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 | BREAKFAST

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

January–November
Monday-Sunday: $4,000

December
Monday-Sunday: $6,500

Gratuity and 8.875% New York State Sales Tax are not included.

TIMING

Reservations for breakfast can be made at 8:00AM onward, with an end time of 10:00AM.

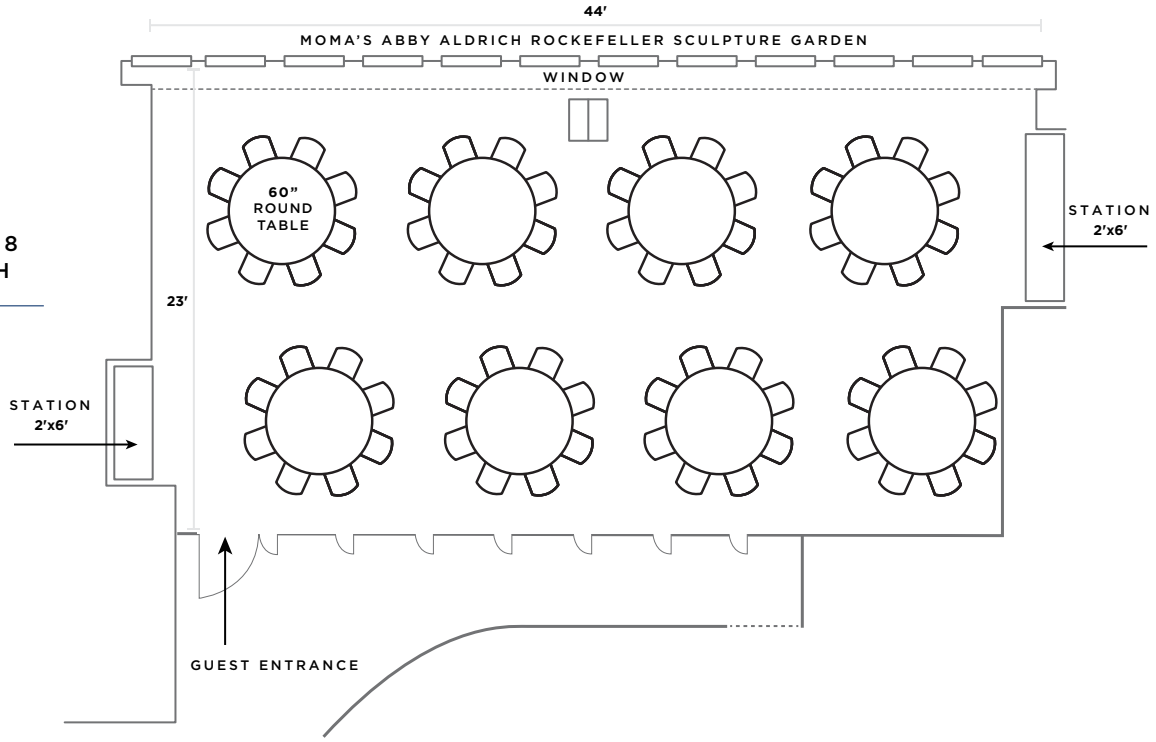




PRIVATE DINING ROOM

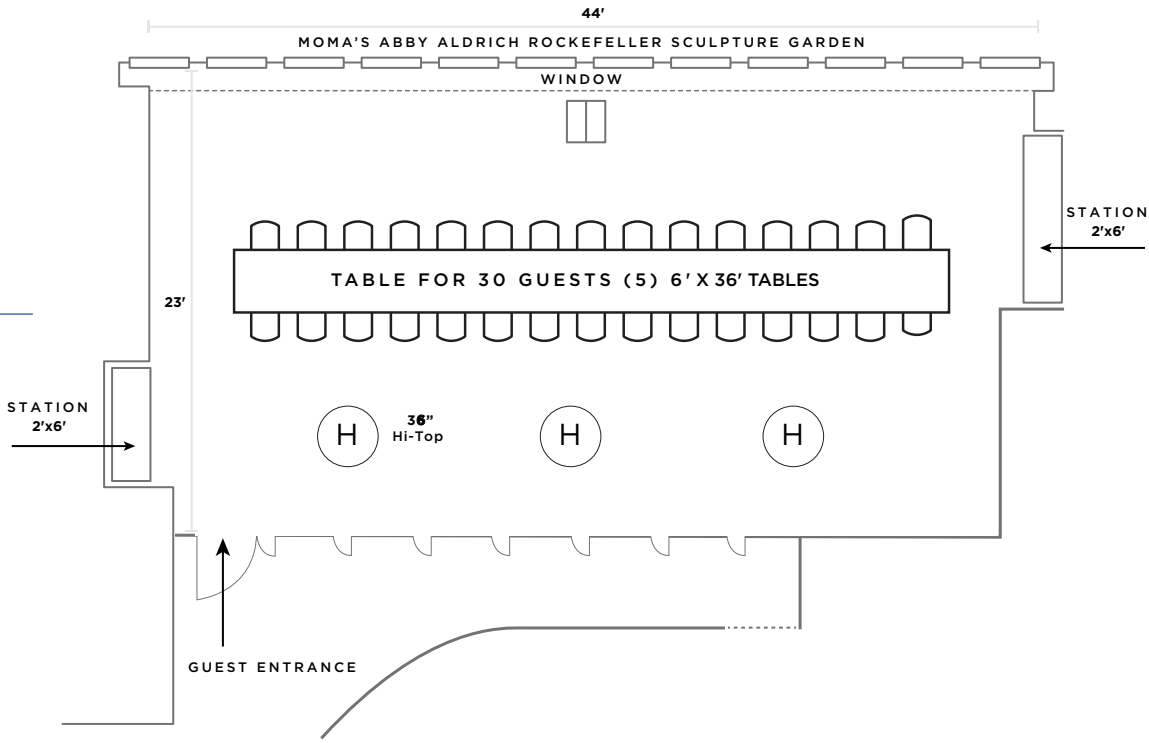
64 GUESTS

8 TABLES OF 8 GUESTS EACH



1 LONG TABLE

30 GUESTS















BREAKFAST

BREAKFAST TABLE or FAMILY STYLE

$120 per person

Organic Greek Yogurt with Granola, Berries and Mint (V, GF)

