



Stake

chophouse & bar

PRIVATE EVENTS BROCHURE

1309 ORANGE AVENUE, CORONADO CA 92118 | (619)-522-0077 | WWW.STAKECHOPHOUSE.COM

stake

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Thank you for considering Stake Chophouse & Bar for your upcoming event! Host your next event with us and experience the top-notch customer service, chef-driven cuisine featuring wagyu, dry-aged beef along with fresh seasonal seafood from local and sustainable sources, and an award-winning wine list.

EXECUTIVE CHEF **Matt Sramek**

GENERAL MANAGER **Patrick Murphy**

Space Capacities

- Private Wine Cellar Room: 20 guests
- Orange Patio: 40 guests
- B Street Patio: 26 guests
- Main Dining Room: 50 guests
- Buyout: 145 guests

Single Point of Contact

The process is as simple as picking up the phone or sending an email. Our banquet coordinator is available to answer questions and help you plan your next meeting, party or special event.

Catering Also Available

Enjoy our exclusive cuts, chops, and more at the office, at home or at another venue through our fine dining catering program. Please contact our banquet coordinator.

Stake Chophouse & Bar is able to customize a menu for your unique needs. Our chef can also customize the menu with vegan, vegetarian, and gluten-free dining options.

Private Events Hours

Sun-Thurs 5pm-10pm & Fri-Sat
5pm-11pm (Last seating at 8PM)

Amenities

Wi-Fi, heated lamps for patio seating, and add-on floral arrangements

Parking

Free street parking available

Let's Start Planning!



