



# THE MODERN

PRIVATE DINING

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

# WELCOME TO PRIVATE DINING AT THE MODERN



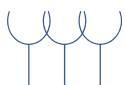
NEW YORK TIMES



MICHELIN GUIDE



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 and Executive Pastry Chef Nicholas Henn 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

Breakfast: 64 seated

Lunch: 64 seated / 80 standing

Dinner: 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.

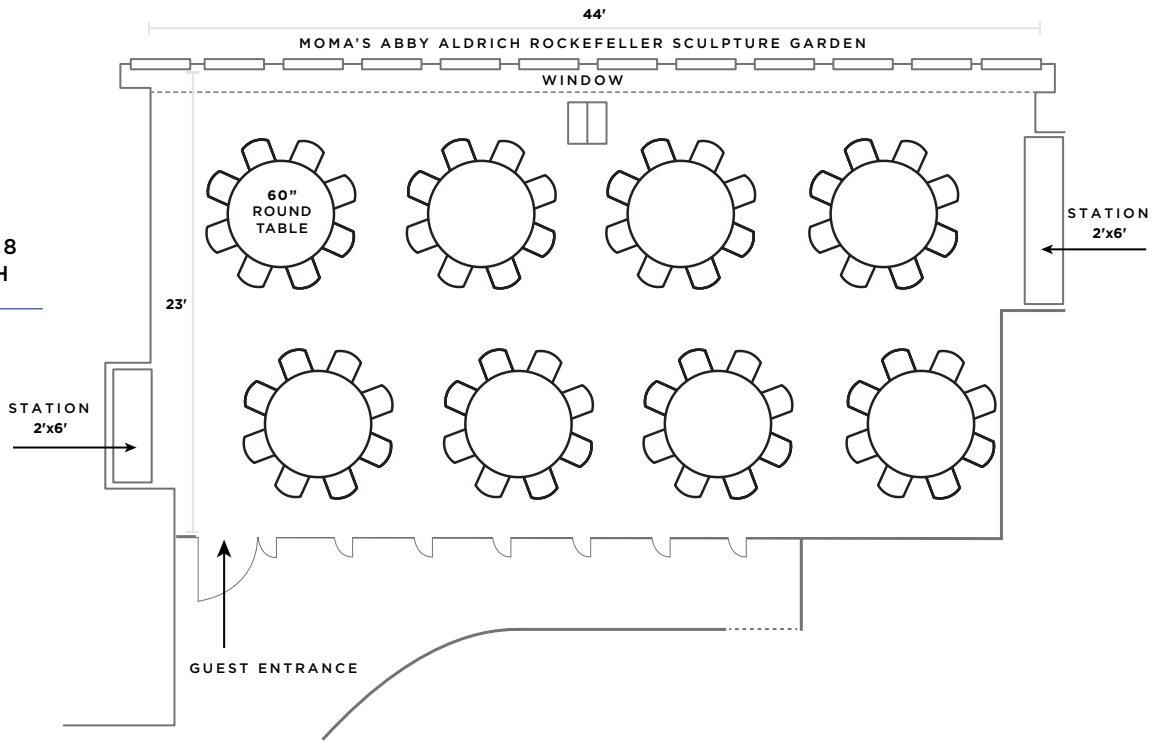
Lunch: Reservations for lunch can be made at 11:30AM onward, with an end time of 3:00PM.

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

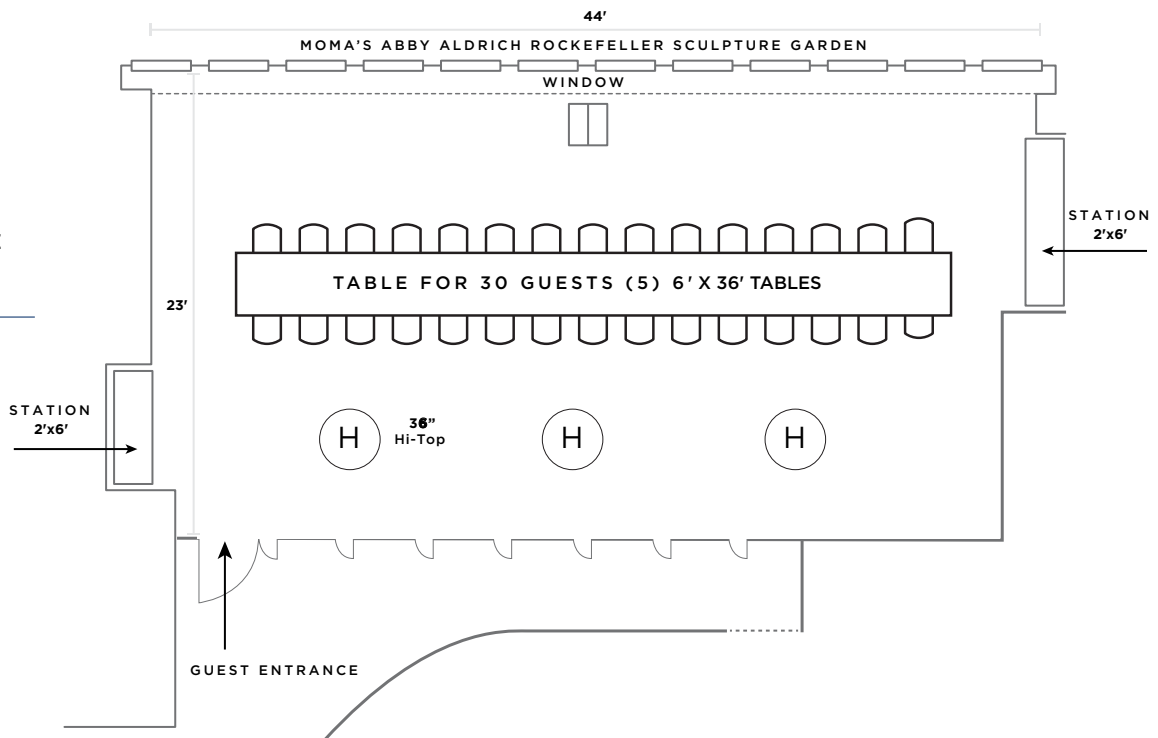


# PRIVATE DINING ROOM

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](#).

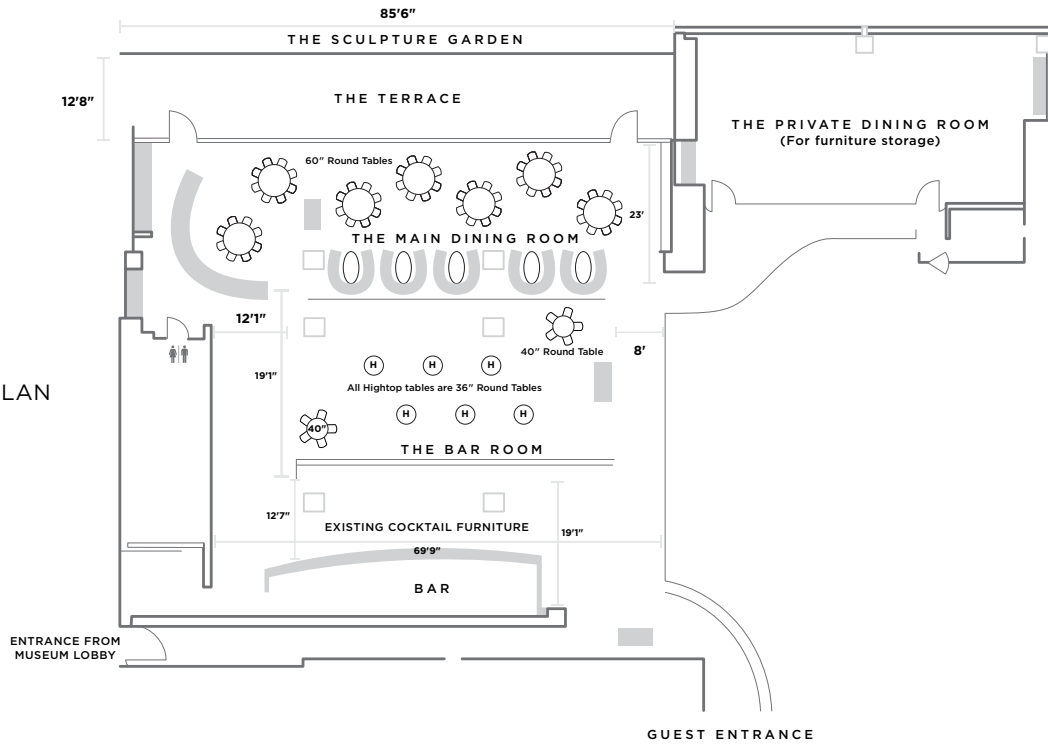
For pricing on all of our spaces and to view our terms and conditions, please click [here](#).



# FULL RESTAURANT BUYOUT

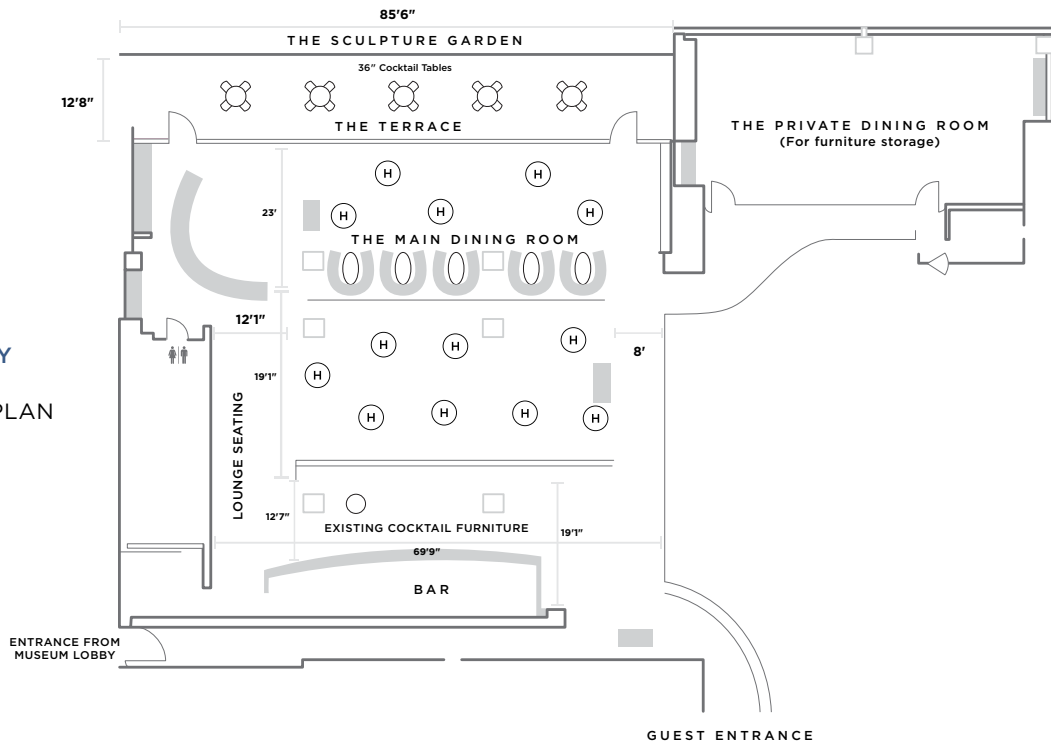
## FULL BUYOUT

SAMPLE FLOORPLAN



## FULL BUYOUT RECEPTION ONLY

SAMPLE FLOORPLAN



# OUTDOOR TERRACE

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In the warmer months, we invite you to host evening events on our elegant Outdoor Terrace overlooking the MoMA's Abby Aldrich Rockefeller Sculpture Garden. Options for the semi-private Outdoor Terrace include dinner for 30 guests at one long table and cocktail receptions for 50 guests with partial seating. You may also choose to start your evening with a cocktail reception on the Terrace before moving to the Private Dining Room for a seated dinner indoors.

The Outdoor Terrace is available seasonally, April-October.

## NUMBER OF GUESTS

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30 guests for a seated dinner  
50 guests for a standing cocktail reception

## PRICING

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We do not charge a room fee for Outdoor Terrace reservations. Please refer to the following food & beverage minimums.

## OUTDOOR TERRACE

April - October: \$10,000

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](#).

## RESERVATION INFORMATION

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Reservations for an event located on the outdoor Terrace is under an overhang. In the case of expected inclement weather, The Restaurant will serve outside so long as the Terrace remains dry. In the instance of severe storms, The Restaurant will make every effort to move the Terrace reservation inside. Spaces inside may not be fully private depending on availability. Should The Client prefer to cancel or reschedule the reservation we ask for confirmed notice (3) business days prior to the event date.







# BREAKFAST

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## CONTINENTAL BREAKFAST

*\$120 per person*

Organic Greek Yogurt with Granola, Berries and Mint

Seasonal Fruit Platter

Smoked Salmon Platter with Cucumber, Dill and Red Onion

Assortment of Bagels with Whipped Cream Cheese and Cultured Butter

Mini Croissants and Muffins

## BREAKFAST

*\$140 per person*

*Selection of Three, Accompanied by Mini Croissants*

Fruit Salad with Fresh Mint and Passion Fruit Glaze

House Made Granola with Vanilla Greek Yogurt and Dried Fruit

Smoked Salmon Bagel with Capers, Dill and Cream Cheese

Whipped Ricotta and Marinated Avocado on Toasted Sourdough

Lemon and Blueberry Buckle with Whipped Crème Fraîche

Chia Seed and Coconut Pudding with Mango and Pineapple Compote

Poached Egg over Housemade English Muffins and Brown Butter Hollandaise Sauce\*

Classic French Omelet with Chives and Gruyère Cheese\*

Caramelized Onion and Market Potato Frittata

## BEVERAGES

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

Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

Orange Juice & Grapefruit Juice

## FAMILY-STYLE ADDITIONS

*Each Selection, \$15 per person*

Thick Cut Smoked Bacon

Chicken-Apple Sausage

Twice Fried Potatoes

Seasonal House Made Muffins

Kouign-Amann

\*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*

Baby Lettuce Salad with Avocado, Celery and Buttermilk Dill Dressing

Chilled Prawns with Cucumber, Market Radish and Coriander Yogurt\*

Marinated Green Asparagus with Fava Beans, Tonnato and Hazelnuts

White Asparagus Soup with Diver Scallops and Beluga Lentils

Spring Pea Salad with Burrata and Serrano Ham

### ENTRÉE

*please select two*

Heritage Chicken with Maitake Mushrooms, Sorrel and Cherries

Roasted Cod with Cauliflower, Crunchy Almonds and Capers\*

Crispy Skin Salmon with Warm Potato Salad, Spring Onions and English Peas\*

Beef Tenderloin with Grilled King Trumpet Mushrooms and Smoked Pomme Purée\*

Berkshire Pork Tenderloin with Belgian Endive, Basil and Poached Apricots\*

Roasted Lamb Saddle with Artichoke Agnolotti, Glazed Carrots and Mint\* (additional \$25)

### DESSERT

*please select one*

Vanilla Pavlova with Oolong Ice Cream and Poached Strawberries

Coconut Parfait with Olive Oil Cake and Lime Sherbet

Dark Chocolate Crèmeux with Honey Caramel and Malted Yogurt Ice Cream

\*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

# 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*

Baby Lettuce Salad with Avocado, Celery and Buttermilk Dill Dressing

Chilled Prawns with Cucumber, Market Radish and Coriander Yogurt\*

Marinated Green Asparagus with Fava Beans, Tonnato and Hazelnuts

White Asparagus Soup with Diver Scallops and Beluga Lentils

Spring Pea Salad with Burrata and Serrano Ham

### ENTRÉE

*please select two*

Heritage Chicken with Maitake Mushrooms, Sorrel and Cherries

Roasted Cod with Cauliflower, Crunchy Almonds and Capers\*

Crispy Skin Salmon with Warm Potato Salad, Spring Onions and English Peas\*

Beef Tenderloin with Grilled King Trumpet Mushrooms and Smoked Pomme Purée\*

Berkshire Pork Tenderloin with Belgian Endive, Basil and Poached Apricots\*

Roasted Lamb Saddle with Artichoke Agnolotti, Glazed Carrots and Mint\* (additional \$25)

### DESSERT

*please select one*

Vanilla Pavlova with Oolong Ice Cream and Poached Strawberries

Coconut Parfait with Olive Oil Cake and Lime Sherbet

Dark Chocolate Crèmeux with Honey Caramel and Malted Yogurt Ice Cream

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# 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

Chilled Hamachi with Chili and Coriander\*

Seared Diver Scallop, Grilled Gem Lettuce and Wild Sorrel\*

Ricotta Gnudi with White Asparagus, Peas and Smoked Bacon

Roasted Lamb Saddle with Artichoke Agnolotti, Glazed Carrots and Mint\*

Morello Cherry Ice Cream with Mascarpone and Cocoa Nibs

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

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

# 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*

*\*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*

Serrano Ham and Gruyère Crackers with Red Pepper Jam

Crab Salad and Avocado and Persian Cucumber\*

Gougères with Black Pepper and Pecorino

Sweet Pea Arancini with Za'atar and Goat Cheese

Red Radish and White Bean Hummus Tartlettes

Spicy Tuna Tartare with Yuzu and Crispy Rice\*

Smoked Salmon Rillettes with Dill and Seeded Crackers\*

Warm Mushroom Tarts with Aged Parmesan

Horseradish Steak Tartare on Potato Gaufrettes\*

Smoked Carrot Rillettes with Mustard and Comté on Rye

Duck Liver Mousse with Preserved Cherries and Brioche\*

Mini Tarte Flambé with Burrata and Bacon

Black Truffle Grilled Cheese (additional \$25)

### PASSED SLIDERS

*2-Hours - Please Select Two*

Crispy Eggplant Sliders with Olive Pesto and Preserved Tomato

Lobster Roll with Black Truffle Celeriac Remoulade

Fried Chicken Sliders with Pickled Cucumber and Dill

Wagyu Burgers with Cabot Clothbound Cheddar and Roasted Garlic Aioli\*

Fried Maitake Mushrooms with Pickled Green Tomatoes and Gribiche

### PASSED SWEET BITES

*1-Hour*

Chef's Seasonal Selection of Four

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# 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, and White Bean Hummus  
Seeded Crackers, Assorted Bread

### 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

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# BEVERAGE MENU

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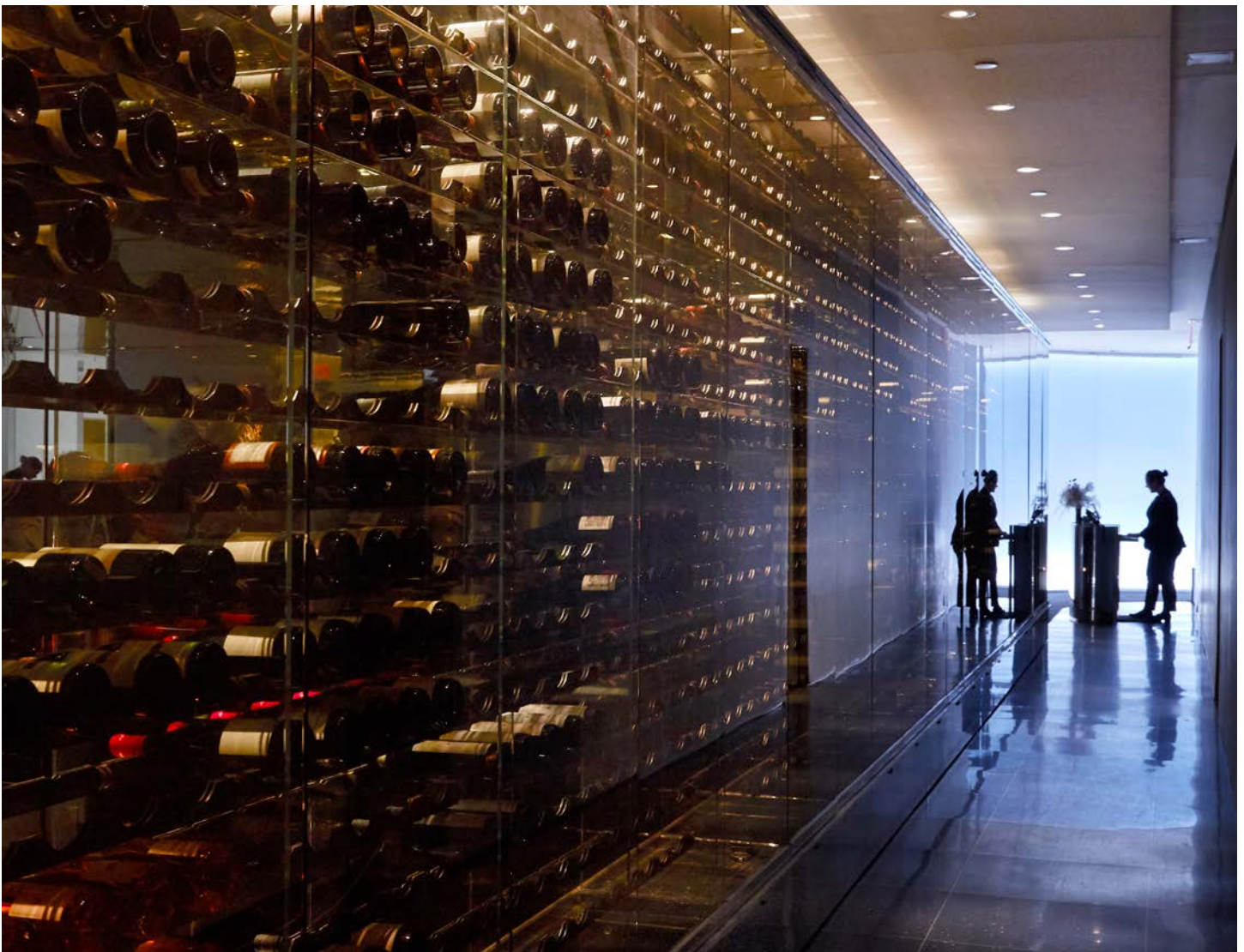
Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

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 Séguinot-Bordet, 'Vieilles Vignes,' Chablis, Burgundy, France 2022

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2020

#### BEER

Pilsner / Lager

India Pale Ale

### PREMIUM WINE & BEER

**\$125**

*please select one white & one red wine*

#### CHAMPAGNE

NV H. Blin, 'Tradition,' Brut, Champagne

#### WHITE

Dominique et Janine, Sancerre, Loire, France 2023

Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022

Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2019

#### RED

Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020

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

Floral Springs, Cabernet Sauvignon Blend, 'Trilogy', Napa Valley, California 2019

#### 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 Séguinot-Bordet, 'Vieilles Vignes,' Chablis,  
Burgundy, France 2022

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley,  
Washington 2020

#### 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

Cimarron Blanco Tequila

Buffalo Trace 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

NV H. Blin, 'Tradition,' Brut, Champagne

#### WHITE

Dominique et Janine, Sancerre, Loire, France 2023

Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain  
2022

Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne,  
France 2019

#### RED

Christophe Buisson, Savigny-Lès-Beaune, Bourgogne,  
France 2020

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

Floral Springs, Cabernet Sauvignon Blend, 'Trilogy', Napa  
Valley, California 2019

