



STK[®]
M I D T O W N

PRIVATE DINING

1114 6th Avenue | 646.666.4150 | EventsNY@togrp.com | STKHouse.com

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THEONEGROUP



Artfully mixing the energy of NYC's Theatre District with bustling Times Square, STK Midtown (located adjacent to Bryant Park) effortlessly maintains the characteristics of our well known DNA. Spanning 3,300 square-feet, our luxe décor embodies the modern steakhouse feel with a chic lounge all in one. The sleek, iconic architecture, Grand Patio (open seasonally), and convenient location, makes STK Midtown very attractive to Theatre go-ers, surrounding corporate businesses and those looking to take in the scene or 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 200 / 375 for cocktails

RESTAURANT HOURS

LUNCH

MONDAY - FRIDAY: 11:30AM - 4PM

DINNER

MONDAY - WEDNESDAY: 5PM - 11PM

THURSDAY - SATURDAY: 5PM - 12AM

SUNDAY: 5PM - 10PM

ONLINE

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CONTACT

NYC Events Team:

***EventsNY@togrp.com* | 646.666.4510**



CHAMPAGNE BAR

- **Ideal for:** Happy Hours & Cocktail Receptions.
- Located in the back of the restaurant, outside of the private rooms & directly off of the Main Dining Room
- Can be combined with the Private Rooms for cocktail/buffet events for up to 100 guests
- It's unique location allows you to observe the movement of the entire space, while remaining discreet and intimate with your own party
- Music from the DJ is piped into the space for the ultimate atmosphere.
- Additional staffing fee of \$150 to be distributed to your private bartender.
- Minimums may apply given group size, time of year and service requests.



MISTY AIRES & OPHELIA FLAME

- **Ideal for:** Meetings, Wine Tastings, Seated Lunch/ Dinner & Cocktail receptions.
- Located towards the back of the restaurant on the main floor
- The rooms can be separated to seat a maximum of 16 guests each or combined to accommodate up to 40 guests seated or 45 guests standing.
- Music from the DJ can be piped into the rooms for the ultimate atmosphere
- Each room is equipped with a 42" Samsung LED TV for presentations or cable (additional charge)
- Minimums may apply given group size, time of year and service requests.



STK MAIN FLOOR

- **Ideal for:** Buyouts, Tradeshows, Wine Tastings, Launch Parties, Seated Lunch & Dinner.
- This space can accommodate 200 guests seated or 350 guests standing.
- Furnished with creamy leather banquettes, textured crocodile leather & is accented with a dramatic ceiling & theatrical lighting
- This space features two white marble bars, DJ booth and a fireplace to create the ultimate atmosphere
- This space can accommodate AV
- Additional staffing fees may apply.
- Minimums apply given time of year and service requests.



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BAR & A LA CARTE MENUS

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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, 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, Bud Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$28 / guest | 2 HOURS \$56 / guest | 3 HOURS \$82 / guest | 4 HOURS \$104 / guest

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, Patron Silver Tequila

SPARKLING

Prosecco

WINE

Chalone Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, A by Acacia Pinot Noir

BOTTLED BEERS

Amstel Light, Bud Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$24 / guest | 2 HOURS \$48 / guest | 3 HOURS \$70 / guest | 4 HOURS \$90 / guest

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

**Pricing is per guest and does not include tax & gratuity.*



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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, Bud Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$22 / guest | 2 HOURS \$44 / guest | 3 HOURS \$64 / guest | 4 HOURS \$82 / guest

BEER & WINE OPEN BAR

WINE

Terrazas Malbec, Gabbiano Pinot Grigio

BOTTLED BEERS

Amstel Light, Bud Light, Corona, Heineken, Heineken Light, Stella, Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$20 / guest | 2 HOURS \$40 / guest | 3 HOURS \$58 / guest | 4 HOURS \$74 / guest

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PASSED HORS D'OEUVRES

(please choose six)

STANDARD ITEM SELECTIONS

VEGETABLE POTSTICKERS

Sweet Ponzu Sauce

ARANCINI

Truffle Aioli

FIGS

Goat Cheese Fondant

CHERRY TOMATOES

Herb Stuffing

CRAB CAKES

Red Pepper Remoulade

TUNA TARTARE

Avocado - Soy-Honey Emulsion - Taro Chips

CAJUN GLAZED ROCK SHRIMP

HERB MARINATED CHICKEN SKEWERS

Yogurt Curry Sauce

\$25 / guest per hour

MINI "SKINS"

Crème Fraîche - Bacon - Chives

DUCK CONFIT SPRING ROLL

Scallion - Spicy Aioli

BEEF SATAY

Peanut Sauce

SEARED STRIP AU POIVRE

Horseradish

MINI STEAK SANDWICHES

Gruyere

BRAISED SHORT RIBS SLIDERS

MINI CHEESEBURGERS

PREMIUM ITEM SELECTIONS

CRISPY OYSTERS ON THE HALF SHELL

House Made Tartar Sauce - Capers - Lemon

BEEF TARTARE

Black Truffle - Sliced Radish - Soy Caramel

FOIE GRAS FRENCH TOAST

Green Apple - Almond Brioche - Sherry Gastrique

Inclusive in six item selection; additional \$4 / guest per item per hour

If in Addition to six item selection; additional \$8 / person per item per hour

PASSED DESSERTS

(select four)

MINI BROWNIES

Fresh Berries & Whipped Cream

MINI ICE CREAM SANDWICHES

BABY BIRTHDAY CAKE

\$20 / guest per hour

ALMOND TORTE

Vanilla Rum Butter Cream

ASSORTED HOUSE-MADE COOKIES

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THE ESSENTIALS

CHIP & DIPS

TORTILLA CHIPS - Tomato Salsa

POTATO CHIPS - Spicy Sour Cream

PLANTAIN CHIPS - Guacamole

25 person minimum, \$6 / guest per hour

TRIO OF NUTS

CASHEWS - ALMONDS - MIXED NUTS

25 person minimum, \$6 / guest per hour

CRUDITÉ OF SEASONAL VEGETABLES

FENNEL - CAULIFLOWER - CARROT - CELERY - CUCUMBER

Blue Cheese Dipping

25 person minimum, \$8 / guest per hour

SELECTION OF CHEESE & FRUIT

ASSORTED ARTISAN CHEESES - ASSORTED CRACKERS - VINE FRUITS

25 person minimum, \$14 / guest per hour

SEAFOOD PLATTER

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - KING CRAB LEGS

HAMACHI CEVICHE additional \$18 / guest

25 person minimum, \$15 / guest per hour

LIL' BRGS

WAGYU - SPECIAL SAUCE - SESAME SEED BUN

\$10 / burger

ADD TRUFFLES additional \$8 / burger

ADD FOIE GRAS additional \$12 / burger

STK SAUCES

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

CHIMICHURRI / RED WINE / HORSERADISH

\$3 / sauce

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PLATTERS

STARTER PLATTERS

CHIPS & DIPS

Tortilla Chips - Salsa Crudo
Potato Chips - Spicy Sour Cream
Plantain Chips - Avocado Dip
\$40

TRIO OF NUTS

Cashews / Almonds / Mixed Nuts
\$45

ARTISANAL SELECTION OF CHEESE & FRUIT

Artisan Cheeses / Assorted Crackers / Vine Fruits
\$75

SEASONAL VEGETABLE CRUDITÉS

Fennel / Cauliflower / Carrots / Celery / Cucumber
Maytag Blue Dipping Sauce
\$65

SEAFOOD PLATTER

GRAND SEAFOOD PLATTER

1 Dozen Oysters / 1/2 Dozen Shrimp / 1/2 Lobster
Ceviche / Tuna Sashimi / King Crab
Jumbo Lump Crab
\$250

SAVORY PLATTERS

(all platters contain 20 pieces)

SPICY SMOKED POTATO SKINS

Cheddar Cheese - Sour Cream - Chives
\$55

BRUSCHETTA

Tomatoes - Basil - Balsamic Reduction
\$55

HERB MARINATED CHICKEN SKEWERS

Yogurt Curry Sauce
\$60

DUCK CONFIT SPRING ROLLS

Scallions - Spicy Aioli
\$60

SHRIMP TEMPURA

\$60

BEEF SATAY

\$65

CRISPY OYSTERS

Remoulade - Capers - Lemon
\$80

MINI BURGERS

\$80

MINI CHEESEBURGERS

\$80

DESSERT PLATTERS

MINI ALMOND FUDGE BROWNIE

Chocolate cream - Almond Brittle - Malted Vanilla Ice Cream
20 pieces - \$35

BABY BIRTHDAY CAKE

Almond Torte - Vanilla Rum Butter Cream - Cookie Dough Ice Cream
20 pieces - \$35

