



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

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

PRIVATE DINING ROOM

64 seated
80 standing

PRICING

PRIVATE DINING ROOM

January–November

Monday–Thursday: \$8,500

Friday–Sunday: \$6,500

December

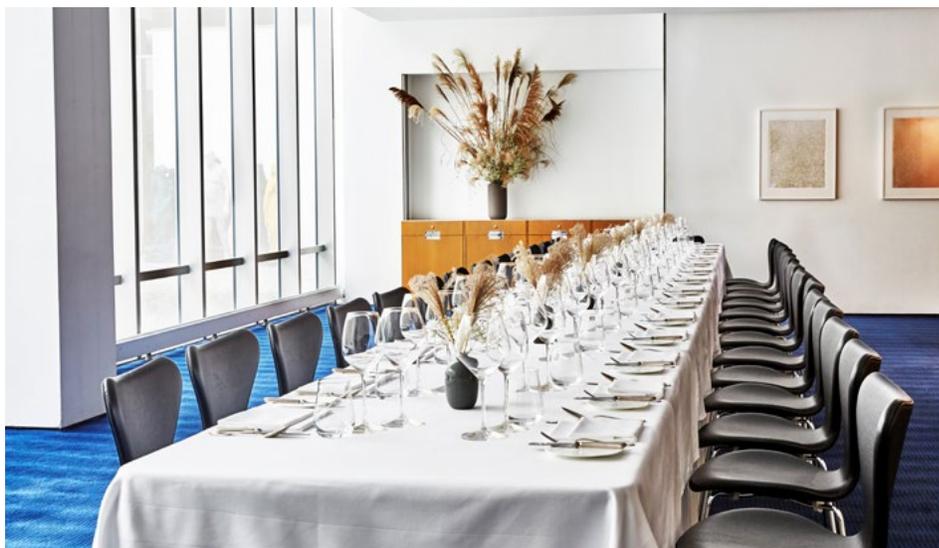
Monday–Sunday: \$12,500

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](#).



