

STK[®]
SAN DIEGO

GROUP
DINING

600 F ST | 619.354.5988
EVENTSSD@TOGRP.COM
STKHOUSE.COM

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THEONEGROUP
lifestyle hospitality

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



Located in the Andaz Hotel San Diego - Gaslamp Quarter, STK offers guests a fresh, modern alternative to the conventional San Diego dining experience. The seasonal, innovative menu, along with the sophisticated, stylish décor and decidedly lively and sultry atmosphere, lets guests know that this is definitely “not your daddy’s steakhouse.” STK San Diego is comprised of several discreet spaces, unified by a common design vocabulary and its sense of energy and intrigue. Ceilings soar in the main dining room against a backdrop of unadorned white brick with glass globe lights floating like stars throughout. Seating is banquette style, low and designed to engage a social atmosphere. The color and material palette runs from pressed black crocodile to creamy white leather. STK San Diego offers the full experience from incredible cuisine to breathtaking cocktails that are truly one-of-a-kind.

RESTAURANT HOURS

DINNER

SUNDAY - THURSDAY 5:00PM - 10:00PM

FRIDAY - SATURDAY 5:00PM - 11:00PM

SOCIAL HOUR

MONDAY - FRIDAY 3:30PM - 6:30PM

LUNCH

AVAILABLE UPON REQUEST

PRIVATE DINING

TEMPEST STORM / 16 seated / 20 reception

CANDY BARR / 20 seated / 30 reception

TEMPEST STORM & CANDY BARR COMBINED / 36 seated / 50 reception

MISTY AYRES - MEZZANINE / 25 reception

BLAZE STARR - COURTYARD / 50 seated / 70 reception

CONTACT

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MAIN LEVEL DINING SPACES



TEMPEST STORM & CANDY BARR

- Ideal for: meetings, seated lunch/dinners, wine tastings, cocktail receptions, rehearsal dinners & all day meetings
 - Floor to ceiling windows & views of F St makes this room perfect for exclusive private functions & presentations
 - Accommodates 36 guests seated or 50 guests for a reception
 - Music from the DJ is piped into this room with adjustable sound levels for the ultimate STK experience
 - This room can accommodate AV
 - Minimums may apply given group size, time of year & service requests
-



MISTY AYRES - MEZZANINE BALCONY

- Ideal for: cocktail receptions
 - Located on the 2nd floor, our luxurious mezzanine balcony overlooks the Main Dining Room and enjoys the ambiance & vibe of the restaurant
 - Floor to ceiling windows with views of 6th Ave
 - Accommodates 25 guests for a reception
 - The music from the DJ is piped into the space for the ultimate STK experience
 - This room can accommodate AV
-



BLAZE STARR - OPEN AIR COURTYARD

- Ideal for: seated lunch/dinners, wine tastings, lively cocktail receptions & all day meetings
- Adjacent to the lobby of the Andaz Hotel
- Accommodates 50 guests seated or 70 guests for a reception
- The space features a private bar & with a beautiful skylight
- The space can accommodate AV

MENUS

BAR & RECEPTION MENUS

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BAR & COCKTAIL RECEPTION MENUS

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BEER & WINE OPEN BAR

WINE

WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio

RED: Terrazas Reserva Malbec - Cherry Pie Three Vineyard Pinot Noir

BOTTLED BEERS

Michelob Ultra - Corona - Stella Artois - Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR \$20/guest | 2 HOURS \$34/guest | 3 HOURS \$54/guest | 4 HOURS \$74/guest

CLASSIC OPEN BAR

LIQUOR

Vodka: New Amsterdam - Gin: New Amsterdam - Rum: Bacardi Silver - Bourbon: Four Roses

Whiskey: Jack Daniel's - Scotch: Dewar's White Label - Tequila: El Jimador

WINE

WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio

RED: Terrazas Reserva Malbec - Cherry Pie Three Vineyard Pinot Noir

BOTTLED BEERS

Michelob Ultra - Corona - Stella Artois - Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR \$22/guest | 2 HOURS \$38/guest | 3 HOURS \$60/guest | 4 HOURS \$82/guest

