

*Private Events*

**MODERN OCEAN**

A SUSTAINABLE FISH & SEAFOOD HOUSE

[WWW.MODERNOCEAN.CA](http://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 —

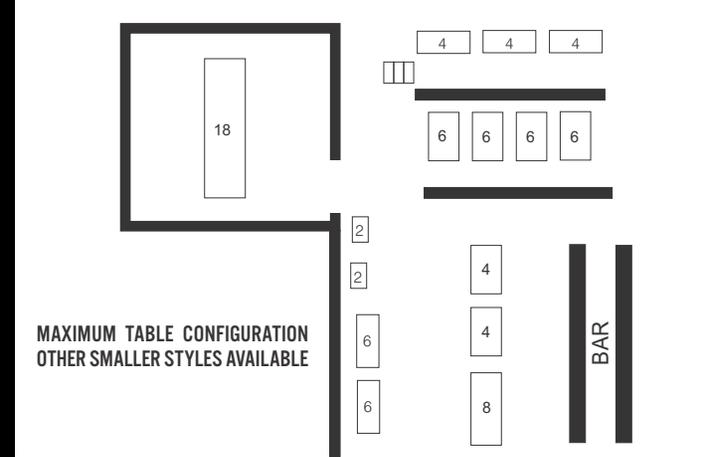


# LOUNGE & OYSTER BAR

*South Calgary's Premium Dining Room*

129  
RECEPTION

86  
SEATED

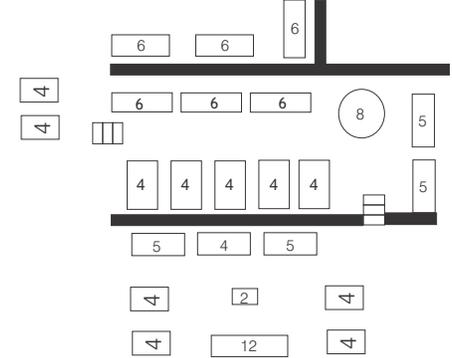


# MAIN DINING ROOM

*South Calgary's Premium Dining Room*

189  
RECEPTION

126  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



SOUTHPORT - 110606 SOUTHPORT RD SW | MODERNOCEAN.CA | 403 300 1424



# SEMI PRIVATE ROOM

*Fire place and leather couches*

**18 SEATED | 24 RECEPTION**



# PRIVATE ROOM

*Tv's & high ceilings*

**18 SEATED | 24 RECEPTION**





**MODERN OCEAN**

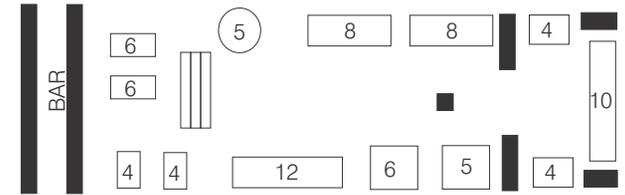
— KENSINGTON —

# LOWER FLOOR DINING ROOM

*Dining Room & Bar*

120  
RECEPTION

82  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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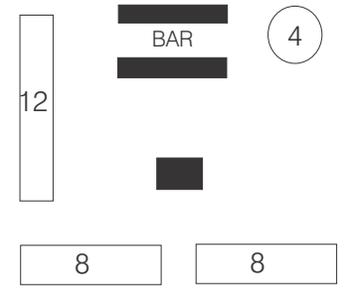


