



PRIVATE EVENTS

A · P

Apex *Prime*

A steakhouse for an occasion.

EVENTS@APEXPRIMESTAMFORD.COM · 203.XXX.XXXX

EST. STAMFORD

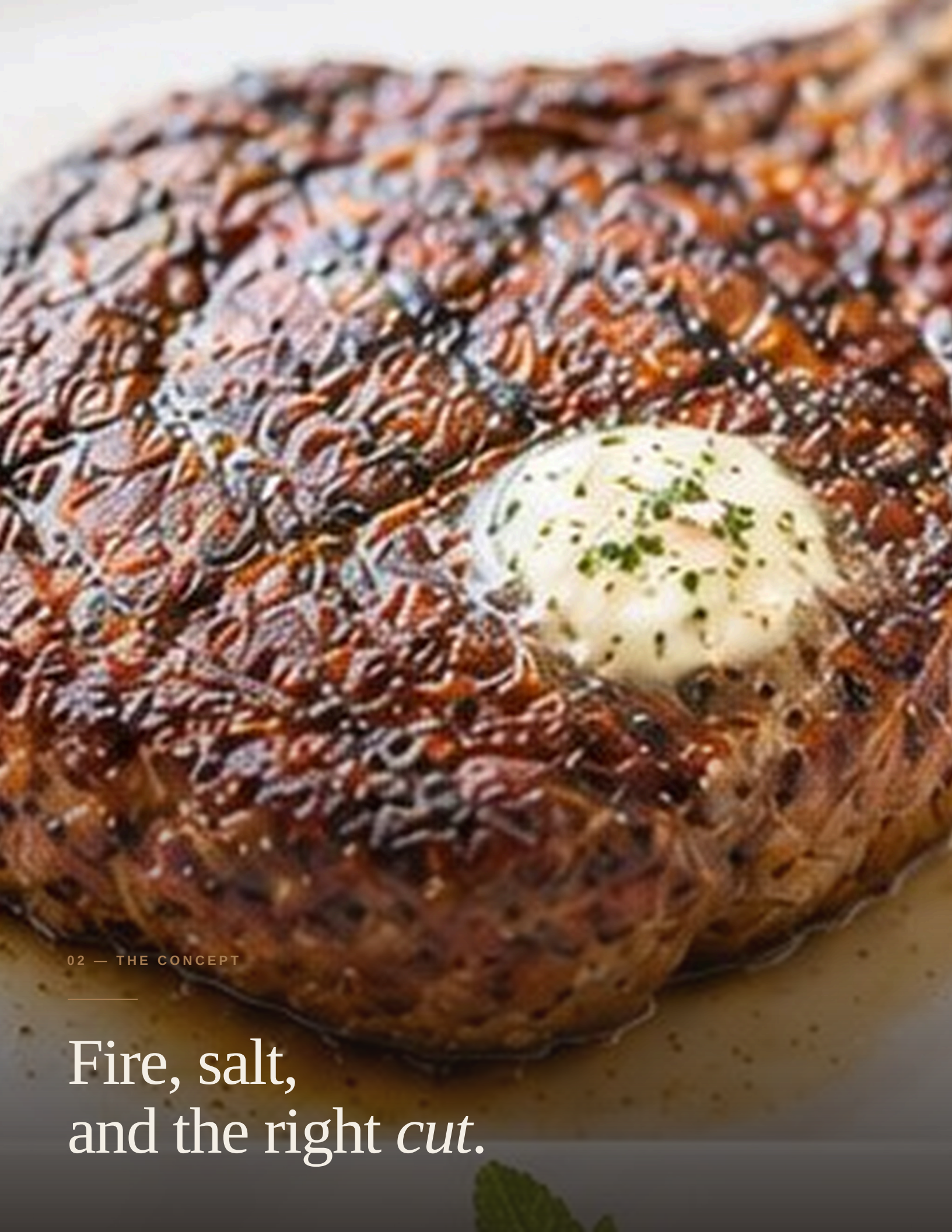


A NOTE FROM OUR TEAM

Thank you for considering *Apex Prime.*

Whether you're hosting an intimate dinner, a corporate gathering, or a milestone worth marking, Apex Prime offers the warmth of an iconic steakhouse with the polish of a modern hospitality experience.

From our fully private dining room to a full restaurant buyout, our events team will tailor every detail to your guests — from the menu and wine pairings to the service style, the room, the music, and the moments in between. The information that follows is our framework. The night is yours to shape. We look forward to welcoming you.



02 — THE CONCEPT

Fire, salt,
and the right *cut*.