**Pricing is per guest and does not include tax or service charge. Minimum of 2 hours/25 guests required.
Bar packages do not include bottled water, shots or doubles. Satellite bar set-up fee of \$150 may be applicable if additional bar is needed.*



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PREMIUM OPEN BAR

LIQUOR

Vodka: Ketel One & Flavors - Gin: Tanqueray - Rum: Bacardi, Captain Morgan - Bourbon: Maker's Mark
Whiskey: Jack Daniel's, Johnnie Walker Black - Scotch: Glenlivet 12yr - Cognac: Hennessy VS - Tequila: Don Julio Blanco

SPARKLING

Prosecco

WINE

WHITE: Landmark Overlook Chardonnay - Gabbiano Pinot Grigio - Whispering Angel Rosé
RED: Elouan Pinot Noir - Terrazas Reserva Malbec

BOTTLED BEERS

Michelob Ultra - Corona - Stella Artois - Goose Island IPA

NON-ALCOHOLIC

Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR \$26 / guest | 2 HOURS \$46 / guest | 3 HOURS \$72 / guest | 4 HOURS \$98 / guest

LUXURY OPEN BAR

LIQUOR

Vodka: Absolut Elyx, Stoli Elit - Gin: Tanqueray, The Botanist - Rum: Bacardi Silver, Ron Zacapa 23, Captain Morgan Spiced
Bourbon: Angel's Envy, Bulleit Rye - Whiskey: Monkey Shoulder - Cognac: Hennessy VSOP, Hennessy VS
Scotch: Dalmore 12yr, Glenmorangie 12yr, Dewar's 12yr - Tequila: Don Julio Añejo, Blanco & Reposado

CHAMPAGNE

Moët Rosé Impérial, Veuve Clicquot Brut

WINE

WHITE: Sonoma Cutrer Chardonnay - Cloudy Bay Sauvignon Blanc - Whispering Angel Rosé
RED: Justin Cabernet - Conundrum Blend - Elouan Pinot Noir

BOTTLED BEERS

Michelob Ultra - Corona - Stella Artois - Goose Island IPA - Mission Hefeweizen - Latitude 33 Blood Orange IPA
Ballast Point Manta Ray Double IPA - Alesmith .394 Pale Ale

NON-ALCOHOLIC

Assorted Fresh Juices - Assorted Soft Drinks

1 HOUR \$41 / guest | 2 HOURS \$76 / guest | 3 HOURS \$117 / guest | 4 HOURS \$158 / guest

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COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

BRUSCHETTA

tomatoes - basil - balsamic reduction

VEGETABLE DUMPLINGS

sweet ponzu sauce

MINI CRAB CAKES

red pepper remoulade

TUNA TARTARE*

avocado - soy honey emulsion - taro chip

GRILLED SHRIMP SKEWER

garlic aioli

WILD MUSHROOM & GOAT CHEESE TART

truffle oil

MINI "SKINS"

