GROUP DINING

600 F ST | 619.354.5988
EVENTS@TOGRP.COM
STKHOUSE.COM

*MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE*
Located in the Andaz Hotel San Diego - Gaslamp Quarter, STK offers guests a fresh, modern alternative to the conventional San Diego dining experience. The seasonal, innovative menu, along with the sophisticated, stylish décor and decidedly lively and sultry atmosphere, lets guests know that this is definitely “not your daddy’s steakhouse.” STK San Diego is comprised of several discreet spaces, unified by a common design vocabulary and its sense of energy and intrigue. Ceilings soar in the main dining room against a backdrop of unadorned white brick with glass globe lights floating like stars throughout. Seating is banquette style, low and designed to engage a social atmosphere. The color and material palette runs from pressed black crocodile to creamy white leather. STK San Diego offers the full experience from incredible cuisine to breathtaking cocktails that are truly one-of-a-kind.

RESTAURANT HOURS

DINNER
SUNDAY - THURSDAY 5:00PM - 10:00PM
FRIDAY - SATURDAY 5:00PM - 11:00PM

SOCIAL HOUR
MONDAY - FRIDAY 3:30PM - 6:30PM

LUNCH
AVAILABLE UPON REQUEST

PRIVATE DINING
TEMPEST STORM / 16 seated / 20 reception
CANDY BARR / 20 seated / 30 reception
TEMPEST STORM & CANDY BARR COMBINED / 36 seated / 50 reception
MISTY AYRES - MEZZANINE / 25 reception
BLAZE STARR - COURTYARD / 50 seated / 70 reception

CONTACT
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STKHOUSE.COM | STKHOUSE | EATSTK
MAIN LEVEL DINING SPACES

TEMPEST STORM & CANDY BARR
- Ideal for: meetings, seated lunch/dinners, wine tastings, cocktail receptions, rehearsal dinners & all day meetings
- Floor to ceiling windows & views of F St makes this room perfect for exclusive private functions & presentations
- Accommodates 36 guests seated or 50 guests for a reception
- Music from the DJ is piped into this room with adjustable sound levels for the ultimate STK experience
- This room can accommodate AV
- Minimums may apply given group size, time of year & service requests

MISTY AYRES - MEZZANINE BALCONY
- Ideal for: cocktail receptions
- Located on the 2nd floor, our luxurious mezzanine balcony overlooks the Main Dining Room and enjoys the ambiance & vibe of the restaurant
- Floor to ceiling windows with views of 6th Ave
- Accommodates 25 guests for a reception
- The music from the DJ is piped into the space for the ultimate STK experience
- This room can accommodate AV

BLAZE STARR - OPEN AIR COURTYARD
- Ideal for: seated lunch/dinners, wine tastings, lively cocktail receptions & all day meetings
- Adjacent to the lobby of the Andaz Hotel
- Accommodates 50 guests seated or 70 guests for a reception
- The space features a private bar & with a beautiful skylight
- The space can accommodate AV
MENUS

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**BEER & WINE OPEN BAR**

**WINE**
WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio  
RED: Terrazas Reserva Malbec - Cherry Pie Three Vineyard Pinot Noir

**BOTTLED BEERS**
Michelob Ultra - Corona - Stella Artois - Goose Island IPA

**NON-ALCOHOLIC**
Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR $20 / guest  |  2 HOURS $34 / guest  |  3 HOURS $54 / guest  |  4 HOURS $74 / guest

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**CLASSIC OPEN BAR**

**LIQUOR**
Whiskey: Jack Daniel's - Scotch: Dewar's White Label - Tequila: El Jimador

**WINE**
WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio  
RED: Terrazas Reserva Malbec - Cherry Pie Three Vineyard Pinot Noir

**BOTTLED BEERS**
Michelob Ultra - Corona - Stella Artois - Goose Island IPA

**NON-ALCOHOLIC**
Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR $22 / guest  |  2 HOURS $38 / guest  |  3 HOURS $60 / guest  |  4 HOURS $82 / guest

*Pricing is per guest and does not include tax or service charge. Minimum of 2 hours/25 guests required. Bar packages do not include bottled water, shots or doubles. Satellite bar set-up fee of $150 may be applicable if additional bar is needed.
PREMIUM OPEN BAR

