



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.





COCKTAIL RECEPTION

COCKTAIL RECEPTION – 3 HOURS

\$195 per person

PASSED CANAPÉS

2-Hours - Please Select Five

Gougères with Spring Garlic and Comte (V, Contains Egg)

Pea and Chive Arancini with Chèvre (V, Contains Egg)

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

Chilled Prawns with Horseradish and Avocado* (GF, Contains Shellfish)

Smoked Trout Rilette with Fines Herbs on Toasted Brioche* (GF, Contains Shellfish)

PEI Sand Dune Oysters with Kumquat Mignonette* (GF, Contains Shellfish)

Steak Tartare Tartlettes with Horseradish Crème Fraîche* (GF, DF)

Mini Tarte Flambé with Burrata and Bacon (Contains Egg)

Warm White Asparagus Soup with Olio Verde (V, GF)

Porcini Mushroom and Golden Potato Barbajuans (V, Contains Egg)

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

Smoked Carrot Rilette with Mustard and Comté on Rye (V)

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

PASSED SLIDERS

2-Hours - Please Select Two

Spiced Falafel Sliders with Pimenton Aioli and Pickled Red Cabbage (V)

Maine Lobster Roll with Celeriac Remoulade* (Contains Shellfish)

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

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

Mini Philly Cheesesteaks with Provolone and Fried Shallots* (Contains Egg)

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, 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

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**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 2024

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 2024

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

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

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

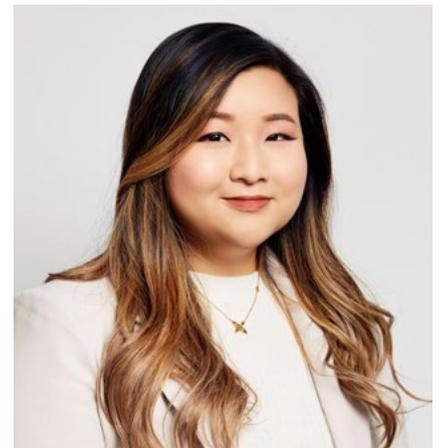
Dan Gibson, General Manager of The Modern, was born in Melbourne, Australia, where his passion for hospitality was shaped by family traditions. He held roles at top restaurants, including Momo, Epoque (earning a wine list award), and Lûmé. After moving to New York in 2018, he joined Blue Hill at Stone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