



MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

Private Events
2026

STEPHEN AVE | SOUTHPORT

STEPHEN AVE - 100 - 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600

SOUTHPORT - 10606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424

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 TWO 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.



Policies & Information

- A 25% DEPOSIT OF THE FOOD AND BEVERAGE MINIMUM IS REQUIRED AT THE TIME OF BOOKING TO SECURE YOUR FUNCTION DATE; THE DEPOSIT WILL BE SUBTRACTED FROM YOUR FINAL BILL ON THE DATE OF YOUR FUNCTION.
- THE FINAL BILL IS DUE PAYABLE ON THE DAY OF YOUR FUNCTION.
- THE GUARANTEED NUMBER OF GUESTS IS REQUIRED THREE BUSINESS DAYS PRIOR TO YOUR EVENT.
- FOOD AND BEVERAGES (INCLUDING ALCOHOL) ARE APPLIED TOWARDS YOUR MINIMUM SPEND; ANY ADDITIONAL RENTALS, 20% GRATUITY AND GST ARE IN ADDITION TO THE MINIMUM. IF THE MINIMUM CHARGE IS NOT REACHED, WE HAVE A SELECTION OF WINES TO SELECT FROM TO MEET THE MINIMUM.
- OUR CULINARY TEAM WILL BE HAPPY TO ACCOMMODATE ANY DIETARY OR ALLERGY CONCERNS. PLEASE ADVISE YOUR EVENT COORDINATOR AT LEAST THREE BUSINESS DAYS AHEAD OF TIME OF ANY ALLERGIES OR DIETARY RESTRICTIONS. ANY GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS MUST ALSO IDENTIFY THEMSELVES TO A SERVER THE DAY OF THE EVENT.



MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

The Food



Action Stations & Platters

Action Stations

Minimum 40 ppl

Tomahawk Carving Station

\$44 per person

SLOWED ROASTED RIBEYE, HORSERADISH CREMA, DIJON MUSTARD

OPTION OF ADDING BAGUETTES & ARUGULA FOR SANDWICHES

Seasonal Risotto

\$24 per person

Sauteed Prawns

\$24 per person

Oyster Bar

\$550

MIGNONETTE, CITRUS, HORSERADISH (MIN 100)

Platters and Bowls

Mixed Greens Salad

\$5 per person

Sauteed Vegetables

\$17 per person

Classic Mashed Potato

\$14 per person

Crudite Platter

\$15 per person

Charcuterie & Cheese Platter

\$30 per person

Dessert Platter

\$15 per person



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 THEN 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.



Canapes

COLD CANAPES

CAPRESE SKEWERS

TOMATO, BOCCONCINI, PESTO & BALSAMIC GLAZE

PRAWN COCKTAIL "SHOTS"

HOUSEMADE COCKTAIL SAUCE, HORSERADISH

STEAK TARTARE

DIJON, CORNICHON, TRUFFLE, SHALLOT, ON GAUFRETTE

TUNA TATAKI

SLICED AHI TUNA, ORANGE, JALAPENO, MASAGO AIOLO ON TOSTADA

SHAVED BEEF CROSTINI

HORSERADISH CREAM CHEESE WITH CARMELIZED ONION

SEAFOOD ROLL

ATLANTIC LOBSTER, POACHED PRAWN, JAPANESE MAYO ON A BUTTERY BRIOCHE BUN

PRICE BY THE DOZEN

\$45

\$60

\$66

\$72

\$81

\$105

HOT CANAPES

BRAISED BEEF MEATBALLS

SEASONED AND SERVED IN A RICH TOMATO SUGO

ARANCINI

BREADED RISOTTO BALLS WITH TOMATO & PARMESAN CHEESE

WAGYU DUMPLINGS

SERVED WITH A GOCHUJANG AIOLI & PONZU SAUCE

KAUBOI PRAWN SKEWERS

TEMPURA PRAWN WITH A MAPLE BBQ GLAZE & YUZU AIOLI

SHORT RIB SLIDERS

HOUSE BRAISED SHORT RIB WITH AN ANCHO AIOLI, PICKLES

STEAK BITES

GRILLED ALBERTA BEEF, TOPPED WITH A CHIMICHURRI

PRICE BY THE DOZEN

\$45

\$60

\$66

\$78

\$72

\$93



First Course Options

Modern Caesar Salad

DOUBLE SMOKED BACON, GRANA PADANO, CROUTON, GARLIC DRESSING

Little House Salad

LOCAL GREENS, PICKLED CUCUMBER, CHEVRE CHEESE, WALNUTS,
HONEY VINAIGERETTE

Second Course Options

Classic Burger & Fries

6OZ ALBERTA BEEF PATTY, AMERICAN CHEESE, M SAUCE, LETTUCE,
TOMATO, PICKLE, CHARCOAL BUN

Steak Frites

6OZ PRIME GRADE MODERN BENCHMARK FLAT IRON,
FRIES, BEARNAISE

Seasonal Risotto

CHEF'S SEASONAL RISOTTO (CAN BE VEGAN)