ASSORTED COOKIES

25 pieces - \$35

**Pricing does not include tax & gratuity.*

LUNCH MENUS

PAGES 13 - 16



SEATED LUNCH #1

FIRST COURSE SELECTIONS

(please choose one)

HEARTS OF ROMAINE SALAD - Garlic Crouton - Parmesan Lemon Dressing

BEET SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

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

SECOND COURSE SELECTIONS

(please choose two)

STK DIP - Caramelized Onions - Provolone - Sherry Jus

CLASSIC BURGER - 8oz CAB - Aged Cheddar - Tomato - Onion

GRILLED TUNA CLUB SANDWICH - Egg - Bacon - Tomato

PULLED DUCK CONFIT SANDWICH - Cherry Mustard - Spicy Slaw

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(additional \$12 each)

GREENS - Asparagus / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

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

\$55 / guest

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SEATED LUNCH #2

FIRST COURSE SELECTIONS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Crouton - Parmesan Lemon Dressing

BEET SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

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

JUMBO LUMP CRAB - Grapefruit - Melon - Hearts of Palm

SECOND COURSE SELECTIONS

(please choose two)

SEA BASS - Cauliflower - Almond Caper Brown Butter - Lemon Confit

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

GRILLED TUNA CLUB SANDWICH - Egg - Bacon - Tomato

STK SIGNATURE BURGER - Foie Gras Stuffed 8oz CAB - Aged Cheddar - Tomato Confit

10OZ LOIN STRIP - Au Poivre Sauce

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(additional \$12 each)

GREENS - Asparagus / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

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 Craem

\$75 / guest

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BUFFET LUNCH #1

FIRST COURSE SELECTIONS

(please choose one)

- HEARTS OF ROMAINE SALAD** - Garlic Crouton - Parmesan Lemon Dressing
- MIXED GREENS** - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion
- BEEF SALAD** - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

SECOND COURSE SELECTIONS

(please choose two)

- RIGATONI** - Fresh Tomato - Buratta
- SEA BASS** - Cauliflower - Almond Caper Brown Butter - Lemon Confit
- ROASTED CHICKEN** - Truffle Sunchoke - Kale - Jus
- SLICED SKIRT STEAK** - Chimichurri Sauce

SIDES

(please choose two)

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

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

\$65 / guest

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BUFFET LUNCH #2

FIRST COURSE SELECTIONS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Crouton - Parmesan Lemon Dressing

BEET SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

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

SECOND COURSE SELECTIONS

(please choose two)

RIGATONI - Fresh Tomato - Buratta

ORECCHIETTE - Porcini Mushrooms

SEA BASS - Cauliflower - Almond Caper Brown Butter - Lemon Confit

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

SLICED SKIRT STEAK - Chimichurri Sauce

SLICED LOIN STRIP - Au Poivre Sauce

SIDES

(please choose two)

GREENS - Asparagus / Haricot Vert

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

DESSERT SELECTIONS

(please choose two)

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

\$75 / guest

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DINNER MENUS

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SEATED DINNER #1

FIRST COURSE SELECTIONS

(please choose two)

- HEARTS OF ROMAINE SALAD** - Garlic Crouton - Parmesan Lemon Dressing
- MIXED GREENS** - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion
- BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue - Cherry Tomatoes
- BEEF SALAD** - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

SECOND COURSE SELECTIONS

(please choose two)

- SEARED BIG EYE TUNA** - Edamame - Hearts of Palm - Ginger Ketchup
 - ROASTED CHICKEN** - Truffle Sunchoke - Kale - Jus
 - 8OZ SKIRT STEAK** - Caramelized Onions - Chimichurri Sauce
 - 10OZ LOIN STRIP** - Au Poivre Sauce
- *COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST**

OPTIONAL SIDES

(additional \$12 each)

- GREENS** - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini
- SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries
- SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach
- PREMIUM** - Lobster Mac & Cheese \$48 each

DESSERT SELECTIONS

(please choose two)

- ASSORTED SORBET**
- ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Malted Vanilla ice cream
- SPICED APPLE LAYER TORTE** - Caramel Crunch - Brown Butter Frosting - Honey Ice Cream

\$85 / guest

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SEATED DINNER #2

FIRST COURSE SELECTIONS

(please choose three)

HEARTS OF ROMAINE SALAD - Garlic Crouton - Parmesan Lemon Dressing

BEEF SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

BLUE ICEBERG SALAD - Smoked Bacon - Maytag Blue - Cherry Tomato

TUNA TARTARE - Avocado - Soy Honey Emulsion - Taro Chips

SEARED SCALLOPS - Celery Root - Apple - Pomegranate Molasses

SHRIMP RICE KRISPIES - Tiger Prawns - Lobster Bisque

SECOND COURSE SELECTIONS

(please choose three)