LIQUOR
Vodka: Ketel One & Flavors - Gin: Tanqueray - Rum: Bacardi, Captain Morgan - Bourbon: Maker’s Mark
Whiskey: Jack Daniel’s, Johnnie Walker Black - Scotch: Glenlivet 12yr - Cognac: Hennessy VS - Tequila: Don Julio Blanco

SPARKLING
Prosecco

WINE
WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio - Whispering Angel Rosé
RED: Elouan Pinot Noir - Terrazas Reserva Malbec

BOTTLED BEERS
Michelob Ultra - Corona - Stella Artois - Goose Island IPA

NON-ALCOHOLIC
Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR $26 / guest | 2 HOURS $46 / guest | 3 HOURS $72 / guest | 4 HOURS $98 / guest

LUXURY OPEN BAR

LIQUOR
Bourbon: Angel’s Envy, Bulleit Rye - Whiskey: Monkey Shoulder - Cognac: Hennessy VSOP, Hennessy VS
Scotch: Dalmore 12yr, Glenmorangie 12yr, Dewar’s 12yr - Tequila: Don Julio Añejo, Blanco & Reposado

CHAMPAGNE
Moët Rosé Impérial, Veuve Clicquot Brut

WINE
WHITE: Sonoma Cutrer Chardonnay - Cloudy Bay Sauvignon Blanc - Whispering Angel Rosé
RED: Justin Cabernet - Conundrum Blend - Elouan Pinot Noir

BOTTLED BEERS
Michelob Ultra - Corona - Stella Artois - Goose Island IPA - Mission Hefeweizen - Latitude 33 Blood Orange IPA
Ballast Point Manta Ray Double IPA - Alesmith .394 Pale Ale

NON-ALCOHOLIC
Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR $41 / guest | 2 HOURS $76 / guest | 3 HOURS $117 / guest | 4 HOURS $158 / guest

*Pricing is per guest and does not include tax or service charge. Minimum of 2 hours/25 guests required. Bar packages do not include bottled water, shots or doubles. Satellite bar set-up fee of $150 may be applicable if additional bar is needed.*
COCKTAIL RECEPTION

PASSED HORS D’OEUVRES

BRUSCHETTA
tomatoes - basil - balsamic reduction

VEGETABLE DUMPLINGS
sweet ponzu sauce

MINI CRAB CAKES
red pepper remoulade

TUNA TARTARE*
avocado - soy honey emulsion - taro chip

GRILLED SHRIMP SKEWER
garlic aioli

WILD MUSHROOM & GOAT CHEESE TART
truffle oil

MINI “SKINS”
cheddar cheese - sour cream - chives

WAGYU MEATBALLS
pomodoro sauce - parmigiano reggiano

CRISPY PIGS KOBE BEEF DOGS
mustard - sauerkraut

MINI FISH TACOS*
spicy slaw - tartar sauce

KOMBU BRINED CHICKEN SKEWERS
curried yogurt

BBQ BRAISED SHORT RIBS SLIDERS
pickled vegetable slaw

$26 / guest per hour - selection of 4
$29 / guest per hour - selection of 5
$32 / guest per hour - selection of 6

PREMIUM PASSED HORS D’OEUVRES

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

CEVICHE SHOTS*
mango - lime - chili

BABY LAMB CHOPS*
fig & balsamic gastrique - rosemary

LIL’ BRGS*
wagyu - special sauce - sesame seed bun

Inclusive in item selection; additional $4 / guest per item per hour
If in addition to item selection; additional $8 / guest per item per hour

PASSED DESSERTS

PLEASE CHOOSE FOUR

HOUSE-MADE COOKIES

MINI DONUTS
dulce de leche filling

SALTED CARAMEL BROWNIE BITES

CHOCOLATE DIPPED STRAWBERRIES

S’MORES PARTY IN A CUP
chocolate pudding - graham cracker crumbs
vanilla ice cream - toasted marshmallow fluff

$22 / guest per hour

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
**Pricing is per guest and does not include tax & gratuity.
PLATTERS

SAVORY PLATTERS

TRIO OF DIPS
- tortilla chips - salsa crudo
- potato chips - spicy sour cream
- plantain chips - avocado dip
$40 per platter