Third Course

Choice of Seasonal Desserts

GUESTS WILL HAVE THE OPTION BETWEEN A SEASONAL
DESSERT, SORBETTO, OR GELATO

Lunch Menu

Three Courses

\$68

PER GUEST PLUS GST & 20% GRATUITY

**Lunch Menu available at Stephen
Ave only**

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST FOR
ALL MENUS



First Course Options (Choose 2)

Beef Tartare

DIJON, CAPER, GHERKIN, TRUFFLE OIL, HOUSE CHIPS

Prawn Cocktail

COCKTAIL SAUCE, FRESH CITRUS

Wagyu Dumplings

GOCHUJANG AIOLI, PONZU, SESAME SEEDS

Second Course Options

Modern Caesar Salad

DOUBLE SMOKED BACON, GRANA PADANO, CROUTON CRUMB,
GARLIC DRESSING

Little House Salad

LOCAL GREENS, PICKLED CUCUMBER, CHEVRE CHEESE,
WALNUTS, HONEY VINAIGERETTE

Third Course Options

Prime Grade Steak Option

SERVED MEDIUM RARE WITH MASHED POTATO, SEASONAL VEG, DEMI

Seasonal Fish

CHEF INSPIRED

Seasonal Risotto

CHEF'S SEASONAL RISOTTO (CAN BE VEGAN)

Chicken Supreme (only available with pre-order)

Fourth Course

Choice of Seasonal Desserts

GUESTS WILL HAVE THE OPTION BETWEEN A SEASONAL
DESSERT, SORBETTO, OR GELATO

Entree Add-ons

LOBSTER TAIL	\$48
SEARED SCALLOPS	\$29
SAUTEED PRAWNS	\$19
CRAB OSCAR	\$29

Dinner Menu

Three Courses

(Excludes 1st Course option)

8 OZ FILET	\$85
12 OZ STRIPLOIN	\$79
14 OZ RIBEYE	\$99

Four Courses

8 OZ FILET	\$100
12 OZ STRIPLOIN	\$95
14 OZ RIBEYE	\$114

PER GUEST PLUS GST & 20%
GRATUITY



MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

Stephen Ave





Stephen Ave

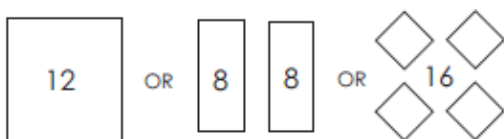
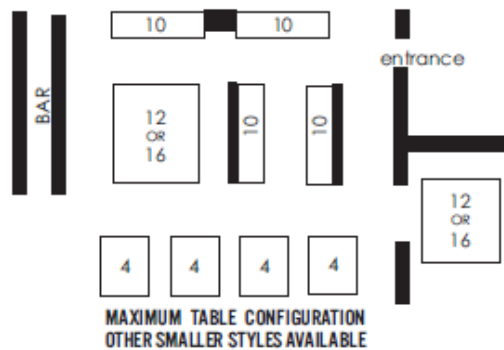
100 – 8TH AVENUE SE | 403 244 3600

