



**MODERN** STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

*Private Events*  
2025

STEPHEN AVE | SOUTHPORT

STEPHEN AVE - 100 - 8TH AVENUE SE | [MODERNSTEAK.CA](http://MODERNSTEAK.CA) | 403 244 3600

SOUTHPORT - 10606 SOUTHPORT RD SW | [MODERNSTEAK.CA](http://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

\$34 per person

### Live Oyster Station

\$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

### Seasonal Crudite Platter

\$15 per person

### Seasonal Charcuterie Platter

\$25 per person

### Seasonal Cheese Platter

\$20 per person

### Seasonal 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 min 18

	PRICE PER EACH
CAPRESE SKEWER WITH PESTO AND BALSAMIC GLAZE	\$3.75
TOMATO BRUSCHETTA ON CUCUMBER <u>OR</u> CROSTINI	\$3.75
MUSHROOM BRUSCHETTA (VEGAN)	\$3.75
PRAWN COCKTAIL "SHOTS" WITH HOUSE MADE SAUCE	\$5.00
BEEF TARTARE ON HOMEMADE CRISP	\$5.50
MINI AHI TUNA TACOS	\$6.00
WHIPPED BOURSIN & SHAVED BEEF CROSTINI	\$6.75
LOBSTER & PRAWN SALAD CROSTINI	\$8.75

## HOT CANAPES min 18

	PRICE PER EACH
BEEF MEATBALLS IN TOMATO SAUCE	\$3.75
SHORT RIB CROQUETTES	\$5.50
WAGYU DUMPLINGS WITH GOCHUJANG AIOLI	\$5.50
PRAWN SKEWERS	\$6.00
MINI BEEF SLIDERS	\$6.00
STEAK BITE WITH CHIMICHURRI	\$7.75
STEAK & BLEU CHEESE CROSTINI	\$7.75
SEARED SCALLOPS	\$8.75





