

STEAK KING
Market



STEAK KING EVENTS

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EVENTS, VENUE & CATERING

THE FACTORY EVENT SPACE

Located on the 16th floor of the Kwai Bo industrial building in the heart of Wong Chuk Hang, right next to the MTR station and with ample car parking within walking distance. The Factory Event Space is a stunning kitchen combined with a sensational 4,000 square feet of casual yet classy art space. The walls are adorned with exquisite fine artworks from the well-known painters.

The open kitchen lines one side of the dining room and serves a delectable cuisine and prides itself for its emphasis on using premium ingredients many of which we import directly ourselves from Australia, Europe and America. In this exquisite surrounding, the kitchen is open seven days a week for private events and parties.

PRIVATE PARTIES & SPECIAL EVENTS

From a gathering of family to a friend's birthday party we will offer an exclusive and intimate private dining experience to our guests. Crafted by our Chefs we have a selection of set dinner and lunch menus for you to choose from. To ensure a memorable moment, a group of 15 guests minimum is required.



EXHIBITIONS, CORPORATE GATHERINGS, PRODUCT LAUNCHES

The Factory is also available for exclusive hire for private events and private functions for up to 80 pax seated and 180 guests standing. We strive to make your event stand out by providing exceptional food and quality service in a relaxed yet sophisticated setting. We offer food and beverage options as well as venue setup with flexibility to tailor an event within your budget. From formal corporate gatherings to casual drinks, we have the perfect venue for you. Our chefs can prepare an array of scrumptious canapés along with selected fine wines to give you and your guests a joyful night to chill out after a busy and stressful day.



ART GALLERY

The Factory is a feast for the senses with guests able to indulge in great food while taking in the works on the walls by artists from around the globe including Australian painter Fred Williams and Chinese-French Artist Zao Wou.

