

KENSINGTON | STEPHEN AVE | SOUTHPORT

Private Events

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

WWW.MODERNSTEAK.CA

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 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.

KENSINGTON - 107 – 10A STREET NW | MODERNSTEAK.CA | 403 670 6873



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



SOUTHPORT - 110606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424



MODERN STEAK

— STEPHEN AVENUE —

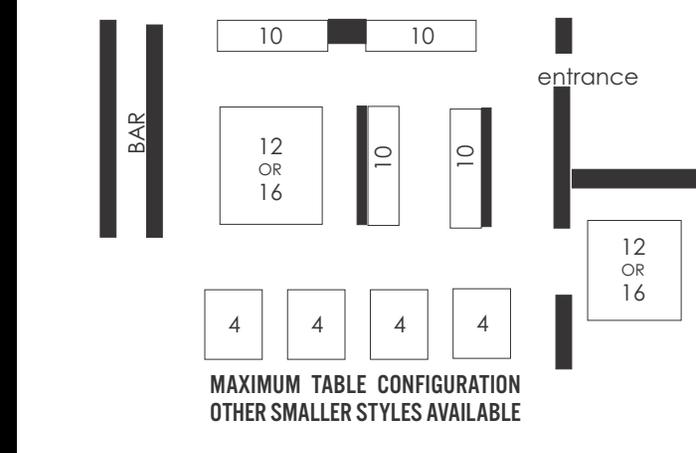


2ND FLOOR DINING ROOM

Private Dining Room & Bar

125
RECEPTION

80
SEATED



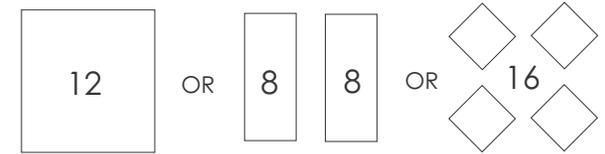
STEPHEN AVE - 100 - 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600



Small Private Dining Room with Fully Close-able Doors

THE WINE ROOM

12/16
SEATED



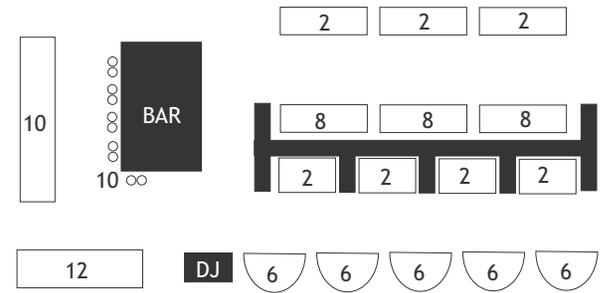
STEPHEN AVE - 100 - 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600



MAIN FLOOR DINING ROOM

Dining Room & Bar

125
RECEPTION
90
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



STEPHEN AVE - 100 - 8 AVENUE SE (1ST FLOOR) | 403.244.3600 | MODERNOCEAN.CA



ENCLOSED ROOFTOP

Calgary's Best City View

54
RECEPTION

36
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE





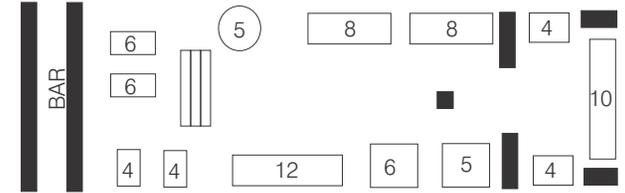
MODERN STEAK
— KENSINGTON —

LOWER FLOOR DINING ROOM

Dining Room & Bar

120
RECEPTION

82
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



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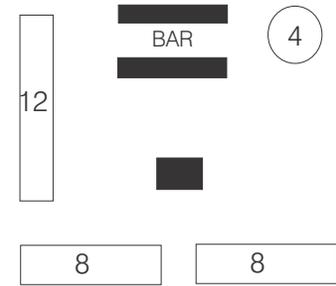


2ND FLOOR DINING ROOM

Private Dining Room & Bar

50
RECEPTION

32
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



KENSINGTON - 107 - 10A STREET NW | MODERNSTEAK.CA | 403 670 6873



Small Private Dining Room
THE PRIVATE DINNING ROOM

**12
SEATED**



ENTIRE VENUE 120
RECEPTION
Upper & Lower Dining
Rooms plus Lounge 150
SEATED

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MODERN STEAK
— SOUTHPORT —

MODERN STEAK | MODERN OCEAN

MODERN STEAK | MODERN OCEAN

MODERN STEAK

MODERN OCEAN

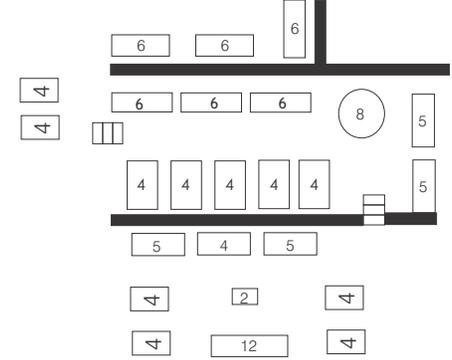


MAIN DINING ROOM

South Calgary's Premium Dining Room

189
RECEPTION

126
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



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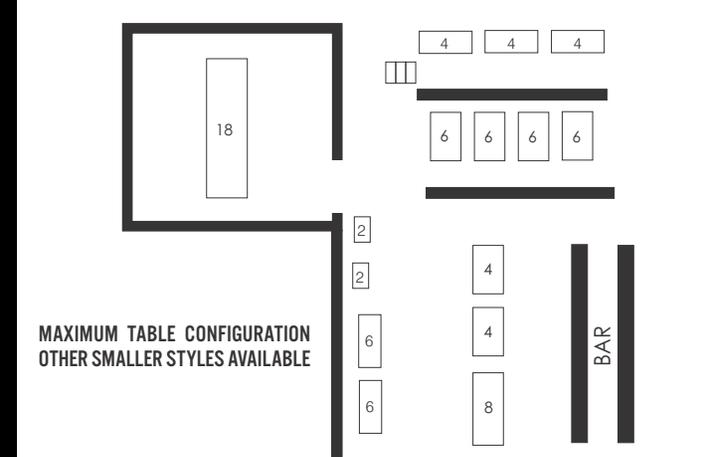


