



# THE MODERN

PRIVATE DINING

9 WEST 53RD STREET, NEW YORK, NY 10019  
212-333-1220

# WELCOME TO PRIVATE DINING AT THE MODERN



NEW YORK TIMES



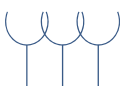
MICHELIN GUIDE



RELAIS & CHATEAUX



WINE SPECTATOR  
GRAND AWARD



Part of the Union Square Hospitality Group family, The Modern is a two Michelin-starred, contemporary American restaurant at the Museum of Modern Art. The refined, unexpectedly playful dishes of Executive Chef Thomas Allan highlight exceptional ingredients and seasonality, while design plays a major role in every aspect of the dining experience. Inspired by the Bauhaus movement, The Modern was created by architects Bentel & Bentel and offers a welcome escape from the bustling Midtown neighborhood it calls home. To make an event inquiry, please visit us [here](#).

Located within The Museum of Modern Art, The Modern has its own street entrance neighboring Fifth Avenue, Rockefeller Center, and numerous hotels and theaters. Its award-winning cuisine, extensive and diverse wine selection, unmatched design aesthetic, and caring hospitality makes The Modern the perfect venue for events large and small.

# PRIVATE DINING ROOM

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Simple, elegant, and filled with light, the Private Dining Room offers floor-to-ceiling views of the Abby Aldrich Rockefeller Sculpture Garden at MoMA. The Private Dining Rooms can accommodate a maximum of 30 guests at one long table, 64 guests seated, or 80 guests for a standing cocktail reception.

## NUMBER OF GUESTS

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### PRIVATE DINING ROOM

64 seated / 80 standing

## PRICING

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We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

Gratuity and 8.875% New York State Sales Tax are not included.

For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

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Breakfast: Reservations for arrival for breakfast can be made from Monday through Sunday, 8:00AM - 10:00AM.

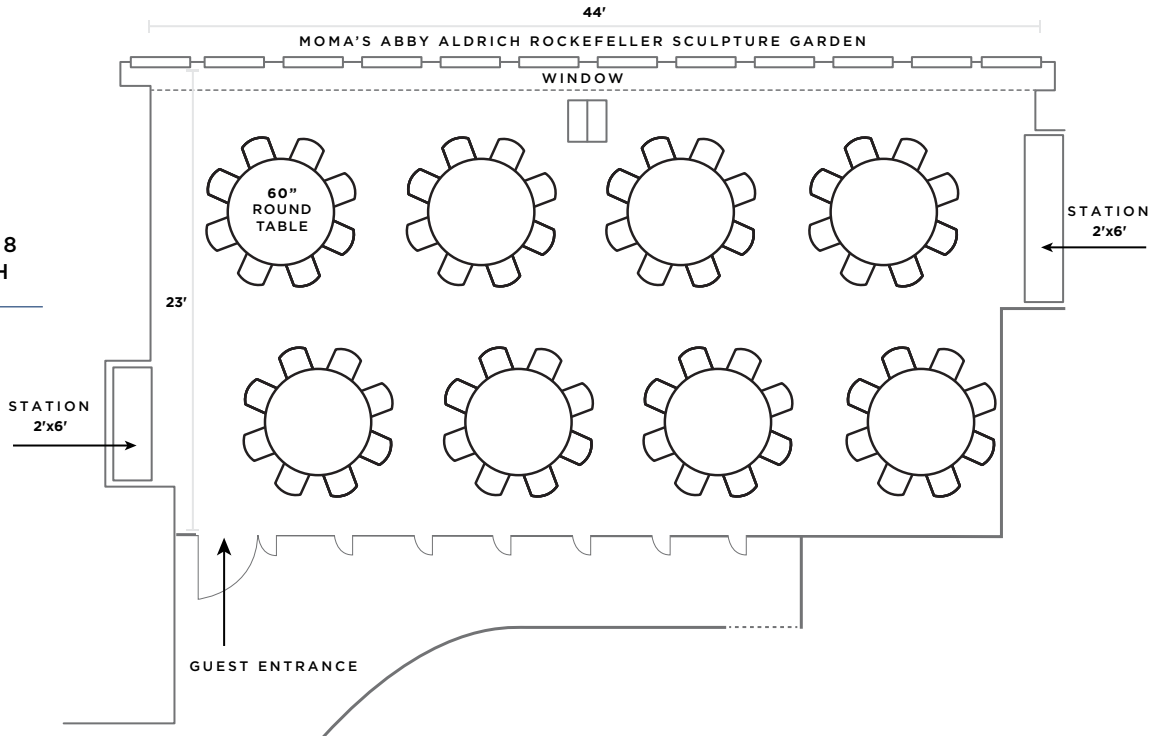
Lunch: Reservations for lunch can be made at 11:30AM onward, with an end time of 3:00PM.

