

A woman with a joyful expression is seated at a dark wooden dining table. She is wearing a dark, shimmering, one-shoulder dress. Her hands are positioned over a white plate that contains a large portion of sliced, medium-rare steak, a side of roasted asparagus, and a small white bowl of dark sauce. A silver fork is held in her right hand, poised over the steak. To her left, a tall, elegant glass filled with red wine stands on the table. In the foreground, another plate with golden-brown, breaded potato wedges is partially visible. The background is softly blurred, showing the arm and shoulder of another person in a dark shirt. The overall atmosphere is intimate and sophisticated.

STK[®] DENVER

GROUP & PRIVATE DINING

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



STK Steakhouse artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic, vibe dining experience with the superior quality of a traditional steakhouse.

Located in 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.

HIGHLIGHTS

Full-service bar

Advanced sound system and lighting with DJ set-up

Complimentary high-speed WiFi access

RESTAURANT HOURS

..... LUNCH	
MONDAY - FRIDAY	11:00AM - 3:00PM
..... DINNER	
SUNDAY & MONDAY	3:00PM - 10:00PM
TUESDAY - THURSDAY	3:00PM - 11:00PM
FRIDAY & SATURDAY	3:00PM - 12:00AM
..... BRUNCH	
SATURDAY & SUNDAY	10:00AM - 3:00PM

CONTACT

EVENTSDENVER@TOGRP.COM | 833-STK-EVTS (833.785.3887)

STKSTEAKHOUSE.COM |   @EATSTK

STK DENVER PRIVATE DINING SPACES



DOM PERIGNON SUITE

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



CANDY BARR SUITE

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



Bright & Early Brunch

Family Style Brunch - \$65 per person (Available Saturday & Sunday)

STARTERS

(served family style)

MEDLEY FRESH FRUIT

seasonal assortment

ASSORTED PASTRIES

ENTRÉES

(choice of 3 - served family style)

LOBSTER & EGGS BENEDICT*

lobster - baby spinach - poached eggs caviar hollandaise - toasted english muffin

FILET 6oz*

CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

HOT CHICKEN & WAFFLE

buttermilk waffles - fried hot chicken thigh - pickles coleslaw - maple BBQ sauce

DESSERTS

(served family style)

STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

Bottoms Up

MIMOSA OR BLOODY MARY

30 per person | 90 minutes

Menu items are subject to change based upon availability & seasonal changes.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of a food borne illness especially when you have a medical condition.*

It's a Brunch Thing

Family Style Brunch - \$100 per person (Available Saturday & Sunday)

STARTERS (choice of 3 - served family style)

MEDLEY FRESH FRUIT
seasonal assortment

BABY GEM CAESAR
parmigiano reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG
nueske's applewood smoked bacon - point Reyes blue
cherry tomato

CRISPY CALAMARI
basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce

ENTRÉES (choice of 3 - served individually or family style)

FILET 6oz*

NY STRIP 14oz*

CINNAMON FRENCH TOAST
brioche - berries - cream cheese icing - maple syrup

HOT CHICKEN & WAFFLE
buttermilk waffles - fried hot chicken thigh - pickles
coleslaw - maple BBQ sauce

LOBSTER & EGGS BENEDICT*
lobster - baby spinach - poached eggs - caviar hollandaise
toasted english muffin

SIDES (choice of 3 - served family style)

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

MARKET VEGETABLES

TRADITIONAL MAC & CHEESE

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD
assortment of chef selected desserts.

Bottoms Up

MIMOSA OR BLOODY MARY

30 per person | 90 minutes

Menu items are subject to change based upon availability & seasonal changes.

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Let's Do Lunch

\$75 per person (Available Monday - Friday)

STARTERS (choice of 2 - served family style)

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

ENTRÉES (choice of 3 - served individually)

CHICKEN BREAST SANDWICH

grilled or fried - blt - white cheddar - ranch dressing

SHRIMP SCAMPI

sautéed shrimp - linguini - tomato
garlic white wine sauce

WAGYU BURGER & FRIES*

7oz beef patty - american cheese - lettuce - tomato
onion - special sauce - fries

vegetarian option available upon request

STK SANDWICH*

shaved coffee-rubbed ribeye - caramelized onion
gruyere - horseradish cream

SIDES (choice of 2 - served family style)

PARMESAN TRUFFLE FRIES

TRADITIONAL MAC & CHEESE

YUKON GOLD MASHED POTATOES

CREAMED OR SAUTEED SPINACH

DESSERTS

individually plated

CHOCOLATE CAKE - chocolate ganache sauce

CHEESECAKE - raspberry coulis - berries

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The Board Lunch Meeting

\$100 per person (Available Monday - Friday)

STARTERS (choice of 2 - served family style)

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce

ENTRÉES (choice of 3 - served individually)

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini
olive dressing

FILET 6oz*

WAGYU BURGER & FRIES*

7oz beef patty - american cheese - lettuce - tomato
onion - special sauce - fries

SIDES (choice of 3 - served family style)

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES

TRADITIONAL MAC & CHEESE

CREAMED OR SAUTEED SPINACH

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

or

served individually - choice of 2

CHOCOLATE CAKE CHEESECAKE APPLE PIE

Menu items are subject to change based upon availability & seasonal changes.

