



# 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



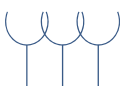
MICHELIN GUIDE



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: DINNER

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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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### PRIVATE DINING ROOM

January-November: \$8,500  
December: \$12,500

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

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







# COCKTAIL RECEPTION

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## COCKTAIL RECEPTION — 3 HOURS

*\$195 per person*

### PASSED CANAPÉS

*2-Hours - Please Select Five*

Chilled Pea Soup with Mint and Black Pepper (V, GF)

Roasted Eggplant and Pepper Sofrito with Chickpea Panisse (V+, GF)

Comté Gougères with Summer Corn and Chives (V)

Artichoke and Saffron Arancini with Arugula Pesto (V)

Mini Tomato Toasts with Basil and Lovage Aioli (V)

Tuna Tartare with Yuzu and Nori Crispy Rice\* (GF)

King Salmon Tartlettes with Red Onion Crème Fraîche\*

Sturgeon Rillettes with Dill and Sesame Crisps\*

Horseradish Steak Tartare on Potato Gaufrettes\* (GF, DF)

Smoked Carrot Rillettes with Mustard and Comté on Rye\* (V)

Fried Green Tomatoes with Crab Salad\*

Mini Tarte Flambé with Burrata and Bacon

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)

Fried Maitake Mushrooms with Pickled Cucumber and Gribiche (V)

Maine Lobster Roll with Celery and Dill Crème Fraîche\*

Fried Chicken Sliders with Spicy Honey and Pickles

Wagyu Burgers with Caramelized Onion and Black Truffle Mayonnaise\*

### PASSED SWEET BITES

*1-Hour*

Chef's Seasonal Selection of Four

\*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

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



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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, 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

### TAKEAWAYS

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

\*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 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 2023

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022  
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 2023

#### 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 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

\$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



## 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.

# 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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