cheddar cheese - sour cream - chives

WAGYU MEATBALLS

pomodoro sauce - parmigiano reggiano

CRISPY PIGS KOBE BEEF DOGS

mustard - sauerkraut

MINI FISH TACOS*

spicy slaw - tartar sauce

KOMBU BRINED CHICKEN SKEWERS

curried yogurt

BBQ BRAISED SHORT RIBS SLIDERS

pickled vegetable slaw

\$26 / guest per hour - selection of 4

\$29 / guest per hour - selection of 5

\$32 / guest per hour - selection of 6

PREMIUM PASSED HORS D'OEUVRES

CRISPY OYSTERS ON THE HALF SHELL*

house made tartar sauce - capers - lemon

CEVICHE SHOTS*

mango - lime - chili

BABY LAMB CHOPS*

fig & balsamic gastrique - rosemary

LIL' BRGS*

wagyu - special sauce - sesame seed bun

Inclusive in item selection; additional \$4 / guest per item per hour

If in addition to item selection; additional \$8 / guest per item per hour

PASSED DESSERTS

PLEASE CHOOSE FOUR

HOUSE-MADE COOKIES

MINI DONUTS

dulce de leche filling

SALTED CARAMEL BROWNIE BITES

CHOCOLATE DIPPED STRAWBERRIES

S'MORES PARTY IN A CUP

chocolate pudding - graham cracker crumbs

vanilla ice cream - toasted marshmallow fluff

\$22 / guest per hour

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PLATTERS

SAVORY PLATTERS

TRIO OF DIPS

tortilla chips - salsa crudo
potato chips - spicy sour cream
plantain chips - avocado dip
\$40 per platter

ARTISANAL SELECTION OF CHEESE & FRUIT

artisan cheeses - assorted crackers - vine fruits
\$75 per platter

SEASONAL VEGETABLE CRUDITÉS

fennel - cauliflower - carrots - celery - cucumber
served with point Reyes blue cheese dipping sauce
\$65 per platter

VEGETABLE DUMPLINGS

sweet ponzu sauce
\$65 per 2 dozen

PARMESAN TRUFFLE FRIES

\$65 per 2 dozen

MINI "SKINS"

cheddar cheese - sour cream - chives
\$65 per 2 dozen

BRUSCHETTA

tomatoes - basil - balsamic reduction
\$65 / 2 dozen

WILD MUSHROOM & GOAT CHEESE TART

truffle oil
\$72 per 2 dozen

WAGYU MEATBALLS

pomodoro sauce - parmigiano reggiano
\$78 per 2 dozen

CRISPY OYSTERS*

remoulade - capers - lemon
\$96 per 2 dozen

CRISPY PIGS KOBE BEEF DOGS

mustard - sauerkraut
\$90 per 2 dozen

LIL' BRGS*

wagyu - special sauce - sesame seed bun
\$100 per 10 pieces

MINI FISH TACOS*

spicy slaw - tartar sauce
\$72 per 2 dozen

KOMBU BRINED CHICKEN SKEWERS

curried yogurt
\$72 per 2 dozen

SEAFOOD TOWERS

SMALL - oysters - ceviche - shrimp - mussels - calamari - *\$68 per tower*

MEDIUM - oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab - *\$85 per tower*

LARGE - oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab - whole maine lobster - *\$135 per tower*

DESSERT PLATTERS

MINI DONUTS

dulce de leche filling
\$42 per 2 dozen

SALTED CARAMEL BROWNIE BITES

\$42 per 2 dozen

CHOCOLATE DIPPED STRAWBERRIES

\$48 per 2 dozen

HOUSE-MADE COOKIES

\$33 per 2 dozen

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DINNER MENUS

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SEATED DINNER I - GASLAMP *\$65 / guest*

FIRST COURSE - PLEASE CHOOSE ONE

- BABY GEM CAESAR - herb croutons - parmigiano reggiano
- BLUE ICEBERG - Nueske's smoked bacon - Point Reyes blue cheese - cherry tomato
- FIELD GREENS SALAD - baby greens - shaved veggies - red wine vinaigrette
- SHAVED BRUSSELS SPROUTS - apple - cranberry - aged goat cheese - marcona almonds

SECOND COURSE - PLEASE CHOOSE TWO

- PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
- MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomdale spinach - spring onion gremolata
- 8oz SKIRT STEAK* - chimichurri sauce

*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)

- BRUSSELS SPROUTS - bacon - cider glaze \$12
- GRILLED ASPARAGUS \$12
- CREAMED SPINACH \$11
- CREAMY YUKON POTATOES \$11
- PARMESAN TRUFFLE FRIES \$11
- MAC & CHEESE \$12
- SWEET CORN PUDDING \$9
- JALAPENO CHEDDAR GRITS \$9
- CHARRED BROCCOLI \$10
- TATER TOTS \$12
- FORAGED MUSHROOMS \$18
- LOBSTER MAC & CHEESE \$26

