



STK[®]

STEAKHOUSE

STK STRAND
GROUP & PRIVATE DINING



STK STRAND
336-337 STRAND
LONDON WC2R 1HA
+44 (0) 20 3880 7045

GROUP RESERVATION & ENQUIRIES
stkstrand@togrp.com

PRIVATE DINING RESERVATION & ENQUIRIES
stkstrand@togrp.com

[STKSTEAKHOUSE.COM/LONDON](https://www.stksteakhouse.com/london)
 STK.LONDON

HOURS OF OPERATION

Sunday - Thursday	12:00 - 00:00
Friday - Saturday	12:00 - 01:00

*Hours can be extended subject to availability.



STK[®]
STEAKHOUSE



Private Dining Room

From celebratory dinners to business lunches, our private dining room is the perfect space for your event.



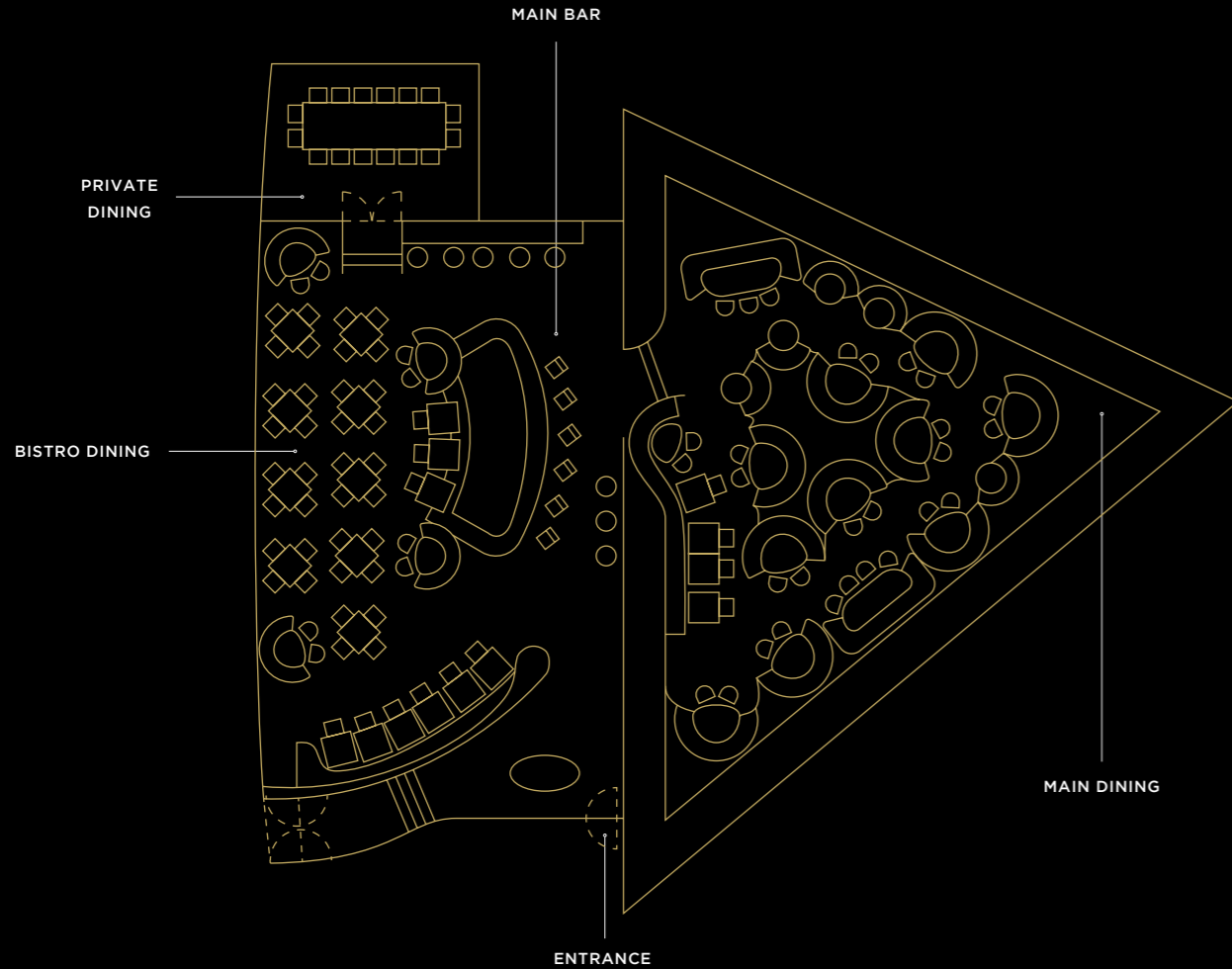
Bistro

Our versatile Bistro is the perfect space for your semi-exclusive events.