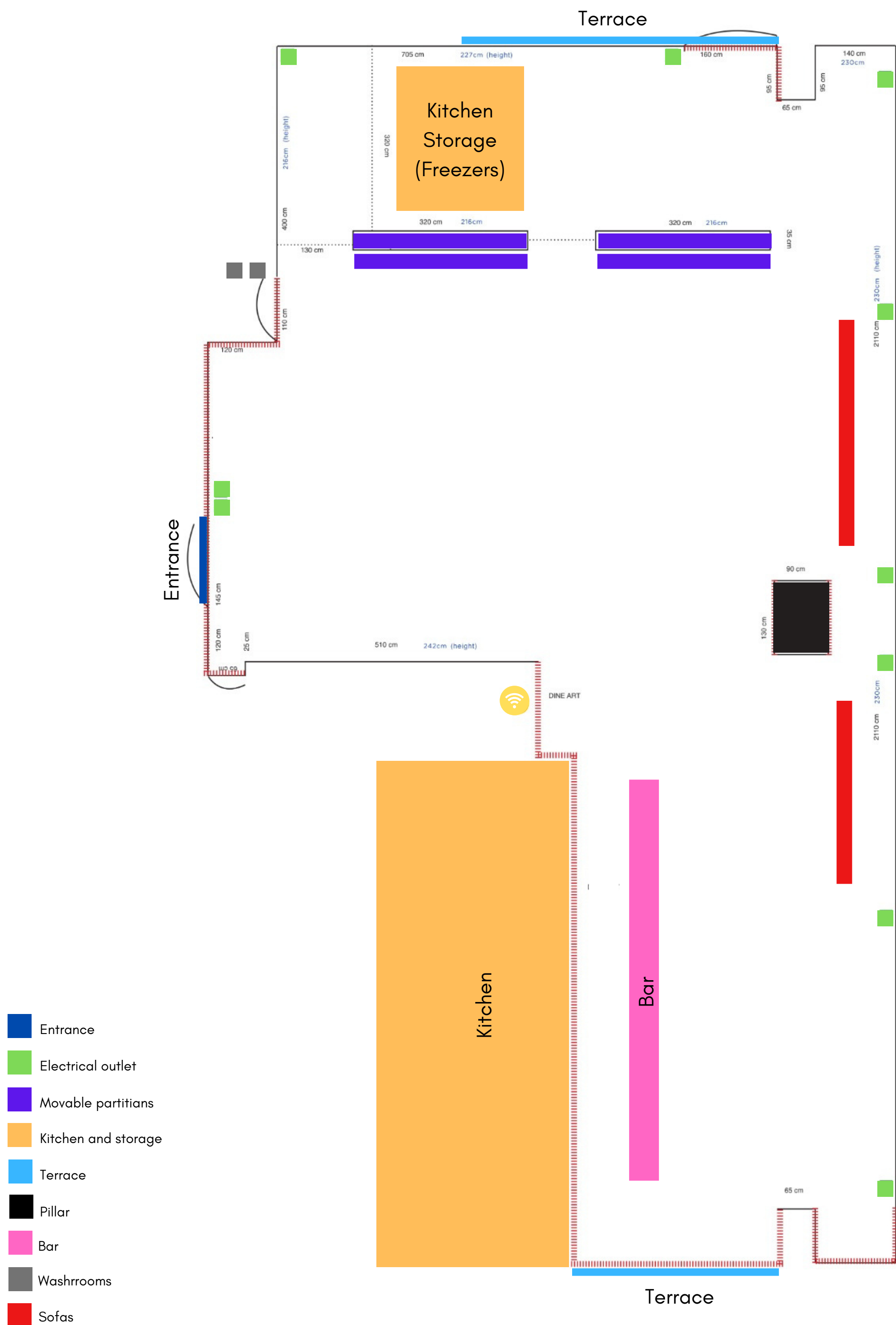


To make an enquiry, please contact our events team
via email at events@steak-king.com or call us on **+852 6707 4020**

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FLOOR PLAN



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FACILITIES

- 5,000 square feet multipurpose venue space
- Flexible seating configuration to host tailored events and intimate private functions
- Customisable venue set up for arts, product launch, fashion show, cocktail and conferences
- Fully equipped kitchen with extensive fridge and freezer storage space
- Outside catering allowed
- Bluetooth connected in-house sound system
- Free Wifi
- 2 x Small Terrace (Smoking areas)
- 4 x Movable partitions allows for private areas to be created such as a changing room, VIP areas or for art hangings
- 5 x Big Wooden Tables (12pax per table)
- 6 x Large Round Wooden Tables (10pax per table)
- 80 x Seats
- 10 x Bar Stools
- 2 x Sofas seating areas
- Separate mens and women's washroom
- Service lift - 1600kg 21 pax weight
- Adjustable track lighting and art installation capabilities

CAPACITY

80 SEATED

150 STANDING

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MEET OUR CHEFS



Brandon Tomkinson Joins The Factory after almost 4 years of working with Gordon Ramsay, he headed up the kitchens of London House and Bread Street Kitchen.

Prior to Hong Kong he worked with some of the finest gastro pubs and restaurants in the UK including a stint with celebrity chefs 'The Tanner Brothers' at their establishment 'The Kentish Hare' and also a gig with the ultra-trendy Ace Hotel, in Shoreditch, London.

Brandon's cuisine can be described as modern European where the focus is making the finest raw materials taste and look amazing.

He is teaming up at The Factory with **Johnny Glover** who has a very similar philosophy towards F&B. Glover was the founder of Pacific Gourmet and The Butchers Club in Hong Kong. Together they are looking forward to creating bespoke private dining experiences for groups from 10 - 100 pax at the Factory Event Space in Wong Chuk Hang.

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VENUE RENTAL



Want to rent out The Factory space to create your own private or public event?