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The Vibe Dinner Menu

Served Family Style - \$125 per person

STARTERS (choice of 2 - served family style)

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

ENTRÉES (choice of 3 - served family style)

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini
olive dressing

FILET 6oz*

WAGYU FLAT IRON 8oz*

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach
shaved black truffle

SIDES (choice of 2 - served family style)

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

MARKET VEGETABLES

TRADITIONAL MAC & CHEESE

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts.

Menu items are subject to change based upon availability & seasonal changes.

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Not Your Daddy's Menu

Served Family Style - \$175 per person

STARTERS (choice of 3 - served family style)

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato

ENTRÉES (choice of 3 - served individually or family style)

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil

BRAISED BEEF SHORT RIB

creamed potatoes - roasted pepper relish
crispy shallots - red wine glaze

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach
shaved black truffle

FILET 10oz*

NY STRIP 14oz*

SIDES (choice of 3 - served family style)

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

MARKET VEGETABLES

TRADITIONAL MAC & CHEESE

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts.

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The STK Prime Menu

\$225 per person

1ST COURSE

SHELLFISH PLATTER* - oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster
includes: cocktail sauce - mignonette - lemon dijonnaise

2ND COURSE

(choice of 3 - served individually or family style)

BURRATA - marinated beetroot - pickled red onions - basil oil - crunchy sourdough

BABY GEM CAESAR - parmigiano reggiano - lemon black pepper emulsion - herb crouton

BLUE ICEBERG - nueske's applewood smoked bacon - point reyes blue - cherry tomato

JUMBO LUMP CRAB CAKE - whole grain mustard cream - chili thread - cucumber mustard seeds salad

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

BIGEYE TUNA TARTARE* - hass avocado - taro chips - soy-honey emulsion

CRISPY CALAMARI - basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce

3RD COURSE

(please choose 2 entrées & 2 steaks) guests choice night of

ENTRÉES

FREE RANGE CHICKEN - peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON* - pickled cherry tomatoes - piquillo broccolini - olive dressing

MISO GLAZED CHILEAN SEA BASS - sautéed bok choy - ginger - crispy shallots - thai basil

BRAISED BEEF SHORT RIB - creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushrooms - baby spinach - shaved black truffle +20 per person

MAINE LOBSTER LINGUINI - tomato - lemon - garlic - creamy lobster sauce - parmesan +30 per person

STEAKS* (includes sauce plate)

SMALL: **SPINALIS** 8oz | **FILET** 10oz

MEDIUM: **BONE-IN FILET** 14oz | **COWGIRL RIBEYE** 16oz | **DRY-AGED BONE-IN STRIP** 18oz

SIDES

(choice of 4 - served family style)

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

MARKET VEGETABLES

MAC & CHEESE

DESSERTS

served family style

**STK SIGNATURE
DESSERT BOARD**

assortment of chef selected desserts

served individually - choice of 2

**CHOCOLATE CAKE
CHEESECAKE
APPLE PIE**

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The Upgrades

ADD ONS

SHELLFISH PLATTERS*

oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster
includes: cocktail sauce - mignonette - lemon dijonnaise 52 per person

OYSTER PLATTER*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 54

BUTTER BOARD

truffle - lobster - wagyu umami (3 of each) 99

STK SIGNATURE SAUCES

STK - STK bold - au poivre - red wine - béarnaise - horseradish - chimichurri - blue butter 16 per board

CHEF CREATED TOPPINGS BOARD

shrimp - lobster tail MP

BUBBLES & PEARLS*

dozen oysters + bottle or magnum of champagne MP

PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +10 per person

BACON MAC & CHEESE +6 per person

PREMIUM STEAK

A5 WAGYU MENU* - priced per ounce MP

34oz DRY-AGED TOMAHAWK* 157

WINE PAIRINGS



custom sommelier paired wines are available with
each menu, ask your event sales representative for pricing

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Passed Hors d'Oeuvres

Minimum 20 People

\$50 PER PERSON | *please select 5*

OYSTERS ON A HALF SHELL*
mignonette - cocktail sauce - lemon

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

TATER TOTS

FALAFEL & CHILI TAHINI

GIANT WAGYU MEATBALLS

SHORT RIB QUESADILLA

**VODKA CURED CUCUMBER &
SALMON STILETTO**

Add additional hour for \$50

or

\$75 PER PERSON | *please select 5*

CRISPY CALAMARI
basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce

JALAPENO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon

TUNA TARTARE SPOON*
hass avocado - taro chips - soy-honey emulsion

BEEF TARTARE SPOON*

STK & FRITES*

POPCORN CHICKEN

ANY ITEM FROM THE \$50 MENU

Add additional hour for \$75

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Floorplan

