

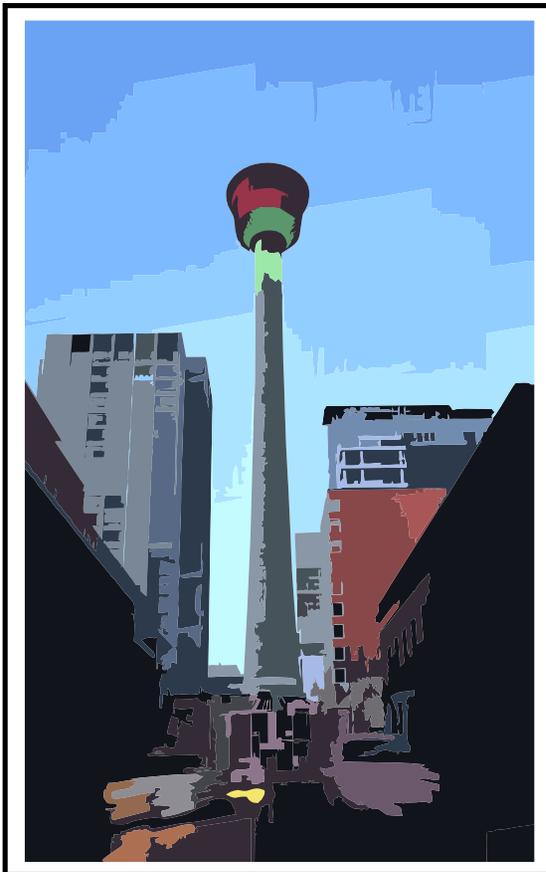


ROOFTOP
MODERN

ROOFTOP & PRIVATE EVENT SPACE

ROOFTOP MODERN

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A LIGHTER TAKE ON MODERN'S SIGNATURE DISHES
WITH CASUAL CANADIAN GRILL CUISINE AND COOL SUMMER COCKTAILS
AMIDST BREATHTAKING VIEWS OF THE CALGARY SKYLINE

LOCATION
100 8TH AVE SE
(CENTRE STREET & STEPHEN AVE)
CALGARY, AB.
T2G 0K6

RESTAURANT HOURS (MAY TO SEPT.)

