

A woman with a joyful expression is seated at a dark wooden table in a restaurant. 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 small white bowl of dark sauce, and a piece of green vegetable. A tall, elegant glass of red wine stands to the left of the plate. In the foreground, another plate with golden-brown, breaded potato wedges is partially visible. The background is softly blurred, showing the arm of another person in a dark shirt. The overall atmosphere is sophisticated and intimate.

STK<sup>®</sup> TORONTO

# 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. As one of the newest additions to the posh neighborhood of Yorkville, STK Toronto distinguishes itself with a vibrant mix of stylish dining and lounge spaces, paired with signature menus 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.

### PRIVATE DINING SUITES

For more intimate affairs, we offer two private private dining suites named after famous burlesque stars: Candy Barr and Tempest Storm. All of our suites offer the perfect setting for a range of events, including corporate affairs, special celebrations and all-out soirées.

### RESTAURANT HOURS

#### DINNER

MONDAY - THURSDAY	4:00PM - 11:00PM
FRIDAY & SATURDAY	3:00PM - 12:00AM
SUNDAY	3:00PM - 11:00PM

#### BRUNCH

SATURDAY & SUNDAY	11:00AM - 3:00PM
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### CONTACT

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153 YORKVILLE AVE | STKSTEAKHOUSE.COM

   EATSTK



# PRIVATE DINING SUITES

*Each suite can play music piped in from the DJ for the ultimate atmosphere, you control the volume.*



## CANDY BARR / TEMPEST STORM

**Ideal for:** meetings, wine tastings, seated dinners and cocktail receptions

- Accommodates up to 14 guests seated, 20 reception each separately
- Equipped with (2) 60" TVs that can be used for presentations, cable television or visual's for social engagements
- Adorned with grey textured walls, rosewood table and 1960's canvas art of classic burlesque dancers
- Can be combined to accommodate 28 guests seated, 40 reception style



## THE BISTRO

**Ideal for:** seated dinners

- Semi-private space located near the front of the restaurant, directly off of the Main Dining Room
- Accommodates 48 seated
- Observe the movement of the restaurant, while remaining discreet and intimate with your own party and private fireplace



## MAIN FLOOR

**Ideal for:** buyouts, tradeshow, wine tastings, launch parties, seated lunch & dinner

- Accommodates up to 200 guests seated or 300 guests reception style
- Furnished with creamy leather banquettes, textured crocodile leather and accented with a dramatic ceiling & theatrical lighting
- Featuring a white marble bar focal point, DJ booth and a fireplace to create the ultimate atmosphere
- Additional staffing fees may apply
- Minimums apply given time of year & service requests





# 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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# PASSED Hors d'Oeuvres

(20 guest minimum)

## STANDARD SELECTIONS

### BEEF & CHICKEN SELECTIONS

\$7 per piece \*minimum 20 pieces

CHICKEN CHORIZO SAMOSA - saffron aioli  
CHICKEN SKEWER - soy glaze  
TANGY BEEF SKEWER\* - chimichuri  
BRAISED SHORT RIB SLIDER - horseradish cream  
BEEF CROSTINI - onion blue cheese  
LIL' BRGS\* - waygu beef - special sauce- sesame seed bun  
GIANT WAGYU MEATBALL  
SHORT RIB QUESADILLA  
BEEF TARTARE\*  
POPCORN CHICKEN  
STK\* & FRITES

### VEGETARIAN SELECTIONS

\$6 per piece \*minimum 20 pieces

VEGETABLE SPRING ROLLS - sweet & sour sauce  
BRUSCHETTA - roasted tomato - balsamic vinaigrette  
FALAFEL - tahini dip  
SAFFRON ARANCINI - tomato dipping sauce  
TATER TOTS

### SEAFOOD SELECTIONS

\$8 per piece \*minimum 20 pieces

HAWAIIAN BIG EYE TUNA TARTARE\*  
hass avocado - soy honey emulsion - taro chips  
SPICED YELLOWTAIL SASHIMI\*  
BACON WRAPPED SHRIMP - lettuce cup  
SEASONAL CEVICHE\*  
SHRIMP COCKTAIL  
MARKET FISH LETTUCE CUP  
OYSTER ON THE HALF SHELL\*  
VODKA CURED CUCUMBER & SALMON STILETTO  
TUNA TARTARE TACO\*  
CRISPY CALAMARI

## PREMIUM SELECTIONS

market price \*minimum 20 pieces

WASABI SNOW CRAB SALAD  
cucumber - crispy wonton skin  
MAINE LOBSTER CONE  
avocado - marie rose sauce - caviar  
POACHED KING CRAB  
citrus mayo - finger lime  
GRILLED LAMB CHOPS\*  
chermoula - pomegranate seeds  
TARRAGON CRAB CAKES  
saffron rouille sauce  
ROASTED CHILEAN SEABASS  
sesame spinach - miso dressing

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## ALL COURSES SERVED FAMILY STYLE

## STARTERS

HEARTS OF ROMAINE - classic caesar dressing - brioche croutons - parmigiano-reggiano