DESSERT - FAMILY STYLE

- CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
- S'MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*

- 10oz FILET MIGNON \$15
- 16oz SIRLOIN \$20
- 14oz BONE-IN FILET \$20
- 14oz DRY-AGED DELMONICO \$25
- 28oz DRY-AGED PORTERHOUSE \$30
- 34oz DRY-AGED TOMAHAWK \$40

TOPPINGS

- PEPPERCORN CRUSTED \$4
- TRUFFLE BUTTER \$10
- SHRIMP \$6 each
- ALASKAN KING CRAB \$15
- ALASKAN KING CRAB "OSCAR" \$19
- MAINE LOBSTER MP

SAUCE PLATTER \$2

- STK & STK BOLD
- BERNAISE
- BLUE BUTTER
- AU POIVRE
- CHIMICHURRI
- RED WINE
- HORSERADISH

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SEATED DINNER II - SEAPORT VILLAGE *\$75 / guest*

FIRST COURSE - PLEASE CHOOSE TWO

BABY GEM CAESAR - herb croutons - parmigiano reggiano
BURRATA - serrano ham - arugula pesto - pistachios - smoked paprika croutons
TUNA TARTARE* - hass avocado - soy-honey emulsion - taro chips
BLUE ICEBERG - nueske's smoked bacon - point Reyes blue cheese - cherry tomato

SECOND COURSE - PLEASE CHOOSE THREE

PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
8oz SKIRT STEAK* - chimichurri sauce
10oz LOIN STRIP* - red wine sauce
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
**COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST*

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)

BRUSSELS SPROUTS - bacon - cider glaze \$12	SWEET CORN PUDDING \$9
GRILLED ASPARAGUS \$12	JALAPENO CHEDDAR GRITS \$9
CREAMED SPINACH \$11	CHARRED BROCCOLI \$10
CREAMY YUKON POTATOES \$11	TATER TOTS \$12
PARMESAN TRUFFLE FRIES \$11	FORAGED MUSHROOMS \$18
MAC & CHEESE \$12	LOBSTER MAC & CHEESE \$26

DESSERT - FAMILY STYLE

CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
S'MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*

10oz FILET MIGNON \$15
16oz SIRLOIN \$20
14oz BONE-IN FILET \$20
14oz DRY-AGED DELMONICO \$25
28oz DRY-AGED PORTERHOUSE \$30
34oz DRY-AGED TOMAHAWK \$40

TOPPINGS

PEPPERCORN CRUSTED \$4
TRUFFLE BUTTER \$10
SHRIMP \$6 each
ALASKAN KING CRAB \$15
ALASKAN KING CRAB "OSCAR" \$19
MAINE LOBSTER MP

SAUCE PLATTER \$2

STK & STK BOLD
BERNAISE
BLUE BUTTER
AU POIVRE
CHIMICHURRI
RED WINE
HORSERADISH

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SEATED DINNER III - PADRES *\$95 / guest*

FIRST COURSE - PLEASE CHOOSE ONE

BABY GEM CAESAR - herb croutons - parmigiano reggiano
 BLUE ICEBERG - nueske's smoked bacon - point Reyes blue cheese - cherry tomato
 SHAVED BRUSSELS SPROUTS - apple - cranberry - aged goat cheese - marcona almonds

SECOND COURSE - PLEASE CHOOSE TWO

TUNA TARTARE* - hass avocado - soy-honey emulsion - taro chips
 LIL BRGS* - wagyu beef - special sauce - sesame seed bun
 SHRIMP COCKTAIL - cocktail sauce - lemon
 BEEF TARTARE* - chopped tenderloin - capers - dijon mustard - kimchee aioli - 6 minute egg
 CRISPY CALAMARI - chili remoulade

