



STK[®] LAS VEGAS

GROUP & PRIVATE DINING

3708 LAS VEGAS BLVD S | EVENTSLV@TOGRP.COM | 702.698.7990
STKSTEAKHOUSE.COM | [f](#) [t](#) [@EATSTK](#)



STK Las Vegas artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic fine dining experience with the superior quality of a traditional steakhouse. Conveniently located on the third floor of The Cosmopolitan of Las Vegas, STK Las Vegas 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.

RESTAURANT HOURS

MONDAY - THURSDAY | 4:00PM - 11:00PM

FRIDAY - SUNDAY | 3:00PM - 12:00AM

PRIVATE DINING ROOMS

CANDY BARR - accommodates up to 24 guests

TEMPEST STORM - accommodates up to 14 guests

PRIVATE ROOMS COMBINED - seats up to 38 guests

ONLINE

STKSTEAKHOUSE.COM



CONTACT

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PREMIUM OPEN BAR

LIQUOR - Vodka: Hendry's • Gin: Cleo, Hendrick's • Rum: Captain Morgan, Bacardi • Tequila: Patrón Silver, Patrón Reposado, Patrón Añejo • Bourbon: Maker's Mark, Crown Royal, High West, Angels Envy, Knob Creek, Basil Hayden • Rye: Redemption Rye • Whiskey: Jameson • Scotch: Johnnie Walker Black, Glenlivet 12

RED, WHITE & ROSÉ WINE - Justin Cabernet, Imagery Pinot Noir, Landmark Chardonnay, Matanzas Creek Sauvignon Blanc, Justin Rosé

SPARKLING - Stellina Di Notte Prosecco

BOTTLED BEER - Budweiser, Bud Light, Stella Artois, Michelob Ultra, Shock Top, Elysian Space Dust IPA, Corona, Heineken 0.0 (non-alcoholic)

NON-ALCOHOLIC - Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$55 / guest | 2 HOURS \$100 / guest | 3 HOURS \$145 / guest

UPGRADE TO VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE - \$10 / GUEST, PER HOUR

STANDARD OPEN BAR

LIQUOR - Vodka: Hendry's • Gin: Cleo • Rum: Bacardi • Tequila: Herradura • Whiskey: Black Market

RED, WHITE & ROSÉ WINE - Terrazas Malbec, Elouan Pinot Noir, Sonoma-Cutrer Chardonnay, Gabbiano Pinot Grigio, Justin Rosé

SPARKLING - Stellina Di Notte Prosecco

BOTTLED BEER - Budweiser, Bud Light, Stella Artois, Michelob Ultra, Corona, Heineken 0.0 (non-alcoholic)

NON-ALCOHOLIC - Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$45 / guest | 2 HOURS \$80 / guest | 3 HOURS \$115 / guest

BEER & WINE OPEN BAR

RED, WHITE & ROSÉ WINE - Sonoma-Cutrer Chardonnay, Elouan Pinot Noir, Gabbiano Pinot Grigio, Terrazas malbec, Justin Rosé

SPARKLING - Stellina Di Notte Prosecco

BOTTLED BEER - Budweiser, Bud Light, Stella Artois, Michelob Ultra, Corona, Heineken 0.0 (non-alcoholic)

NON-ALCOHOLIC - Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR \$35 / guest | 2 HOURS \$60 / guest | 3 HOURS \$85 / guest

CONSUMPTION BAR

PREMIUM BRANDS \$20 +

STANDARD BRANDS \$18 - \$19

RED WINE BY THE GLASS \$17 - \$25

WHITE WINE BY THE GLASS \$15 - \$22

BUBBLES \$18 - \$33

BEERS \$9 - \$11

COFFEES \$6 - \$9

BOTTLED STILL & SPARKLING WATER \$9

**Pricing does not include tax or gratuity. All beverage packages require a 2 hour minimum and are served as cocktails only (bottled water, shots or champagne not included). Satellite bar set-up fee of \$150 may be applicable if additional bar is needed. All food and beverage is subject to a 23% service fee & 8.375% sales tax.*



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PASSED HORS D'OEUVRES

(20 guest minimum)

STANDARD SELECTIONS

BEEF & CHICKEN SELECTIONS

\$7 per piece *minimum 20 pieces

CHICKEN CHORIZO EMPANADA

saffron aioli

CHICKEN SKEWER

soy glaze

TANGY BEEF SKEWER*

chimichuri

BRAISED SHORT RIBS SLIDER

horseradish cream

BEEF CROSTINI

onion blue cheese

LIL' BRGS*

waygu beef - special sauce - sesame seed bun

VEGETARIAN SELECTIONS

\$6 per piece *minimum 20 pieces

MUSHROOM SPRING ROLLS

sweet & sour sauce

BRUSCHETTA

roasted tomato - balsamic vinaigrette

CARAMELIZED ONION TARTE

fontina cheese

SAFFRON ARANCINI

tomato dipping sauce

SEAFOOD SELECTIONS

\$8 per piece *minimum 20 pieces

HAWAIIAN BIG EYE TUNA TARTARE*

hass avocado - soy honey emulsion - taro chips

SPICED YELLOWTAIL SASHIMI*

DUNGENESS CRAB CAKES

mustard seed aioli

BACON WRAPPED SHRIMP

lettuce cup

SCALLOP CEVICHE*

SHRIMP COCKTAIL

MARKET FISH LETTUCE CUP

PREMIUM SELECTIONS

\$8 per piece *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

BEEF FILET LOLLIPOPS*

marinated & grilled beef filet on bone

STK sauce

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**Pricing is per guest and does not include tax & gratuity. All food and beverage is subject to a 23% service fee & 8.375% sales tax.