Main Dining Room

Our Main Dining Room is perfect for large-scale events from end of year parties, to product launches.





Floorplan & Capacities

EVENT OPTIONS	SEATED CAPACITY	STANDING CAPACITY
PRIVATE DINING	30	40
BISTRO DINING	120	200
MAIN DINING	130	250
FULL VENUE	250	500

Events Team +44 (0) 20 3880 7045 | stkstrand@togrp.com

Festive Menu

SAMPLE MENU | 75 PER GUEST
SUPPLEMENT UPGRADES AVAILABLE, ENQUIRE FOR MORE DETAILS

STARTERS SERVED FAMILY STYLE

BABY GEM CAESAR baby gem leaves - cherry tomatoes - crunchy focaccia - parmesan cheese

LIL'S BRGS jack's creek beef patty - special sauce - sesame seed bun

CURED BEETROOT SALMON dill sponge - blackberry gel - goats curd

CRISPY CALAMARI basil - padrón pepper - roasted garlic & lime aioli - asian chilli sauce

SUSHI SELECTION spicy salmon roll - california roll - wasabi - pickled ginger

MAINS CHOICE OF ONE MAIN PER PERSON

PUREBREAD WAGYU ROAST pulled shin of beef

ROASTED ORGANIC TURKEY confit leg - sausage & apricot stuffing

ROASTED SALMON celeriac purée - crispy cavolo nero - beurre blanc - salmon roe

PUMPKIN RAVIOLI roasted butternut squash - enoki mushroom - sage butter - chestnut crumb - black truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF FESTIVE SIDES

DESSERTS SERVED FAMILY STYLE

FESTIVE PARTY BOARD chocolate brownie - fun sweets - candy floss

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.



STK STRAND | GROUP & PRIVATE DINING | FESTIVE MENU

The Vibe Menu

SAMPLE MENU | 70 PER GUEST

STARTERS SERVED FAMILY STYLE

BABY GEM CAESAR baby gem leaves - cherry tomatoes - crunchy focaccia - parmesan cheese

BLUE ICEBERG bacon - blue cheese ranch - stilton crumble - cherry tomato

LIL' BRGS jack's creek beef patty - special sauce - sesame seed bun

TRUFFLE ARANCINI truffle mayo

MAINS CHOICE OF ONE MAIN PER PERSON

NEW YORK STRIP 290g

ROASTED CORN-FED CHICKEN pressed confit leg - hispi cabbage - port jus

ROASTED SALMON caramelised cauliflower - broad beans - marseillaise sauce

STRACCIATELLA RAVIOLI sweet pea - confit tomatoes - shaved italian truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF SIDES

DESSERTS SERVED FAMILY STYLE

STK SIGNATURE DESSERT BOARD

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.



STK STRAND | GROUP & PRIVATE DINING | VIBE MENU

Not Your Daddy's Menu

SAMPLE MENU | 80 PER GUEST

STARTERS SERVED FAMILY STYLE

BABY GEM CAESAR baby gem leaves - cherry tomatoes - crunchy focaccia - parmesan cheese

LIL' BRGS jack's creek beef patty - special sauce - sesame seed bun

YELLOWFIN TUNA TARTARE hass avocado - taro chips - soy-honey emulsion

CRISPY CALAMARI basil - padrón peppers - roasted garlic & lime aioli - asian chilli sauce

TRUFFLE ARANCINI truffle mayo

MAINS CHOICE OF ONE MAIN PER PERSON

FILET 200g

THE NEW YORK STRIP 250g

ROASTED CORN-FED CHICKEN pressed confit leg - hispi cabbage - port jus

ROASTED SALMON caramelised cauliflower - broad beans - marseillaise sauce

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

STRACCIATELLA RAVIOLI sweet pea - confit tomatoes - shaved italian truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF SIDES

DESSERTS SERVED FAMILY STYLE

STK SIGNATURE DESSERT BOARD

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.

