

STK[®]
D O W N T O W N

PRIVATE DINING

26 LITTLE WEST 12TH ST | 646.666.4150 | EventsNY@togrp.com | STKHOUSE.COM

 STKNYDOWNTOWN  STK  EATSTK

THEONEGROUP
lifestyle hospitality

STK[®]

D O W N T O W N

STK redefines the American steakhouse experience by combining a modern New York steakhouse with the pulse of a vibrant downtown lounge. The bustling bar scene is the centerpiece, while a DJ creates an energetic vibe throughout the entire space. While steak is the main attraction, STK boasts a seasonal menu emphasizing fresh ingredients and local producers, offering New York diners an alternative to the traditional steakhouse fare with a sexy, sleek, refined dining experience.

LOCATION

26 Little West 12th Street (between 9th Ave & Washington St) New York, NY 10014

RESTAURANT HOURS

MONDAY - WEDNESDAY 5:30PM - 11:00PM

THURSDAY - SATURDAY 5:30PM - 12:00AM

ONLINE

STKHOUSE.COM

 **STK**

 **STKNYDOWNTOWN**

 **EATSTK**

CONTACT

NYC Events Team:

EventsNY@togrp.com | 646.666.4510



THE CANDY BARR (2ND FLOOR)

- **Ideal for:** Meetings, Small Cocktail Receptions, Wine Tastings, Bachelor/ette Parties and Seated Dinners.
- Located on the **2nd Floor** of STK Downtown
- This room can accommodate events ranging from **15 - 28 guests**.
- Furnished with one or two long tables, gold textured walls, theatrical lighting. & votive candles.
- Music from the DJ is piped into this room for the ultimate atmosphere.
- This room can accommodate AV
- Minimums may apply given group size, time of year & service requests.



THE DO MAY & LILLIE ST CYR (2ND FLOOR)

- **Ideal for:** Meetings, Dinners & Seated events
- Located on the **2nd Floor** of STK Downtown
- These rooms can accommodate **15 - 28 guests** when combined or **8 - 14 guests** with one room.
- Furnished with one long table
- Music from the DJ is piped into these rooms for the ultimate atmosphere.
- These rooms can accommodate AV
- Minimums may apply given group size, time of year & service request.



THE TEMPEST STORM (2ND FLOOR)

- **Ideal for:** Meetings, Seated Dinners, Cocktail Receptions, Wine Tastings, Brand Launch Events & Rehearsal Dinners.
- Located on the **2nd Floor** of STK Downtown
- This room can accommodate **20 - 34 guests** for dinner or a max of **60 guests** for cocktails.
- Adorned with creamy leather banquettes, a fireplace & dramatic chandelier in the center of the room.
- Music from the DJ is piped into this room for the ultimate atmosphere.
- This room can accommodate AV.
- Additional staffing fee of \$150 to be distributed to your private bartender.
- Minimums may apply given group size, time of year & service requests.



GILDA GREY (3RD FLOOR LOFT)

- **Ideal for:** Presentations, Launch Events, Gallery Showcases, Listening Parties, Rehearsal Dinners & Seated Dinners.
- This room can hold **20-120 guests** for seated dinners & up to **200 guests** for cocktails.
- For groups of **40 guests or less**, this room can be divided into: **The Blaze Starr & The Gilda Grey.**
- Adorned with votive candles, round tables, chandeliers, cocktail furniture & 1960's canvas art of burlesque dancers.
- This room can accommodate your own personal DJ or music piped in from our DJ & AV.
- Additional staffing fee of \$150 to be distributed to your private bartender.

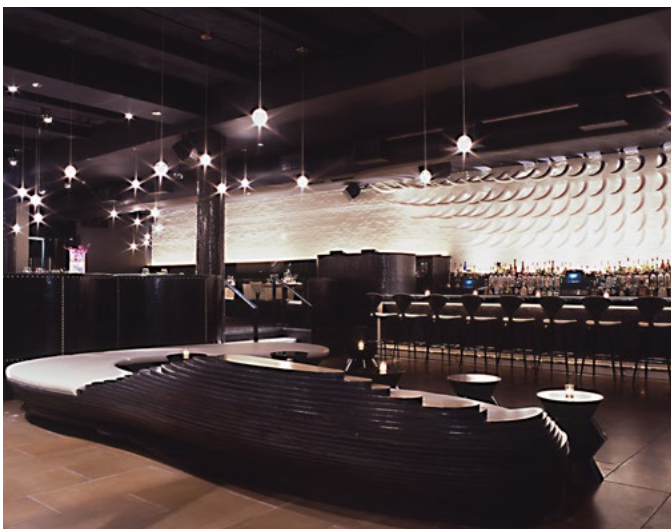
Minimums may apply given time of year & service requests.



CHAMPAGNE BAR (MAIN FLOOR)

- **Ideal for:** semi-private Cocktail Receptions & Happy Hours.
- Located on the **Main Floor** of STK Downtown - it's unique location allows you to observe the movement of the entire space, while remaining discreet and intimate with your own party.
- This space can accommodate up to **35 guests.**
- Music from the DJ can be heard throughout the space.
- Available Monday - Sunday, 5:30 - 8:00pm.
- Additional staffing fee of \$150 to be distributed to your private bartender.

Minimums apply depending on the day of the week.



