




PRIVATE EVENTS

**MODERN
OCEAN**

STEPHEN AVENUE

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 in the historical Imperial Bank Building.

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.

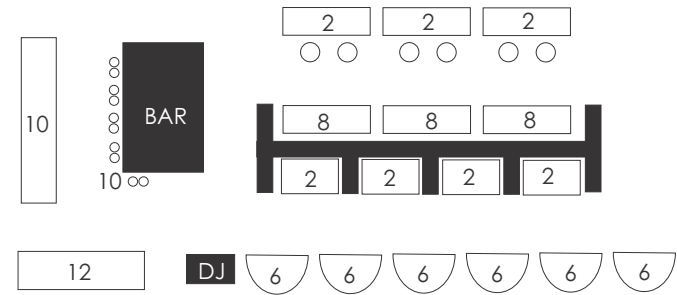
Our Goal - Under the leadership of Owner, Stephen Deere, is to offer a rotating menu that focuses on local, seasonal and organic ingredients to create inventive dishes that reflect evolving culinary trends, coupled with an experience and atmosphere you will not forget.

MAIN DINING ROOM

Dining Room & Bar

147
RECEPTION

106
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



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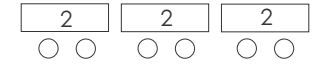
SEMI PRIVATE AREA

Curtained off & Secluded

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

45
RECEPTION

30
SEATED



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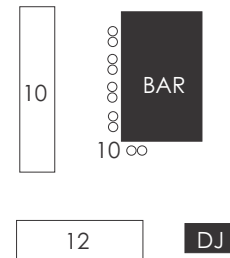


SEMI PRIVATE BAR AREA

Interactive

46
RECEPTION

32
SEATED



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THE FOOD

HORS D'OEUVRE MENU - PRICED PER DOZEN

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
TUNA SASHAMI, UMAMI SAUCE, WAKAME, WONTON \$46
CRUDITÉ – ZUCCHINI STUFFED WITH FRESH VEGETABLES \$21
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
CRISPY PRAWN WONTON – CHILI PONZU, BASIL, GREEN ONION SESAME SEED \$38
SEARED SCALLOP- CITRUS VELOUTE \$48

ACTION STATIONS per person

TENDERLOIN CARVING, VEAL REDUCTION, MALDON, DIJON, HORSERADISH, FOCACCIA \$28
TOMAHAWK CARVING, VEAL REDUCTION, MALDON, DIJON, HORSERADISH, FOCACCIA \$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

FRESH OYSTERS \$3.75/EACH
DESSERT PLATTER \$9/PERSON
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
TUNA POKE BOWL

OR
1 PIECE FISH & CHIPS

THIRD COURSE
CHOCOLATE MOUSSE CAKE
OR
SEASONAL GELATO

\$39 PER GUEST PLUS 18% GRAT & GST

LUNCH MENU #2

FIRST COURSE
BEEF TARTARE
OR
MODERN CAESAR SALAD

SECOND COURSE
LOCAL ALBERTA TROUT

OR
AHI TUNA
OR
KING ORA SALMON

OR
6OZ FILET

THIRD COURSE
CHOCOLATE MOUSSE CAKE
OR
SEASONAL GELATO

\$49 PER GUEST PLUS 18% GRAT & GST

4 COURSE DINNER

FIRST COURSE

BEEF TARTARE

OR

SHRIMP COCKTAIL

SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

THIRD COURSE (CHOOSE 3)

LOCAL ALBERTA TROUT

OR

AHI TUNA

OR

KING ORA SALMON

OR

6OZ. ALBERTA BEEF FILET

FOURTH COURSE

CHOCOLATE MOUSSE CAKE

OR

SEASONAL GELATO

\$79 PER GUEST PLUS 18% GRAT & GST

4 COURSE PREMIUM

FIRST COURSE

BEEF TARTARE

OR

CRISPY WONTON PRAWNS

SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

FORTH COURSE (CHOOSE 4)

LOCAL ALBERTA TROUT

OR

AHI TUNA

OR

KING ORA SALMON

OR

12OZ. ALBERTA BEEF NY STRIP

STEAK

OR

SCALLOP RISOTTO

FIFTH COURSE

CHOCOLATE MOUSSE CAKE

OR

SEASONAL GELATO

\$89 PER GUEST PLUS 18% GRAT & GST

MODERN OCEAN

CONTACT US

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

MODERN OCEAN 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: BOOKINGS@MODERNSTEAK.CA

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