

STK<sup>®</sup>  
SAN DIEGO

GROUP  
DINING

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

fSTKHOUSE   EATSTK

THEONEGROUP  
lifestyle hospitality

*\*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 / 20 seated / 25 reception

BLAZE STARR - COURTYARD / 50 seated / 70 reception

## **CONTACT**

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## MAIN LEVEL DINING SPACES

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### 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 or 20 guests seated
  - 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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## BAR & RECEPTION MENUS

- BEER & WINE OPEN BAR ..... 6
- CLASSIC OPEN BAR ..... 6
- PREMIUM OPEN BAR ..... 7
- LUXURY PACKAGE ..... 7
- PASSED HORS D'OEUVRES ..... 8
- PLATTERS ..... 9

## DINNER MENUS

- SEATED DINNER I - GASLAMP..... 11
- SEATED DINNER II - SEAPORT VILLAGE ..... 12
- SEATED DINNER III - PADRES ..... 13
- FAMILY STYLE DINNER - BALBOA PARK ..... 14
- STATIONS ..... 15

- EVENT COORDINATION/FAQS ..... 16



# BAR & COCKTAIL RECEPTION MENUS

PAGES 6 - 9



# 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

Vodka: New Amsterdam - Gin: New Amsterdam - Rum: Bacardi Silver - Bourbon: Four Roses  
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.*



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# 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

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# LUXURY OPEN BAR

## LIQUOR

Vodka: Absolut Elyx, Stoli Elit - Gin: Tanqueray, The Botanist - Rum: Bacardi Silver, Ron Zacapa 23, Captain Morgan Spiced  
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

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# 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*

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## 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*

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# PLATTERS

## SAVORY PLATTERS

### TRIO OF DIPS

tortilla chips - salsa crudo  
potato chips - spicy sour cream  
plantain chips - avocado dip  
*\$40 per platter*

### ARTISANAL SELECTION OF CHEESE & FRUIT

artisan cheeses - assorted crackers - vine fruits  
*\$75 per platter*

### 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*

### PARMESAN TRUFFLE FRIES

*\$65 per 2 dozen*

### MINI "SKINS"

cheddar cheese - sour cream - chives  
*\$65 per 2 dozen*

### BRUSCHETTA

tomatoes - basil - balsamic reduction  
*\$65 / 2 dozen*

### 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*

### MINI FISH TACOS\*

spicy slaw - tartar sauce  
*\$72 per 2 dozen*

### KOMBU BRINED CHICKEN SKEWERS

curried yogurt  
*\$72 per 2 dozen*

## 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*

### SALTED CARAMEL BROWNIE BITES

*\$42 per 2 dozen*

### CHOCOLATE DIPPED STRAWBERRIES

*\$48 per 2 dozen*

### HOUSE-MADE COOKIES

*\$33 per 2 dozen*

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# DINNER MENUS

PAGES 11 - 15



# SEATED DINNER I - GASLAMP *\$70 / 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

BLACK COD\* - tamarind bbq glaze - forbidden rice - broccoli rabe - macerated orange salsa

ROASTED MARY'S CHICKEN - ricotta dumplings - braised raddichio - butternut squash - honey crisp apple

8oz WAGYU FLAT IRON\* - chimichurri sauce

\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

## OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (\$13 each)

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 *+\$4*

LOBSTER MAC & CHEESE *+\$22*

## 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\*

6oz FILET MIGNON \$20

14oz SIRLOIN \$20

14oz BONE-IN FILET \$30

14oz DRY-AGED DELMONICO \$30

28oz DRY-AGED PORTERHOUSE \$35

34oz DRY-AGED TOMAHAWK \$45

### TOPPINGS

PEPPERCORN CRUSTED \$5

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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# SEATED DINNER II - SEAPORT VILLAGE \$82 / guest

## FIRST COURSE - PLEASE CHOOSE TWO

- BABY GEM CAESAR - herb croutons - parmigiano 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

- BLACK COD\* - tamarind bbq glaze - forbidden rice - broccoli rabe - macerated orange salsa
- ROASTED MARY'S CHICKEN - ricotta dumplings - braised raddichio - butternut squash - honey crisp apple
- 8oz WAGYU FLAT IRON\* - chimichurri sauce
- 14oz LOIN STRIP\* - red wine sauce

\*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

## OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (\$13 each)

- |  |                            |
|--|----------------------------|
| BRUSSELS SPROUTS - bacon - cider glaze | SWEET CORN PUDDING         |
| GRILLED ASPARAGUS                      | JALAPENO CHEDDAR GRITS     |
| CREAMED SPINACH                        | CHARRED BROCCOLI           |
| CREAMY YUKON POTATOES                  | TATER TOTS                 |
| PARMESAN TRUFFLE FRIES                 | FORAGED MUSHROOMS +\$4     |
| MAC & CHEESE                           | LOBSTER MAC & CHEESE +\$22 |