## *First 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

## *Second Course Options*

### **Steakhouse Burger & Fries**

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

### **Steak Frites**

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

### **Mushroom Risotto**

MUSHROOM MEDLEY, GRANA PADANO, TRUFFLE OIL

## *Third Course*

### **Choice of Seasonal Desserts**

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

# *Lunch Menu*

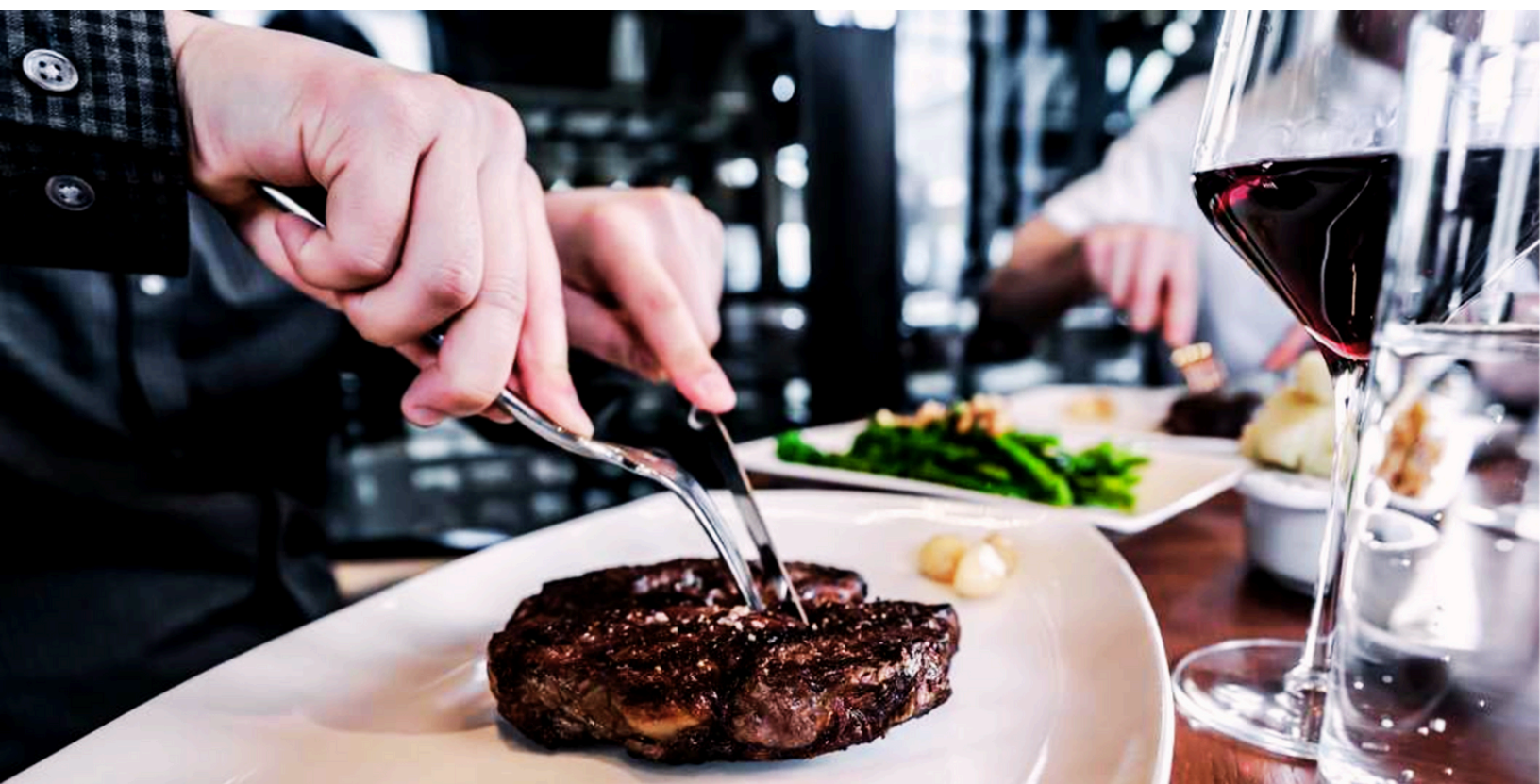
**Three Courses**

**\$59**

PER GUEST PLUS GST & 20% GRATUITY

**Lunch Menu available at Stephen Ave only**

VEGAN & VEGETARIAN OPTIONS  
AVAILABLE UPON REQUEST FOR  
ALL MENUS



## 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

### Mushroom Risotto

MUSHROOM MEDLEY, GRANA PADANO, TRUFFLE OIL

### Chicken Supreme (only available with pre-order)

MASHED POTATO, SEASONAL VEG

## 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 1<sup>st</sup> Course option)

8 OZ FILET	\$85
12 OZ STRIPLOIN	\$75
14 OZ RIBEYE	\$99

## Four Courses

8 OZ FILET	\$100
12 OZ STRIPLOIN	\$90
14 OZ RIBEYE	\$114

PER GUEST PLUS GST & 20%  
GRATUITY

VEGAN & VEGETARIAN  
OPTIONS AVAILABLE UPON  
REQUEST FOR ALL MENUS





A nighttime photograph of a city street corner. A tall, modern building with many lit windows stands on the left. The street is wet and reflects the lights. Snow is piled up on the sidewalks. Streetlights and traffic lights are visible. The sky is a deep blue.

# MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

*Stephen Ave*





*Stephen Ave*

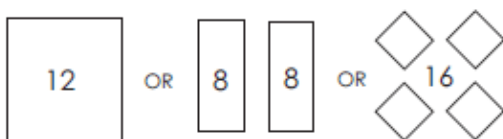
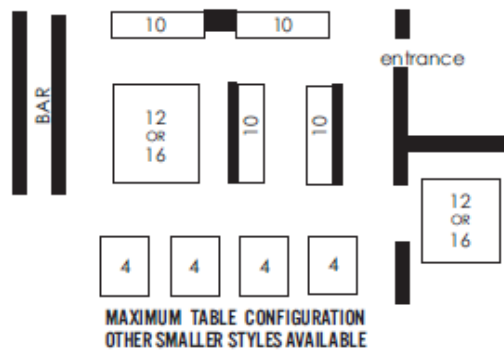
100 – 8TH AVENUE SE | 403 244 3600

