

THE MODERN

PRIVATE DINING & ENTERTAINING



NEW YORK TIMES ★ ★ ★

MICHELIN GUIDE ❁ ❁

WINE SPECTATOR GRAND AWARD 🍷

The Modern is part of Danny Meyer's Union Square Hospitality Group. Executive Chef Thomas Allan's refined, unexpectedly playful dishes highlight exceptional ingredients and seasonality. Located within The Museum of Modern Art, The Modern has its own street entrance neighboring Fifth Avenue, Rockefeller Center, and numerous hotels and theaters. Inspired by the Bauhaus movement, The Modern was created by architects Bentel & Bentel with design playing a major role in every aspect of the dining experience. Simple, elegant, and filled with light, the Private Dining Room offers views of the Abby Aldrich Rockefeller Sculpture Garden at MoMA.

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

PRIVATE DINING ROOM & EVENTS



Thank you for your interest in hosting an event at The Modern. Our Private Dining Room is available for dinner Tuesday through Saturday. The room can accommodate a maximum of 30 guests at one long table, 64 guests seated, or 80 guests for a standing cocktail reception.

The room can also be divided by a mechanical partition creating two separate rooms for up to 20 guests at one long table, 24 guests seated, or 40 guests for a standing cocktail reception.

For inquiries, please contact our events team [here](#).

RESERVATIONS

TIMING

Reservations for arrival in our Private Dining Room for dinner can be made from Tuesday through Sunday, 5:30PM – 11:00PM.

BEVERAGE

Guests are welcome to select a beverage package outlined in the information to follow or to serve all beverages to be charged based on consumption. 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.

COSTS & BILLING

We do not charge a room fee. However there are food and beverage minimums associated with each meal period.

Private Dining Room – West & East

· \$8,500 – Dinner

· \$12,500 – Dinner (December)

West OR East

· \$5,000 – Dinner

· \$7,500 – Dinner (December)

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 remaining balance shall be due and payable with 48 hours of the event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance.

DEPOSITS & CANCELLATION

A signed agreement and 50% deposit are required to reserve the private dining room for dinner. 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.

MENU PRICING



DINNER

\$245 Includes Passed Canapés (30 Mins.) & Three-Course Menu, Choice of 2 Entrées

\$295 Includes Passed Canapés (30 Mins.) & Five-Course Tasting Menu

ADDITIONAL OPTIONS

\$30 Chef's Selection of Passed Canapés for an additional 30 minutes

\$20 Additional First Course selection (*maximum of 2 selections per course)

\$20 Additional Dessert selection (*maximum of 2 selections per course)

\$45 Additional Course

PRIVATE DINING MENU

THREE-COURSE MENU

\$245 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five

FIRST COURSE

please select one

Green Gem Lettuce, Avocado and Buttermilk Dressing

Heirloom Tomato Salad with Provencal Granola and Basil

Bean Salad with Toasted Pistachio Vinaigrette and Burrata

Hamachi Tartare with Charred Avocado and Apples

Chilled Corn Soup with Crunchy Grains and Pickled Peppers

ENTRÉE

please select two

Seared Scallop Minestrone with Beans and Lemon Thyme

Crispy Skin Salmon with Eggplant and Tomato Broth

Roasted Chicken with Grilled Squash and Pinenuts

Roasted Beef Tenderloin with Maitake Mushrooms and Swiss Chard

Herb Crusted Lamb Rack with Chickpeas and Glazed Carrots (additional 25)

DESSERT

please select one

Semolina Cake with Pineapple and Macadamia

Chocolate Decadence with Cherry-Vanilla Ice Cream

Mille Feuille with Yuzu Crème Diplomat

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

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PRIVATE DINING MENU

FIVE-COURSE TASTING MENU

\$295 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five

FIVE-COURSE TASTING MENU

Tomato Salad with Basil and Tonnato Sauce

Corn Ravioli with Sweet Peppers and Tarragon

Olive Oil Poached Salmon with Summer Squash and Nasturtium

Dry Aged Duck with Barley and Wild Blueberries

Quark Ice Cream with Cherries and Pistachio

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BEVERAGE PRICING



BEVERAGES

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages. Beverage service is available and included from the contracted arrival time to the contracted end time of your event. Pricing below is based upon a 3-hour event per person.

\$85 Wine & Beer

\$115 Wine, Beer & Spirits

\$140 Premium Wine, Beer & Spirits

WINE DINNER

The interactive and enriching experience will be customized by our wine team to suit your menu selection and event needs. Please contact us for more information and availability.

PRIVATE DINING BEVERAGE MENU

BEVERAGE PACKAGES

Please select one

\$85 BEER & WINE

please select one white & one red wine

SPARKLING

Ananas Prosecco, Veneto, Italy NV

WHITE

Sandhi, Chardonnay, Santa Barbara County 2018

Rall, Grenache Blanc, Swartland, South Africa 2018

Feudo Montoni, Grillo, Sicily, Italy 2018

RED

Luigi Voghera, Barbera d'Alba, Piedmont, Italy 2017

Paumanok, Cabernet Blend, 'Festival,' North Fork of Long Island 2017

Juan Francisco Farina, Listan Negro, Canary Islands, Spain 2018

\$115 WINE, BEER & SPIRITS

please select one sparkling/champagne, one white & one red wine

SPARKLING & CHAMPAGNE

Ananas Prosecco, Veneto, Italy NV

La Caravelle, Blanc de Blancs, Champagne, France NV

WHITE

Sandhi, Chardonnay, Santa Barbara County 2018

La Milla, Albariño, Rías Baixas, Spain 2018

Frank Family, Chardonnay, Carneros 2017

Alphonse Mellot, 'La Moussiere,' Sancerre 2020

RED

Arnot-Roberts, Gamay, El Dorado, California 2018

Château Valentin, Haut-Médoc, Bordeaux, France 2013

Quivira, Zinfandel, Dry Creek Valley, California 2015

Laely, Cabernet Sauvignon, Napa Valley 2012

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PRIVATE DINING BEVERAGE MENU

\$140 PREMIUM WINE, BEER & SPIRITS

please select one champagne, one white & one red wine

CHAMPAGNE

La Caravelle, Blanc de Blancs, Côte des Blancs NV

Roger Coulon, 'Reserve de l'Hommée,' Vallée de la Marne NV

Adrien Renoir, 'Le Terroir,' Montagne de Reims NV

WHITE

Merry Edwards, Sauvignon Blanc, Russian River Valley 2017

Génot-Boulanger, Savigny-lès-Beaune Blanc, Burgundy 2017

Alphonse Mellow, 'La Moussière,' Sancerre 2020

Lewis Cellars, Chardonnay Russian River Valley 2017

RED

Piedrasassi, Syrah, 'Bien Nacido,' Santa Maria Valley 2016

Robert Sinskey, Cabernet Blend, 'POV,' Napa Valley 2014

Lingua Franca, Pinot Noir, 'AVNI,' Willamette Valley 2017

Hanzell, Pinot Noir, Sonoma Valley 2013

SPIRITS

Beefeater Gin

Tito's Vodka

Old Forester 100-Proof Bourbon

Tromba Blanco Tequila

Monkey Shoulder Scotch

SEASONAL COCKTAIL

Seasonal Cocktail curated by The Modern Bar Team

BEER

Pilsner / Lager

India Pale Ale

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