Dinner: Reservations for arrival for dinner or cocktail receptions can be made from Monday through Sunday, 5:30PM - 11:00PM.

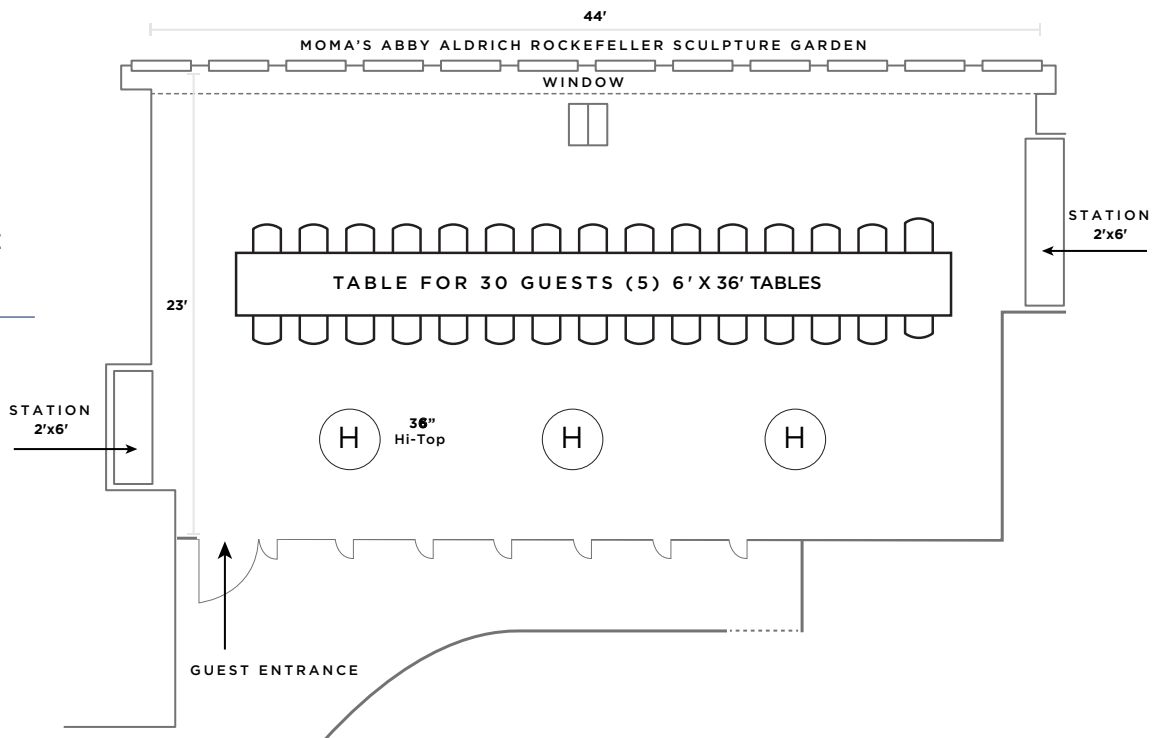


# PRIVATE DINING ROOM

64 GUESTS  
8 TABLES OF 8 GUESTS EACH



1 LONG TABLE  
30 GUESTS





# FULL RESTAURANT BUYOUT

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Host a stunning event at The Modern with our full restaurant buy-out option. Guests will enter via The Modern's own street entrance and head into the lively Bar Room, to be greeted with seasonal passed canapés and wine from our curated beverage list. We will then invite guests into the Dining Room, which offers a beautiful view overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden.