## 2ND FLOOR DINING ROOM

RECEPTION 125

SEATED 75

*Private Dining Room & Bar*



## THE WINE ROOM

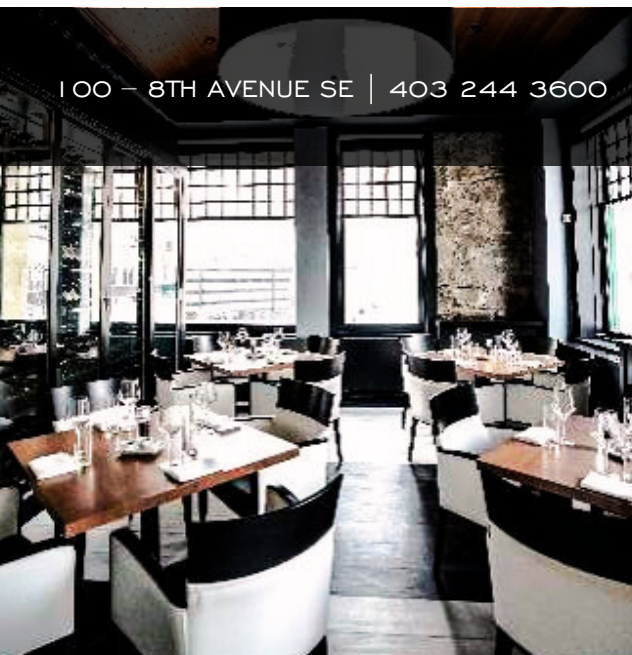
RECEPTION 24

SEATED 16

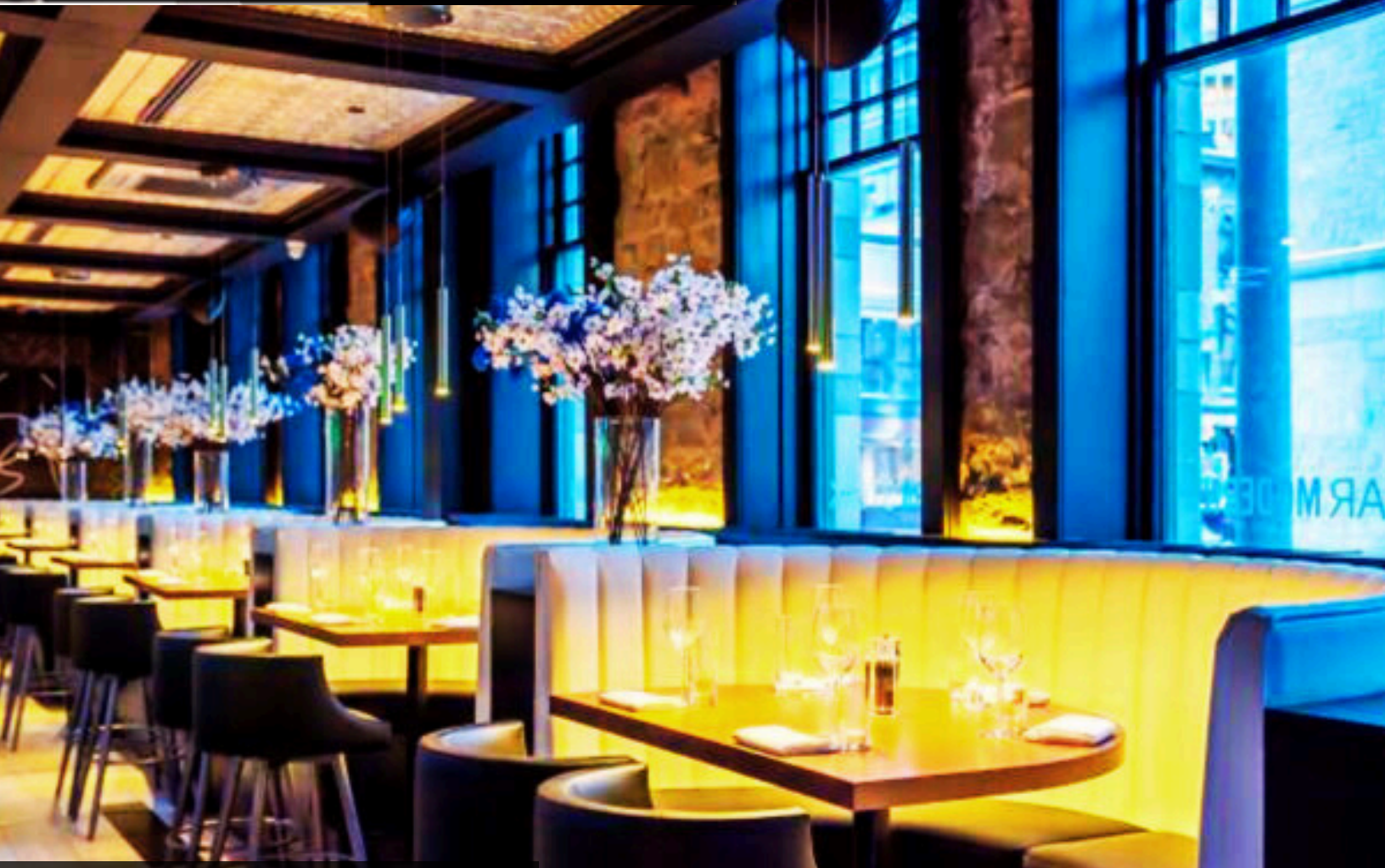
*Intimate & Fully Private*

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*Stephen Ave*

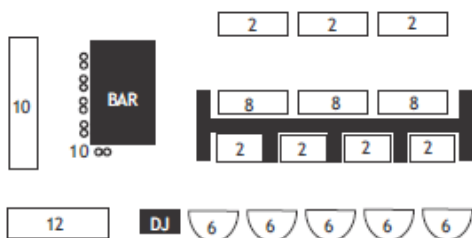






100 – 8TH AVENUE SE | 403 244 3600

*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)