SEARED BIG EYE TUNA - Edamame - Hearts of Palm - Ginger Ketchup

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

8OZ SKIRT STEAK - Caramelized Onions - Chimichurri Sauce

10OZ LOIN STRIP - Au Poivre Sauce

10OZ FILET OF BEEF - Roasted Shallot

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(additional \$12 each)

GREENS - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

PREMIUM - Lobster Mac & Cheese \$48 each

DESSERT SELECTIONS

(please choose two)

ASSORTED SORBET

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla ice cream

SPICED APPLE LAYER TORTE - Caramel Crunch - Brown Butter Frosting - Honey Ice Cream

STICKY GINGER PUDDING - Ginger Poached Pears - Molasses Rum Sauce - Chestnut Ice Cream

\$110 / guest

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SEATED DINNER #3

SALAD

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

FIRST COURSE SELECTIONS

(please choose three)

SHRIMP COCKTAIL - Cocktail Sauce - Lemon

JUMBO LUMP CRAB SALAD - Grape Fruit - Melon - Hearts of Palm

SHRIMP RICE KRISPIES - Tiger Prawns - Lobster Bisque

SEARED SCALLOPS - Celery Root - Apple - Pomegranate Molasses

SPANISH OCTOPUS - White Beans - Preserved Lemon - Black Olive Crumble

BEEF TARTARE - Black Truffle Aioli - Black Pepper Lavash

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

SECOND COURSE SELECTIONS

(please choose three)

SEARED BIG EYE TUNA - Edamame - Hearts of Palm - Ginger Ketchup

SEA BASS - Cauliflower - Almond Caper Brown Butter - Lemon

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

10OZ FILET OF BEEF - Roasted Shallots

SPICED DUCK BREAST - Brussel Sprouts - Chestnuts - Buckleberry Jus

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

CHILI RUBBED RACK OF LAMB - Smoked Butternut Squash - Pumpkin Seed Sage Pesto

16OZ LOIN STRIP - Au Poivre Sauce

COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES

(additional \$12 each)

GREENS - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

PREMIUM - Lobster Mac & Cheese \$48 each

DESSERT SELECTIONS

(please choose two)

ASSORTED 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

STICKY GINGER PUDDING - Ginger Poached Pears - Molasses Rum Sauce - Chestnut Ice Cream

SPICED APPLE LAYER TORTE - Caramel Crunch - Brown Butter Frosting - Honey Ice Cream

\$135 / guest

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PREMIUM ADDITIONS

MEDIUM

10OZ FILET MIGNON

additional \$10 / guest

16OZ SIRLOIN

additional \$15 / guest

20OZ BONE-IN RIB EYE

additional \$20 / guest

14OZ BONE - IN FILET

additional \$25 / guest

LARGE

24OZ PORTERHOUSE

additional \$30 / guest

34OZ COWBOY RIB EYE

additional \$40 / guest

MAINE LOBSTER

additional \$40 / guest

PREMIUM TOPPINGS

PEPPERCORN CRUSTED \$6 / guest

FOIE GRAS BUTTER \$8 / guest

SHRIMP \$6 each

KING CRAB \$15 / guest

KING CRAB 'OSCAR' \$19 / guest

LOBSTER \$36 / guest

FOIE GRAS \$20 / guest

BONE MARROW \$15 / guest

PREMIUM SIDES

LOBSTER MAC & CHEESE \$48 / side

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FAMILY STYLE DINNER

STARTERS

(please choose two)

HEARTS OF ROMAINE SALAD - Garlic Croutons - Parmesan Lemon Dressing

BEEF SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

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

JUMBO LUMP CRAB SALAD - Grape Fruit - Melon - Hearts of Palm

ENTRÉES

(please choose three)

SEASONAL VEGETABLE RISOTTO

SEARED BIG EYE TUNA - Edamame - Hearts of Palm - Ginger Ketchup

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

SLICED SKIRT STEAK - Caramelized Onions - Chimichurri Sauce

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

CHILI RUBBED RACK OF LAMB - Smoked Butternut Squash - Pumpkin Seed Sage Pesto

ADD ONS:

16OZ SIRLOIN - additional \$15 / guest

20OZ BONE-IN RIB EYE - additional \$20 / guest

SIDES

(please choose three)

