



# Steak and Company Events Brochure

## Book Our Space

Private Dining • Executive Luncheons • Cocktail Reception • Meetings & Seminars • Product Launches  
Annual Parties • Graduation Celebrations • Birthday Parties • Hen & Stag Parties • Baby Showers & More

# About Steak and Company

At Steak and Company, quality runs through our veins. We are so proud of everything we do, with a deeper focus than ever on the provenance of our farm-to-fork ingredients, serving high-quality cuts from the countryside, directly sourced vino from the vineyards, and exceptional service in central London, making us the perfect spot for that exciting meal of the day.

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## What we are famous for.

Experience something special at our restaurants with our Steak Stone Experience. We invite you to become the chef, sizzling your premium cut of steak to perfection on a hot stone at your table. Whether you prefer it rare, medium, or well-done, the choice is yours. Pair your steak with our tasty sides and sauces, like Bone Marrow & Red Wine Jus or Truffle Mash. It's more than just a meal - it's an experience to remember.

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## Our Perks.

Enjoy a range of standout perks, including beautiful natural light and convenient proximity to major transport links. Whether you're hosting a casual gathering or a special celebration, we have something for your needs.



Natural light



Close to transport links



AV System



DJ's



Outdoor Seating Areas

# Meet Our Executive Chef

## Pawel Jursa

Armed with experience from the kitchens of legends like Marco Pierre White and Gordon Ramsay, Pawel brings a wealth of expertise to our team. As a vital member of our kitchen staff, he leads chefs, curates menus, and prepares delightful dishes for our guests.

Every steak served is cooked with precision and care, ensuring it is tender and flavourful every time. Our ingredients undergo rigorous taste tests by our Executive Head Chef before selection and regular quality assessments to ensure excellence. Beyond steak, we maintain the same commitment to quality across all our dishes, ensuring consistent excellence to cater to diverse tastes.





# Piccadilly Circus

24 Haymarket, London, SW1Y 4DG

Located in the heart of Central London, our exclusive venue offers modern elegance with convenience. Spread across two stylish floors, it is illuminated by natural light streaming through stunning floor-to-ceiling windows. Located just steps from major transport links, our venue also boasts a charming outdoor space ideal for alfresco dining or cocktails.

Whether you're hosting a corporate event or celebrating a special occasion, our venue promises a memorable experience right in the vibrant centre of the city.

Exclusive Hire: Seated 120

First Floor: Seated 60

Top Floor: Seated 60





# Leicester Square

3-5 Irving Street, London, WC2H 0HA

Surrounded by iconic British landmarks and world-famous theatres, our steakhouse boasts a prime location with easy access to transport links throughout the city. In addition to our exceptional steaks, our spacious outdoor area offers a fantastic setting to enjoy your meal while immersing yourself in the vibrant energy of Central London. Whether you're in the mood for a relaxed lunch, or a special evening out, our steakhouse provides the perfect setting to experience the finest steak in the heart of London.

Exclusive Hire: Seated 110





# Gloucester Road

152 Gloucester Road, London, SW7 4TD

Discover our Gloucester Road steakhouse in the charming Kensington area of London, ideally located near popular attractions and shopping. Whether you're organising a team dinner, enjoying a leisurely weekend brunch, or attending one of our lively music nights, our steakhouse offers a warm and inviting atmosphere. You can also enjoy a pre-dinner drink or nightcap in our spacious bar, making for a perfect end to your visit in the heart of Kensington.