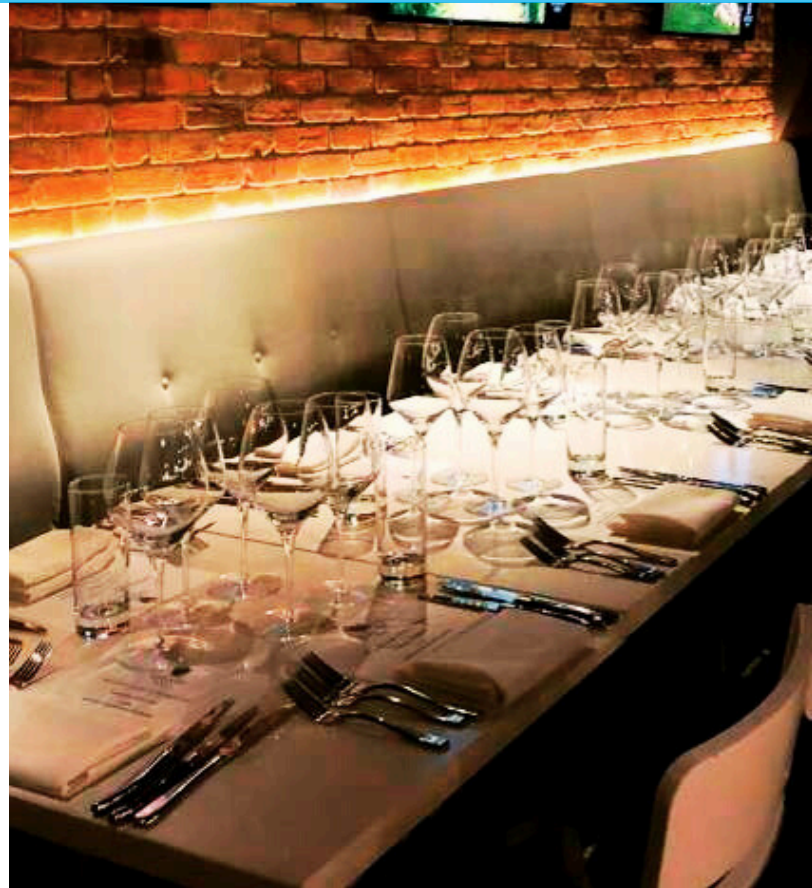
RECEPTION 45

SEATED 36

*Calgary's Best Skyline View*

100 - 8TH AVENUE SE | 403 244 3600

*Stephen Ave*