## NUMBER OF GUESTS

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100 seated  
250 standing

## TIMING

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Reservation timing is flexible to accommodate your party's needs.

## PRICING

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For custom pricing on our full restaurant buyout option, please inquire [here](#).

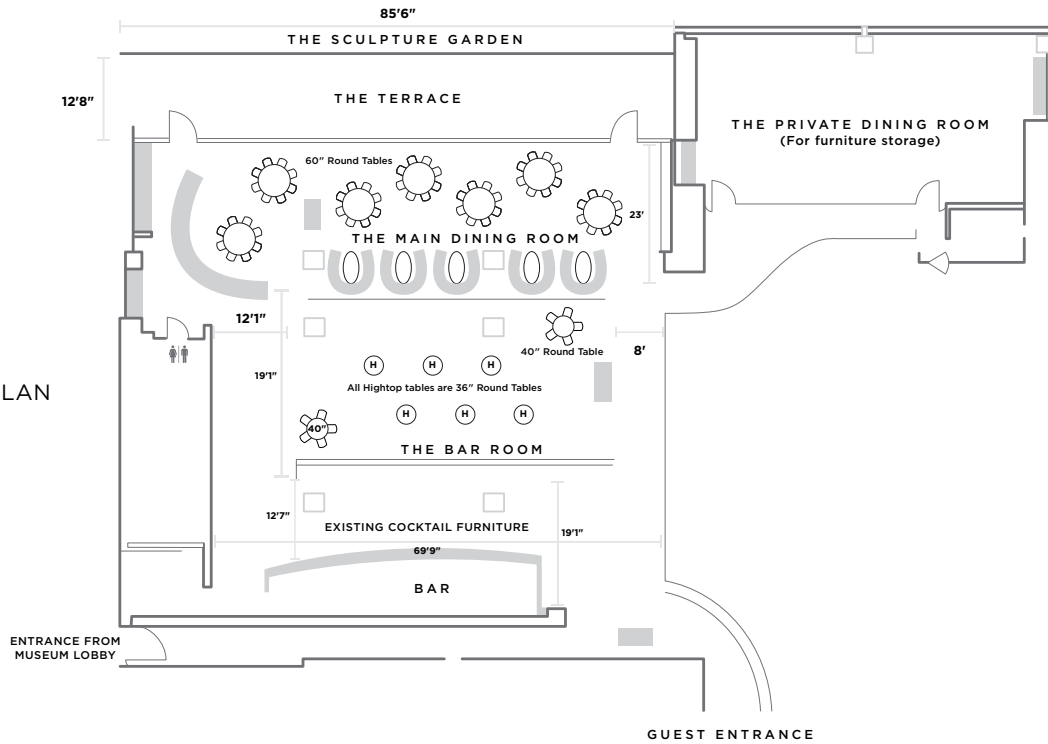
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# FULL RESTAURANT BUYOUT

