



THE MODERN

PRIVATE DINING

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

WELCOME TO PRIVATE DINING AT THE MODERN



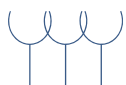
NEW YORK TIMES



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: BREAKFAST

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

64 seated

PRICING

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

PRIVATE DINING ROOM

January–November: \$4,000
December: \$6,500

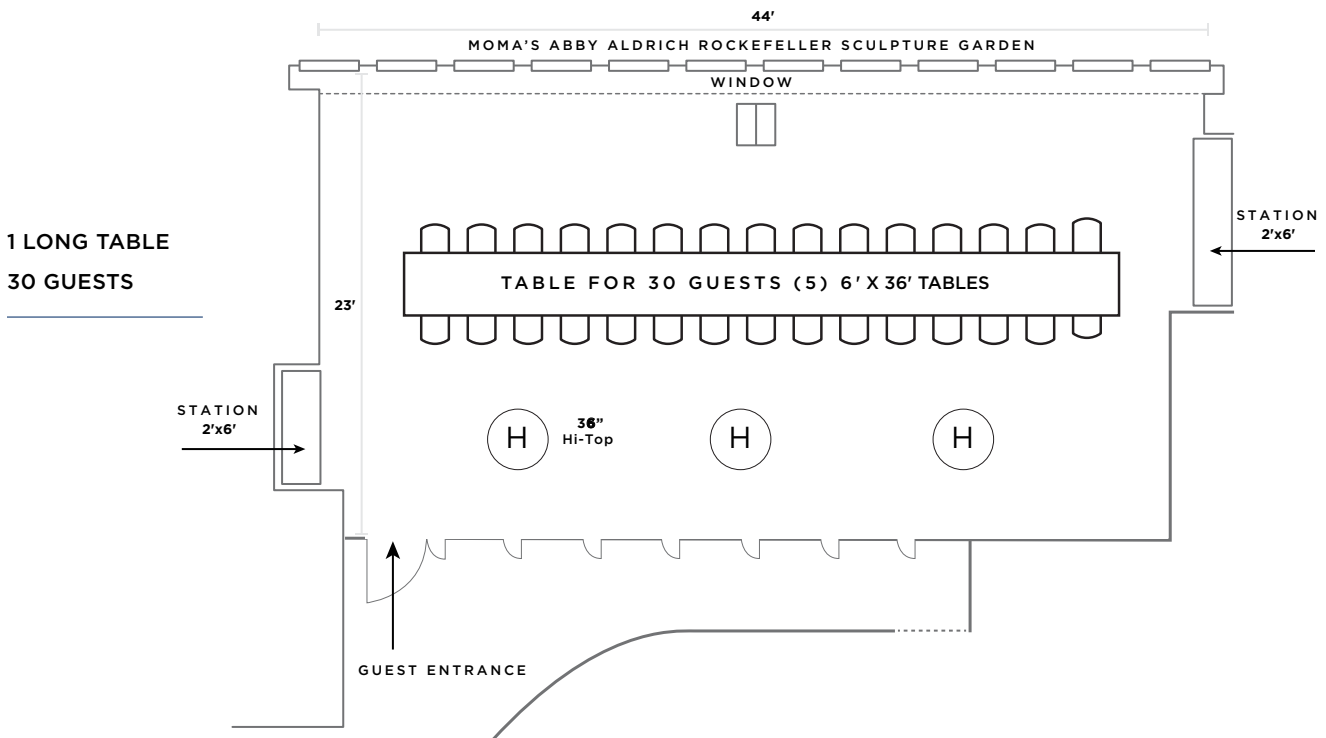
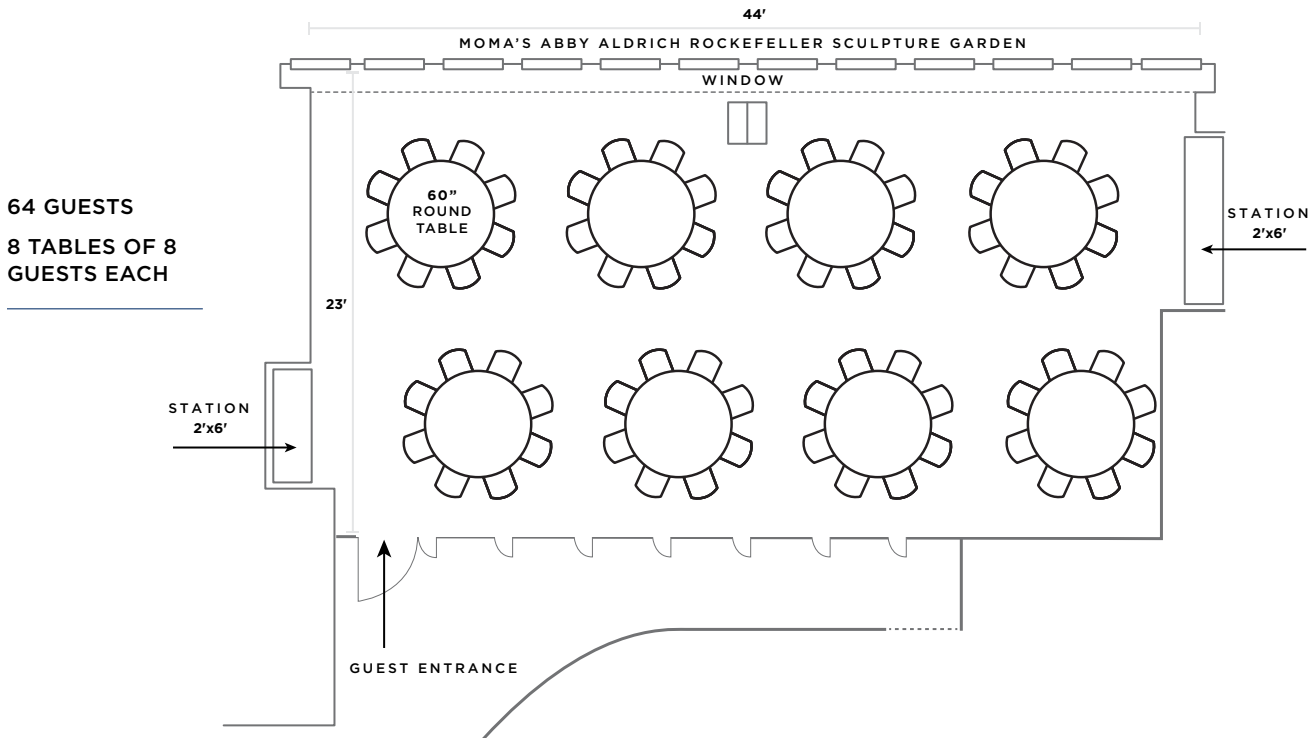
Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

TIMING

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



PRIVATE DINING ROOM





BREAKFAST

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

COSTS & BILLING

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)

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.

PAYMENT TERMS

The remaining balance shall be due and payable within 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.

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.



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



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.

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](#).



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