Exclusive Hire: Seated 132 / Bar Seated 15



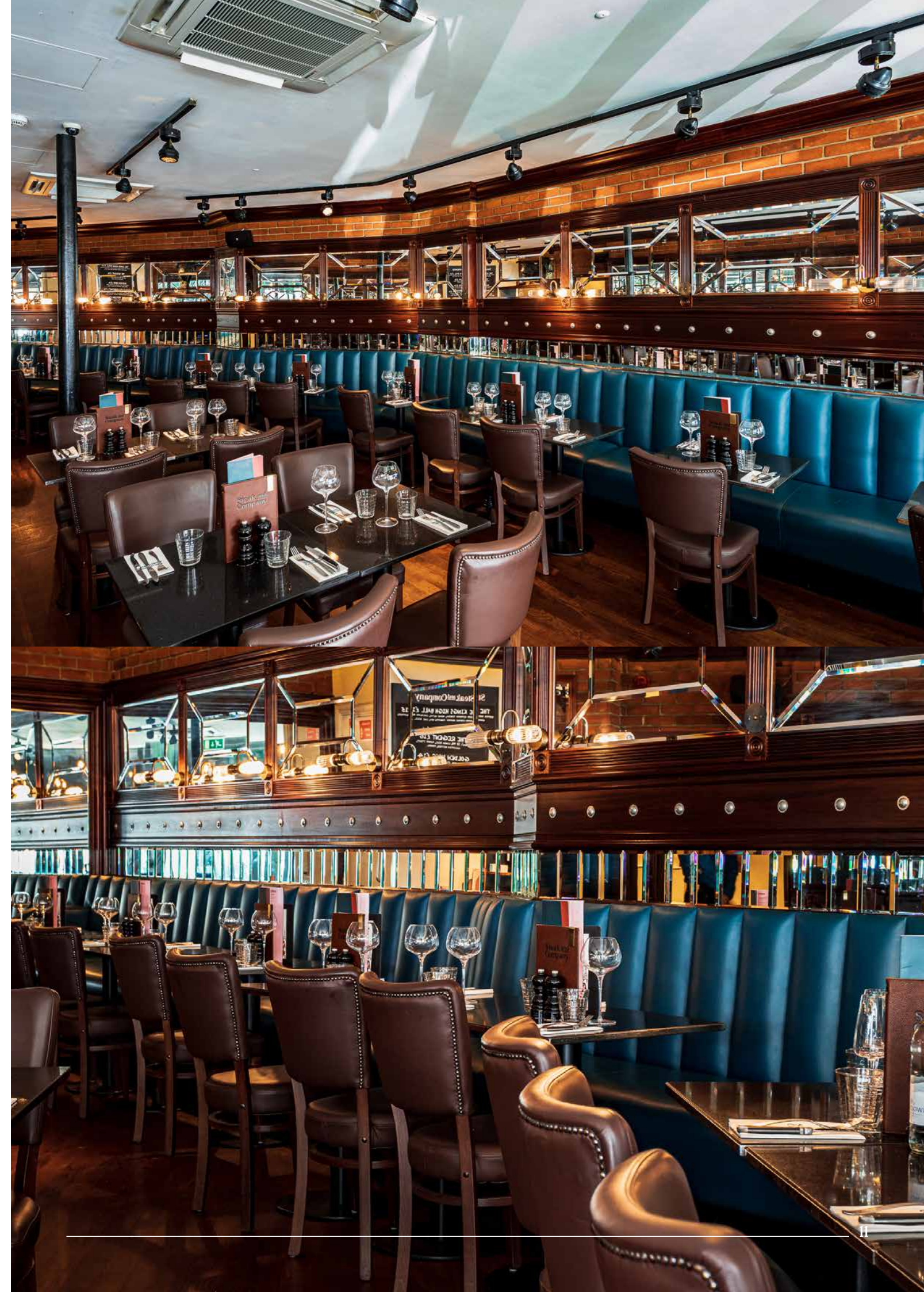


# Covent Garden

4-6 Garrick Street, London, WC2E 9BH

Situated on Garrick Street in the heart of London's theatre district, our venue is perfect for everything from intimate team lunches to full venue hires, accommodating up to 52 guests. Whether you're looking to enjoy a group lunch or a relaxed evening of enjoyment, our steakhouse promises an experience like no other.

Exclusive Hire: Seated 52







# Exclusive Set Menu

**4-course set menu for £75 per person.**  
Available for group's of 6 people or more. Must be Pre-ordered at least 72 hours in advance.

## On Arrival

Welcome Glass of Prosecco & Bread Selection

## Starters • Choose one per person

- Pork Belly Bites**  
Crispy and glazed with bourbon sauce
- Buffalo Cauliflower (VG)**  
Heritage cauliflower, pickled vegetable ribbons, soya yoghurt
- Baked Goat's Cheese (V)**  
Beetroot and pomegranate salad, candied pecans, sweet chilli jam
- Iberico Ham & Mozzarella Croquettes**  
Caramelised onion purée, smoked paprika
- Garlic & Chilli Prawns**  
Tiger prawns, garlic and chilli butter

## Mains • Choose one per person

- BBQ Pork Ribs**  
800g rack of pork ribs, served with barbecue sauce
- Burrata & Pistachio Pesto Fettuccine (V)**  
Fresh fettuccine tossed in a pistachio pesto, with burrata cheese  
(Ask us about our Vegan **VG** options)
- Tuna Sliced Fillet Hot Stone**  
Sashimi-grade raw red tuna, exclusively served on our hot stone with sesame seed salt, horseradish butter, and soy sesame sauce



Steak Stone Experience	
Our famous hot stone allows you to cook to your personal perfection. Served with butter, seasoning salt, and sauce of your choice.	
<b>Sashi Ribeye 12oz</b> Grass-fed, Finnish Ayrshire Heifer	<b>1. Choose a Butter</b> Garlic & Parsley Butter, Truffle Butter, Horseradish Butter
<b>Sashi Fillet 10oz</b> Grass-fed, Finnish Ayrshire Heifer	
<b>Sliced Wagyu Sirloin 6oz</b> Grade F1 Jack's Creek Australian Wagyu	<b>2. Choose a Salt</b> Maldon Salt & Pepper, Steakhouse Secret Seasoning Salt, Rosemary & Thyme Salt
<b>USDA New York Strip 10oz</b> Grain-fed, marbled American sirloin	
<b>Ocean Beef Ribeye 10oz</b> Grain-fed, New Zealand Black Angus	<b>3. Choose a Sauce</b> Mushroom, Green Peppercorn, Béarnaise, Bone Marrow & Red Wine Jus
<b>Ocean Beef Fillet 8oz</b> Grain-fed, New Zealand Black Angus	
If you prefer your steak prepared by our chefs and served plated, simply let us know.	

