

The image shows the interior of a restaurant. On the left, a large black-framed display case is filled with numerous bottles of wine on shelves. Below the display is a long, tufted white leather booth. Several dark wood tables are arranged in the room, each with white chairs and set with glassware and napkins. The ceiling features modern pendant lights and recessed lighting. A stone wall is visible on the right side, and a window in the background shows an outdoor area with string lights.

PRIVATE EVENTS

**MODERN**  
STEAK

STEPHEN AVENUE





# ABOUT MODERN STEAK

This is not the steakhouse of the past, it's what a Steakhouse can be - Modern Steak is a stunning space! Beautiful custom lights illuminate each table, while strategically placed tables allow patrons to catch a glimpse of the surroundings while personally hand-selected music creates a comfortable yet energetic vibe throughout the entire space.

Supporting Local Farm and Artisans - Modern Steaks commitment to quality is evident in the local Alberta Beef Menu. The result is perfectly marbled tender beef with a rich depth of flavour. Modern also features only the best local farm produce and artisan cheese makers located in Alberta and Western Canada.

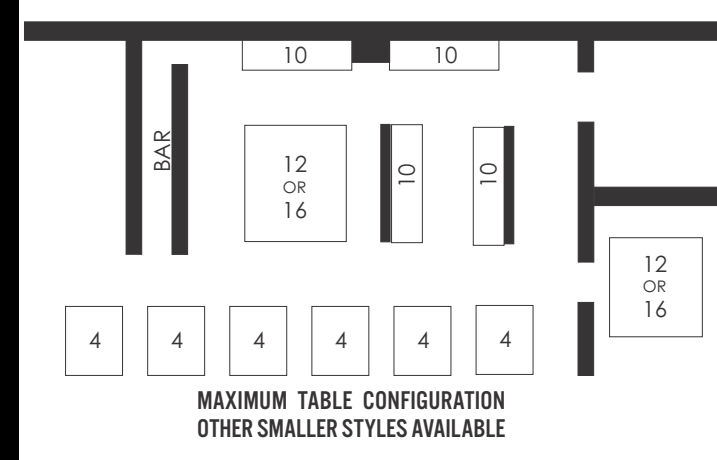
Our Goal - Under the leadership of Owner, Stephen Deere, Modern Steak offers a rotating menu that focuses on local, seasonal and organic ingredients to create inventive dishes that reflect evolving culinary trends, coupled with an experience and atmosphere you will not forget.



# MAIN DINING ROOM

Private Dining Room & Bar

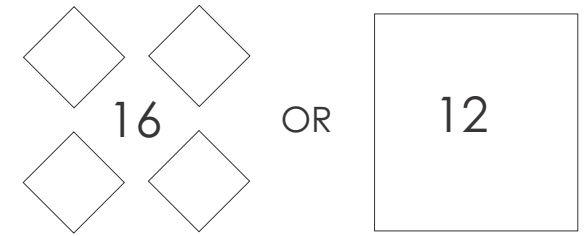
124  
RECEPTION  
96  
SEATED



# THE WINE ROOM

Small Private Dining Room

12/16  
SEATED







**MODERN**  
STEAK

THE FOOD

# HORS D'OEUVRE MENU

FOR THE COCKTAIL HOUR OR EVENT

MODERN STEAK OFFERS THREE APPETIZER OPTIONS TO OUR GUESTS.

OPTION:	PRICE:	PIECES:	SUGGESTED FOR:
LIGHT CANAPÉ SELECTION	\$19/PERSON	4-5 PIECES	PRE-DINNER APPETIZERS
MEDIUM CANAPÉ SELECTION	\$36/PERSON	8-10 PIECES	LIGHT C&A FUNC.
HEAVY CANAPÉ SELECTION	\$49+/PERSON	12-15 PIECES	FULL C&A FUNC.

FRESH OYSTERS \$3.75/EACH

CHEESE PLATTER \$13/PERSON

THE CHEESE SELECTION WILL INCLUDE A VARIETY OF HARD, SOFT, SEMI-SOFT AND BLUE CHEESES WITH HOUSE-MADE ACCOMPANIMENTS.

