

A long, elegantly set dining table in a restaurant. The table is covered with a white tablecloth and set with white plates, silverware, and glasses. Several floral centerpieces are placed along the table. Large windows on the right side of the image provide a view of the outdoors. Decorative screens are visible on the left side of the image.

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

CHEF DE CUISINE MATTHEW MARTINEZ

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 5^{PM}-10^{PM}
& Fri-Sat 5^{PM}-11^{PM} (Last seating at 8^{PM})

AMENITIES

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

PARKING

Free street parking available

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.

SPACE CAPACITIES

- Private Wine Cellar Room: 20 guests
- Orange Patio: 40 guests
- Main Dining Room: 50 guests
- Buyout: 119 guests



LET'S START PLANNING

ORIANA SPATAFORE
BANQUET COORDINATOR

619-522-0077

ORIANA@BBHCA.COM

STAKECHOPHOUSESD.COM



DINING ROOM

CAPACITY: 50



PRIVATE WINE CELLAR ROOM

CAPACITY: 20

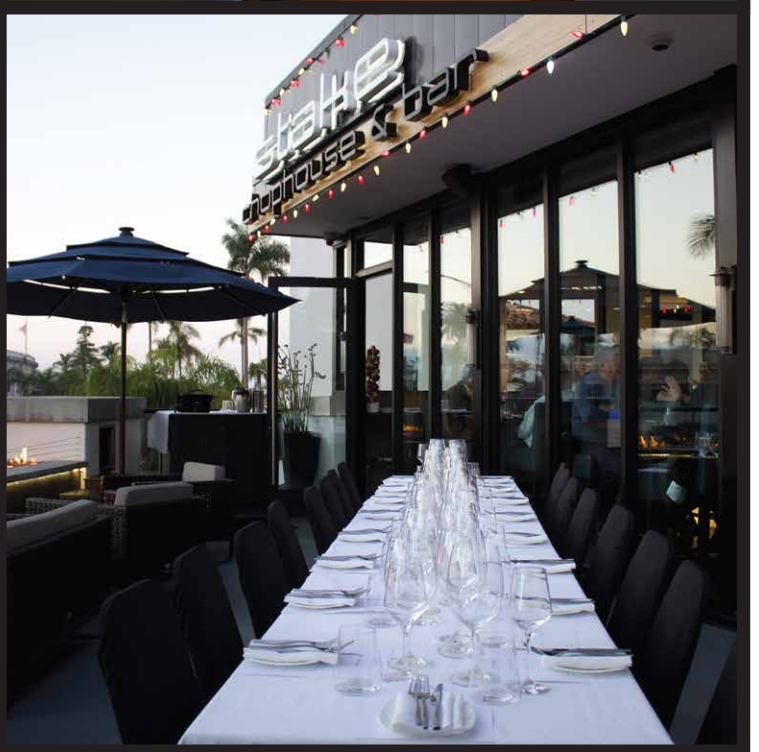
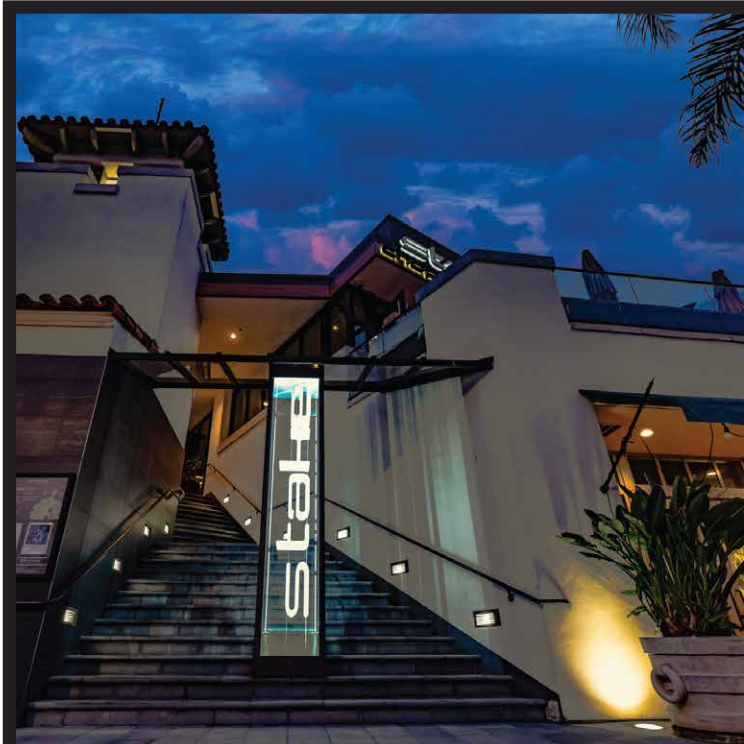


ORANGE PATIO

CAPACITY: 40

BUYOUT

CAPACITY: 119



HORS D'OEUVRES

Prices are per Piece -
12 ea Minimum Order Per Item



Woodfired Oyster Rockefeller	6
Vegetable & Goat Cheese Crostini	4
Mexican Prawn Ceviche Tostada Avocado, Chili Crema	8
A5 Wagyu Tataki Crispy Potato, Truffle Aioli	9
Petite Alaskan Crab Cake Remoulade	9
Stake Katsu Sandwich Brioche, Wagyu, Tonkatsu Sauce, Wasabi Aioli	10
Mini Lobster Rolls Tarragon Aioli , Caviar, Toasted Brioche	10
Caviar Donuts Brioche Donut, Caviar, Truffle Crème Fraîche, Chive	10
Seasonal Vegetable Flatbread (2-3 ppl)	16
Beef Sugo Flatbread(2-3 ppl) Mozzarella, Peppers	16
Ahi Crudo on Cucumber	6
Shrimp Tapenade Skewer	5
Hamachi Crudo Rice Cracker, Preserved Lemon Puree, White Soy	8
Steak Tartare on Potato Chip	7
Filet Skewer	7
Bacon Wrapped Mushroom Point Reyes Blue Cheese	6
Stake Burger Slider Blue Cheese, Mushroom	8
Artisan Cheese & Charcuterie	\$20/person

ADD-ONS TO ANY MENU

CHILLED SEAFOOD PLATTER

99 (M) 2-3 PEOPLE

198 (L) 4-5 PEOPLE

35 PER PERSON LARGE GROUP

DINNER MENU

\$140 Per Person

FIRST COURSE

SEASONAL MARKET SALAD

SEASONAL MARKET SOUP

WEDGE SALAD

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

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

MAIN COURSE

WOODFIRED VEGETABLES

(WITH FARRO, CHARMOULA)

SEASONAL FISH

NATURAL 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)

THE STAKE CARROT CAKE

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



RESERVE DINNER MENU

\$170 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)

SEASONAL MARKET SOUP

MAIN COURSE

WOODFIRED VEGETABLES

(WITH FARRO, CHAMOULA)

SEASONAL FISH

NATURAL 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)

THE STAKE CARROT CAKE

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

PREMIER DINNER MENU

\$180 Per Person

FIRST COURSE

SEASONAL MARKET SALAD

CAESAR SALAD

(ROMAINE, SHAVED PARMESAN, TORN CROUTON)

WEDGE SALAD

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

SEASONAL MARKET SOUP

MAIN COURSE

WOODFIRED VEGETABLES

(WITH FARRO, CHARMOULA)

SEASONAL FISH

WAGYU EYE & GARLIC PRAWNS

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)

THE STAKE CARROT CAKE

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



ULTIMATE FEAST MENU

\$195 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. STRIP LOIN, 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)

THE STAKE CARROT CAKE

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