



**PRIVATE EVENTS**

**MODERN  
STEAK**

**STEPHEN AVENUE**



# ABOUT MODERN STEAK

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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 Farms and Artisans - Modern Steak's 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, 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

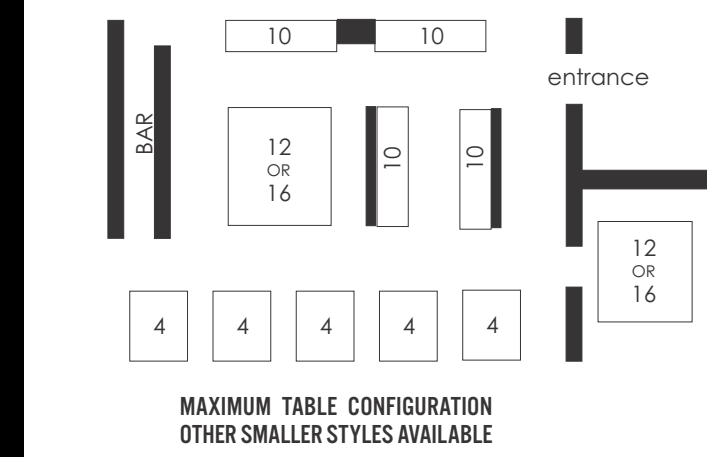
Private Dining Room & Bar

138

RECEPTION

92

SEATED



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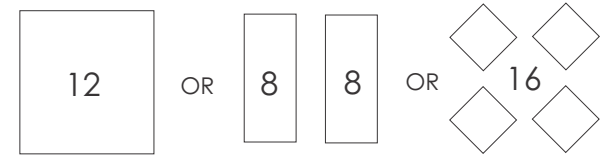




# THE WINE ROOM

Small Private Dining Room  
with Fully Close-able Doors

12/16  
SEATED



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**MODERN**  
STEAK

THE FOOD



# HORS D'OEUVRE MENU - PRICED PER DOZEN

**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.

## **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  
Deviled Egg- Truffle \$24  
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  
Wagyu Dumpling – Gochujang Aioli, Sesame Seed \$36  
Seared Scallop- Citrus Beurre Blanc \$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.

# LUNCH MENU #1

## FIRST COURSE

SOUP  
OR  
CAESAR SALAD

## SECOND COURSE

STEAK HOUSE BURGER  
OR  
STEAK & FRITES - BENCHMARK FLAT IRON  
OR  
MUSHROOM RISOTTO

## THIRD COURSE

CHEESECAKE  
OR  
SEASONAL GELATO

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

# LUNCH MENU #2

## FIRST COURSE

GARLIC PRAWNS  
OR  
CAESAR SALAD

## SECOND COURSE (CHOOSE3)

CHICKEN SUPREME WITH HUNTER SAUCE,  
MASHED POTATO, SEASONAL VEG  
OR  
SALMON, MEDITERRANEAN RATATOUILLE, OLIVE TAPANADE  
OR  
MUSHROOM RISOTTO  
OR  
6OZ WILDROSE FILET, MASHED, SEASONAL VEG  
OR  
6OZ WAGYU FLAT IRON, MASHED, SEASONAL VEG

## THIRD COURSE

CHEESECAKE  
OR  
CHOCOLATE MOUSSE

**\$59 PER GUEST PLUS 18% GRAT & GST**

LARGER STEAKS MAY BE ADDED AT A  
SUPPLEMENTARY COST



## 3 COURSE PRIME RIB DINNER

### FIRST COURSE

CREAM OF MUSHROOM SOUP

OR

MODERN CAESAR SALAD

### SECOND COURSE

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

### THIRD COURSE

CHEESECAKE  
OR  
SEASONAL GELATO

## 4 COURSE DINNER

### FIRST COURSE

WAGYU MEATBALLS  
OR  
JUMBO PRAWN COCKTAIL

### SECOND COURSE

CREAM OF MUSHROOM SOUP  
OR  
CAESAR SALAD

### THIRD COURSE (CHOOSE 4)

CHICKEN SUPREME, HUNTER SAUCE, MASHED  
POTATO, SEASONAL VEG  
OR

SALMON, MEDITERRANEAN RATATOULLIE, OLIVE  
TAPANADE  
OR

MUSHROOM RISOTTO

OR

(ALL STEAKS SERVED WITH MASHED POTATO AND SEASONAL  
VEG)

6OZ WILDROSE FILET

OR

6OZ WAGYU FLAT IRON

OR

8OZ WILDROSE STRIPLOIN

### FOURTH COURSE

CHEESECAKE  
OR  
SEASONAL GELATO

LARGER STEAKS MAY BE ADDED AT A SUPPLEMENTARY COST

## STEAK LOVERS MENU

### FIRST COURSE

WAGYU MEATBALLS  
OR  
JUMBO PRAWN COCKTAIL

### SECOND COURSE

CREAM OF MUSHROOM SOUP  
OR  
CAESAR SALAD

### THIRD COURSE (CHOOSE 5)

CHICKEN SUPREME, HUNTER SAUCE,  
MASHED POTATO, SEASONAL VEG  
OR

SALMON, MEDITERRANEAN RATATOULLIE, OLIVE TAPANADE  
OR

MUSHROOM RISOTTO

OR

(ALL STEAKS SERVED WITH MASHED POTATO AND SEASONAL VEG)

8OZ WILD ROSE FILET, (MAKE IT WAGYU FOR \$40)

OR

1 4OZ BENCHMARK RIBEYE (MAKE IT WAGYU FOR \$30)

OR

1 2OZ BENCHMARK STRIPLOIN (MAKE IT WAGYU FOR \$23)

OR

WHOLE LOBSTER - ADD \$27 PER ORDERED

### FOURTH COURSE (CHOOSE 2)

CHOCOLATE MOUSSE  
OR  
CHEESECAKE  
OR  
SEASONAL GELATO

LARGER STEAKS MAY BE ADDED AT A SUPPLEMENTARY COST

**\$69 PER GUEST PLUS 18% GRAT & GST**

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

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

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

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