FOR COCKTAIL EVENTS AND/OR TO COMPLIMENT PASSED HORS D'OEUVRE

ACTION STATION OPTION:

BEEF TENDERLOIN CARVING STATION \$28/PERSON

TOMAHAWK (RIBEYE) CARVING STATION \$28/PERSON

PRIME RIB CARVING STATION \$22/PERSON

PRAWN STATION \$19/PERSON

SALAD/VEGATABLE STATION \$11+/PERSON

PASTA STATION \$14+/PERSON

RISOTTO STATION \$14+/PERSON

MASHED POTATO OR BAKED POTATO STATION \$11+/PERSON

LIGHT CHOOSE 3  
MEDIUM CHOOSE 5  
HEAVY CHOOSE 7

BEEF TARTARE  
TRADITIONAL STYLE

SEASONAL CEVICHE  
FRESH CITRUS, CUCUMBER

PRAWN LOLLIPOPS  
MINT CREME FRAICHE

SHORT RIB CROQUETTE  
GARLIC AIOLI

GRILLED STEAK SKEWERS  
HOUSE BBQ

LOBSTER SALAD  
ON CROSTINI

MEATBALLS  
TOMATO BRAISED, WAYGU

BRAISED PORK BELLY  
HOUSE MADE, SESAME SOY

PRAWN COCKTAIL  
SHOT GLASS, COCKTAIL SAUCE

BRUSCHETTA  
TRADITIONAL ON CROSTINI

SEARED SCALLOPS  
CELERY PESTO

SEASONAL SOUP  
SHOT GLASS

CRUDITE  
ASSORTED FRESH VEGTABLES



# LUNCH MENU #1

FIRST COURSE  
SEASONAL SOUP  
OR  
MODERN CAESAR SALAD

SECOND COURSE  
WAGYU STEAK BURGER W/ FRITES

OR  
WAGYU SKIRT STEAK & FRITES

OR  
BOLOGNESE PASTA

OR  
MUSHROOM RISOTTO

THIRD COURSE  
CHEESE CAKE  
OR  
GELATO

**\$44 PER GUEST PLUS 18% GRAT & GST**

# LUNCH MENU #2

FIRST COURSE  
GARLIC PRAWN  
OR  
MODERN CAESAR SALAD

SECOND COURSE  
CRISPY SKIN CHICKEN SUPREME

OR  
FRESH FISH SELECTION

OR  
MUSHROOM RISOTTO

OR  
6OZ AB FILET

OR  
6OZ WAGYU FLAT IRON

SERVED WITH DECADENT MASHED POTATOES  
& SEASONAL VEGETABLE

THIRD COURSE  
CHEESE CAKE  
OR  
SEASONAL DESSERT SELECTION

**\$59 PER GUEST PLUS 18% GRAT & GST**  
LARGER STEAKS MAY BE ADDED AT A  
SUPPLEMENTARY COST

## 3 COURSE PRIME RIB DINNER

### FIRST COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

### SECOND COURSE

1 2oz AAA ALBERTA PRIME RIB  
SERVED WITH DECADENT  
MASHED POTATOES, SEASONAL  
VEGETABLE & JUS

### THIRD COURSE

CHEESECAKE  
OR  
GELATO

**\$69 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 4)

CRISPY SKIN CHICKEN SUPREME

OR

FRESH FISH SELECTION

OR

MUSHROOM RISOTTO

OR

6oz AB FILET

OR

6oz AB WAGYU FLAT IRON

OR

8oz AB GRASS-FED PETITE TENDER

SERVED WITH DECADENT  
MASHED POTATOES  
& SEASONAL VEGETABLE

### FOURTH COURSE

CHEESECAKE  
OR  
GELATO

LARGER STEAKS MAY BE ADDED AT A  
SUPPLEMENTARY COST

**\$79 PER GUEST PLUS 18% GRAT & GST**

## STEAK LOVERS MENU

### FIRST COURSE

BEEF TARTARE

OR

SHRIMP COCKTAIL

### SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

### THIRD COURSE (CHOOSE 5)

CRISPY SKIN CHICKEN SUPREME

OR

FRESH FISH SELECTION

OR

MUSHROOM RISOTTO

OR

8oz AB FILET

OR

1 2oz AB NY STRIP (MAKE IT WAGYU \$20 PER ITEM ORDERED)

OR

1 4oz AB RIBEYE (MAKE IT WAGYU \$30 PER ITEM ORDERED)

OR

WHOLE MARITIME LOBSTER (ADD \$25 PER ITEM ORDERED)

SERVED WITH DECADENT MASHED POTATOES  
& SEASONAL VEGETABLE

### FOURTH COURSE (CHOOSE 2)

CHOCOLATE TART  
OR  
CHEESECAKE  
OR  
GELATO

**\$89 PER GUEST PLUS 18% GRAT & GST**





# MODERN STEAK

CONTACT US

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

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.

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: [MODERNON8TH@MODERNSTEAK.CA](mailto:MODERNON8TH@MODERNSTEAK.CA)