THE PROGRAM

A serious beef program. The ceremony to match.

[Draft copy — refine with chef.] At Apex Prime, we source whole-muscle USDA Prime from a small group of partner ranches, dry-age in-house for 28–45 days, and finish over hardwood. The result is a steak worth the room, and a room worth the occasion.

THE ROOM

Three distinct spaces. One singular experience.

Our private dining room, our semi-private lounge, and the full restaurant — each calibrated for a different occasion, each anchored by the same kitchen, the same bar program, and the same standard of service. The espresso martini, by the way, is on draft.

THREE EVENT SPACES

Choose the room
that fits the *night*.



FLOOR PLAN — TO BE RENDERED BY DESIGNER

I.

The Private
Dining Room

Up to 30 seated

Up to 40 standing

Fully private

Built-in A/V

II.

The Lounge
(Semi-Private)

Up to 42 seated

Up to 60 standing

Within main dining room

Passed canapés available

III.

Full
Restaurant Buyout

Up to 100 seated

Standing TBD

Exclusive use of dining room,
bar, and lounge



SPACE I

The Private Dining Room

Fully enclosed and acoustically separate from the main dining room, the PDR accommodates up to 30 seated guests with built-in A/V for presentations and toasts. Ideal for rehearsal dinners, milestone birthdays, executive boards, and intimate corporate gatherings.

SEATED	Up to 30 guests
STANDING	Up to 40 guests
A/V	Built-in, HDMI input
BAR	Satellite bar available



SPACE II

The Lounge

Semi-private

Set within the main dining room, our semi-private lounge accommodates up to 42 seated guests with the buzz and energy of a full house. Ideal for corporate dinners, holiday parties, and social celebrations where the room itself is part of the experience.

SEATED	Up to 42 guests
STANDING	Up to 60 guests
A/V	Shared with main room
BAR	Direct bar access



SPACE III

Full Restaurant
Buyout

The entire space — dining room, bar, and lounge — exclusively yours. Up to 100 seated, with cocktail reception capability in the bar and lounge while dinner is set. Custom programming, branded menus, and sommelier presentations available.

SEATED	Up to 100 guests
STANDING	Quoted per event
RECEPTION	Bar + lounge available
PRICING	Quoted per event



ATLANTIC SALMON, LEMON BEURRE
BLANC

SEATED LUNCH

For the working *midday*.

Two prix-fixe lunch menus designed to move at the pace of a business meeting — without sacrificing the kitchen's hand. Coffee, iced tea, and soft drinks included.

TIER I

\$75 PER GUEST

The Prime Lunch

Choice of appetizer or dessert. Inclusive of coffee, iced tea, and soft drinks. Tax and gratuity not included.

APPETIZER · FOR THE TABLE

Crispy Calamari — Charred Lemon, Calabrian Chili Aioli

SOUP OR SALAD · CHOICE OF ONE

Apex Field Greens — Sherry Vinaigrette

New England Clam Chowder

FOR THE TABLE

Garlic Mashed Potatoes

Creamed Spinach

ENTRÉE · CHOICE OF ONE

Filet Mignon, 8 oz — Bordelaise

Pan-Seared Atlantic Salmon — Lemon Beurre Blanc

Roasted Statler Chicken — Pan Jus, Wild Mushrooms

Truffle Mushroom Cavatelli — Parmigiano-Reggiano (v)

DESSERT

Warm Chocolate Lava Cake — Vanilla Ice Cream

TIER II

\$90 PER GUEST

The Signature Lunch

Inclusive of coffee, iced tea, and soft drinks. Tax and gratuity not included.

APPETIZER · FOR THE TABLE

Crispy Calamari — Charred Lemon, Calabrian Chili Aioli

SOUP OR SALAD · CHOICE OF ONE

Apex Field Greens — Sherry Vinaigrette

The Apex Wedge — Buttermilk Bleu, Smoked Bacon, Heirloom Tomato

New England Clam Chowder

FOR THE TABLE

Truffle Mashed Potatoes

Creamed Spinach

ENTRÉE · CHOICE OF ONE

Filet Mignon, 8 oz

Dry-Aged NY Strip Frites, 10 oz — Aji Verde

Pan-Seared Atlantic Salmon — Lemon Beurre Blanc

Lobster Cobb Salad

Roasted Statler Chicken — Pan Jus

Truffle Mushroom Cavatelli (v)

DESSERT

Chef's Selection of Desserts



05 — SEATED DINNER

Three menus.
One obsession.



FILET MIGNON, SLICED

FAMILY-STYLE APPETIZERS

Hot Crab & Lobster Dip — Crostini**Crispy Calamari** — Charred Lemon, Calabrian Chili Aioli

SALAD

The Apex Wedge — Iceberg, Buttermilk Bleu, Heirloom Tomato, Smoked Bacon, Chive

FOR THE TABLE

Truffle Mashed Potatoes

Grilled Asparagus, Lemon

TIER I • THE PRIME

The Prime

\$105 *PER**GUEST*

Tax and gratuity not included.

ENTRÉE • CHOICE OF ONE

Filet Mignon, 8 oz — Bordelaise**Pan-Seared Atlantic Salmon** — Lemon Beurre Blanc, Charred Asparagus**Roasted Statler Chicken** — Pan Jus, Wild Mushrooms**Truffle Mushroom Cavatelli (v)** — Parmigiano-Reggiano

DESSERT

Warm Chocolate Lava Cake — Vanilla Ice Cream

TIER II • THE SIGNATURE

The Signature

\$135 PERGUEST

Tax and gratuity not included.



FILET MIGNON, BORDELAISE

FAMILY-STYLE APPETIZERS

Hot Crab & Lobster Dip — Crostini**Burrata** — Heirloom Tomato, Aged Balsamic, Basil**Crispy Calamari** — Charred Lemon, Calabrian Chili Aioli

SALAD • CHOICE OF ONE

The Apex Wedge**Caesar** — White Anchovy, Parmigiano, Sourdough Crouton

FOR THE TABLE

Truffle Mashed Potatoes

Creamed Spinach

Grilled Asparagus

ENTRÉE • CHOICE OF ONE

Filet Mignon, 10 oz — Bordelaise or Béarnaise**Dry-Aged NY Strip, 14 oz** — Maître d'Hôtel Butter**Pan-Seared Branzino** — Sauce Vierge, Fingerlings**Petite Surf & Turf** — 5 oz Filet + 6 oz Butter-Poached Lobster Tail**Roasted Statler Chicken** — Pan Jus, Wild Mushrooms

DESSERT

Chef's Selection of Desserts



DRY-AGED STRIP, SLICED

FAMILY-STYLE APPETIZERS

Iced Shellfish Platter — Oysters, Shrimp, Lobster, Jumbo Lump Crab

Burrata — Heirloom Tomato, Aged Balsamic, Basil

Wagyu Beef Tartare — Black Truffle, Brioche Toast

SALAD · CHOICE OF ONE

The Apex Wedge

Caesar — White Anchovy

Roasted Beets — Whipped Goat Cheese, Pistachio, Citrus

FOR THE TABLE

Truffle Mashed Potatoes

Lobster Mac & Cheese

Creamed Spinach

Grilled Asparagus

TIER III · THE RESERVE

The Reserve

\$175 PER
GUEST

Tax and gratuity not included. Our signature menu, anchored by dry-aged cuts and the iced shellfish platter.

ENTRÉE · CHOICE OF ONE

Filet Mignon, 10 oz — Choice of Sauce

Dry-Aged Bone-In Ribeye, 22 oz

Dry-Aged Porterhouse, 24 oz

Whole Roasted Branzino — Salsa Verde

Surf & Turf — 8 oz Filet + 8 oz Lobster Tail

A5 Wagyu Strip Loin, 6 oz — Supplement \$40

DESSERT

Chef's Selection of Desserts

Espresso Martini Service

PASSED CANAPÉS

Before the seated moment.

A passed selection to open the evening, or a standalone cocktail reception. Priced per dozen, mixed selections welcome. We recommend 6 to 8 pieces per guest for a one-hour reception.

CLASSIC SELECTIONS

Sliced Tenderloin Crostini, Horseradish Crème	\$50
Pancetta-Wrapped Shrimp, Lemon Aioli	\$45
Bone Marrow Toast, Sea Salt	\$40
Heirloom Tomato & Burrata Skewer	\$32
Wild Mushroom & Gruyère Tartlet	\$36
Truffle Arancini, Parmigiano-Reggiano	\$34
Smoked Salmon Blini, Salmon Roe	\$42
Deviled Eggs, Crispy Pancetta	\$30



SEARED SCALLOPS, BROWN BUTTER

SIGNATURE SELECTIONS

Mini Wagyu Sliders, Brioche	\$90
Lollipop Lamb Chops, Mint Chimichurri	\$95
Oysters on the Half Shell, Mignonette	\$48
Lobster Cocktail Spoon, Citrus Aioli	\$75
Beef Tartare, Black Truffle, Brioche	\$80
Tuna Tartare, Yuzu Soy	\$60



APEX PRIME

06 — COCKTAIL RECEPTION

STATIONED SELECTIONS

For the cocktail hour, or a standing reception.