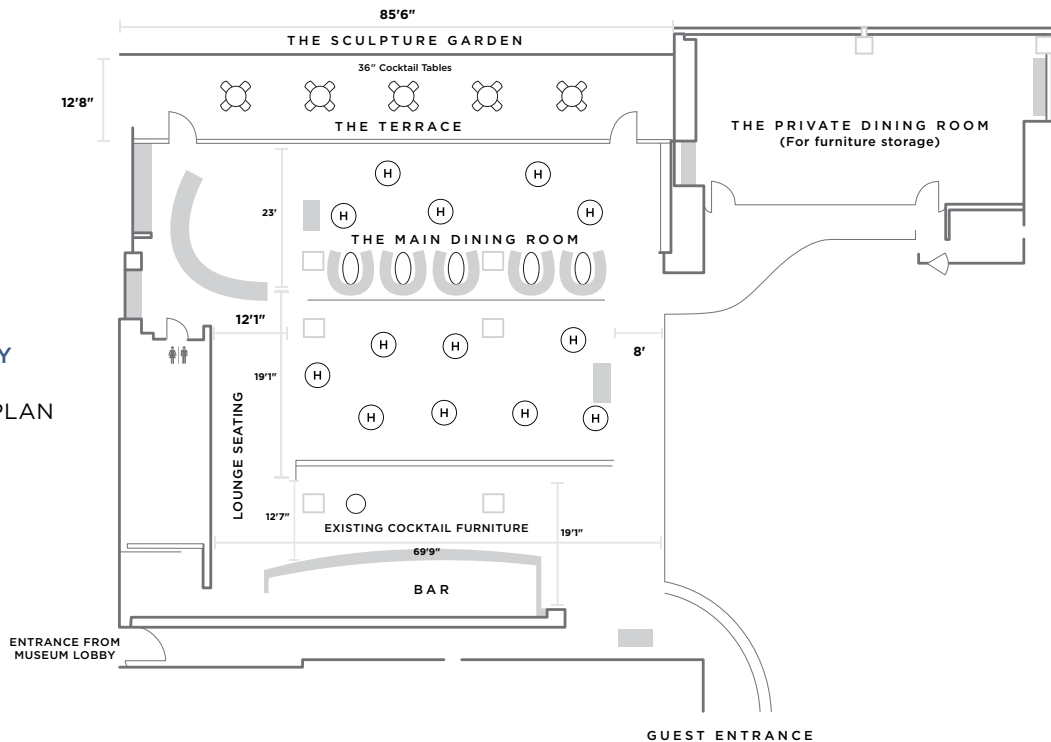
## FULL BUYOUT

SAMPLE FLOORPLAN



## FULL BUYOUT RECEPTION ONLY

SAMPLE FLOORPLAN







# BREAKFAST

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## BREAKFAST TABLE

*\$120 per person*

Organic Greek Yogurt with Granola, Berries and Mint (V, GF)

Seasonal Fruit Platter (V+, GF, DF)

Smoked Salmon Platter with Cucumber, Dill and Red Onion

Assortment of Bagels with Whipped Cream Cheese and Cultured Butter (V)

Mini Croissants and Muffins (V)

## BEVERAGES

*Included in Menu Price,  
Served for up to 2 hours*

Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

Orange Juice & Grapefruit Juice

## ADDITIONS

*Each Selection, \$15 per person*

Thick Cut Smoked Bacon

Chicken-Apple Sausage

Soft Boiled Hen's Egg's (V)

Seasonal Quiche (V)

Mini Ham and Cheese Danish

Meyer Lemon Pound Cake (V)

## PREMIUM ADDITIONS

Kaviari Kristal Caviar \$115 per ounce

Kaviari Oscietre Caviar \$230 per ounce

Kaviari Trout Roe \$40 per ounce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*Menu items are subject to change based upon seasonal availability



# LUNCH

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## THREE-COURSE MENU

*\$165 per person*

### FIRST COURSE

*please select one*

Gem Lettuce and Endive Salad with Champagne Vinaigrette and Parmesan (V)

Chilled Tuna with Coddled Hens Egg and Leeks Vinaigrette (GF, DF, Contains Egg)

Baby Lettuce and Sorrel Salad with Peekytoe Crab, Avocado and Cucumber (GF, DF, Contains Shellfish & Egg)

Hiramasa Crudo with Tomatoes, Basil and Green Olive\* (GF, DF, Contains Egg)

Butternut Squash Soup with Pumpkin Seeds, Rye and Ginger (V)

Carnaroli Risotto with Burgundy Truffles and Aged Parmesan (V, GF) (additional \$50)

### ENTRÉE

*please select two*

Roasted Chicken with Glazed Farro, Cipollini Onions and Squash

Crispy Skin Salmon with Sweet Corn, Watercress Pesto and Radishes\* (GF)

Seared Sea Bass with Romanesco, Meyer Lemon and Nasturtium\* (GF)

Angus Beef Tenderloin with Maitake Mushrooms and Black Truffle Pommes Purée\* (GF)

Heritage Pork with Braised Red Cabbage and Beluga Lentils\* (GF)

Poached Maine Lobster with New Potato Ravioli and Lemon Thyme\* (Contains Shellfish) (additional \$25)

### DESSERT

*please select one*

Corn Cake with Berry Compote and Caramelized Honey Ice Cream (V, Contains Egg)

Chai Custard with Spiced Pear Compote, Oat Crumble and Fior di Latte Ice Cream (V, GF, Contains Egg)

