



# 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



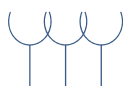
MICHELIN GUIDE



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

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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

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### PRIVATE DINING ROOM

64 seated  
80 standing

## PRICING

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### PRIVATE DINING ROOM

January-November: \$8,500  
December: \$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](#).

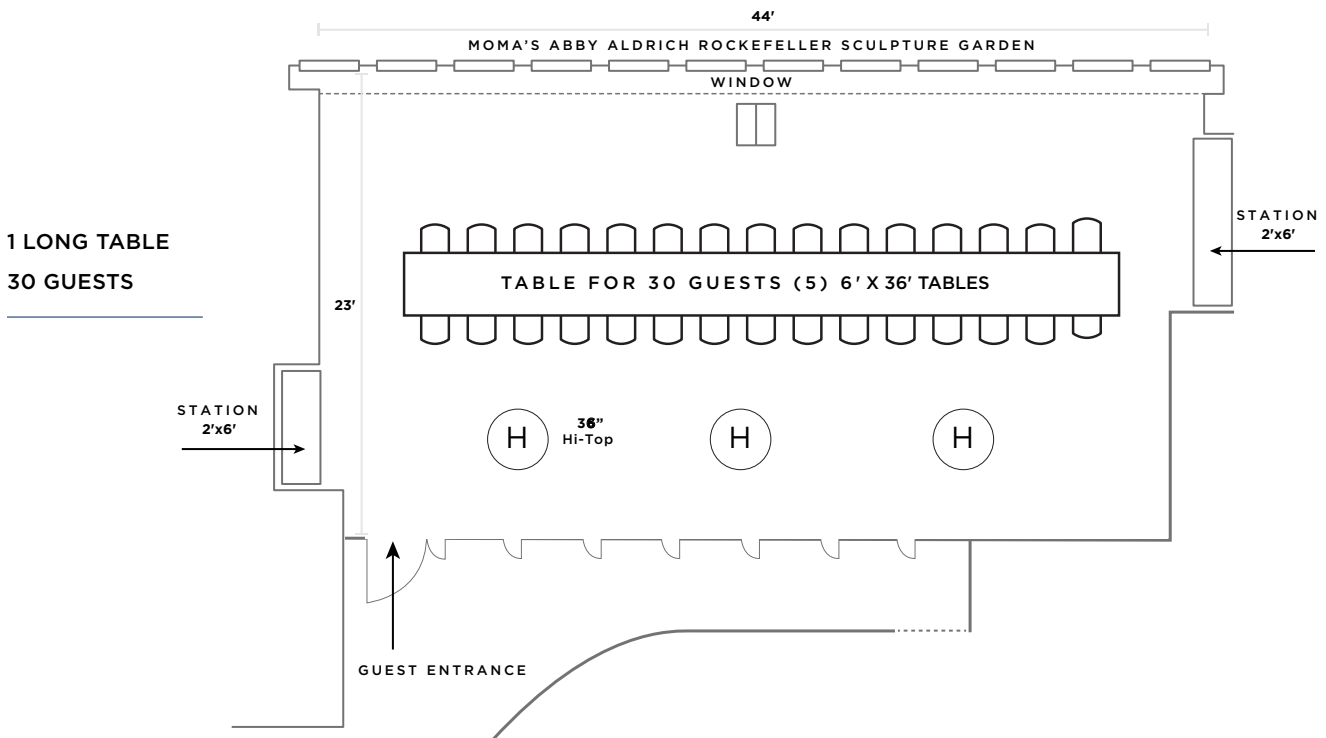
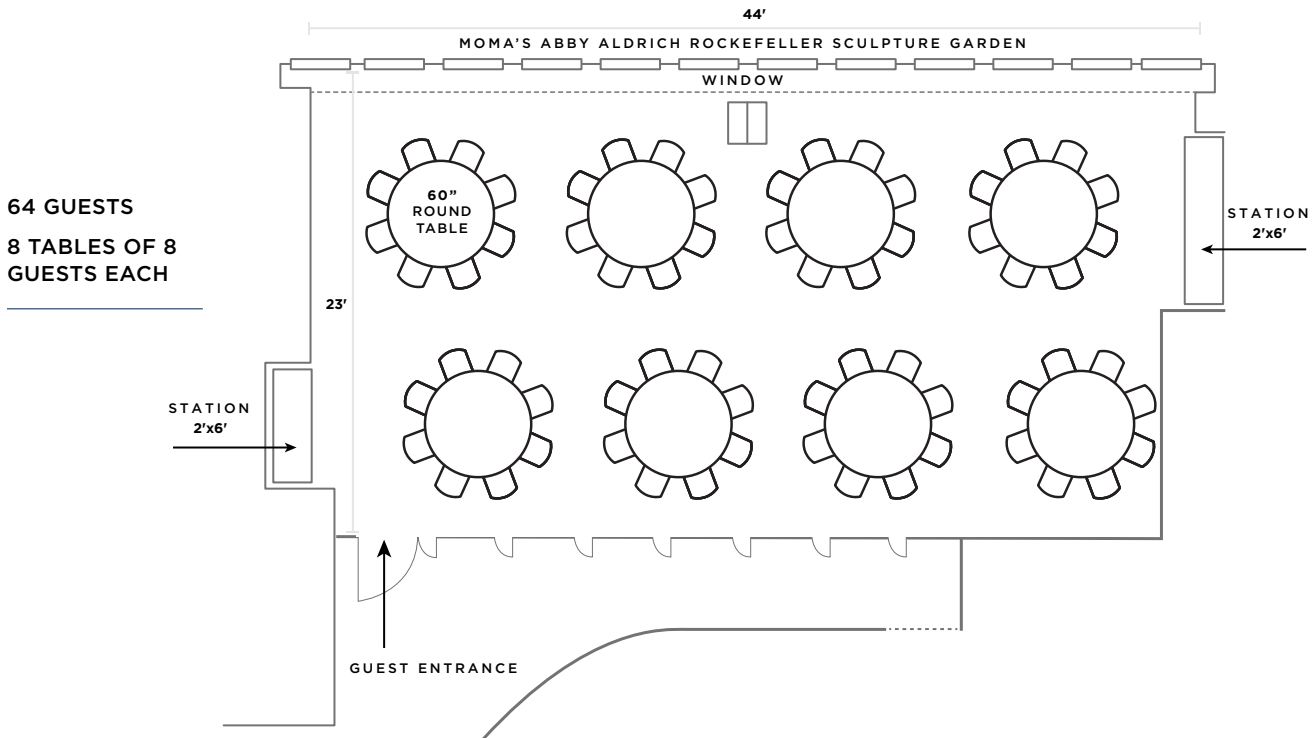
## TIMING

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



# PRIVATE DINING ROOM





# DINNER

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## THREE-COURSE MENU

*\$265 per person*

### PASSED CANAPÉS

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

### FIRST COURSE

*please select one*

Gem Lettuce Salad with Baby Kale, Chickpeas and Avocado Yogurt (V, GF)

Red Endive and Brussels Sprout Salad with Burrata and Sourdough Croutons (V)

Green and White Asparagus with Dill Cultured Cream and French Lentils (V, GF)

Chilled Tuna with Yellow Tomato, Passionfruit and Basil\* (GF, DF)

Warm Vichyssoise with Toasted Rye and Poached Prawns

Eggs on Eggs on Eggs\* (additional \$85)

King Crab and Meyer Lemon Carnaroli Risotto\* (GF) (additional \$50)

### ENTRÉE

*please select two*

Roasted Chicken with Sunchokes, Bloomsdale Spinach and Leeks

Salmon with New Potatoes, Smoked Trout Roe and Hazelnuts\*

Slow Cooked Cod with Baby Romaine, English Peas and Sorrel Emulsion\*

Angus Beef Tenderloin with Watercress Pesto, Carrots and Trumpet Mushrooms\* (GF)

Pork Tenderloin with Confit Endive, Mustard Seeds and Caper\* (GF)

Maine Lobster with Cauliflower, Orange and Espelette\* (GF) (additional \$25)

### DESSERT

*please select one*

Chocolate Marquise with Toasted Marshmallow and Graham Cracker

Carrot Chiffon with Cream Cheese and Orange

Vanilla Custard with Poached Rhubarb and Jasmine (GF)

\*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

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## FIVE-COURSE TASTING MENU

*\$325 per person*

### PASSED CANAPÉS

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

## FIVE-COURSE TASTING MENU

Hiramasa with Avocado, Horseradish and Grapefruit\* (GF)

Grilled Arctic Char with Sunchokes and Black Garlic Vinaigrette\* (GF)

Maine Lobster with Grilled White Asparagus, Orange and Espelette\* (GF)

Cognac Glazed Venison with Dates and Confit Endive\*

Pineapple Pavlova with Yuzu and Cardamom (GF)

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# ADDITIONAL OPTIONS FOR LUNCH & DINNER

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## 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 *\$45 per person*

