

The background of the image is a dark, textured brick wall. A large, glowing, horizontal oval light fixture is suspended in the center. Below the light fixture is a decorative arrangement of many thin, dark, stick-like objects. The overall lighting is dim, with the primary light source being the glowing oval fixture. The text 'MODERN STEAK' is centered in a dark square, and 'PRIVATE EVENTS' is centered below it.

# MODERN STEAK

PRIVATE EVENTS



# ABOUT MODERN STEAK

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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.

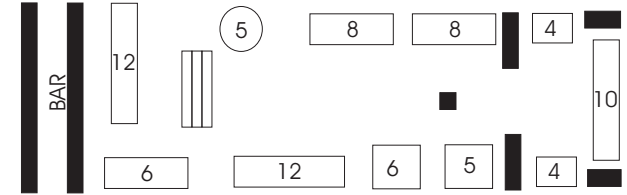
**Our Goal** - Under the leadership of Owner, Stephen Deere, Modern Steak offers a rotating menu that focuses on local, seasonal and organic ingredients to create inventive dishes that reflect evolving culinary trends, coupled with an experience and atmosphere you will not forget.



# LOWER LEVEL

Downstairs Private Dining Room & Bar

120  
RECEPTION  
80  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

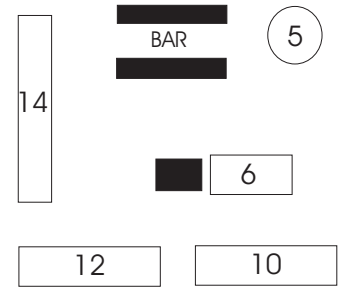




# UPPER LEVEL

Upstairs Private Dining Room & Bar

60  
RECEPTION  
47  
SEATED



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE





# SILVER & BLACK ROOM

Downstairs Small Private Dining Room

14  
SEATED



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





# MODERN STEAK

THE FOOD



# HORS D'OEUVRE MENU

FOR THE COCKTAIL HOUR OR EVENT

MODERN STEAK OFFERS THREE APPETIZER OPTIONS TO OUR GUESTS.

OPTION:	PRICE:	PIECES:	SUGGESTED FOR:
LIGHT CANAPÉ SELECTION	\$19/PERSON	4-5 PIECES	PRE-DINNER APPETIZERS
MEDIUM CANAPÉ SELECTION	\$36/PERSON	8-10 PIECES	LIGHT C&A FUNC.
HEAVY CANAPÉ SELECTION	\$49+/PERSON	12-15 PIECES	FULL C&A FUNC.

FRESH OYSTERS \$3.75/EACH

CHEESE PLATTER \$13/PERSON

THE CHEESE SELECTION WILL INCLUDE A VARIETY OF HARD, SOFT, SEMI-SOFT AND BLUE CHEESES WITH HOUSE-MADE ACCOMPANIMENTS.

FOR COCKTAIL EVENTS AND/OR TO COMPLIMENT PASSED HORS D'OEUVRE

ACTION STATION OPTION:

BEEF TENDERLOIN CARVING STATION	\$28/PERSON
TOMAHAWK (RIBEYE) CARVING STATION	\$28/PERSON
PRIME RIB CARVING STATION	\$22/PERSON
PRAWN STATION	\$19/PERSON
SALAD/VEGATABLE STATION	\$11+/PERSON
PASTA STATION	\$14+/PERSON
RISOTTO STATION	\$14+/PERSON
MASHED POTATO OR BAKED POTATO STATION	\$11+/PERSON

LIGHT CHOOSE 3  
MEDIUM CHOOSE 5  
HEAVY CHOOSE 7

BEEF TARTARE  
TRADITIONAL STYLE

SEASONAL CEVICHE  
FRESH CITRUS, CUCUMBER

PRAWN LOLLIPOPS  
MINT CREME FRAICHE

SHORT RIB CROQUETTE  
GARLIC AIOLI

GRILLED STEAK SKEWERS  
HOUSE BBQ

BEET HUMMUS  
HOUSEMADE PITA

LOBSTER SALAD ON CROSTINI  
CITRUS & AVOCADO

MEATBALLS  
TOMATO BRAISED, WAYGU

BRAISED PORK BELLY  
HOUSE MADE, SESAME SOY

PRAWN COCKTAIL  
SHOT GLASS, COCKTAIL SAUCE

BRUSCHETTA  
TRADITIONAL ON CROSTINI

CRUDITE  
ASSORTED FRESH VEGTABLES



# LUNCH MENU #1

## FIRST COURSE

BEET HUMMUS

OR

MODERN CAESAR SALAD

## SECOND COURSE

WAGYU STEAK BURGER W/ FRITES

OR

WAGYU SKIRT STEAK & FRITES

OR

RIGATONI BOLOGNESE

OR

MUSHROOM RISOTTO

## THIRD COURSE

CHEESE CAKE

OR

GELATO

**\$44 PER GUEST PLUS 18% GRAT & GST**

# LUNCH MENU #2

## FIRST COURSE

PRAWN SKEWERS

OR

MODERN CAESAR SALAD

## SECOND COURSE

CRISPY SKIN CHICKEN SUPREME

OR

FRESH FISH SELECTION

OR

MUSHROOM RISOTTO

OR

6OZ AB FILET

OR

6OZ WAGYU FLAT IRON

SERVED WITH DECADENT MASHED POTATOES  
& SEASONAL VEGETABLE

## THIRD COURSE

CHEESE CAKE

OR

SEASONAL DESSERT SELECTION

**\$59 PER GUEST PLUS 18% GRAT & GST**

LARGER STEAKS MAY BE ADDED AT A  
SUPPLEMENTARY COST



# DINNER MENU #1

## FIRST COURSE

BEEF TARTARE

OR

GRILLED PRAWN SKEWERS

## SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

## THIRD COURSE (CHOOSE 4)

CRISPY SKIN CHICKEN SUPREME

OR

FRESH FISH SELECTION

OR

MUSHROOM RISOTTO

OR

6OZ AB FILET

OR

6OZ AB WAGYU FLAT IRON

OR

8OZ AB GRASS-FED PETITE TENDER

SERVED WITH DECADENT MASHED POTATOES  
& SEASONAL VEGETABLE

## FOURTH COURSE

CHEESECAKE

OR

GELATO

LARGER STEAKS MAY BE ADDED AT A SUPPLEMENTARY COST

**\$79 PER GUEST PLUS 18% GRAT & GST**

# DINNER MENU #2

## FIRST COURSE

BEEF TARTARE

OR

GRILLED PRAWN SKEWERS

## SECOND COURSE

SEASONAL SOUP

OR

MODERN CAESAR SALAD

## THIRD COURSE (CHOOSE 5)

CRISPY SKIN CHICKEN SUPREME

OR

FRESH FISH SELECTION

OR

MUSHROOM RISOTTO

OR

8OZ AB FILET

OR

1 2OZ AB NY STRIP (MAKE IT WAGYU \$20 PER ITEM ORDERED)

OR

1 4OZ AB RIBEYE (MAKE IT WAGYU \$30 PER ITEM ORDERED)

OR

WHOLE MARITIME LOBSTER (ADD \$25 PER ITEM ORDERED)

SERVED WITH DECADENT MASHED POTATOES  
& SEASONAL VEGETABLE

## FOURTH COURSE (CHOOSE 2)

CHOCOLATE TART

OR

CHEESECAKE

OR

GELATO

**\$89 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 STEPHEN AT 403-670-6873 OR FEEL FREE TO SEND US AN EMAIL:  
[CONTACT@MODERNSTEAK.CA](mailto:CONTACT@MODERNSTEAK.CA).