Event Space Venue Hire Rental**

Mon-Thurs
\$15,000 (8Hours)
Additional hours \$800/hr

Sat & Sun
\$20,000 (8Hours)
Additional hours \$800/hr

Private Dining**

Mon-Thurs
\$15,000 Minimum Spend (4Hours)
Additional hours \$2,000p/h (before midnight)/ \$3,000 (after midnight) flat fee

Sat & Sun
\$20,000 Minimum Spend (4Hours)
Additional hours \$2,000p/h (before midnight)/ \$3,000 (after midnight) flat fee

Fridays upon request

****PLEASE NOTE rates and minimums may vary on public holidays and special occasions and in December**

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CATERING PACKAGES

Whether you are looking to organise a casual cocktail party, a corporate breakfast function, an all-day wedding celebration, a fashion show or a sit-down dinner, we have catering packages to match your every need. Since we care about each and every one of our events, no matter how large or small, we can tailor our menus to suit exactly the sort of concept you are going for.

The following pages list a series of catering packages that we offer for all kinds of events, which can of course be tailored by request.

Want to bring your own caterer? No problem, we are happy to rent out our kitchen to a 3rd party caterer. Our Chefs are happy to create a bespoke menu for your event in any style or cuisine.

**PLEASE INFORM US IN ADVANCE IF MEMBERS OF YOUR PARTY
HAS ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS**

"STEAK FRITES"

\$695/PP**

Starter

Roast butternut squash soup, toasted pine nuts

OR

Tomato bruschetta, aged parmesan, balsamic reduction (V)

Mains

300g Wagyu Striploin , thick cut chips, mixed leaf salad, peppercorn sauce

OR

Iberico pork chop, thick cut chips, mixed leaf salad

OR

Aussie Barramundi fillet, thick cut chips, mixed leaf salad

OR

Mixed wild mushroom lasagne, creamed spinach (V)

Dessert

Vanilla cheesecake, berry compote

OR

Chocolate orange mousse, fresh berries

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

"SIGNATURE MENU"

\$895/PP**

First Course

Lobster bisque, potato rouille

OR

Roast butternut squash soup, toasted pine nuts (V)

Second Course

Classic wagyu steak tartar, egg yolk puree, ciabatta toasts

OR

Free range chicken galantine, fig jam

OR

Mixed mushroom arancini, truffle mayo (V)

Mains

Beef wellington slice, creamy mash potato, peppercorn sauce

OR

Roasted monkfish, parsnip puree and salsa verde

OR

Half roasted corn fed chicken, potato rosti, demi glaze

OR

Baked eggplant, romesco sauce, toasted almonds (V)

Dessert

Sticky toffee pudding, vanilla ice cream, caramel sauce

OR

Strawberry Eton mess, chantilly cream

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

"THE DRY AGED BEEF EXPERIENCE"

MINIMUM 10PAX

\$1100/PP PLUS COST OF BEEF**

Seafood Spectacular

A trough of the freshest Australian & Canadian seafood mounted on ice and served in the centre of the table

Yellow fin tuna tartar, sesame sweet onion dressing, avocado puree
Classic Australian tiger prawn cocktail, thousand island dressing
Bacon wrapped scallops, sriracha mayonnaise
Poached lobster tails, garlic butter

The Charcuterie Board

48 month Iberico ham, selection of antipasti

The Big Beef Experience

Custom dry aged to perfection USDA prime OP rib (price quoted separately), thick cut on the bone and fire grilled over wood, carved table side

Served with table bowls of triple cooked chips, table bowls of fresh garden salad

Sauces include - Peppercorn, chimichurri, caramelised onion butter, béarnaise and a selection of mustards

To Finish

Strawberry Eton mess, crushed meringue, chantilly cream, fresh mint

Imported Artisan European cheese board,
served with bunches of black grapes and spiced apricot chutney

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

HAM & SHERRY COCKTAIL EVENT PACKAGE

SERVES 20-30 GUESTS

\$20,000 includes chef carving**



Nothing signifies a classy event more than a premium Iberico Ham, hand-carved by one of our chefs and paired with fine Spanish Sherry. The simplicity exudes style and is a fantastic way to impress your guests when you next entertain. Our ham is Jamon Iberico De Bellota, which is regarded as the No.1 Ham out of Spain and has been cured for over 3 years.