Chocolate and Salted Caramel Tart with Brown Butter Ice Cream (V, Contains Egg)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*Menu items are subject to change based upon seasonal availability

\*\*\*Silent vegan and vegetarian options available upon request

V=Vegetarian, V+=Vegan, GF=Gluten Free, DF=Dairy Free



THE MODERN

# DINNER

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## THREE-COURSE MENU

*\$265 per person*

### PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

### FIRST COURSE

*please select one*

Gem Lettuce and Endive Salad with Champagne Vinaigrette and Parmesan (V)

Chilled Tuna with Coddled Hens Egg and Leeks Vinaigrette (GF, DF, Contains Egg)

Baby Lettuce and Sorrel Salad with Peekytoe Crab, Avocado and Cucumber (GF, DF, Contains Shellfish & Egg)

Hiramasu Crudo with Tomatoes, Basil and Green Olive\* (GF, DF, Contains Egg)

Butternut Squash Soup with Pumpkin Seeds, Rye and Ginger (V)

Carnaroli Risotto with Burgundy Truffles and Aged Parmesan (V, GF) (additional \$50)

### ENTRÉE

*please select two*

Roasted Chicken with Glazed Farro, Cipollini Onions and Squash

Crispy Skin Salmon with Sweet Corn, Watercress Pesto and Radishes\* (GF)

Seared Sea Bass with Romanesco, Meyer Lemon and Nasturtium\* (GF)

Angus Beef Tenderloin with Maitake Mushrooms and Black Truffle Pommes Purée\* (GF)

Heritage Pork with Braised Red Cabbage and Beluga Lentils\* (GF)

Poached Maine Lobster with New Potato Ravioli and Lemon Thyme\* (Contains Shellfish) (additional \$25)

### DESSERT

*please select one*

Corn Cake with Berry Compote and Caramelized Honey Ice Cream (V, Contains Egg)

Chai Custard with Spiced Pear Compote, Oat Crumble and Fior di Latte Ice Cream (V, GF, Contains Egg)

Chocolate and Salted Caramel Tart with Brown Butter Ice Cream (V, Contains Egg)

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THE MODERN

# DINNER

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## FIVE-COURSE TASTING MENU

*\$325 per person*

### PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

## FIVE-COURSE TASTING MENU

Eggs on Eggs on Eggs\*

Chilled Hiramasa with Tomato and Grapefruit Vierge (GF, DF, Contains Egg)

Hokkaido Scallops with Beluga Lentils, Parmesan and Lovage Broth\* (GF, Contains Shellfish)

Angus Beef Tenderloin with Maitake Mushrooms and Black Truffle Pommes Purée\* (GF)

Buckwheat Chiffon with Green Apple Sorbet and Dulce de Leche (V, Contains Egg)

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\*\*\*Silent vegan and vegetarian options available upon request

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# ADDITIONAL OPTIONS FOR LUNCH & DINNER

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## CHEF'S SELECTION OF PASSED CANAPÉS FOR AN ADDITIONAL 30 MINUTES

*\$35 per person*

## ADDITIONAL FIRST COURSE SELECTION

*\$25 per person, maximum of 2 selections per course*

## ADDITIONAL DESSERT SELECTION

*\$25 per person, maximum of 2 selections per course*

## ADDITIONAL COURSE

*\$45 per person*

## TAKEAWAYS

*\$20 per person, Chef's Selection of Mini Cookies*

*\$15 per person, Chef's Selection of Three Bon Bons*

*\*Vegan and Vegetarian upon request*

*\*\*Menu items are subject to change based upon seasonal availability.*



# COCKTAIL RECEPTION

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## COCKTAIL RECEPTION — 3 HOURS

*\$195 per person*

### PASSED CANAPÉS

*2-Hours - Please Select Five*

Butternut Squash Soup with Beurre Noisette and Ginger (V, GF)  
Roasted Eggplant and Pepper Sofrito with Chickpea Panisse (V+, GF)  
Gougères with Gruyere and Smoked Onions (V, Contains Egg)  
Wild Mushroom Arancini with Fresh Chèvre (V, Contains Egg)  
Chilled Prawns with Horseradish and Avocado\* (GF, Contains Shellfish)  
Crab Salad with Meyer Lemon and Crispy Rice\* (GF, Contains Shellfish)  
Whitefish Tartlettes with Cucumber and Dill  
Salmon Rillettes with Chives and Sesame Crisps  
Spicy Steak Tartare on Potato Gaufrettes (GF, DF)  
Smoked Carrot Rillettes with Mustard and Comté on Rye (V)  
La Ratte Potato and Comté Barbajuans (V, Contains Egg)  
Mini Tarte Flambé with Burrata and Bacon (Contains Egg)  
Black Truffle Gruyère Grilled Cheese (V) (additional \$25)

