

STK[®]
D E N V E R

GROUP
DINING

1550 MARKET STREET
720.597.8011
EVENTSDENVER@TOGRP.COM
STKHOUSE.COM

f STKHOUSE 🐦 @EATSTK

THEONEGROUP
lifestyle hospitality

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



STK Denver artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic fine dining experience with the superior quality of a traditional steakhouse. As one of the newest additions to the LoDo neighborhood of Denver, STK Denver distinguishes itself with a vibrant mix of stylish dining and lounge spaces, paired with a signature menu and world-class service. All events, large or small, decadent or relaxed - will be customized to suit your needs, guaranteeing an event that your guests won't forget.

THE MAIN DINING ROOM

up to 150 seated / up to 275 reception

BISTRO OR PRESSURE LOUNGE

Ideal for happy hours, cocktail receptions or other social events

PRIVATE DINING SUITES

For more intimate affairs, we offer two semi-private dining suites that offer the perfect setting for a range of events, including corporate affairs, special celebrations and all-out soirées.

CONTACT

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PRIVATE DINING



DOM PERIGNON SUITE

Ideal for: meetings, wine tastings, seated dinners, corporate or special events

- Accommodates up to 40 seated
- Equipped with (1) - 55" TV & wireless microphone for presentations, cable television or visual's
- Music from the DJ can be piped in for the ultimate atmosphere
- Private entrance from street



CANDY BARR SUITE

Ideal for: meetings, wine tastings, seated dinners, corporate or special events, and cocktail receptions

- Accommodates up to 14 seated, 20 reception style
- Equipped with (1) - 55" TV that can be used for presentations, cable television or visual's for social engagements
- Music from the DJ piped in for the ultimate atmosphere



THE BISTRO

Ideal for: happy hours, cocktail receptions or other social events

- Located near the front of the restaurant overlooking Market St with floor-to-ceiling windows
- Accommodates up to 40 seated, 80 reception style
- Observe the vibe of the restaurant, while remaining intimate with your own party
- The music from the DJ is piped in for the ultimate atmosphere, you control the volume



DJ PRESSURE LOUNGE

Ideal for: happy hours, cocktail receptions or other social events

- Located near the front of the restaurant by the DJ booth & bar, directly off of the main dining room
- Accommodates up to 30 seated, 50 reception style
- Observe the vibe of the restaurant, while remaining intimate with your own party
- The music from the DJ is piped in for the ultimate atmosphere, you control the volume

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BAR & RECEPTION MENUS

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ULTRA PREMIUM OPEN BAR

LIQUOR

Belvedere Single Estate Rye Vodka, Absolut Elyx Vodka, Stolichnitskiy Vodka, Don Julio Anejo Tequila, Don Julio Blanco Tequila, Don Julio Reposado Tequila, Leblon Cachaca, Ron Zacapa 23 Rum, The Botanist Gin, Hennessy XO Cognac, Dalmore 12 yr Scotch, Glenmorangie scotch, Dewar's 12 Scotch, Monkey Shoulder Whiskey, Angels Envy Bourbon, Bulleit Rye

SPARKLING

Moët & Chandon Rose, Veuve Clicquot Brut

WINE

Selection of white & red from the "wines by the glass" menu

BOTTLED BEER

Selection of local & craft brews + American favorites

NON-ALCOHOLIC

Red bull, assorted fresh juices, assorted soft drinks

1ST HOUR \$39 per guest / 2ND HOUR \$37 per guest / 3RD HOUR \$35 per guest

PREMIUM OPEN BAR

LIQUOR

Belvedere Vodka & Flavors, Plymouth Gin, Brugal Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenmorangie, Hennessy VS, Patron Silver Tequila