STK[®]
STEAKHOUSE

STK STRAND | GROUP & PRIVATE DINING | NOT YOUR DADDY'S MENU

The STK Prime Menu

SAMPLE MENU | 90 PER GUEST

1ST COURSE SERVED FAMILY STYLE

SHELLFISH PLATTER oysters - ceviche - clams - mussels - jalapeño pickled shrimp - king crab

TRUFFLE ARANCINI truffle mayo

BABY GEM CAESAR baby gem leaves - cherry tomatoes - crunchy focaccia - parmesan cheese

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

LIL'S BRGS jack's creek beef patty - special sauce - sesame seed bun

2ND COURSE SERVED FAMILY STYLE

WAGYU PICANHA 350g

TOMAHAWK

ROASTED CORN-FED CHICKEN pressed confit leg - hispi cabbage - port jus

ROASTED SALMON caramelised cauliflower - broad beans - marseillaise sauce

STRACCIATELLA RAVIOLI sweet pea - confit tomatoes - shaved italian truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF SIDES

DESSERTS SERVED FAMILY STYLE

STK SIGNATURE DESSERT BOARD

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.

STK[®]
STEAKHOUSE

STK STRAND | GROUP & PRIVATE DINING | THE STK PRIME

Canapé Menu

SAMPLE MENU

MENU PACKAGE 1 | 49 PER GUEST

LIL' BRGS | SHORT RIBS CROQUETTES | CEVICHE
STK & CHIPS | TRUFFLE ARANCINI | CALIFORNIA MAKI ROLL
BACON MAC & CHEESE CROQUETTES | JALANPEÑO PICKLED SHRIMPS

MENU PACKAGE 2 | 75 PER GUEST

TUNA TACOS | CEVICHE | CRAB SLIDER | LIL' BRG
CRISPY CHICKEN BITES | TRUFFLE ARANCINI
BACON MAC & CHEESE CROQUETTES | CALIFORNIA ROLL
CALAMARI CONES | SALMON MAKI | FALAFEL TAHINI

CARVING STATION EXPERIENCE

Elevate your event with our Carving Station option included in our Canapé menu. Our skilled chefs will freshly carve a selection of premium cuts, accompanied by a variety of sauces and sides.

Interested in adding this to your event? Contact us for more information.

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.



STK STRAND | GROUP & PRIVATE DINING | MENU UPGRADES

The Upgrades

SUPPLEMENTS PRICES AVAILABLE ON REQUEST

OYSTERS-ON-A-HALF SHELL cocktail sauce - mignonette - lemon. served in half and full dozen
BUTTER BOARD truffle - lobster - wagyu umami - garlic
STK SIGNATURE SAUCES stk - stk bold - peppercorn - red wine - béarnaise - chimichurri
SHELLFISH TOWER oysters - ceviche - clams - mussels - jalapeño pickled shrimp - snow crab - maine lobster
CHEF CREATED TOPPINGS BOARD

PREMIUM STEAK

A5 WAGYU MENU served by the ounce at market price
PORTERHOUSE

PREMIUM MAC & CHEESE

TRUFFLE MAC & CHEESE
BACON MAC & CHEESE

WINE PAIRINGS

Custom sommelier paired wines are available with each menu.
Ask your event sales representative for pricing.

CANAPÉS

Please enquire.

FOOD STATIONS

Please enquire.

*Menus are seasonal, items & pricing are subject to change. Please inform the team if you have any allergies or dietary requirements. A discretionary service charge will be added to your bill.



STK STRAND | GROUP & PRIVATE DINING | MENU UPGRADES



STK STRAND

336-337 STRAND, LONDON WC2R 1HA

+44 (0) 20 3880 7045

stkstrand@togrp.com

STKSTEAKHOUSE.COM/LONDON

 **STK.LONDON**