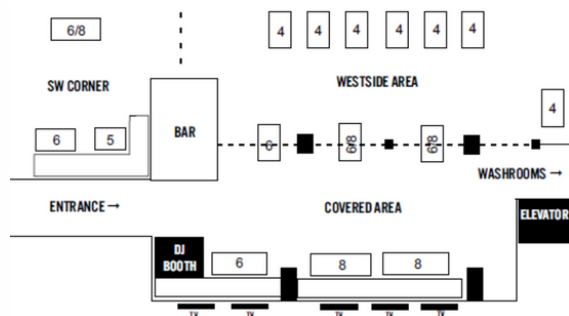


# ROOFTOP

(Summer only)

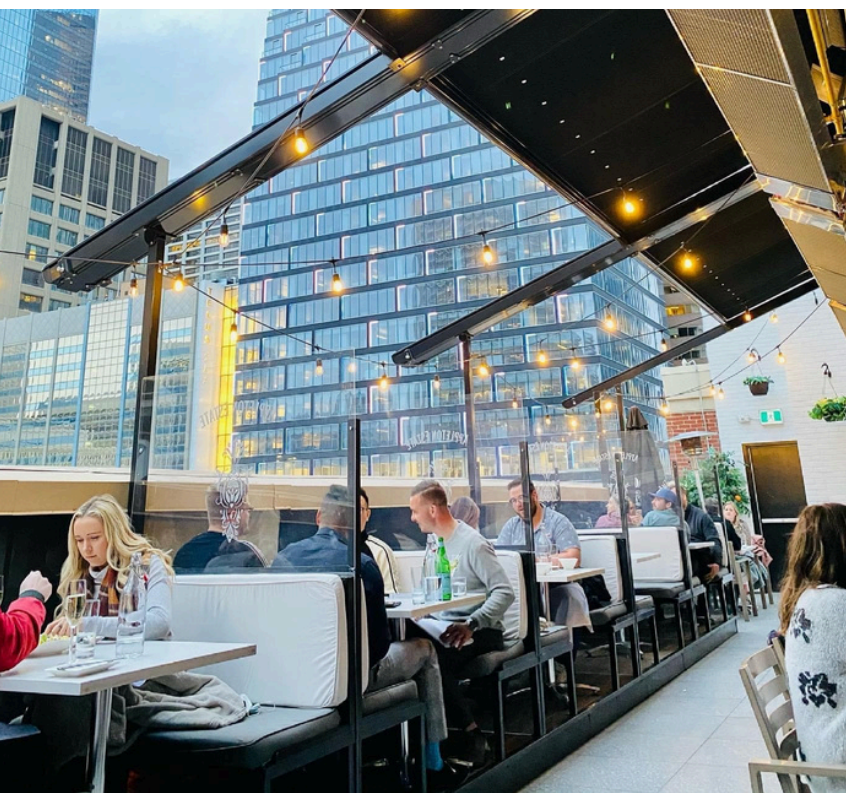
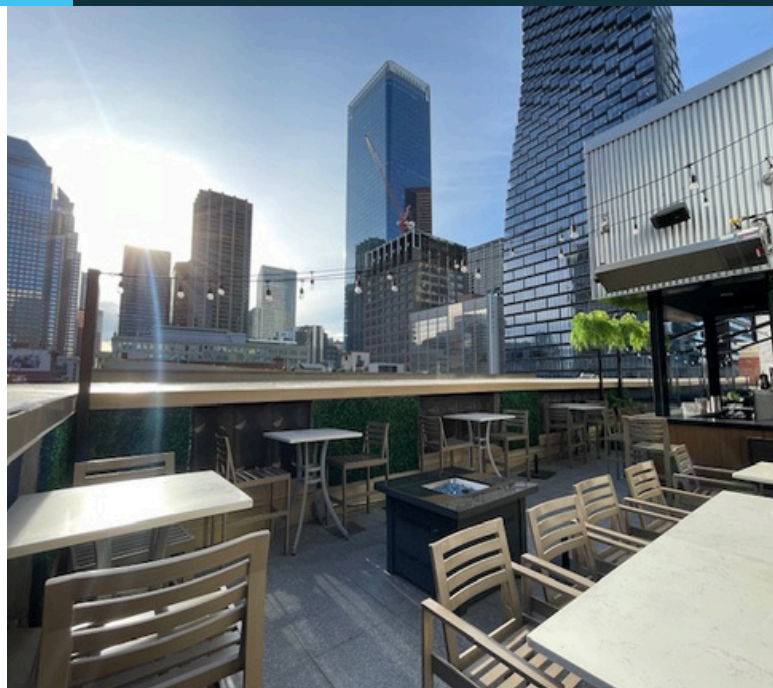
RECEPTION 1 50  
SEATED 95

