

STAMPEDE | PRIVATE EVENTS

JULY 8-17, 2022

A BETTER
STAMPEDE
EXPERIENCE

MODERN
STEAK

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 Steak's commitment to quality is evident in the local Alberta Beef Menu. The result is perfectly marbled and tender beef with rich depth of flavour. Modern also features only the best local farm produce and artisan cheese makers located in Alberta and Western Canada.

(FULL AUDIO & VISUAL ON 1st Floor)

(PARTIAL AUDIO & VISUAL ON 2nd Floor)



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



SEATED - 91

STAND-UP COCKTAIL - 137

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

SEMI PRIVATE AREAS

SW CORNER
SEATED 19
STANDUP 29

WESTSIDE & COVERED
SEATED - 72
STANDING - 108



SEATED - 80

STAND-UP COCKTAIL - 124

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

PRIVATE DINING ROOM

SEATED UP TO 16
STAND-UP 24

SEMI PRIVATE AREAS

WINE WALL & BANQUETTES
SEATED - 20



SEATED - 90

STAND-UP COCKTAIL - 110

BUY-OUT TIMES AVAILABLE

7AM - 10AM (BREAKFAST)

11AM - 4PM (LUNCH)

5PM - CLOSE (DINNER)

SEMI PRIVATE AREAS

THE BAR
SEATED 24
STAND-UP 40

SANDSTONE & BANQUETTES
SEATED - 36
STANDING - 45

LOOKING TO BOOKING OUR KENSINGTON OR SOUTHPORT LOCATION? ASK FOR VENUE AND SEATING CONFIGURATION

COCKTAIL CANAPES - 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 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



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

**\$34 PER GUEST
PLUS 20% GRAT & GST**

ENHANCEMENTS (Per Guest)

Classic Eggs Benedict \$8
Live Omelette Station (1.5hrs) \$14

Tenderloin Carving station \$28
Tomahawk Carving Station \$29

LUNCH #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 #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

ADD ONS - NOVA SCOTIA LOBSTER TAIL \$36 | 3 COLOSSAL PRAWNS - 29 | TRUFFLE BUTTER \$5

PRIME RIB DINNER

First Course
Caesar salad

Second Course
10oz Prime Alberta Prime Rib
Mashed potato, season veg
and demi

Third Course (Choose 2)
Chocolate Cake
Or
Seasonal Cheesecake
Or
Seasonal Gelato

**\$69 PER GUEST
PLUS 20% GRAT & GST**

VEGAN & VEGETARIAN
OPTIONS
AVAILABLE UPON REQUEST
FOR ALL MENUS

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
10oz Springvale Striploin

Fourth Course (Choose 2)
Chocolate Cake
Or
Seasonal Cheesecake
Or
Seasonal Gelato

**\$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
14oz Benchmark Ribeye
(make it wagyu for \$37)*
Or
10oz 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

STAMPEDE | PRIVATE EVENTS

JULY 8-17, 2022

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 403.244.3600 or feel free to send us an email: bookings@modernsteak.ca

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