THIRD COURSE - PLEASE CHOOSE THREE

PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde
 MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomsdale spinach - spring onion gremolata
 10oz FILET MIGNON* - red wine sauce
 16oz SIRLOIN* - au poivre sauce
 HERB CRUSTED RACK OF LAMB* - heirloom carrots - spiced yogurt

*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE (pricing is per item)

BRUSSELS SPROUTS - bacon - cider glaze \$12	SWEET CORN PUDDING \$9
GRILLED ASPARAGUS \$12	JALAPENO CHEDDAR GRITS \$9
CREAMED SPINACH \$11	CHARRED BROCCOLI \$10
CREAMY YUKON POTATOES \$11	TATER TOTS \$12
PARMESAN TRUFFLE FRIES \$11	FORAGED MUSHROOMS \$18
MAC & CHEESE \$12	LOBSTER MAC & CHEESE \$26

FOURTH COURSE - PLEASE CHOOSE TWO

CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream
 BAG O' DONUTS - dulce de leche filling - raspberry chambord - hot fudge dipping sauce
 S'MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*

14oz BONE-IN FILET \$20
 14oz DRY-AGED DELMONICO \$25
 28oz DRY-AGED PORTERHOUSE \$30
 34oz DRY-AGED TOMAHAWK \$40

TOPPINGS

PEPPERCORN CRUSTED \$4
 TRUFFLE BUTTER \$10
 SHRIMP \$6 each
 ALASKAN KING CRAB \$15
 ALASKAN KING CRAB "OSCAR" \$19
 MAINE LOBSTER MP

SAUCE PLATTER \$2

STK & STK BOLD
 BEARNAISE
 BLUE BUTTER
 AU POIVRE
 CHIMICHURRI
 RED WINE
 HORSERADISH

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FAMILY STYLE DINNER - BALBOA PARK *\$85 / guest*

STARTERS - PLEASE CHOOSE TWO

BLUE ICEBERG - Nueske's smoked bacon - point Reyes blue cheese - cherry tomato

FIELD GREENS SALAD - baby greens - shaved veggies - red wine vinaigrette

BABY GEM CAESAR - herb croutons - parmigiano reggiano

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

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

ENTRÉES - PLEASE CHOOSE THREE

PAN SEARED BLACK COD* - oyster mushrooms - spring garlic - shaved cucumber - salsa verde

MARY'S FARM ORGANIC CHICKEN - scarlet quinoa - bloomdale spinach - spring onion gremolata

SLICED SKIRT STEAK* - chimichurri sauce

BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze

HERB CRUSTED RACK OF LAMB* - heirloom carrots - spiced yogurt

SIDES TO SHARE - PLEASE CHOOSE TWO SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE

BRUSSELS SPROUTS - bacon - cider glaze

GRILLED ASPARAGUS

CREAMED SPINACH

CREAMY YUKON POTATOES

PARMESAN TRUFFLE FRIES

MAC & CHEESE

SWEET CORN PUDDING

JALAPENO CHEDDAR GRITS

CHARRED BROCCOLI

TATER TOTS

FORAGED MUSHROOMS *additional \$6 per side*

LOBSTER MAC & CHEESE *additional \$14 per side*

DESSERT SAMPLER - PLEASE CHOOSE TWO

CHOCOLATE CHIP COOKIE - chocolate sauce - caramel - vanilla ice cream

BAG O' DONUTS - dulce de leche filling - raspberry chambord - hot fudge dipping sauce

S'MORES PARTY IN A CUP - chocolate pudding - graham cracker crumbs - vanilla ice cream - toasted marshmallow fluff

PREMIUM ADDITIONS (ALL PRICING IS PER GUEST)