STK MAIN FLOOR

- **Main Floor Buyout** - Ideal for a broad range of events.
- This space can hold up to **200 guests** for dinner or **300 guests** for cocktails.
- Adorned with creamy leather banquettes, textured crocodile leather and theatrical lighting.
- Featuring 2 Bars, DJ booth and fireplace for a stimulating aesthetic.
- This space can accommodate AV.
- Additional staffing fees may apply.

Minimums apply depending on the day of the week.

ONE[®]

MANHATTAN[®]



MARBLE LOUNGE & MAIN BAR

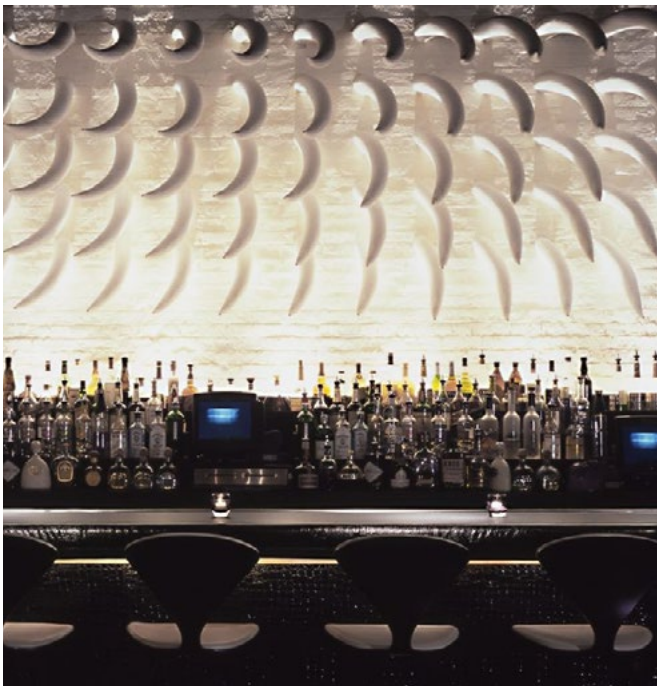
(LOCATED IN THE CELLARS OF STK)

- **Ideal For:** Launch Events, Gallery Showcases, Listening Parties, Cocktail Style Receptions.
- The space can hold anywhere from **50 - 250 guests** for cocktail style events, and has it's own separate entrance from STK.
- Gray walls with a slight azure tinge surround the space, which is complete with a dance floor, DJ booth, Main Bar and intimate Marble Room.
- The U-Shaped dance floor is surrounded by a raised platform with slate gray banquette seating, ambient lighting and white brick decorated with Banksy-inspired silhouettes.
- A fuchsia sign lights up the wood-finished main bar, confirming to all guests that 'This Is The Place' to be upon arrival.
- The DJ booth is strategically placed at the center of the dance floor to keep the energy of your event flowing with LED lighting that ripples across the ceiling and spills into the main bar
- The intimate **Marble Lounge** is adorned with Graffiti-like, pop art paintings, bringing a subtle funky vibe to the space, completing the ambiance with a candle lit mirrored fireplace
- This room can accommodate AV



Additional Staffing Fee of \$150 to be distributed to your private bartender

The minimum for the space varies depending on the day of the week. Please note minimums do not include service or 8.875% tax



MENUS

BAR

- ULTRA PREMIUM OPEN BAR 8
- PREMIUM OPEN BAR 8
- STANDARD OPEN BAR 9
- BEER & WINE OPEN BAR 9

A LA CARTE MENUS

- PASSED HORS D'OEUVRES 10
- PASSED DESSERTS 10
- THE ESSENTIALS 11
- PLATTERS 12

DINNER MENUS

- SEATED DINNER #1 14
- SEATED DINNER #2 15
- SEATED DINNER #3 16
- PREMIUM STEAKS & TOPPINGS 17
- FAMILY STYLE - STK STYLE 18
- BUFFET DINNER #1 19
- BUFFET DINNER #2 20
- STATIONS 21

BAR & A LA CARTE MENUS

PAGES 8 - 12



ULTRA PREMIUM OPEN BAR

LIQUOR

Belvedere Vodka & Flavors, Beefeater Gin, Brugal Rum Silver, 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

Ketel One Vodka & Flavors, Plymouth Gin, Brugal Rum Silver, Captain Morgan Spiced 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

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, 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

PASSED HORS D'OEUVRES

(please choose six)

STANDARD ITEM SELECTIONS

BLACK MISSION FIG "TURNOVERS"
mascarpone cheese

VEGETABLE DUMPLINGS
sweet ponzu sauce

CRAB CAKES
red pepper remoulade

TUNA TARTARE
avocado - soy honey emulsion - taro chip

SPICY TEMPURA SHRIMP

KOMBU BRINED CHICKEN SKEWERS
curry yogurt

MINI "SKINS"
cheddar cheese - sour cream - chives

DUCK CONFIT SPRING ROLL
scallion - tamarind stk sauce

CRISPY PIGS KOBE BEEF DOGS
mustard - sauerkraut

MINI FISH TACOS
spicy slaw - tartar sauce

MINI STEAK SANDWICHES
gruyere cheese

SERRANO & MANCHEGO MINI EMPANADAS
tomatillo sauce

BBQ BRAISED SHORT RIBS SLIDERS

MINI CHEESE BURGERS

PREMIUM ITEM SELECTIONS

CRISPY OYSTERS ON THE HALF SHELL
house made tartar sauce - capers - lemon

CEVICHE SHOTS
mango - lime - chili

BABY LAMB CHOPS
fig & balsamic gastrique - rosemary

PASSED DESSERTS

(select four)

