

Private Events


MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

WWW.MODERNOCEAN.CA

KENSINGTON | SOUTHPORT

ABOUT MODERN OCEAN

 OCEAN WISE. A SUSTAINABLE CHOICE

Modern Ocean is the definitive destination for seafood in Calgary. Modern Ocean will be known for its excellence in celebrating all the extraordinary flavours of the ocean and will be recognized for unparalleled service, and an unforgettable food experience.

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. Line caught, trap caught or sustainably farmed in Canada is our goal and commitment. We only want to procure and serve responsibly sourced seafood without compromising our ocean habitat.

Our Goal - Under the leadership of Owner, Stephen Deere, is to offer 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.

KENSINGTON - 107 – 10A STREET NW | MODERNOCEAN.CA | 403 670 6873   
SOUTHPORT - 110606 SOUTHPORT RD SW | MODERNOCEAN.CA | 403 300 1424   

MODERN OCEAN
— SOUTHPORT —

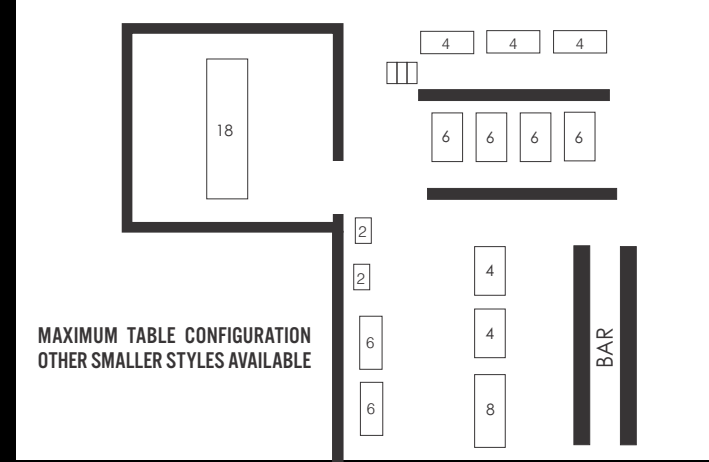


LOUNGE & OYSTER BAR

South Calgary's Premium Dining Room

129
RECEPTION

86
SEATED

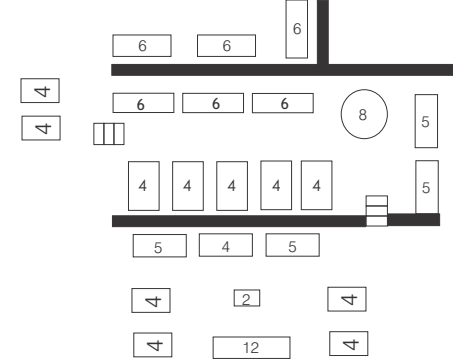


MAIN DINING ROOM

South Calgary's Premium Dining Room

189
RECEPTION

126
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



SEMI PRIVATE ROOM

Fire place and leather couches

18 SEATED | 24 RECEPTION



PRIVATE ROOM

Tv's & high ceilings

18 SEATED | 24 RECEPTION





MODERN OCEAN

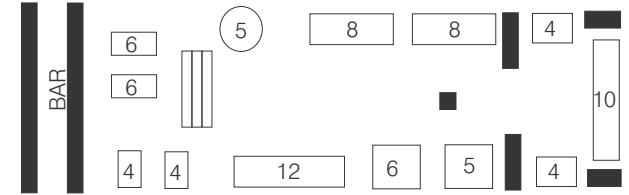
KENSINGTON

LOWER FLOOR DINING ROOM

Dining Room & Bar

120
RECEPTION

82
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



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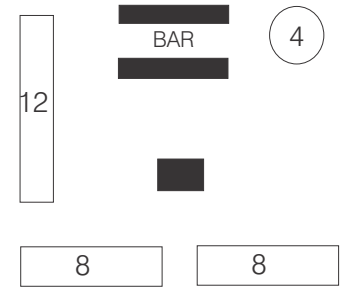


2ND FLOOR DINING ROOM

Private Dining Room & Bar

50
RECEPTION

32
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



KENSINGTON - 107 - 10A STREET NW | MODERNOCEAN.CA | 403 670 6873



Small Private Dining Room
THE PRIVATE DINNING ROOM

12
SEATED



ENTIRE VENUE 120
RECEPTION
Upper & Lower Dining
Rooms plus Lounge 150
SEATED

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MODERN OCEAN

A SUSTAINABLE FISH & SEAFOODHOUSE



THE FOOD

HORS D'OEUVRE MENU - MINIMUM ORDER 18 PIECES FOR CANAPES

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 a 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.