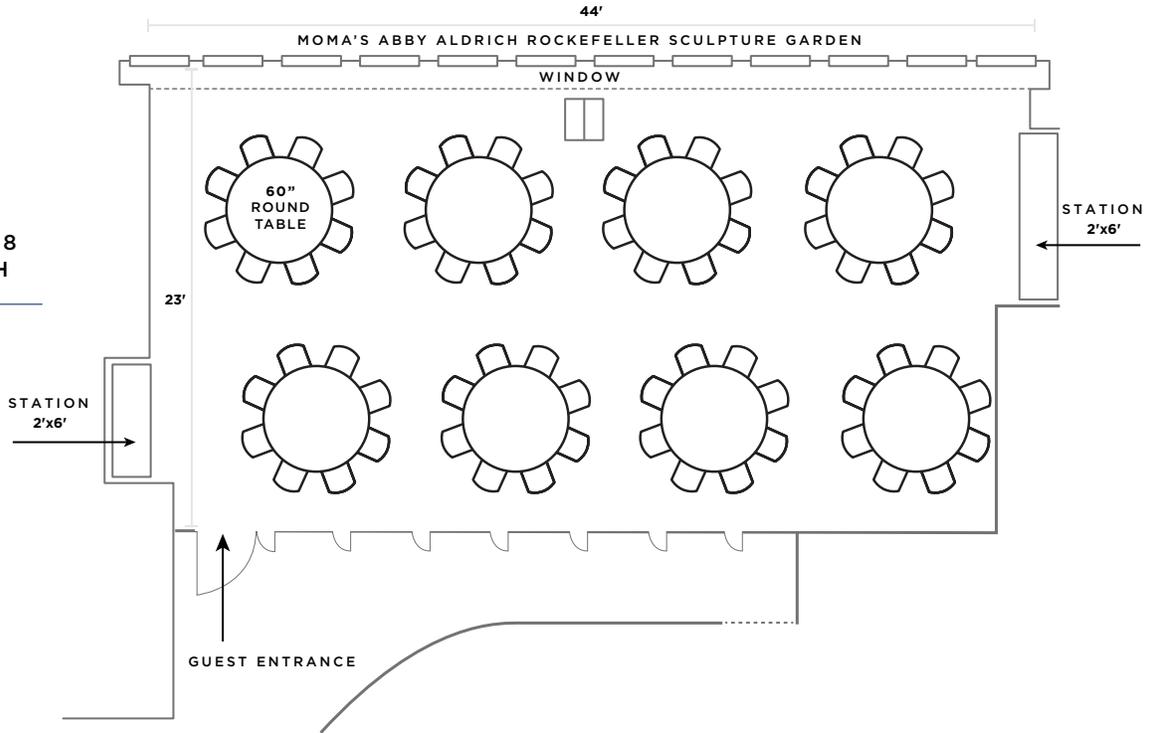
TIMING

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

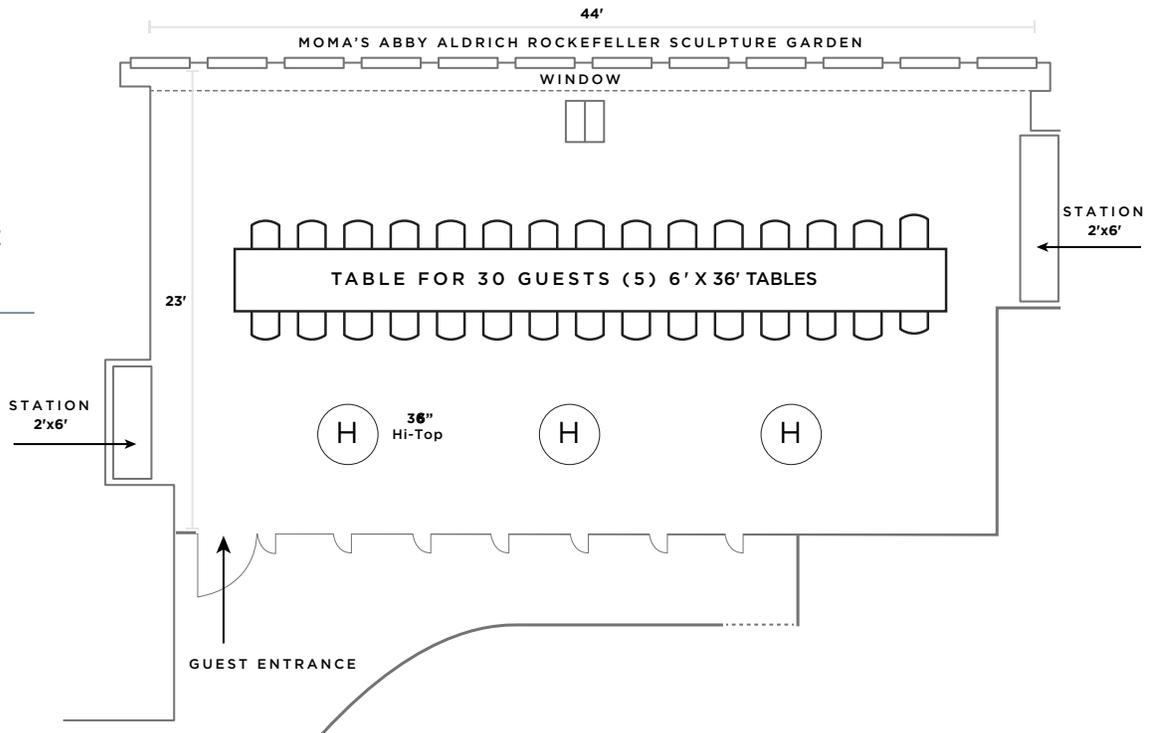


PRIVATE DINING ROOM

64 GUESTS
8 TABLES OF 8 GUESTS EACH



1 LONG TABLE
30 GUESTS





DINNER

THREE-COURSE MENU

\$265 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

FIRST COURSE

please select one

Baby Beet Salad with Winter Greens, Pumpkin Seed and Passionfruit (V+)

Gem Lettuce and Endive Salad with Champagne Vinaigrette and Parmesan (V)

