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

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 | DINNER

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

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.

TIMING

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



















COCKTAIL RECEPTION

COCKTAIL RECEPTION — 3 HOURS

$195 per person

PASSED CANAPÉS

2-Hours - Please Select Five

Red Beet Gallette with Chèvre and Seeded Rye (V, GF, Contains Seeds)

Gougères with Black Truffle Mornay (V, Contains Egg)

Caramelized Onion Arancini with Gruyère (V, GF, Contains Egg)

Chickpea Fritters with Red Cabbage and Pimentón (V, GF, DF, Contains Egg)

Chilled Scallops with Preserved Kumquats and Spinach* (GF, DF, Contains Shellfish)

Spicy Lobster Salad with Endive, Sesame and Miso* (GF, Contains Shellfish)

Peekytoe Crab Salad with Meyer Lemon and Crispy Rice* (GF, Contains Shellfish)

Smoked Trout Rillette with Fines Herbs on Toasted Brioche* (Contains Egg)

Steak Tartare Tartlettes with Spring Onion Gribiche* (Contains Egg)

Mini Tarte Flambée with Burrata and Bacon (Contains Egg)

Creamy Artichoke Soup with Aged Parmesan (V, GF)

Fried Green Tomatoes with Confit Tuna and Dill

Black Truffle Gruyère Grilled Cheese (V) (additional $25)

PASSED SLIDERS

2-Hours - Please Select Two

Fried Eggplant Sliders with Capers and Charred Peppers (V)

Maine Lobster Roll with Green Celery and Dill* (Contains Shellfish)

Fried Chicken Sliders with Spicy Honey and Pickles (Contains Egg)

Wagyu Burgers with Cheddar Cheese and Cornichon Mayonaisse* (Contains Egg)

Caviar Hot Dogs* (Contains Egg) (additional $55)

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

COCKTAIL RECEPTION

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,

Salame Schiacciata Piccante and Finocchio*

Olives, Cornichons, Honeycomb

Dried Fruit and Whipped Chèvre

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, Meyer Lemon and Celery

Poached Blue Prawns, Horseradish Black Pepper Cocktail Sauce

Scallop Ceviche with Preserved Kumquats and Basil

TAKEAWAYS

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

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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

Juno, Prosecco, Veneto, Italy NV

WHITE

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2025

Bloodroot, Sauvignon Blanc, North Coast, California 2023

RED

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

The Union, Pinot Noir, Willamette Valley, Oregon 2023

La Cerbaiona, VDT, Rosso di Montalcino, Tuscany, Italy NV

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2022

BEER

Pilsner / Lager

India Pale Ale

CLASSIC SPIRITS, WINE & BEER

$175

CLASSIC WINES & BEER

please select one white & one red wine

SPIRITS

Wodka Vodka

Tanqueray

Pueblo Viejo Blanco Tequila

Del Maguey Clasico Mezcal

Probitas White Rum

Old Forester 100 Proof Bourbon

J & B Blended Scotch

Wild Turkey Rye

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

Mathias et Emile Roblin, Enclos de Maimbray, Sancerre, Loire, France 2024

Domaine Séguinot Bordet, Chablis, Burgundy, France 2024

Grüner Veltliner, Pichler-Krutzler, Ried Klostersatz, Wachau, Austria 2024

RED

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

Château Canon Chaigneau, Lalande de Pomerol, Bordeaux, France 2018

Matthiasson, Cabernet Sauvignon, 'Village,' Napa Valley, California 2023

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

The Lost Explorer Mezcal Espadin 8 year

Ten to One Amba Rum

Michter's Bourbon

Johnnie Walker Black Label

Angel's Envy Rye

SPECIALTY COCKTAILS

please select two specialty cocktail from our menu

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

THE MODERN COCKTAILS

MARTINI

Gin, Vodka, Kina Blend, Lemon, Thyme

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 MANHATTAN

Rye Whiskey, Caribbean Rum, Vermouth Blend and Maple

ESPRESSO MARTINI

Vodka, Cold Brew, Vanilla, Salt

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

COSTS & BILLING

FOOD & BEVERAGE MINIMUMS

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 | DINNER

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.

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 Canada, 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.



JAN VAN HEESVELDE, MS

Beverage Director

Born and raised in Belgium, Jan discovered his passion for wine while studying at Ter Groene Poorte, one of the country's leading hospitality schools. Jan spent the following years building his career in some of Europe's most respected dining rooms. In 2025, he was awarded the prestigious Master Sommelier Diploma from the Court of Master Sommeliers. Now as Beverage Director of The Modern, Jan brings a refined, global perspective to the restaurant's beverage program, highlighting exceptional value through both classic regions and unique lesser-known producers.



