

MODERN GROUP
Weddings



MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE



THE MODERN GROUP IS HERE FOR YOU.

**WE MAKE YOUR WEDDING DAY &
EVENT PLANNING PROCESS AS EASY &
SEAMLESS AS POSSIBLE. WITH FULL USE OF OUR IN-HOUSE
EVENTS COORDINATOR AT YOUR FINGERTIPS.**

**WE HAVE ACCESS TO THE CITIES BEST VENDORS
AND A PROFESSIONAL SERVICE TEAM BEHIND YOU,
WE OFFER WORLD-CLASS WEDDING EXPERIENCE**

IMPRESS YOUR GUESTS IN ANY OF OUR MODERN VENUES.





MODERN STEAK STEPHEN AVE
2ND FLOOR
80 SEATED
120 RECEPTION



MODERN STEAK STEPHEN AVE
1ST FLOOR
90 SEATED
125 RECEPTION



MODERN STEAK STEPHEN AVE
ROOFTOP PATIO
91 SEATED
137 RECEPTION



MODERN STEAK STEPHEN AVE
ENCLOSED ROOFTOP PATIO
34 SEATED
51 RECEPTION



LOOKING FOR OUR SOUTHPORT OR KENSINGTON LOCATIONS?

PLEASE INQUIRE WITH OUR EVENTS MANAGERS FOR MORE INFORMATION





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

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

PRIME RIB DINNER

FIRST COURSE
CAESAR SALAD

SECOND COURSE
1 Ooz PRIME ALBERTA PRIME RIB
MASHED POTATO, SEASON VEG
AND DEMI

THIRD COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

4 COURSE DINNER

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
OR
ARCTIC CHAR
OR
SEASONAL RISOTTO

(ALL STEAKS SERVED WITH
MASHED POTATO AND SEASONAL VEG)

7OZ SPRINGVALE FILET
OR
6OZ BENCHMARK FLAT IRON
OR
1 Ooz SPRINGVALE STRIPLOIN

FOURTH COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

LARGER STEAKS MAY BE ADDED AT A
SUPPLEMENTARY COST

STEAK LOVERS MENU

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
OR
ARCTIC CHAR
OR
SEASONAL RISOTTO

(ALL STEAKS SERVED WITH
MASHED POTATO, AND SEASONAL VEG)

8OZ BENCHMARK FILET
OR
1 4OZ BENCHMARK RIBEYE
(MAKE IT WAGYU FOR \$37)*
OR
1 Ooz BENCHMARK STRIPLOIN
(MAKE IT WAGYU FOR \$35)*

FOURTH COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

\$69 PER GUEST PLUS 20% GRAT & GST

\$94 PER GUEST PLUS 20% GRAT & GST

\$108 PER GUEST PLUS 20% GRAT & GST

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

KIDS UNDER 10 YEARS OF AGE - \$20 MENU AVAILABLE

MODERN STEAK

CONTACT US

“EACH WEDDING WE HOST IS LIKE RECREATING THE DAY WE FIRST FELL IN LOVE WITH AB BEEF AND THAT IS A MOMENT WE WANT TO SHARE AND CREATE WITH YOU AND YOUR GUESTS.”

“WHETHER YOU WANT TO HAVE AN INTIMATE AFFAIR OR A MASSIVE PARTY, WE HAVE A WEDDING PACKAGE THAT WILL MAKE YOUR WEDDING VENUE DREAMS COME TRUE”

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 [403.244.3600](tel:403.244.3600) OR FEEL FREE TO SEND US AN
EMAIL: BOOKINGS@MODERNSTEAK.CA

THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT MODERN STEAK