Hiramasa Crudo with Brussel Sprouts, Grapefruit and Miso Emulsion* (DF, Contains Shellfish & Egg)

Chilled Tuna with Coddled Hens Egg and Leeks Vinaigrette (GF, DF, Contains Egg)

Sunchoke Soup with Poached Shrimp and Toasted Cumin (GF, Contains Shellfish)

Carnaroli Risotto with Perigord Black Truffles and Aged Parmesan (V, GF) (additional \$50)

ENTRÉE

please select two

Green Circle Heritage Chicken with Glazed Farro and Trumpet Mushrooms

Crispy Skin Salmon with Kale, Baby Potatoes and Lemon Sabayon* (GF, Contains Egg)

Seared Sea Bass with Romanesco, Meyer Lemon and Nasturtium* (GF)

Angus Beef Tenderloin with Japanese Sweet Potato and Maitake Mushrooms* (GF)

Australian Lamb Saddle with Chickpea Panisse and Marinated Peppers* (GF, Contains Egg)

Maine Lobster with Confit Pumpkin, Crispy Lentils and Iberico Ham* (GF, Contains Shellfish) (additional \$25)

DESSERT

please select one

Basque Cheesecake with Winter Citrus (V, GF, Contains Egg)

Sticky Toffee Pudding with Banana Frozen Yogurt (V, Contains Egg)

Black Forest Cake with Amarena Cherries and Cream (V, GF, Contains Egg)

*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

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

DINNER

FIVE-COURSE TASTING MENU

\$325 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

FIVE-COURSE TASTING MENU

Eggs on Eggs on Eggs*

Chilled Hokkaido Scallops with Cara Cara Orange and Bonito Cream* (GF, Contains Shellfish)

Arctic Char with Baby Turnips, Yuzu and Buttermilk* (GF)

Angus Beef Tenderloin with Japanese Sweet Potato and Maitake Mushrooms* (GF)

Lemon Chiffon with Toasted Meringue and Citrus Curd (V, Contains Egg)

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ADDITIONAL OPTIONS FOR LUNCH & DINNER

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 (TO THREE-COURSE MENU ONLY) *\$45 per person*

TAKEAWAYS

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

\$15 per person, Chef's Selection of Three Bon Bons

**Vegan and Vegetarian upon request*

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

BEVERAGE MENU

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

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 Laroche, 'Saint Martin,' Chablis, France 2023

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2024

RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2024

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021

BEER

Pilsner / Lager

India Pale Ale

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 2024

RED

Withers, Pinot Noir, Peters Vineyard, Sonoma Coast, California 2020

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

Matthiasson, Cabernet Sauvignon, 'Village,' Napa Valley, California 2022

BEER

Pilsner / Lager

India Pale Ale

WINE PAIRING EXPERIENCE

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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

January–November

Monday–Thursday: \$8,500

Friday–Sunday: \$6,500

December

Monday–Sunday: \$12,500

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

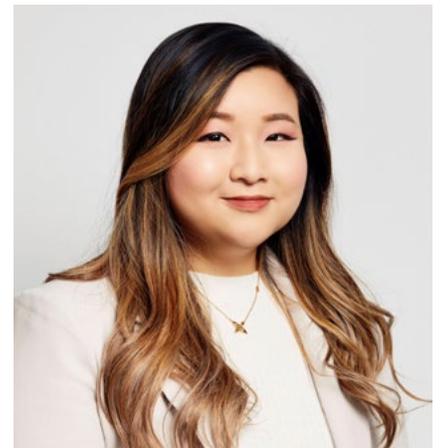
Dan Gibson, General Manager of The Modern, was born in Melbourne, Australia, where his passion for hospitality was shaped by family traditions. He held roles at top restaurants, including Momo, Epoque (earning a wine list award), and Lûmé. After moving to New York in 2018, he joined Blue Hill at Stone 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

Senior Event Sales Manager

Clara began her career in corporate tech sales but fell in love with the hospitality industry after moving to New York. Her passion for creating memorable guest experiences led her to roles in reservations, front-of-house, and eventually, special events. At The Modern, she expertly orchestrates a wide range of social and corporate 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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