STANDARD ITEM SELECTIONS

MINI BIRTHDAY CAKES

MINI CHOCOLATE CUPCAKES
vanilla buttercream

MINI YELLOW CAKE CUPCAKES
vanilla buttercream

MINI ICE CREAM SANDWICHES

BROWNIES
topped with fresh berries & whipped cream

ASSORTED HOUSE-MADE COOKIES

PREMIUM ITEM SELECTIONS

ASSORTED CHOCOLATE CHAMPAGNE TRUFFLES

CHEF'S SELECTION OF CHOCOLATE DIPPED FRUIT

ICE STK - assorted mini ice cream cones

THE ESSENTIALS

CHIP & DIPS

TORTILLA CHIPS - tomato salsa

POTATO CHIPS - spicy sour cream

PLANTAIN CHIPS - guacamole

minimum 50 guests

TRIO OF NUTS

CASHEWS - ALMONDS - MIXED NUTS

minimum 50 guests

CRUDITÉ OF SEASONAL VEGETABLES

FENNEL - CAULIFLOWER - CARROT - CELERY - CUCUMBER

Blue Cheese Dipping

minimum 50 guests

SELECTION OF CHEESE & FRUIT

ASSORTED ARTISAN CHEESES - ASSORTED CRACKERS - VINE FRUITS

minimum 50 guests

SEAFOOD PLATTERS

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - KING CRAB LEGS

HAMACHI CEVICHE

minimum 50 guests

LIL' BRG's

WAGYU - special sauce - sesame seed bun

ADD TRUFFLES

ADD FOIE GRAS

STK SAUCES

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

HORSERADISH / CHIMICHURRI / RED WINE

PLATTERS

STARTER PLATTERS

CHIPS & DIPS

tortilla chips - salsa crudo
potato chips - spicy sour cream
plantain chips - avocado dip

TRIO OF NUTS

cashews / almonds / mixed nuts

ARTISANAL SELECTION OF CHEESE & FRUIT

artisan cheeses / assorted crackers / vine fruits

SEASONAL VEGETABLE CRUDITÉS

fennel / cauliflower / carrots / celery / cucumber
maytag blue dipping sauce

SEAFOOD PLATTER

GRAND SEAFOOD PLATTER

1 dozen oysters / 1/2 dozen shrimp / 1/2 lobster
ceviche / tuna sashimi / king crab / jumbo lump crab

SAVORY PLATTERS

(all platters contain 20 pieces)

SPICY SMOKED POTATO SKINS

cheddar cheese - sour cream - chives

BRUSCHETTA

tomatoes - basil - balsamic reduction

HERB MARINATED

CHICKEN SKEWERS

curry sauce

DUCK CONFIT SPRING ROLLS

scallions - spicy aioli

SHRIMP TEMPURA

BEEF SATAY

CRISPY OYSTERS

remoulade - capers - lemon

KOBE PIGS IN A BLANKET

MINI CHEESEBURGERS

MINI FISH TACOS

spicy slaw - tartar sauce

MINI EMPANADAS

serrano - manchego
tomatillo sauce

CRISPY OYSTERS

remoulade - capers - lemon

MINI STEAK SANDWICHES

gruyere

DESSERT PLATTERS

MINI ALMOND FUDGE BROWNIES

chocolate cream - almond brittle
malted vanilla ice cream

20 pieces

BABY BIRTHDAY CAKES

almond torte - vanilla rum butter cream
cookie dough ice cream

20 pieces

ASSORTED CHAMPAGNE TRUFFLES

25 pieces

SELECTION OF CHOCOLATE DIPPED FRUIT

25 pieces

ASSORTED COOKIES

25 pieces

DINNER MENUS

PAGES 14 - 21



SEATED DINNER #1

FIRST COURSE SELECTIONS

(please choose two)

HEARTS OF ROMAINE SALAD - garlic crouton - parmesan lemon dressing

LITTLE GEM LETTUCES - market vegetables - green goddess

BLUE ICEBERG SALAD - smoked bacon - maytag blue - cherry tomato

KALE SALAD - truffle pecorino - ginger - hazelnuts - spiced yogurt

CHOPPED VEGETABLE SALAD - hearts of palm - feta - lemon emulsion

SECOND COURSE SELECTIONS

(please choose two)

SUMAC CRUSTED TUNA - charred corn tabbouleh - salsa verde

KOMBU BRINED HALF CHICKEN - wild mushrooms - asparagus - verjus

8oz SKIRT STEAK - chimichurri sauce

10oz LOIN STRIP - au poivre sauce

**COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST*

OPTIONAL SIDES

GREENS: Asparagus / Sautéed Spinach / Brussel Sprouts / Broccolini / Wild Mushrooms

SPUDS: Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY: Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits

PREMIUM: Lobster Mac & Cheese

DESSERT SELECTIONS

(please choose one)

ASSORTED SORBET

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

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb

SEATED DINNER #2

FIRST COURSE SELECTIONS

(please choose two)