SPARKLING

Prosecco

CHAMPAGNE

Sommelier's Choice

WINE

WHITE: Newton Chardonnay / RED: Terrazas Cabernet

BOTTLED BEER

Selection of local & craft brews + American favorites

NON-ALCOHOLIC

Assorted Fresh Juices, Soft Drinks

1ST HOUR \$27 per guest / 2ND HOUR \$25 per guest / 3RD HOUR \$23 per guest

**Pricing 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.*



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STANDARD OPEN BAR

LIQUOR

Amsterdam vodka & gin, Jack Daniel's, El Jimador tequila, Bacardi Light rum

SPARKLING

Stellina

WINE

WHITE: Newton Chardonnay / RED: Terrazas Cabernet Sauvignon

BOTTLED BEERS

Selection of local & craft brews + American favorites

NON-ALCOHOLIC

assorted fresh juices, Assorted soft drinks

1ST HOUR \$24 per guest / 2ND HOUR \$22 per guest / 3RD HOUR \$20 per guest

BEER & WINE OPEN BAR

WINE

WHITE: Newton Chardonnay / RED: Terrazas Cabernet Sauvignon

BOTTLED BEERS

Selection of local & craft brews + American favorites

NON-ALCOHOLIC

Assorted Fresh Juices, Soft Drinks

1ST HOUR \$20 per guest / 2ND HOUR \$18 per guest / 3RD HOUR \$16 per guest

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PASSED HORS D'OEUVRES PLEASE CHOOSE FIVE

STANDARD SELECTIONS

*\$33 per guest / 25 guest minimum / **48 HOURS NOTICE REQUIRED***

HOT BITES

WAGYU RICOTTA MEATBALLS

pomodoro sauce

CHICKEN SATAY - choice of:

CHILE PEANUT SAUCE

CURRIED YOGURT SAUCE

SOUTHWEST GLAZE

CARAMELIZED ONION & GOAT CHEESE TART

MEDITERRANAN VEGGIE SKEWER

MAC-N-CHEESE BITES

CHORIZO GREEN CHILE MUSHROOM CAP

CHINESE BRAISED SHORT RIB

green onion - rice cracker

MINI TRUFFLE GRILLED CHEESE

COLD BITES

CAPRESE SKEWERS

HOUSE CURED SALMON

cucumber - dill crème fraiche - water cracker

SESAME CRUSTED TUNA

asian slaw - wasabi cream - rice cracker

ENDIVE CUPS

goat cheese - braised beets

BRUSCETTA - choice of:

CANDIED PORK BELLY

brie cheese - seasonal chutney

BLACKENED FILET

whipped blue cheese - mushroom duxelle

CHARRED TOMATO - garlic confit

WHIPPED CINNAMON MASCARPONE

granny smith apple - candied walnut

PREMIUM SELECTIONS

\$6.50 each bite - must be selected by the dozen

HERB CRUSTED LAMB LOLLIPOP

LIL' BRGS - special sauce - house made sesame seed bun

SOUTHWEST BISON EMPANADA

DEVEILED EGG - choice of: truffle - chive | candied berkshire pork belly | caviar

LOBSTER FRITTER - cold water lobster tail - pequillo pepper - chili remolade

DRY AGED PHILLY CHEESE STEAK BITES - truffle cheese sauce

PASSED DESSERTS PLEASE CHOOSE FOUR

\$16 per guest, per hour / 25 guests minimum

MINI CUPCAKES - choice of:

chocolate with peanut butter mousse

chocolate with chocolate mousse

confetti cupcake

ASSORTED HOUSE-MADE COOKIES

CHOCOLATE FLOURLESS CAKE

DOUGHNUT HOLES - cinamon sugar

CHOCOLATE COVERED STRAWBERRIES

SPIKED COTTON CANDY

**These items are cooked to order and may be served raw or undercooked.*

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PLATTERS **48 HOURS NOTICE REQUIRED**

SEAFOOD STATION

GRAND SEAFOOD PLATTER* \$250, serves 8 - 10

INCLUDES: market oysters - shrimp cocktail - alaskan king crab legs - ceviche - clams - mussels

SERVED WITH: house-made cocktail sauce - mignonette - lemon dijonaise - fresh lemon