2ND FLOOR DINING ROOM

RECEPTION 125

SEATED 85

Private Dining Room & Bar



THE WINE ROOM

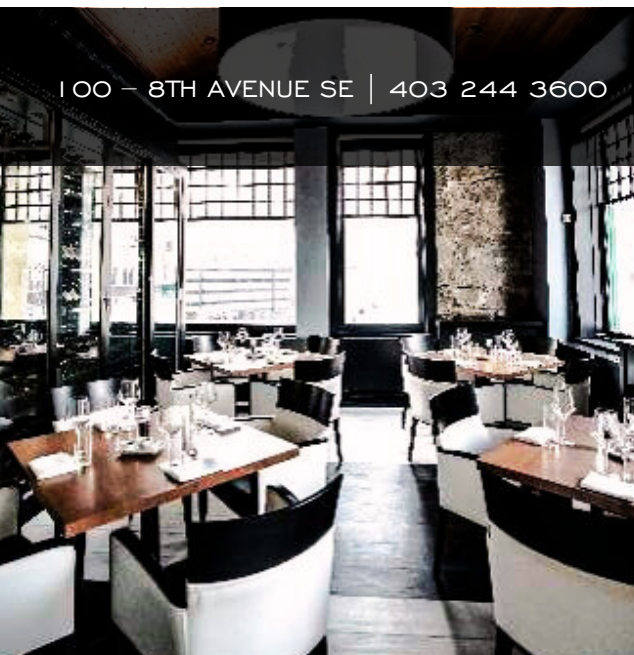
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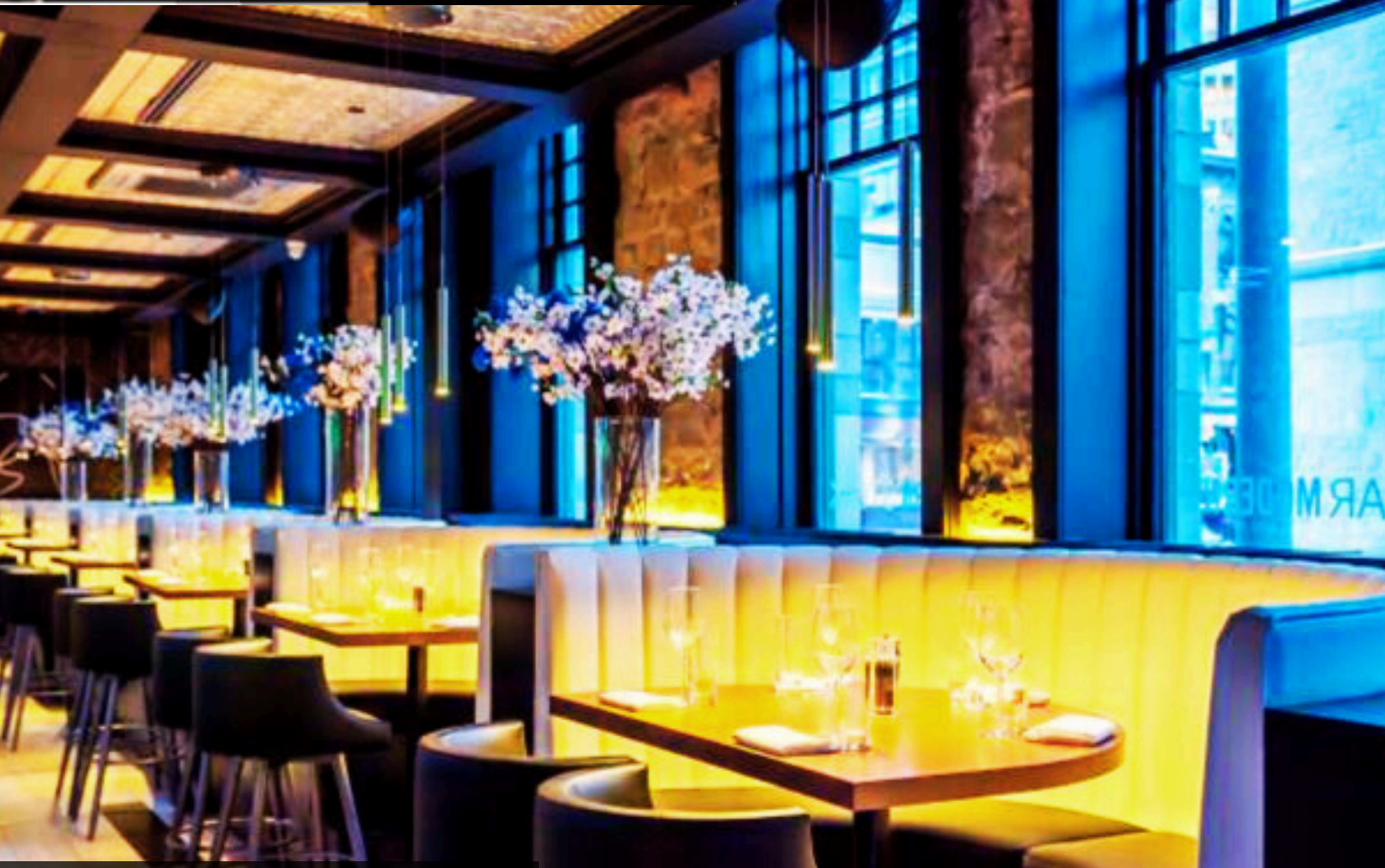
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Intimate & Fully Private