HAPPY HOUR
MONDAY - FRIDAY 2PM - 6PM

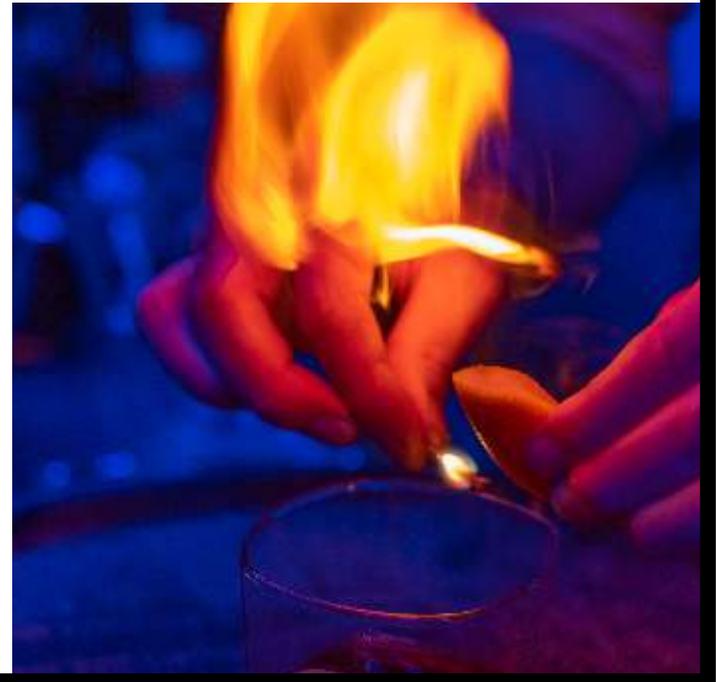
LUNCH
MONDAY - SUNDAY - 11:00AM - 5PM

DINNER
MONDAY - THURSDAY 5:00PM - 10PM
FRIDAY - SATURDAY - 5:00PM - MIDNIGHT
SUNDAY: 5:00PM - 10PM

LONG WEEKENDS - 5PM - 11PM

BRUNCH
SUNDAY 10AM - 2PM

CONTACT
BOOKINGS@MODERNSTEAK.CA
WWW.MODERNEVENTS.CA



SUMMER SEATING

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

WINTER SEATING

SEATED - 48
STAND-UP COCKTAIL - 72

ROOFTOP
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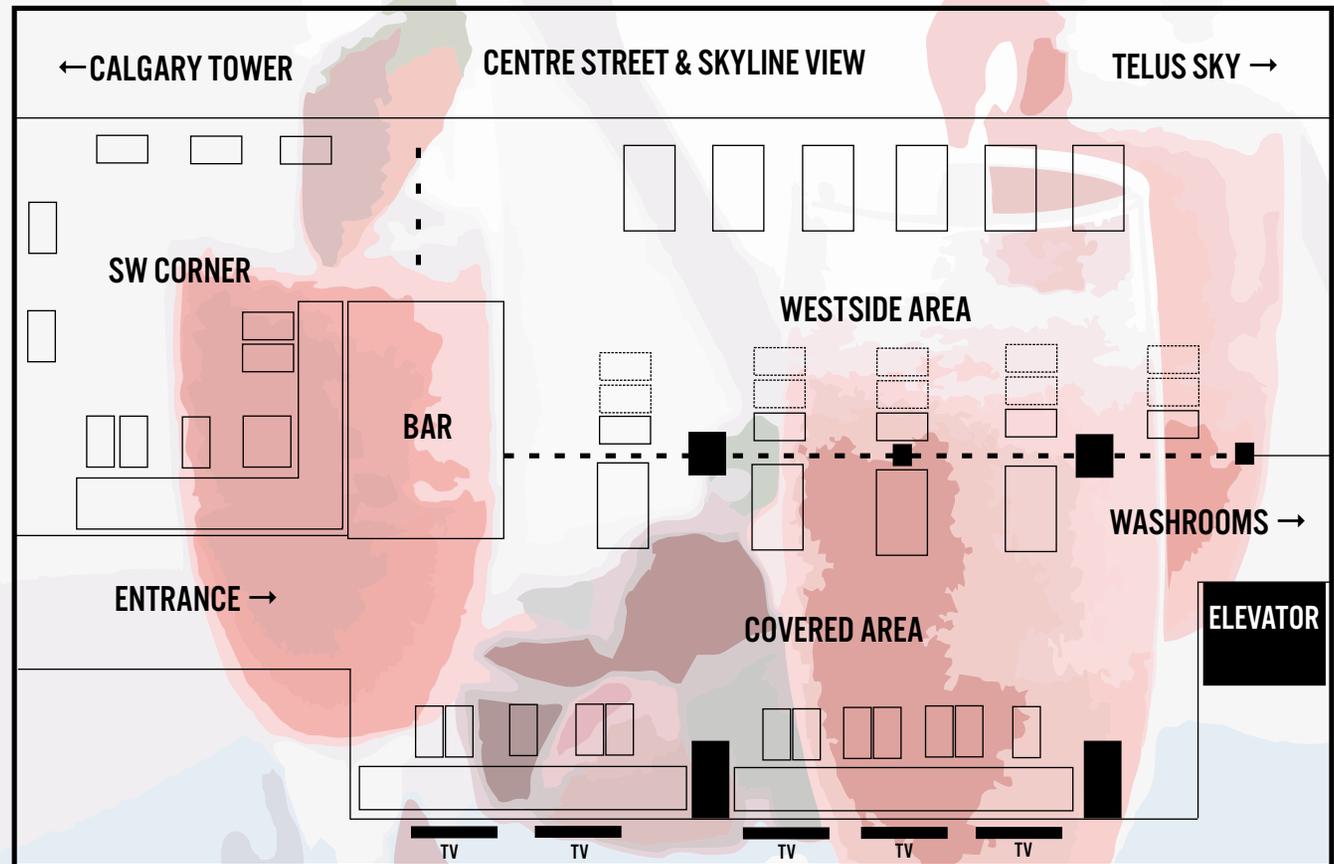
The Rooftop at MODERN is situated on top of Modern Steak Stephen Avenue in the heart of Downtown Calgary in the historic Imperial Bank Building.

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 & high output heaters 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)



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

ADD SOME SURF TO YOUR TURF - 1/2 NOVA SCOTIA LOBSTER 32 1/2 KING CRAB 32 JUMBO PRAWNS 24

MINIMUM GUESTS COUNTS REQUIRED TO BOOK - PRICES EXCLUDE TAX & GRATUITY

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



ROOFTOP | PRIVATE EVENTS

Thank you for inquiring about hosting your event at THE ROOFTOP 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

ROOFTOP
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STEPHEN AVENUE