Deyona Rangel
Banquet Coordinator

(619) 522-0077 | deyona@bbhca.com
Stakechophousesd.com



Dining Room

CAPACITY: 50



Private Wine Cellar Room

CAPACITY: 20

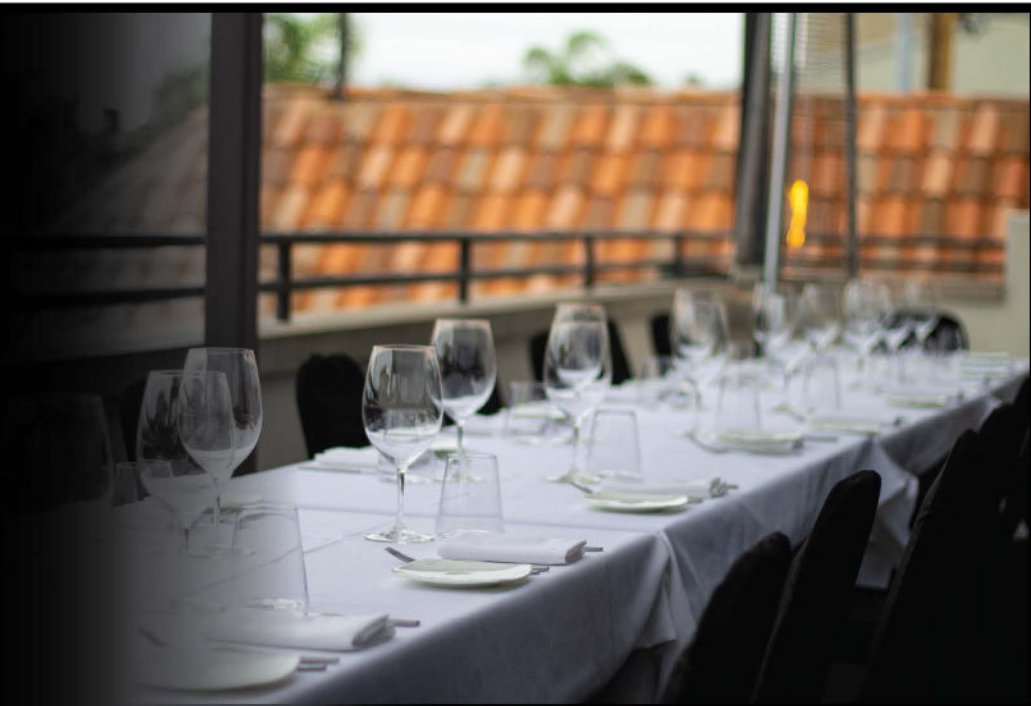


Orange Patio

CAPACITY: 40

B Street Patio

CAPACITY: 26



Buyout

CAPACITY: 145



Hors D'oeuvres



MUSHROOM & COMTE CROSTINI
\$2.50

VEGETABLE & GOAT CHEESE CROSTINI
\$2.00

PROVENCAL TOMATO (STUFFED)
\$3.50

STUFFED ZUCCHINI
\$2.50

CAVIAR POTATO WITH CHIVE CRÉME FRAICHE
\$3.50

FLATBREAD (SEASONAL VEGETABLE)
\$2.50

FLATBREAD (SUGO, MOZZARELLA, PEPPERS)
\$3.00

TAHITIAN CEVICHE ON TARO CHIP
\$2.50

AHI CRUDO ON CUCUMBER
\$3.00

SHRIMP TAPENADE SKEWERS
\$3.50

SEAFOOD IN PUFF PASTRY
\$4.00

WEDGE SALAD BITES
\$2.50

STEAK TARTARE ON POTATO CHIP
\$3.00

MINI RUEBEN WITH WAGYU BEEF
\$2.75

FILET SKEWERS
\$5.50

Add-Ons to Any Menu

CHILLED SEAFOOD PLATTER
42 (S) | 84 (M) | 168 (L)

First Course

SEASONAL MARKET SALAD

GREEN ASPARAGUS BISQUE

(CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPENADE)

WEDGE SALAD

(ICEBERG LETTUCE, BACON LARDON, BLEU CHEESE, TOMATO)

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

Main Course

WOOD-FIRED VEGETABLES

(WITH FARRO, CHAMOUILA)

SEASONAL FISH

DOUBLE CUT PORK CHOP

FILET MIGNON

FOR THE TABLE WITH MAIN COURSE

(SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS)

Dessert

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

(CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE)

FIVE LAYER CARROT CAKE

(CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL)

Dinner Menu

\$90 Per Person



Reserve Dinner Menu

\$100 Per Person

First Course

AHI TUNA POKE

(AVOCADO, GINGER, SEAWEED, TARO CHIPS)

SHRIMP COCKTAIL

(WITH COCKTAIL SAUCE, LEMON)

SEASONAL MARKET SALAD

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

GREEN ASPARAGUS BISQUE

(CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPENADE)

Main Course

WOOD-FIRED VEGETABLES

(WITH FARRO, CHARMOULA)

SEASONAL FISH

DOUBLE CUT PORK CHOP

FILET MIGNON

DRY AGED N.Y. STRIP

FOR THE TABLE WITH MAIN COURSE

(SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS)

Dessert

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

(CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE)

FIVE LAYER CARROT CAKE

(CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL)



First Course

SEASONAL MARKET SALAD

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

WEDGE SALAD

(ICEBERG LETTUCE, BACON LARDON, BLEU CHEESE, TOMATO)

GREEN ASPARAGUS BISQUE

(CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPENADE)

Main Course

WOOD-FIRED VEGETABLES

(WITH FARRO, CHAMOUILA)

SEASONAL FISH

WAGYU EYE & CRAB

FOR THE TABLE WITH MAIN COURSE

(SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS)

Dessert

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

(CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE)

FIVE LAYER CARROT CAKE

(CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL)

Premier Dinner Menu

\$120 Per Person



Ultimate Feast Menu

\$135 Per Person



First Course

(FAMILY STYLE)

CHILLED SEAFOOD TOWERS

STAKE TARTARE

(WITH CORNICHON, CRISPY CAPERS, POTATO CHIPS)

BROOKLYN BACON STEAK

Salad

SEASONAL MARKET SALAD

WEDGE SALAD

(ICEBERG LETTUCE, BACON LARDON, BLEU CHEESE, TOMATO)

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

Main Course

(FAMILY STYLE)

WHOLE ROASTED AND SLICED BEEF

(CHOOSE TENDERLOIN, N.Y. STRIPLOIN, OR RIBEYE)

SEARED AHI TUNA

SEASONAL VEGETABLE

DUCHESSE POTATO

BUTTER BRAISED MUSHROOMS

Dessert

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

(CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE)

FIVE LAYER CARROT CAKE

(CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL)