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.



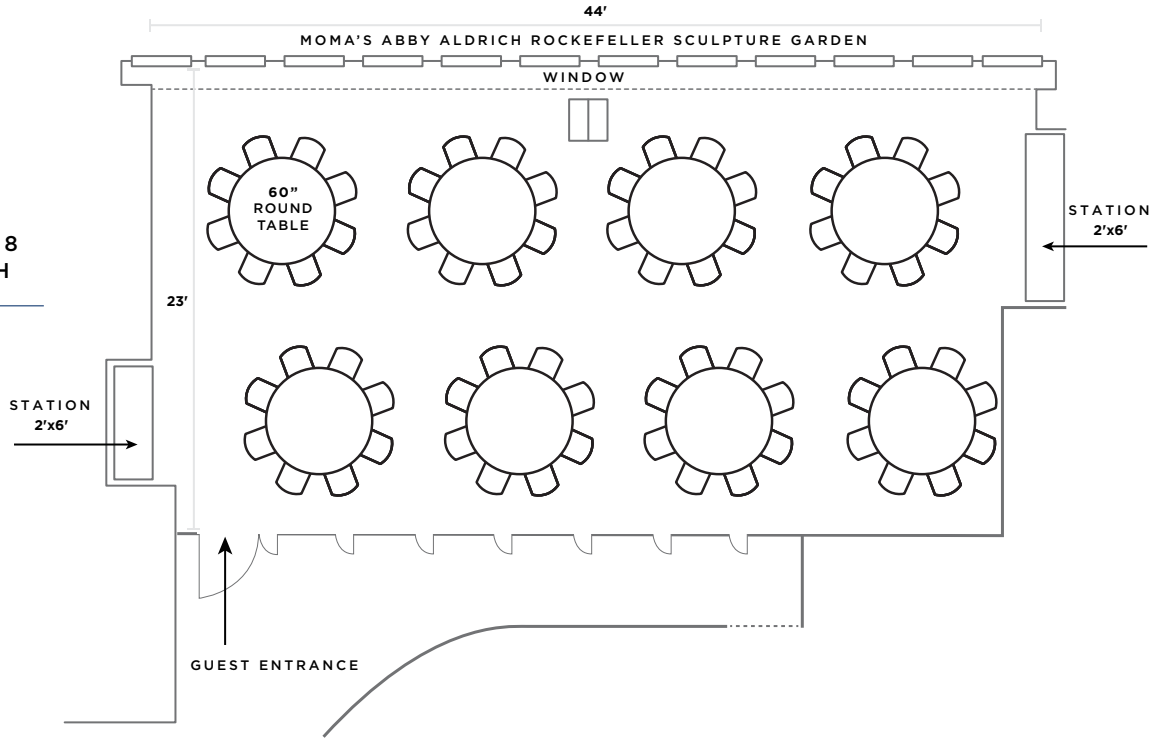




PRIVATE DINING ROOM

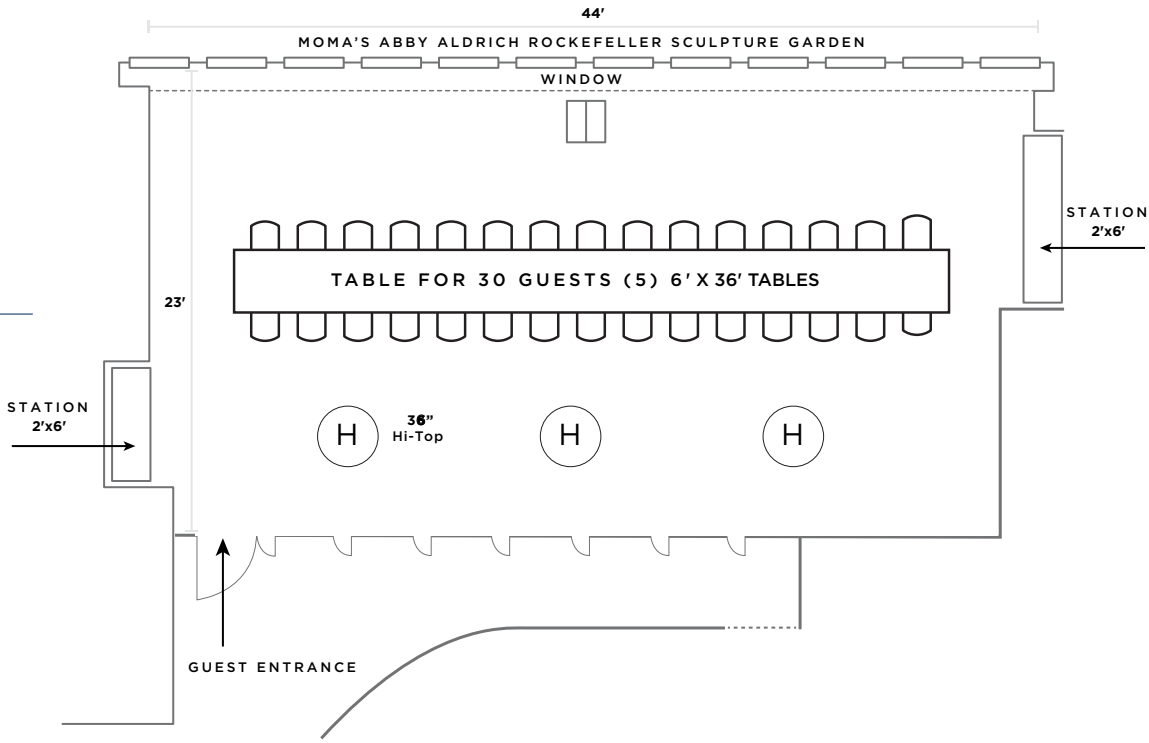
64 GUESTS

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

Red Gem Lettuce Salad with Champagne Vinaigrette and Radishes (V, GF)

Chilled Hamachi with Cucumber, Green Tomato and Coconut* (GF, DF)

Baby Beets and Fennel with Chèvre and Pumpkin Seeds (V, GF)

Chicory Salad with Dates, Endive and Tahini Vinaigrette (V, GF)

Broccoli Leek Soup with Smoked Bacon and Parmesan (GF)

Carnaroli Risotto with Shaved Burgundy Truffle (V, GF) (additional $40)

ENTRÉE

please select two

Green Circle Heritage Chicken with Roasted Butternut Squash and Sesame (GF)

Seared Scallops with Shelling Beans, Mushrooms and Calabrian Chili* (GF)

Branzino with Crispy Potatoes, Fennel and Saffron* (GF)

Angus Beef Tenderloin with Marinated Peppers and Baby Broccoli* (GF)

Niman Ranch Pork Chop with Glazed Carrots and Apricot Mostarda* (GF)

Australian Lamb with Brussel Sprouts, Meyer Lemon and Chickpeas* (GF) (additional $20)

DESSERT

please select one

Caramel Pudding with Green Apple Ice Cream (V, GF)

Pumpkin Chiffon with Cream Cheese Sabayon and Chai Ice Cream (GF, Contains Egg)

Mango Chocolate Torte with Passionfruit Ice 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*

Peekytoe Crab with Avocado and Nori Cucumber Vinaigrette* (GF, Contains Shellfish)

Sea Bass with Eggplant Caponata and Watercress* (GF)

Angus Beef Tenderloin with Marinated Peppers and Baby Broccoli* (GF, Contains Seeds)

Maple Custard with Pear Sorbet and Spiced Pepitas (V, GF, Contains Egg & Seeds)

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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 Four Mini Cookies

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

***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.

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.

BEVERAGE PACKAGES

SEATED LUNCH & DINNER EVENTS

Please select one

Pricing below is based upon a 3-hour event per person

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.

CLASSIC WINE & BEER

$85 per person

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

PREMIUM WINE & BEER

$125 per person

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

WINE PAIRING EXPERIENCE

Enhance your private event with an optional curated wine pairing to accompany your event with selections by our head sommelier. For a more interactive experience, you also have the option to add a dedicated sommelier for an additional fee. Please inquire with our team for pricing and additional information.

