

BAR MODERN

PRIVATE EVENTS
STEPHEN AVENUE

ABOUT BAR MODERN

A meat-centric cocktail bar... The Casual side of Modern Steak

Bar Modern is a stunning space! Beautiful custom lights illuminate each table, while strategically placed tables allow patrons to catch a glimpse of the surroundings while personally hand-selected music creates a comfortable yet energetic vibe throughout the entire space.

Supporting Local Farm and Artisans - Bar Modern's commitment to quality is evident in the local Alberta Beef Menu. The result is perfectly marbled tender beef with a rich depth of flavour. Modern also features only the best local farm produce and artisan cheese makers located in Alberta and Western Canada.

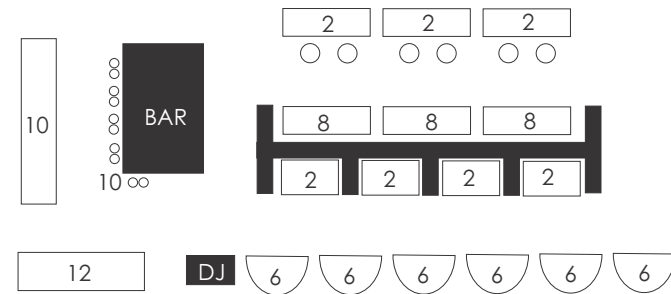
Our Goal - Under the leadership of Owner, Stephen Deere, Bar Modern offers a rotating menu that focuses on local, seasonal and organic ingredients to create inventive dishes that reflect evolving culinary trends, coupled with an experience and atmosphere you will not forget.

MAIN DINING ROOM

Dining Room & Bar

147
RECEPTION

106
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



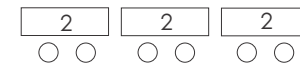
SEMI PRIVATE AREA

Curtained off & Secluded

Room colours, lighting levels & Tv's
can all be customized to your specifications

45
RECEPTION

30
SEATED

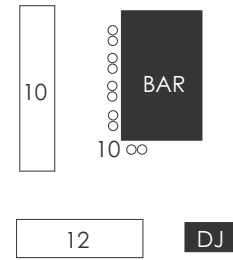


SEMI PRIVATE BAR AREA

Interactive and Fun

46
RECEPTION

32
SEATED





BAR
MODERN

THE FOOD

HORS D'OEUVRE MENU

FOR THE COCKTAIL HOUR OR EVENT

MODERN STEAK OFFERS THREE APPETIZER OPTIONS TO OUR GUESTS.

OPTION:	PRICE:	PIECES:	SUGGESTED FOR:
LIGHT CANAPÉ SELECTION	\$19/PERSON	4-5 PIECES	PRE-DINNER APPETIZERS
MEDIUM CANAPÉ SELECTION	\$36/PERSON	8-10 PIECES	LIGHT C&A FUNC.
HEAVY CANAPÉ SELECTION	\$49+/PERSON	12-15 PIECES	FULL C&A FUNC.

FRESH OYSTERS \$3.75/EACH

CHEESE PLATTER \$13/PERSON

THE CHEESE SELECTION WILL INCLUDE A VARIETY OF HARD, SOFT, SEMI-SOFT AND BLUE CHEESES WITH HOUSE-MADE ACCOMPANIMENTS.

FOR COCKTAIL EVENTS AND/OR TO COMPLIMENT PASSED HORS D'OEUVRE

ACTION STATION OPTION:

BEEF TENDERLOIN CARVING STATION \$28/PERSON

TOMAHAWK (RIBEYE) CARVING STATION \$28/PERSON

PRIME RIB CARVING STATION \$22/PERSON

PRAWN STATION \$19/PERSON

SALAD/VEGATABLE STATION \$11+/PERSON

PASTA STATION \$14+/PERSON

RISOTTO STATION \$14+/PERSON

MASHED POTATO OR BAKED POTATO STATION \$11+/PERSON

LIGHT CHOOSE 3
MEDIUM CHOOSE 5
HEAVY CHOOSE 7

BEEF TARTARE
TRADITIONAL STYLE

TUNA CRUDO
RICE CRACKER

GRILLED PRAWN LOLLIPOPS
MINT CREME FRAICHE

CROQUETTE
HARRISSA YOGURT

GRILLED STEAK SKEWERS
ASIAN HOUSE BBQ SAUCE

DUCK ON TOAST
DUCK RILLETTE, BAGUETTE

MEATBALLS
TOMATO BRAISED, WAYGU

BRAISED PORK BELLY
HOUSE MADE, SESAME SOY

PRAWN COCKTAIL
SHOT GLASS, COCKTAIL SAUCE

BRUSCHETTA
TRADITIONAL ON CROSTINI

SEARED SCALLOPS
YUZU BEURRE BLANC

SEASONAL SOUP
SHOT GLASS

CRUDITE
ASSORTED FRESH VEGTABLES

LUNCH MENU #1

FIRST COURSE
SEASONAL SOUP
OR
MODERN CAESAR SALAD

SECOND COURSE
SMASH BURGER W/ FRITES

OR
PASTA
OR
RISOTTO

THIRD COURSE
CHEESE CAKE
OR
GELATO

\$39 PER GUEST PLUS 18% GRAT & GST

LUNCH MENU #2

FIRST COURSE
SEASONAL SOUP
OR
MODERN CAESAR SALAD

SECOND COURSE
FLATTENED CHICKEN
OR
AHI TUNA
OR
PASTA OR RISOTTO
OR
STEAK & FRITES

THIRD COURSE
CHEESE CAKE
OR
SEASONAL DESSERT SELECTION

\$49 PER GUEST PLUS 18% GRAT & GST

3 COURSE PRIME RIB DINNER

FIRST COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

SECOND COURSE

1 00Z AAA ALBERTA PRIME RIB
SERVED WITH DECADENT
MASHED POTATOES, SEASONAL
VEGETABLE & JUS

THIRD COURSE

CHEESECAKE
OR
GELATO

\$59 PER GUEST PLUS 18% GRAT & GST

4 COURSE DINNER

FIRST COURSE

BEEF TARTARE

OR

TUNA CRUDO

SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

THIRD COURSE (CHOOSE 4)

FLATTENED CHICKEN

OR

AHI TUNA

OR

DUCK BREAST

OR

PASTA OR RISOTTO

OR

ALBERTA STEAK & FRITES

OR

ALBERTA LAMB SHANK

FOURTH COURSE

CHEESECAKE

OR

GELATO

\$69 PER GUEST PLUS 18% GRAT & GST



BAR MODERN

CONTACT US

THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT BAR MODERN,

BAR MODERN IS A STUNNING LOCATION FOR PRIVATE OCCASIONS OF ALL SIZES. SEATED DINNERS, COCKTAIL RECEPTIONS, OR A COMBINATION OF BOTH ARE AVAILABLE WHEN PLANNING YOUR EVENT WITH US.

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS THAT ARE PREVALENT IN YOUR GROUP. WE ENCOURAGE YOU TO CONTACT US AT ANY POINT IN YOUR PROCESS WITH QUESTIONS, CONCERNS OR REQUESTS FOR FURTHER INFORMATION.

PLEASE CALL 403.244.3600 OR FEEL FREE TO SEND US AN
EMAIL: MODERNON8TH@MODERNSTEAK.CA