HEARTS OF ROMAINE SALAD - garlic crouton - parmesan lemon dressing

KALE SALAD - truffle pecorino - ginger - hazelnuts - spiced yogurt

BLUE ICEBERG SALAD - smoked bacon - maytag blue - cherry tomato

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

LITTLE GEM GREENS - market vegetables - green goddess

CHOPPED VEGETABLE SALAD - hearts of palm - feta - lemon emulsion

SECOND COURSE SELECTIONS

(please choose two)

SUMAC CRUSTED TUNA - charred corn tabbouleh - salsa verde

KOMBU BRINED HALF CHICKEN - wild mushrooms - asparagus - verjus

8oz SKIRT STEAK - chimichurri sauce

10oz LOIN STRIP - au poivre sauce

10oz FILET MIGNON - roasted shallot - red wine

GLAZED BEEF SHORT RIB - green apple confit - horseradish cream

**COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST*

OPTIONAL SIDES

GREENS: Asparagus / Sautéed Spinach / Brussel Sprouts / Broccolini / Wild Mushrooms

SPUDS: Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY: Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits

PREMIUM: Lobster Mac & Cheese

DESSERT SELECTIONS

(please choose two)

ASSORTED SORBET

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

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb

BIRTHDAY CAKE - almond torte - cookie dough ice cream - vanilla butter cream

SEATED DINNER #3

FIRST COURSE SELECTIONS

(please choose three)

HEARTS OF ROMAINE SALAD - garlic crouton - parmesan lemon dressing

BLUE ICEBERG SALAD - smoked bacon - maytag blue - cherry tomato

KALE SALAD - truffle pecorino - ginger - hazelnuts - spiced yogurt

JUMBO LUMP CRAB SALAD - grapefruit - melon - hearts of palm

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

SEARED SCALLOPS - chickpea cauliflower - gold raisins - arugula pesto

CRISPY LOBSTER TAILS - green chili aioli - pickled chili - papaya slaw

GRILLED OCTOPUS - purple potato - heirloom tomato - capers - red chili

SECOND COURSE SELECTIONS

(please choose three)

SUMAC CRUSTED TUNA - charred corn tabbouleh - salsa verde

BRANZINO - fennel - tomatoes - red pepper coulis

KOMBU BRINED HALF CHICKEN - wild mushrooms - asparagus - verjus

SPICED DUCK BREAST - confit - red cabbage - apricot pistachio chutney

8oz SKIRT STEAK - chimichurri sauce

10oz LOIN STRIP - au poivre sauce

10oz FILET MIGNON - roasted shallot - red wine

GLAZED BEEF SHORT RIB - green apple confit - horseradish cream

PORCINI CRUSTED RACK OF LAMB - curried english peas - celery root puree

***COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST**

OPTIONAL SIDES

GREENS: Asparagus / Sautéed Spinach / Brussel Sprouts / Broccolini / Wild Mushrooms

SPUDS: Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY: Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits

PREMIUM: Lobster Mac & Cheese

DESSERT SELECTIONS

(please choose three)

ASSORTED SORBET

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb

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

BIRTHDAY CAKE - spiced almond torte - cookie dough ice cream - vanilla butter cream

BANANA CREAM PIE IN A JAR - house made nilla wafer - vanilla custard - butterscotch

FAMILY STYLE - STK STYLE

STARTERS

(please choose two)

- CHOPPED VEGETABLE SALAD** - hearts of palm - feta - lemon emulsion
- HEARTS OF ROMAINE SALAD** - garlic croûton - parmesan lemon dressing
- BLUE ICEBERG SALAD** - smoked bacon - maytag blue - cherry tomato
- KALE SALAD** - truffle pecorino - ginger - hazelnuts - spiced yogurt
- JUMBO LUMP CRAB SALAD** - grapefruit - melon - hearts of palm

ENTRÉES

(please choose three)

- ASPARAGUS RISOTTO**
- SUMAC CRUSTED TUNA** - charred corn tabbouleh - salsa verde
- KOMBU BRINED HALF CHICKEN** - wild mushrooms - asparagus - verjus
- SLICED SKIRT STEAK** - chimichurri sauce
- GLAZED BEEF SHORT RIB** - green apple confit - horseradish cream

ADD ONS:

- 16oz SIRLOIN**
- 20oz BONE-IN RIB EYE**

SIDES

(please select from each category - maximum three sides)

- GREENS:** Asparagus / Sautéed Spinach / Brussel Sprouts / Broccolini / Wild Mushrooms
- SPUDS:** Creamy Yukon Potatoes / Parmesan Truffle Fries / Twice Baked Potatoes
- SAVORY:** Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits
- PREMIUM:** Lobster Mac & Cheese

DESSERT SAMPLER

- ASSORTED SORBET**
- ALMOND FUDGE BROWNIE** - chocolate cream - almond brittle - vanilla ice cream
- MEYER LEMON CHEESECAKE** - fresh strawberry - pickled rhubarb

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

PEPPERCORN CRUSTED

FOIE GRAS BUTTER

TRUFFLE BUTTER

CRAB

FOIE GRAS

CRAB "OSCAR"

LOBSTER

PREMIUM SIDES

LOBSTER MAC & CHEESE

BUFFET DINNER #1

SALADS

(please choose one)