*Calgary's Best Skyline View*



*Stephen Ave*

100 - 8TH AVENUE SE | 403 244 3600







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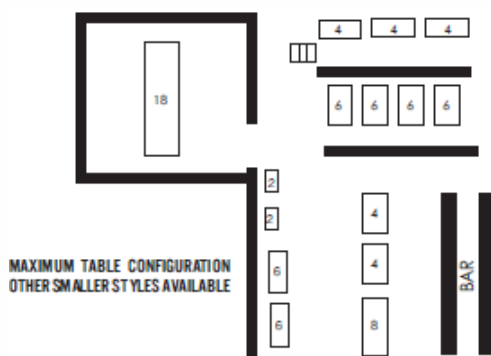
*Southport*





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*







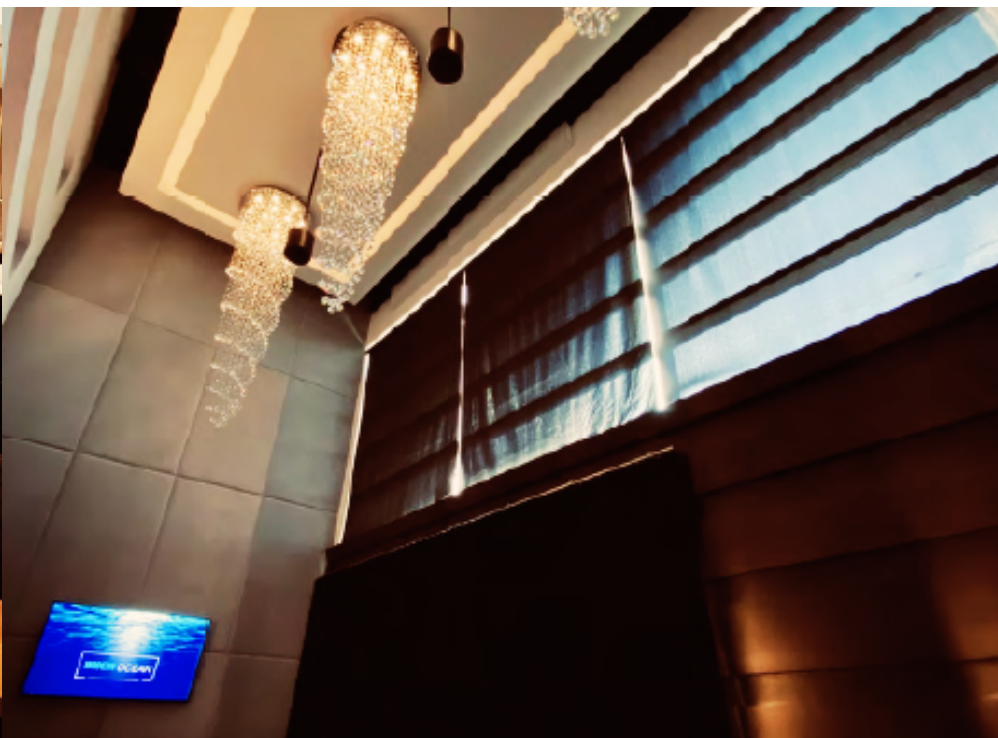
10606 SOUTHPORT RD | 403 300 1424

## SEMI-PRIVATE DINING

RECEPTION 36

SEATED 24

*Features leather couches and fireplace*




*Southport*

## 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](mailto:BOOKINGS@MODERNSTEAK.CA)