



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

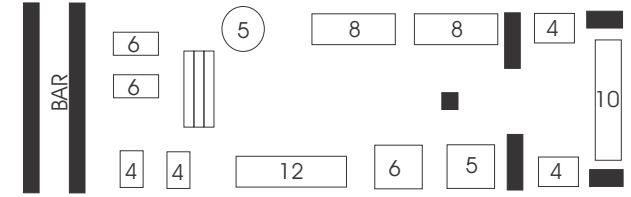
Downstairs Private Dining Room & Bar

120

RECEPTION

82

SEATED



MAXIMUM TABLE CONFIGURATION
OTHER SMALLER STYLES AVAILABLE



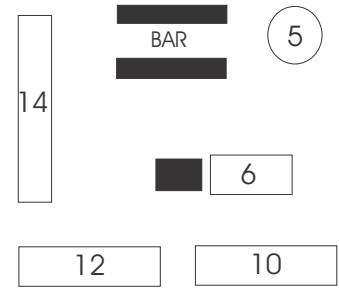
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UPPER LEVEL

Upstairs Private Dining Room & Bar

60
RECEPTION
47
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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THE FOOD

HORS D'OEUVRE MENU - PRICED PER DOZEN

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
TUNA SASHAMI, UMAMI SAUCE, WAKAME, WONTON \$46
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
CRISPY PRAWN WONTON – CHILI PONZU, BASIL, GREEN ONION SESAME SEED \$38
SEARED SCALLOP- CITRUS VELOUTE \$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.

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.

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

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