

STAMPEDE | PRIVATE EVENTS

JULY 2-12, 2020

**3 CONCEPTS
3 FLOORS**

100% RANCH SPECIFIC



**A BETTER
STAMPEDE
EXPERIENCE**

**MODERN
STEAK**

**MODERN
OCEAN**

**ROOFTOP
MODERN**



VENUES AT A GLANCE - LOCATED IN THE HEART OF DOWNTOWN CALGARY & MINUTES AWAY FROM THE STAMPEDE GROUNDS



The Rooftop at MODERN is situated on top of Modern Steak Stephen Avenue in the heart of Downtown Calgary in the historic Imperial Bank Building. Overlooking Stephen Avenue and the mountains to the west, with front row seats to the light shows of The Calgary Tower & Telus Sky.

Our retractable glass door enclosure allows you to experience the charm of the Modern Rooftop year-round. It is an upscale and intimate dining room and lounge that provides classic Modern Steak cocktails and signature dishes. The Rooftop at MODERN is the perfect setting to take your experience to a new level. (FULL AUDIO & VISUAL ON THIS FLOOR)



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 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. (PARTIAL AUDIO & VISUAL ON THIS FLOOR)



Modern Ocean is the definitive destination for seafood in Calgary. Modern Ocean is known for its excellence in celebrating all the extraordinary flavours of the ocean and will be recognized for unparalleled service, and an unforgettable food experience in an upscale historical setting. (FULL AUDIO & VISUAL ON THIS FLOOR)

All our seafood is delivered to our kitchen daily by the best suppliers and only the absolute freshest, exceptional quality fish and shellfish are to be selected. Line caught, trap caught or sustainably farmed in Canada is our goal and commitment. We only want to procure and serve responsibly sourced seafood without compromising our ocean habitat.

VENUES CAPACITIES - LOCATED IN THE HEART OF DOWNTOWN CALGARY & MINUTES AWAY FROM THE STAMPEDE GROUNDS



**ROOFTOP
MODERN**

SEATED - 105

STAND-UP COCKTAIL - 158

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

SEMI PRIVATE AREAS

SW CORNER
SEATED 18
STANDUP 27

WESTSIDE & COVERED
SEATED - 87
STANDING - 131



**MODERN
STEAK**

SEATED - 92

STAND-UP COCKTAIL - 138

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

PRIVATE DINNING ROOM

SEATED UP TO 16
STANDUP 24

SEMI PRIVATE AREAS

WINE WALL & BANQUETTES
SEATED - 20



**MODERN
OCEAN**

SEATED - 106

STAND-UP COCKTAIL - 158

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

SEMI PRIVATE AREAS

THE BAR
SEATED 22
STANDUP 33+

SANDSTONE & BANQUETTES
SEATED - 30
STANDING - 45

BREAKFAST

BREAKFAST BUFFET

Selection of Chilled Juices

Sliced Seasonal Fruit

Danish, Muffin and Croissants

Rancher Scrambler
Eggs, Cheese, Green Onions,
Sausage and Peppers

Buttermilk Pancakes &
Maple Syrup

Local Smoked Bacon

Pork Breakfast Sausage

Scallion and Herb Potato Hash

Coffee & Tea Selection

\$29 Per Guest

ENHANCEMENTS (Per Guest)

Classic Eggs Benedict \$6
Live Omelette Station (1.5hrs) \$13

Tenderloin Carving station \$28
Tomahawk Carving Station \$28

LUNCH

LUNCH BUFFET

Home Tray Buns & Butter
Beef Short Rib & Barley Soup

Country Potato Salad

Cowboy Coleslaw

Modern Steak Caesar Salad

Chili with Sour Cream & Cheddar

BBQ King Ora Salmon

Baron of Alberta Beef

(add \$14 per guest for Prime Rib)

Warm Peach Cobbler

Assorted Cookies

\$34 Per Guest

3 COURSE PLATED PRIME RIB DINNER

Seasonal Soup

Or

Modern Caesar Salad

8oz AAA Alberta Prime Rib

Served with

Mashed Potatoes,
Seasonal Vegetable & Jus
or

Mushroom Risotto

Chocolate Mouse

OR

Seasonal Cheesecake

\$49 Per Guest

DINNER

3 COURSE PLATED PRIME RIB DINNER

Seasonal Soup

Or

Modern Caesar Salad

10oz AAA Alberta Prime Rib

Served with

Mashed Potatoes,
Seasonal Vegetable & Jus
or

Mushroom Risotto

Chocolate Mouse

OR

Seasonal Cheesecake

\$59 Per Guest

4 COURSE PLATED DINNER

Beef Tartare

Or

Jumbo Prawn Cocktail

Seasonal Soup

Or

Modern Caesar Salad

12oz AAA Alberta Prime Rib

Served with

Mashed Potatoes,
Seasonal Vegetable & Jus
Or

Mushroom Risotto

Chocolate Cake

Or

Seasonal Cheesecake

\$69 Per Guest

COCKTAIL CANAPÉS - LOCATED IN THE HEART OF DOWNTOWN CALGARY & MINUTES AWAY FROM THE STAMPEDE GROUNDS

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.

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



STAMPEDE | PRIVATE EVENTS

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Thank you for inquiring about hosting your event at Modern.

Modern 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

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