CHOPPED VEGETABLE SALAD - hearts of palm - feta - lemon emulsion

KALE SALAD - truffle pecorino - ginger - hazelnuts - spiced yogurt

HEARTS OF ROMAINE SALAD - garlic croûton - parmesan lemon dressing

BLUE ICEBERG SALAD - smoked bacon - maytag blue - cherry tomato

ENTRÉES

(please choose two)

RIGATONI - fresh tomato - burrata

ORECCHIETTE - shrimp scampi

WILD MUSHROOM RAVIOLI

SUMAC CRUSTED TUNA - charred corn tabbouleh - salsa verde

SLICED SKIRT STEAK - chimichurri sauce

KOMBU BRINED HALF CHICKEN - wild mushrooms - asparagus - verjus

GLAZED BEEF SHORT RIB - green apple confit - horseradish cream

SIDES

(please choose two)

GREENS: Asparagus / Sautéed Spinach / Brussel Sprouts / Broccoli / Wild Mushrooms

SPUDS: Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY: Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits

DESSERT

(please choose one)

HOME MADE COOKIE SELECTION

ALMOND FUDGE BROWNIE - chocolate cream - almond brittle

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb

Includes Bread & Butter Display

BUFFET DINNER #2

SALADS

(please choose two)

CHOPPED VEGETABLE SALAD - hearts of palm - feta - lemon emulsion

KALE SALAD - truffle pecorino - ginger - hazelnuts - spiced yogurt

HEARTS OF ROMAINE SALAD - garlic croûton - parmesan lemon dressing

BLUE ICEBERG SALAD - smoked bacon - maytag blue - cherry tomato

ENTRÉES

(please choose three)

RIGATONI - fresh tomato - burrata

ORECCHIETTE - shrimp scampi

WILD MUSHROOM RAVIOLI

SUMAC CRUSTED TUNA - charred corn tabbouleh - salsa verde

KOMBU BRINED HALF CHICKEN - wild mushrooms - asparagus - verjus

SLICED SKIRT STEAK - chimichurri sauce

GLAZED BEEF SHORT RIB - green apple confit - horseradish creams

SIDES

(please choose three)

GREENS: Asparagus / Sautéed Spinach / Brussel Sprouts / Broccolini / Wild Mushrooms

SPUDS: Creamy Yukon Potatoes / Parmesan Truffle Fries

SAVORY: Mac & Cheese / Sweet Corn Pudding / Creamed Spinach / Cauliflower Gratin / Jalepeño Grits

DESSERTS

(please choose two)

HOME MADE COOKIE SELECTION

ALMOND FUDGE BROWNIE - chocolate cream - almond brittle

BIRTHDAY CAKE - almond torte - cookie dough ice cream

MEYER LEMON CHEESECAKE - fresh strawberry - pickled rhubarb

Includes Bread & Butter Display

STATIONS

SALAD STATION

ASSORTED GREENS

chopped vegetable salad - hearts of romaine - iceberg

ASSORTED TOPPINGS

gorgonzola - blue cheese - burrata

parmesan croûtons - candied walnuts - smoked bacon - cherry tomatoes

kombu brined chicken or kombu brined shrimp

PASTA STATION

(please choose two)

ORECCHIETTE SHRIMP SCAMPI

RIGATONI - fresh tomato sauce - burrata - fresh basil

BAKED MANICOTTI - mushroom duxelle - gruyere

WILD MUSHROOM RISOTTO

CARVING STATION

(please choose two meats)

PRIME RIB

FILET MIGNON

ROASTED TURKEY

RACK OF LAMB

CHICKEN BREAST

Includes Assorted Rolls and Sauces

RAW BAR

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - KING CRAB LEGS

LOBSTER

30 person minimum

Chef Attendant Required

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 8.875% New York State sales tax.