WILD MUSHROOM & GOAT CHEESE TART
- truffle oil
$72 per 2 dozen

WAGYU MEATBALLS
- pomodoro sauce - parmigiano reggiano
$78 per 2 dozen

CRISPY OYSTERS*
- remoulade - capers - lemon
$96 per 2 dozen

CRISPY PIGS KOBE BEEF DOGS
- mustard - sauerkraut
$90 per 2 dozen

LIL' BRGS*
- wagyu - special sauce - sesame seed bun
$100 per 10 pieces

PARMESAN TRUFFLE FRIES
- $65 per 2 dozen

MINI FISH TACOS*
- spicy slaw - tartar sauce
$72 per 2 dozen

BRUSCHETTA
- tomatoes - basil - balsamic reduction
$65 / 2 dozen

KOMBU BRINED CHICKEN SKEWERS
- curried yogurt
$72 per 2 dozen

SEASONAL VEGETABLE CRUDITÉS
- fennel - cauliflower - carrots - celery - cucumber
- served with point reyes blue cheese dipping sauce
$65 per platter

VEGETABLE DUMPLINGS
- sweet ponzu sauce
$65 per 2 dozen

ARTISANAL SELECTION OF CHEESE & FRUIT
- artisan cheeses - assorted crackers - vine fruits
$75 per platter

MINI "SKINS"
- cheddar cheese - sour cream - chives
$65 per 2 dozen

CRISPY OYSTERS* (cont.)

SEAFOOD TOWERS

SMALL
- oysters - ceviche - shrimp - mussels - calamari
$68 per tower

MEDIUM
- oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab
$85 per tower

LARGE
- oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab - whole maine lobster
$135 per tower

DESSERT PLATTERS

MINI DONUTS
- dulce de leche filling
$42 per 2 dozen

MINI FISH TACOS* (cont.)

CHOCOLATE DIPPED STRAWBERRIES
- $48 per 2 dozen

SALTED CARAMEL BROWNIE BITES
- $42 per 2 dozen

HOUSE-MADE COOKIES
- $33 per 2 dozen

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**Pricing does not include tax & gratuity.
DINNER MENUS
PAGES 11 - 15
SEATED DINNER I - GASLAMP  $65 / guest

**FIRST COURSE** - PLEASE CHOOSE ONE
BABY GEM CAESAR - herb croutons - parmigiano reggiano
BLUE ICEBERG - nueske’s smoked bacon - point reyes blue cheese - cherry tomato
FIELD GREENS SALAD - baby greens - shaved veggies - red wine vinaigrette
SHAVED BRUSSELS SPROUTS - apple - cranberry - aged goat cheese - marcona almonds

**SECOND COURSE** - PLEASE CHOOSE TWO
PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
MARY’S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
8oz SKIRT STEAK* - chimichurri sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

**OPTIONAL SIDES** - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)
BRUSSELS SPROUTS - bacon - cider glaze $12
GRILLED ASPARAGUS $12
CREAMED SPINACH $11
CREAMY YUKON POTATOES $11
PARMESAN TRUFFLE FRIES $11
MAC & CHEESE $12
SWEET CORN PUDDING $9
JALAPENO CHEDDAR GRITS $9
CHARRED BROCCOLI $10
TATER TOTS $12
FORAGED MUSHROOMS $18
LOBSTER MAC & CHEESE $26

**DESSERT** - FAMILY STYLE
CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
S’MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmellow fluff

**PREMIUM ADDITIONS** (ALL PRICING IS PER GUEST)
STK+ 10oz FILET MIGNON $15 16oz SIRLOIN $20 14oz BONE-IN FILET $20 14oz DRY-AGED DELMONICO $25 28oz DRY-AGED PORTERHOUSE $30 34oz DRY-AGED TOMAHAWK $40
Toppings
PEPPERCORN CRUSTED $4 TRUFFLE BUTTER $10 SHRIMP $6 each ALASKAN KING CRAB $15 ALASKAN KING CRAB “OSCAR” $19 MAINE LOBSTER MP
SAUCE PLATTER $2 STK & STK BOLD BEARNAISE BLUE BUTTER AU POIVRE CHIMICHURRI RED WINE HORSERADISH

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
**Pricing is per guest and does not include tax & gratuity.
SEATED DINNER II - SEAPORT VILLAGE  $75 / guest

FIRST COURSE - PLEASE CHOOSE TWO
BABY GEM CAESAR - herb croutons - parmagiano reggiano
BURRATA - serrano ham - arugula pesto - pistachios - smoked paprika croutons
TUNA TARTARE* - hass avocado - soy-honey emulsion - taro chips
BLUE ICEBERG - nueske's smoked bacon - point reyes blue cheese - cherry tomato