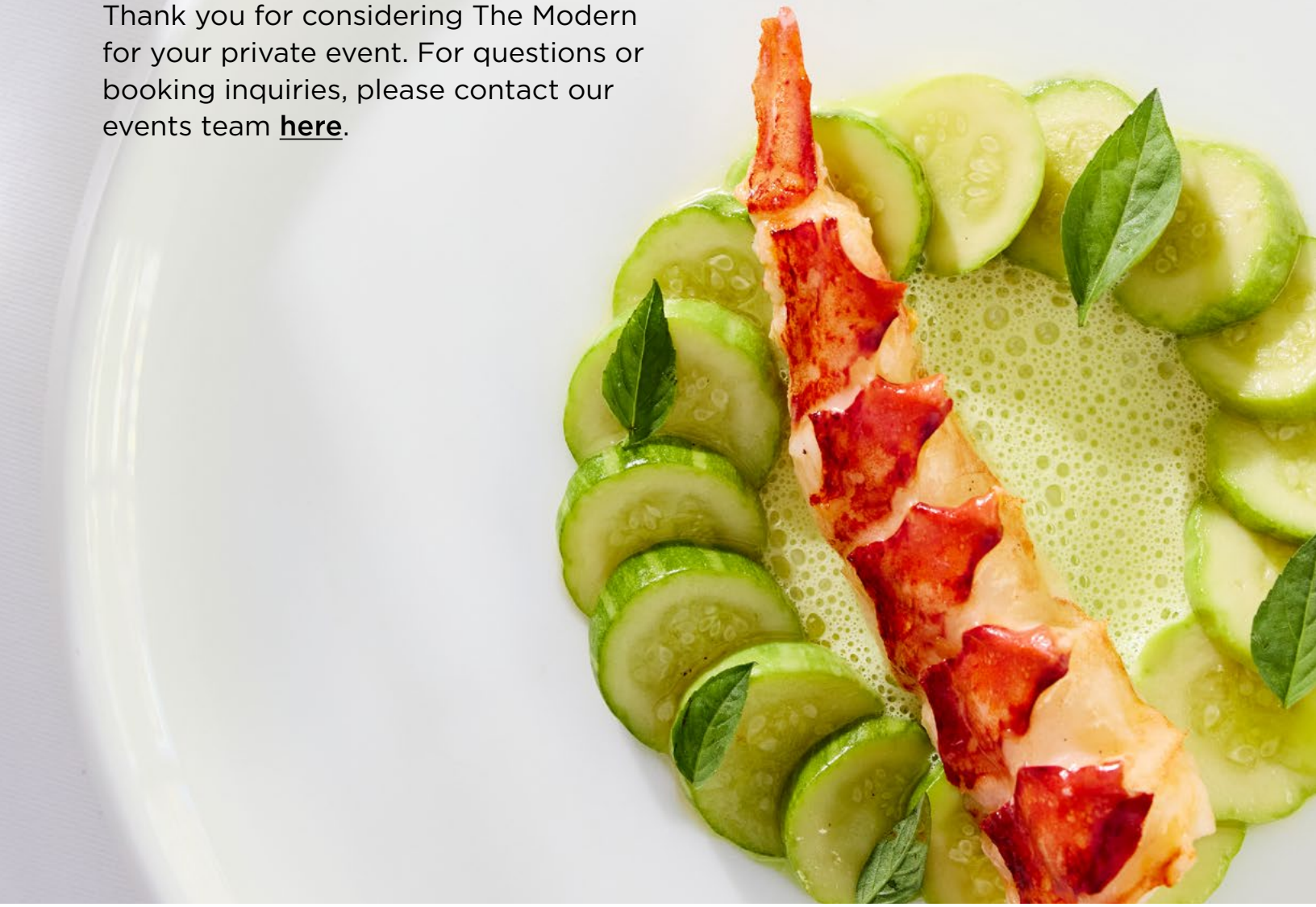
CLARA LEE

Senior Event Sales Manager

Originally having led a career in corporate tech sales, Clara fell in love with the vibrant hospitality industry after moving to New York. Her passion for creating memorable guest experiences led her to opportunities in venues throughout Manhattan, with roles in reservations, front-of-house, and eventually, special events. At The Modern, Clara 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 TO 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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