### PASSED SLIDERS

*2-Hours - Please Select Two*

Spiced Falafel Sliders with Smoked Pepper Yogurt and Pickled Onions (V)  
Maine Lobster Roll with Celery and Dill Crème Fraîche (Contains Shellfish)  
Fried Chicken Sliders with Spicy Honey and Pickles (Contains Egg)  
Wagyu Burgers with Cheddar Cheese and Cornichon Mayonnaise\* (Contains Egg)  
Mini Philly Cheesesteaks with Provolone and Fried Shallots\* (Contains Egg)

### PASSED SWEET BITES

*1-Hour*

Chef's Seasonal Selection of Four

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THE MODERN

# COCKTAIL RECEPTION

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## ADDITIONAL OPTIONS

### BAR SNACKS

*\$10 per person, for each selection*

Fried Marcona Almonds with Fresh Herbs  
House Made Salt and Vinegar Potato Chips

### ARTISANAL CHEESE & CHARCUTERIE

*\$50 per person, per hour*

Four Cheeses, Prosciutto di Parma, Soppressata and Mortadella\*  
Olives, Cornichons, Honeycomb, Dried Fruit and Whipped Chevre  
Focaccia Crackers, Hand Cut Pretzels

### RAW BAR\*

*Selection of Raw Seafood - \$100 per person, per hour*

Oysters on the Half Shell, Citrus Mignonette  
Chilled Lobster Salad, Lime and Basil  
Poached Blue Prawns, Horseradish Black Pepper Cocktail Sauce  
Scallop Ceviche with Pistachios and Kiwi

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*Menu items are subject to change based upon seasonal availability

# BEVERAGE MENU

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Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices, Coffee & Tea, Still & Sparkling Water. Espresso-Based drinks and Zero-Proof cocktails to be charged upon consumption. Beverage service is available and included from the contracted arrival time to the contracted end time of your event.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

## WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.



# BEVERAGE PACKAGES

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## SEATED LUNCH AND DINNER EVENTS

*Please select one*

*Pricing below is based upon a 3-hour event per person*

### CLASSIC WINE & BEER

**\$85**

*please select one white & one red wine*

#### SPARKLING

Scarpetta, Prosecco, Veneto, Italy 2022

#### WHITE

Domaine Laroche, 'Saint Martin,' Chablis, France 2023

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2024

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021

#### BEER

Pilsner / Lager

India Pale Ale

### PREMIUM WINE & BEER

**\$125**

*please select one white & one red wine*

#### CHAMPAGNE

J. Lassalle, Brut, Premier Cru, Champagne, France NV

#### WHITE

Dominique et Janine, Sancerre, Loire, France 2024

Bloodroot, Sauvignon Blanc, North Coast, California 2022

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024

#### RED

Domaine de Chassorney, Pommard, Burgundy, France 2022

Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2022

Matthiasson, Cabernet Sauvignon, 'Village,' Napa Valley, California 2022

#### BEER

Pilsner / Lager

India Pale Ale

## WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.

*\*Menu items are subject to change based upon seasonal availability.*



# BEVERAGE PACKAGES

## COCKTAIL RECEPTIONS

*Please select one*

*Pricing below is based upon a 3-hour event per person*

### CLASSIC WINE & BEER

**\$85**

*please select one white & one red wine*

#### SPARKLING

Scarpetta, Prosecco, Veneto, Italy 2022

#### WHITE

Domaine Laroche, 'Saint Martin,' Chablis, France 2023  
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2024  
Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley,  
Washington 2021