SECOND COURSE - PLEASE CHOOSE THREE
PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
8oz SKIRT STEAK* - chimichurri sauce
10oz LOIN STRIP* - red wine sauce
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)
BRUSSELS SPROUTS - bacon - cider glaze $12
GRILLED ASPARAGUS $12
CREAMED SPINACH $11
CREAMY YUKON POTATOES $11
PARMESAN TRUFFLE FRIES $11
MAC & CHEESE $12
SWEET CORN PUDDING $9
JALAPENO CHEDDAR GRITS $9
CHARRED BROCCOLI $10
TATER TOTS $12
FORAGED MUSHROOMS $18
LOBSTER MAC & CHEESE $26

DESSERT - FAMILY STYLE
CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
S’MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*
10oz FILET MIGNON $15
16oz SIRLOIN $20
14oz BONE-IN FILET $20
14oz DRY-AGED DELMONICO $25
28oz DRY-AGED PORTERHOUSE $30
34oz DRY-AGED TOMAHAWK $40

TOPPINGS
PEPPERCORN CRUSTED $4
TRUFFLE BUTTER $10
SHRIMP $6 each
ALASKAN KING CRAB $15
ALASKAN KING CRAB “OSCAR” $19
MAINE LOBSTER MP

SAUCE PLATTER $2
STK & STK BOLD
BEARNAISE
BLUE BUTTER
AU POIVRE
CHIMICHURRI
RED WINE
HORSERADISH

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**Pricing is per guest and does not include tax & gratuity.
SEATED DINNER III - PADRES  $95 / guest

FIRST COURSE - PLEASE CHOOSE ONE
BABY GEM CAESAR - herb croutons - parmigiano reggiano
BLUE ICEBERG - nueske's smoked bacon - point reyes blue cheese - cherry tomato
SHAVED BRUSSELS SPROUTS - apple - cranberry - aged goat cheese - marcona almonds

SECOND COURSE - PLEASE CHOOSE TWO
TUNA TARTARE* - hass avocado - soy-honey emulsion - taro chips
LIL BRGS* - wagyu beef - special sauce - sesame seed bun
SHRIMP COCKTAIL - cocktail sauce - lemon
BEEF TARTARE* - chopped tenderloin - capers - dijon mustard - kimchee aioli - 6 minute egg
CRISPY CALAMARI - chili remoulade

THIRD COURSE - PLEASE CHOOSE THREE
PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
MARY’S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
10oz FILET MIGNON* - red wine sauce
16oz Sirloin* - au poivre sauce
HERB CRUSTED RACK OF LAMB* - heirloom carrots - spiced yogurt
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)
BRUSSELS SPROUTS - bacon - cider glaze $12
GRILLED ASPARAGUS $12
CREAMED SPINACH $11
CREAMY YUKON POTATOES $11
PARMESAN TRUFFLE FRIES $11
MAC & CHEESE $12
SWEET CORN PUDDING $9
JALAPENO CHEDDAR GRITS $9
CHARRED BROCCOLI $10
TATER TOTS $12
FORAGED MUSHROOMS $18
LOBSTER MAC & CHEESE $26

FOURTH COURSE - PLEASE CHOOSE TWO
CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
BAG O’ DONUTS - dulce de leche filling - raspberry chambord - hot fudge dipping sauce
S’MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmellow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)
STK*
14oz BONE-IN FILET $20
14oz DRY-AGED DELMONICO $25
28oz DRY-AGED PORTERHOUSE $30
34oz DRY-AGED TOMAHAWK $40
TOPPINGS
PEPPERCORN CRUSTED $4
TRUFFLE BUTTER $10
SHRIMP $6 each
ALASKAN KING CRAB $15
ALASKAN KING CRAB “OSCAR” $19
MAINE LOBSTER $20
SAUCE PLATTER $2
STK & STK BOLD BÉARNaise
BLUE BUTTER
AU POIVRE
CHIMICHURRI
RED WINE
HORSERADISH

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**Pricing is per guest and does not include tax & gratuity.
FAMILY STYLE DINNER - BALBOA PARK $85 / guest

STARTERS - PLEASE CHOOSE TWO
BLUE ICEBERG - nueske's smoked bacon - point reyes blue cheese - cherry tomato
FIELD GREENS SALAD - baby greens - shaved veggies - red wine vinaigrette
BABY GEM CAESAR - herb croutons - parmagiano reggiano
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips
LIL' BRGS* - wagyu - special sauce - sesame seed bun