BURRATA - heirloom tomatoes - basil - pesto - aged balsamic

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

HAWAIIAN BIG EYE TUNA TARTARE\* - hass avocado - soy honey emulsion - taro chips

## ENTRÉES

SHRIMP SCAMPI - sautéed shrimp - garlic white wine sauce **GF**

NEW YORK STRIP\* **GF**

COWGIRL BONE-IN RIBEYE\* **GF**

ORGANIC CHICKEN - seasonal accompaniments **GF**

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom - baby spinach **V**

## SIDES

(choose 4)

GREENS - broccolini **V** / asparagus **V** / market veggies **V**

SPUDS - creamy yukon potatoes **GF** / parmesan truffle fries

SAVORY - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding

## DESSERT

CHEF'S SELECTION OF STK DESSERTS

Add spark plug shot with dessert - additional 5 per person

\$149 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

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# SEATED DINNER | *Not Your Daddy's Menu*

## FIRST COURSE

*(served family style)*

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

SHRIMP COCKTAIL - cocktail sauce - lemon **GF**

## SECOND COURSE

*(choice of one at the time of event)*

HEARTS OF ROMAINE - classic caesar dressing - brioche croutons - parmigiano-reggiano

SEASONAL GREENS

BLUE ICEBERG SALAD - nueske's smoked bacon - point reyes blue cheese - cherry tomatoes **GF**

## THIRD COURSE

*(choice of one at the time of event)*

FREE RANGE ORGANIC CHICKEN - seasonal preparation **GF**

10oz FILET\* **GF**

MARKET FISH\* - seasonal preparation

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom - baby spinach **V**

## SIDES

*(choose 4 - served family style)*

GREENS - broccolini **V** / asparagus **V** / market veggies **V**

SPUDS - creamy yukon potatoes **GF** / parmesan truffle fries

SAVORY - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding

## DESSERT

*(choose 1)*

FLOURLESS CHOCOLATE CAKE

SEASONAL CHEESECAKE

\$159 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

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**FIRST COURSE***(served family style)*SHELLFISH PLATTER\* - oysters - pickled prawns - crab **GF****SECOND COURSE***(choice of one at the time of event)*

HEARTS OF ROMAINE - classic caesar dressing - brioche croutons - parmigiano-reggiano

SEASONAL GREENS

BLUE ICEBERG SALAD - nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF****THIRD COURSE***(choice of one at the time of event)*FREE RANGE ORGANIC CHICKEN - seasonal preparation **GF**10oz FILET MIGNON\* & SHRIMP (2PC) **GF**

16oz NY STRIP\*

MARKET FISH\* - seasonal preparation

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom - baby spinach **V***Add 15oz USDA PRIME Ribeye\* - \$20 per order***SIDES***(choose 4 - served family style)*GREENS - broccolini **V** / asparagus **V** / market veggies **V**SPUDS - creamy yukon potatoes **GF** / parmesan truffle friesSAVORY - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding**DESSERT***(choose 1)*

FLOURLESS CHOCOLATE CAKE

SEASONAL CHEESECAKE

\$179 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

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SEATED DINNER III

In The 6six Menu

AMUSE-BOUCHE

FIRST COURSE (served family style)

SHELLFISH PLATTER\* - oysters - pickled prawns - crab GF

SECOND COURSE (choice of one at the time of event)

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

BURRATA - heirloom tomatoes - basil - pesto - aged balsamic

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

ADD A PASTA COURSE

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

ENTRÉE (choice of one at the time of event)

15oz USDA PRIME RIBEYE\* GF

10oz FILET\* GF

16oz NY STRIP\* GF

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

FREE RANGE ORGANIC CHICKEN - seasonal preparation GF

GRILLED MIXED SEASONAL VEGETABLE PLATTER

SIDES (choose 4 - served family style)

GREENS - broccolini V / asparagus V / market veggies V

SPUDS - creamy yukon potatoes GF / parmesan truffle fries

SAVORY - mac & cheese / creamed spinach / mixed mushrooms GF / sweet corn pudding

DESSERT (choice of 1 plated or all 3 family style)

FLOURLESS CHOCOLATE CAKE - chocolate ganache sauce GF

SEASONAL CHEESECAKE

APPLE CRUMBLE

Add spark plug shot with dessert - additional 5 per person

\$199 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

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# Bottle List Service

Bottles are presented with sparklers - select up to 3 mixers (sodas & juice - Redbull not included)

## VODKA

Grey Goose	400
Belvedere	400
Cîroc	400
Ketel One	325
Tito's	325

## GIN

Hendrick's	400
Tanqueray	300
Tanqueray 10	375
Bombay Sapphire	300

## TEQUILA

Don Julio 1942	680
Clase Azul Reposado	1,025
Casamigos Blanco	400
Tromba Blanco	375
Don Julio Blanco	425
Don Julio Reposado	450
Patrón Silver	425

## RUM

Bacardi Superior	300
Gosling's Black	300
Diplomático	325
Mount Gay	375

## BOURBON

Maker's Mark	375
Bulleit	375
Buffalo Trace	400

## SCOTCH

Johnnie Walker Black	400
Johnnie Walker Blue	1,425
Johnnie Walker Gold	475
Macallan 12yr	525
Oban 14yr	625
Glenlivet 12yr	400

## RYE

George Dickel	240
Crown Royal	300

## COGNAC

Hennessy VS	400
Hennessy VSOP	575
Hennessy XO	1,200
Rémy Martin VSOP	475

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# Floorplan

