



MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

Private Events

2023

KENSINGTON | SOUTHPORT

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

Our Ocean Story

MODERN OCEAN IS THE DEFINITIVE DESTINATION FOR SEAFOOD IN CALGARY. WE ARE KNOWN FOR ITS EXCELLENCE IN CELEBRATING ALL THE EXTRAORDINARY FLAVOURS OF THE OCEAN COUPLED WITH UNPARALLELED SERVICE.

MODERN OCEAN IS A MEMBER OF OCEAN WISE. ALL OF OUR SEAFOOD IS DELIVERED TO OUR KITCHEN DAILY BY THE BEST SUPPLIERS AND ONLY THE ABSOLUTE FRESHEST, EXCEPTIONAL QUALITY FISH AND SHELLFISH ARE TO BE SELECTED.

WITH TWO LOCATIONS THAT HAVE BEEN EXPERTLY CURATED FOR THE ULTIMATE PRIVATE DINING EXPERIENCE, WE ARE CERTAIN YOU'LL LOOK NO FURTHER THAN MODERN OCEAN FOR YOUR NEXT EVENT.

KENSINGTON - 107-10A STREET NW | MODERNSTEAK.CA | 403 670 6873
SOUTHPORT - 10606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424



MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

Kensington



Kensington

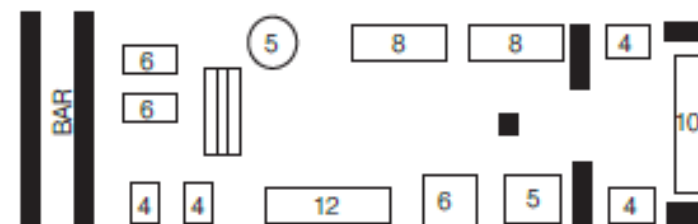
107-10A STREET NW | 403 670 6873

LOWER DINING ROOM

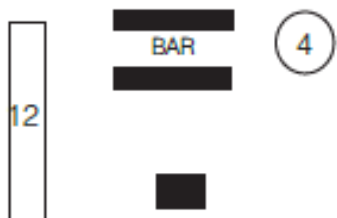
RECEPTION 120

SEATED 82

Moody Dining Room with Bar



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

UPPER DINING ROOM

RECEPTION 50

SEATED 32

Dining Room with Terrace Seating

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Kensington





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VENUE

RECEPTION 120

SEATED 150

*Upper and Lower Dining
with Lounge*



Kensington

PRIVATE DINING ROOM

SEATED 12

Intimate Private Dining



MODERN
STEAK | MODERN
OCEAN

MODERN OCEAN

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Southport



10606 SOUTHPORT RD | 403 300 1424

Southport



MODERN OCEAN

RECEPTION 129

SEATED 86

Lounge and Oyster Bar



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

MAIN DINING ROOM

RECEPTION 189

SEATED 126

*Premier Dining in South Calgary
Southport*

10606 SOUTHPORT RD | 403 300 1424

Southport





10606 SOUTHPORT RD | 403 300 1424

SEMI-PRIVATE DINING

RECEPTION	36
SEATED	24

Features leather couches and fireplace

Southport

PRIVATE DINING ROOM

RECEPTION	28
SEATED	20

Private and Presentation Compatible

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The Food

Canapes

Bruschetta on Cucumber | Beef Meatballs | Mushroom Bruschetta | \$3.75 each
Beef Tartare | Short Rib Croquettes | Wagyu Dumplings | Fresh Oysters | \$5.50 each
Sous Vide Prawns | Prawn Skewers | \$6.00 each
Seared Scallops | Steak Skewers | \$7.75 each
Lobster Salad Crostini | \$8.75 each
Minimum Order | 18

How Many Canapés per Guest Do You Need? There is a general formula that can help you plan how many you need:

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: Less food will be consumed with Passed Canapés than if the food is unattended or at an action station. If your event is happening during a meal time, increase your canapés by 25-50%, if your event is following a meal, you can then decrease the number of canapés needed by 25-50%

Our Sales & Events Team would be delighted to assist in recommendations.