SAVORY PLATTERS

EACH PLATTER INCLUDES 20 PIECES

CAPRESE SKEWERS - cherry tomato - basil \$50

MEDITERANEN VEGGIE SKEWERS - mixed vegetables \$60

WAYGU RICOTTA MEATBALLS - pomodoro sauce \$70

SPICY CALAMARI - chili remoulade \$80

CHICKEN SATAY \$80

CHOICE OF: chile peanut sauce - curried yogurt sauce - southwest glaze

BRUSCHETTA \$80

CHOICE OF:

CANDIED PORK BELLY - brie cheese - seasonal chutney

BLACKENED FILET - whipped blue cheese - mushroom duxelle

CHARRED TOMATO - garlic confit

WHIPPED CINNAMON MASCARPONE - granny smith apple - candied walnut

CHINESE BRAISED SHORT RIB SLIDERS - green onion - asian slaw \$90

LIL' BRGS* - waygu beef - special sauce - house made sesame seed bun \$130

DESSERT PLATTERS

\$50 - EACH PLATTER INCLUDES 20 PIECES

CHOCOLATE CHIP COOKIES (includes 25 pieces)

STICKY TOFFEE PUDDING

BROWNIES

MINI CUPCAKES

CHOICE OF:

chocolate with peanut butter mousse

chocolate with chocolate mousse

confetti cupcake

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THE ESSENTIALS **48 HOURS NOTICE REQUIRED**

CHIP & DIPS

TORTILLA CHIPS - molcajete salsa & guacamole

SEASONAL ROOT VEGETABLE CHIPS - *choice of dip*: roasted shallot - blue cheese - cilantro ranch

\$40 per platter - serves 8-12 guests

CRUDITÉ OF SEASONAL VEGETABLES

FRESH COLORADO VEGETABLES - chef's choice dip

\$40 per platter - serves 8-12 guests

MARKET STREET CHEESE & FRUIT PLATTER

assorted crackers - bread - seasonal fruit

\$110 per platter - serves 10 - 12 guests

SEAFOOD STATION*

INCLUDES: market oysters - tuna tartare - ceviche - shrimp cocktail - jumbo lump crab salad

SERVED WITH: house-made cocktail sauce - mignonette - fresh lemon

\$30 per guest - upon request - 10 person minimum

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DINNER MENUS

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SEATED DINNER I - "5280"

FIRST COURSE

PLEASE CHOOSE TWO - SERVED FAMILY STYLE
INCLUDE 3 FOR ADDITIONAL \$5 PER GUEST

TUNA TARTARE* - hass avocado - soy honey emulsion - taro chip

BURRATA - baby heirloom tomatoes - macadamia nut pesto - sourdough bread

BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano

BLUE ICEBERG SALAD - nueske's applewood smoked bacon - point Reyes blue cheese - cherry tomatoes

STK'S FAMOUS LIL' BRGS* - wagyu - special sauce - sesame seed bun - (one per person)

SECOND COURSE

PLEASE CHOOSE TWO

MISO GLAZED CHILEAN SEA BASS* - buckwheat soba noodles - mushroom broth - bok choy salad

WAGYU FLATIRON 8oz*

CHICKEN 2 WAYS - butternut squash - fingerling potato - nueske's bacon red wine - chicken jus

SIDES FOR THE TABLE

PLEASE CHOOSE TWO - SERVED FAMILY STYLE

CREAMY YUKON POTATOES / PARMESAN TRUFFLE FRIES / BROCCOLINI / CREAMED SPINACH

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / MAC & CHEESE

PREMIUM SIDES

LOBSTER MAC & CHEESE - \$27 per order | TRUFFLE MAC & CHEESE - \$23 per order

DESSERT

CHEF'S SELECTION DESSERT PLATTER

\$82 per guest

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SEATED DINNER II - "PIKES PEAK"

FIRST COURSE

PLEASE CHOOSE ONE: PLATED

BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano

BLUE ICEBERG SALAD - nueske's applewood smoked bacon - point Reyes blue cheese - cherry tomatoes