ENTRÉES - PLEASE CHOOSE THREE
PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
SLICED SKIRT STEAK* - chimichurri sauce
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
HERB CRUSTED RACK OF LAMB* - heirloom carrots - spiced yogurt

SIDES TO SHARE - PLEASE CHOOSE TWO SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
BRUSSELS SPROUTS - bacon - cider glaze
GRILLED ASPARAGUS
CREAMED SPINACH
CREAMY YUKON POTATOES
PARMESAN TRUFFLE FRIES
MAC & CHEESE
SWEET CORN PUDDING
JALAPENO CHEDDAR GRITS
CHARRED BROCCOLI
TATER TOTS
FORAGED MUSHROOMS additional $6 per side
LOBSTER MAC & CHEESE additional $14 per side

DESSERT SAMPLER - PLEASE CHOOSE TWO
CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
BAG O’ DONUTS - dulce de leche filling - raspberry chambord - hot fudge dipping sauce
S'MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*
SLICED FILET MIGNON $15
SLICED SIRLOIN $20
SLICED BONE-IN FILET $20
SLICED DRY-AGED DELMONICO $25
SLICED DRY-AGED PORTERHOUSE $30
SLICED DRY-AGED TOMAHAWK $40

Toppings
PEPPERCORN CRUSTED $4
TRUFFLE BUTTER $10
SHRIMP $6 each
ALASKAN KING CRAB $15
ALASKAN KING CRAB "OSCAR" $19
MAINE LOBSTER MP

SAUCE PLATTER $2
STK & STK BOLD BEARNAISE
BLUE BUTTER
AU POIVRE
CHIMICHURRI
RED WINE HORSERADISH

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

**SALAD**
ASSORTED GREENS
garden salad - hearts of romaine - iceberg
ASSORTED TOPPINGS
gorgonzola - blue cheese - burrata - parmesan croûtons
candied walnuts - smoked bacon - cherry tomatoes
$25 per guest, per hour
KOMBU BRINED CHICKEN OR SHRIMP
additional $5 per guest, per hour

**GARDEN OF EDEN**
RAW SEASONAL VEGETABLE CRUDITE
blue cheese & ranch dipping sauces - herb aioli - hummus
GRILLED SEASONAL VEGETABLE SKEWERS
SEASONAL FRUIT SKEWERS
available for groups of 30 or more
$29 per guest for 1 hour / $14 per guest for 2 hours

**CARVING**
includes assorted rolls & sauces
PLEASE CHOOSE TWO
PRIME RIB*
FILET MIGNON*
ROASTED TURKEY
RACK OF LAMB*
CHICKEN BREAST
$50 per guest per hour
ADD ON:
MAC & CHEESE
SWEET CORN PUDDING
$5 per guest per hour

**LIL’ BRGS* & TRUFFLE FRIES**
$35 per guest - 1 hour
$52 per guest - 2 hours

**A CARNIVAL AFFAIR**
STK DONUTS
maple glaze - candied pecans
powdered sugar - sprinkles
chocolate sauce
$20 per guest - 1 hour
$30 per guest - 2 hours
CANDY BAR
ASSORTED CANDY
$15 per guest - 1 hour
$25 per guest - 2 hours
COFFEE BAR
ASSORTED COFFEE
$10 per guest - 1 hour
$20 per guest - 2 hours

**SUSHI BAR**
available for groups of 50 or more
$65 per guest - 1 hour / $95 per guest - 2 hours
REQUIRED SUSHI CHEF
50 - 100 guests - $250
101 - 149 guests - $500
150 or more - $750

**RAW BAR**
SHRIMP COCKTAIL - KING CRAB LEGS
OYSTERS - MUSSELS - CLAMS
$60 per guest per hour
LOBSTER additional $25 per guest

**PASTA**
includes assorted rolls
PLEASE CHOOSE TWO
ORECCHIETTE SHRIMP SCAMPI
RIGATONI - fresh tomato sauce - burrata - fresh basil
WILD MUSHROOM RISOTTO
$35 per guest per hour

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**Pricing is per guest and does not include tax & gratuity.
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 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
Certain event spaces have basic audiovisual equipment. 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 preferred vendors.

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 7.75% California 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.