PASSED CANAPES (BY THE PIECE)

\$3.50 BRUSCHETTA DEVILED EGGS CRUDITES BEEF MEATBALLS	\$5 BEEF TARTARE PRAWN COCKTAIL PRAWN SKEWERS SHORT RIB CROQUETTES WAGYU DUMPLINGS FRESH OYSTERS	\$7 SCALLOP CEVICHE LOBSTER SALAD CROSTINI SEARED SCALLOPS STEAK SKEWERS
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ACTION STATIONS PER PERSON

TENDERLOIN CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$28

TOMAHAWK CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$29

PRAWNS WITH GARLIC, RED PEPPERS, WHITE WINE & LEMON BUTTER \$19

SALAD STATION, MIXED GREENS, CUCUMBER, ONION, CHERRY TOMATO \$11

PASTA, TOMATO SAUCE, GRANA PADANO, FRESH BASIL \$14

RISOTTO, MUSHROOMS, GRANA PADANO, TRUFFLE \$14

DESSERT PLATTER \$9

CHEESE PLATTER \$13



LUNCH MENU #1

FIRST COURSE
MODERN CAESAR SALAD

SECOND COURSE
STEAKHOUSE BURGER W/ FRITES
OR
AHI TUNA MELT
OR
SEAFOOD SPAGHETTI OLIO

THIRD COURSE
CHOCOLATE CAKE
OR
SEASONAL GELATO

\$39 PER GUEST PLUS 20% GRAT & GST

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

LUNCH MENU #2

FIRST COURSE
SHRIMP COCKTAIL
OR
MODERN CAESAR SALAD

SECOND COURSE
ARCTIC CHAR
OR
AHI TUNA
OR
MAHI MAHI
OR
6OZ. ALBERTA BEEF FILET

THIRD COURSE
CHOCOLATE CAKE
OR
SEASONAL GELATO

\$59 PER GUEST PLUS 20% GRAT & GST

LUNCH MENUS AVAILABLE AT ALL LOCATIONS

4 COURSE DINNER

FIRST COURSE

BEEF TARTARE

OR

SHRIMP COCKTAIL

SECOND COURSE

WEDGE SALAD

OR

MODERN CAESAR SALAD

THIRD COURSE (CHOOSE 3)

ARCTIC CHAR

OR

AHI TUNA

OR

MAHI MAHI

OR

6OZ. ALBERTA BEEF FILET

FOURTH COURSE

CHOCOLATE CAKE

OR

SEASONAL GELATO

\$89 PER GUEST PLUS 20% GRAT & GST

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

4 COURSE PREMIUM

FIRST COURSE

SHRIMP COCKTAIL

OR

WAGYU DUMPLINGS

SECOND COURSE

WEDGE SALAD

OR

MODERN CAESAR SALAD

FOURTH COURSE (CHOOSE 4)

ARCTIC CHAR

OR

AHI TUNA

OR

SABLE FISH

OR

12OZ. ALBERTA BEEF NY STRIP

OR

SCALLOP RISOTTO

FIFTH COURSE

CHOCOLATE CAKE

OR

SEASONAL GELATO

\$98 PER GUEST PLUS 20% GRAT & GST

ADD ONS - NOVA SCOTIA LOBSTER TAIL \$36 | 3 COLOSSAL PRAWNS - 29 | TRUFFLE BUTTER \$5

MODERN OCEAN

CONTACT US

MODERN STEAK 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.

OUR EVENT MANAGER WILL HELP YOU PLAN YOUR EVENT FROM START TO FINISH. UNSURE OF WHERE TO START? WE ARE MORE THAN HAPPY TO HELP MAKE RECOMMENDATIONS AND WORK WITH YOU TO SET YOUR OPTIMAL BUDGET FOR YOUR EVENT.

PLEASE CALL 403.300.1424 OR FEEL FREE TO SEND US AN
EMAIL: BOOKINGS@MODERNSTEAK.CA

THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT MODERN OCEAN