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

*\*Vegan and Vegetarian upon request*

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



# BEVERAGE MENU

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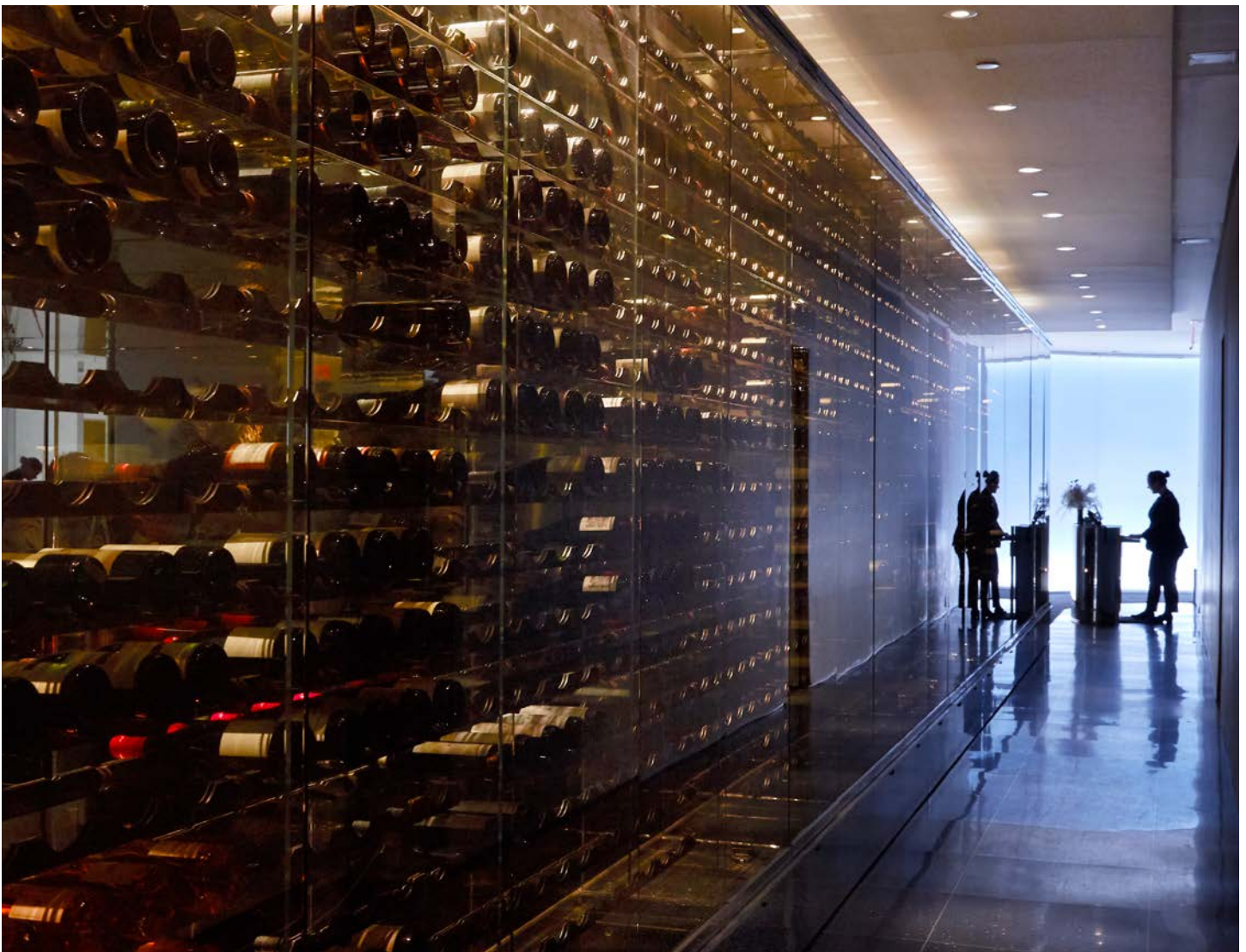
Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

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

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## 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

Edmond Chalmeau & Fils Chablis, France 2021

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2023

#### RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022

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

NV H. Blin, 'Tradition,' Brut, Champagne

#### WHITE

Dominique et Janine, Sancerre, Loire, France 2023

Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022

Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2020

#### RED

Domaine Dujardin, 'Les Beaux Fougets,' Beaune, Bourgogne, France 2021

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

Pride Mountain Vineyards, Cabernet Sauvignon, Napa Valley 2020

#### BEER

Pilsner / Lager

India Pale Ale

## WINE PAIRING EXPERIENCE

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# COSTS & BILLING

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## 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

\$8,500 - Dinner

\$12,500 - Dinner (December)

### OUTDOOR TERRACE

\$10,000 (April - October)

## 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

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## 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.



## LISA YUK

### Senior Event Sales Manager

With over 14 years of experience in special event catering at museums & cultural centers across New York City, collaborating with culinary teams and seeing clients' events come to life is Lisa's favorite part of the business. A Brooklyn native, Lisa loves cooking for family and friends on weekends and going running or biking with her husband. Lisa's expertise will help you plan a seamless and memorable experience from start to finish.

# THE TEAM

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## CLARA LEE

### Event Sales Manager

Originally having led a career in corporate tech sales, Clara fell in love with the hospitality industry when she moved to New York. Her passion for helping to create memorable experiences for guests led her to roles in reservations, front-of-house, and eventually, special events. As the Event Sales Manager at The Modern, Clara excels in orchestrating a diverse array of social and corporate events. Her expertise lies in ensuring the seamless execution of these occasions while simultaneously infusing an element of enjoyment for all of our guests.



## ARTHUR HON

### Beverage Director

Arthur started his career in wine while pursuing his undergraduate degree from The School of The Art Institute of Chicago. He was the Beverage Director at the Michelin-starred restaurants Sepia and Proxi for over 10 years, achieving critical acclaim for his work in wine. Arthur was named Best New Sommelier by Wine and Spirits Magazine in 2015 and was recognized as a Sommelier of the Year by Food & Wine Magazine in 2017. He joined Union Square Hospitality Group as Assistant Wine Director at Union Square Cafe in 2017 and returned to USHG in 2021 as the Beverage Director at The Modern. Arthur is an Advanced Sommelier certified by the Court of Master Sommeliers and serves as the U.S. ambassador to the wine region of Touraine AOP in France.

# 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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