

**MODERN STEAK**

AN ALBERTA PRIME GRADE STEAKHOUSE

*Private Events*

2023

KENSINGTON | STEPHEN AVE | SOUTHPORT



# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

## *Our Steak Story*

AT MODERN STEAK WE ARE PROUD TO ONLY SERVE THE BEST OF THE BEST - THE VERY PINNACLE OF BEEF. WHETHER WE ARE TALKING ABOUT DOMESTIC, HYBRID OR IMPORTED, WE ONLY SERVE THE HIGHEST GRADES OF BEEF AVAILABLE. DOMESTICALLY THAT MEANS PRIME GRADE. THIS ACCOUNTS FOR ONLY 2% OF CANADIAN BEEF PRODUCTION. OUR BLACK ANGUS BEEF HAS BEEN CERTIFIED BY AGRICULTURE CANADA TO BE OF THE HIGHEST STANDARD. PRIME BEEF MUST BE FROM YOUNG CATTLE AND EXHIBIT ABUNDANT MARBLING. WE FURTHER ENHANCE IT BY DRY AGING SELECT CUTS.

WITH THREE LOCATIONS THAT HAVE BEEN EXPERTLY CURATED FOR THE ULTIMATE PRIVATE DINING EXPERIENCE, WE ARE CERTAIN YOU'LL LOOK NO FURTHER THAN MODERN STEAK FOR YOUR NEXT EVENT.

**KENSINGTON - 107-10A STREET NW | MODERNSTEAK.CA | 403 670 6873**  
**STEPHEN AVE - 100 - 8TH AVENUE SE | MODERNSTEAK.CA | 403 244 3600**  
**SOUTHPORT - 10606 SOUTHPORT RD SW | MODERNSTEAK.CA | 403 300 1424**





# MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

*Stephen Ave*



# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE



*Stephen Ave*

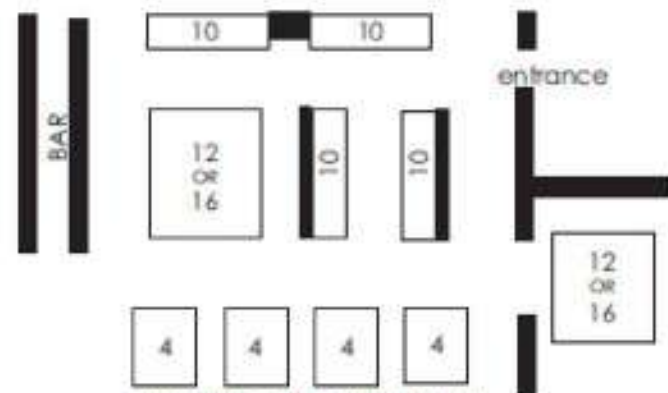
100 - 8TH AVENUE SE | 403 244 3600

## 2ND FLOOR DINING ROOM

RECEPTION 125

SEATED 80

*Private Dining Room & Bar*



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE



# THE WINE ROOM

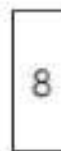
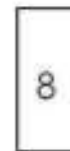
RECEPTION 24

SEATED 16

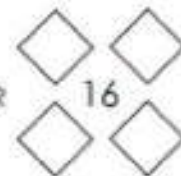
*Intimate & Fully Private*



OR



OR



*Stephen Ave*

100 - 8TH AVENUE SE | 403 244 3600



**MODERN STEAK**

AN ALBERTA PRIME GRADE STEAKHOUSE





# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

100 - 8TH AVENUE SE | 403 244 3600

*Stephen Ave*



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

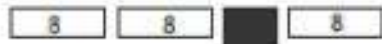
## MAIN FLOOR DINING ROOM

RECEPTION 125

SEATED 90

*Dining Room with Lounge & Bar*





MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

# ENCLOSED ROOFTOP

RECEPTION	54
SEATED	36

*Calgary's Best Skyline View*

100 - 8TH AVENUE SE | 403 244 3600

*Stephen Ave*



**MODERN STEAK**

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**MODERN** STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

