



MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

Private Events

2024

STEPHEN AVE | SOUTHPORT

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

Our Steak Story

AT **MODERN** STEAK WE ARE PROUD TO ONLY SERVE THE BEST OF THE BEST - THE VERY PINNACLE OF BEEF. WHETHER WE ARE TALKING ABOUT DOMESTIC, HYBRID OR IMPORTED, WE ONLY SERVE THE HIGHEST GRADES OF BEEF AVAILABLE. DOMESTICALLY THAT MEANS PRIME GRADE. THIS ACCOUNTS FOR ONLY 2% OF CANADIAN BEEF PRODUCTION. OUR BLACK ANGUS BEEF HAS BEEN CERTIFIED BY AGRICULTURE CANADA TO BE OF THE HIGHEST STANDARD. PRIME BEEF MUST BE FROM YOUNG CATTLE AND EXHIBIT ABUNDANT MARBLING. WE FURTHER ENHANCE IT BY DRY AGING SELECT CUTS.

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

STEPHEN AVE - 100 - 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600
SOUTHPORT - 10606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424

The Sky is the Limit



MODERN STEAK OFFERS AN ARRAY OF FULLY CUSTOMIZABLE SERVICES INCLUDING PERSONALIZED WINE TASTINGS, CHEF'S TASTING MENUS, SIGNATURE DRINKS, CUSTOM ICE CUBES, DJ SERVICES, ICE SCULPTURES AND MORE! INQUIRE TODAY ABOUT HOW WE CAN MAKE YOUR EVENT ONE YOUR GUESTS WILL NEVER FORGET!

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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:

It is safe to assume 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 | \$44 per person

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 | \$17 per person

Dessert Platter - SEASONAL | \$15 per person

Lunch Menu

Three Courses

\$59

PER GUEST PLUS GST & 20% GRATUITY

Lunch Menu available at Stephen
Ave only

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

STEAKHOUSE BURGER & FRIES

DOUBLE ALBERTA BEEF PATTY, AMERICAN CHEESE, M SAUCE, LETTUCE, TOMATO, RED ONION,
PICKLES

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

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

Striploin Dinner

First Course

MODERN CAESAR SALAD

OR

WEDGE SALAD

Second Course

10 OZ WHOLE ROASTED STRIPLLOIN

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$69

PER GUEST PLUS GST & 20% GRATUITY

Filet Dinner

First Course

MODERN CAESAR SALAD

OR

WEDGE SALAD

Second Course

7 OZ WHOLE ROASTED FILET

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$79

PER GUEST PLUS GST & 20% GRATUITY

Ribeye Dinner

First Course

MODERN CAESAR SALAD

OR

WEDGE SALAD

Second Course

12 OZ WHOLE ROASTED RIBEYE

MASHED POTATO, SEASONAL VEG, DEMI

Third Course

CHOICE OF SEASONAL DESSERT

\$89

PER GUEST PLUS GST & 20% GRATUITY

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

4 Course Dinner Menus

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

Striploin Dinner

First Course

SHRIMP COCKTAIL



BEEF TARTARE

Second Course

MODERN CAESAR SALAD



WEDGE SALAD

Third Course

10 OZ WHOLE ROASTED STRIPLLOIN

MASHED POTATO, SEASONAL VEG, DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG, PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

Fourth Course

CHOICE OF SEASONAL DESSERT

\$84

PER GUEST PLUS GST & 20% GRATUITY

Filet Dinner

First Course

SHRIMP COCKTAIL



BEEF TARTARE

Second Course

MODERN CAESAR SALAD



WEDGE SALAD

Third Course

7 OZ WHOLE ROASTED FILET

MASHED POTATO, SEASONAL VEG, DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG, PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

Fourth Course

CHOICE OF SEASONAL DESSERT

\$94

PER GUEST PLUS GST & 20% GRATUITY

Ribeye Dinner

First Course

SHRIMP COCKTAIL



BEEF TARTARE

Second Course

MODERN CAESAR SALAD



WEDGE SALAD

Third Course

10 OZ WHOLE ROASTED RIBEYE

MASHED POTATO, SEASONAL VEG, DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG, PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

Fourth Course

CHOICE OF SEASONAL DESSERT

\$104

PER GUEST PLUS GST & 20% GRATUITY

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



Chef's Tasting Menus

Curated by our expert team of Chefs and Sommeliers, creating a Chef's Tasting Menu at **Modern Steak** provides you with every whim possible. We use only the finest and most luxurious ingredients, including only top-tier Wagyu and Alberta Beef, fresh seafood 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 Steak** is sure to provide you with an unforgettable dinner that will be remembered for years to come.



MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

Stephen Ave



Stephen Ave

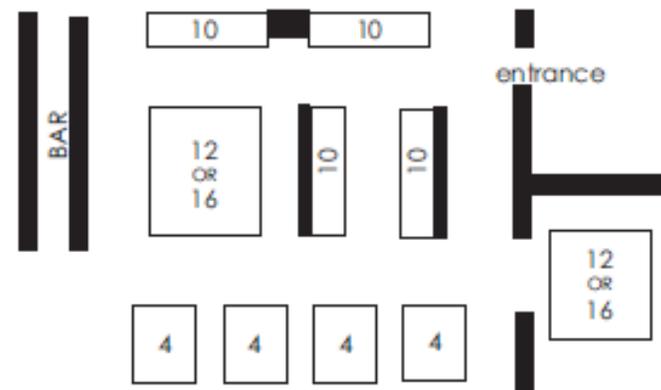
100 – 8TH AVENUE SE | 403 244 3600

2ND FLOOR DINING ROOM

RECEPTION 125

SEATED 75

Private Dining Room & Bar



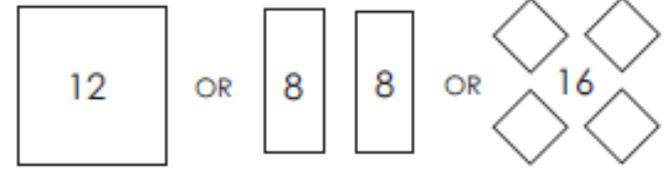
MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

THE WINE ROOM

RECEPTION 24

SEATED 16

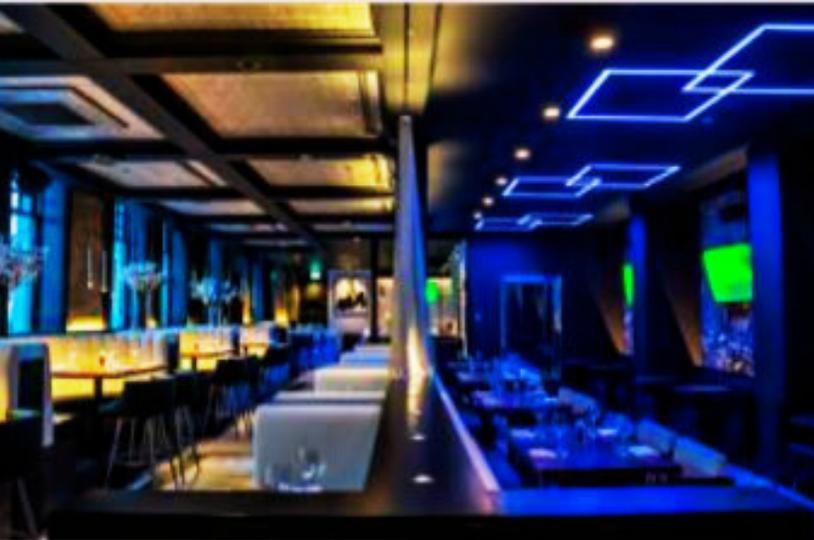
Intimate & Fully Private



Stephen Ave

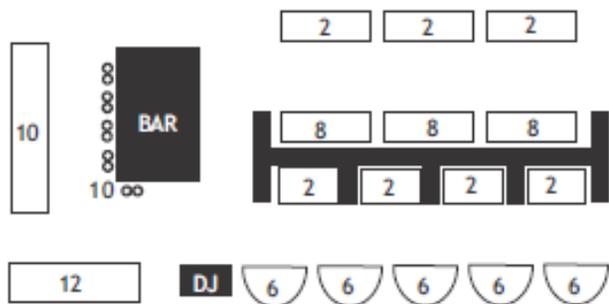
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Stephen Ave



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

MAIN FLOOR DINING ROOM

RECEPTION 125

SEATED 85

Dining Room with Lounge & Bar



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

ENCLOSED ROOFTOP

(WINTER ONLY)

RECEPTION 45

SEATED 36

Calgary's Best Skyline View

100 - 8TH AVENUE SE | 403 244 3600

Stephen Ave



MODERN STEAK | MODERN OCEAN

MODERN STEAK

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Southport



10606 SOUTHPORT RD | 403 300 1424

Southport



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

MODERN OCEAN

RECEPTION 125

SEATED 85

Lounge and Oyster Bar



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

MAIN DINING ROOM

RECEPTION 185

SEATED 125

Premier Dining in South Calgary

10606 SOUTHPORT RD | 403 300 1424

Southport





10606 SOUTHPORT RD | 403 300 1424

Southport

SEMI-PRIVATE DINING

RECEPTION	36
SEATED	24

Features leather couches and fireplace

PRIVATE DINING ROOM

RECEPTION	28
SEATED	20

Private and Presentation Compatible

Preferred Client Rates

Our philosophy at Modern Steak has always been community driven. Which is why we want to recognize and maintain the 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.

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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