GREENS - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

PREMIUM - Lobster Mac & Cheese additional \$48 / side

DESSERT SAMPLING

ASSORTED SORBET

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle - Malted Vanilla ice cream

SPICED APPLE LAYER TORTE - Caramel Crunch - Brown Butter Frosting - Honey Ice Cream

\$99 / guest

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BUFFET DINNER #1

FIRST COURSE SELECTIONS

(please choose one)

HEARTS OF ROMAINE SALAD - Garlic Crouton - Parmesan Lemon Dressing

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

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

BEEF SALAD - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

SECOND COURSE SELECTIONS

(please choose two)

RIGATONI - Fresh Tomato - Buratta

FETTUCCHINI - Saffron - Shrimp

ORECCHIETTE - Porcini Mushrooms

SEARED BIG EYE TUNA - Edamame - Hearts of Palm - Ginger Ketchup

ROASTED CHICKEN - Truffle Sunchoke - Kale - Jus

BEEF SHORT RIB - Carrot Butterscotch - Celery - Cipollinis

SLICED SKIRT STEAK - Caramelized Onions - Red Chimichurri

SIDES

(please choose two)

GREENS - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini

SPUDS - Creamy Yukon Potatoes / Parmesan Truffle Fries

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

PREMIUM - Lobster Mac & Cheese additional \$30 / guest

DESSERT SELECTIONS

(please choose one)

ASSORTED SORBET

ASSORTED COOKIES

ALMOND FUDGE BROWNIE - Chocolate Cream - Almond Brittle

\$75 / guest

**Pricing is per guest and does not include tax & gratuity.*



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BUFFET DINNER #2

FIRST COURSE SELECTIONS

(please choose two)

- HEARTS OF ROMAINE SALAD** - Garlic Crouton - Parmesan Lemon Dressing
- MIXED GREENS** - Demi Sec Cherry Tomatoes - Aged Asiago - Sherry Emulsion
- BLUE ICEBERG SALAD** - Smoked Bacon - Maytag Blue - Cherry Tomatoes
- BEEF SALAD** - Truffle Goat Cheese - Pear - Hazelnut Vinaigrette

SECOND COURSE SELECTIONS

(please choose three)

- RIGATONI** - Fresh Tomato - Buratta
- FETTUCCHINI** - Saffron - Shrimp
- ORECCHIETTE** - Porcini Mushrooms
- SEARED BIG EYE TUNA** - Edamame - Hearts of Palm - Ginger Ketchup
- ROASTED CHICKEN** - Truffle Sunchoke - Kale - Jus
- FILET OF BEEF** - Roasted Shallots
- BEEF SHORT RIB** - Carrot Butterscotch - Celery - Cipollinis
- CHILI RUBBED RACK OF LAMB** - Smoked Butternut Squash - Pumpkin Seed Sage Pesto

SIDES

(please choose three)

- GREENS** - Asparagus / Haricot Vert / Wild Mushrooms / Broccolini
- SPUDS** - Creamy Yukon Potatoes / Parmesan Truffle Fries
- SAVORY** - Mac & Cheese / Sweet Corn Pudding / Creamed Spinach
- PREMIUM** - Lobster Mac & Cheese additional \$30 / guest

DESSERT SELECTIONS

(please choose two)

- ASSORTED SORBET**
- ASSORTED COOKIES**
- ALMOND FUDGE BROWNIE** - Chocolate Cream - Almond Brittle - Vanilla Ice Cream

\$95 / guest

**Pricing is per guest and does not include tax & gratuity.*



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STATIONS

SALAD STATION

ASSORTED GREENS

Mixed Greens - Hearts of Romaine - Iceberg

ASSORTED TOPPINGS

Gorgonzola - Blue Cheese - Burrata

Parmesan Croutons - Candied Walnuts - Smoked Bacon - Cherry Tomatoes

Grilled Chicken or Grilled Shrimp additional \$5 / guest

\$25 / guest per hour

PASTA STATION

(please choose two)

ORECCHIETTE SHRIMP SCAMPI

RIGATONI - Fresh Tomato Sauce - Burrata - Fresh Basil

BAKED MANICOTTI - Mushroom Duxelle - Gruyere

Wild Mushroom Risotto

INCLUDES: Assorted Rolls

\$35 / guest per hour

CARVING STATION

(please choose two meats)

PRIME RIB

FILET MIGNON

ROASTED TURKEY

RACK OF LAMB

ORGANIC CHICKEN BREAST

INCLUDES: Assorted Rolls | Sauces

\$45 / guest per hour

RAW BAR

OYSTERS - TUNA SASHIMI - SHRIMP COCKTAIL - KING CRAB LEGS

LOBSTER additional \$25 / guest

\$60 / guest per hour

30 guest minimum

Pricing based on one hour

Chef Attendant Required / \$150 for each station

**Pricing is per guest and does not include tax & gratuity.*



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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 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.