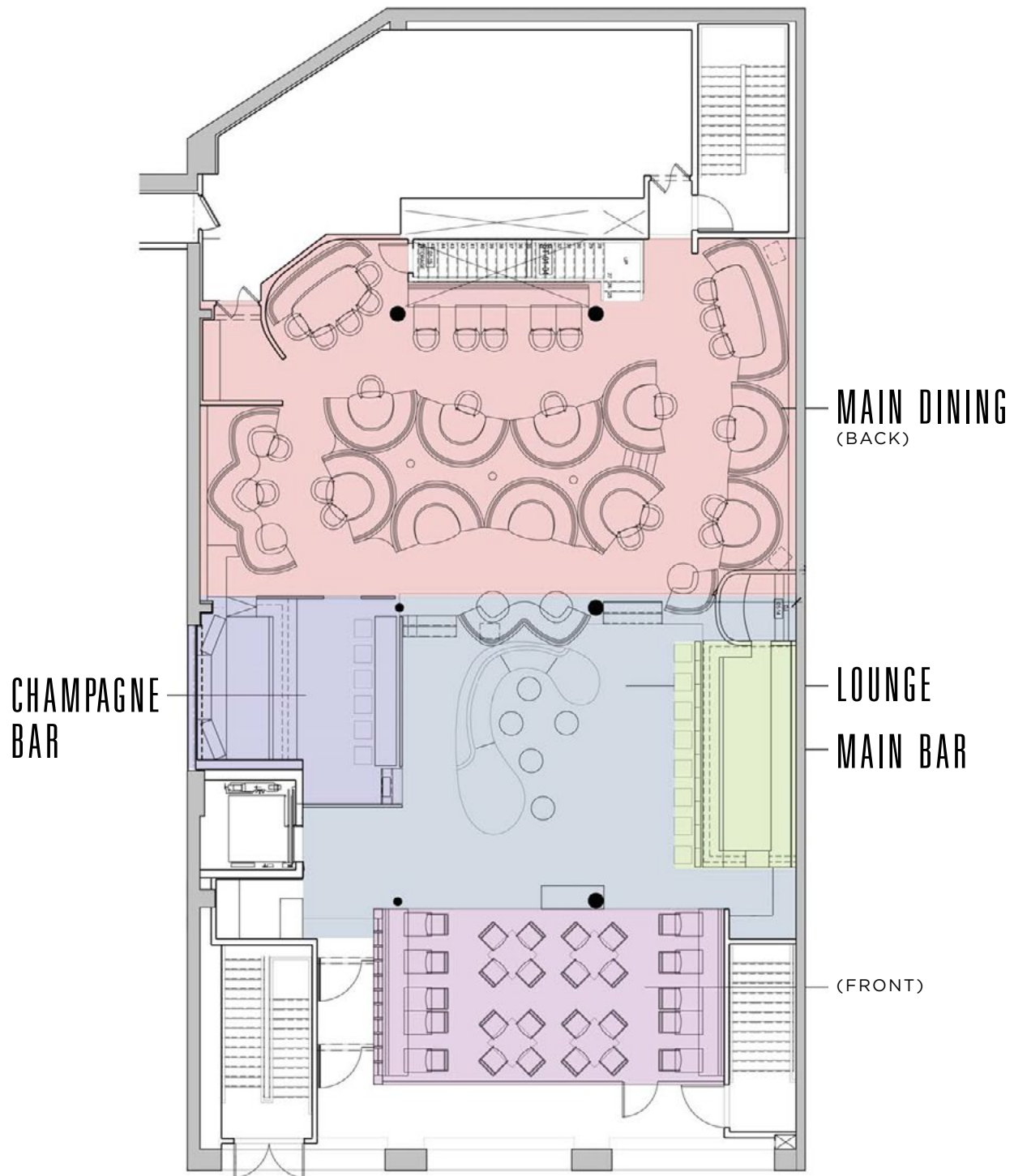
STORAGE

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.