Action Stations & Platters

Action Stations

Tomahawk Sandwich Station

SLOWED ROASTED RIBEYE ON BAGUETTE | HORSERADISH CREMA | ROASTED GARLIC AIOLI | ARUGULA |

Prawns in Tomato Sauce

CHIMICHURRI | CORN BREAD | FRESH HERBS | \$34 per person

Short Rib Risotto

SEASONAL VEG | PARMESAN RISOTTO | \$24 per person

Live Oyster Station

MIGNONETTE | CITRUS | HORSERADISH (MIN 100) \$550

Platters and Bowls

SERVES 15-20

Mixed Greens - HOUSE VINAIGRETTE | RED PEPPERS | CHERRY TOMATOES | \$71

Mac & Cheese - WHITE CHEDDAR | OKA | BACON | FRESH HERBS | \$104

Loaded Polenta - BACON | SOUR CREAM | CHEDDAR | CHIVES | \$99

Cheese Platter - SEASONAL | \$13 per person

Dessert Platter - SEASONAL | \$13 per person

Lunch Menu

Three Courses

\$59

PER GUEST PLUS GST & 20% GRATUITY

Lunch Menu available only at
Stephen Ave and Southport

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST FOR
ALL MENUS

Lunch Menu

First Course

MODERN CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO, CROUTON CRUMB, GARLIC DRESSING

Or

WEDGE SALAD

BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE

Second Course

CRISPY HADDOCK SANDWICH & FRIES

TEMPURA BATTERED, BRIOCHE BUN, REMOULADE, PICKLES, ICEBERG, PICKLED VEGETABLES

Or

STEAK FRITES

6OZ BENCHMARK FLATIRON, FRIES, BEARNAISE, MIXED GREENS

Or

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

Third Course

CHOICE OF SEASONAL DESSERT

3 Course Dinner Menus

Ora King Salmon

First Course

MODERN CAESAR SALAD



WEDGE SALAD

Second Course

ORA KING SALMON

MISO BUTTER, SHIITAKE, ASPARAGUS,
EDAMAME, DASHI BROTH



6 OZ ALBERTA PRIME FILET

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$69

PER GUEST PLUS GST & 20% GRATUITY

Sablefish

First Course

MODERN CAESAR SALAD



WEDGE SALAD

Second Course

SABLEFISH

PAN SEARED, JASMINE RICE, MIXED
VEGETABLES, GREEN CURRY SAUCE



6 OZ ALBERTA PRIME FILET

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$79

PER GUEST PLUS GST & 20% GRATUITY

Haida Gwaii Halibut

First Course

MODERN CAESAR SALAD



WEDGE SALAD

Second Course

HAIDA GWAI HALIBUT

SUMMER CORN CHOWDER RISOTTO,
SMOKED BACON, CHARRED CORN,
CHIMICHURRI

6 OZ ALBERTA PRIME FILET

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$84

PER GUEST PLUS GST & 20% GRATUITY

Sauces, Seafood and Side add-ons available. Vegan & Vegetarian options available upon request for all menus

4 Course Dinner

Three Courses

\$89

PER GUEST PLUS GST & 20% GRATUITY

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST FOR
ALL MENUS

4 Course Dinner

First Course

SHRIMP COCKTAIL

or

BEEF TARTARE

Second Course

MODERN CAESAR SALAD

or

WEDGE SALAD

Third Course

ORA KING SALMON

MASHED POTATO, SEASONAL VEG, DASHI BROTH

or

HAIDA GWAI HALIBUT

MASHED POTATO, SEASONAL VEG, CHIMICHURRI

or

6 OZ ALBERTA PRIME FILET

MASHED POTATO, SEASONAL VEG, DEMI

or

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

Fourth Course

CHOICE OF SEASONAL DESSERT

Sauces, Seafood and Side add-ons available. Vegan & Vegetarian options available upon request for all menus



5 Course and Custom Dinner Menus

Curated by our expert team of Chefs and Sommeliers, creating a 5 Course or Custom Dinner Menu at **Modern** Ocean provides you with every whim possible. We use only the finest and most luxurious ingredients, including only top-tier, Ocean Wise Fish & Seafood, Prime Grade Alberta Beef and locally sourced produce to create for you the finest in dining experiences. From appetizers to entrees and desserts, each course is designed to make your meal exquisite. Our chefs are passionate about creating dishes that will tantalize your taste buds and leave you wanting more. With our mastery of flavor combinations, alluring presentation, and gourmet ingredients, we guarantee to deliver a dining experience like no other. No matter the occasion, **Modern** Ocean is sure to provide you with an unforgettable dinner that will be remembered for years to come.



Preferred Client Rates

Our philosophy at Modern Steak has always been community driven. Which is why we want to recognize and maintain the working relationships we've established through our Events Program.

We are pleased to offer the following for our preferred repeat clients:

2.5% discount on Four Contracted Events

3% discount five Contracted Events

5% discount on Six or more Contracted Events

Contracted events must occur within one calendar year of the first event.

MODERN OCEAN

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OUR SALES & EVENTS TEAM IS DEDICATED TO ENSURING THE
PERFECT EVENT, FROM CORPORATE, TO WEDDINGS, AND EVERYTHING
IN BETWEEN.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

JACKSON AT
BOOKINGS@MODERNSTEAK.CA

Contact Us