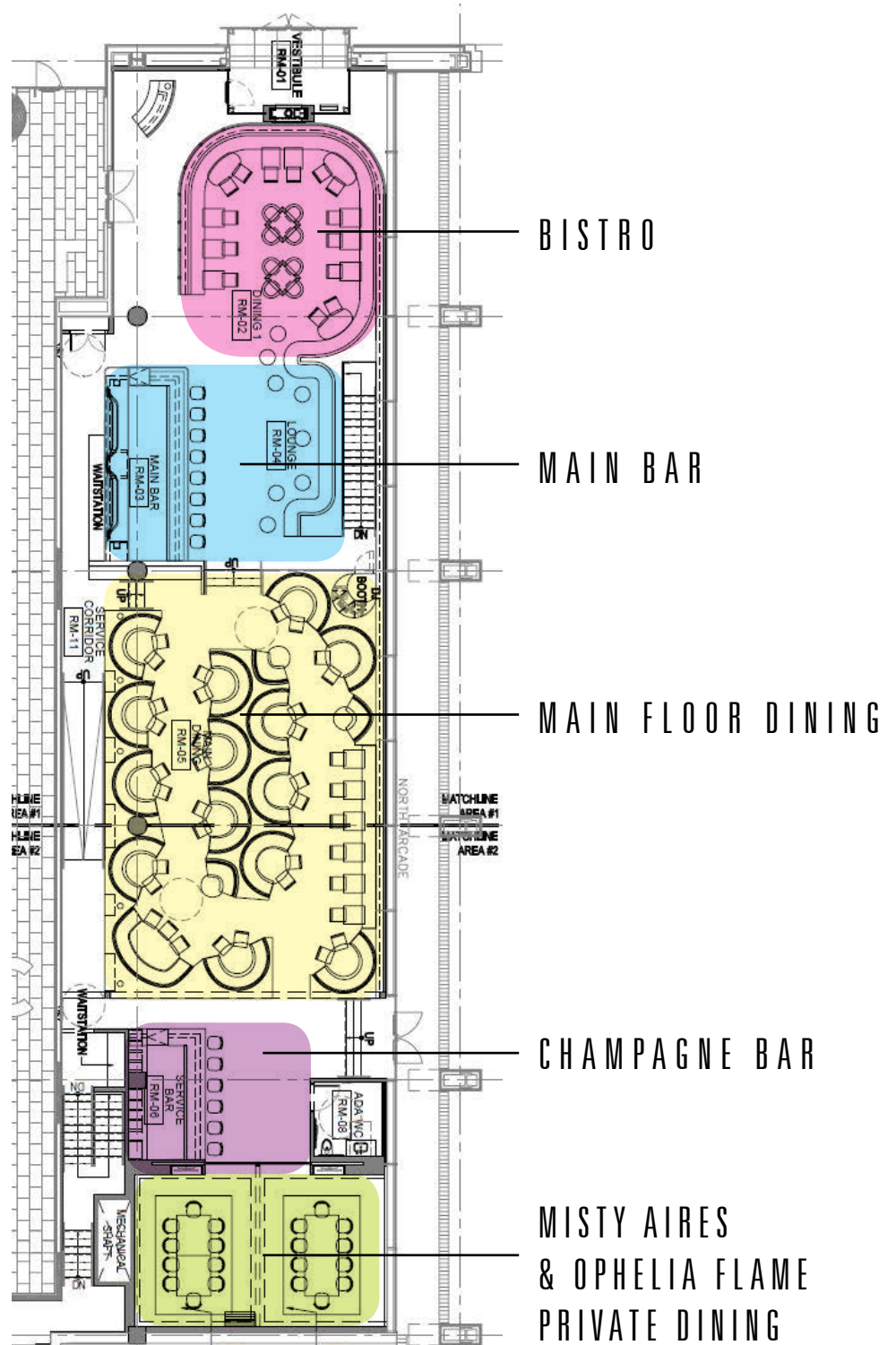
STORAGE

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.

STK MIDTOWN FLOORPLAN



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