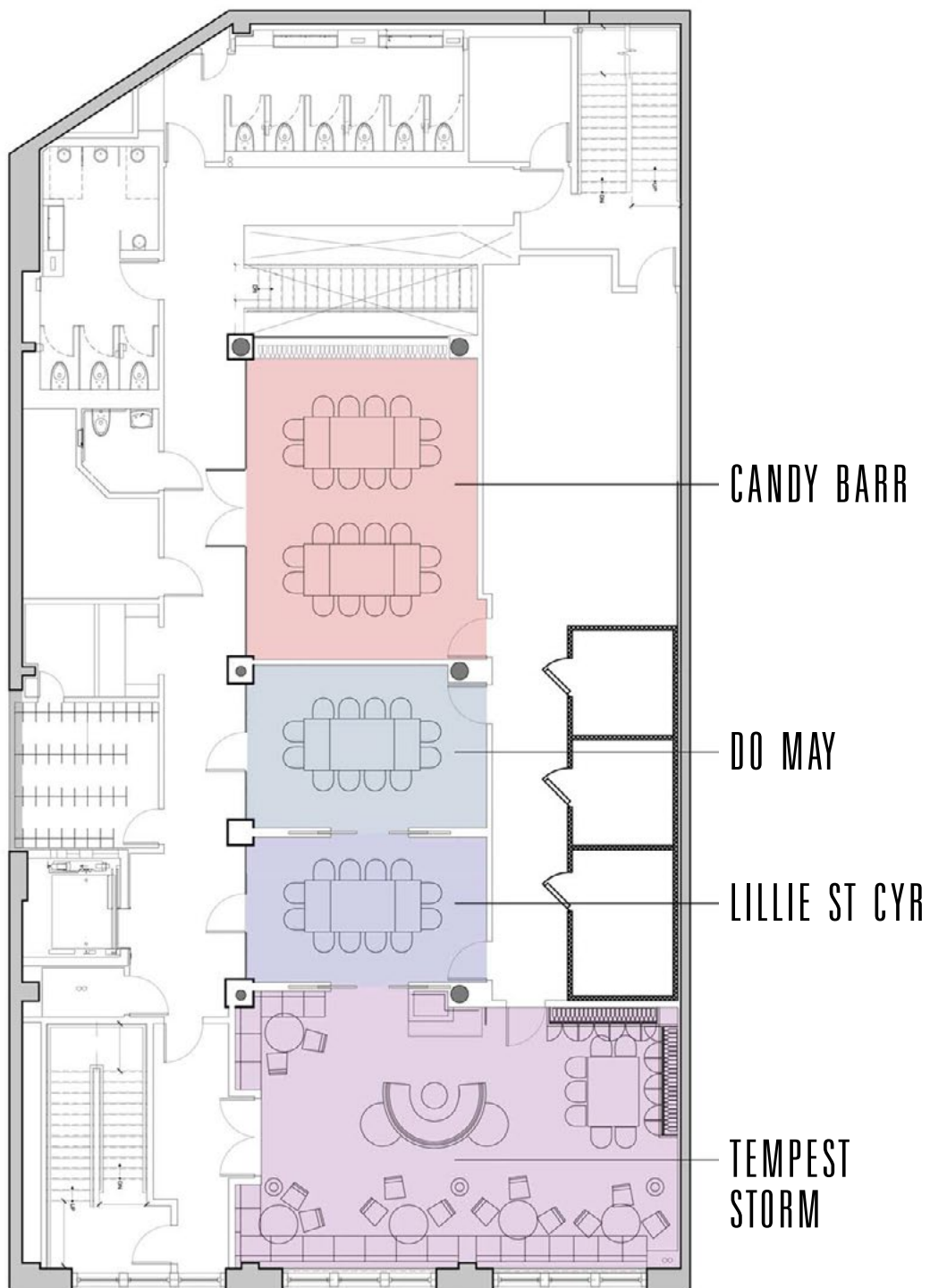
LATE ARRIVALS

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.