PACKAGE DETAILS

One whole leg ham chef carving experience for 4 Hours
3 rounds of fresh baked Focaccia
3 bottles of fine vintage Fino Sherry
30 roast blue cheese stuffed dates, wrapped with ham

ADDITIONAL ADD ONS

\$100/PP Bubbly Reception
\$120/PP Oyster Bar
\$135/PP Additional hour free flow drinks
\$150/PP Cocktail station with 2 speciality cocktails and bar man
\$150/PP Candy and vodka jelly station

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

BBQ CATERING PACKAGE

MINIMUM SPEND HK15,000

Please contact our events team for quote events@steak-king.com/+852 6707 4020

The Factory chefs are available for all your BBQ event needs! We provide all your favourite meats & seafood marinated and ready to cook as well as a wide selection of sides and salads delivered for your occasion, alternatively hire our team to cook on site so you can relax and mingle without a worry!





HK880 PER PERSON - MINIMUM 20PAX

Please contact our events team for quote events@steak-king.com / +852 6707 4020

We bring the Smokers, the meats, the sides and the pit masters to turn your outside venue into an authentic Southern BBQ Pit. We offer a selection of high quality BBQ meats including but not limited to 16 hours smoked Wagyu Brisket, Cider Glazed Berkshire Pork Ribs and Carolina Pulled Pork to name a few. These will be slow cooked on low temperature for hours imparting a smoky flavor from the smouldering hardwood guaranteed to stimulate your guest's taste buds.



SPIT ROAST CATERING PACKAGE

HK15,000 - UP TO 30-35PAX

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For those who have a big outdoor space and are looking for a more unique experience to impress the guests, Steak King offers spit roasts with whole lamb and hogs. Vision the spectacle of a whole Dorper lamb or hog roasting for hours in the spit that we bring with the aroma filling up the air from our chef's secret marinate, guests can expect succulent tender yet flavorsome meat which is then paired with a selection of breads, sauces and salads.



PRIVATE GOURMET COOKING EXPERIENCE CLASSES

MINIMUM 12PAX

\$950/PP**



Organise a fun recreational day for your company or group of friends! Choose from our range of cooking classes, enjoy free flow beer and wine throughout the duration and have a cooked meal afterwards. What's more? You get to take your masterpiece creation home to show it off and eat for another day!

COOKING CLASSES AVAILABLE

SAUSAGE MAKING CLASS
BEEF WELLINGTON COOKING CLASS
DRY AGED BURGER MAKING CLASS
SEAFOOD COOKING CLASS (OYSTER SHUCKING & PAELLA)

OTHER CLASSES

OYSTER SHUCKING CLASS
CHEESE & WINE PAIRING CLASS
PIZZA MAKING CLASS

****Please note 10% service charge applies**

2HRS BUFFET STATIONS

MINIMUM 10PAX

BIG BREAKFAST SELECTION \$250pp

Irish pork sausages, house cured bacon
Scrambled eggs, baked beans, roasted tomatoes, mushrooms,
hash browns, scotch baps

VEGETABLES SELECTION \$170pp

Mushroom arancini, truffle mayo
Baked eggplant parmigiana in a rich tomato sauce
Sourdough with romesco and spring onion

MEATS SELECTION \$190pp

Roasted Beef Ribeye with mustard and caramelized onion gravy
Smothered house made sausages with sweet peppers & spicy tomato sauce
Slow cooked porchetta, fennel and oregano, red wine sauce

SEAFOOD SELECTION \$190pp

Atlantic cod fish & chips, malt vinegar & tartare sauce
Monkfish butter curry, garlic naan
Maryland crab cakes, lemon mayonnaise

SIDES SELECTION \$80pp (select any 3)

Roasted new potatoes with fresh herbs and roasted garlic butter
Creamy home style mashed potatoes with gravy
Sautéed green beans with brown butter and almonds
Honey glazed roasted parsnips and carrots
Mixed green salad, sweet onion dressing
Caesar salad, romaine lettuce, bacon lardons, croutons