BOURBON APPLE - bourbon roasted apple - point Reyes blue cheese - candied walnuts

SECOND COURSE

CHOICE OF:

6oz FILET*

MISO GLAZED CHILEAN SEA BASS* - buckwheat soba noodles - mushroom broth - bok choy salad

WAGYU FLATIRON 8oz*

CHICKEN 2 WAYS - butternut squash - fingerling potato - nueske's bacon red wine - chicken jus

OPTIONAL SIDES FOR THE TABLE

PLEASE CHOOSE TWO - SERVED FAMILY STYLE

CREAMY YUKON POTATOES / PARMESAN TRUFFLE FRIES / BROCCOLINI / CREAMED SPINACH

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / MAC & CHEESE

PREMIUM SIDES

LOBSTER MAC & CHEESE - \$27 per order | TRUFFLE MAC & CHEESE - \$23 per order

DESSERT

CHEF'S SELECTION DESSERT PLATTER

\$92 per guest

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SEATED DINNER III - "MNT EVANS"

FIRST COURSE

PLEASE CHOOSE TWO - SERVED FAMILY STYLE

INCLUDE 3 FOR ADDITIONAL \$5 PER GUEST

STK'S FAMOUS LIL' BRGS* - wagyu - special sauce - sesame seed bun - (one per person)

BURRATA - baby heirloom tomatoes - macadamia nut pesto - sourdough bread

BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano

BLUE ICEBERG SALAD - nueske's applewood smoked bacon - point Reyes blue cheese - cherry tomatoes

BOURBON APPLE - bourbon roasted apple - point Reyes blue cheese - candied walnuts

SECOND COURSE

PLEASE CHOOSE THREE

10oz FILET*

BRAISED SHORT RIB* - jalapeño cheddar grits - roasted red pepper relish - crispy shallot - red wine glaze

MISO GLAZED CHILEAN SEA BASS* - buckwheat soba noodles - mushroom broth - bok choy salad

CHICKEN 2 WAYS - butternut squash - fingerling potato - nueske's bacon red wine - chicken jus

SIDES FOR THE TABLE

PLEASE CHOOSE TWO - SERVED FAMILY STYLE

CREAMY YUKON POTATOES / PARMESAN TRUFFLE FRIES / BROCCOLINI / CREAMED SPINACH

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / MAC & CHEESE

PREMIUM SIDES

LOBSTER MAC & CHEESE - \$27 per order | **TRUFFLE MAC & CHEESE** - \$23 per order

DESSERT DUO

SALTED CARAMEL BUDINO - white chocolate streusel - vanilla chantilly

FLOURLESS CHOCOLATE CAKE - chocolate pudding - candied peanuts

\$100 per guest

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SEATED MENU IV - "ASPEN"

FIRST COURSE *PLEASE CHOOSE ONE - SERVED PLATED*

BURRATA - baby heirloom tomatoes - macadamia nut pesto - sourdough bread

BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano

BLUE ICEBERG SALAD - nueske's applewood smoked bacon - point Reyes blue cheese - cherry tomatoes

BOURBON APPLE - bourbon roasted apple - point Reyes blue cheese - candied walnuts

SECOND COURSE *PLEASE CHOOSE THREE*

LIL' BRGS* - wagyu beef - special sauce - sesame seed bun

DIVER SCALLOP* - butternut squash arancini - pear beurre blanc - pomegranate

TUNA TARTARE* - hass avocado - soy honey emulsion - taro chip

SEARED FOIE GRAS

SECOND COURSE *PLEASE CHOOSE THREE*

MISO GLAZED CHILEAN SEA BASS* - buckwheat soba noodles - mushroom broth - bok choy salad

CHICKEN 2 WAYS - butternut squash - fingerling potato - nueske's bacon red wine - chicken jus