#### BEER

Pilsner / Lager  
India Pale Ale

### CLASSIC SPIRITS, WINE & BEER

**\$175**

#### CLASSIC WINES & BEER

*please select one white & one red wine*

#### SPIRITS

Grey Goose Vodka  
Tanqueray  
Pueblo Viejo Blanco Tequila  
Old Forester 100 Proof Bourbon  
Flor de Caña 4-Year Rum  
Johnnie Walker Black Label

#### SPECIALTY COCKTAILS

please select one specialty  
cocktail from our menu

### PREMIUM WINE & BEER

**\$125**

*please select one white & one red wine*

#### CHAMPAGNE

J. Lassalle, Brut, Premier Cru, Champagne, France NV

#### WHITE

Dominique et Janine, Sancerre, Loire, France 2024  
Bloodroot, Sauvignon Blanc, North Coast, California 2022  
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024

#### RED

Domaine de Chassorney, Pommard, Burgundy, France 2022  
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany,  
Italy 2020

Matthiasson, Cabernet Sauvignon, 'Village,' Napa Valley,  
California 2022

#### BEER

Pilsner / Lager  
India Pale Ale

### PREMIUM SPIRITS, WINE & BEER

**\$215**

#### PREMIUM WINES & BEER

*please select one white & one red wine*

#### SPIRITS

Grey Goose Vodka  
Tanqueray  
Siete Leguas Blanco Tequila  
Michter's Bourbon  
Flor de Caña 4-Year Rum  
Johnnie Walker Black Label

#### SPECIALTY COCKTAILS

please select two specialty  
cocktail from our menu

*\*Menu items are subject to change based upon seasonal availability.*

# THE MODERN COCKTAILS

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## MARTINI

Gin Blend, Alsatian Kirsch, Blanc Vermouth, Orange Bitters, Anise

## PAPER PLANE

Bourbon, Blood Orange & Rhubarb Amari, Clove

## PALOMA

Tequila, Mezcal, Clarified Grapefruit, Basil Eau de Vie, Lime, Soda

## FRENCH MARTINI

Vodka, Pineapple Cordial, Raspberry, Thyme, Cassis, Cava

## MODERN OLD FASHIONED

Irish Whiskey, Spanish Brandy, Local Amaro Blend, Lemon and Orange Oils

## ESPRESSO MARTINI

Vodka, Cold Brew, Aquavit, Salt

*\*Menu items are subject to change based upon seasonal availability.*

# COSTS & BILLING

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## FOOD & BEVERAGE MINIMUMS

### PRIVATE DINING ROOM

We do not charge a room fee for reservations of our Private Dining Rooms. However, there are food and beverage minimums associated with each meal period.

### PRIVATE DINING ROOM

\$4,000 - Breakfast

\$6,500 - Breakfast (December)

\$4,000 - Lunch

\$6,500 - Lunch (December)

\$8,500 - Dinner

\$12,500 - Dinner (December)

## CUSTOM PRICING

### FULL RESTAURANT BUYOUT

Please inquire with our team for pricing.

## BEVERAGE

Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

## DEPOSITS & CANCELLATION

A signed agreement and 50% deposit are required to reserve the private dining room. Your reservation is guaranteed once The Modern has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.

## TAX & DISCRETIONARY GRATUITY

You may choose to provide a discretionary gratuity amount which will be calculated as a percentage of the final event price and added to the final bill upon the conclusion of the event. NY State Tax in the amount of 8.875% will be calculated on all food and beverage charges.

# THE TEAM



## THOMAS ALLAN

### Executive Chef

Born in England and raised in Texas, Thomas Allan's passion for the culinary arts led him to New York at age 19, where he began his career as a line cook at Union Square Hospitality Group's Blue Smoke in 2007. Soon after, Thomas enrolled at the International Culinary Center where he received his Grand Diplome with an emphasis on French cuisine. Following graduation, he returned to USHG joining Eleven Madison Park and trained under Daniel Humm and Abram Bissell, becoming an award-winning sous chef at age 22.

In 2012, after years of admiring the Modernist French cuisine of Chef Yannick Alleno from afar, he moved to Paris to work as his sous chef at Le Meurice.

In 2014, Thomas rejoined the USHG family as Chef de Cuisine at The Modern, and over the years has contributed to its many accolades, including gaining a second Michelin star. Thomas was named Executive Chef of The Modern in February 2020.