100 – 8TH AVENUE SE | 403 244 3600

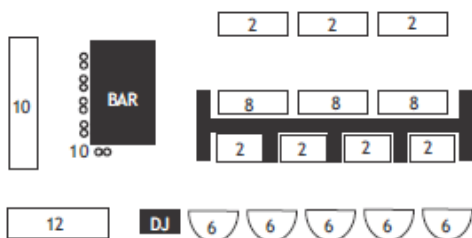
Stephen Ave





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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

8 8 8

4 4 4

MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE

BAR

ENCLOSED ROOFTOP

(WINTER ONLY)

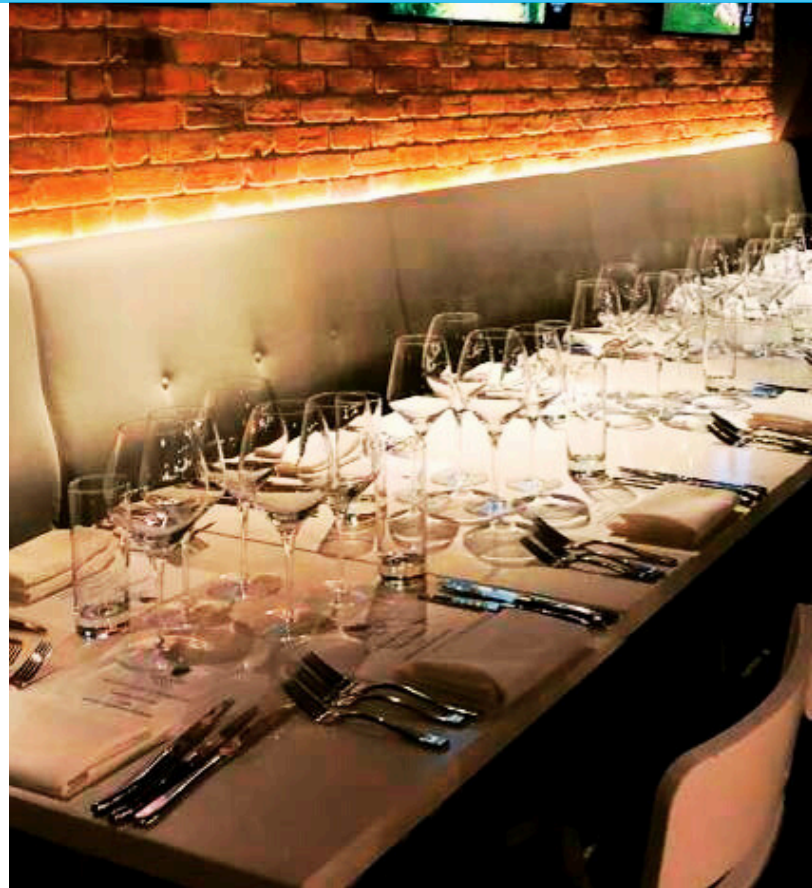
RECEPTION 50

SEATED 36

Calgary's Best Skyline View

100 - 8TH AVENUE SE | 403 244 3600

Stephen Ave

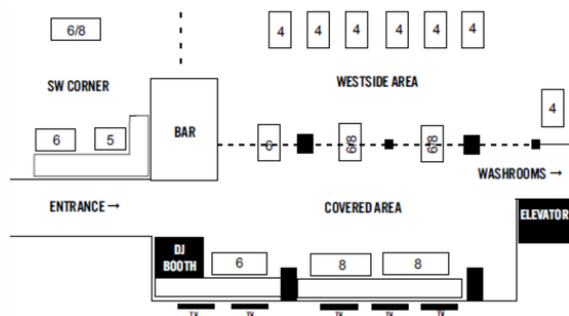


ROOFTOP

(Summer only)