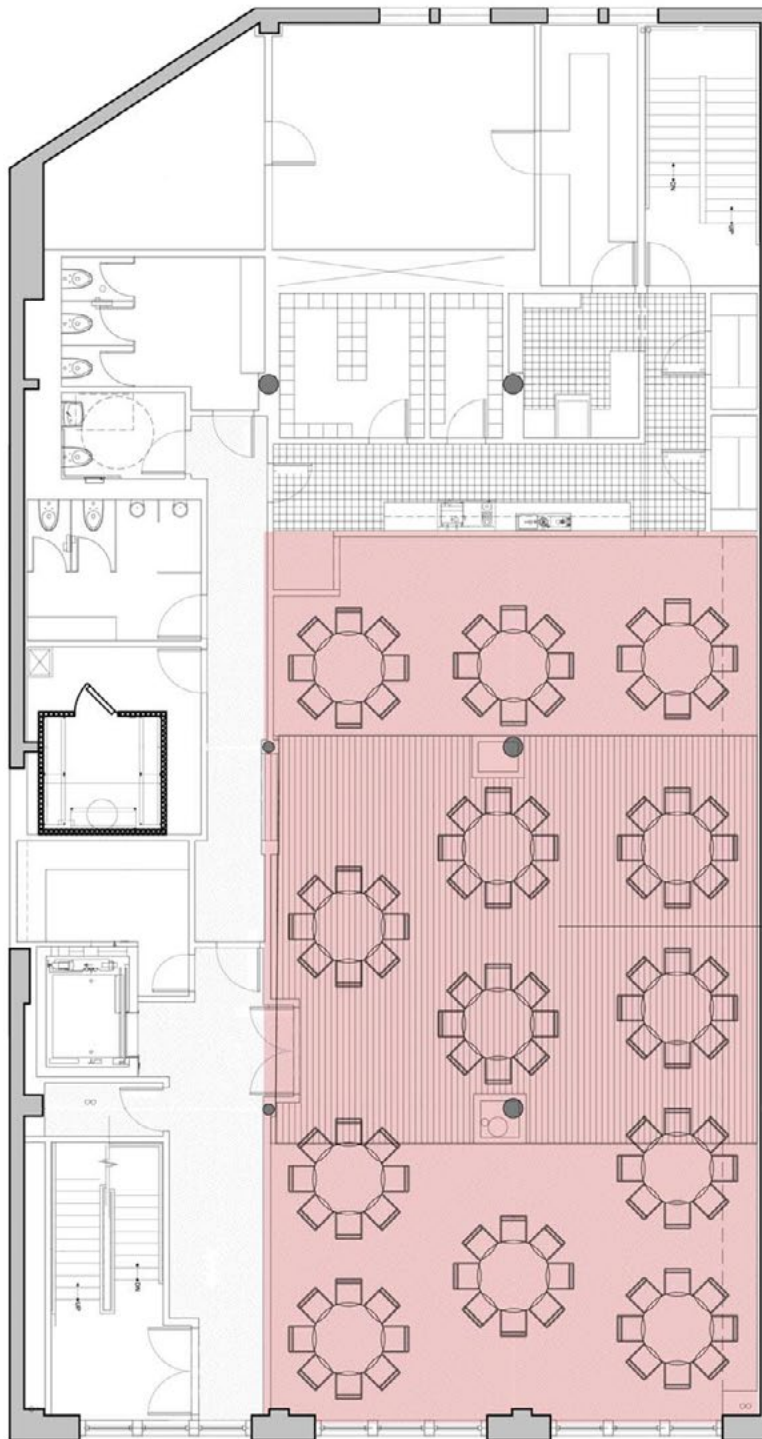
MAIN FLOOR



SECOND FLOOR

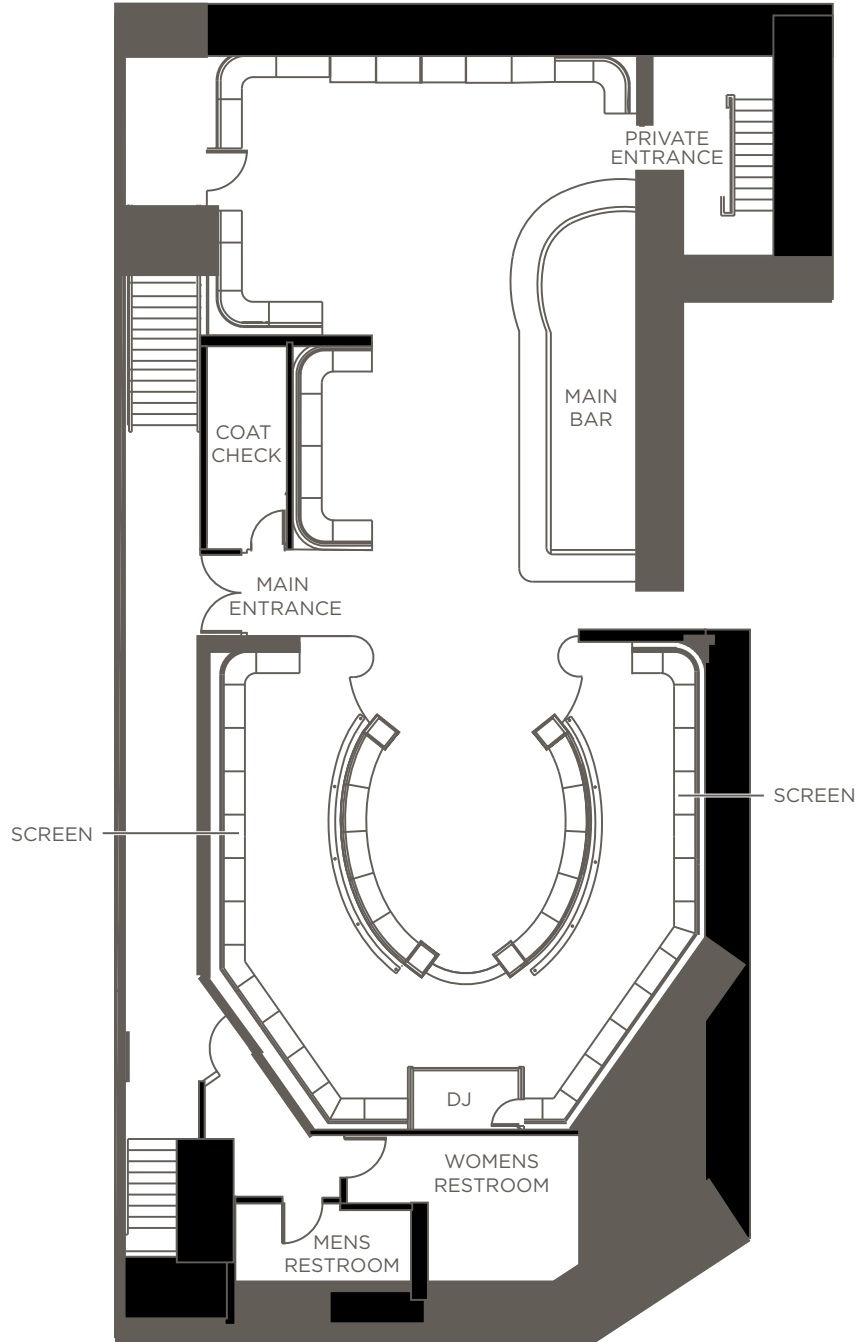


THIRD FLOOR



BANQUET
ROOM
(GILDA GREY)

ONE[®] MANHATTAN[®]



STK[®]

ATLANTA
1075 PEACHTREE ST
ATLANTA, GA 30309
404.793.0144
EventsATL@togrp.com

CHICAGO
9 W. KINZIE ST,
CHICAGO, IL 60654
312.340.5636
EventsChicago@togrp.com

LAS VEGAS
(IN THE COSMOPOLITAN)
3708 LAS VEGAS BLVD. S
LAS VEGAS, NV 89109
702.698.7990
EventsLV@togrp.com

LONDON
336-337 STRAND WC2R 1HA
LONDON, UK
+44 (0) 20 7395 3450
London_Events@togrp.com

LOS ANGELES
930 HILGARD AVE
LOS ANGELES, CA 90024
310.691.7851
EventsLA@togrp.com

STK MIAMI
2311 COLLINS AVE
MIAMI BEACH, FL 33139
305.604.6988
EventsMIA@togrp.com

MILAN
P.ZA DELLA REPUBBLICA
13 MILAN, 20124
344.1083897
MILAN_Reservations@togrp.com

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

NEW YORK MIDTOWN
1114 6TH AVE
NY, NY 10036
646.666.4510
EventsNY@togrp.com

WASHINGTON, D.C.
1250 CONNECTICUT AVE NW
WASHINGTON, D.C. 20036
202.909.1610
EventsDC@togrp.com

ASELLINA

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

CUCINA ASELLINA

CUCINA ASELLINA
ALDWYCH, WC2R ONT
LONDON, UK
+44 (0) 20 7395 3445
London_Events@togrp.com

GANSEVOORT PARK ROOFTOP

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

Bagatelle[®] new york

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

Bagatelle[®] los angeles

BAGATELLE LOS ANGELES
755 N LA CIENEGA BLVD
LOS ANGELES, CA 90069
310.659.3900
EventsLA@togrp.com