

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.

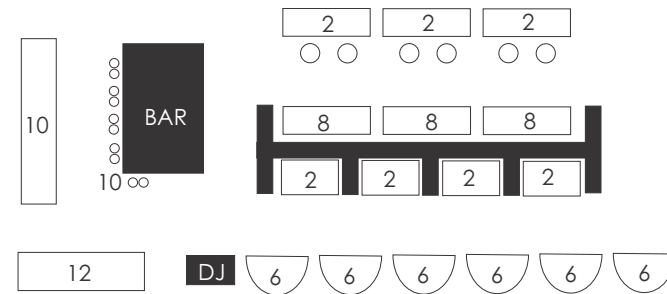
Our Goal - Under the leadership of Owner, Stephen Deere, Bar Modern offers a rotating menu that focuses on local, seasonal and organic ingredients to create inventive dishes that reflect evolving culinary trends, coupled with an experience and atmosphere you will not forget.

MAIN DINING ROOM

Dining Room & Bar

147
RECEPTION

106
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



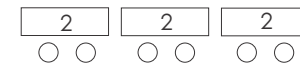
SEMI PRIVATE AREA

Curtained off & Secluded

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

45
RECEPTION

30
SEATED

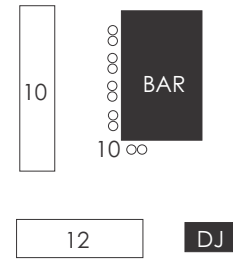


SEMI PRIVATE BAR AREA

Interactive and Fun

46
RECEPTION

32
SEATED





BAR
MODERN

THE FOOD

HORS D'OEUVRE MENU

COLD by the Dozen (minimum 3 dozen order)

BEEF TARTARE – POTATO CHIP \$36
SHRIMP CEVICHE – ORANGE SUPREME, CUCUMBER \$42
BRUSCHETTA- TOMATO, BASIL, CROSTINI, PADANO \$21
DEVILED EGG- TRUFFLE \$24
CRUDITÉ – ZUCCHINI STUFFED WITH FRESH VEGETABLES \$21
ROASTED RED PEPPER HUMMUS – CROSTINI \$18
LOBSTER SALAD CROSTINI \$48
PRAWN COCKTAIL \$36

HOT by the Dozen (minimum 3 dozen order)

PRAWN LOLLIPOPS – MINT CRÈME FRAICHE \$36
SHORT RIB CROQUETTE – ROASTED GARLIC AIOLI \$36
GRILLED STEAK SKEWERS – MODERN STEAK SAUCE \$42
MEATBALLS – TOMATO BRAISED, GRANA PADANO \$28
WAGYU DUMPLING – GOCHUJANG AIOLI, SESAME SEED \$36
SEARED SCALLOP- CITRUS BEURRE BLANC \$48

ACTION STATIONS per person

TENDERLOIN CARVING, VEAL REDUCTION, MALDON, DIJON, HORSERADISH, BUNS \$28
TOMAHAWK CARVING, VEAL REDUCTION, MALDON, DIJON, HORSERADISH, BUNS \$28
PRAWNS, WITH GARLIC, RED PEPPERS, WHITE WINE, LEMON, BUTTER \$19
SALAD STATION, MIXED GREENS, CUCUMBER, ONION, CHERRY TOMATO, VINAIGRETTE \$11
SEASONAL VEG STATION, BUTTER \$11
PASTA, TOMATO SAUCE, GRANA PADANO, FRESH BASIL \$14
RISOTTO, MUSHROOMS, PADANO, TRUFFLE \$14
MASHED POTATO STATION, ROSEMARY BUTTER \$11
BAKED POTATO STATION, SOUR CREAM, ONION MARMALADE, BACON \$11

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.

How Many Canapés per Guest Do You Need?

When it comes to working out how many canapés per guest are needed, there is a general formula that can help you plan how many you need:

First of all you need to make the basic assumption that your guests will eat 4-6 pieces in the first hour and 2-4 pieces each hour after that.

From there, there are a few variables to keep in mind that can alter that basic formula:

Passing the canapés around less food will be consumed than if the food is unattended or at an action station.

If your event is happening during a normal meal time, then increase your canapés by 25-50%, this also works if your event is following a meal, as you can then decrease the number of canapés needed by 25-50%

We are more than happy to help make recommendations and work with you to set your optimal budget for your next event.

LUNCH MENU #1

FIRST COURSE

BEEF TARTARE

OR

MODERN CAESAR SALAD

SECOND COURSE

SMASH BURGER W/ FRITES

OR

FLATTENED CHICKEN

OR

SUNFLOWER SEED RISOTTO

THIRD COURSE

CHEESE CAKE

OR

GELATO

\$39 PER GUEST PLUS 18% GRAT & GST

LUNCH MENU #2

FIRST COURSE

BEEF TARTARE

OR

MODERN CAESAR SALAD

SECOND COURSE

FLATTENED CHICKEN

OR

AHI TUNA

OR

DUCK BREAST

OR

NY STRIPLOIN

THIRD COURSE

CHEESE CAKE

OR

GELATO

\$49 PER GUEST PLUS 18% GRAT & GST

3 COURSE PRIME RIB DINNER

FIRST COURSE

SEASONAL SOUP/SALAD

OR

MODERN CAESAR SALAD

SECOND COURSE

1 OZ 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

AHI TUNA POKE

SECOND COURSE

SEASONAL SOUP/SALAD

OR

MODERN CAESAR SALAD

THIRD COURSE (CHOOSE 4)

FLATTENED CHICKEN

OR

AHI TUNA

OR

DUCK BREAST

OR

SUNFLOWER SEED RISOTTO

OR

NY STRIP STEAK

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