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

STK[®] ORLANDO

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.

STK Orlando offers a modern twist on the traditional American steakhouse featuring an innovative menu mixed with a high-energy atmosphere, complete with a sleek lounge with a DJ and outdoor dining. STK defines the modern fine dining experience with incredible food, world-class service and the perfect atmosphere.

At approximately 14,000 square feet, the Orlando outpost is one of the largest STK locations. It's location in Disney Springs® makes it a convenient and beautiful location right in the midst of Orlando's bustling dining scene.

HIGHLIGHTS

Multiple full-service bars
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 - THURSDAY 3:00PM - 10:45PM

FRIDAY - SATURDAY 3:00PM - 11:15PM

BRUNCH

SATURDAY & SUNDAY 9:30AM - 3:00PM

CONTACT

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

STKSTEAKHOUSE.COM |    EATSTK

MAIN LEVEL DINING SPACES



TEMPEST STORM

- Ideal for seated dinners & business meetings
- Adorned with gold textured walls, a crocodile leather table, theatrical lighting, votive candles
- This room has AV capabilities
- The music from the DJ is piped in for the ultimate atmosphere, you control the volume



THE CARPET

- Ideal for exclusive seated dinners & social events
- Music from nightly DJ is piped throughout space
- Adorned with large flower vases, votive candles, ambient lighting, and banquette seating



BISTRO

- Ideal for seated dinners, cocktail receptions or passed hors d'oeuvres
- Adorned with votive candles, ambient lighting, and bar
- Furnished with dining or cocktail tables with views of Disney Springs

FRONT PATIO

- Ideal for seated dinners or cocktail receptions
- Dine outdoors with premiere views of Disney Springs
- Furnished with dining and/or cocktail tables, or lounge furniture

ROOFTOP LEVEL PRIVATE DINING SUITES

The music from the DJ is piped in for the ultimate atmosphere



THE FIRE PIT

- Ideal for semi private reception style events
- This covered circular space is furnished with high top tables surrounding our infamous fire pit design



THE BALCONY

- Ideal for seated dinners, cocktail receptions, wine tastings
- Furnished with dining or cocktail tables with premier views of Disney Springs, this space can be used for cocktail receptions, passed hors d'oeuvres, or seated dinners



THE TERRACE

- Ideal for private/semi-private seated dinners or cocktail receptions with passed hors d'oeuvres
- Furnished with dining tables or cocktail tables with lounge furniture with premier views

ROOFTOP MAIN DINING

- Ideal for private/semi-private seated dinners or cocktail receptions
- Adorned with votive candles, banquette seating and ambient lighting with a bar



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

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

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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.

**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.*

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.

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

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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**

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

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1580 E. BUENA VISTA DR | 833.785.3887 | EVENTSORLANDO@TOGRP.COM

STKSTEAKHOUSE.COM [EATSTK](https://www.eatstk.com)

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

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

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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

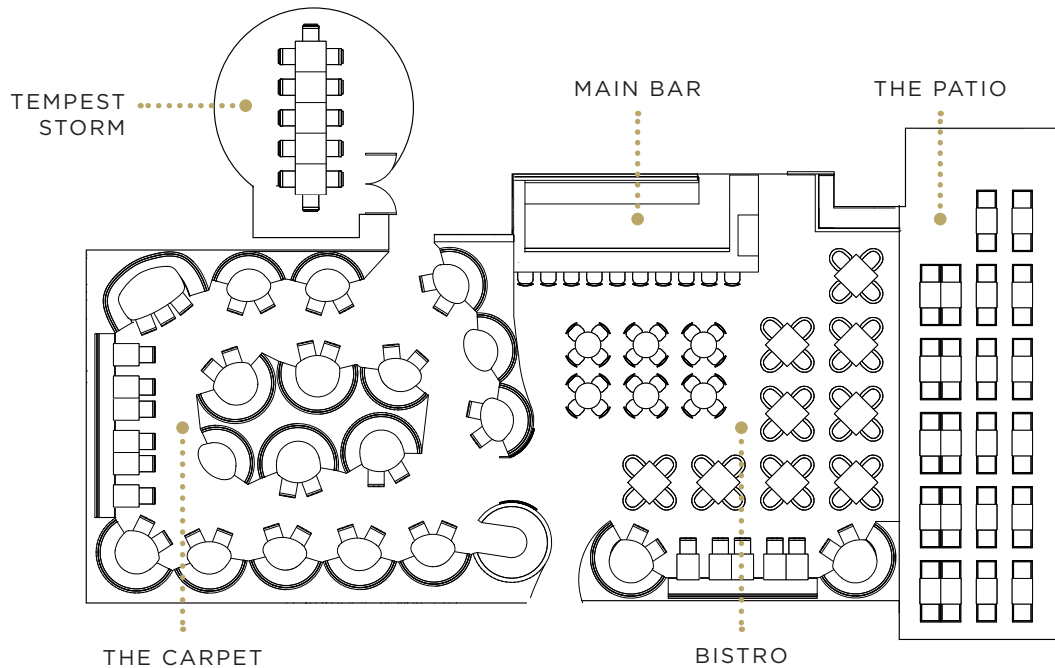
Add additional hour for \$75

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Floorplan

MAIN LEVEL



ROOFTOP LEVEL

