

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 Abram Bissell'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 Rooms offer views of the Abby Aldrich Rockefeller Sculpture Garden at MoMA.

9 WEST 53RD STREET, NEW YORK, NY 10019
EVENTS@THEMODERNNYC.COM 212-408-6611

PRIVATE DINING ROOMS & CAPACITIES



WEST

18 guests at one long table
24 at round tables of eight
40 for a standing reception

EAST

18 guests at one long table
24 at round tables of eight
40 for a standing reception

WEST & EAST

30 guests at one long table
64 at round tables of eight
80 for a standing reception

DINING ROOM & TERRACE (semi-private)

Lunch & Dinner on Sunday
60 guests seated
80 for a standing reception

FULL BUYOUT

120 guests seated
250 for a standing reception

FOOD & BEVERAGE MINIMUM REQUIREMENTS



BREAKFAST

8:00 AM - 10:00 AM
\$4,000 West & East

LUNCH

12:00 PM - 3:00 PM
\$2,000 West or East
\$4,000 West & East

DINNER OR RECEPTION

6:00 PM OR LATER
\$5,000 West or East
\$12,000 West & East

December

\$7,500 West or East
\$15,000 West & East

MENU PRICING

THE MODERN IS A NON-TIPPING RESTAURANT. HOSPITALITY INCLUDED.

BREAKFAST

\$120 Continental served Family-Style

\$130 Individually Plated

LUNCH

\$160 Three-Course Prix Fixe, Choice of 2 Entrées

\$180 Four-Course Prix Fixe, Choice of 2 Entrées

\$30 Add Three Passed Canapés for 30 minutes

DINNER

Includes passed canapés & petits fours with dessert

\$260 Three-Course Prix Fixe, Choice of 2 Entrées

\$280 Four-Course Prix Fixe, Choice of 2 Entrées

Custom Tasting Menu Available

TWO HOUR RECEPTION

\$250 Premium open bar, passed canapés & sliders

BEVERAGES

We offer customizable packages, but you may also choose to have beverages charged on consumption.

Our Wine Team is available for consultation.

WINE DINNER

We offer versatile wine experiences, which is a special way to enhance any private dining experience. Our wine program is run by Master Sommelier, Michael Engelmann, and a team of sommeliers. 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!



DÉCOR & VENDORS

FLORAL

We would be happy to coordinate flowers for you from one of our preferred vendors, but you are welcome to bring in any florist of your choosing. Alternatively, we have simple bud vases with single stem flowers we can provide with our compliments. Flower color and variety subject to change.

VOTIVE CANDLES

Votive candles adorn the tables and room for all evening events.

LINEN

We offer light gray linen with white overlays.

MENU CARD

With our compliments, we provide a custom printed menu card at each place setting.

AUDIO VISUAL

Should you have any audio visual needs, contact our MoMA approved exclusive vendor directly: Panavid, Oliver Urrego, ourrego@panavid.com.

MOMA TOURS

Professional art historians are available to provide guided and private Museum tours for groups. For more information or reservations, please contact MoMA Group Services at groupservices@moma.org or 212-708-9685.