Seasonal Fruit Platter (V+, GF, DF)

Smoked Salmon Platter with Cucumber, Dill and Red Onion

Assortment of Bagels with Whipped Cream Cheese and Cultured Butter (V)

Mini Croissants and Muffins (V)

BEVERAGES

Included in Menu Price,
Served for up to 2 hours

Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

Orange Juice & Grapefruit Juice

ADDITIONS

Each Selection, $15 per person

Thick Cut Smoked Bacon

Chicken-Apple Sausage

Soft Boiled Hen's Eggs (V)

Seasonal Quiche (V)

Mini Ham and Cheese Danish

Meyer Lemon Pound Cake (V)

PREMIUM ADDITIONS

Kaviari Kristal Caviar $115 per ounce

Kaviari Oscietre Caviar $230 per ounce

Kaviari Trout Roe $40 per ounce

*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

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 | BREAKFAST

January–November
Monday-Sunday: $4,000

December
Monday-Sunday: $6,500

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.



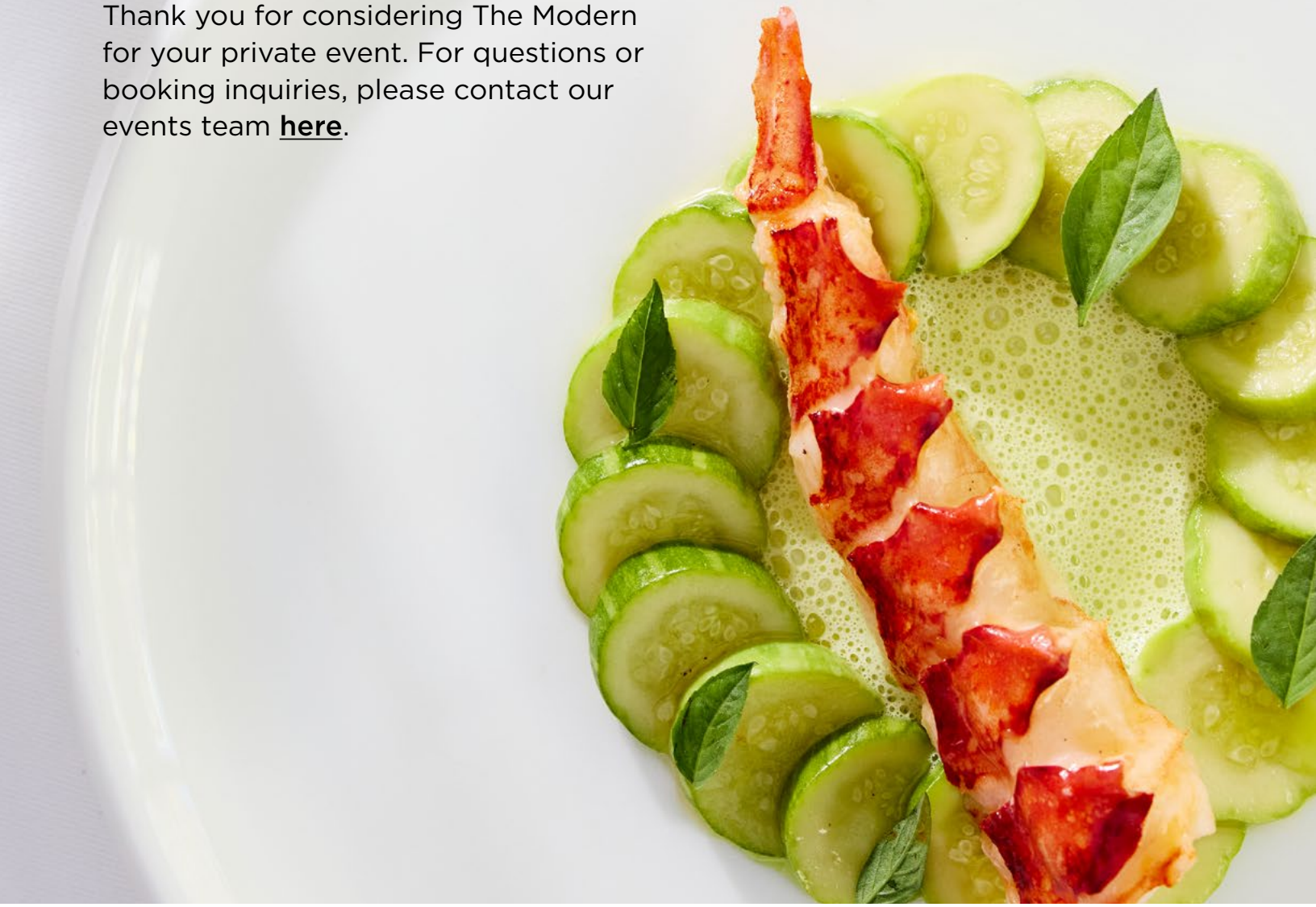
CLARA LEE

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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