## 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\*

- 6oz FILET MIGNON \$20
- 14oz SIRLOIN \$20
- 14oz BONE-IN FILET \$30
- 14oz DRY-AGED DELMONICO \$30
- 28oz DRY-AGED PORTERHOUSE \$35
- 34oz DRY-AGED TOMAHAWK \$45

### TOPPINGS

- PEPPERCORN CRUSTED \$5
- TRUFFLE BUTTER \$10
- SHRIMP \$6 each
- ALASKAN KING CRAB \$15
- ALASKAN KING CRAB "OSCAR" \$19
- MAINE LOBSTER MP

### SAUCE PLATTER \$2

- STK & STK BOLD
- BERNAISE
- BLUE BUTTER
- AU POIVRE
- CHIMICHURRI
- RED WINE
- HORSERADISH

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# SEATED DINNER III - PADRES \$102 / 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

- BLACK COD\* - tamarind bbq glaze - forbidden rice - broccoli rabe - macerated orange salsa
  - ROASTED MARY'S CHICKEN - ricotta dumplings - braised raddichio - butternut squash - honey crisp apple
  - 6oz FILET MIGNON\* - red wine sauce
  - 14oz SIRLOIN\* - au poivre sauce
  - BRAISED AUSTRALIAN LAMB\* - creamy polenta - swiss chard - baby turnips - sweet pea & mint gremolata
- \*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

## OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (\$13 each)

- |  |                            |
|--|----------------------------|
| BRUSSELS SPROUTS - bacon - cider glaze | SWEET CORN PUDDING         |
| GRILLED ASPARAGUS                      | JALAPENO CHEDDAR GRITS     |
| CREAMED SPINACH                        | CHARRED BROCCOLI           |
| CREAMY YUKON POTATOES                  | TATER TOTS                 |
| PARMESAN TRUFFLE FRIES                 | FORAGED MUSHROOMS +\$4     |
| MAC & CHEESE                           | LOBSTER MAC & CHEESE +\$22 |

## 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 marshmallow fluff

## PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

### STK\*

- 14oz BONE-IN FILET \$30
- 14oz DRY-AGED DELMONICO \$30
- 28oz DRY-AGED PORTERHOUSE \$35
- 34oz DRY-AGED TOMAHAWK \$45

### TOPPINGS

- PEPPERCORN CRUSTED \$5
- TRUFFLE BUTTER \$10
- SHRIMP \$6 each
- ALASKAN KING CRAB \$15
- ALASKAN KING CRAB "OSCAR" \$19
- MAINE LOBSTER MP

### SAUCE PLATTER \$2

- STK & STK BOLD
- BERNAISE
- BLUE BUTTER
- AU POIVRE
- CHIMICHURRI
- RED WINE
- HORSERADISH

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# FAMILY STYLE DINNER - BALBOA PARK \$90 / guest

## STARTERS - PLEASE CHOOSE TWO

BLUE ICEBERG - Nueske's smoked bacon - Point Reyes blue cheese - cherry tomato

BABY GEM CAESAR - herb croutons - parmigiano reggiano

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

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

## ENTRÉES - PLEASE CHOOSE THREE

BLACK COD\* - tamarind bbq glaze - forbidden rice - broccoli rabe - macerated orange salsa

ROASTED MARY'S CHICKEN - ricotta dumplings - braised raddichio - butternut squash - honey crisp apple

SLICED WAGYU FLAT IRON\* - chimichurri sauce

BRAISED AUSTRALIAN LAMB\* - creamy polenta - swiss chard - baby turnips - sweet pea & mint gremolata

## 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 \$20

SLICED SIRLOIN \$20

SLICED BONE-IN FILET \$30

SLICED DRY-AGED DELMONICO \$30

SLICED DRY-AGED PORTERHOUSE \$35

SLICED DRY-AGED TOMAHAWK \$45

### TOPPINGS

PEPPERCORN CRUSTED \$5

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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# 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

## CARVING

includes assorted rolls & sauces

PLEASE CHOOSE TWO

### PRIME RIB\*

### FILET MIGNON\*

### ROASTED TURKEY

### RACK OF LAMB\*

### CHICKEN BREAST

\$55 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

## 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

## 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

## 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

### COTTON CANDY

#### ASSORTED COTTON CANDY

\$15 per guest - 1 hour

\$25 per guest - 2 hours

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# EVENT COORDINATION / FAQ

## 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.