COLORADO RACK OF LAMB - root vegetable hash - pomegranate jus - chai chèvre

10oz FILET

16oz NY STRIP

SIDES FOR THE TABLE *PLEASE CHOOSE TWO - SERVED FAMILY STYLE*

CREAMY YUKON POTATOES / PARMESAN TRUFFLE FRIES / BROCCOLINI / CREAMED SPINACH

WILD MUSHROOMS / JALAPEÑO CHEDDAR GRITS / MAC & CHEESE

PREMIUM SIDES

LOBSTER MAC & CHEESE - \$27 per order | TRUFFLE MAC & CHEESE - \$23 per order

DESSERT DUO

SEASONAL CRÈME BRÛLÉE

FLOURLESS CHOCOLATE CAKE - chocolate pudding - candied peanuts

\$125 per guest

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SEATED DINNER V “MILE HIGH - DOM PÉRIGNON”

DOM PÉRIGNON PAIRING

GLASS OF VINTAGE 2009

DEVILED EGG & CAVIAR

SHELLFISH PLATTER - oysters - pickled prawns - crab

SALAD

CHOICE OF

BABY GEM CAESAR - white anchovies

BLUE ICEBERG - applewood smoked bacon

FISH

SERVED FAMILY STYLE

PAN SEARED SCALLOPS - short rib risotto - black truffle

BUTTER POACHED LOBSTER TAIL - gnocchi - shellfish cream

MAIN

CHOICE OF

FILET - seared foie gras - potato - wine jus

CHICKEN BALLOTINE - mushroom duxelle - butternut squash - cranberry purée - brandi demi

SPICED TUNA - togarashi spice - sweet potato purée - beech mushrooms - citrus segments - yuzu vinaigrette