*Kensington*



# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE



107-10A STREET NW | 403 670 6873

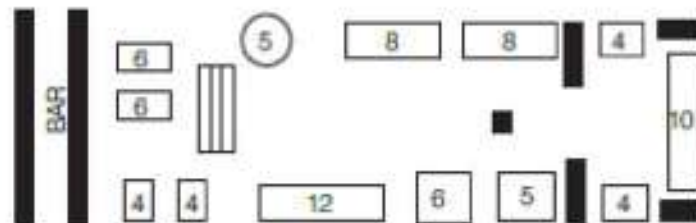
*Kensington*

## LOWER DINING ROOM

RECEPTION 120

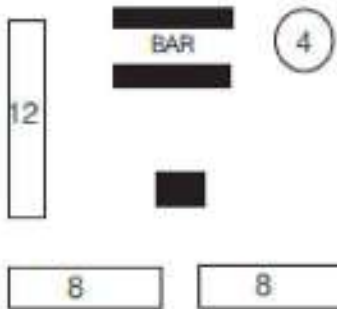
SEATED 82

*Moody Dining Room with Bar*



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE





MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

# UPPER DINING ROOM

RECEPTION 50

SEATED 32

*Dining Room with Terrace Seating*

107-10A STREET NW | 403 670 6873

*Kensington*



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AN ALBERTA PRIME GRADE STEAKHOUSE







107-10A STREET NW | 403 670 6873

*Kensington*

## VENUE

RECEPTION 120

SEATED 150

*Upper and Lower Dining  
with Lounge*

## PRIVATE DINING ROOM

SEATED 12

*Intimate Private Dining*



MODERN STEAK | MODERN OCEAN

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

*Southport*





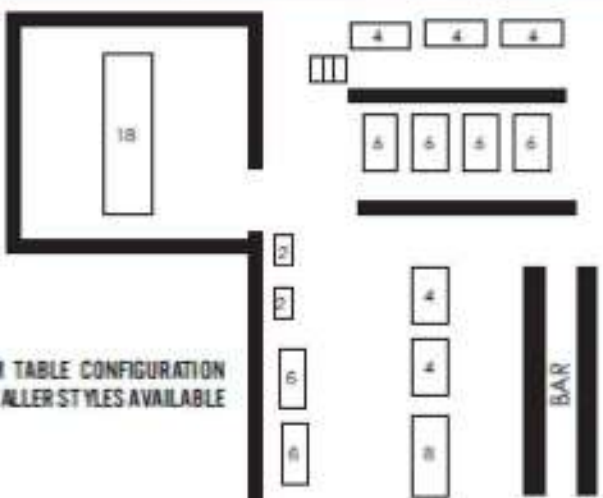
# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE



10606 SOUTHPORT RD | 403 300 1424

*Southport*



MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

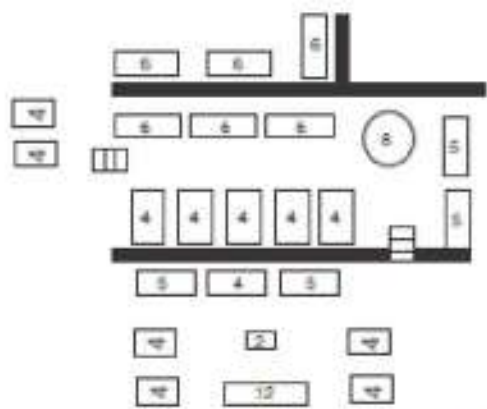
## MODERN OCEAN

RECEPTION 129

SEATED 86

*Lounge and Oyster Bar*





MAXIMUM TABLE CONFIGURATION  
OTHER SMALLER STYLES AVAILABLE

# MAIN DINING ROOM

RECEPTION 189  
SEATED 126

*Premier Dining in South Calgary  
Southport*

10606 SOUTHPORT RD | 403 300 1424

*Southport*



**MODERN STEAK**

AN ALBERTA PRIME GRADE STEAKHOUSE





# MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

10606 SOUTHPORT RD | 403 300 1424

*Southport*

## SEMI-PRIVATE DINING

RECEPTION	36
SEATED	24


*Features leather couches and fireplace*

## PRIVATE DINING ROOM

RECEPTION	28
SEATED	20

*Private and Presentation Compatible*





# MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

*The Food*



# Canapes

**Bruschetta on Cucumber | Beef Meatballs | Mushroom Bruschetta | \$3.75 each**  
**Beef Tartare | Short Rib Croquettes | Wagyu Dumplings | Fresh Oysters | \$5.50 each**  
**Sous Vide Prawns | Prawn Skewers | \$6.00 each**  
**Seared Scallops | Steak Skewers | \$7.75 each**  
**Lobster Salad Crostini | \$8.75 each**  
**Minimum Order | 18**

**How Many Canapés per Guest Do You Need? There is a general formula that can help you plan how many you need:**

**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: Less food will be consumed with Passed Canapés than if the food is unattended or at an action station. If your event is happening during a meal time, increase your canapés by 25-50%, if your event is following a meal, you can then decrease the number of canapés needed by 25-50%**