SEATED DINNER I - THE WAYNE NEWTON

FIRST COURSE SELECTIONS

(choice of one at the time of event)

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

KALE SALAD - organic red quinoa - cranberries - apples *GF, V*

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

SECOND COURSE

(choice of one at the time of event)

FREE RANGE ORGANIC CHICKEN - seasonal preparation *GF*

6oz FILET STEAK* *GF*

MARKET FISH* - seasonal preparation

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

SIDES

(choose 3 - served family style)

GREENS - haricot vert *V* / asparagus *V* / sautéed spinach *V*

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

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

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES *GF*

\$110 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

GF - gluten free | V - vegetarian

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SEATED DINNER II - THE ELVIS

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

KALE SALAD - organic red quinoa - cranberries - apples **GF, V**

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**

6oz FILET* **GF**

MARKET FISH* - seasonal preparation

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

SIDES

(choose 3 - served family style)

GREENS - haricot vert **V** / asparagus **V** / sautéed spinach **V**

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

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

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES **GF**

\$120 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

GF - gluten free | V - vegan

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SEATED DINNER III - THE SINATRA

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

KALE SALAD - organic red quinoa - cranberries - apples **GF, V**

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**

6oz FILET MIGNON & LOBSTER* **GF**

MARKET FISH* - seasonal preparation

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

SIDES

(choose 3 - served family style)

GREENS - haricot vert **V** / asparagus **V** / sautéed spinach **V**

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

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

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES **GF**

\$140 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

GF - gluten free | V - vegan

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SEATED DINNER IV - THE DEAN MARTIN

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

BLUE ICEBERG SALAD - Nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF**

KALE SALAD - organic red quinoa - cranberries - apples

THIRD COURSE

(choice of one at the time of event)

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

14oz DELMONICO RIBEYE*

MARKET FISH* - seasonal preparation

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

SIDES

(choose 3 - served family style)

GREENS - haricot vert **V** / asparagus **V** / sautéed spinach **V**

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

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

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES **GF**

\$150 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

GF - gluten free | V - vegan

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SEATED DINNER V - THE HIGH ROLLER

AMUSE-BOUCHE

FIRST COURSE *(served family style)*

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

Veuve Clicquot

SALAD *(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

YELLOWTAIL CRUDO* - spicy ponzu - Fresno peppers - crispy garlic

Cloudy Bay Sauvignon Blanc

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

14oz DELMONICO RIBEYE* **GF**

10oz FILET* **GF**

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

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

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

Caymus Cabernet

SIDES *(choose 4 - served family style)*

GREENS - haricot vert **V** / asparagus **V** / sautéed spinach **V**

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

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

DESSERT

FLOURLESS CHOCOLATE CAKE - chocolate ganache sauce **GF**

Royal Tokaji

\$165 / guest

Optional Wine Pairing: \$100 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

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FAMILY STYLE - THE RAT PACK

STARTERS

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

KALE SALAD - organic red quinoa - cranberries - apples *GF, V*

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 *GF*

16oz SIRLOIN* *GF*

BONE-IN RIB STEAK* *GF*

ORGANIC CHICKEN - seasonal accompaniments *GF*

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

SIDES

(choose 3)

GREENS - haricot vert *V* / asparagus *V* / sautéed spinach *V*

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

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

DESSERT

CHOCOLATE MOUSSE WITH MIXED BERRIES *GF*

\$130 / guest

LIVEN UP YOUR PARTY WITH A ROUND OF SHOTS!

SPARK PLUG / PRICKLY PEAR / STRAWBERRY COBBLER / LEMON DROP

\$5 / guest

GF - gluten free | V - vegan

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UPGRADE YOUR DINNER

CHILLED SPECIAL SHELLFISH* *GF*

oysters - alaskan king crab cocktail - pickled prawns - ceviche
\$32 / guest

LIL' BRGS*

\$11 per burger
add truffles - \$5 per burger

14oz DELMONICO RIBEYE* *GF*

\$20 / guest

10oz FILET* *GF*

\$15 / guest

16oz NY STRIP* *GF*

\$15 / guest

14oz BONE-IN FILET* *GF*

\$20 / guest

JAPANESE A5 KOBE WAGYU* *GF*

MP

LOBSTER TAIL *GF*

\$35 / guest

SIDES

LOBSTER MAC & CHEESE

\$12 / guest

TRUFFLE MAC & CHEESE

\$12 / guest

TRUFFLE CREAMY YUKON POTATOES *GF*

\$12 / guest

STEAK TOPPINGS

2 SCALLOPS* \$25 / guest *GF*

CRAB OSCAR \$25 / guest *GF*

SHRIMP \$6 each *GF*

GF - gluten free | V - vegan

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BRUNCH MENU - THE HANGOVER

BASKET OF PASTRIES

FIRST COURSE

(choice of)

CLASSIC CAESAR - parmigiano-reggiano - lemon black pepper emulsion - herb crouton

JALAPEÑO PICKLED SHRIMP COCKTAIL - cocktail sauce - lemon

FRUIT BOWL - assorted seasonal fruit ✓

SECOND COURSE

(choice of)

SMOKED PORK BELLY BENEDICT

maple glazed bacon - shishito peppers - poached eggs - hollandaise - toasted english muffin - chili flakes

TRUFFLE STEAK & EGG

wagyu flat iron 8oz - fried egg - shaved truffle - crispy potatoes - truffle buttered brioche

CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup ✓

HOT CHICKEN & WAFFLE

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

\$65 / guest



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