**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
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December
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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.



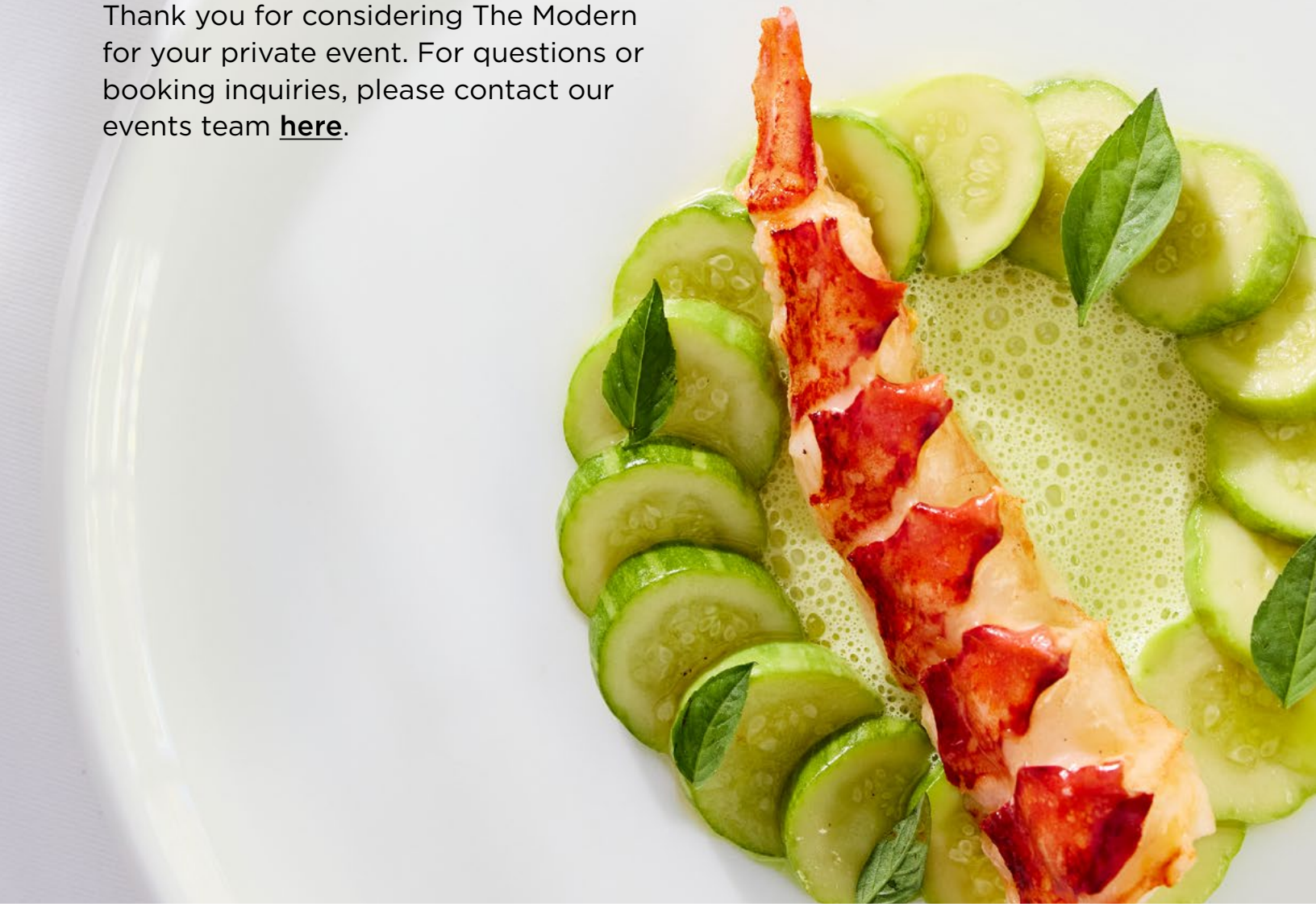
CLARA LEE

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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