



KENSINGTON | STEPHEN AVE | SOUTHPORT

*Private Events*

**MODERN** STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

[WWW.MODERNSTEAK.CA](http://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 —



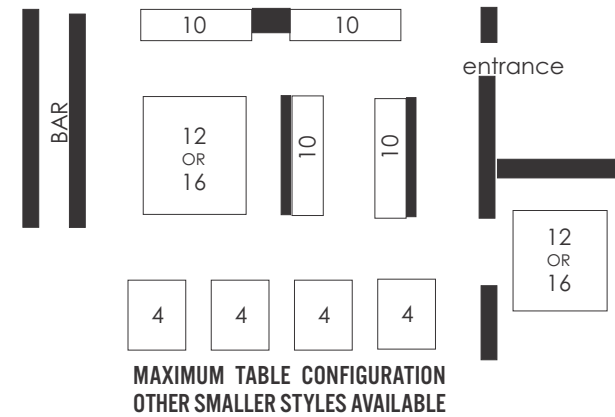


# 2ND FLOOR DINING ROOM

*Private Dining Room & Bar*

125  
RECEPTION

80  
SEATED



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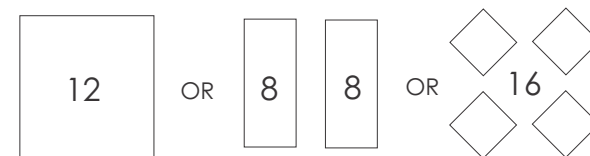




*Small Private Dining Room with Fully Close-able Doors*

# THE WINE ROOM

12/16  
SEATED



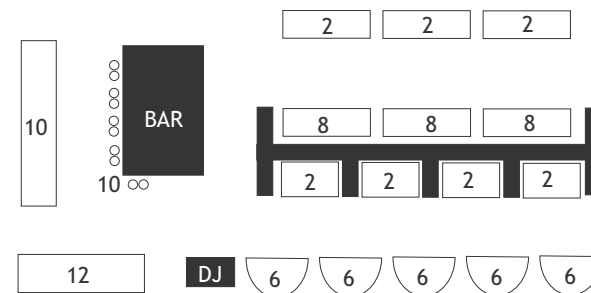
STEPHEN AVE - 100 – 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600





*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

8 8 8

4

4

4

BAR

MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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







**MODERN STEAK**

— KENSINGTON —

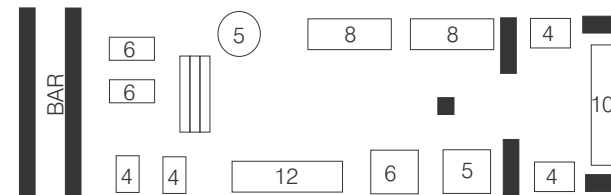


# LOWER FLOOR DINING ROOM

*Dining Room & Bar*

120  
RECEPTION

82  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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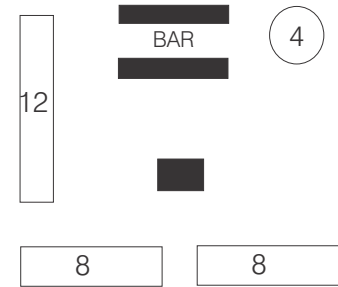


# 2ND FLOOR DINING ROOM

*Private Dining Room & Bar*

50  
RECEPTION

32  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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*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 —



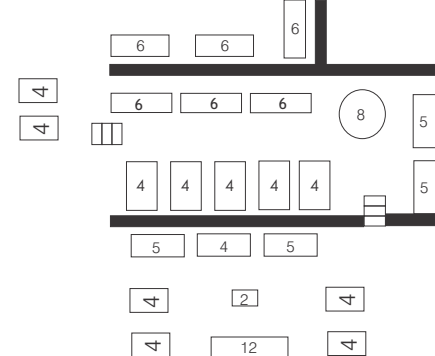


# MAIN DINING ROOM

*South Calgary's Premium Dining Room*

189  
RECEPTION

126  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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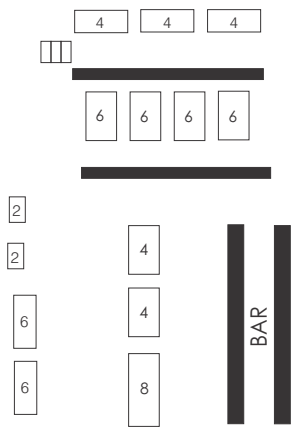
# LOUNGE & OYSTER BAR

*South Calgary's Premium Dining Room*

129  
RECEPTION

86  
SEATED

MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



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## 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 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.

## 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

## 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**



The background of the entire page is a photograph of the interior of a restaurant named Modern Steak. The walls are made of rough-hewn stone. On the walls, there are several large, framed photographs of cows, some in black and white and some in color. The ceiling is dark with exposed pipes and modern pendant lights. In the foreground, there are wooden tables set with white napkins, glassware, and silverware, with white chairs around them.

# 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](mailto:BOOKINGS@MODERNSTEAK.CA)

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