

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

BUFFET LUNCH #1

FIRST COURSE

(please choose one)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

CHOPPED VEGETABLE SALAD - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

MIXED GREENS - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion

Add Shrimp | Add Chicken

SECOND COURSE

(please choose two)

GRILLED CHICKEN BREAST - Lemongrass - House Noodles - Pickled Pear - Citrus

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

RIGATONI - Fresh Tomato - Buratta

ORECCHIETTE - Porcini Mushrooms

SKIRT STEAK - Chimichurri Sauce

SIDES

(please choose two)

GREENS - Asparagus / Creamed Spinach / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Sweet Corn Pudding / Mac & Cheese

DESSERT

(please choose one)

ASSORTED HOUSE MADE COOKIES

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

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

BUFFET LUNCH #2

FIRST COURSE

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

CHOPPED VEGETABLE SALAD - Aged Cheddar - Avocado - Smoked Bacon - Red Wine Vinaigrette

MIXED GREENS - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion

Add Shrimp | Add Chicken

SECOND COURSE

(please choose two)

RIGATONI - Fresh Tomato - Buratta

ORECCHIETTE - Porcini Mushrooms

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

GRILLED CHICKEN BREAST - Lemongrass - Rye Noodles - Pickled Pear

FILET - Au Poivre

SIDES

(please choose two)

GREENS - Asparagus / Creamed Spinach / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY - Sweet Corn Pudding / Mac & Cheese

DESSERT

(please choose two)

ASSORTED HOUSE MADE COOKIES

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

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

CHOCOLATE CAKE DONUTS - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

DINNER MENUS

PAGES 16 - 22



SEATED DINNER #1

FIRST COURSE

(please choose one)

HEARTS OF ROMAINE SALAD - Garlic Croûton - Parmesan Lemon Dressing

MIXED GREENS - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

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

SECOND COURSE

(please choose three)

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

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 / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries / Twice Baked Potato

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

DESSERT

(please choose one)

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream\

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

SEATED DINNER #2

FIRST COURSE

(please choose three)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

MIXED GREENS - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

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

BABY BEET SALAD - Spring Carrots - Radish - Boucheron Goat Cheese

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

SHRIMP RICE KRISPIES - Tiger Prawns - Lobster Bisque

SECOND COURSE

(please choose three)

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

10oz LOIN STRIP - Au Poivre Sauce

10oz FILET OF BEEF - Roasted Shallot

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

8oz SKIRT STEAK - Chimichurri Sauce

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(serves 2-3)

GREENS - Asparagus / Broccolini / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries / Twice Baked Potato

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

DESSERT

(please choose three)

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

CHOCOLATE CAKE DONUTS - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

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

SEATED DINNER #3

FIRST COURSE

MIXED GREEN - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

SECOND COURSE

(please choose three)

SHRIMP COCKTAIL - Lemon - Cocktail Sauce

JUMBO LUMP CRAB - Grapefruit - Melon - Hearts Of Palm

SHRIMP RICE KRISPIES - Tiger Prawns - Lobster Bisque

BEEF TARTARE - Black Truffle Aioli - House Made Chips

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

THIRD COURSE

(please choose three)

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

16oz LOIN STRIP - Au Poivre Sauce

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

10oz FILET OF BEEF - Roasted Shallots

RACK OF LAMB - Palm Puree - Brussels Sprouts - Harissa Vinaigrette

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(serves 2-3)

GREENS - Asparagus / Broccolini / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries / Twice Baked Potato

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

DESSERT

(please choose three)

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

CHOCOLATE CAKE DONUTS - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice 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

FAMILY STYLE - STK STYLE

STARTERS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

MIXED GREENS - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

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

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

SKIRT STEAK - Chimichurri Sauce

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

RACK OF LAMB - Palm Puree - Brussels Sprouts - Harissa Vinaigrette

ADD ONS:

SIRLOIN

BONE-IN RIB EYE

SIDES

(please choose three)

GREENS - Asparagus / Broccoli / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries / Twice Baked Potato

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

DESSERT SAMPLER

ASSORTED SORBET

VANILLA BEAN CHEESECAKE - Graham Cracker Crust - Pickled & Roasted Rhubarb - Pistachio Ice Cream

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

**10 guest minimum*

BUFFET DINNER #1

SALADS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

MIXED GREENS - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

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

ENTRÉES

(please choose two)

RIGATONI - Fresh Tomato - Buratta

FETTUCCINI - Saffron - Shrimp

ORECCHIETTE - Porcini Mushrooms

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

SKIRT STEAK - Chimichurri Sauce

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

SIDES

(please choose two)

GREENS - Asparagus / Broccolini / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

DESSERT

(please choose one)

ASSORTED HOUSE MADE COOKIES

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

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

**24 guest minimum*

BUFFET DINNER #2

SALADS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

MIXED GREENS - Demi Sec Cherry Tomatoes - Manchego - Sherry Emulsion

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

BABY BEET SALAD - Spring Carrots - Radish - Boucheron Goat Cheese

ENTRÉES

(please choose three)

RIGATONI - Fresh Tomato - Buratta

FETTUCINI - Saffron - Shrimp

ORECCHIETTE - Porcini Mushrooms

SKUNA BAY SALMON - Tamarind BBQ - Fava Bean Tebouleh

BRICK ROASTED CHICKEN - Spaghetti Squash - Swiss Chard - Jus

SKIRT STEAK - Chimichurri Sauce

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

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

SIDES

(please choose three)

GREENS - Asparagus / Broccolini / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

DESSERTS

(please choose two)

ASSORTED HOUSE MADE COOKIES

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

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

CHOCOLATE CAKE DONUTS - Chocolate Glaze - Toasted Coconut - Pecans - Hazelnut Ice Cream

**24 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 apply for the following:

COAT CHECK ATTENDANTS

ADDITIONAL SERVERS & BARTENDERS

SECURITY

EVENT CAPTAINS

**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

NEW YORK.....



STK DOWNTOWN
26 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com



ASELLINA
420 PARK AVENUE S
NY, NY 10016
646.666.4510
EventsNY@togrp.com

STK ROOFTOP
26 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com



GANSEVOORT PARK ROOFTOP
420 PARK AVENUE S
NY, NY 10016
646.666.4510
EventsNY@togrp.com

STK MIDTOWN
1114 6TH AVENUE
NY, NY 10036
646.666.4510
EventsNY@togrp.com



BAGATELLE NEW YORK
1 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com

ATLANTA



STK ATLANTA
1075 PEACHTREE ST
ATLANTA, GA 30309
404.793.0144
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CUCINA ASELLINA
1075 PEACHTREE ST
ATLANTA, GA 30309
404.793.0141
EventsATL@togrp.com

LAS VEGAS.....



STK LAS VEGAS (IN THE COSMOPOLITAN)
3708 LAS VEGAS BLVD. S
LAS VEGAS, NV 89109
702.698.7990
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LONDON



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LOS ANGELES



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