DESSERT

CHEF'S CHOICE

\$175 per guest

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PREMIUM STEAKS

MEDIUM

10oz FILET

additional \$15 per guest

16oz SIRLOIN

additional \$14 per guest

14oz BONE-IN FILET

additional \$25 per guest

14oz DRY-AGED DELMONICO

additional \$25 per guest

LARGE

18oz DRY-AGED BONE IN STRIP

additional \$25 per guest

28oz DRY-AGED PORTERHOUSE

additional \$84 per guest

MENU ADD ONS

SHRIMP COCKTAIL

\$18 per order

OYSTERS ON A HALF SHELL*

\$18 - 1/2 dozen

\$36 - 1 Dozen

TATER TOTS

\$12 per order

LOBSTER MAC & CHEESE

\$27 per order

TRUFFLE MAC & CHEESE

\$23 per order

PREMIUM TOPPINGS

ALASKAN KING CRAB \$14

KING CRAB "OSCAR" \$17

LOBSTER *mp*

SHRIMP *6 each*

3-SPICE PEPPER CRUST \$5

HOUSE BLACKENING \$5

TRUFFLE BUTTER \$6

JALAPEÑOS & ONIONS \$6

FOIE GRAS BUTTER \$7

FOIE GRAS \$13

SAUCE PLATTER \$12

STK

STK BOLD

AU POIVRE

HORSERADISH

CHIMICHURRI

BLUE BUTTER

BÉARNAISE

RED WINE

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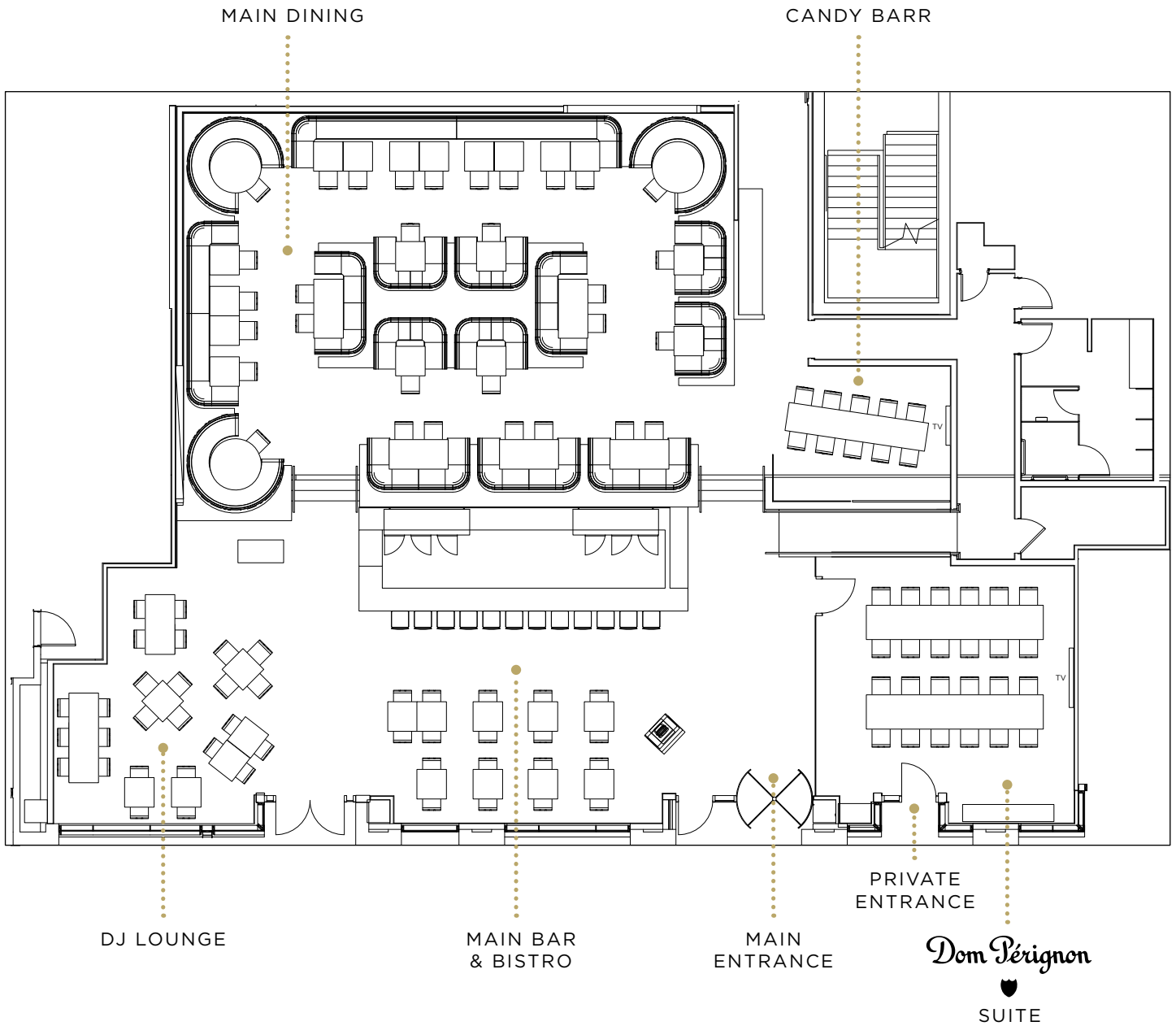
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FLOORPLAN



EVENT COORDINATION/FAQ

BOOKING

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

STAFFING

All employees hired for events are paid by service gratuities. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

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

CHEF ATTENDANTS: \$150

ADDITIONAL SERVERS & BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200

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

RENTALS

Event spaces at STK include various levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture and/or decor requests.

AUDIO VISUAL

STK Private Rooms are equipped with basic audiovisual equipment and inputs. Please inquire with your Events Manager who has a preferred vendor list if additional presentation and/or sound needs are required. Clients may also use outside vendors of their preference.

SERVICE FEES & TAXES

TAX: All event charges are subject to the 2.9% Denver State sales tax.

SERVICE CHARGE: A service charge of 20% will be added to the final bill, 18% of which will be distributed to servers, bussers and where applicable, bartenders and barbacks assigned to your event and the remainder to other personnel involved in your event.

STORAGE

STK 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.