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

LUNCH OR DINNER FOOD STATIONS

MINIMUM 15PAX

CARVERY

\$240/pp

Roast beef with duck fat roasted potatoes, homemade gravy, artisanal mustards, horseradish cream & onion marmalade

THE OYSTER BAR

\$220/pp

Freshly shucked Oysters
cucumber gin & lime, roasted pepper mignonette, lemons & horseradish

PULLED PORK STAND

\$180/pp

12 hour slow roasted pork, shredded with home made bbq sauce, mustard, chimichurri, whipped butter, coleslaw and soft baked rolls

MAKE YOUR OWN POUTINE

\$110/pp

Choice of mushroom or beef gravy, bacon, ham, cheddar, mozzarella, chicken, pulled pork, shredded aromatic crispy duck

MAKE YOUR OWN TACOS

\$140/pp

Roasted fish, grilled chicken, pulled pork, queso fresco, lettuce, pico de gallo, guacamole, sour cream, pickled jalapeño, pineapple relish

HOT DOG STAND

\$125/pp (\$190 for all three selection of sausages)

House made sausages (choice of pork, chicken or beef)
brioche rolls with ketchup, mustard, caramelized onions, sauerkraut, pickled jalapeño and cheddar

PIZZA PARLOUR

\$160/pp

Selection of our homemade pizzas
Margherita, Hawaiian, Butter chicken & Pepperoni pizza

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

DESSERT & SWEET TABLE

MINIMUM 10PAX



WAFFLE SUNDAE STATION

\$120/pp

Freshly cooked waffles with whipped cream, maple syrup, cinnamon and assorted candies, chocolates and nuts, ice cream

GREAT WALL OF DOUGHNUT

\$120/pp

Doughnut wall – plain doughnuts with coating selection (chocolate, caramel, strawberry flavour), strawberry jam and sugary topping delights

CANDY STATION WITH JELLO SHOOTERS

\$100/pp

All of your favourite childhood sweets served with house made jello shooters

CHOCOLATE FOUNTAIN

\$150/pp

Chocolate fountain, marshmallows, mixed fruits skewers

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

CANAPES

**MINIMUM ORDER 1 DOZEN PER SELECTION
EITHER PASSED OR ON PLATTERS**

SAVORY SELECTION

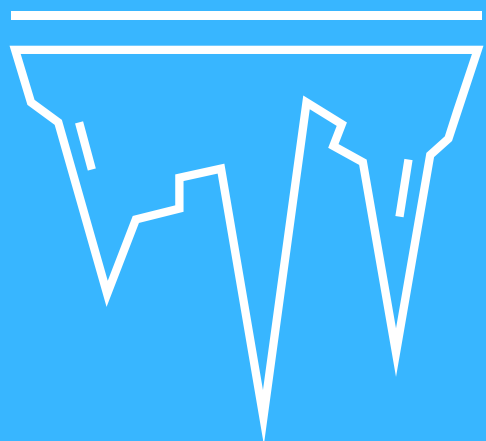
- Braised short rib, honey mustard glaze \$38/portion
- Signature wagyu steak tartare, egg yolk puree, ciabatta toast \$30/pc
- Mini beef burger, lettuce, factory relish, cheddar \$30/pc
- Grilled striploin, chimichurri sauce \$30/portion
- Tuna tartare, sweet onion dressing, avocado puree, ciabatta toast \$30/pc
- Smoked salmon, creme fraiche, ciabatta toast \$30/pc
- Bacon wrapped scallops, sriracha mayonnaise \$38/pc
- Mini fish and chips, tartare sauce \$30/pc
- Tiger prawn skewers, garlic & chilli \$38/skewer
- Classic Australian tiger prawn cocktail, thousand island dressing \$38/pc
- Mini lobster roll \$48/pc
- Popcorn chicken, sriracha mayo sauce \$30/portion
- Buttermilk marinated chicken drumettes, hot sauce \$20/pc
- Fennel and thyme sausage rolls \$30/pc
- House made Irish pork sausage bite with honey mustard sauce \$20/pc
- Butternut squash arancini (V) \$30/pc
- Mixed mushroom arancini, truffle mayo (V) \$30/pc
- Baked eggplant, romesco sauce, toasted almonds \$30/portion
- Lettuce cups, mixed grain, hummus, sweet onion dressing (V) \$38/pc
- Flat bread, pesto, goats cheese, mozzarella, parmesan and spinach (V) \$30/portion
- Cherry tomato bruschetta, balsamic reduction, aged parmesan, sourdough (V) \$30/pc