**Our Sales & Events Team would be delighted to assist in recommendations.**



# Action Stations & Platters

## Action Stations

### Tomahawk Sandwich Station

SLOWED ROASTED RIBEYE ON BAGUETTE | HORSERADISH CREMA | ROASTED GARLIC AIOLI | ARUGULA | \$36 per person

### Short Rib Risotto

SEASONAL VEG | PARMESAN RISOTTO | \$19 per person

### Prawns in Tomato Sauce

CHIMICHURRI | CORN BREAD | FRESH HERBS | \$24 per person

### Live Oyster Station

MIGNONETTE | CITRUS | HORSERADISH (MIN 100) \$500

## Platters and Bowls

SERVES 15-20

**Mixed Greens** - HOUSE VINAIGRETTE | RED PEPPERS | CHERRY TOMATOES | \$71

**Mac & Cheese** - WHITE CHEDDAR | OKA, BACON | FRESH HERBS | \$104

**Loaded Polenta** - BACON | SOUR CREAM | CHEDDAR | CHIVES | \$99

**Cheese Platter** - SEASONAL | \$13 per person

**Dessert Platter** - SEASONAL | \$13 per person



## Lunch Menu

Three Courses

**\$59**

PER GUEST PLUS GST & 20% GRATUITY

Lunch Menu available only at  
Stephen Ave and Southport

VEGAN & VEGETARIAN OPTIONS  
AVAILABLE UPON REQUEST FOR  
ALL MENUS

## Lunch Menu

### First Course

#### MODERN CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO, CROUTON CRUMB, GARLIC DRESSING



#### WEDGE SALAD

BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE

### Second Course

#### STEAKHOUSE BURGER & FRIES

DOUBLE ALBERTA BEEF PATTY, AMERICAN CHEESE, M SAUCE, LETTUCE, TOMATO, RED ONION,  
PICKLES



#### STEAK FRITES

6OZ BENCHMARK FLATIRON, FRIES, BEARNAISE, MIXED GREENS



#### MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

### Third Course

CHOICE OF SEASONAL DESSERT



# 3 Course Dinner Menus

## Striploin Dinner

### First Course

MODERN CAESAR SALAD  
TO  
WEDGE SALAD

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### Second Course

10 OZ WHOLE ROASTED STRIPLLOIN  
MASHED POTATO, SEASONAL VEG, DEMI

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### Third Course

CHOICE OF SEASONAL DESSERT

**\$69**

PER GUEST PLUS GST & 20% GRATUITY

## Filet Dinner

### First Course

MODERN CAESAR SALAD  
TO  
WEDGE SALAD

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### Second Course

7 OZ WHOLE ROASTED FILET  
MASHED POTATO, SEASONAL VEG, DEMI

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### Third Course

CHOICE OF SEASONAL DESSERT

**\$79**

PER GUEST PLUS GST & 20% GRATUITY

## Ribeye Dinner

### First Course

MODERN CAESAR SALAD  
TO  
WEDGE SALAD

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### Second Course

12 OZ WHOLE ROASTED RIBEYE  
MASHED POTATO, SEASONAL VEG, DEMI

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### Third Course

CHOICE OF SEASONAL DESSERT

**\$89**

PER GUEST PLUS GST & 20% GRATUITY

Sauces, Seafood and Side add-ons available. Vegan & Vegetarian options available upon request for all menus



# 4 Course Dinner Menus

## Striploin Dinner

### First Course

SHRIMP COCKTAIL



BEEF TARTARE

### Second Course

MODERN CAESAR SALAD



WEDGE SALAD

### Third Course

10 OZ WHOLE ROASTED STRIPIOIN

MASHED POTATO, SEASONAL VEG., DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG., PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

### Fourth Course

CHOICE OF SEASONAL DESSERT

**\$84**

PER GUEST PLUS GST & 20% GRATUITY

## Filet Dinner

### First Course

SHRIMP COCKTAIL



BEEF TARTARE

### Second Course

MODERN CAESAR SALAD



WEDGE SALAD

### Third Course

7 OZ WHOLE ROASTED FILET

MASHED POTATO, SEASONAL VEG., DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG., PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

### Fourth Course

CHOICE OF SEASONAL DESSERT

**\$94**

PER GUEST PLUS GST & 20% GRATUITY

## Ribeye Dinner

### First Course

SHRIMP COCKTAIL



BEEF TARTARE

### Second Course

MODERN CAESAR SALAD



WEDGE SALAD

### Third Course

10 OZ WHOLE ROASTED RIBEYE

MASHED POTATO, SEASONAL VEG., DEMI



SEASONAL FISH

CHEF INSPIRED



CHICKEN SUPREME

MASHED POTATO, SEASONAL VEG., PICCATA SAUCE

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

### Fourth Course

CHOICE OF SEASONAL DESSERT

**\$104**

PER GUEST PLUS GST & 20% GRATUITY

Sauces, Seafood and Side add-ons available. Vegan & Vegetarian options available upon request for all menus





## *5 Course and Custom Dinner Menus*

Curated by our expert team of Chefs and Sommeliers, creating a 5 Course or Custom Dinner Menu at **Modern** Steak provides you with every whim possible. We use only the finest and most luxurious ingredients, including only top-tier Wagyu and Alberta Beef, fresh seafood and locally sourced produce to create for you the finest in dining experiences. From appetizers to entrees and desserts, each course is designed to make your meal exquisite. Our chefs are passionate about creating dishes that will tantalize your taste buds and leave you wanting more. With our mastery of flavor combinations, alluring presentation, and gourmet ingredients, we guarantee to deliver a dining experience like no other. No matter the occasion, **Modern** Steak is sure to provide you with an unforgettable dinner that will be remembered for years to come.



## *Preferred Client Rates*

Our philosophy at Modern Steak has always been community driven. Which is why we want to recognize and maintain the working relationships we've established through our Events Program.

We are pleased to offer the following for our preferred repeat clients:

**2.5% discount on Four Contracted Events**

**3% discount five Contracted Events**

**5% discount on Six or more Contracted Events**

**Contracted events must occur within one calendar year of the first event.**



# MODERN STEAK

— AN ALBERTA PRIME GRADE STEAKHOUSE —

OUR SALES & EVENTS TEAM IS DEDICATED TO ENSURING THE  
PERFECT EVENT, FROM CORPORATE, TO WEDDINGS, AND EVERYTHING  
IN BETWEEN.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

JACKSON AT

[BOOKINGS@MODERNSTEAK.CA](mailto:BOOKINGS@MODERNSTEAK.CA)

*Contact Us*