LOUNGE & OYSTER BAR

South Calgary's Premium Dining Room

129
RECEPTION

86
SEATED



SOUTHPORT - 110606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424



SEMI PRIVATE ROOM

Fire place and leather couches

18 SEATED | 24 RECEPTION



PRIVATE ROOM

Tv's & high ceilings

18 SEATED | 24 RECEPTION



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MODERN
STEAK

THE FOOD

HORS D'OEUVRE MENU - MINIMUM ORDER 18 PIECES FOR CANAPES

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 a 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.

PASSED CANAPES (BY THE PIECE)

\$3.50 BRUSCHETTA DEVILED EGGS CRUDITES BEEF MEATBALLS	\$5 BEEF TARTARE PRAWN COCKTAIL PRAWN SKEWERS SHORT RIB CROQUETTES WAGYU DUMPLINGS FRESH OYSTERS	\$7 SCALLOP CEVICHE LOBSTER SALAD CROSTINI SEARED SCALLOPS STEAK SKEWERS
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ACTION STATIONS PER PERSON

TENDERLOIN CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$28

TOMAHAWK CARVING, VEAL REDUCTION, MALDON SALT, DIJON, HORSERADISH, FOCACCIA, CHOICE OF POTATO OR VEG \$29

PRAWNS WITH GARLIC, RED PEPPERS, WHITE WINE & LEMON BUTTER \$19

SALAD STATION, MIXED GREENS, CUCUMBER, ONION, CHERRY TOMATO \$11

PASTA, TOMATO SAUCE, GRANA PADANO, FRESH BASIL \$14

RISOTTO, MUSHROOMS, GRANA PADANO, TRUFFLE \$14

DESSERT PLATTER \$9

CHEESE PLATTER \$13



LUNCH MENU #1

FIRST COURSE
WEDGE SALAD
OR
CAESAR SALAD

SECOND COURSE
STEAK HOUSE BURGER WITH FRIES
OR
STEAK & FRITES
BENCHMARK 6OZ FLAT IRON, FRIES, BEARNAISE
OR
SEASONAL RISOTTO

THIRD COURSE
CHOCOLATE CAKE
OR
SEASONAL GELATO

\$49 PER GUEST PLUS 20% GRAT & GST

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

LUNCH MENU #2

FIRST COURSE
PRAWN COCKTAIL
OR
CAESAR SALAD

SECOND COURSE (CHOOSE 3)
CHICKEN SUPREME
OR
ARCTIC CHAR
OR
SEASONAL RISOTTO
OR
6OZ PLATINUM FILET
OR
6OZ BENCHMARK FLAT IRON

THIRD COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

\$74 PER GUEST PLUS 20% GRAT & GST

LARGER STEAKS MAY BE ADDED AT A
SUPPLEMENTARY COST

LUNCH MENUS AVAILABLE AT ALL LOCATIONS

PRIME RIB DINNER

FIRST COURSE
CAESAR SALAD

SECOND COURSE
1 00Z PRIME ALBERTA PRIME RIB
MASHED POTATO, SEASON VEG
AND DEMI

THIRD COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

VEGAN & VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

\$69 PER GUEST PLUS 20% GRAT & GST

4 COURSE DINNER

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
OR
ARCTIC CHAR
OR
SEASONAL RISOTTO

(ALL STEAKS SERVED WITH
MASHED POTATO AND SEASONAL VEG)

7OZ SPRINGVALE FILET
OR
6OZ BENCHMARK FLAT IRON
OR
1 2OZ SPRINGVALE STRIPLOIN

FOURTH COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

LARGER STEAKS MAY BE ADDED AT A
SUPPLEMENTARY COST

\$94 PER GUEST PLUS 20% GRAT & GST

STEAK LOVERS MENU

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
OR
ARCTIC CHAR
OR
SEASONAL RISOTTO

(ALL STEAKS SERVED WITH
MASHED POTATO, AND SEASONAL VEG)

8OZ BENCHMARK FILET
OR
1 4OZ BENCHMARK RIBEYE
(MAKE IT WAGYU FOR \$37)*
OR
1 0OZ BENCHMARK STRIPLOIN
(MAKE IT WAGYU FOR \$35)*

FOURTH COURSE (CHOOSE 2)
CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

\$108 PER GUEST PLUS 20% GRAT & GST

ADD ONS - NOVA SCOTIA LOBSTER TAIL \$36 | 3 COLOSSAL PRAWNS - 29 | TRUFFLE BUTTER \$5

MODERN STEAK

CONTACT US

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.

OUR EVENT MANAGER WILL HELP YOU PLAN YOUR EVENT FROM START TO FINISH. UNSURE OF WHERE TO START? WE ARE MORE THAN HAPPY TO HELP MAKE RECOMMENDATIONS AND WORK WITH YOU TO SET YOUR OPTIMAL BUDGET FOR YOUR EVENT.

PLEASE CALL 403.300.1424 OR FEEL FREE TO SEND US AN
EMAIL: BOOKINGS@MODERNSTEAK.CA

THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT MODERN STEAK