SWEET TOOTH SELECTION

- Mini Baked lemon and vanilla yoghurt brulee
- Ginger glazed fruit bowl, lime zest, coconut sorbet
- Chocolate and orange mousse, candied pistachio
- Mini raspberry cheesecakes
- Chocolate salted caramels

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**



THE ICE FACTORY ADD ON



THE ICE BAR - OYSTER, CAVIAR & BUBBLY - HK650 PER PERSON MINIMUM 10PAX

Welcome sparkling wine upon arrival

Freshly shucked oysters, lemons and shallot vinaigrette dressing

Russian Beluga caviar served with blinis and condiments

THE ICE BAR - SHOTS & DESSERT - HK550 PER PERSON MINIMUM 10PAX

WHAT IT INCLUDES

SKYY Vodka shots/ Whisky shots

Boozy smoothies - Watermelon/Mango/Strawberry flavour

Ice cream sundae bar

*Vanilla, Strawberry, Chocolate Ice cream & Coconut sorbet
Wafer cones and sauces - chocolate, strawberry and caramel
Toppings - sprinkles, chocolate shavings, whipped cream,
honeycomb, chopped fruits and sweets*

Alcoholic flavoured ice lolly popsticles

Cake cutting charge HK\$150 per cake

****Please note 10% service charge applies**

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DRINKS PACKAGES

Alcoholic Standard Drinks Package

2 Hour Drinks Package Includes:

Draft Beer

House Red & White wine all by the glass

House spirits - Bacardi rum, Gordon's gin, Absolute vodka,
scotch whisky and mixers

Soft drinks - coke, coke zero, fanta, cream soda, sprite, soda water

\$285 per person

Additional hour \$135 per person

Alcoholic Premium Package

2 Hour Drinks Package Includes:

Draft Beer

House Red & White wines all by the glass

Blanc de blanc brut (Sparkling wine)

House spirits - Bacardi rum, Gordon's gin, Absolute vodka, scotch whisky,
Tequila and mixers

Cocktail - Bloody Mary, Margarita, Strawberry Daiquiri,

Mojito, Long Island, Pina Colada

Soft drinks - coke, coke zero, fanta, cream soda, sprite, soda water

\$345 per person

Additional hour \$155 per person

****Please note 10% service charge applies**

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DRINKS PACKAGES

Non Alcoholic Drinks Package

2 Hour Drinks Package Includes
Mocktails - Virgin Mojito/Mary/Margarita/ Pina Colada
Strawberry or Mango smoothie
Soft drinks - coke, coke zero, fanta, cream soda, sprite, soda water
Orange juice, apple juice and fresh lemonade

\$130 per person
Additional hour \$50 per person

Corkage Charges

Wines and champagne (750ml) \$150 per bottle
Magnum wines and champagne (1.5 ltrs) HK\$250 per bottle
Hard liquor spirits (750ml) \$500 per bottle

****Please note 10% service charge applies**

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IF YOU HAVE ANY QUERIES OR WOULD LIKE ANY ADDITIONAL INFORMATION
PLEASE DON'T HESITATE TO CONTACT US

EVENTS TEAM

INQUIRES HOTLINE: +852 6707 4020

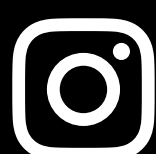
EMAIL: EVENTS@STEAK-KING.COM

16A KWAI BO INDUSTRIAL BUILDING, 40 WONG CHUK HANG ROAD,
WONG CHUK HANG, HONG KONG

(3MINS WALK FROM WONG CHUK HANG MTR EXIT B)



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