## Desserts • Choose one per person

- Chocolate Fondant (V)**  
Vanilla gelato
- Lemon Tart**  
Raspberry coulis, crème fraîche
- Sticky Toffee Pudding (V)**  
Vanilla gelato
- Gelato Selection (V)**  
Vanilla, salted caramel, chocolate, pistachio, mango & passionfruit sorbet **(VG)**

## Sides • Choose two per person

- Chips (VG)**
- Field Green Salad (VG)**
- Mac & Cheese**
- Tenderstem Broccoli (VG)**
- Truffle Mashed Potato (V)**
- Caesar Salad**  
Sourdough croutons, anchovies and parmesan dressing

# Group Set Menu

## 3-course set menu for £45 per person.

Choose one option per course. Available for group's of 6 people or more. Must be Pre-ordered at least 72 hours in advance.

### Starters

#### Buffalo Cauliflower (VG)

Heritage cauliflower, pickled vegetable ribbons, soya yoghurt

#### Iberico Ham & Mozzarella Croquettes

Caramelised onion purée, smoked paprika

#### Garlic & Chilli Prawns

Tiger prawns, garlic and chilli butter

### Mains

#### Sirloin 10oz Steak Hot Stone Experience

Our famous hot stone allows you to cook to your personal perfection. Served with butter, seasoning salt, and sauce of your choice.

#### Ribeye 10oz Steak Hot Stone Experience

Our famous hot stone allows you to cook to your personal perfection. Served with butter, seasoning salt, and sauce of your choice.

#### Grilled Miso Chicken

Pickled carrot and daikon radish ribbons, aji yoghurt, served with fries

#### Beyond Meat Burger (VG)

Mushroom ketchup, served with fries

### Desserts

#### Chocolate Fondant (V)

Vanilla gelato

#### Lemon Tart

Raspberry coulis, crème fraîche

#### Gelato Selection (V)

Vanilla, salted caramel, chocolate, pistachio, mango & passionfruit sorbet (VG)

### Additional sides available from £5

#### Chips (VG)

#### French Fries (VG)

#### Mac & Cheese

#### Tenderstem Broccoli (VG)

Toasted almonds

#### Mashed Potato (V)

#### Field Green Salad (VG)

Soy sesame dressing, sesame seeds

Steak Hot Stone Experience Steps
<b>1. Choose a Butter</b> Garlic & Parsley Butter, Truffle Butter, Horseradish Butter
<b>2. Choose a Salt</b> Maldon Salt & Pepper, Steakhouse Secret Seasoning Salt, Rosemary & Thyme Salt
<b>3. Choose a Sauce</b> Mushroom, Green Peppercorn, Béarnaise, Bone Marrow & Red Wine Jus
<i>If you prefer your steak prepared by our chefs and served plated, simply let us know.</i>

# Group Drinks Packages

Available in addition to any of our group menu orders for Groups of 6 people or more. Must be Pre-ordered at least 72 hours in advance.

## Cocktails Upon Arrival

£12 Per Person (Select One)

**El Diablo** / **Passionfruit Martini** / **Negroni** / **Golden Hour**  
(Spicy Tequila) (Fruity Rum)

## From the Brewery

### Dissolution IPA

500ml / 5% ABV / 20 for £120

Mix & Match Available

### Three Swords XPA

500ml / 4.5% ABV / 20 for £120

Mix & Match Available

### The Herdsman Lager

330ml / 4.5% ABV / 20 for £105

## From the Vineyard

### Familia Castaño Macabeo

Spain, 2024 / 4 for £125

Mix & Match Available

### Novita Pinot Grigio Blush

Italy, 2023 / 4 for £125

Mix & Match Available

### Fantini Montepulciano d'Abruzzo

Italy, 2023 / 4 for £125

Mix & Match Available

## From the Vault

### Stelle d'Italia

Prosecco, Italy  
4 for £115

### Rathfinny

Classic Cuvée, England  
4 for £220

### Sophie Baron Brut

Champagne, France  
4 for £250

## Bottle Bundles

### Merry Mix

10 people / £240

12 x The Herdsman Lager 330ml, 3 x Familia Castaño Macabeo or Fantini Montepulciano d'Abruzzo, 2 x Stelle d'Italia Prosecco

### Joyful Jamboree

20 people / £405

24 x The Herdsman Lager 330ml, 5 x Familia Castaño Macabeo or Fantini Montepulciano d'Abruzzo, 3 x Stelle d'Italia Prosecco

### Sparkling Soirée

35 people / £535

30 x The Herdsman Lager 330ml, 6 x Familia Castaño Macabeo or Fantini Montepulciano d'Abruzzo, 5 x Stelle d'Italia Prosecco



# Steak and Company

## Events Brochure



For booking enquiries, please email  
[Events@steakandcompany.co.uk](mailto:Events@steakandcompany.co.uk)



### Allergens & More

Scan the QR code for nutritional values & food allergens. Adults need around 2,000 kcal a day

### V Vegetarian / VG Vegan

If you suffer from any allergies or are unsure about any ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your final bill. All proceeds from the service charge go to our team.