# 2ND FLOOR DINING ROOM

*Private Dining Room & Bar*

50  
RECEPTION

32  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

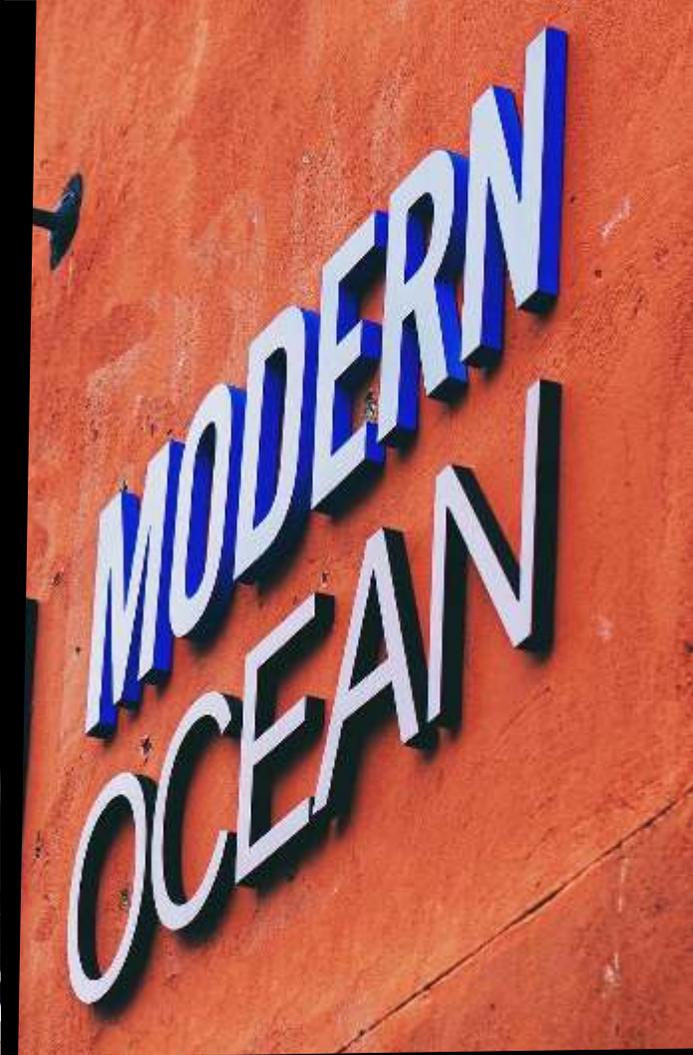


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*Small Private Dining Room*  
**THE PRIVATE DINNING ROOM**

**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)

\$3.75  
BRUSCHETTA  
DEVILED EGGS  
SEASONAL VEGATABLE  
BEEF MEATBALLS  
FRESH OYSTERS

\$5.50  
BEEF TARTARE  
SHORT RIB CROQUETTES  
WAGYU DUMPLINGS

\$7.75  
SCALLOP CEVICHE  
STEAK SKEWERS

\$6  
PRAWN COCKTAIL  
PRAWN SKEWERS

\$8.75  
LOBSTER SALAD CROSTINI  
SEARED SCALLOPS

## ACTION STATIONS PER PERSON

TENDERLOIN CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$36

TOMAHAWK CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$37

PRAWNS WITH GARLIC, RED PEPPERS, WHITE WINE & LEMON BUTTER \$24

SALAD STATION, MIXED GREENS, CUCUMBER, ONION, CHERRY TOMATO \$13

PASTA, TOMATO SAUCE, GRANA PADANO, FRESH BASIL \$16

RISOTTO, MUSHROOMS, GRANA PADANO, TRUFFLE \$17

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

**\$49 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  
ORGANIC SALMON  
OR  
AHI TUNA  
OR  
PACIFIC SNAPPER  
OR  
6OZ. ALBERTA BEEF FILET

THIRD COURSE  
CHOCOLATE CAKE  
OR  
SEASONAL GELATO

**\$59 PER GUEST PLUS 20% GRAT & GST**

**LUNCH MENUS AVAILABLE AT ALL LOCATION**

## 4 COURSE DINNER

### FIRST COURSE

BEEF TARTARE

OR

SHRIMP COCKTAIL

### SECOND COURSE

WEDGE SALAD

OR

MODERN CAESAR SALAD

### THIRD COURSE (CHOOSE 3)

ORGANIC SALMON

OR

AHI TUNA

OR

PACIFIC SNAPPER

OR

6OZ. ALBERTA BEEF FILET

### FOURTH COURSE

CHOCOLATE CAKE

OR

SEASONAL GELATO

**\$74 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

### FORTH COURSE (CHOOSE 4)

ORGANIC SALMON

OR

AHI TUNA

OR

SABLE FISH

OR

1 2OZ. ALBERTA BEEF NY STRIP

OR

SCALLOP RISOTTO

### FIFTH COURSE

CHOCOLATE CAKE

OR

SEASONAL GELATO

**\$84 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](mailto:BOOKINGS@MODERNSTEAK.CA)

**THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT MODERN OCEAN**