



**MODERN
STEAK**

PRIVATE EVENTS

ABOUT MODERN STEAK

Modern Steak is located in the heart of Calgary's, Kensington neighborhood. Carefully curated by restaurateur Stephen Deere, the location blends two concepts into one - a modern steakhouse and chic cocktail lounge.

This is not the steakhouse of the past, It's what a Steakhouse can be - Modern Steak is a stunning space connected by an open floor to ceiling 40ft atrium that connects two different levels. The upper level is pure dining in the most "modern" sense, the lower level is a full bar & lounge that fades into an energetic dining room. Lights illuminate each table, while strategically placed mirrors allow patrons to catch a glimpse of the surroundings while personally hand-selected music creates a comfortable yet energetic vibe throughout the entire space.

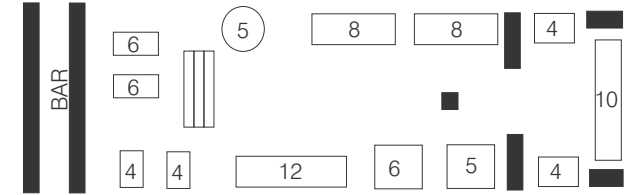
Supporting Local Farm and Artisans - Modern Steaks commitment to quality is evident in the local Alberta Beef Menu. The result is perfectly marbled tender beef with a rich depth of flavour. Modern also features only the best local farm produce and artisan cheese makers located in Alberta and Western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

Our Goal - Under the leadership of Owner, Stephen Deere, 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.

LOWER LEVEL

Downstairs Private Dining Room & Bar

120
RECEPTION
82
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



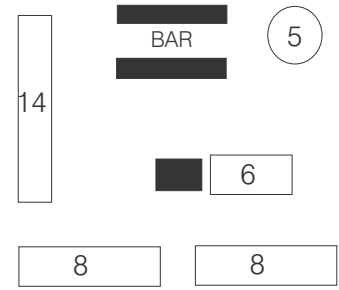
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UPPER LEVEL

Upstairs Private Dining Room & Bar

60
RECEPTION
41
SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



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SILVER & BLACK ROOM

Downstairs Small Private Dining Room

14
SEATED



ENTIRE VENUE 138
RECEPTION
Upper & Lower Dining
Rooms plus Lounge 130
SEATED

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MODERN
STEAK

THE FOOD

HORS D'OEUVRE MENU - PRICED PER DOZEN

PASSED CANAPES (BY THE PIECE)

\$2.50

BRUSCHETTA
DEVILED EGGS
CRUDITES
BEEF MEATBALLS

\$4

BEEF TARTARE
PRAWN COCKTAIL
PRAWN SKEWERS
SHORT RIB CROQUETTES
WAGYU DUMPLINGS
FRESH OYSTERS

\$6

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 \$28

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

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.

LUNCH MENU #1

FIRST COURSE

MIXED GREENS SALAD
OR
CAESAR SALAD

SECOND COURSE

STEAK HOUSE BURGER,
M SAUCE, LETTUCE, ONION, TOMATO, PICKLE,
AMERICAN CHEESE, FRIES
OR
STEAK & FRITES
BENCHMARK 6OZ FLAT IRON, FRIES, BEARNAISE
OR
SPRING PEA RISOTTO
CHERRY TOMATO, GRANA PADANO, PEA SHOOTS

THIRD COURSE

CHOCOLATE CAKE
OR
SEASONAL GELATO

\$44 PER GUEST PLUS 18% GRAT & GST

LUNCH MENU #2

FIRST COURSE

PRAWN COCKTAIL
COCKTAIL SAUCE, LEMON
OR
CAESAR SALAD

SECOND COURSE (CHOOSE 3)

CHICKEN SUPREME
HUNTER SAUCE, MASHED POTATO, SEASONAL VEG
OR
ALBERT TROUT
SMOKED POTATO SALAD, BEEF CHORIZO, CITRUS
VINAIGRETTE
OR
SPRING PEA RISOTTO
CHERRY TOMATO, GRANA PADANO, PEA SHOOTS
OR
6OZ PLATINUM FILET
MASHED POTATO, SEASONAL VEG
OR
6OZ BENCHMARK FLAT IRON
MASHED POTATO, SEASONAL VEG

THIRD COURSE (CHOOSE 2)

CHOCOLATE CAKE
OR
SEASONAL CHEESECAKE
OR
SEASONAL GELATO

\$64 PER GUEST PLUS 18% GRAT & GST

LARGER STEAKS MAY BE ADDED AT A

3 COURSE PRIME RIB DINNER

FIRST COURSE
CAESAR SALAD

SECOND COURSE
1 2OZ PRIME ALBERTA PRIME RIB
MASHED POTATO, SEASON VEG
AND DEMI

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

4 COURSE DINNER

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
HUNTER SAUCE, MASHED POTATO, SEASONAL VEG
OR
ALBERT TROUT
SMOKED POTATO SALAD, BEEF CHORIZO,
CITRUS VINAIGRETTE
OR
SPRING PEA RISOTTO
CHERRY TOMATO, GRANA PADANO, PEA SHOOTS
OR
(ALL STEAKS SERVED WITH
MASHED POTATO AND SEASONAL VEG)

7OZ SPRINGVALE FILET
OR
6OZ BENCHMARK FLAT IRON
OR
1 0OZ SPRINGVALE STRIPLOIN

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

LARGER STEAKS MAY BE ADDED AT A SUPPLEMENTARY COST

STEAK LOVERS MENU

FIRST COURSE
BEEF TARTARE
OR
JUMBO PRAWN COCKTAIL

SECOND COURSE
WAGYU DUMPLINGS
OR
CAESAR SALAD

THIRD COURSE (CHOOSE 4)
CHICKEN SUPREME
HUNTER SAUCE, MASHED POTATO, SEASONAL VEG
OR
ALBERT TROUT
SMOKED POTATO SALAD, BEEF CHORIZO, CITRUS
VINAIGRETTE
OR
SPRING PEA RISOTTO
CHERRY TOMATO, GRANA PADANO, PEA SHOOTS
OR
(ALL STEAKS SERVED WITH
MASHED POTATO, AND SEASONAL VEG)

8OZ BENCHMARK FILET
OR
1 4OZ BENCHMARK RIBEYE (MAKE IT WAGYU FOR \$27)*
OR
1 0OZ BENCHMARK STRIPLOIN (MAKE IT WAGYU FOR \$25)*

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

\$74 PER GUEST PLUS 18% GRAT & GST

\$84 PER GUEST PLUS 18% GRAT & GST

\$94 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 403-670-6873 OR FEEL FREE TO SEND US AN EMAIL: BOOKINGS@MODERNSTEAK.CA.

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