## DAN GIBSON

### General Manager

Dan Gibson, General Manager of The Modern, was born in Melbourne, Australia, where his passion for hospitality was shaped by family traditions. He held roles at top restaurants, including Momo, Epoque (earning a wine list award), and Lûmé. After moving to New York in 2018, he joined Blue Hill at Stone Barns. In 2024, he began leading The Modern's three distinct dining experiences.



## LISA YUK

### Senior Event Sales Manager

With over 14 years of experience in special event catering at museums and cultural centers across New York City, Lisa's favorite part of the business is collaborating with culinary teams and bringing clients' events to life. A Brooklyn native, she loves cooking for family and friends on weekends and running or biking with her husband. Her expertise ensures a seamless, memorable experience from start to finish.



## CLARA LEE

### Event Sales Manager

Clara began her career in corporate tech sales but fell in love with hospitality after moving to New York. Her passion for creating memorable guest experiences led her to roles in reservations, front-of-house, and special events. Now Event Sales Manager at The Modern, she expertly orchestrates a wide range of events, ensuring seamless execution while bringing a sense of ease and enjoyment to every occasion.



# THE BAR ROOM LOUNGE

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The Lounge is a great spot for happy hours and more. We welcome guests with wine, cocktails and snacks upon arrival. This semi-private Lounge Area can be reserved for up to 15 guests with preselected food and beverages.

## NUMBER OF GUESTS

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15 guests

## TIMING

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Reservations last for 1.5 hours.  
Timing is flexible to accommodate  
your party's needs, with reservations  
usually occurring from 5-6:30pm.

## FOOD & BEVERAGE MINIMUM

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Reservations from 5:00PM-6:30PM: \$1,500

Reservations from 6:00PM-7:30PM: \$2,000

Gratuuity and 8.875% New York State Sales Tax are not included.



# SNACK AND BEVERAGE MENU

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## SNACKS

*65 per person per 1.5 hour*

Olives – castelvetrano & coriander  
Spiced Nuts – cashews & Japanese peanuts  
Tarte Flambée – bacon & onion  
Fried Chicken – honey & fries

## ADDITIONAL OPTIONS

Oysters – limequat kosho mignonette – \$52 per dozen\*  
Caviar – egg sauce & brioche – \$30 per piece\*

## WINE

### SPARKLING

Scarpette, Prosecco, Veneto, Italy 2022 – \$65  
NV H. Blin, 'Tradition,' Brut, Champagne – \$115

### WHITE

Domaine Séguinot-Bordet, 'Vieilles Vignes,' Chablis, France 2023 – \$85  
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024 – \$70  
Bernard Reverdy et Fils, Sancerre, Loire, France – \$105  
Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022 – \$95  
Domaine Desauvay-Bissey Bourgogne Blanc, Bourgogne, France 2020 – \$100

### RED

G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2022 – \$85  
Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021– \$85  
Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020 – \$120  
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2022 – \$95  
Flora Springs, Cabernet Sauvignon Blend, 'Trilogy,' Napa Valley, California 2019 – \$135

## THE MODERN COCKTAILS

### MARTINI

Gin Blend, Alsatian Kirsch, Blanc Vermouth,  
Orange Bitters, Anise

### PAPER PLANE

Bourbon, Blood Orange &  
Rhubarb Amari, Clove

### PALOMA

Tequila, Mezcal, Clarified Grapefruit,  
Basil Eau de Vie, Lime, Soda

### FRENCH MARTINI

Vodka, Pineapple Cordial, Raspberry,  
Thyme, Cassis, Cava

### MODERN OLD FASHIONED

Irish Whiskey, Spanish Brandy, Local Amaro Blend,  
Lemon and Orange Oils

### ESPRESSO MARTINI

Vodka, Cold Brew, Aquavit, Salt

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*Menu items are subject to change based upon seasonal availability.



THE MODERN

# WE LOOK FORWARD TO WELCOMING YOU AT THE MODERN!

Thank you for considering The Modern for your private event. For questions or booking inquiries, please contact our events team [here](#).



THE MODERN

9 WEST 53RD STREET, NEW YORK, NY 10019

212-333-1220