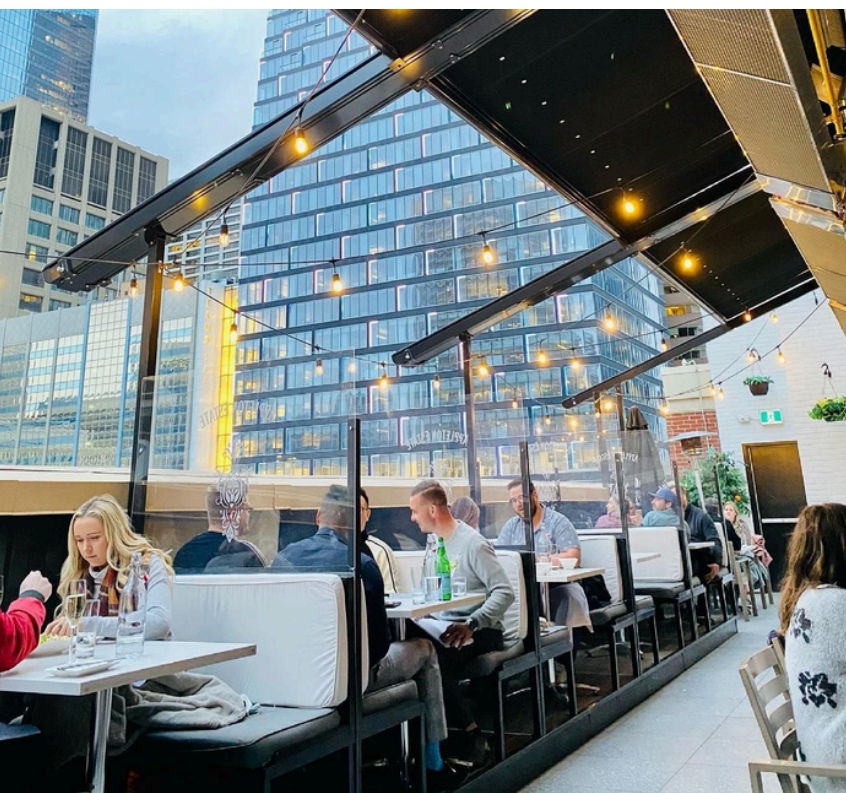
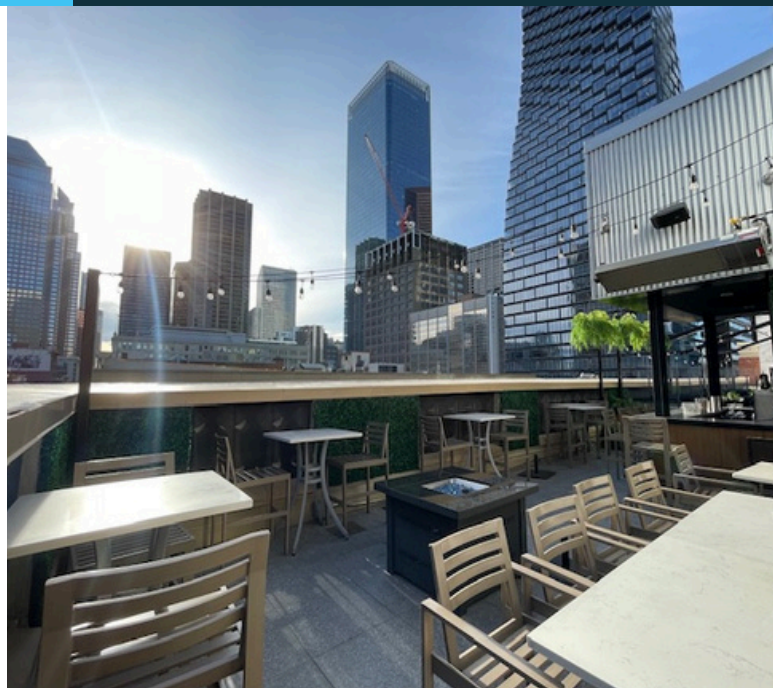
RECEPTION 1 50
SEATED 95

Calgary's Best Skyline View



Stephen Ave

100 - 8TH AVENUE SE | 403 244 3600





MODERN STEAK

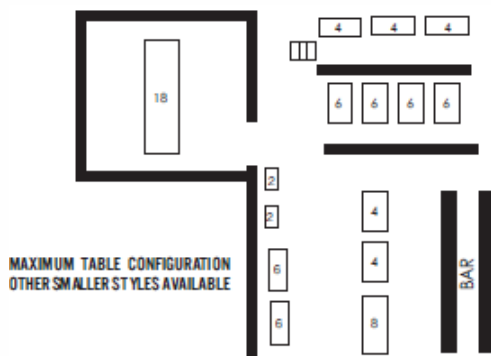
AN ALBERTA PRIME GRADE STEAKHOUSE

Southport



10606 SOUTHPORT RD | 403 300 1424

Southport



M BAR

RECEPTION 125

SEATED 85

Intimate Lounge



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



MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

Contact Us

OUR EVENTS TEAM IS DEDICATED TO ENSURING THE PERFECT EVENT,
FROM CORPORATE, TO WEDDINGS, AND EVERYTHING IN BETWEEN.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

BOOKINGS@MODERNSTEAK.CA