STK*

SLICED FILET MIGNON \$15

SLICED SIRLOIN \$20

SLICED BONE-IN FILET \$20

SLICED DRY-AGED DELMONICO \$25

SLICED DRY-AGED PORTERHOUSE \$30

SLICED DRY-AGED TOMAHAWK \$40

TOPPINGS

PEPPERCORN CRUSTED \$4

TRUFFLE BUTTER \$10

SHRIMP \$6 each

ALASKAN KING CRAB \$15

ALASKAN KING CRAB "OSCAR" \$19

MAINE LOBSTER MP

SAUCE PLATTER \$2

STK & STK BOLD

BEARNAISE

BLUE BUTTER

AU POIVRE

CHIMICHURRI

RED WINE

HORSERADISH

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STATIONS

SALAD

ASSORTED GREENS

garden salad - hearts of romaine - iceberg

ASSORTED TOPPINGS

gorgonzola - blue cheese - burrata - parmesan croûtons
candied walnuts - smoked bacon - cherry tomatoes

\$25 per guest, per hour

KOMBU BRINED CHICKEN OR SHRIMP

additional \$5 per guest, per hour

CARVING

includes assorted rolls & sauces

PLEASE CHOOSE TWO

PRIME RIB*

FILET MIGNON*

ROASTED TURKEY

RACK OF LAMB*

CHICKEN BREAST

\$50 per guest per hour

ADD ON:

MAC & CHEESE

SWEET CORN PUDDING

\$5 per guest per hour

LIL' BRGS* & TRUFFLE FRIES

\$35 per guest - 1 hour

\$52 per guest - 2 hours

GARDEN OF EDEN

RAW SEASONAL VEGETABLE CRUDITE

blue cheese & ranch dipping sauces - herb aioli - hummus

GRILLED SEASONAL VEGETABLE SKEWERS

SEASONAL FRUIT SKEWERS

available for groups of 30 or more

\$29 per guest for 1 hour / \$14 per guest for 2 hours

SUSHI BAR*

available for groups of 50 or more

\$65 per guest - 1 hour / \$95 per guest - 2 hours

REQUIRED SUSHI CHEF

50 - 100 guests - \$250

101 - 149 guests - \$500

150 or more - \$750

RAW BAR*

SHRIMP COCKTAIL - KING CRAB LEGS

OYSTERS - MUSSELS - CLAMS

\$60 per guest per hour

LOBSTER additional \$25 per guest

PASTA

includes assorted rolls

PLEASE CHOOSE TWO

ORECCHIETTE SHRIMP SCAMPI

RIGATONI - fresh tomato sauce - burrata - fresh basil

WILD MUSHROOM RISOTTO

\$35 per guest per hour

A CARNIVAL AFFAIR

STK DONUTS

maple glaze - candied pecans
powdered sugar - sprinkles
chocolate sauce

\$20 per guest - 1 hour

\$30 per guest - 2 hours

CANDY BAR

ASSORTED CANDY

\$15 per guest - 1 hour

\$25 per guest - 2 hours

COTTON CANDY

ASSORTED COTTON CANDY

\$15 per guest - 1 hour

\$25 per guest - 2 hours

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EVENT COORDINATION / FAQ

BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 5 days in advance of your event.

STAFFING

All employees hired for events are paid via gratuity. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

Flat Staffing Fees Based on (3) Hour Event Times are as follows:

COAT CHECK ATTENDANTS: \$125 each

ADDITIONAL SERVER: \$150

BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200 **Required for groups of 60 guests or more.*

ADDITIONAL NEEDS:

SET-UP & BREAKDOWN FEE: \$250 **Based on event production needs.*

EVENT EXTENSION: \$250 **Based on 1 hour past original event end time.*

RENTALS

Spaces at STK include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

AUDIO VISUAL

Certain event spaces have basic audiovisual equipment. Please inquire with your Events Manager regarding specific presentation or sound needs.

Items that are not carried in house are available for rental from outside preferred vendors.

TAXES & FEES

ADMINISTRATIVE FEE: All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.

TAX: All event charges are subject to 7.75% California State sales tax.

STORAGE

STK will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

LATE ARRIVALS

STK reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.