Iced Seafood Tower — serves 6	Market
Caviar Service — Osetra, Crème Fraîche, Blini	Market
Imported & Domestic Artisan Cheese Board <i>per guest</i>	\$9
Charcuterie, House Pickles & Mustards <i>per guest</i>	\$11
Crudité with House Dips, Whipped Ricotta <i>per guest</i>	\$7

OPEN BAR PACKAGES

Two-hour minimum. Cash bar and consumption-based options available.

PACKAGE	FIRST HOUR	EACH ADDITIONAL
Beer & Wine Seasonal selection of beer and house wines	\$24	\$14
Premium Bar Beer, wine, and classic cocktails	\$32	\$18
Apex Reserve Full bar, signature cocktails, reserve wines	\$42	\$24

All bar package prices per guest. Tax and gratuity not included.

SIGNATURE COCKTAILS

A bar program with a *point of view*.

A small list of classics done with conviction, alongside signatures unique to the room — including our espresso martini, served on draft and built around a custom cold-brew concentrate.

*The Apex Old Fashioned*

Bourbon, Demerara, Smoked Cherry Bitters, Orange Oil

*Espresso Martini, On Draft*

Vodka, Cold Brew Concentrate, Mr. Black, Nitro-Charged

*The Dry Martini*

Gin or Vodka, Dry Vermouth, Lemon Twist or Olive

*Garden Highball*

Gin, Cucumber, Thyme, Lime, Soda

*Stamford Spritz*

Aperitivo, Prosecco, Blood Orange, Soda

*The Stone Fruit Sour*

Bourbon, Peach, Lemon, Egg White, Bitters



07 — THE WINE PROGRAM

For pairing,
or simply for
drinking well.

Our wine list reflects the same care as our beef program. Custom pairings curated by our sommelier are available for any event. Bottle service from our reserve list and corkage arrangements available upon request.



FROM OUR CELLAR

THE WINE LIST

A program curated for the table.

Custom wine pairings curated by our sommelier are available for any event. Bottle service from our reserve list and corkage arrangements available upon request. A sample of our by-the-glass program is below — the full list rotates with the season.

SPARKLING

Champagne**Crémant de Bourgogne****Prosecco Superiore**

WHITE

Sancerre — Loire**Chablis** — Burgundy**Albariño** — Rías Baixas**Chardonnay** — Russian River**Gewürztraminer** — Alsace

RED

Pinot Noir — Willamette**Chianti Classico** — Tuscany**Côtes du Rhône****Cabernet Sauvignon** — Napa**Malbec** — Mendoza



THE ICED SEAFOOD TOWER

À LA CARTE

For the occasion that asks for *more*.

Additions to elevate any menu — raw bar centerpieces, tableside service, custom programming. Pricing as listed; bespoke arrangements quoted on request.

Iced Seafood Tower — serves 6	\$130
Caviar Service — per 30g Osetra, Crème Fraîche, Blini	Market
Tableside Chateaubriand Carving — serves 4	\$185
Cheese & Charcuterie Display — per guest	\$11
Custom Menu Card Printing — per guest	\$4
Sommelier-Led Wine Presentation	\$200
Specialty Dessert Display	Quoted
Branded Glassware	Quoted
AV — Wireless Microphone & Speaker	\$150
Florals — Through Preferred Vendors	Quoted

THE DETAILS

Everything you need
to plan.

ADDRESS	[Street Address] Stamford, CT 06901
PHONE	203.XXX.XXXX
WEBSITE	apexprimestamford.com
EVENTS CONTACT	events@apexprimestamford.com <i>Director of Events — Name TBD</i>
HOURS	Lunch — [Days/Hours TBD] Dinner — [Days/Hours TBD]
EVENT MINIMUMS	The PDR · Lunch [TBD] Dinner Sun–Thu [TBD] Fri–Sat [TBD] The Lounge · Lunch [TBD] Dinner Sun–Thu [TBD] Fri–Sat [TBD] Full Buyout · Quoted per event
DEPOSIT	[XX%] of estimated minimum to confirm
CANCELLATION	[TBD — refund schedule]
TAX	6.35% Connecticut Sales Tax
SERVICE CHARGE	22% gratuity, added to all events
PAYMENT	Cash and all major credit cards accepted

A · P

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occasion."*

EVENTS

events@apexprimestamford.com

203.XXX.XXXX

VISIT

[Street Address]

Stamford, Connecticut 06901

ONLINE

apexprimestamford.com

@apexprimestamford