#### 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

Cimarron Blanco Tequila

Buffalo Trace 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.*

# SPECIALTY COCKTAILS

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## THE MODERN CLASSICS

### MARTINI

Brooklyn Gins, Vodka, Dry & Blanc Vermouths,  
Pear Eaux de Vie

### FIRST WORD

Mezcal, Falernum, Verjus, Green Chartreuse, Lemon Fleur de Sel

### PAPER PLANE

Bourbon, Blood Orange & Rhubarb Amari, Clove

## THE MODERN COCKTAILS

### APPLE

Vodka, New York State Fuji Apple, G n py

### LIME

The Modern Blackstrap Rum, East Coast Amaro, Coca-Cola

### ALMOND

Rye Whiskey, Sweet Vermouth, Cynar, Madeira

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

# COSTS & BILLING

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## FOOD & BEVERAGE MINIMUMS

### PRIVATE DINING ROOMS WEST & EAST

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)

#### OUTDOOR TERRACE

\$10,000 (April - October)

## 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

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## 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.



## LISA YUK

### Senior Event Sales Manager

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



## CLARA LEE

### Event Sales Manager

Originally having led a career in corporate tech sales, Clara fell in love with the hospitality industry when she moved to New York. Her passion for helping to create memorable experiences for guests led her to roles in reservations, front-of-house, and eventually, special events. As the Event Sales Manager at The Modern, Clara excels in orchestrating a diverse array of social and corporate events. Her expertise lies in ensuring the seamless execution of these occasions while simultaneously infusing an element of enjoyment for all of our guests.

# THE TEAM

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## DEBBIE HARRIS

Events Coordinator

Born and raised in Brooklyn, Debbie studied creative writing at CCNY before diving into the hospitality industry. Before joining The Modern, she managed a small café in Queens and spent a year as a reservationist at USHG. With her keen eye for detail and passion for events, she joined the events team in February 2023 and has been creating unforgettable experiences ever since. When she's not planning events, she loves going on park adventures with her pomsy, Haku, and discovering new restaurants in the city.



## ARTHUR HON

Beverage Director

Arthur started his career in wine while pursuing his undergraduate degree from The School of The Art Institute of Chicago. He was the Beverage Director at the Michelin-starred restaurants Sepia and Proxi for over 10 years, achieving critical acclaim for his work in wine. Arthur was named Best New Sommelier by Wine and Spirits Magazine in 2015 and was recognized as a Sommelier of the Year by Food & Wine Magazine in 2017. He joined Union Square Hospitality Group as Assistant Wine Director at Union Square Cafe in 2017 and returned to USHG in 2021 as the Beverage Director at The Modern. Arthur is an Advanced Sommelier certified by the Court of Master Sommeliers and serves as the U.S. ambassador to the wine region of Touraine AOP in France.

# 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

Gratuity 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 - castelvetroano & coriander  
Seeded Crackers - pistachio & cheddar  
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, Burgundy, France 2021 - \$85  
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022 - \$70  
Bernard Reverdy et Fils, Sancerre, Loire, France - \$105  
Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022 - \$95  
Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2019 - \$100

### RED

G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2022 - \$85  
Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2020 - \$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 20

Brooklyn Gins, Vodka, Dry & Blanc Vermouths,  
Pear Eaux de Vie

### FIRST WORD 20

Mezcal, Falernum, Verjus, Green Chartreuse,  
Lemon Fleur de Sel

### ESPRESSO MARTINI 20

Vodka, Cold Brew, Aquavit, Salt

### APPLE 20

Vodka, New York State Fuji Apple,  
Génépy

### STONE FRUITS 20

Dill-Infused Vodka, Provençal Rosé, Lemon,  
Crème de Pêche

### ALMOND 20

Rye Whiskey, Sweet Vermouth, Cynar, Madeira

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



# 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